Fudge Nut Bars Go High Rise

Cookies go high - rise in 1/2 teaspoon salt fudge-nut bars - three-lay- Cream ered cookie which features 1/2 cup butter. Gradually creamy chocolate fudge filling nestled between oatmeal-brown sugar cookies and nut crunch topping,

FUDGE NUT BARS Bake at 350 deg for 25 to 30 minutes. Makes two to three dozen.

Melt . . 1 6-oz. pkg. (1 cup) semi- 11/2 cups quick-cooking rollsweet chocolate morsels 1/2 cup sweetened condens-

ed milk 1/4 teaspoon salt over boil- filling. ing water. Remove from Crumble . . . remaining mix-

½ cup walnuts, chopped, 1 teaspoon vanilla.

1½ cups sifted flour ½ teaspoon soda

add

· 1 cup firmly packed brown sugar Add .

1 unbeaten egg and 1 teaspoon vanilla; blend well Stir in . . . the dry ingredi-

ed oats. Press . . . two-thirds of

ients and

mixture in greased 9x9-inch I tablespoon butter and pan, Spread with chocolate

ture over filling. Sprinkle with

1/4 cup walnuts, chopped. . at 350 deg. for Bake . 25 to 30 minutes until lightly browned. Cool; cut into bars. Cover pan with Saran

Butter-Nut Bows Perky with Coffee

A butterscotch - coconut Wrap Butternut Bows, Springtime pare Filling. answer to what to serve Divide . . . dough in half. Roll out each to 14x12-inch with morning coffee,

BUTTER-NUT BOWS

warm water in mixing bowl. sheets.

½ cup sugar

1 unbeaten egg 1/2 cup butter, melted and BUTTERSCOTCH FILLING

face until smooth, 8 to 10 Walnuts, finely chopped or

filling in a yeast dough fash- Let rise . . . in warm place foned into perky bow shaped (85 deg. to 90 deg. F.) until rolls gives distinction to light, 1 to 1½ hours. Pre-

rectangle. Place Filling on Bake at 375 deg. for 12 to one rectangle; top with sec-15 minutes. Makes about ond rectangle. Cut into two 7x12-inch reetangles. Cut Soften . . . 1 packet dry into two 7x1-inch strips. Tie yeast (or 1 cake Red Star in knots, tucking ends un-Compressed Yeast) in 1 cup der. Place on greased cookie

Let rise . . . in warm place 1/3 cup instant nonfat dry until light, 30 to 45 minutes. Bake ... at 375 deg. for 12 to 15 minutes until gold-

Melt 1/2 cup Nestle's Butterscotch Morsels, 1/4 cup Gradually add . . . 31/2 to packed brown sugar, 2 table-4 cups flour to form a stiff spoons honey with 1 tablespoon butter. Remove from Knead . . . on floured sur- heat, Stir in 1 cup Diamond minutes. Place in greased ground, and 2 tablespoons bowl; cover with Saran flour.

After-Dinner Mints Top Neapolitan Cheese Cake

A cheese cake with a novel approach is Neapolitan cheese cake, which features a layer of chocolate and a layer of vanilla on a butter crust, topped with crushed pastel-colored after dinner

NEAPOLITAN CHEESE Bake at 400 deg. for 12 Blend in to 15 minutes. Serves nine.

Combine . . . 1 cup flour

1/2 cup pink candy after dinner mints, crushed 1 teaspoon vanilla in mixing bowl,

Cut in . . . 1/2 cup butter until fine. Press into bottom of 8x8x2 or 9x9x2-inch pan. Bake . . . at 400 deg. for

2 to 14 minutes. Cool. CHOCOLATE VANILLA FILLING

Morsels over hot water; cool. filling over chocolate. Cover with Saran Wrap; chill at Combine . . .

/3 cup sugar 1/4 teaspoon salt

1 envelope unflavored ge- ments before serving.

latin in 2-quart sauce-

Add 3/4 cup milk and

2 slightly beaten egg yolks. Cook, stirring constantly, until mix-ture boils. Remove from heat.

1 cup (8-oz. pkg.) cream cheese and

1 teaspoon vanilla; beat until smooth. Cool.

2 eggwhites until mounds form. Gradually add 1/4 cup sugar; beat until stiff. Fold in cheese mixture.

Beat . . . 1 cup whipping cream until thick. Fold into cheese mixture. Divide in half.

