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I OKKANCE PRESS

Wednesday, April 30196

Love That Salad

Fruit Salad Earns Praise

High on the list of salad | 3. Apricot halves, plums favorites is a fruit cambina- or prunes. tion. Here are three choices FAMOUS FRUIT SALAD that are all time favorites when served with Famous 1/3 cup sugar -Fruit Salad Dressing. Quick, Easy, Delicious!

To make: Select and chill two canned fruits. Line a 1/2 cup canned pineapple platter or individual salad plates with crisp salad greens. Arrange fruits on greens and sprinkle with coarsely chopped nuts. Serve with Famous Fruit Salad Dressing.

Try these canned fruit fruit puices and cook over ombinations: low heat until thickened, combinations: 1, Pear halves, white or stirring constantly, Add cel-

ery seed. Cool. Stir in whipdark sweet cherries. Peach halves, fruit ped cream just before serv-tail. Makes about two cups. 2. cocktail.

Entertain The Easy Way

DRESSING

2 tablespoons canned

1 teaspon celery seed

1 cup whipping cream

Mix sugar, flour and egg yolk in a saucepan. Add

1 teaspoon flour

lemon juice

1 egg yolk

juice



Cranberry Bran Muffins Find Favor at Brunch



Enchiladas, Refried Beans, (Bea

Entering at brunch is easy, 1/4 cup sugar -it can be informal and 1 egg, well beaten calls for rather simple dish- 3⁄4 cup milk* es. Some Spring weekend, 3 tablespoons shortening, try this brunch menu: Broiled Grapfriut, Creamed Chip- 11/2 cups 40% bran flakes ped Beef with Sliced Hord- 1/2 cup chopped uncooked Cooked eggs, Canberry Bran

*Sour milk may be sub-Muffins, and plenty of good Hot Coffee. An ideal way to stituted for sweet milk; add serve the coffee is in one of 1/2 teaspoon soda and dethe new instant coffee mak- crease baking powder to 2

ers, now available in groc- teaspoons. ery stores. This carafe of Measure sifted flour, add heat-proof glass is excellent baking powder, salt, and sufor making instant coffee gar, and sift together. Com-CRANBERRY BRAN

MUFFINS

3/4 cup sifted flour baking powder

1/4 teaspoon salt

melted

cranberries

by the "potful" ... the best bine egg and milk. Add to way to bring out the fine flour mixture, add shortencoffee flavor . . . and so con- ing, and then mix only venient for second servings. enough to dampen flour. Fold in cereal and cranberries. Spoon into greased muffin pans, filing each two-thirds full. Bake in hot oven 21/2 teaspoons double-acting (425 deg. F.) 15 to 20 min-

utes. Makes 8 medium-sized muffins. Deviled Ham and Apple

Flavor Stuffed Pancakes 1 cup milk

Try spicily stuffed pancakes for a very special brunch or supper. They're "just the thing" for Spring servings - satisfying and 1 cup slivered apples

savory with lively flavored 1 41/2 ounce can deviled deviled ham and juicy, crisp ham

sauce

1 tablespoon liquid shortening 1 egg

apple. In fact, deviled ham Make pancakes according

lends itself, zestily, to any to directions on package. number of pancakes recipes. Fold in apples. Use a gener-Try it, for instance, spread ous quarter cup of the batbetween layers of pancakes, ter for pancake. Remove stacked and served with from griddle and spread soured cream, maple syrup with deviled ham. Roll and and a glorious hot orange place on heated platter. Serve with a dollop of sour-

SPICILY STUFFED ed cream. PANCAKES Use Classified. DA 5-1515 1 cup pancake mix

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(c)is THE place TORRANCE 21770 HAWTHORNE BLVD. . (Next to Jody's Restaurant) FR 1-1277



HURS. SUR., APRIL 4.7

CHOCOLATE PECAN CAKE

1.05

DUNKETTES

Crumb 37∉

ATE NUT LOAP

d 33¢ Assorted 35¢



TIDE

33°

DETERGENT

JOY LIQUID

22-oz. 65°

