Bonus

## Condue Pot Turns Out Desserts

By ELLY

. Your fondue pot doesn't have to sit idle seven months of the year waiting for cold weather or an after skiing

of the year waiting for cold weather or an after sking party.

A hot fondue pot, surrounded by appetizing dunkables makes a perfect dessert any season of the year.
FRESH LEMON
FONDUE

1 c. sucars
12 c. cornstarch
12 t. cornstarch
12 t. cemon juice
8 T. butter
Combine sugar, cornstarch and salt in fondue pot.
Gradually mix in fondue pot.
Gradually mix in water. Set heat control at a high setting.
Stir constantly until mixture thickens and reaches a boil, about five to six minutes.
Reduce heat to a low ettile, Add the lemon rind, lemon pitice and the butter and stir until well blended. To serve, spear cubes of gingethread, brownies, fruit cake or small meringues on fondue fork and dip into fondue. Serves 10 to 12.

MOCHA CHEESE FONDUE

**ECKRICH JUMBO** 

**Fun Franks** 

Smoked Sausage ....

HYGRADE SEMI-BONELESS WHOLE

PESCHKE'S SHANK PORTION

Smoked Ham

West Virginia Ham........ 88¢

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SAVE 28

ipton Dinners

PKG **39** 

**SAVE 20**4

Spotlight Coffee

Fruits & Vegetables

12.

MOCHA CHEESE
FONDUE

1½ c. freshly brewed full strength coffee
1 8 ounce pkg. cream cheese, softened

18-ounce pkg. cream cheese, softened 4 c. flour 1/3 c. brown sugar 1½ c. c (6 oz.) grated Swiss cheese 1 l. cinnamon 4 c. chopped nuts Set heat control at cheese setting. Pour hot coffee into fondue pot. Blend cream cheese with flour and sugar. Add to coffee. Heat and stir until smooth and creamy, about five minutes. Add Swiss cheese, one quarter cup at a time, and stir until melted, about 15 minutes. Add cinnamon and nuts. Stir gently. Reduce heat control to dessert setting. For serving, spear cubes of angel food cake or pound cake, dried fruits or fresh fruit tidbits with a fondue fork. NOTE: Temperatures in these recipes were for an electric fondue pot with controls. A regular fondue pot may be used, but watch your burner.

HOMEMADE bread used for dunking in either a chees or a dessert fondue will make a hit with your family and

NORWEGIAN FRUIT BREAD 1 compressed yeast cake

3 T. lukewarm water

1 compressed yeast cake 3 T. lukewarm water 2 c. milk ½ c. butter 3 T. sugar 1½ t. salt 2 c. all-purpose flour 3 eggs 1 c. raisins 1 c. citron, cut up ½ t. ground cardamon seeds 4½ c. all purpose flour 5 eggs 1 c. raisins 1 c. citron, cut up ½ t. ground cardamon seeds 4½ c. all purpose flour Soften yeast in warm water. Scald milk and pour over the butter, sugar and salt. When lukewarm, add the yeast and the two cups of flour. Beat thoroughly. Add rest of the ingredients and stir until well mixed. Beat until smooth and elastic. Brush with melted butter. Sugar with the word of the sum of t



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25 HASH BROWN POTATOES
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## Spice CABINET Red Potatoes ..... 20 BAG 99¢

FRENCH-FRIED SARDINES

SARDINES
or more tins of sardines, according to number of portions desired. (Most Norway sardines are packed in 3%-02, caus). For dinner portions, allow I tin per person. Dry mustard Bread crumbs

Bread crumbs
Drain the oil from sardines
and prepare a paste of the
ful and dry mustard. Remove sardines from tin and
spread the paste evenly over
each-sardine. Roll in bread
crumbs. Place in a wire
basket and; French-fry in
deep fat until sardines turn
golden brown. Drain off the
excess fat. Serve; hot in a
covered casserole.