Gold . . . melted chocolate Melt . . . 1 6-oz. pkg. (1 into one part. Spoon over cup) semi-sweet chocolate baked crust. Spoon vanilla least 2 hours. Sprinkle with crushed candy after dinner

Chocolate Macaroon Toppers Will Please

An old-fashion macaroon 1/2 teaspoon vanilla and cookie with semi-sweet cho- 1/4 teaspoon salt; beat well. colate frosting, Chocolate Add . . 11/2 cups sifted Macaroon Toppers feature a flour; mix well. Form into aunty red cherry topside. 10-inch roll. Wrap in Saran Pretty enough for party Wrap; chill. fare, but filling enough for Cut . . . cookie dough in after - school snacks, the 1/4-inch slices. Place on uncookies hide a sugar cookie greased cookie sheets. Cut base 'neath the macroon about 1/4-inch slices of coco-

makings. TOPPERS

Part macaroon, part crisp on cookie slices. cookie, chocolate topped. 15 minutes. Makes about 3½ brown.

Combine ... cup) semi-sweet chocolate morsels. Frost cookies. Cut 1/2 cup powdered or granu-lated sugar. ries in sixths. Place one on eachcookie.

Stir in egg white I tablespoon water and

1/2 cup butter. Add
1/2 cup packed brown suwaii, North Dakota, New gar; cream well.

1 unbeaten egg youk

nut roll, using sharp knife; CHOCOLATE MACAROON shape into patties the same size as cookie rounds. Place

Bake . . . at 375 deg. for Bake at 375 deg. for 12 to 12 to 15 minutes until golden

. . . 1 6-oz. pkg. (1 Melt cup) semi-sweet chocolate aged grated coconut and maraschino or candied cher-

THE "12TH STATE"

The April 1, 1960, census 1/2 teaspoon vanilla. Form discloses that Torrance and into 16-inch roll, Wrap the South Coast area comin Saran Wrap; chill. bined have a larger population than the states of South Hampshire, Delaware, Vermont. Wyoming, Nevada, and Alaska.



Every Weekday-Channel 13-KCOP-TV 11 a.m. to 12 noon. FREE-nothing to buyl Anybody can winl Pick up your free TV Bingo Card at any Food Giant, then play this exciting game at home! \$100 cash prize to be given each day,

each day plus 10 additional merchandise prizes to the next 10 winners who call the TV Station. Only persons over 18 years of age are eligible to win Food Giant em-

ployees and families are not eligible.

Fun! Prizes!

\$100





Mrs. Don Cappadonna 8425 Saturn Drive Buena Park

MAGIC CHEF FROZEN

apple apricot boysenberry blueberry cherry peach pineapple

8-INCH

light meat chunk style

no. 1/2 can

CHICKEN OF THE SEA

pound

GROCERY

Season it your way for salad dressing "a la you"! 24 oz bottle Food Giant Salad

Napkins on the table for manner's sake! Paper wrapped. 80 in pkg.

Orchid Paper Napkins 10°

Stretch a meal with tasty tender peas. Heat and eat tall 303 can Ma Perkins Peas

Peter Pan. Smooth or crunchy. Sandwich

Peanut Butter

Stock up now for whiter and brighter was King Size Cheer

Island Sun. Try tropical flavor for spar Pineapple Tid

PRODUCE



U. S. No. 1 RUSSET

cello bag

LENTEN SPECIAL **Deglet Noor**

SWEET JUICY D'Anjou TOMATO

SAUCE

Elbow-regular or large A-1 Macaroni

Marshburn Farm. Frozen 1 1/2 Stew Vegetables

Hollywood Safflower Margarine 1 lb I Saff. Margarine

N.B.C. Crisp sugar honeys

Sue Bee. Creamy and good

Honey Spread

DELICATESSEN

OREGON'S FINEST CHEDDAR CHEESE

DANOLA IMPORTED. FOR A FINE MIDNIGHT SNACK!

IMPORTED SLICED HAM

A ZESTY LUNCH FOR FOUR HEARTY EATERS! **XLNT BEEF TAMALES**



CUP CAKES

CHOCOLATES

CAKE

ASTRIES, COOKIES

HEINZ STRAINED BABY FOOD

43/2 oz. 29°

CHIC-E CAT FOOD Chicken with giblets 6 oz. 33°

SWANSON TV DINNERS Fish, Shrimp reg. size

THIN FLAKE SALTINES 1 lb. 31°

M.J.B. WHITE LONG GRAIN RICE 42 oz.

CAMAY TOILET SOAP

GIANT SIZE IVORY SNOW

79°

DOWNEY FABRIC SOFTENER

THRILL PINK LOTION LIQUID DETERGENT 22 oz.

plastic