CANAPES

Dream Whip now comes in two sizes.

Here are some interesting and unusual recipes for using Dream Whip dessert topping mix in canapes, hors d'oeuvres and cocktail drips. They can be made early and stored in the refrigerator or, when time is short and guests are arriving, they can be prepared in a matter of minutes to make a delicious appetizer tray.

MOCHA CANAPE CREAM

1 cup prepared dessert topping mix
1 tablespoon sugar
1 tablespoon cocoa
½ teaspoon instant coffee

Prepare dessert topping as directed on the package. Combine 1 cup of the topping with remaining ingredients and mix well. Chill about 1 hour.

Serve as a dip or spread, or a filling for canape cuplets. Makes about one cup canape cream.

COCONUT PEANUT CANAPE CREAM

1 cup prepared dessert topping mix
2-3 cup flaked coconut
¼ cup chopped salted peanuts
¼ teaspoon nutmeg
¼ teaspoon cinnamon
¼ teaspoon allspice
2 tablespoons sugar

Prepare dessert topping mix as directed on the package. Combine 1 cup of the dessert topping with coconut, peanuts, nutmeg, cinnamon, allspice, and sugar and mix well. Chill about 1 hour.

Serve as a dip or spread, or a filling for canape cuplets. Makes about one cup canape cream.

BLUE CHEESE CHIVE CANAPE CREAM

1 cup prepared dessert topping mix
2 tablespoons grated blue cheese
2 tablespoons chopped chives
½ teaspoon salt
Dash of Worcestershire sauce

Prepare dessert topping as directed on the package but omit the vanilla. Measure out 1 cup of topping. (Store remaining topping). Add a small amount of measured topping to the cheese and mix well. Add the remaining dessert topping, chives, salt, and Worchestershire sauce and mix thoroughly. Chill about 1 hour.

Serve as a dip or spread, or a filling for canape cuplets. Makes about one cup of canape cream.

ANCHOVY AND OLIVE CANAPE CREAM

1 cup prepared dessert topping mix
¼ cup mayonnaise
1 tablespoon chopped anchovies
2 tablespoons chopped olives
Dash of pepper

Prepare dessert topping mix as directed on the package, but omit the vanilla. Combine 1 cup of dessert topping with mayonnaise and blend well. Add anchovies, olives and pepper and mix thoroughly. Chill about 1 hour.

Serve as dip or spread, or a filling for canape cuplets. Makes about one cup of canape cream.

RUM PECAN CANAPE CREAM

1 cup prepared dessert topping mix
2 teaspoons sugar
¼ cup chopped pecans
½ teaspoon rum extract
2 drops red food coloring

Prepare dessert topping as directed on the package. Combine 1 cup dessert topping, sugar, pecans, rum extract, and food coloring and mix well. Chill about 1 hour.

To serve—Fill canape cuplets with about 1 tablespoon of the mixture or if desired use as a dip or spread. Makes about 1 cup canape cream.

PINEAPPLE RAISIN CANAPE CREAM

1 cup prepared dessert topping mix
2 tablespoons drained crushed pineapple
3 tablespoons raisins

Prepare dessert topping mix as directed on the package. Combine 1 cup of the dessert topping mix with pineapple and raisins and stir well. Chill about 1 hour.

Serve as a dip or spread, or a filling for canape cuplets. Makes about one cup canape cream.

DRIED FRUITS

Many of the world's great discoveries have been stumbled upon accidentally, and that is the way it was with dried fruits. Quite by chance the very early Egyptians discovered the principle of sun-drying fruit. They found that mature grapes left hanging on the vines in the bright sunshine lost most of their moisture and in doing so had gained a wonderful new sweetness the like of which they had never tasted. They soon learned, too, that this remarkable sun dried fruit had outstanding keeping qualities. It was from this very casual discovery that the great dried fruit industry of today evolved.

For an elegant and unusual salad, serve mixed dried fruits — prunes, apricots, peaches and pears — that have been plumped in apple cider, on a bed of crisp greens. Top with a ball of cottage cheese and a sprinkling of chopped candied ginger. To prepare the dried fruits, cover them with boiling apple cider and let them stand 24 hours or more. No cooking is necessary.

VERSATILE TOPPING makes entertaining more glamorous. Shown is a pretty tray of canapes which can be made quickly and easily with a low-calorie low-cost dessert topping mix that whips to perfection in a matter of minutes. The mix, originally introduced in a two-ounce package, now also comes in an economy size package containing two envelopes of the mix. The contents may be whipped separately or used together to make a full quart or topping. Photo and recipe suggestions courtesy of Dream Whip.

