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**THE WEEKLY NOTE FROM MR. PEPSI:**

Just what comprises the good old days? Are they something wonderful that we have lost in the history of past generations... or is the present the next generation's "Good Old Days?"

The good old days may have been the down-and-depression days of the early 30's... or probably they were the roaring 20's when some had their fling at life at the expense of many... or maybe the good old days were the slow "pace" of the horse and buggy, when our modern medical and industrial achievements were a dream of the foighted few.

But... each day is a fragment of someone's "Good Old Days" - for they are the dreams, youth, spirit and optimistic dreams for the future.

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**At Home With Trudy McNall**  
**Dessert Sensation**  
**The Sweet Pizza**

There's always something exciting about a new dish, and here's a new dish to get excited about. It's a pizza with a real difference. It's made with a sweet yeast-raised pastry base topped with luscious cream cheese filling and beautifully decorated with pineapple and pecan halves.

Call it "Sweet's" for fun - have it coming from the oven as the youngsters waltz in from school... serve it as a finger-food dessert for lunch or dinner. This would be a good recipe to keep in mind for fund-raising affairs such as baked food sales, bazaars and other money-raising affairs.

**PINEAPPLE-CHEESE DESSERT PIZZA . . . SWEETSA**

1/2 c. milk

2 T. sugar

1/2 t. salt

1/4 c. soft shortening

1/4 c. warm, not hot, water

1 package of cake yeast, active dry or compressed

1/4 c. flour

1 egg, beaten

1 8 ounce package cream cheese, softened

1/2 c. sugar

2 egg yolks

1 t. grated lemon rind

1 t. lemon juice

1 t. vanilla extract

1 No. 2 can pineapple slices or tidbits

1/2 c. pecan halves

Scald the milk. Add 2 T. sugar, salt and shortening cool to lukewarm. Measure the water into a large bowl (warm or hot water for active dry yeast, and lukewarm for compressed). Sprinkle or crumble

yeast into water and stir until dissolved. Add the lukewarm milk mixture, egg and flour, and beat until smooth, about 3 minutes. Brush the top of the dough with soft shortening; cover and let rise in warm place, free from draft until doubled in bulk, about 1 1/2 hours.

MEANWHILE, COMBINE softened cream cheese with 1/2 c. sugar, egg yolks, lemon juice and vanilla. Drain the pineapple very well.

When the dough has doubled in bulk, punch down, and turn into greased 12 inch pizza pan. Press out with hands to fit pan, making edges slightly thicker. Spread the dough almost to the edges with the cheese mixture, top with pineapple arranged in decorative design, arrange nuts or raisins if you prefer on top. Bake at 375 degrees for 35 minutes or until done. Cut while warm into 8 to 10 wedges. Tips: If you do not have a pizza pan you can press the dough out on a greased cookie sheet into a 12 inch circle. The dough is sticky so, grease the hands lightly rather than flouring them. The extra flour tends to make a tough dough. It is the softness of the dough that makes such a delicious tender dessert.

Remember there is no second rising as you might expect. The thin layer of dough rises as it bakes. In place of the pineapple rings or tidbits you could use well drained crushed pineapple. Toss it with raisins and for this variation use a No. 2 can crushed pineapple. You can purchase inexpensive pizza pans at any hardware or store having a housewares department. I have seen them in many 5 and 10 cent stores.

They are versatile pans, you

can use them for cookies, rolls,

toasted breads, brown and serve rolls, even for roasting meats.

If you are watching calories you

could use 1 cup of well drained

cottage cheese in place of the ancient Romans must have felt



"**SWEETSA**" - PINEAPPLE AND CHEESE DESSERT

team a mad cheese. Press it through a strainer before combining with other ingredients to insure a smooth, creamy texture.

MARCH IS A COLD, WINTRY month. The American Indians called this month of March the month of the Awakening Moon, for it is in March that we have

the beginnings of spring, but most of us think of March as a blustery, windy month. The ancient Romans must have felt

that way too, for they called it "Martius," which comes from Mars, the god of war.

But if March comes in like a Lion, we have the assurance, at least of a saying, that it goes out like a lamb. Meanwhile it's a month for us homemakers to come up with hot dishes that are different. We want windy weather warmer-ups that are hearty, yet bright and refreshing. A delicious answer to this dilemma is hot cling peaches from sunny California.

A FAVORITE of mine is LEMON BROILED PEACHES. They are light and luscious with any kind of meat you might mention. To make them canned cling peach halves, and drizzle each one with a teaspoon of fresh lemon juice. Let them stand about 1/2 hour so the lemon flavor goes all through the peach. Then sprinkle with a mixture of brown sugar and mustard.

For 4 peach halves use 1 T. brown sugar mixed with 1/2 t. dry mustard. Place the peach halves in a shallow pan and broil about 3 inches from the heat until they are lightly browned (about 3 minutes).

They taste so fresh and so good and best of all they retain their sunny golden color and their plump pretty shape.

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