

Teatime Can Be Anytime of Day

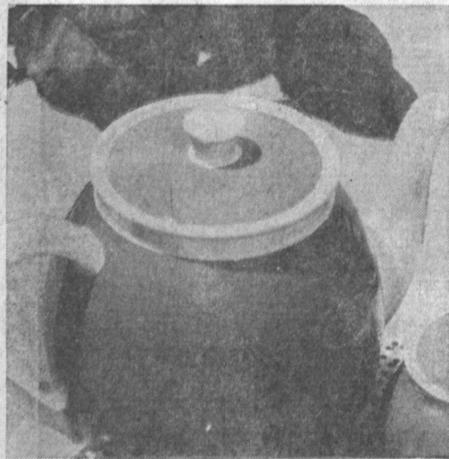
If you're looking for ways to entertain your neighbors, your club group, your youngsters' teenage friends—have them over for tea. Nowadays teatime can be anytime of day. It's a comfortable way to entertain. Inexpensive, too. Keep refreshments, the setting informal and you'll have fun at your own party. So will your guests, for tea—properly made—has the ability to make one feel refreshed and relaxed.

To make the best tea, follow these four simple rules:

1. Use boiling water. Bring freshly drawn cold water to a full boil. Water that has been standing is apt to make the tea taste flat. And only boiling water can extract the full flavor and benefit from the tea leaves.
2. Use a teapot. The teapot helps to keep the water hot during the brewing period. Preheat it by rinsing it out with hot water.
3. Use enough tea—one teaspoon per cup. And pour the boiling water over the tea in the teapot.
4. Brew by the clock—three to five minutes. Don't judge the strength of tea by the color for some teas brew light, some dark . . . and it takes time for the tea leaves to unfold and release their flavor.

Note: When you're in a hurry, use the new instant teas. Use about a teaspoon per cup, add boiling water, stir and serve.

Try . . . a morning tea break for your neighbors or serve tea at a leisurely Sunday-morning brunch this April. The Little League parents will enjoy it after watching the boys work out in spring practice.



SPUR-OF-THE-MOMENT TEA BREAK—If you feel tired and testy after a morning coping with chores and children call up a few neighbors and have a spur-of-the-moment tea break. It will give you a lift and send you back to duty relaxed and refreshed. While your guests are on their way over, put the kettle on to boil and get out a package of brown 'n serve rolls. Make a deep slit to each biscuit, spread with honey and insert a pecan. Bake according to package directions. Make tea in a teapot, using one teabag or one teaspoon of loose or instant tea per cup.

Sardine Layer Cake Good Hot or Cold

As delicious as it is unique, Norway Sardine Layer Cake makes an exciting party refreshment and an equally delightful lunch or supper dish. Its originator, Ernest Treyvaud executive chef at The Waldorf-Astoria, says Norway Sardine Layer Cake is equally tasty served hot or cold.

INGREDIENTS

3 (3 3/4 oz.) cans Norway sardines
4 ozs. butter
Juice of 1 lemon
Salt, pepper to taste

SAUCE

1 cup thick cream with yolk of 1 egg added

Drain oil from three cans of Norway sardines. Mash sardines and mix well with the butter, lemon juice and salt and pepper. Spread on 4 1/4-inch thick pancakes and arrange as a layer cake. Top with a fifth pancake and pour sauce over cake. Put under broiler until cake turns a golden brown. Serve either hot or cold.



SARDINE LAYER CAKE alternates layers of pancakes with mashed sardines in lemon butter. Topped with rich cream sauce and popped under the broiler until it turns golden brown, the Norwegian dish may be served hot or cold. Originator is Ernest Treyvaud, executive chef at the Waldorf-Astoria.

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C&H Powdered for easy icing. (Also light) **Confectioners Sugar**

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Hume halves or slices. 12 oz. **Freestone Peaches 29¢**

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Russette's potatoes. 12-1/2 lb. **Hash Browns 2 pkgs. 39¢**

Pink, Yellow or White. 2 roll **Delsey Tissue 29¢**

NAVEL ORANGES 4 pound bag 49¢

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Wisconsin, sharp and tangy. Serve with fruit for a dessert **Sharp Cheddar Cheese 69¢ lb.**

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