

## Creamy Soups Are Refreshing Fare

When folks are ready for relaxation, laughter, conversation and a bit of nourishment, creamy soups and a platter of plain bread and butter sandwiches are a perfect snack-time combination.

Den mothers, committee chairmen, teenage hostesses, grandmothers and the sportsman of the house know that milk soups, both hot and cold, have special appetite appeal.

When made with canned soups as the starting point, they require a minimum of culinary skill, effort and time.

As with all canned cream soups, for best results remember to stir soup until smooth before gradually stirring in milk or other liquid.

**Chilled Shrimp Potage**  
For 5 to 6 servings, blend 2 cans (10½ ounces each) condensed cream of potato soup with ½ cup dairy sour cream. Gradually stir in 2 cups milk. Add ¼ to 1 cup diced cooked shrimp and 1 to 2 tablespoons chopped fresh dill. Chill 2 to 4 hours.

**Country Garden Chowder**  
Leftover vegetables of almost any kind go into this chowder. In saucepan combine 1 can (10½ ounces) condensed cream of potato soup with 1 soup can milk.

Add ½ to 1 cup leftover cooked vegetables such as green beans, carrots, peas, corn or tomatoes. Heat, stirring occasionally until thoroughly heated. Do not boil. Garnish with crumbled bacon or chopped ham.

**Hot Buttered Pea Soup**  
For 4 servings blend 1 can (10½ ounces) condensed green pea soup with 1 can (10½ ounces) condensed beef broth; add 1½ soup cans milk; blend well.

Heat, stirring occasionally. Pour into mugs or cups; top each serving with a pat of butter and a sprinkle of paprika or freeze-dried chives.

### Party Snack

Oven-roasted whole blanched almonds make delicious party snacks. For each 1 cup almonds use 1 teaspoon butter or salad oil. Roast in shallow pan in 300 degree oven 20 to 25 minutes, stirring frequently. Remove and toss with a little garlic salt and cayenne.



A PITCHER of hot or cold creamy soup and a platter of sandwiches are "in" when folks are ready for relaxation, laughter, conversation and a bit of comforting nourishment.

## Baked Pear Relish Good Pork Partner

A baked pear relish is a smart and appetizing accompaniment to pork. The pears are baked along with the meat so the whole meal comes from the oven together.

The relish is an easy one for the pears are topped with a mixture of sugar and grated onion, giving a unique flavor to the fruit.

Pork "roast" is prepared from thick pork chops put together with a savory dressing and held together with long skewers, to resemble a loin roast.

Each chop is then served with a portion of the dressing. The sweet spicy flavor of the pear blends with the rich meat, yet maintains its identity as a complement to the pork.

Pears are at their peak of goodness at this time, so enjoy fresh pears now. There are two varieties available that are good bakers, the Bosc and the Anjou.

Bosc pears may be recognized by their long tapering neck, russet-brown color and long stem. The Anjou is a sturdier pear, light green to yellow-green in color when ripe.

### PORK CHOP ROAST

8 pork chops  
¼ cup diced onion  
¼ cup diced celery  
¼ cup butter  
2½ cups wonder soft whirled bread cubes, toasted  
1 tsp. salt  
½ tsp. poultry seasoning  
1 egg, beaten



PORK CHOPS skewered together with dressing between make pork roast of note to be served with pear relish accompaniment. The sweet spicy flavor of pear blends with rich meat, yet maintains its identity as a complement to pork.

Brown pork chops lightly on both sides. Saute onions and celery in butter until golden. Add to bread with seasoning, beaten egg and enough hot water to moisten bread lightly.

Put between layers of pork chops; fasten chops into roast with skewers. Bake in 350 degree oven for 1 hour.

### RELISH PEARS

4 Bosc or Anjou Pears  
½ cup grated onion  
¼ cup sugar

Halve and core pears. Combine grated onion and sugar, place tablespoon of mixture in center of each pear half.

Bake with pork chop roast at 350 degrees for 1 hour. Makes 8 servings.

## TREAT IS MY-T-FINE

Plain or fancy, chilled or warm, dressed with whipped cream or other topping, My-T-Fine pudding is a dessert that will make your family ask for more.

This pudding in many flavors: Butterscotch, Nut Chocolate, Lemon, Vanilla and Chocolate, comes in instant or regular form.

Since it is made with milk, it is a nutritious dessert and an interesting way to add nourishment for the members of any family but especially to those who shy away from drinking their daily quota of milk.

These boxes of puddings offer dessert varieties galore and some of them are given in detail in today's advertisement.

Note the all-important coupon attached. It is worth seven cents on the purchase of four packages of My-T-Fine puddings.

This coupon is your ticket to a real treat.

United States Department of Agriculture findings show that you can save if you shop the "specials." The weekly cost of the market basket averaged \$32.11 for a family of four.

