

**More Salads for Everyday Meals**

There comes a day when a salad idea is needed, for we are a salad eating people during these summer months. Here are some ideas.

Mix a pound of cottage cheese with a quarter cup of honey for a new taste treat in a fruit and cheese salad. For fruits to serve with it we suggest spiced cooked prunes, unstemmed Bing cherries, fresh apricot halves and melon balls.

This combination of ingredients adds up to our specifications of a salad that's tops with any outdoor menu. Combine cooked large dry limas with chopped dill pickle, chunks of ripe olives, chopped celery, chopped green pepper, minced onion and cubed tomato, and toss together lightly with mayonnaise. Easy to fix and extra good tasting.

The large-sized summer avocados are perfect for scooping into balls. We've found it easiest to peel the avocado first and then cut the balls from the whole fruit, using a measuring spoon or a French ball cutter. Mash the scrappy pieces of fruit and use them in a spread or molded salad.

You can make a very ordinary salad look and taste twice as inviting by adding an interesting garnish or two. Wedges of shiny ripe olives and quartered hard-cooked eggs do wonders for a tossed green salad in both appearance and taste.

You can make a very fancy salad by removing the seeds from a whole cantaloupe and filling it with canned fruit cocktail in a semi-firm line gelatin base. Chill 4 hours or longer. Then cut off the rind from the whole melon and cut it in one inch slices. Serve on crisp greens with cottage cheese.

**Glazed Pies on Menus Very Soon**

Boysen and other sour cane berries are coming along now and will taste mighty good in many dishes—especially pie. Here is one version of a boysenberry pie—good for youngberries and blackberries, too.

- GLAZED BOYSENBERRY PIE**  
 1 9-inch baked pastry shell  
 2 cups fresh boysenberries  
 1½ cups boiling water  
 1¼ cups sugar  
 ½ cup all-purpose flour  
 ¼ teaspoon salt  
 1 teaspoon lemon juice  
 2 tablespoons butter or margarine

Place washed berries in bowl; cover with boiling water; let stand 5 minutes. Combine sugar, flour and salt in 1½ quart saucepan; stir in warm water, well drained from berries. Cook on medium heat about 8 minutes (thickens and becomes bright). Remove from heat. Stir in lemon juice and butter or margarine. Cool. Fold in drained boysenberries. Pour into baked pastry shell. Chill several hours. Serve garnished with sweetened whipped cream. Serves 6.

**Fresh Fruit in Summer Puddings**

Fresh peaches combine with nuts to make this very nice dessert:

- PEACH NUT PUDDING**  
 1 quart sliced, peeled fresh peaches  
 ¼ cup granulated sugar  
 ¼ teaspoon salt  
 ¼ cup water  
 1½ quarts soft bread crumbs  
 1 cup brown sugar, firmly packed  
 1 cup chopped pecans  
 ¼ cup melted butter or margarine

Combine peaches, sugar, salt, and water; cook for fifteen minutes, or until peaches are tender. Combine soft bread crumbs, brown sugar, pecans and butter. Arrange alternate layers of the peach and bread crumb mixtures in a greased 1½ quart casserole, using crumbs on top layer. Bake in a moderate oven (350 degrees) for forty minutes. Serve either hot or cold, with cream or whipped cream. Yield: 8 servings.

**Fruit Dressing Lends Color, Flavor**

Avocados lend color and flavor to this dressing especially recommended for fresh crisp greens.

- GUACAMOLE DRESSING**  
 1 medium avocado  
 1 small onion minced  
 1 cup pure mayonnaise  
 2 teaspoons sugar  
 1 tablespoon lemon juice  
 1 teaspoon Worcestershire sauce  
 Dash of Tabasco  
 ¼ teaspoon powdered garlic  
 1 drop green food coloring

Mash the avocado with onion in a mixing bowl. Add sugar, lemon juice and seasonings to this mixture. Stir, blending thoroughly. Add green color and mayonnaise and stir until smooth. Serve on crisp lettuce or any green salad. This dressing is also delicious as a sauce for sea food cocktail.

**Peanut Salad Uses Oranges**

Fruit, vegetable and nuts make a nice combination for this salad:

- PEANUT-CARROT-ORANGE SALAD**  
 1½ cups coarsely grated carrots  
 ¾ cup coarsely chopped salted peanuts  
 ½ cup raisins  
 Salad dressing  
 Lemon juice, if desired  
 2 oranges, cut in sections  
 Combine carrots, peanuts, and raisins with mayonnaise or peanut butter salad dressing and lemon juice to moisten. Arrange on lettuce with orange sections around edge. Four servings.

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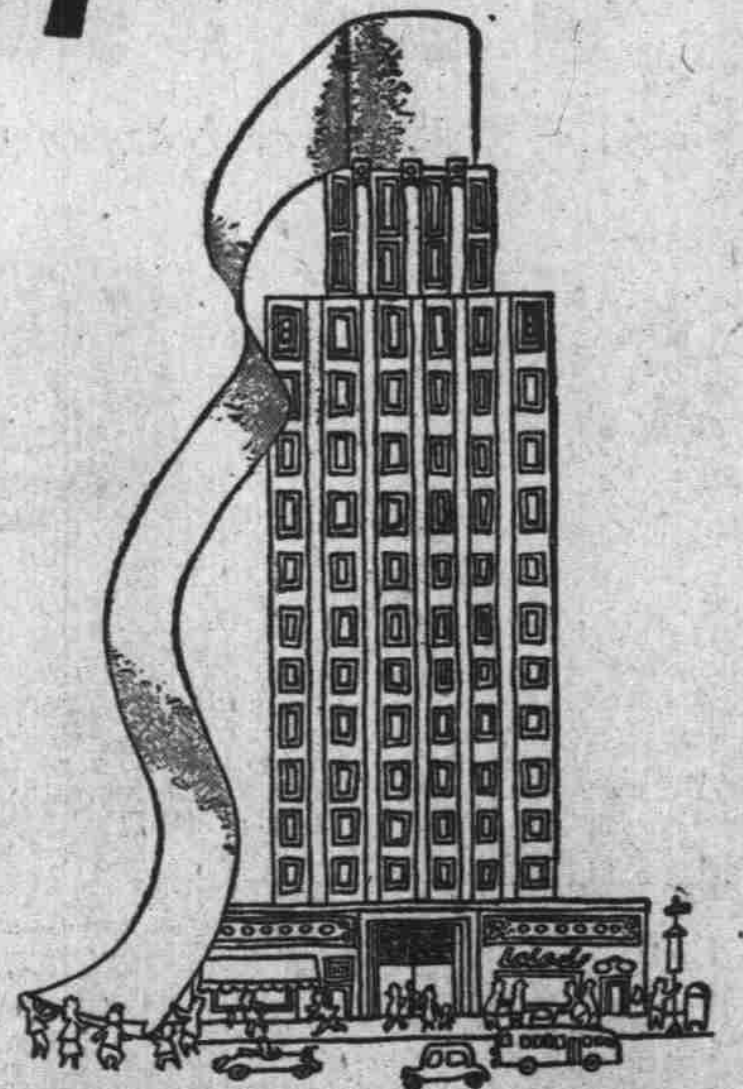
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