



ORANGE CHEESECAKE of the no-bake variety has color, flavor, goodness. It is dessert to serve when company's comin' for you prepare it a day ahead and keep it in readiness for the occasion. Added interest is Orange Glaze Topping.

Sweet Tooth Satisfied with California Fruit

Here is a cheesecake to cheer about.

It is special in every way with California navel oranges to add color, flavor and goodness.

The fragrant orange peel and fresh orange juice goes into the cake, while sweet orange pieces and fresh orange juice make the topping and glaze.

Another recommendation for this dessert is that it is of no-bake variety.

If cheese cake is not on your diet, choose the whole orange for a refreshing and low calorie sweet. Each orange contains only 60 calories.

- ORANGE CHEESECAKE**
- 1/2 tsp. butter
 - 1/2 cup graham cracker crumbs
 - 1 env. unflavored gelatine
 - 1/2 cup sugar
 - 1/2 tsp. salt
 - 3 eggs, separated
 - 1/2 cup fresh orange juice
 - 1 tsp. grated orange peel
 - 1 pkg. (8 oz.) cream cheese, softened
 - 1 cup heavy cream, whipped
 - Fresh Orange Glaze
 - Orange cartwheels
 - Fresh mint

Butter bottom of 6 1/2-inch spring form pan; sprinkle with graham cracker crumbs. In top of double boiler combine gelatine, sugar and salt. In bowl, beat egg yolks with orange juice; add to gelatine mixture. Cook over boiling water about 10 minutes, or until gelatine dissolves.

OFFER POTATOES IN VARIED WAYS

Potatoes are popular and your family expects them on your menus. But be versatile in serving them.

Serve mashed potato balls that are French fried to crisp goodness or good potato chowder highlighted with corn.

Potatoes and shrimp join hands for a satisfying salad that boasts just a suggestion of horseradish in the mayonnaise.

Potato crusts are the perfect base for creamed fish, egg, seafood, poultry and meat mixtures. Place scoops of seasoned mashed potatoes in individual casseroles.

Using spoon, press potatoes into crusts and bake before filling.

and mixture is slightly thickened; cool.

Stir in orange peel. Beat softened cream cheese until fluffy; blend in cooled orange mixture.

Beat egg whites until they stand in firm peaks; fold into cheese-orange mixture. Fold in whipped cream.

Turn into prepared spring-form pan. Refrigerate several hours or overnight. Spread top with Fresh Orange Glaze and chill 15 to 20 minutes before serving.

Remove side of pan and garnish with orange half cartwheels and fresh mint.

To make Orange Glaze: Cut 2 oranges into cartwheels, having first peeled them. Cut cartwheels in half. Stir 2 tablespoons sugar over these halves and set aside to sweeten.

Combine 1/4 cup sugar, dash salt and 2 tablespoons cornstarch in small saucepan. Gradually stir in 1/2 cup orange juice and 1/2 cup water.

Cook over medium heat, stirring continually until thickened, about 5 minutes; cool. Drain sweetened oranges and arrange over top of chilled cheesecake.

Spoon cooled glaze over orange pieces. Refrigerate.

Molded Salad Makes Entree or Go-With

This molded salad—a moussé—can be enjoyed as a meatless main dish or a buffet item with additional service.

However you elect to use it, it should prove to be popular. Salmon and seasonings blend with gelatine and whipped cream to make it so.

- SALMON MOUSSE**
- 1 1/2 cups ripe olives
 - 2 env. unflavored gelatine
 - 1/2 cup cold water
 - 1/2 cup cider vinegar
 - 1 tbs. lemon juice
 - 1/2 cup sugar
 - 1/2 tsp. salt
 - 1 tsp. prepared mustard
 - 1 tsp. celery salt
 - 2 eggs
 - 1 cup whipping cream
 - 1/2 cup mayonnaise
 - 1/4 cup chopped sour pickle
 - 2 cups flaked canned salmon
 - Lettuce
 - Lemon wedges

Cut olives into large pieces. Soften gelatine in cold water. In saucepan mix vinegar, lemon juice, sugar, salt, mustard and celery seed. Bring to boil.

Pour over gelatine and stir to dissolve. Beat eggs; gradually add gelatine mixture, stirring briskly.

Cool until mixture begins to thicken. Whip cream. Fold into gelatine with mayonnaise, olives, pickle and salmon.

Turn into 1 1/2-quart mold; chill several hours until firm. Unmold on serving plate. Garnish with lettuce and lemon.

BEEF IS ANOTHER MARCH PLENTIFUL

Beef brightens all menus. Smothered round steak served on bed of sauteed onions with grilled tomato garnish is delicious. Beef-vegetable soup is always a big luncheon dish, especially when it contains meaty portions of beef. For variety, thicken the stock with condensed green pea soup.

Meat loaf mixtures have great flavor appeal. For variety shape meat into individual patties; dip into beaten egg-milk mixture, press into cheese bread crumbs and grill to tender perfection. Serve with lemon-sparked mustard sauce.

Kiwanis Club Contributes to SARC Fund

El Camino Kiwanis has presented a check to the Southwest Association for Retarded Children which will assist in opening a local center and sheltered workshop.

Presented to Mrs. Dean Thurman, president of the SARC, by incoming John Crum, public and business affairs chairman, and Van Wormer, president of the Kiwanis group, the check represents income from a pancake breakfast and organ recital.

In addition to financial assistance, the Kiwanians have presented an annual miniature golf party and picnic for more than 80 area children for several years.

Sheriff Puts 400 Bicycles On the Block

Sheriff Peter J. Pitchess has announced more than 400 bicycles will be auctioned at a special sheriff's auction to be held Saturday, March 21, at 9 a.m.

The auction, first "all bicycle auction" in the history of the sheriff's department, will be held in the basement of the Hall of Justice, 211 W. Temple St., Los Angeles.

Pitchess said almost every type of bicycle will be offered for sale at the special auction.

The National Society for the Prevention of Blindness, Inc. advises that every child should have a complete eye examination not later than the age of four.

Garden Checklist

1. Watch the dahlias you stored for aphids and spray them if needed.
2. Check your nursery for early spring flowering shrubs and trees and make your selection when the plants are in bloom. You can plant instantly, of course as they will be available in containers.
3. As your flowering shrubs and trees come into bloom—you can shape them up to your desire and use the flowered branches as indoor decoration.
4. Separate the chrysanthemums by lifting and dividing the mother plants then replanting the divisions promptly. Naturally you can pick up additional plants at the nursery if needed.
5. You'll be amazed at how beautiful and green your lawn can be with a regular feeding and watering program. See your nurseryman for information on proper lawn care.



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