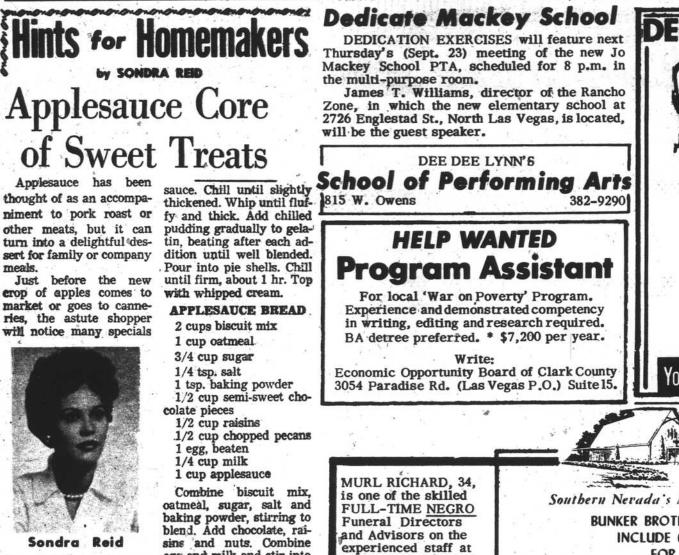
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meals.



## Sondra Reid

canned applesauce. Keep several cans on hand for quick and tempting dishes that will add variety to meals.

A pie that combines applesauce, a package of pudding mix and strawberry flavored gelatin may well become one of your family favorites. Although the recipe makes two eight-inch pies, if you pre-fer, turn half the filling into one pie shell then the remainder of the filling into ladyfinger-lined parfait or sherbet glasses and chill.

APPLESAUCE PIE 1 pkg. vanilla pudding mix

2 cups milk

1 pkg. strawberry gelatin

1 cup hot water 1/3 cup cold water 1-lb. can applesauce 2 baked 8-in. pie shells.

and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Pour into a bowl. Chill. Dissolve gelatin in hot water. Add water and applecold

Diamond



NUGGET COOKIES 2 cups sifted floor 1/2 tsp. salt 1/2 tsp. cinnamon 1/4 tsp. cloves 1/4 tsp. nutmeg 1 cup chopped walnuts

1/2 cup shortening 1 cup brown sugar,

egg and milk and stir into

first mixture. Stir in apple-

- packed 1 tsp. soda
- 1 cup applesauce
- 1 egg, beaten

6-oz. pkg. butterscotch pieces

Sift together flour, salt, cinnamon, cloves and nut-meg. Add nuts. Cream shortening and sugar well. Add soda to applesauce, then add egg. Add applesauce mixture to creamed mixture, blending well. Add dry ingredients and blend well. Stir in butterscotch pieces. Drop by teaspoons 2 or 3, in. apart on greased baking sheet. Bake at 375 deg., 12 to 15 min. Makes about 4 doz.

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## LAS VEGAS VOICE

Thursday, September 16, 1965

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