

and "dippers" for avocado, cheese and other dips.
 For a quick salad or dessert, peel 6-oranges; slice into cartwheels. Sprinkle 1/2 cup powdered sugar and 1/2 cup grated coconut, and you have a dish men love.
 Add 2 tablespoons of orange juice to 1 cup of bite-size orange pieces. Allow juice to set (about 10 minutes) and serve as ice cream topping. Serves 4.

SWEET POTATOES IN ORANGE CUPS
 oranges

6 medium sweet potatoes, cooked and peeled
 4 tablespoons butter or margarine
 1/2 teaspoon salt
 1/2 cup orange juice
 To prepare orange cups, trace a line around center of orange. Insert paring knife in the line at an angle to make one side of a point. Cut through to center. Remove knife; cut opposite side of point. Continue cutting around orange; pull halves apart; carefully ream juice. Remove membrane from orange cups. Mash sweet po-

tatoes; add butter, salt and orange juice. Place over low heat 1 minute. Pile into orange cups; top with orange sections. Serve with turkey, chicken, ham or pork.

ORANGE RICE
 3 tablespoons butter or margarine
 1/2 cup diced celery with leaves
 2 tablespoons chopped onions
 1 1/2 cups water
 1 cup orange juice
 2 tablespoons slivered orange rind
 1 1/4 teaspoons salt
 1/4 teaspoon thyme
 1 cup raw rice
 Melt butter in heavy saucepan; add celery and onion; cook until onion is tender, but not brown. Add water, orange juice, rind, salt and thyme. Bring to a boil; add rice slowly. Cover; reduce heat and cook 25 minutes. Serve with chicken,

ham, or pork. 6 servings.

ORANGE BREAD
 3/4 cup orange rind, slivered (about 4 oranges)
 1 1/2 cups sugar
 1/2 cup water
 3 tablespoons butter
 1 1/2 cups orange juice
 3 eggs, well beaten
 4 cups sifted all-purpose flour
 4 teaspoons baking powder
 1/2 teaspoon soda
 2 teaspoons salt
 Remove the thin orange rind and cut into very thin slivers. Combine sugar and water; add rind; stir constantly over heat until sugar is dissolved; cook slowly five minutes. (The peel and syrup should measure 1 1/2 cups) and thyme. Bring to a boil; Add butter; stir until melted; add orange juice and beaten eggs. Sift dry ingredients together into mixing bowl. Add

orange mixture and mix enough to moisten ingredients. (Batter should be lumpy.) Bake in greased and lined loaf pan 9x5x3-inches, in slow oven (325 degrees) one hour, 15 minutes. Turn out on rack to cool.

ORANGE DOUGHNUTS
 1 package active dry yeast
 1 tablespoon sugar
 1 1/4 cups lukewarm orange juice
 2 tablespoons grated orange rind
 4 1/2 cups sifted all-purpose flour
 1 egg
 3/4 cup sugar
 1/2 teaspoon salt
 3 tablespoons butter or margarine, melted and cooled
 Add yeast and the 1 table-

spoon sugar to lukewarm orange juice, let stand five minutes; stir until yeast is thoroughly dissolved. Add grated orange rind and 1 1/2 cups of the flour; beat well. Cover and let rise in a warm place (80 to 85 degrees F.) about one hour. Beat egg, add sugar gradually until light; stir in salt and melted butter. Add to yeast mixture; beat until smooth. Add enough of the remaining flour to make a soft dough. Turn dough on lightly floured board and knead until smooth and elastic. Place in oiled bowl; turn once to bring greased side up. Cover and let rise in warm place until double in bulk (about 1 1/2 hours). Roll dough on lightly floured board to 1/4-inch thickness. Cut with 3-inch floured doughnut cutter. Let rise until double in bulk (about 1 hour). Fry in deep fat at 350 degrees F. until golden brown on both sides, turning once. Drain on absorbent paper. Serve plain or sprinkle with confectioners' sugar. Makes 3 dozen doughnuts.

ORANGE COCONUT CAKE
 1/2 cup butter
 1/2 cup shortening
 1 1/2 cups sugar
 2 teaspoons grated orange rind
 3 eggs
 2 1/2 cups sifted cake flour
 2 1/2 teaspoons baking powder
 1 teaspoon salt
 1 cup orange juice
 1 can (3 1/2 ozs.) flaked coconut
 (Turn to page 10)

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