



**BROILED PEAR HALVES** topped with dairy sour cream and nuts of your choice prove again that fresh pears and these go-withs have a natural affinity for each other. They are ideal for late evening snacking when served with steaming hot chocolate.

## Sour Cream and Pears Appear as Happy Pair

Dairy sour cream has a natural affinity for fresh pears as thousands of California homemakers have discovered.

Pear and sour cream combos are ideal, easy-to-do desserts for following a hearty meal; good, too, as late evening refreshment when served with a pot of hot chocolate or a pitcher of very cold milk.

Experimenting with this delectable combination and trying a dozen recipes, we vote these the most likely to please all comers.

—Try toasting poached fresh pear halves with dairy sour cream.

Fresh pear halves are poached by simmering gently in a little water or in orange juice. Give them a sprinkling of slivered almonds or peanut halves and shove them under the broiler for a few minutes.

—Place a mound of sour cream on a dessert plate. Spread one pear half on cut side with sour cream.

Put another pear half together with it to form "whole" pear. Stand upright on sour cream. Garnish with shaved chocolate and mint leaves.

—Place 3 or 4 quarters of pears upright in glass sherbet dish. Spoon sour cream in center of pears. Place a spoonful of strawberry or raspberry jam in center of sour cream.

—Serve poached pears, lightly tinted with a pink peppermint syrup, in a sherbet dish cut-side up. Spoon sour cream lightly over the

pear and top with a sprinkling of crushed peppermint candy.



### SUGAR COOKIES

3½ cups sifted flour  
½ tsp. baking soda  
¼ tsp. salt  
1 tsp. cinnamon  
1 cup butter or margarine  
1¼ cups sugar  
2 eggs

Cinnamon sugar  
Walnut halves  
Candied cherries, cut in half

Sift together flour, baking soda, salt and cinnamon. Cream butter and sugar together until fluffy. Add eggs, one at a time, beating well after each addition.

Add dry ingredients and mix well. Cover and chill. Shape dough into one-inch balls and roll in cinnamon-sugar (add about 1 tsp. cinnamon to ½ cup sugar).

Press walnut or cherry half on top of each ball. Bake at 375 degrees for 12 to 15 minutes. Makes about 5 dozen.

## New Today?—Soft Whirled Bread



**SANDWICHES STAY FILLED** when you use new Wonder Soft Whirled bread for the housing. Try this new bread made by a special process which makes it have smooth texture with no holes. Crab salad filling makes these double deckers a good accompaniment for jellied vegetable salad. Serve them for your next bridge luncheon.

Who says there is nothing new under the sun? This doesn't apply to the baking industry or in particular, the bakers of Wonder Bread.

They have made a bread so tender, so creamy-smooth in texture that it has no holes. This makes it especially fine for sandwiches; for fillings stay "filled."

Use it for these double deckers.

**CRAB DOUBLE DECKERS**  
For each sandwich, lightly toast 3 slices of new Wonder Soft Whirled bread. Spread each toast slice lightly with butter or margarine.

Cover bottom slice generously with crab salad and add a leaf of lettuce. Add second slice of toast, spread with Thousand Island dressing. Cover with thin tomato slices and Swiss cheese.

Top with third toast slice, buttered side down. Cut into 4 triangles and place on skewers. Serve with vegetable gelatin mold. Top with sour cream and chopped chives or scallion tops.

### Be On Guard!

On Guard is the new automatic toilet bowl cleaner which fits any water tank in 5 seconds.

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Clip and redeem this coupon for either product made with safflower oil, the poly-unsaturated fat.

### Whipped Apple Butter

A fluffy topping for glorifying hot gingerbread or a piece of spice cake. Thoroughly chill 2/3 cup (1 small can) evaporated milk; whip until it holds a peak. Lightly fold in 6 tablespoons apple butter. Refrigerate until ready to serve (preferably within the hour).

### Chicken Marinade

Season 1 qt. yogurt with ½ cup lemon juice, 1 tbs. each salt and coriander, plus a generous dash of dried ground chili peppers and anise.

Baste disjointed chicken parts with the marinade. Cover tightly and marinate 6 hours in refrigerator. Drain well. Brush chicken with vegetable oil and roast as usual in 375 degree oven about 1 hour or until tender.

### Ham on Rye

Try this dress-up for a "ham-on-rye". Cut a well ripened avocado lengthwise in halves. Remove seed and skin and mash or sieve fruit.

Stir in one teaspoon EACH lemon juice and instant minced onion, a dash of Tabasco and salt and pepper to taste.

Spread generously on baked or boiled ham. Put in sandwich of rye bread.

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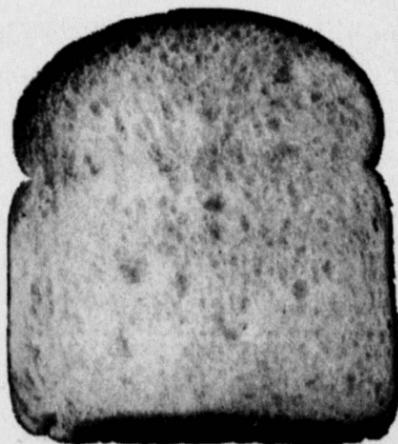
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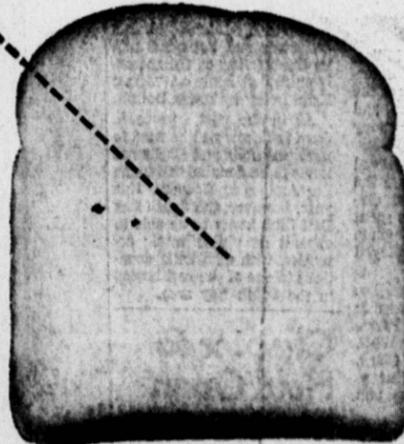
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