

Your Just Desserts

Grillin' & Chillin' Treats

(NAPSA)—Hot days call for quick and easy menus. For care-free *al fresco* dining, fire up the grill and keep the freezer stocked with new cream pies.



Hot this year are Mrs. Smith's cool new premium pies. Ice-cream flavored Moose Tracks pie has a rich, creamy filling with peanut butter cups topped with Moose Tracks® fudge and peanut butter drizzle. Other flavors include Oreo, Caramel Caribou and Chocolate Chip Delight. They go from the freezer to your dessert plate in 15 to 30 minutes—just enough time to grill the main course.

“Dessert is the perfect time to take life easy,” said Gene Lewis, director of marketing for Mrs. Smith's Bakeries. “When the only chore is to slice and serve, it's easy to see why these new premium cream pies are fast becoming a freezer staple.”

To keep your cookout safe, follow these tips:

- Cook burgers to at least 160°F, steaks to 145°F and chicken to 180°F.

- Keep cold foods at 40°F.

- Refrigerate leftovers promptly.

- Never reuse marinades that have come in contact with raw meat, fish or poultry.

For more information, recipes and entertaining ideas, please visit www.mrssmiths.com.