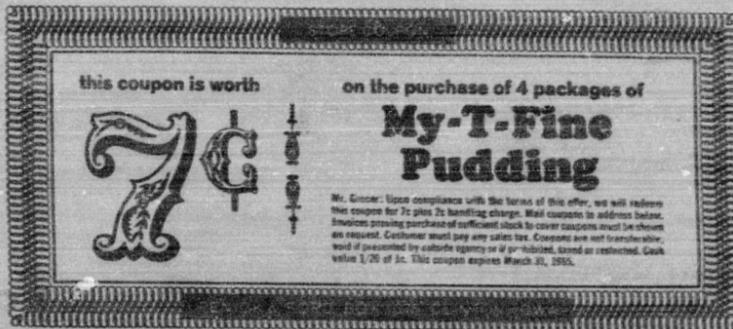
If that same food had been selected from advertised specials from the same market the food would have cost \$2.10 less per week or an annual saving of \$100.

So many foods are on special that well-balanced menus can be planned from them. USDA confirmed the fact that meat, poultry and fish were most often on specials.

Items of all departments of the markets appeared as specials during the study.

But keep in mind that a special is not a bargain unless you can use it to advantage.

## Here's your ticket



to a real treat!

## Look what you can do with it!



**1. Make a luscious Lemon Pie...** it's so easy, and so gay on your table! Confetti-bright bits of glazed fruit give it a deliciously different look. Make up 1 package My-T-Fine Lemon Pie Filling, following directions on package. While still warm, fold in contents of 4 ounce jar of glazed fruit. Allow to cool. Beat 2 egg whites until frothy, then gradually beat in 2 tablespoons sugar. When meringue mixture holds a peak, fold into cooled Lemon Pie Filling. Pour into baked 9-inch pie shell. Chill. Beat 1 cup heavy cream until stiff. Fold in 2 tablespoons sugar and 1 teaspoon vanilla. Spread whipped cream over Lemon Pie Filling and top with ½ cup shaved, sweet chocolate.

**2. Create an elegant Charlotte Russe...** you'll never dream such a fancy dessert could be so simple! Whisk a straight-sided 8 cup mold and sprinkle with sugar. Line bottom and sides with lady fingers. Prepare 2 packages My-T-Fine Chocolate Pudding as directed on box; add 2 beaten egg yolks and ½ cup sugar. Stir over medium heat until thick. To set mold, turn into bowl and cover. Cool to room temperature. Beat 2 egg whites until fluffy, but not dry. Shilly whip 1 cup cold heavy cream. Stir pudding mixture, then fold in ½ cup finely chopped walnuts, beaten egg whites and whipped cream. Turn mixture into prepared mold. Set freezer dial at coldest setting and freeze 3-4 hours or until firm. To serve, invert on dish and remove mold. Decorate with cherries and serve in wedges. Makes 10-12 servings.

**3. Plain or fancy, whichever way you...** serve it, chilled or warm, dressed up with whipped cream or your favorite topping, if it's My-T-Fine Pudding it's a dream of a dessert that will make your family or guests come back for more. So delicious and nutritious, too, because it's made with milk—what a delightful way to add milk to your family's diet! You'll enjoy My-T-Fine Pudding—(Regular, the kind you cook with milk, and Instant, the quick and easy, no-cooking kind)—in all these delectable flavors... Butterscotch, Nut Chocolate, Lemon, Vanilla and Chocolate. You can be sure if you make it with My-T-Fine, the finest name in puddings and pie fillings.

**4. This box alone holds the secret...** of the most exciting pudding desserts. Bavarian creams, lily souffles, old-world flans, a variety of delectable berry and cream pies, frozen mousses, mouth-melting pudding parfaits, and many, many other quick and easy to make, delicious-to-serve desserts. And remember, only with My-T-Fine Pudding can you make truly superb desserts like these. You'll tell the difference at the first taste, so be sure you insist on My-T-Fine Pudding and Pie Filling for a taste treat that can't be beat.



## SAVE 10¢



## CLEAN EVERYTHING... with Touch 'N Clean

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- Cuts down big cleaning jobs • Prevents daily dirt build-up!
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  - Look for the red and white can in the cleaner section of your favorite supermarket the next time you shop!

Save 10¢ when you try America's newest cleaning sensation! This coupon is good for TOUCH 'N CLEAN only. Please don't embarrass your order by asking him to substitute either product. To Mr. Green: For redemption, mail this coupon to BUNLAP CORP., 8950 Sunset Blvd., Los Angeles 90, Calif.

**10¢**

You will be paid 10¢ for each TOUCH 'N CLEAN coupon you accept, plus 2¢ for handling. Indicate promptly sufficient purchases to cover redemption presented for redemption must be shown on request. Cash redemption value: 1/20th of 1 cent. This offer prohibited where laws or otherwise restrict. Offer expires April 1st, 1965.

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