



SURPRISE TURKEY SALAD graces a buffet or makes a hearty luncheon salad treat. The dish shown will make 8 to 10 servings. The diced cooked turkey may be canned or may be leftover turkey home prepared. The recipe calls for 3 cups of hot turkey broth. Chicken bouillon, made with cubes, may be substituted if desired. The recipe was kitchen-tested by the Poultry and Egg National Board.

NALLEY'S TREAT

Maple-sweetened cranberries make a delicious topping for crisp waffles or feather-light pancakes. Fall weather — when it gets here — stimulates appetites and makes bigger breakfasts the order of the day.

A "better breakfast" item and one that sticks to the ribs is pancakes. But vary the topping.

Of course, Nalley's Lumber Jack Syrup is wonderful just the way it comes out of the bottle, but here's a change of pace:

For maple-blended cranberries, add 1½ cups Nalley's Lumber Jack Syrup to 3 cups of washed fresh cranberries. In a covered saucepan bring to a boil and cook without stirring for 5 minutes. Then remove from heat and let stand, covered, 5 minutes. Return to heat and cook 5 minutes longer. Remove again from heat, add orange rind and let stand without stirring until cool. Then chill. Serve on pancakes and make enough so you'll have some left for relish with cold sliced turkey, chicken or duck.

For maple-fruited syrup for French toast, waffles or pancakes, place 1 cup Nalley's Log Cabin Syrup in a saucepan and bring to a boil. Add 1-3 cup ground fresh cranberries and 1-3 cup ground tart apple. Simmer 2 minutes. Add orange rind. Serve hot on pancakes or waffles.

SURPRISE

A surprise substitute for pancakes some Sunday morning might be fresh apple slices dipped in fritter batter and fried in shallow fat. Wonderful with Nalley's Lumber Jack Syrup.

For a gourmet quickie dessert, fill individual glass dishes with small scoops of fruit sherbet, add fresh melon balls and top the dishes with Nalley's Lumber Jack Syrup.

Buffet Fare

Whether featured in a buffet menu, or as a hearty luncheon salad, Surprise Turkey Salad might well be called a "taste-and-guess" treat — it's so temptingly full of flavorful ingredients that blend to enhance the rich turkey meat base! Some of Surprise Turkey Salad's flavor treats are: avocado, hard-cooked eggs, sliced almonds, pimiento, watercress and grated horse-radish. Though calling for several additional ingredients, and preparation of a molded gelatin base, Surprise Turkey Salad is surprisingly easy to make and should turn out perfectly for the novice and the experienced alike.

Just follow these simple steps for Surprise Turkey Salad:

SURPRISE TURKEY SALAD

1½ cup French dressing
3 cups diced cooked turkey
3 envelopes (3 tablespoons) unflavored gelatin
1 cup cold water

3 cups hot turkey broth
2 tablespoons lemon juice
1 tablespoon grated onion
1 teaspoon bottled grated horse-radish

Salt and pepper
2 tablespoons chopped pimiento

1 cup diced celery
½ cup toasted slivered almonds
2 hard-cooked eggs, chopped
1 medium avocado, peeled and sliced
Watercress
Mayonnaise or salad dressing

Combine French dressing and turkey; refrigerate while preparing other ingredients. Soften gelatin in the cold water, then dissolve in the hot broth. Add lemon juice, onion and horse-radish. Season to taste with salt and pepper. Chill until partially set; blend in the turkey mixture, pimiento, celery, almonds and eggs. Pour into 1½ - quart mold. Chill several hours or overnight until firm. Unmold. Garnish with avocado slices and watercress. Serve with mayonnaise or salad dressing. Makes eight to 10 servings.

EASY DESSERT

Chill pitted ripe red cherries in California port wine and serve with sour cream flecked with nutmeg. Or, serve chilled cherries-on-the-stem as a fresh fruit dessert, accompanied with a small glass of red or white wine.



