

5/50

DAD'S A CHAMPION



Ridgewood, N. J.—Biggest booster for Tommy Henrich, famous N. Y. Yankee star, is 4-year-old Tom Jr. Father and son great pals. And both get fast start at breakfast—with Wheaties! Big Leaguer Henrich has enjoyed these nourishing flakes for 10 years.

Mom is too!



Of course, Mrs. Henrich is a "champion" too—in eyes of her 3 children. She keeps family happy and healthy. Recipe: Lots of Wheaties! Husband likes this famous training dish with milk and pineapple.



Don't be afraid of anything anymore, since he starts his lunch to school. Use of improved W.F. since 1916 year.

dressing. Chill. Slice 2 bunches of radishes and 2 good-sized peeled cucumbers. At serving time, stir 2 tablespoons of chopped mint into the peas and arrange on lettuce or other greens. Toss the radishes and the cucumber slices separately in French dressing and arrange to look like a spring salad on your platter. Garnish with scallions. Serves 8.

The compleat party. You've heard of and maybe read Izaak Walton's Compleat Angler. Have you? It's pretty fascinating if rod and tackle intrigue you. And probably pretty dumb stuff if fish in a can is more to your taste. But the compleat party is another thing. And to compleat it there has to be one of the most important things "appertaining thereto," as the lawyers say. (They do think up the most cumbersome words, but sort of cute, at that.) Anyway, you have here a pale green like the green of the first apple buds, and it's as fresh and cool as the brook that flows through the garden. It is a sherbet made with fresh limes and topped with a strawberry whip.

LIME SHERBET

Beat 4 eggs until light and thick, adding gradually 1 cup of sugar while heating. Then add 1 cup of light corn sirup, 2 cups of light cream, 2 cups of milk and $\frac{3}{4}$ cup of fresh lime juice. Add 2 teaspoons of grated lime rind. Tint a very delicate green with vegetable coloring. Pour into 3 freezing trays. Set indicator to coldest position. When almost frozen, scrape into chilled bowl. Beat quickly with hand or electric beater and return to 2 refrigerator trays this time and

With most men life is like backgammon—half skill and half luck. —OLIVER WENDELL HOLMES.

refreeze until firm. Set the indicator to position which will keep sherbet frozen until serving time. Makes 2 quarts. If too much, halve the receipt. That's no problem.

STRAWBERRY WHIP

Add a pinch of salt to 1 egg white and beat until stiff but not dry. Gradually add 3 tablespoons of sugar, a tablespoon at a time, heating after each addition. Fold in $\frac{1}{2}$ cup of chopped strawberries. Place a spoonful on top of each serving of lime sherbet. Serves 8.

Inspiration—inspiration. It took some dreaming to dream up the central theme for this party, and I hope you like it. It's collaboration that did it. Getting together and having fun, and that means that other folks have fun too. So here's our cake stand all dressed up like a baby's bassinet and filled with delectable little cakes, as beautiful as flowers, only better to eat.

PASTEL CAKES

To save time and patience and a lot of beating use one of the good white-cake mixes. Follow the directions on the package. Bake in greased small cupcake pan—the openings for our pans measure $1\frac{1}{2}$ inches in diameter and are $\frac{3}{4}$ inch deep, so you see they are tiny. One package makes 2 dozen this size. Bake in a moderately hot oven, 375° F., 15 minutes. Turn out and cool on racks. Frost with your best boiled or 7-minute icing, then decorate the tops with pastry tube. Use ornamental or a butter frosting for this business. Good hints on frosting are palest pink for

Queen of the May



The loveliest cakes in the world are made with BAKER'S Chocolate!



Walter Baker's Premium No. 1 is America's favorite cooking chocolate. For this prize winner, follow the Devil's Food Cake recipe on the Premium No. 1 package and top it with this luscious frosting.

LA BELLE FROSTING

Combine 2 cups sifted confectioners' sugar, 3 unbeaten egg yolks, $\frac{1}{2}$ cup milk, 1 teaspoon vanilla, 4 squares Baker's Unsweetened Chocolate, melted, and 2 tablespoons butter. Beat with rotary egg beater until blended. Place bowl in pan of cracked ice and continue beating until of right consistency to spread (about 3 minutes). Makes $2\frac{1}{2}$ cups frosting, or enough to cover tops and sides of two 9-inch layers.

Maypole Parfait

BAKER'S GERMAN'S SWEET CHOCOLATE! GRAND FOR EATING AND MAKING SPECIAL DESSERTS!

For instance—try this festive but oh-so-easy parfait: Combine 1 package Baker's German's Sweet Chocolate with 2 tablespoons water. Melt over low heat, stirring constantly. Remove from heat, add 2 tablespoons cream or evaporated milk, and stir

