



IT'S THE BEST—Old-Fashioned Apple Crumb Cake. "Cake" is actually a sort of pie, with sugar, flour and butter crumbs, made in a spring-form pan. Apples used are B. C. McIntoshes.

McIntosh Apples In Market

B. C. McIntosh apples are in the markets again. All-purpose apples, these delicious fruits are good both cooked and uncooked. They are extremely juicy and crisp, with a snow white pulp and an extra tender skin.

B. C. "Macs" have a noticeable apple aroma which is a unique feature of the variety. A bowl full will perfume a room. The tangy tart-sweet flavor is a characteristic found in no other Western apple.

The McIntosh apples are grown in British Columbia, and these Canadian B. C. McIntosh Reds are the only

McIntosh apples available (to any commercial extent) in the Southern California market. They are available from the end of September through February.

An excellent crop is forecast for the year, with a good percent of "extra fancy" grade (designation "extra fancy" is determined largely by percent of red color on the apple, rather than its size).

OLD FASHIONED APPLE CRUMB CAKE
 ½ cup soft butter
 ½ cup sugar
 1¾ cups flour
 ½ cup finely chopped nuts

5 cups peeled, sliced B. C. McIntosh apples
 2 tbs. flour
 ¼ cup sugar
 ¼ tsp. cinnamon

Blend butter, sugar and 1½ cups flour with pastry blender. Stir in nuts. Press half the crumbs on bottom of 9-inch spring form pan and about ¼ inch up the sides.

Combine apples with remaining flour, sugar and cinnamon. Spoon into crumb-lined pan. Bake at 425 degrees for 20 minutes. Remove from oven; sprinkle top with remaining crumbs. Return to oven and bake 20 to 30 minutes longer.

Mary Wise

menu and shopping guide

More Cooky Recipes For You

LEMONADE COOKIES

1 cup margarine
 1 cup sugar
 2 eggs
 3 cups flour
 1 tsp. baking soda
 1 6-oz. can frozen lemonade

Cream margarine and sugar; add eggs and beat. Add flour and soda, alternately with ½ cup lemonade. Drop on pan and bake at 400 degrees about 8 minutes. Brush hot cookies

lightly with remaining lemonade and sprinkle with sugar. —Mrs. R. D. Covell

5-HOUR COOKIES

2 egg whites
 ¾ cup sugar
 ¼ tsp. cream of tartar
 ¼ tsp. salt
 1 tsp. vanilla
 1 pkg. chocolate chips

Beat egg whites until foamy. Add salt and cream of tartar. Add sugar, a tablespoon at a time, until mixture is stiff. Add vanilla before last 2 tbs. sugar. Fold in chocolate chips (optional — ½ cup chopped nuts or candied cherries). Drop on ungreased cookie sheet. Turn off oven, put cookies in and don't open the door for 5 hours. Tap pan sharply on bottom to remove from pan. —Ida Tardaguila

Young Cook In House? Let Her Whip Up Snacks

Chock full of goodness are these Nutty Noodle Snacks, so easy that even the very young cook can make them.

NUTTY NOODLE SNACKS

1 cup honey
 1 cup chunk-style peanut butter
 ¼ cup undiluted evaporated milk
 1 tsp. vanilla
 2 tbs. flour
 1 can (3 oz.) chow mein noodles

Mix together all ingredients except noodles. Then fold in noodles. Chill 30 minutes. Drop by teaspoonfuls on greased cookie sheet. Bake at 325 degrees 20 minutes. Remove from cookie sheet and cool on rack. Makes 3 dozen.

PARTY BARS
 ½ cup butter or margarine
 1 pkg. lemon cake mix (2-layer)
 1 pkg. lemon-flavored fluffy frosting mix
 1½ cups chopped almonds
 1 cup flaked coconut

Set oven at 350. Blend cake mix and butter. Spread mixture into ungreased 15x10x1" jelly roll pan or cookie sheet with sides. Bake 5 to 7 minutes or until surface is set. Meanwhile, prepare frosting mix according to package directions. Fold in 1 cup nuts and coconut. Spread over crust.

CRUSTY BREAD

To give your prized home-baked bread a soft crust, brush the loaves with melted butter or margarine immediately after removing from the oven. Cool the loaves on a rack loosely covered with a towel. For crisp crusts, simply allow the bread to cool.

