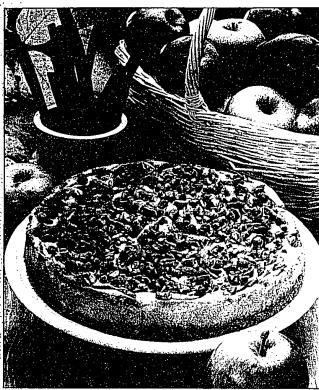
Cheesecake month comes to close



creative rendition of two of America's fa-orite desserts — cheesecake and apple pie Autumn Apple Cheesecake is sure to

Lemon mousse ideal dessert

hadion of tangy fresh lemon and nut-ineg.

Just right for today's busy life-sityles, make-ahead Danish Lemon Mouse combines egg yolks and con-renient whipped topping with marshmallow creme, the "secret ligaredien!" used to sweeten, stream-line preparation and insure a smooth and creamy texture. Garnished with fresh mint leaves and dark sweet cherries, this dessert is ideal for family meals or entertaining.

DANISH LEMON MOUSSE tsp. unflavored gelatin

1. up. uniavored geinin
4 cep water
1 7-or. jar marshmallow creme
5 egg yolks
3 ubp., lemon Julee
1 ubp., grated lemon rind
1 ubp. ground nutmeg
1 ubp. grated lemon rind
2 ubp. grated lemon rind
5 ubp. grated lemon rind
5 ubp. grated lemon rind
6 ubp. ground nutmeg
6 ubp. ground nutmeg
7 ubp. graten rind
6 ubp. grat

Soften gelatin in water, stir over-low heat until dissolved. Combine marshmallow creme and egg yolks, imixing with electric mixer or wire whisk until well blended. Blend in julce, riad and nutmeg. Gradually add gelatin to marshmallow creme

Danish Lemon Mousse, a velvetysmooth dessert, is a lusclous combiFold in 2 cups whipped topping whipped topping and cherries and
nation of tangy fresh lemon and nut.
Spoom mixture into eight parfait
mint leaves, if desired, Makes 8
glasses or dessert dishes. Chill severservings.





Easy recipes add apples, chocolate to family favorite

When you want someone to smile, say "cheesecake" Other desserts may tempt and please the palate, but to unabashed dessert lovers, only cheesecake promises total bliss. Cheesecake connoisesurs are forever on the lookout for new interpretations of their favorite dessert. Rather than remaining at the mercy of restaurant cheft, bakeries or supermarket freezer cases, they tend to seek creative new flavor variations in their own titchens.

In the casecake recipes that are a piece of cake to prepare. Beasting frammatically impressive appearance, both dessert creations rely on cream cheese, which has half the calories of butter and margarine, for rich, sout-autistying flavor and creamy smooth texture.

A showcase for fall's favorite fruit, Autumn Apple Cheesecake fruit, a creamy, rich cheesecake filling and a crowning crowning the consense of the content of the consense of

boasts a cinamon flavored graham cracker crust, a creamy, rich cheeseeake filling and a crowning glory of apple silees, cinamono-sug-ar and pecans. As innovative as it is irresistible, it's sure to become a new-found favorite for year "round enfowment."

enjoyment.
A sure hit with kids of all ages, Choco-Butterscotch Marble Cheese-cake begins with a crust of creme-filled vanilla cookies. The creamy filling is swirled with two all-time favorite flavors — butterscotch and

AUTUMN APPLE CHEESECAKE

1 cup grabam cracker crumbs 3 thsp. sugar 14 tsp. clanamon by tsp. clanamon 2 8-oz. pkgs. cream cheese, softened 14 cup sugar

2 eggs ¼ tsp, vanilla

6 cups thin peeled apple slices % cup sugar % tsp. cinnamon % cup chopped pecans

'A cup chopped pecans

Combine crumbs, sugar, cinnamon and margarine; press onto bottom of 9-inch springform pan. Bake at 350-degrees, 10 minutes. Combine cream cheese and sugar, miking at medium speed on electric mixer until will blended. Add eggs, one at a time, mixing well after each addition. Blend in vanilla; pour over crust. Toss apples with combined sugar and cinnamon. Spoon apple mixtuned with pecans. Bake at 350° F for 1 bour and 10 minutes. Loosen cake from rim of pan; cool before remoign rim of pan. Coll. Makes 10-12 servings.

CHOCO-BUTTERSCOTCH

CHOCO-BUTTERSCOTCH MARBLE CHEESECAKE

1 cup (12) crushed creme-filled vanilla cookies

3 eggs ½ cup semi-sweet chocolate pieces, melted % cup butterscotch pieces, melted

Combine crumbs and margarine; press onto bottom of 9-inch spring-form pan Bake a d22° for 10 miles and press onto bottom of 9-inch spring-form pan Bake a d22° for 10 miles and vanilla, mileting at medium 19-get and vanilla, mileting at medium 19-get and vanilla, mileting at miles well after each addition. Divide batter in half. Sit chocolate into half of batter, Add butterscotch to remaing batter, miles well. Alternately layer chocolate and butterscotch batters over crust. Cut through batters with knife several times for marble effect. Bake at 32° for 50 minutes. Loosen cake from rim of pan. Chill. Makes 10-12 servings.





NOTI DĀZĀ TURKEY

PKG. #1 3445

PKG. #2 \$4695

18-20# AVG. TURKEY FULLY COOKED

2 qts. Dressing 2 Dozen Rolls 2 qts. Gravy 2 Pumpkin Ples 2 qts. Cranberry Sauce

AVG. TURKEY -ULLY COOKED 1 qt. Dressing 1 Doz. Rolls 1 qt. Gravy 1 Pumpkin Pk 1 qt. Cranberry Sauce





