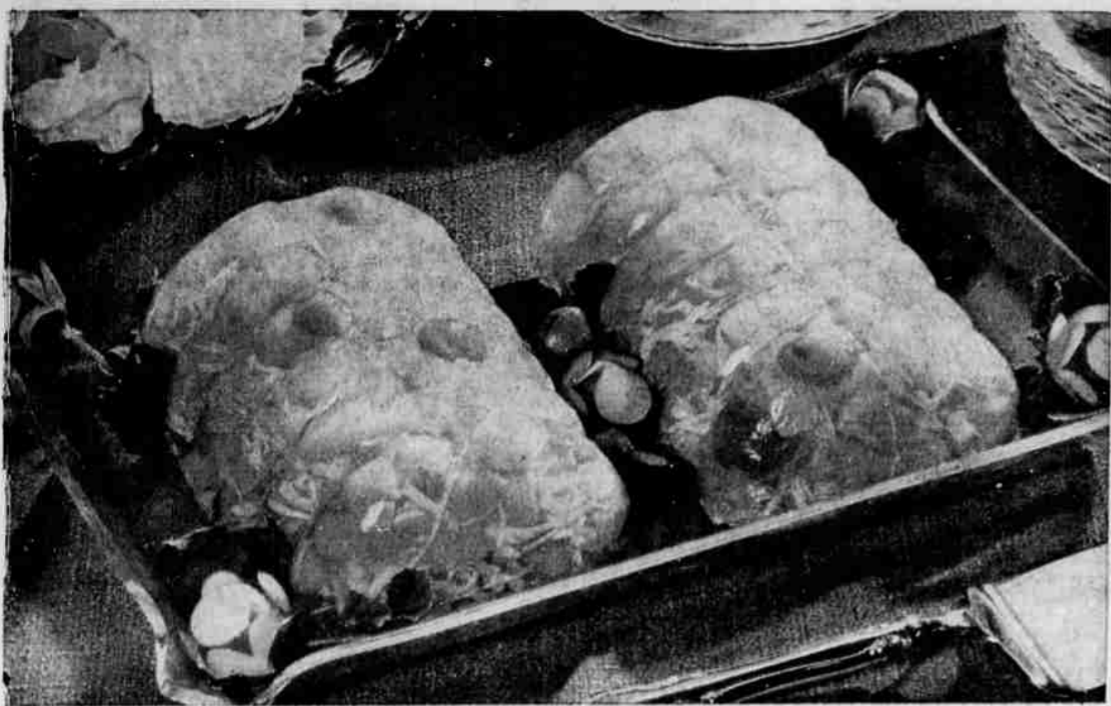


# A Fine Salad For The Buffet Table...



This salad has all it takes—color, zest and crispness.

A festive salad to dress up the buffet table is this "Fruited Slaw Salad Mold." It has color, crispness and zestiness.

For those larger-than-usual parties you'll be glad to know the recipe can easily be doubled. Individual sandwich leaves made with your own choice of fillings, iced with softened cream cheese and topped with crunchy walnuts; a big bowl of ripe olives; and assorted relishes of celery, carrot curls and radish roses complete the picture.

**Fruited Slaw Salad Mold**

1 (No. 303) can fruit cocktail  
1 package lemon-flavored gelatin  
1 1/2 cups boiling water  
3 tablespoons lemon juice  
1/2 teaspoon salt

1 cup finely shredded raw cabbage  
Mustard Dressing  
1/4 cup mayonnaise  
1/2 cup commercial sour cream  
1/2 teaspoon salt  
1/2 teaspoon prepared mustard  
1 1/2 teaspoons lemon juice

Drain fruit cocktail thoroughly. Dissolve lemon gelatin in boiling water. Add lemon juice and salt; chill until mixture begins to thicken. Stir in 1/4 cups well-drained fruit cocktail (saving remainder for garnish) and the cabbage. Turn into a lightly oiled mold or individual molds and chill until firm. Unmold, garnish and serve with Mustard Dressing.

