

CANNED CLING PEACH halves with tomato soup make a perky topping for the meat loaf to be served with pride. Heating peaches accentuates flavor and fragrance of the fruit and leaves them looking as radiant as ever.

PEACHY EATING

Canned Clings Combine to Enhance Many Foods

Beef Peach Pie takes moments to assemble, minutes to bake and gives hours to savor.

There are two secrets to a juicy meat loaf: mix as lightly as possible and don't pack it when transferring it to the baking pan.

Today's loaf combines beef, tomato soup and canned cling peach halves in a pie pan for true meat pie to be cut and served in wedges.

Another suggestion today combines peaches and cottage cheese—not a new pair, but newly treated in Peach Glow Sponge.

- BEEF PEACH PIE**
 1 can (1 lb. 13-oz.) cling peach halves
 1½ lbs. ground lean beef
 1½ cups soft bread crumbs
 2 tbs. instant minced onion
 1¼ tsp. salt
 2 eggs
 1 tsp. Worcestershire sauce
 1 can (10½-oz.) condensed cream of tomato soup, undiluted

Drain peach halves. In

large bowl, lightly mix together beef, crumbs, onion, salt, eggs, Worcestershire sauce and ¼ cup soup.

Turn into 8-inch round baking dish. With back of serving spoon, make 6 depressions in meat around edge of dish. Arrange peach halves cut-side up, in depressions.

Spoon remaining soup over peaches and meat. Cover and bake in 350 degree oven 1 hour and 30 minutes. Cut into pie-shape wedges to serve.

Lamb Is Marinated
 Greet this month with lamb kabobs. Marinate 3 pounds cubed lamb overnight in 2 tablespoons minced onion, 1 tablespoon salt, 1 teaspoon curry powder, ½ cup lemon juice, ½ cup oil and ¼ cup dry white wine or water. Skewer alternately with mushroom caps, green pepper cubes and tomato wedges. Broil 6 inches from heat 15 to 20 minutes, basting often.

- PEACH GLOW SPONGE**
 1 can (1 lb.) cling peach halves
 ½ cup cottage cheese
 1 cup sugar
 ¼ cup flour
 ¼ tsp. salt
 1 tsp. grated lemon rind
 2 tbs. melted butter
 1 cup milk
 3 eggs, separated
 ¼ cup lemon juice

Drain peaches well; place cut-side up in well-greased 8-inch square baking dish. Mound centers of peaches with cottage cheese.

Combine sugar, flour, salt, lemon rind and butter; beat until blended, then mix in milk.

Beat egg yolks until thick and lemon colored; blend into sugar mixture along with lemon juice. Beat egg whites until stiff but not dry; fold into sugar mixture.

Pour around peaches. Place in pan of hot water and bake at 325 degrees 45 to 50 minutes. Cool in baking dish. Serve slightly warm.

- GOLDEN PEACH CRUNCH** ← Good Idea!
 2 cans (1 lb. 13 oz. each) cling peach slices
 1½ tsp. cornstarch
 ¼ tsp. cinnamon
 ¼ tsp. nutmeg
 1 tbsp. lemon juice
 1 cup quick cooking oats, uncooked
 ½ cup butter or margarine, melted
 ½ cup brown sugar, packed
 ¼ tsp. salt

Drain peach slices thoroughly; mix with cornstarch, cinnamon, nutmeg and lemon juice; turn into 8-inch baking dish. Combine oats, butter, sugar and salt; mix until crumbly. Sprinkle over peaches. Bake in 375-degree (moderately hot) oven about 30 minutes. Serve hot with plain or whipped cream. Makes 8 servings.

An old-fashioned crunch is the perfect winter's night dessert. You can count on cling peaches to hold their shape and color during baking.

CLING PEACH ADVISORY BOARD

Spring Meal Goes Green

The peppers are green, the peppers are right for baking. Stuffed green peppers, a favorite dish for many a year, have taken on new flavor with new stuffing idea.

Ground meat, tomatoes combined with spoon-size shredded wheat biscuits, onions and a generous dash of chili powder make a rich, full-flavored stuffing for a baked delight.

Serve these peppers with glazed carrots and a tossed green salad. Apple dessert and coffee finish off the satisfying spring meal.

- STUFFED PEPPERS**
 6 medium-size green peppers
 2 tbs. butter
 1 cup thinly sliced onion
 1 cup sliced celery
 1 lb. ground beef
 3 cups spoon-size shredded wheat
 1 tsp. salt
 ¼ tsp. pepper
 ¾ tsp. chili powder
 1½ cups well-drained canned tomatoes

Wash peppers; remove stems and seeds. Cook in boiling water for 5 minutes. Drain well. Melt butter. Add onions and celery and cook, stirring frequently, until vegetables are tender.

Add beef to vegetables and cook until meat is browned. Remove from heat. Break shredded wheat into thirds and add with salt, pepper and chili powder to meat.

Return to heat and cook until cereal is well coated with mixture. Add tomatoes and mix lightly.

Arrange pepper shells in greased baking dish. Fill with meat mixture. Cover and bake 30 minutes in 375 degree oven.

Parsley Rice

Combine a little instant minced onion with uncooked rice; prepare as package directs. To serve, stir in butter and chopped fresh parsley.

