

## Good French Dressing Simple; Basic Recipe Can Be Varied to Make Many Spicy and Tasty Kinds



1. Just before a meal, pour 1-Minute French dressing, on fresh vegetable salad, toss together. The dressing coats the food lightly, protecting lively flavor.



2. Serve arranged individual salads such as oranges, apples and berries with the dressing at table. Fruit tastes mighty good with this Ambrosia French dressing.



3. Dip shrimp in Chow Chow French dressing as you eat it. This way you enjoy seeing the pretty circles of shrimp while you season it yourself.



4. Bring out the flavors in potato salad by adding Creamy French dressing an hour or more before eating, allowing salad to "marinate" or season.

Like to see your husband eat his salad with gusto? It shows he enjoys the bright color, the pretty way you fixed the salad, the flavor of the crisp foods blended by homemade 1-minute French dressing. It means his whole meal will have appeal, for salad makes all taste better. A nice part is, your salad gives him good nourishment—the fruits, vegetables or meats with dressing. Lots of vitamins and minerals. And, as every mother knows, what father eats the youngsters are mighty apt to eat, too.

One trick to keep salads fresh and enticing is to use easy-made French dressing and vary it often. Made with salad oil, it prepares in just one minute. Sometime add pimento, onion or catsup, or a combination of flavorful foods to the 1-Minute French dressing to give he-man appeal. Make the dressing thick or thin, spicy, or mild or fruity. There is no end to the ways of changing the basic dressing to surprise and please your family as only you can do. However, some people say

### Caramel Frosting

You'll like this elegant never-fail almond caramel frosting on most any kind of cake: Combine 5 tablespoons butter or margarine with ¼ cup evaporated milk, few grains salt and 1 cup brown sugar (packed). Heat and stir until mixture boils. Remove from heat and stir in 3 cups sifted confectioners' sugar and ½ cup chopped unblanched almonds.

The plain French dressing is the most sophisticated of all. It lightly coats the foods and brings out every tempting flavor, is simply three parts salad oil to one part vinegar, seasoned well. Might as well fix a pint of it to keep on hand, it stores a good while.

The way to add the dressing to the salad varies with the type of salad. Just before serving, greens and fresh vegetable salads are tossed lightly with the French dressing in order to protect the greens and emphasize the flavors. For arranged salads, such as fruit wedges, the dressing is poured on at the table. In mixture kind of salads, such as potato, the thicker French dressing is added an hour or two early to marinate it, or give time for the flavors to blend. And seafood salads, often the shrimp, are dipped into the dressing right at the table—this gives chance to enjoy the pretty shellfish and to dip on as much dressing as desired.

**Basic 1-Minute French Dressing**  
2 teaspoons salt  
1 teaspoon sugar  
½ teaspoon pepper  
½ teaspoon paprika  
½ teaspoon dry mustard  
½ cup vinegar  
1½ cups salad oil

Shake up in covered jar. Shake again before serving. This recipe makes 2 cups . . . keeps best in a covered jar on your pantry shelf. Use with vegetables, seafood, meat salads.

**Ambrosia French Dressing**—To ½ cup 1-minute French dressing add ¼ cup sugar, ¼ teaspoon celery seed and 1 tablespoon catsup. Shake well. Wonderful on fruit salads.

**Chow Chow French Dressing**—To ½ cup 1-minute French dressing add 2 tablespoons minced chow chow. Good on seafood or vegetable salads.

**Creamy French Dressing**—Whip ½ cup heavy cream (sweet or sour). Blend with 2 tablespoons chopped pimento and ½ cup 1-minute French dressing. For chicken, potato or other vegetable salads.

**Onion French Dressing**—To ½ cup 1-minute French dressing add 2 teaspoons chopped onion and dash of Tabasco.

### Chickenburgers Vary Usual Fare of Type

"Chickenburgers" are a change for the "burger" food. Chickenburger  
8 round buns  
8 slices tomato  
8 slices processed cheese  
8 strips of bacon

For topping:  
1 8-ounce can boned chicken, chopped  
2 3-ounce packages cream cheese  
1 T grated onion  
2 t. lemon juice  
¼ c. butter or margarine, softened

Partially cook bacon. Mix ingredients for topping and divide among 8 sliced buns, spreading evenly. Cover each with one slice of tomato; then cheese. Cut slices of bacon in half and arrange two pieces on each burger. Bake in moderate oven (350 degrees F.) for 15 minutes. Replace tops to serve. Makes 8.

**A Light Dessert**  
For a light and refreshing dessert after a hearty dinner, spoon chilled pineapple chunks into serving dishes and top with a scoop of lemon or lime sherbet.

### Memorial Day Picnic Menu

Sometimes getting a picnic together takes so much time and labor that the light-hearted expectancy is lost even before we leave the house. We believe everyone should be allowed to enjoy the novelty of eating in the open air. So we've planned a menu for your Memorial Day picnic lunch that will guarantee the cook a holiday, too. Ripe olives come already chopped in 4-ounce cans—and at a very small price, too. Combine them with chopped hard-cooked egg, celery salt, pepper, pickle and enough mayonnaise to blend. Spread between buttered slices of bread for nourishing "Olive Egg Sandwiches." Serve finger relishes of radishes, green onions, carrot sticks and celery sticks. Fresh fruit such as apples or bananas and brownies, either of the homemade or of bakery variety, are an easy dessert. And, since it's the first picnic lunch of the year, take along a big jug of lemonade!

### A different Salad

Pleasant tomatoes, cabbage and green onions go into this unusual salad  
**Country Style Slaw**  
1 cup shredded cabbage  
2 ripe tomatoes, diced  
¼ cup sliced green onions  
½ teaspoon salt  
½ teaspoon black pepper  
3 tablespoons top milk or cream  
1 tablespoon vinegar  
Prepare vegetables in a salad bowl. Blend salt and pepper with vinegar and combine with top milk. Pour over vegetables and toss.

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<b>STRAWERRY JAM</b> 29c 12-oz. jar Sunny Jim	<b>CORN</b> Cream Style 2 ears 29c Cot. Brand, 303 Size	<b>TANG SALAD DRESSING</b> 39c Quart	<b>CAKE MIXES</b> 3 pkg. 1.00 Pillsbury's
<b>Tomato Juice</b> 23c 46 oz. Cot. Brand	<b>HI-C ORANGEADE</b> 25c 46-oz. can	<b>WE WILL BE OPEN ALL DAY SATURDAY AND SUNDAY</b>	<b>JELLO</b> 3 pgs. 25c
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