



**"it's the best home canning practice,"**

says Mrs. L. M. Evans, Champion Home Canner  
Missouri State Fair's Golden Anniversary

Yes, it's the Bernardin combination of features that helps you with every jar. First, the Snap-Lid—tin-plated steel, gold lacquered on both sides—gets an added safety third coat on the food side. It's snow white, food-acid resistant.

The live latex sealing ring loves boiling water and literally "hugs" the jar rim to protect that precious vacuum. Bernardin screw bands draw down easily, and when your filled and sealed jars are cooling, you'll love the "music" of those Snap-Lids as they "snap" "Well done—a good, safe vacuum here."

Use Bernardin, the "Cadillac" of canning caps, this year. They cost no more—and you'll feel so much safer.

You may be the Nation's Champion Canner without realizing it. Only one jar of your own canned food places you in competition. Write today for complete information sheet, list of prizes, and simple entry instructions. There's no obligation. Write to Shiny Silver Dollars, Bernardin, Evansville 12, Indiana.



Available in all sizes

**SPECIAL OFFER** on our authoritative Home Canning Guide. Colorfully illustrated. All inclusive. Contains helpful tables, methods, time-saving hints, and over 150 recipes. Yours for only handling and postage. Send 25¢ and your printed name and address to Bernardin, Evansville 12, Indiana.

**BERNARDIN**

America's Fastest Growing  
HOME CANNING CAPS WITH SNAP LIDS

## Gold Ribbon Winner gives you a recipe for Crumbly Light Dutch Hustle Cake

"Here's a hurry-up way to make old-fashioned apple kuchen," says Mrs. Foster Cutler Jr., winner of the new Gold Ribbon for the best yeast baking at Michigan's Crosswell Fair. "All you do is mix and spoon—it rises right in the pan. And what a delicious cake you'll bake. It's topped with tart, juicy apple slices . . . rich with the wonderful flavor only yeast can give. Be sure your yeast is Fleischmann's Active Dry Yeast. It's so fast rising and easy to use . . . everything bakes up wonderful with Fleischmann's!"



### DUTCH HUSTLE CAKE

- 1/3 cup milk
- 1/4 cup sugar
- 1/2 teaspoon salt
- 1/4 cup Fleischmann's Margarine
- 1 package Fleischmann's Active Dry Yeast
- 1/4 cup very warm water
- 1 egg well beaten
- 1 1/2 cups sifted flour
- 1 1/2 cups canned or cooked apple slices, drained
- 2 tablespoons brown sugar
- 1/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg

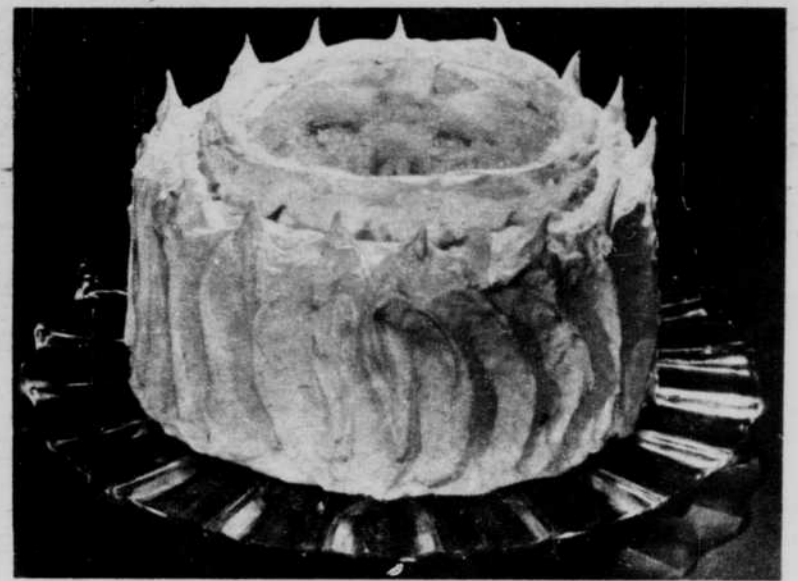
flour. Beat until smooth. Spread dough evenly in greased 9 x 9 x 2-inch pan. Arrange apple slices on top. Sprinkle with mixture of sugar, cinnamon and nutmeg. Dot with remaining margarine. Cover and let rise in warm place, free from draft, until doubled in bulk, about 40 minutes. Bake in hot oven at 400° F. for 25 minutes. Drizzle with confectioners' sugar icing.



