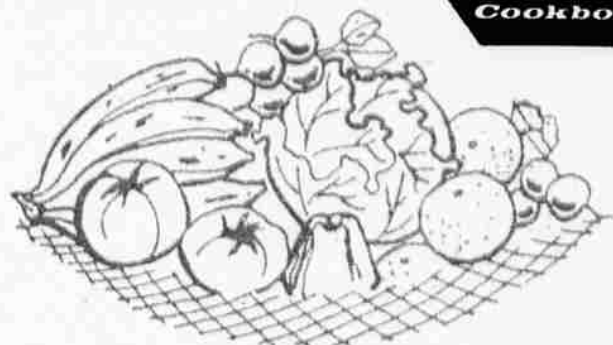




### Tuna Salad (See color photo)

- 2 6½-oz. cans tuna (about 2 cups), drained and separated into large pieces
- 1 cup sliced celery
- ¼ cup sliced radishes
- 2 tablespoons chopped green pepper
- ½ cup salad dressing
- 1 tablespoon lemon juice
- 1 tablespoon minced onion
- ¼ teaspoon pepper
- Crisp salad greens

1. Mix lightly together in a bowl the tuna, celery, radishes, and green pepper.
2. Blend together the salad dressing, lemon juice, onion, and pepper; add to the tuna mixture. Toss lightly to coat evenly. Chill mixture in refrigerator.
3. Arrange the crisp salad greens on a chilled serving plate or in a salad bowl. Spoon the tuna salad in the center. Garnish with pieces of pimiento. About 4 servings

### Salmon Salad

Follow recipe for Tuna Salad. Substitute for the tuna a 1-lb. can salmon (about 2 cups), drained and separated into pieces. Omit radishes.

### Frozen Fruit Harmony

- 1 cup drained apricot halves
- 1 cup drained peach halves
- 1 cup drained pineapple chunks
- ¼ cup drained maraschino cherries
- ¼ cup (about 1 oz.) salted pistachio nuts, chopped
- ¼ cup cold water
- 1 tablespoon (1 env.) unflavored gelatin
- 1 cup mayonnaise
- ½ cup sugar
- 3 tablespoons lemon juice
- 1 cup chilled whipping cream

1. Set refrigerator control at coldest operating temperature. Set a bowl and rotary beater in refrigerator to chill.
2. Cut the drained fruits into small pieces and set aside.
3. Pour the cold water into a small cup or custard cup. Sprinkle the gelatin evenly over the water. Let stand about 5 min. to soften. Dissolve the gelatin completely by placing cup over very hot water.
4. Put the mayonnaise into a large bowl. Stir dissolved gelatin and blend into the mayonnaise. Thoroughly blend in the sugar and lemon juice.
5. Chill gelatin mixture in refrigerator or over ice and water until mixture begins to gel (gets slightly thicker). If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
6. When mixture is of desired consistency, mix in the fruits and nuts.
7. Using the chilled bowl and beater, beat the whipping cream until it is of medium consistency (peaks softly). Blend into the fruit-gelatin mixture. Turn mixture into a large refrigerator tray and freeze until firm.
8. To serve, cut into squares and place on chilled individual salad plates. Garnish with crisp lettuce or curly endive. About 10 servings



## Lightest topping for fruit... NEWS! You can whip Carnation Instant!

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Delicious for drinking, too...brimful of all the protein, B-vitamins and calcium of whole fresh milk...only the fat is removed. And—"Magic Crystals" dissolve instantly—even in

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### CARNATION INSTANT WHIPPED TOPPING

(Makes about 2½ cups)

1. Mix ½ cup Carnation Instant Nonfat Dry Milk "Magic Crystals" with ½ cup ice water.
2. Whip until soft peaks form (3-4 minutes). Add 2 tablespoons lemon juice.
3. Beat gradually adding ¼ cup sugar until stiff peaks form (3-4 minutes longer).

Directions for whipping also on Carnation Instant package.

*The Instant that's delicious for drinking...  
is delicious for whipping, too!*