AN EXCITING MAIN DISH like this cool Russian Salad creates good appetites even in the hottest weather. Accent it with a row of alternated sliced tomatoes and big sweet onions with pepper rings in between. Cheese and meat strips add heartiness. And Wish-Bone Italian dressing adds the final touch.

RUSSIAN SALAD

A cool, cool salad offers a delightful contrast to a warm summer eve; seems to take degrees off the thermometer! For the coolest results, be sure your salad ingredients are fresh, crisp and well-chilled before you prepare your salad. Give fresh, leafy greens a cold shower and dry them well; toss in a clean towel, a wire basket, or pat them dry. The salad dressing puts a glossy, even coat on dry greens, but rolls off or is diluted by moist greens.

Here's a special trick that makes a cool salad even cooler: put your salad in an "ice-jacket!" Fit two bowls, of different sizes, together and pack crushed ice between them. This will keep that summer salad cool and crunchy to the last nibble! Don't add the crowning touch — Wish-Bone Italian Dressing — till right before serving.

The gardens and orchards are bursting with inspirational salad ideas; the one you're looking for may be a jeweled gelatin mold for a buffet supper, a simple green accent for an out-door barbecue, or a hearty, main-dish salad like this summer specialty.

CHEF'S SALAD

Line salad bowls with crisp,

perky salad greens. Arrange cold ham or chicken, cheese slices, tomato slices, pepper rings, hard-cooked eggs, stuffed olives. Just before serving, add hearty, robust Wish-Bone Russian Dressing.

The spicy combination of two Wish-Bone Dressings in one salad bowl gives this California favorite two-fold piquancy, twice the good taste!

CAESAR SALAD

Mix 2 quarts greens, 8 cut anchovies, 1 tablespoon Parmesan cheese. Add ¼ cup Wish-Bone Italian Dressing, 2 tablespoons Wish-Bone Cheese Dressing, and ½ cup croutons browned in 2 tablespoons Wish-Bone Italian. Warm an egg one minute in boiling water. Break over salad. Toss till egg disappears. Serves 4.

Wish-Bone Italian Dressing clings to each salad tidbit, with a world of spicy goodness and the tenderest touch of garlic flavor. The Wish-Bone Cheese Dressing lends extra-special piquancy!

MORE JARS

As proof that more and more homemakers buy foods in jars, shipments of glass containers to food processors in 1958 were up 241 per cent over 1939.

PICKLES

Did you know that pickles become soft when the vinegar used in making them is too weak? Use a vinegar of at least four to five per cent acidity which is 40 to 50 grain strength. The strength of the vinegar is shown on the label of the bottle or jug. Jar caps chosen for pickles must be ones that can withstand strong solutions. Kerr Mason Caps with the baked-on gold enamel are not affected by brines, foods or vinegar acids.

NO CARRY-BACK

A striking example of Americans' demand for convenience is furnished by figures on beer bottle production last year. For every returnable bottle made there were four no-deposit-no-return glass bottles manufactured.

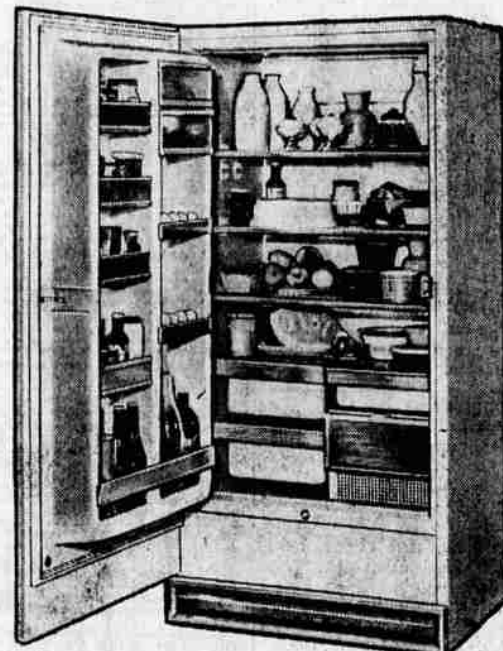


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