Biscuit, Pudding Mixes Combine

You won't find many cookies any easier to make than these Date Dreams. Instant lemon pudding mix and biscuit mix simplify the preparation, and if you wish you can use packaged diced dates.

DATE DREAMS

½ cup fresh California dates or packed diced dates
 1 pkg. (3¾-oz.) instant lemon pudding mix
 1 cup biscuit mix
 ½ cup shortening
 1 egg
 1 tbs. fresh lemon juice or orange juice

Cut dates into small pieces if whole dates are used. Blend pudding mix and biscuit mix; cut in shortening well. Mix in egg, lemon juice and dates. Drop by spoonfuls onto ungreased cookie sheet. Flatten with bottom of glass dipper in sugar if you wish. Bake at 375 degrees 10 minutes. Cool on rack. Makes 2½ dozen cookies.



OCTOBER IDEAS for COOKING WITH BEER!

CORN BREAD

1 pkg. (1 lb. 2-oz.) corn muffin mix
 2 eggs
 ½ cup milk
 ½ cup beer
 1 tbs. dried minced onion
 2 tbs. each diced red and green peppers

Combine ingredients, blend well. Pour into 2 well-greased 8x8x2-inch pans. Bake at 375 degrees for 20 to 25 minutes.

RANCH HOUSE BEANS

12-cups cooked pinto or pink beans or 6 (1 lb. 4 oz.) cans
 2 onions, sliced
 ½ lb. bacon piece, cut in 1-inch cubes
 1 cup chili sauce
 1 clove garlic, chopped
 2 tbs. firmly packed brown sugar
 1 quart beer
 Salt and pepper

Drain beans, mix with other ingredients. Simmer uncovered, stirring occasionally for 1 hour or until liquid is absorbed. Season to taste. Serves 12.



MISS CERTI-FRESH, official emissary from Certi-Fresh Sea Foods, and Vaughn Clark, sales manager of the seafood processing firm, enlist the support of Duane Peters, director of store operations, Ralphs Grocery Co., right, for the October Fish 'n Seafood Parade, industry-wide promotion of the National Fisheries Institute.

Popcorn Balls Are Easy For the Family to Make

Popcorn balls are easy and fun to make. Here are two kinds for your sampling pleasure.

CARAMEL POPCORN BALLS

½ cup Jolly Time popcorn
 ½ tsp. salt
 1½ tbs. butter
 1½ cups brown sugar
 6 tbs. water

Pop corn according to package directions. Sprinkle popped corn with salt. Melt butter in pan, add brown sugar and water, stirring until sugar is dissolved. Boil without stirring to soft ball stage (238 degrees). Stir mixture slowly into popped corn until every kernel is coated. Shape lightly into balls as soon as mixture is cool enough to handle.

SNOWY POPCORN BALLS

½ cup Jolly Time popcorn
 ½ cup sugar
 ½ cup water
 2½ tbs. white corn syrup
 ¼ tsp. salt
 1 tsp. vanilla
 ½ tsp. vinegar

Pop corn according to directions. Combine sugar, water and corn syrup and stir until sugar is dissolved. Boil without stirring to the firm ball stage (248 de-

grees). Add remaining ingredients and cook nearly to the hard ball stage (290 degrees). Stir syrup slowly into popped corn until every kernel is coated. Shape lightly into balls as soon as mixture is cool enough to handle.

UNUSUAL APPETIZER

Dip juicy wedges of fresh pears in lemon juice. Then wrap in thin slices of Prosciutto or baked ham. Serve on picks.



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new crop's in!

B.C. McIntosh Reds

the all-purpose apple

Tree-fresh, tree-crisp, mountain-grown McIntosh Reds from British Columbia are here again.

B.C. "Macs" are gaining new friends every year because of their inviting aroma, rosy-red richness, and tempting, distinctive flavour... and because they are so convenient - it's the one apple that's just as good for cooking as for fresh eating.

That "just right" combination of snap and sweetness comes from sunny mountain valley days and cool, crisp nights... makes B.C. "Macs" perfect for pies and desserts, sensational for salads, marvellous for munching any time.

You're sure to like top quality, all-purpose B.C. McIntosh Reds... the one apple that's best for every apple use. Available at all better stores.



McIntosh Reds... Canada's finest all-purpose apple

There's No Fish As DELICIOUS As CERTI-FRESH Fish is!

A Guaranteed Prize Winner...

BREADED SHRIMP
They're U.S. Grade A!

CERTI-FRESH
Sea Foods