

Sesame-Seed Bread

1 loaf French bread
1 tablespoon butter
½ cup sesame seeds
½ cup butter, melted
½ teaspoon seasoned salt

1. Cut bread into ¾-in. slices.
2. Heat the 1 tablespoon butter in a skillet. Add sesame seeds and heat over medium heat until delicately browned, stirring constantly.

3. Stir seasoned salt into melted butter. Lightly brush on one side of bread slices. Arrange on baking sheet buttered-side down.

4. Mix toasted sesame seeds into remaining butter. Brush generously on bread slices.

5. Put into 325°F oven about 20 min. Put under broiler about 3 in. from source of heat 1 to 2 min., or until lightly browned.

Mandarin Orange Mold

Here's a versatile mold which can double for salad or dessert. For dessert, top with sweetened whipped cream and serve with cookies.

2 8½-oz. cans mandarin oranges,
drained (reserve sirup)
½ cup drained maraschino cherries,
sliced
¼ cup (about 1½-oz.) blanched, toasted
almonds, chopped
1 pkg. orange-flavored gelatin
1 cup ginger ale

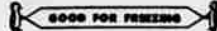
1. Add enough water to the orange sirup to make 1 cup liquid. Heat until very hot.
2. Put gelatin into a bowl. Add sirup and stir until gelatin is completely dissolved. Stir in the ginger ale.
3. Cool; chill in refrigerator or in pan of ice and water until mixture is slightly thicker than consistency of thick, un-

beaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.

4. Lightly oil a 1-qt. mold with salad or cooking oil (not olive oil); drain.

5. When gelatin mixture is of desired consistency, mix in the oranges, cherries, and almonds. Turn into the prepared mold and chill in refrigerator until firm.

6. To unmold, run tip of knife carefully around edge of mold. Invert onto a chilled serving plate and remove mold. (If necessary, wet a clean towel in hot water and wring it almost dry; wrap hot towel around mold for a few seconds. If mold does not loosen, repeat.) 6 servings

Coconut Treasures

2¼ cups sifted flour
½ teaspoon baking soda
¼ teaspoon salt
¾ cup butter
1¼ cups sugar

2 egg yolks, well beaten (until thick and lemon-colored)

¼ cup orange juice
1 cup (4 oz.) moist coconut, finely chopped

1. Lightly grease cookie sheets.
2. Sift flour, baking soda, and salt together. Set aside.
3. Cream butter until softened. Add

sugar gradually, creaming until fluffy after each addition.

4. Add egg yolks in thirds, beating thoroughly after each addition.

5. Mixing until well blended after each addition, alternately add dry ingredients in thirds, orange juice in halves to creamed mixture. Stir in the coconut.

6. Drop by half-teaspoonfuls about 2-in. apart onto cookie sheets.

7. Bake at 425°F 8 to 10 min. Remove cookies to cooling racks.

About 4 doz. cookies

Lettuce in Creamy Dressing

½ cup cream
3 tablespoons cider vinegar
¾ teaspoon sugar
¾ teaspoon seasoned salt
½ teaspoon white pepper
1 medium-size head lettuce
1 cup chopped green onions
1 tablespoon chopped parsley

1. Put cream into a small bowl. Add

vinegar gradually, stirring constantly. Stir in the sugar, seasoned salt, and pepper. Set aside in refrigerator.

2. Rinse lettuce and drain thoroughly. Tear lettuce into pieces (about 6 cups). Toss lettuce pieces, chopped onion, and parsley lightly together. Pour cream mixture over lettuce and toss to coat evenly. Serve immediately. 6 servings



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