

HOT PEACH AMBROSIA

- 1 (8-ounce) can pitted Bing cherries
- 2 firm bananas
- 1 (No. 303) can cling peach halves or slices
- ½ (6-ounce) can orange juice concentrate (about ⅓ cup)
- ½ teaspoon grated orange rind
- Flaked coconut

Drain cherries. Peel and slice bananas. Combine all fruits including undrained peaches with orange juice concentrate and rind. Heat to simmering. Serve warm with a garnish of flaked coconut over each serving. Makes 6 servings.



QUICK CURRIED SHRIMP

- ¼ cup butter or margarine
- ½ cup chopped onion
- 1 green pepper, diced
- 2 cans condensed cream of celery soup
- ½ soup can milk
- 8 ozs. sharp cheddar cheese, grated
- 1½ teaspoons curry powder, or to taste
- 1½ lbs. cooked shrimp

Melt butter in skillet set at 300°; add onion and pepper and sauté until tender. Add remaining ingredients, lower temperature to 200° and heat until cheese is melted. Serve with saltine crackers, chutney, and blanched almonds browned in butter.

APPLESAUCE-CHEESE TARTS

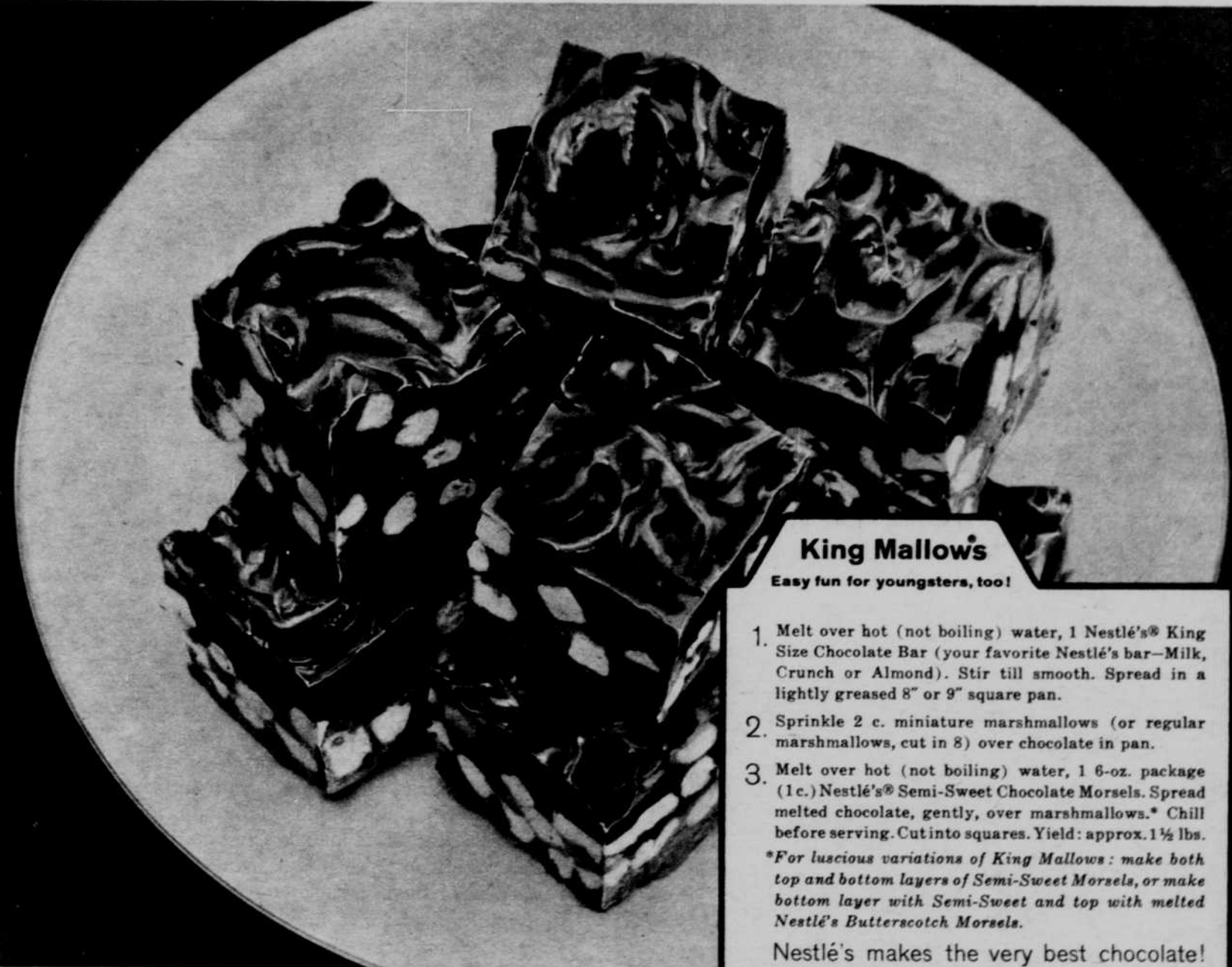
- Five-Minute Pie Crust
- 2 cups flour
- 1 teaspoon salt
- ¾ cup lard
- 1 cup shredded sharp aged cheddar cheese
- ¼ cup water

Mix flour and salt together thoroughly into mixing bowl. Add lard and cheese and cut into flour with pastry blender until mixture resembles coarse meal. Add water all at once, pressing dough with knife until dough just holds together. Divide dough into 6 balls. Roll each ball on lightly floured pastry cloth or board. Roll from center to edges until crust is about ⅛ inch thick and circles are about 5 inches in diameter. Fit pastry loosely over the back of muffin pans. Crimp edges and prick the crust liberally with a fork. Bake in a 425°F. oven for 10 to 12 minutes. Makes 6 tarts.

At serving time, fill tart shells with fresh applesauce and top with sour cream.

Now...make delicious light and dark chocolate

KING MALLOWS



King MalloWS

Easy fun for youngsters, too!

1. Melt over hot (not boiling) water, 1 Nestlé's® King Size Chocolate Bar (your favorite Nestlé's bar—Milk, Crunch or Almond). Stir till smooth. Spread in a lightly greased 8" or 9" square pan.
2. Sprinkle 2 c. miniature marshmallows (or regular marshmallows, cut in 8) over chocolate in pan.
3. Melt over hot (not boiling) water, 1 6-oz. package (1 c.) Nestlé's® Semi-Sweet Chocolate Morsels. Spread melted chocolate, gently, over marshmallows.* Chill before serving. Cut into squares. Yield: approx. 1½ lbs.

*For luscious variations of King MalloWS: make both top and bottom layers of Semi-Sweet Morsels, or make bottom layer with Semi-Sweet and top with melted Nestlé's Butterscotch Morsels.

Nestlé's makes the very best chocolate!

Light and luscious Bars



+dark and delicious Morsels



=a double layer treat!