PRESENT the simplest vegetables in eye-appealing ways. Shown is a vegetable platter with Mushroom-Cheese Sauce for Cauliflower and green beans and Minted-Glazed carrots. The combination goes well together and the photo and recipe suggestions are from the National Dairy Council.

Vegetables

Are you in a rut preparing vegetables? Spruce up those vegetables a little; make them a conversation piece. Just a few simple additions will change the plainest of vegetables into dishes with a flair and make them more acceptable to your family.

Mushroom-Cheese Sauce for cauliflower and green beans is a flavor combination that can't be beat. It is packed full of calcium and high quality protein as well as vitamins and other minerals. And in addition it is a sauce that is the crowning touch to everyday vegetables.

Whole cooked carrots glazed in butter and honey then sprinkled with mint leaves, either fresh or dried, will have everyone saying "this is my favorite vegetable." Serve them around a snowy head of cauliflower crowned with Mushroom-Cheese Sauce. To complete the menu serve your favorite meat loaf, hot buttered rolls, molded fruit salad, angel cake, strawberry ice cream and milk.

MUSHROOM CHEESE SAUCE

¼ cup butter
¼ cup flour
2 cups milk
1 teaspoon salt
Few grains pepper
1 cup shredded sharp American cheese
1 cup sliced mushrooms
2 tablespoons butter

Melt ¼ cup butter in saucepan over low heat. Blend in flour, salt and pepper. Add milk and cook over low heat, stirring constantly, until sauce is smooth and thickened. Add cheese, stirring until melted. Saute mushrooms in 2 tablespoons butter until tender; add to hot sauce. Serve over cooked cauliflower and green beans. Makes 2½ cups sauce.

MINTED-GLAZED CARROTS

2 bunches carrots (about 12)
¼ cup honey
¼ cup butter
2 teaspoons chopped fresh or dried mint leaves

Cook carrots until tender; drain and add honey and butter. Cook over low heat until carrots are glazed, turning several times. Just before serving, sprinkle with mint. Makes 4 to 6 servings.

SOFT SHIRT with Italian-styled collar, a fashion favorite for fall, is presented by Pilot in "Siltessa," their new crepe of 100 per cent textured "Dacron" polyester fiber. This beautifully silky, highly opaque fabric possesses maximum easy-care qualities because of the Du Pont fiber and is distinguished for its richly grained texture and soft hand.

SAVE AT LOW COST SAVE AT LOW COST SAVE AT LOW COST SAVE AT LOW

WOW!

Dundee Purple PLUMS 2½ Tin 5 FOR $1

DEL MONTE Pumpkin No. 2½ Tin 6 FOR $1.00

SUGAR 10-lb. BAG 89c

MANDARIN ORANGES Sun Pakt 4 CANS $1.00

STRICTLY FRESH LOCAL RANCH EGGS Grade AA Large Doz. 49c

SUGAR BROWN OR POWDERED 1-lb. Pkg. 10c

Del Monte PICKLES Sweet 24-oz. Jar 49c

Duncan Hines CAKE MIX Large Pkg 3 FOR $1

Hawaiian Gold PINEAPPLE 15½-oz. Tin 6 FOR $1

Ehmans Ripe OLIVES Mammoth Tall Tin 3 FOR $1

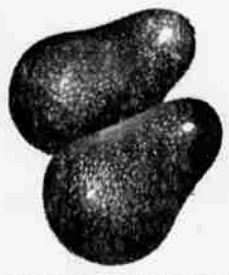
Ripe Select Pitted OLIVES Ehmans Tall Tin 5 FOR $1

NUCOA Margarine SPECIAL 5 LBS 95c

Circus Mixed Nuts

14-oz. 79c

BISQUICK Large Pkg. 3 FOR $1



Good Size Avocados Thin skinned - Ideal for Holiday Salads. 5c each

Oregon Date Prunes 2-lb. Pkg. 53c

Oregon Italian Prunes 2-Lb. Pkg. 69c

Fancy Broccoli Large Bu. 19c

Fancy Yello Danver Onions Med. Sized 3 LBS 14c

Fancy Sunkist Large Lemons 2 LBS 25c

SURPRISE SPECIALS

Snowdrift 6-Lb. Tin ?

Boyds COFFEE Lb. ?

Dawn Fresh Mushroom SAUCE can 10c

Fresh Egg Nog Mix Qt. 59c

HQ2 Castile Shampoo Reg. 89c 49c

SAVE AT LOW COST SAVE AT LOW COST SAVE AT LOW COST SAVE AT LOW