Scald milk. Stir in sugar, salt and half the margarine. Cool to lukewarm. In mixing bowl dissolve yeast in very warm water. Stir in lukewarm milk mixture. Add egg and

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# Aloha



## ROYAL PINEAPPLE CAKE

- 1 1/4 cups flour
- 1 1/2 cups sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1/2 cup soft shortening
- 1 cup milk
- 1/2 teaspoon lemon flavoring
- 1/2 teaspoon vanilla
- 2 egg yolks
- 1 whole egg

Heat oven to 350° (moderate). Grease generously and flour two layer pans, 8 x 1 1/2". Thoroughly mix dry ingredients together in bowl. Add shortening, 1/2 cup milk, lemon flavoring, and vanilla. Beat 2 minutes, medium speed on mixer or 300 vigorous strokes by hand. Scrape sides and bottom of bowl constantly. Add rest of milk, egg yolks, and whole egg. Beat 2 more minutes, scraping bowl constantly. Pour into prepared pans. Bake 30 to 35 minutes. Cool. Put layers together with a pineapple filling, spreading about 1/2 cup over center of top layer. Frost sides and a 1 1/2" border on top with a white icing.

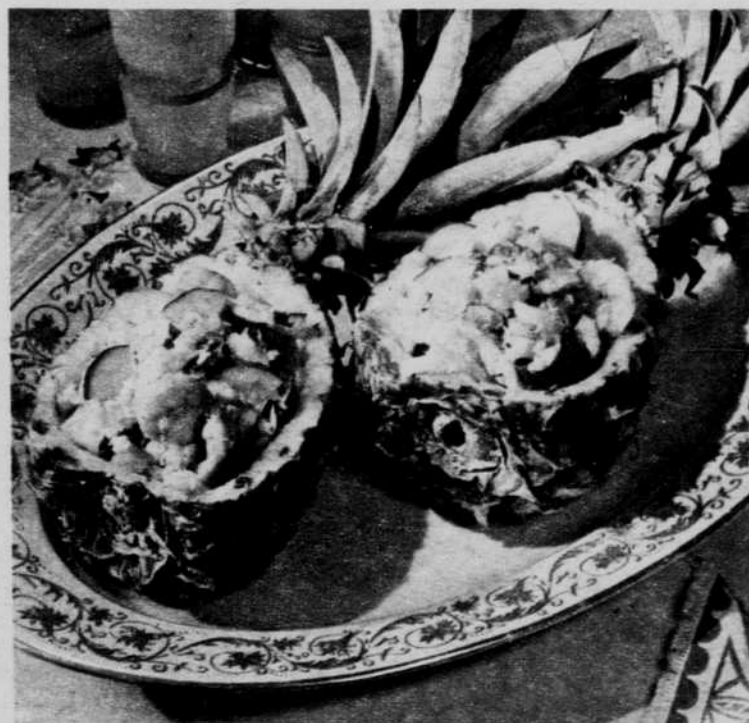


## CHOCOLATE HAWAIIAN DELIGHT

Pie plate — 10"

- 1/4 cup (1/2 stick) butter
- 2 1/2 cups (2 3/4 oz. cans) flaked coconut
- 1 cup evaporated milk
- 1 cup (1 8-1/4 oz. can) crushed pineapple
- 1 package lemon gelatin
- 1 tablespoon lemon juice
- 3 tablespoons sugar
- 1/2 cup semi-sweet chocolate morsels, chopped

Melt butter in a large skillet, add coconut and stir until evenly browned. Press browned coconut on bottom and sides of pie plate; chill. Chill small bowl and beaters. Pour evaporated milk in refrigerator tray and chill until ice crystals begin to form around edge. Meanwhile, thoroughly drain crushed pineapple, reserving juice. Stir 1/2 cup pineapple juice into lemon gelatin; heat until gelatin dissolves. Add lemon juice, sugar and crushed pineapple; chill until slightly thickened. In the chilled bowl, whip evaporated milk until stiff and forms a peak. Fold into gelatin mixture. Pour half of filling in coconut crust; over this sprinkle 1/2 cup chopped semi-sweet chocolate morsels. Spread remaining filling on top and garnish with chocolate morsels. Chill until set.



## TROPICAL FISH SALAD

- 2 large pineapples
- 1 small can shrimp or 1/2 cup fresh cooked shrimp
- 1 cup cooked flaked fish
- 1/2 cup diced cucumber
- 1/2 cup diced celery
- 1 tablespoon grated horseradish
- 3 tablespoons mayonnaise

Slice tops off pineapples. Remove pineapple pulp and save to use for dessert another day. Mix all ingredients and pile into hollowed-out pineapples. Serve as main dish for two, or as a side dish for four.