

Soup, Salad Combine as Whole Menu

A fruit-cheese salad platter can be just about anything you please in the way of colorful selection of canned and fresh fruits. It is the sort of salad that makes the piece de resistance of many a light meal.

Tropical Fruit Tray, combining pineapple, melon (or papaya), bananas and strawberries reinforced with a trio of cheeses is one of the most appealing of all. It is a delicious combination to serve for a company luncheon or patio supper at sundown.

A perfect menu would be Seafood Bisque with Tropical Fruit Tray and parsley-buttered bread. Dessert can be as simple as cookies and sherbet.

Directions for assembling the dishes follow:

- TROPICAL FRUIT TRAY**
1 can (No. 2 1/4) pineapple slices
Whole strawberries
1 cantaloupe or papaya
1/2 or 1 small honeydew melon
1 pint cottage cheese
1 package (3-oz.) cream cheese
4 tablespoons crumbled bleu or Roquefort cheese
4 tablespoons commercial sour cream
1/2 cup chopped walnuts or halves
2 large ripe bananas
Lemon juice or mayonnaise
Flaked coconut
Honey-Lemon Dressing or French Dressing

Chill pineapple, berries, melons or (papaya). Mix cheeses with sour cream and let chill a while to mellow flavors. Heap in bowl in center of large serving platter or tray. Top with chopped walnuts or halves. Surround with whole strawberries. Line up pineapple slices on either side. Cut bananas into bite-size chunks; roll in lemon juice or thinned mayonnaise, then in coconut. Place next to pineapple. Fill in rest of plate with alternate slices of cantaloupe (or papaya) and honeydew melon. Tuck in fresh mint sprigs and plenty of fresh lime wedges. Serve separately either a dressing of half lemon juice-half honey or a tart French dressing. Makes 6 to 8 servings.

- SEAFOOD BISQUE**
1 can frozen cream or shrimp soup
1 can cream of mushroom soup
1 soup can milk
1 soup can light cream
Salt and pepper
Dash Tabasco sauce
2 cups fresh or barely-thawed frozen crab meat
1 tablespoon lemon juice
2 tablespoons chopped chives
Heat soups together very slowly over hot water, spooning milk over frozen soup as it melts. When melted and smooth, season to taste with salt, pepper and Tabasco. Stir in crab meat in big pieces. Heat through. Add lemon juice. Serve in chafing dish or soup tureen with a drift of chives on top. Serves 4 to 6.

Fruit Charlotte Has Good Flavor

Rich with fruits and cream, Apricot Charlotte makes a luscious dessert for summer parties. Chill this delicious apricot whole fruit nectar dessert in a mold lined with lady fingers and serve it with hot or iced tea.

- APRICOT CHARLOTTE**
1 (12-ounce) can apricot whole fruit nectar
1/2 cup undrained crushed pineapple
2 eggs
1 envelope plain gelatine
2 tablespoons cold water
1 tablespoon fresh lemon juice
1 teaspoon grated lemon rind
1/4 cup sugar
1/2 cup whipping cream
1 cup coarsely crushed graham crackers
1/2 cup chopped maraschino cherries
1/2 teaspoon salt
Lady fingers
Heat nectar and pineapple together. Separate eggs and beat yolks lightly. Stir yolks slowly into hot mixture. Place over hot water and cook and stir until mixture coats spoon. Soften gelatine in cold water and dissolve in hot mixture. Blend in lemon juice and rind. Cool until mixture thickens a little. Beat egg whites with salt until stiff. Gradually beat in sugar. Whip cream until stiff. Fold egg whites, cream, crumbs and cherries into gelatine. Turn into 1 1/2 quart mold lined with lady fingers. Chill until firm. Makes about 8 servings.

Tuna Salad Has Feature, Dressing

If your special pride and joy is a fish mold, try this Molded Tuna Salad. Serve it with Lorenzo Dressing.

- MOLDED TUNA SALAD**
2 teaspoons unflavored gelatine
1/2 cup cold water
1 can (7 ounces) tuna, drained, flaked
1/2 cup chopped celery
2 tablespoons minced onion
1/2 teaspoon salt
1/2 tablespoons indio or sweet relish
1/2 cup mayonnaise or salad dressing
Soften gelatine in cold water; dissolve over boiling water. Cool. Mix tuna with remaining ingredients. Add to dissolved gelatine. Stir well. Spoon into individual molds. Chill until firm. Unmold and serve on lettuce with Lorenzo Dressing. Makes 4 servings.
LORENZO DRESSING
1/2 cup vinegar
1/2 cup salad oil
1/2 teaspoon paprika
1/2 teaspoon salt
1/2 teaspoon sugar
2 tablespoons chili sauce
Combine ingredients; shake vigorously. Chill. Shake before serving. Makes 1 1/2 cups.



A tropical fruit tray and a creamy salad can make a very satisfactory home menu. Pineapple slices, cantaloupes or papaya, and strawberries, go with the cheeses, sour cream and nuts in the handsome arrangement.

