PACKAGED TAPIOCA PUDDING plus fresh California oranges are combined to form a light, fluffy orange filling for this Black-Bottom pie. Crust is made from graham cracker pie crust mix.

Use Oranges in Pie

The perfect flavor blend of fresh orange and chocolate gives this new variation of elegant black-bottom pie. Fresh California oranges, along with packaged convenience foods, make this a party pie that's sure to please.

FRESH ORANGE BLACK BOTTOM PIE

- 1 6%-oz. pkg. graham cracker pie crust
- mix
 2 ths. melted butter
 or margarine
 4 tsp. grated orange peel
 1 env. unflavored gelatine

- 1 env. unflavored gelatine
 1 cup fresh orange juice
 2 3¼ co., pkgs. vanilla
 taploca pudding mix
 2 cups milk
 2 eggs, separated
 ¼ cup seml-sweet
 chocolate chips
 1 tsp. rum flavoring
 2 California oranges,
 peeled, cut into
 bite-sized pieces, well
 drained (1 cup)

Prepare pie crust mix ac-

Win \$20; Enter **Current Recipe** Contest Today

With the wide variety of fresh fruits now on the market, the Mary Wise Recipe of the Month contest this time has as its topic "My Favorite Summertime Dessert." Whether your favorite summertime dessert is served hot from the oven, or frozen from the refrigerator, be sure to enter it in this contest.

Winner will receive a \$20 merchandise order from any market advertising in this newspaper.

any market advertising in this newspaper.

Simply write out your recipe and send to Mary Wise Recipe Contest, care of this newspaper. Entries must be postmarked no later than July 10, and all become property of this paper. Contest is open to all but employes of the paper. One entry per envelope, please.

Shoulder Roll

Include a smoked bone-less pork shoulder roll

less pork s ho u id d oneless pork s ho u id e r roll
(smoked butt) on your
menu soon. This delicately
flavored, cured meat is a
boneless portion of the pork
shoulder and weighs from
one to four pounds. It may
be baked, simmered in
water, or sliced and panfried or broiled.
Follow the helpful directions on the label. If no directions are available, cover
the meat with water and
simmer over low heat until
fork tender, about 50 minutes per pound. Or bake the
meat at 325 degrees to an
internal temperature of 170
degrees (between 40 to 50
minutes per pound).

tions, adding butter and 2 tsp. grated orange peel. Press into 9-inch pie plate. Bake if desired. Soften gelatine in ¼ cup orange juice; set aside. Combine pudding mlx, milk and egg yolks in a saucepan. Cook over medium heat, stirring constantly, until mixture comes to a full boll. Remove from heat.

heat.

Combine ½ cup hot pudding with chocolate chips, remaining grated peel and rum flavoring; stir until mixture is smooth. Spread chocolate mixture over bottom of prepared ple shell.

Leftovers Disguised In Pastry

Here's a wonderful way to end up a baked ham. Grind it a mix with raisins, chut-ney and mayonnaise and use as a pastry filling.

RAISIN CURRY CRESCENTS

CRESCENTS

1 cup Callifornia raisins
1% cups ground cooked
ham
% cup chopped chutney
3 tbs. mayonnaise
2 sticks pastry mix
1 tsp. curry powder
% cup boiling water
Melted butter

Meited butter

Combine raisins, ham, chutney and mayonnaise. Mix crumbled pastry and curry powder. Add bolling water; stir with fork until dough cleans bowl. Roll pastry very thin; cut 2-inch rounds. Top each round with a teaspoon of raisin filling; moisten edges with water and fold over to crescent shape. Arrange on baking sheet; slash or prick tops with fork. Brush with melted butter. Bake at 450 degrees 10 to 15 minutes. Makes about 5 dozen.



remaining pudding until dissolved; blend in remain-ing orange juice. Chill until mixture is thick and mounds when dropped from a spoon, but not set.

Beat egg whites until stiff, but not dry. Carefully fold whites into chilled mixture; then fold in drained orange pieces. Spoom over chocolate layer and chill until set. Garnish with whipped cream and coanty.

Garnish with whipped cream and orange sections if desired.

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SAFER THAN STEEL? Auto Manufacturers Eye Plastics for Gas Tanks By REYNOLDS KNIGHT Plastics are playing a bigger role in the manufacture o be more impact-resistant mover been healther and factors are saying to be more impact-resistant mover been healther and that figure a servange car and that figure a plastic got state. Industry source are asying thing is certain the use of plastic gay tank. The rason for their optitimes to grow-east vear. At a recent plastice exposition, one company displayed to more. At a recent plastice exposition, one company displayed to more. At a recent plastice exposition one company displayed to more. At a recent plastice exposition, one company displayed to more. At a recent plastice exposition one company displayed to more. At a recent plastice exposition one company displayed to more. At a recent plastice exposition, one company displayed to produce and, mire the though our section of the trucks, and said the tank will trucks



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