

DESSERTS MAKE THE CONVERSATION PIECE

Desserts come into their own, especially in autumn when we start a round of entertaining quite different than the casual type indulged in through the hot summer season. A *Pineapple Strawberry Roll* is an all-season dessert (with year-round berries available either fresh or frozen) that makes a particular hit this time of the year. The filling is as delicate, smooth and luscious a sweet as ever a chef conceived and may be used on any sort of layer cake. The formula is a simple sponge cake, frosted with whipped cream and half slices of pineapple and strawberries for a garnish that also prove a part of the dessert. It will prove a conversation piece when featured at a buffet supper, luncheon, or any special occasion.

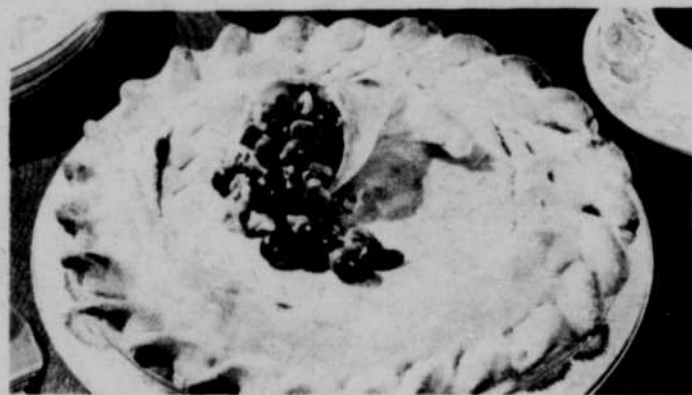
Again, what more appropriate climax to brisk-weather menus than an all-American dessert in the form of a *pie* which is particularly appealing if you fill it to overflowing with autumn fruits and nuts—red cranberries, plump raisins, and walnut meats. Quick-cooking tapioca will help not only to preserve the wonderful flavor of the pie filling but keeps it from running over. For an added touch, you might decorate the pie with a pastry cornucopia from which the fruits of the pie spill out artistically. Just roll a small piece of pastry to form the cornucopia.

An *Apricot Spice Cake* fits into the season, too, as we switch from summer to fall fruits this time of year. Likewise peaches come into the limelight in many ways, one of which is to serve them as a *Peach Caramel Shortcake*, for the caramel and peach flavors blend together beautifully.

Chocolate Pudding again proves a favorite family dessert and wins plaudits of guests too if you make it a bit special by adding rice and semi-sweet chocolate morsels, and you've a new version that is well named: *Chocolate Angel Puff Rice Pudding*!

There's an element of surprise in a *Brownie-Date Pudding* that features a "built-in" chocolate sauce, quite different from the usual run of recipes.

It's no wonder desserts again become the conversation piece!



FESTIVE FRUIT-NUT PIE

3½ tablespoons quick-cooking tapioca

1½ cups sugar

½ teaspoon salt

¾ cup seedless raisins

3 cups fresh cranberries

1¼ cups water

1 teaspoon grated orange rind

¾ cup chopped walnuts or pecans

Pastry for two-crust 9-inch pie

Raisins, fresh cranberries, broken walnut meats

Combine tapioca, sugar, salt, ¾ cup raisins, 3 cups cranberries, and the water in a saucepan. Cover and bring to a boil. Cool, stirring occasionally. Add orange rind and chopped nuts.

Roll half the pastry ⅛ inch thick. Line a 9-inch pie pan and trim pastry at edge of rim. Roll remaining pastry ⅛ inch thick and cut several 2-inch slits or fancy design a few inches from the edge, leaving center uncut. Fill pie shell with fruit mixture. Moisten edge of bottom crust. To adjust top crust, fold pastry in half or roll loosely on rolling pin; center on filling. Open slits with a knife. (Well-opened slits are important to permit escape of steam during baking.) Trim top crust, letting it extend ½ inch over rim. To seal, press top and bottom crusts together on rim. Then fold edge of top crust under bottom crust and flute.

To make the cornucopia: Re-roll pastry remaining from trimming the crusts into a 4-inch round. Fold this into a cone, twisting pointed end slightly in cornucopia shape. Place in center of pie. Crumple a small piece of aluminum foil and place inside cornucopia to retain shape while baking. Bake in hot oven (425°F.) 45 to 50 minutes, or until syrup boils with heavy bubbles that do not burst. Before serving, remove foil; then arrange raisins, cranberries and nuts as if tumbling out of cornucopia. Serve pie slightly warm.



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