Mustard Dressing: Blend all ingredients until smooth. Makes 6 to 8 servings.



This is an old favorite, apple pie, in a summertime version.

## Apple Pie A la Mode New Style

This is apple pie a la mode, but in a new summertime version. Coconut is tossed into the pastry mix and the filling is made with lemon gelatin. To make it all the easier, canned apple sauce is used.

- Whisk Apple Pie A La Mode**
- 1 pastry stick
  - 1/2 cup shredded coconut
  - 1 package lemon gelatin
  - 1 cup boiling water
  - 2 1/2 cups canned apple sauce
  - 1/2 teaspoon grated lemon rind
  - 1 pint strawberry ice cream
  - 1/4 cup toasted coconut

Prepare pie crust from stick of pie crust mix according to directions on package, but use 1/2 teaspoon more liquid. Mix in coconut. Roll out pastry on floured board or pastry cloth. Fit into 9-inch pie plate. Flute, prick sides and bottom with fork. Bake in hot oven, 425° F., 8-10 minutes, cool. Dissolve lemon gelatin in boiling water. Add apple sauce and grated lemon rind; mix well. Chill until slightly thickened.

## Seasonings Supply Zest In This Salad

They call this Italian Salad. It is a tasty combination of vegetables with wine vinegar, olive oil and basil leaves flavoring the dressing.

- Italian Salad (Insalata Verdi)**
- 1/2 head Romaine lettuce
  - 1 cup diced fresh tomato
  - 1/2 cup diced celery
  - 1/2 cup diced green pepper
  - 1 tablespoon chopped parsley
  - 1/2 cup sliced radishes
  - 1 small onion, sliced
  - 2 tablespoons chopped anchovies
  - 1/2 teaspoon salt
  - 1/4 teaspoon ground black pepper
  - 1/2 teaspoon whole basil leaves, crumbled
  - 3 tablespoons olive oil
  - 2 tablespoons wine vinegar
- Combine all ingredients in a bowl. Toss lightly. Yield: 8 servings.

Pour into baked pie shell. Chill until firm. Just before serving, place ring of small ice cream balls around edge of filling and garnish each ball with toasted coconut. Yields 8 servings.

## Brioche Rolls Are Delicate, Delicious

These rolls are heralded as a French delicacy, but they would be popular with any folk.

**Brioche**

- 1/2 cup warm water
- 1 pkg. hot-roll mix
- 1 egg, slightly beaten
- Melted butter or margarine

In warm water, dissolve yeast from package roll mix as directed. Add egg mix well. Blend in roll mix; mix thoroughly. Cover. Let rise in warm place (85° to 90° F.) until double in bulk—30 to 60 min. Shape three fourths of dough into 18 rolls. Place in greased 2 1/2" muffin-pan cups. Press large indentation into top of each roll; brush with butter. Divide remaining dough into 18 parts; shape into balls. Press 1 ball into indentation in each roll. Let rise in warm place until light—30 to 60 min. Bake at 375° F. 15 min.

Makes 1 1/2 doz. rolls.

## DISH FOR EPICURES

Any epicures in the family? Sprinkle whole small fish with onion rings, sliced fresh mushrooms, salt and pepper; dot with bits of butter and wrap tightly in aluminum foil. Bake in a hot oven. Let each eater open his own portion at the table.

## FRUIT MIX

Ever mix canned green-gage plums with canned sweet red cherries? Nice, too, with fresh orange sections added.

## American Super Market to Be Displayed During International Food Distributors Meet in Rome

A unique American tourist—to be introduced to the people of Italy next month—will require five steamships and several airplanes to carry its possessions for a week's stay in Rome.

This visitor is the American Way Super Market, a 10,000 square foot replica of the self-service food stores where millions of American homemakers shop. The National Association of Food Chains is organizing this exhibit of the "American way" of life from June 17 to 24 in Rome, at the request of the U. S. Department of Agriculture. The exhibit is timed to coincide with the International Congress of Food Distribution, where several thousand food distribution executives from more than 25 nations throughout the free world will convene.

