

Creamy Celery Salad

TO PREPARE: 25 MIN.

TO CHILL: 2 HRS.

- 1/2 cup mayonnaise
- 1/4 cup cream
- 2 teaspoons capers
- 1 teaspoon prepared horse-radish
- 1 teaspoon chopped chives
- 1 teaspoon oregano
- 1/4 teaspoon crushed rosemary
- 1/4 teaspoon chervil
- 1/4 teaspoon salt
- 4 cups 2-in. celery pieces

1. Mix together the mayonnaise, cream, capers, horse-radish, chives, oregano, rosemary, chervil, and salt. Chill about 2 hrs.

2. Slice celery pieces into very thin lengthwise strips (match-stick size). Chill.

3. When ready to serve, pour dressing over celery and toss lightly to coat evenly. About 8 servings

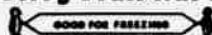
Creamy Celery-Nut Salad

Follow recipe for Creamy Celery Salad. Omit capers. Just before serving, mix in 1/2 cup coarsely chopped salted almonds or salted pecans. A medium-size unpared apple, diced, may be mixed in for added piquancy of flavor.

A \$10 PRIZE-WINNING RECIPE

from a FAMILY WEEKLY reader
Mrs. Robert Lindemann, Rushmore, Minn.

Cranberry Fruit-Nut Bread



TO PREPARE: 25 MIN.

TO BAKE: 40-45 MIN.

- 1 1/4 cups cranberries, cut into halves
- 1/2 cup (about 2 oz.) walnuts, coarsely chopped
- 2 cups sifted flour
- 1 cup sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 1 egg, well beaten (until thick and piled softly)
- 1 teaspoon grated orange peel (grated through colored part only; white is bitter)
- 3/4 cup orange juice
- 2 tablespoons butter, melted

1. Grease bottom only of one 9 1/2 x 5 1/4 x 2 3/4-in. loaf pan. Line with waxed paper cut to fit bottom; grease waxed paper. Set aside.

2. Sift together into a bowl the flour, sugar, baking powder, baking soda, and salt. Mix in the cranberries and nuts.

3. Mix the egg with orange peel and juice until blended. Blend in melted butter.

4. Make a well in center of dry ingredients and add liquid mixture all at one time. Stir only enough to moisten dry ingredients. Turn batter into pan and spread to corners.

5. Bake at 350°F 40 to 45 min., or until a cake tester or wooden pick comes out clean when inserted in center of bread.

6. Remove from oven. To loosen from pan, run a spatula gently around sides. Cover with a cooling rack; invert bread and remove pan. Immediately peel off waxed paper and turn bread top-side up. Cool completely. To store, wrap tightly in moisture-vapor-proof material.

1 loaf bread
Editor's Comment: For an attractive and delicious sandwich, spread slices of this bread with whipped butter and cranberry jelly. Arrange thin slices of white meat of chicken or turkey on one-half of the buttered-bread slices. Top with remaining bread.

YOURS IN 4 MINUTES...delicious fudge frosting...
no beating, soft-ball tests or candy thermometer needed!

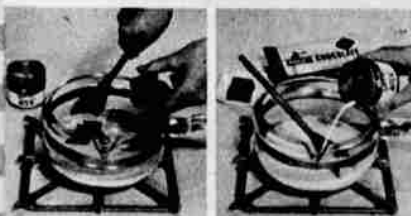


RECIPE:

NEW 4-MINUTE FUDGE FROSTING

(Makes frosting for two 8-inch layers)

- 1/2 cup undiluted CARNATION EVAPORATED MILK
- 3 squares BAKER'S UNSWEETENED CHOCOLATE
- 3 1/2 to 4 1/2 cups sifted confectioners sugar
- 1/4 cup softened butter or margarine



Heat Carnation with Baker's Chocolate in medium saucepan until chocolate melts (about 3 minutes). Remove from heat. Add sifted confectioners sugar, 1 cup at a time, to spreading consistency. Stir in butter. Blend. Spread frosting between, on sides and top of cake layers.

Always smooth, never a failure, made with

BAKER'S UNSWEETENED CHOCOLATE the genuine chocolate

No ordinary chocolate can give fudge frosting the true, rich chocolate flavor you get with Baker's. For Baker's is genuine chocolate—a very special blend of the finest cocoa beans. It's more convenient, too. Packed in individual squares that are scored to break easily, melt quickly.

CARNATION EVAPORATED MILK the double-rich milk that whips!

No ordinary milk can give fudge frosting the smooth-as-cream goodness you get with Carnation. For no other form of milk is so rich, so much like expensive cream. Carnation's double richness cuts cooking time and eliminates much of the work... assures success every time.