Games Make Traveling Pleasant for Kids, Adults

By ERMINA FISHER
County Extension Agent

School is out and many families are taking vacations. Long drives with small children in the car can be fun or pretty miserable, depending on many factors. For a long trip to visit relatives or take a vacation, plan carefully ahead and allow more time than would be necessary for adults alone. Then after each 50 miles of travel, stop in an inviting spot and give the children 10 minutes to work off excess energy. It should also give the adults an opportunity to relax from the close contacts of the car. Many towns have a small park or playground near the highway which would be ideal for this travel break. The National Safety Council suggests that adults stop every 100 miles.

In getting ready ahead of time allow the children to help with the plans and preparations. Make a road map with the route and proposed stopping places. Get some books on items of interest about the section of the country through which you are traveling. Be sure some of the books can be enjoyed by each member of the family old enough to read. Then get a kit of quiet games and puzzles together for use in the car.

One at a Time
A small suitcase or a box that fits on the back seat ledge would be best for holding and parceling out games and toys. Don't allow the children to have more than can be used at one time. When these things become tiresome, put one set back and take out another toy or game. In this way the first ones can be used again, sometime later and have more novelty than if allowed to lie idly around in full view. The game kit for each family will vary with the age, and number of children and adults in the party. Here are a few suggestions of possible materials which might be included.

A clipboard with pad of paper for each person. The clipboard can be heavy cardboard or any other surface firm enough to write on or a sheet of plywood about 1 1/2 ft. by 3 ft. to act as a table across several laps. Pencils or crayons for drawing and coloring are fun to have. Separate envelopes or boxes might contain, road map cut in square or zigzags for putting together as a picture puzzle, pieces for games such as "Dominoes," grab-bag of toys for small children and song books.

Here are some suggestions for highway games:
Build the Alphabet
Everyone competes individually to complete the alphabet from A to Z by finding the letters in proper sequence on the highway signboards. In starting the game each person seeks to locate an "A" and may claim the letter by calling "A in apple on that sign." Only one letter may be used from each sign and any letter claimed on the sign eliminates it from further use by anyone else. When one letter has been found, the individual seeks the next letter in sequence. Each person keeps his own alphabet and progresses independently of the other players as fast as the letters can be located. The game may be made more difficult by requiring that only the first letter of a word may be used.

Quick Sight
Select a letter of the alphabet and give the players five miles in which to record all the objects which they see starting with the letter. Each player makes his own list and does not show it until the five miles have passed. If an object is challenged the player must be prepared to state where he saw it. An object seen by only one player receives double the score.

Your Turn, My Turn
Passing autos provide a ready tool for a number of games that use colors, licenses, silhouettes and makes. Players rotate in using either the on-coming or cars being passed to win such contests as:
Finding ten Buicks; seeing three buses; sighting ten blue cars; finding four colors in rotation. Each player keeps his own score.

Thirst Quencher Features Fruit

Fruity beverages are usually most welcomed on warm days whether for an afternoon kid snack or adult drink. Here we suggest orange as the dominant fruit flavor.

- ORANGE BLOSSOM FLOAT**
2 cups orange juice
2 tablespoons lemon juice
1 quart gingerale
2 pints orange sherbet
2 orange slices
A few mint leaves
Combine fruit juices and pour into four chilled tall glasses. Fill three-fourths full with gingerale and mix well. Add a scoop of orange sherbet to each glass. Garnish each with half an orange slice and mint leaves. Makes four servings.

REAL SMOOTH
When brown sugar is used in a cake, crush all lumps and then sift to make sure it is a fine even texture.

The Statesman Food SECTION

Veal Takes a Sauce of Dill

Since veal is a young, tender meat and contains very little natural fat it is wise to spoon a little melted shortening over the outside of the veal roast before it goes into the oven. Here's a sauce for regular veal roast, or frozen boneless veal roast, available at some stores.

SOUR CREAM-DILL SAUCE FOR VEAL

- 2 bouillon cubes
2 cups boiling water
2 tablespoons cornstarch
2 tablespoons water
1/4 teaspoon salt
1/2 teaspoon pepper
1 teaspoon dill seed
1/2 cup commercially soured cream

In a saucepan, dissolve bouillon cube in boiling water. Combine cornstarch and 1 tablespoon water. Slowly add cornstarch mixture to bouillon sauce. Stir constantly. Heat until sauce thickens. Add salt, pepper, dill seed, and sour cream. Blend well. Serve hot with sliced boneless veal leg roast.

Pink Punch Has Big Surprise

If you are as surprised to see what gives the pink punch color and much of the flavor in this punch as I, you'll want to try it immediately.

- PINK PUNCH**
2 cups hot or boiling water
2 packages fruit flavored gelatin (strawberry, cherry or raspberry)
1/2 cup lime or lemon juice
5 cups orange juice
5 to 6 fully ripe bananas
2 cups pineapple juice
1/2 to 1 cup sugar
6 cups cold water
1 quart chilled gingerale
Add hot or boiling water to gelatin in a large mixing bowl. Stir until dissolved. Add cold water and fruit juices. Stir in sugar and chill. Just before serving mash or whip bananas until smooth and creamy then beat into mixture. Add gingerale. Garnish with sliced bananas, pineapple, strawberries, oranges or lemon slices. Makes about one gallon.

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