Objective of the exhibit, according to John A. Logan, president of association, is to broaden world markets for American farm products and to build international good will. The model super market will demonstrate America's modern self-service food distribution system, which has brought more and better foods to consumers through large volume and fast turn-over. Both government and business leaders hope to stimulate interest in methods and products which have worked out well in the

United States and may prove equally valuable in other countries.

"The dramatic impact of the display can be seen," Mr. Logan said, "by the estimate that most Europeans have to shop at 14 or more different stores—including a 'green grocer' for vegetables, a fruit shop, a fresh meat shop, a bakery, a dairy, a fish market—to purchase their family's food supplies."

Once the project and its objective were decided upon, the most important step was the compiling of what is probably the longest shopping list in existence—a 50 foot list of more than 5,000 items to be shipped to the American Way Super Market. The list includes everything from condensed soup to shelled, prepackaged nuts, running the whole gamut of food products that makes possible the "one-stop" shopping so typical of American super markets. All of the food products and equipment for the store have been contributed or loaned by several hundred manufacturers and food processors.

To insure that the exhibit will be a replica of a modern self-service food store in this country, fresh fruits and vegetables will be flown from the United States to Italy just before the market opens on June 17. Fresh meat will be bought in Italy but

## STEAK SAUCE

Add a small chopped onion and garlic clove to a cup of dry sherry, either fino or amontillado, and simmer for fifteen minutes. Add a quarter cup of olive oil, the juice of half a lemon, a tablespoon of minced parsley, salt and pepper, and pour over the steak as it comes from the grill.

## RINSING NOTE

Rinse bleached clothing thoroughly because any bleach that remains in the fabric continues its action and may weaken fibers.

will be cut, wrapped, and displayed in a manner typical of self-service meat departments in America.

Probably the greatest challenge to the ingenuity of the organizers of this project was the shortness of time in which to assemble a complete market for an area none had seen. In America, where the equipment is actually manufactured, six months to one year would be required to equip and stock a self-service market of similar size whereas the Rome exhibit had to be set up under unfamiliar circumstances, within three months. In addition to compiling the shopping list of 5,000 items, other projects which faced the planners included customs clearance, actual transportation of food and fixtures, and the training of Italian personnel to staff the market.



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SUNSHINE CANDY  
**Orange Slices** 14 1/2-oz. Pkg. **29<sup>c</sup>**

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## Carnation corner



Strawberries! Ripe, red strawberries...whirled all through Creamy rich Carnation Ice Cream! That's Strawberry Whirl Ice Cream, Carnation's newest Treat-of-the-Month. Only Carnation could make it so good, because Carnation uses only specially cultivated strawberries and skillfully blends their fresh, true flavor into the world's smoothest, most delicious ice cream.



Carnation Strawberry Whirl is such a festive ice cream it makes even simple family dinners seem really special. And, when I'm having guests, I like to pamper them with this:

## Strawberry Whirl Baked Alaska



Beat egg whites with sugar and cream of tartar until very stiff and glossy. Place cake layer on wooden board or heat-proof platter. Cover cake layer with Carnation Strawberry Whirl Ice Cream. Cover with meringue. Brown in very hot oven (450° F.) about 3 minutes, or until delicately brown. Serve at once.

It will be another whole year before we can enjoy Carnation Strawberry Whirl Ice Cream again (once this present supply is gone), so have it often while it lasts. My family just can't seem to get enough of this wonderful Carnation treat.



"NO! NO! I'M TOO TENDER!"



Never, never, wash strawberries under a stream of water. They're too tender for such treatment. Instead, put them in a bowl of water. The soil and sand will settle to the bottom of the bowl and you can lift the berries out gently with your hands. (Spread fingers apart to act as strainer.)

It's hard to improve on a dessert as delicious as Strawberry Shortcake, but it can be done! Serve it with fresh strawberries AND Carnation Strawberry Whirl Ice Cream. Why not treat the folks at your house tonight?



Phone 4-5441