KMPC-710 ANGELS vs

MINNESOTA TWINS, THURS. 11:05 A.M.
 KANSAS CITY ATHLETICS, FRI. 3:35 P.M.
 KANSAS CITY ATHLETICS, SAT. 3:35 P.M.
 KANSAS CITY ATHLETICS, SUN. 11:35 A.M.
 WASHINGTON SENATORS, MON. 4:40 P.M.
 WASHINGTON SENATORS, TUES. 10:35 A.M.



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Sandwich Is Aristocrat at Any Table

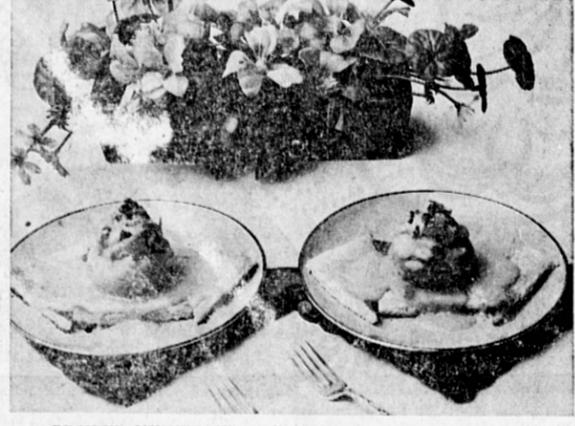
Lunch time or anytime is the right time to serve this hot fragrant sandwich treat to your family. It can be called the aristocrat of sandwiches.

The headliner of any sandwich is the base and in this special one it is the new Wonder Soft Whirled bread, so well textured for this use.

- BROILED MUSHROOM-TUNA SANDWICH**
 ½ cup flaked tuna
 1 cup thick cream sauce
 Salt
 White pepper
 20 to 24 medium size fresh mushrooms
 ¼ cup butter
 Grated Parmesan cheese
 Paprika
 Melted butter
 8 slices Wonder Soft Whirled bread, toasted
 Butter

Combine tuna and cream sauce. Add salt and pepper to taste. Cook mushrooms lightly in butter. Stuff with tuna filling. Sprinkle with cheese, paprika and melted butter.

Heat in oven or broiler. Cut 4 buttered toast slices into triangular halves. For each serving, arrange 1 whole buttered toast slice with a triangle at each end. Arrange mushroom caps on toast. Pour over remaining tuna filling. Makes 4 sandwiches.



BROILED MUSHROOMS, stuffed with tuna in zesty sauce make this sandwich fit for the aristocrats of your family for lunch, brunch or supper party. The base, always the stabilizer, is the new Wonder Soft Whirled bread.

PERFECT RECIPES FOR ENTRY IN 'BAKE-OFF' CONTEST

That favorite recipe of yours could be converted into a big \$25,000.00 cash prize! It's the time of year again when creative home cooks are perfecting recipes to submit to the 1963 Pillsbury-General Electric

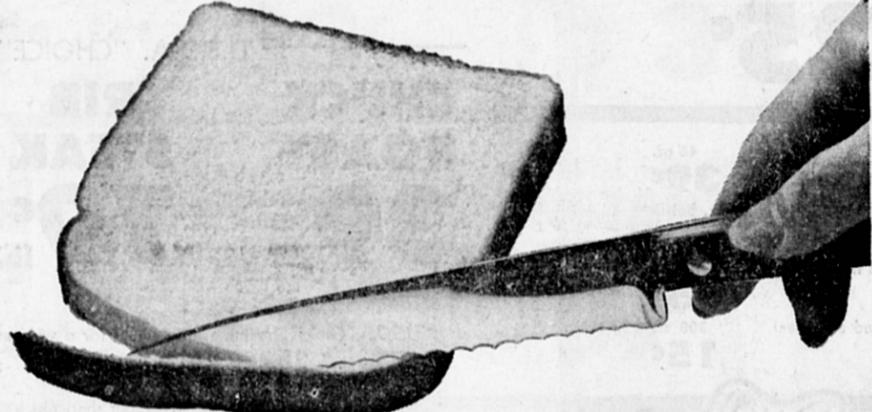
Grand National Bake-Off. Practice makes perfect and the time is now. From now through June 30, enter as many recipes as you like in the big recipe contest. Get your official entry blank from your favorite food mar-

ket or from the Pillsbury Company, Minneapolis, Minn. Remember to have each official entry blank signed by your local General Electric dealer. This qualifies you to win the extra bonus award of

\$150 each for a Bake-Off wardrobe, if you are one of the finalists. The Bake-Off will be held at the Beverly Hilton Hotel, Beverly Hills, California, Sept. 15-17. Besides the exciting trip

and stay at the glamorous hotel, each of the 100 finalists wins a GE deluxe range and mixer and a chance at the fabulous cash prizes. So get busy... there's special pleasure in baking when the stakes are high.

Stop, mother... don't trim WONDER'S crust...



it "eats" as good as the bread itself!



Sensational new baking process makes WONDER Bread wonderfully soft... CRUST AND ALL!

This great new bread is all taste, no waste... you'll love every single bite of it, crust and all, because everybody tells us the crust is as delicious as the bread itself.

The new process does it... whirls and spins Wonder's ingredients to a flawless, silken texture.

That means Wonder "Soft Whirled" Bread has no holes. Every nutritious slice is incredibly soft and smooth. You've never tasted a bread so flavorful, so creamy fine, so good to eat—crust and all! This is what they mean when they say, "it melts in your mouth."



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Soft Whirled WONDER ENRICHED BREAD

helps build strong bodies 12 ways.