



ADDS SPICE—Chutney—a relish of East Indian origin becomes distinctly Western when made with Golden Mountain Bartlett pears. This spicy mixture of fruit and spices give an exotic enhancement to party entrees, whether it's a fancy casserole or a week's allotment of steak.

Meat Loaf Goes Fancy

The cook-in season has arrived officially now that the kids are back in school. With mom's return as major domo of the kitchen, you can be sure the family will be looking to her for some good, old fashioned meat dishes.

Meat loaf is a fine example of a simple, homespun entree everyone enjoys. It can be dressed up with unusual seasonings for company occasions and given zesty garnishings for every day. Here is a recipe for Swedish style meat loaf which is embellished with a filling of sliced pickles. Use dill pickle sticks, suggests Bond Pickle Co., home economists, so that the flavor of dill as well as the sharp tang of the pickles themselves will permeate the meat.

PICKLE STUFFED MEAT LOAF

(Six servings)
2 pounds ground beef
1 medium onion, minced
1 tablespoon butter
1 cup hot mashed potatoes
3 teaspoons salt
1/2 teaspoon pepper
1 egg
1/2 cup tomato juice
6 dill pickle sticks
Fry onions gently in butter until soft. Then blend all ingredients lightly except pickles. Mound half the meat mixture in a greased baking pan, approximately the size of a meat loaf. Place a layer of the pickles down the center of the meat. Place the rest of the meat on top, sealing the two edges of meat with damp fingers. Re-shape the loaf to desired form. Bake at 375 degrees 1 to 1 1/2 hours.

Meatless Entree Filling Dish

Give a south-of-the-border flavor to your next meatless entree. "Beans Aztec" combines refried beans, ripe olive wedges, Parmesan cheese and zippy seasonings in a casserole with a taste appeal all its own. Garnish with tomato slices, more cheese and whole ripe olives—and roll the olives in salad or olive oil to accent their handsome dark color.

BEANS AZTEC

1/2 cup ripe olives
1 (1 lb.) can refried beans
1 tablespoon prepared mustard
1 tablespoon instant minced onion
2 tablespoons finely-chopped green chilies
1/2 cup grated Parmesan cheese, tomato slices for garnish
Cut olives into wedges. Combine with beans, mustard, onion, chilies, and Parmesan cheese. Turn into casserole. Cover and bake in a hot oven (400 degrees F.) for 20 minutes. Garnish with additional ripe olives, Parmesan cheese and tomato slices.
Makes about 4 servings.

SUSPICIOUS CHARACTER

BALTIMORE (AP)—At a shopping center in suburban Reisterstown, a Baltimore police lieutenant appeared in full uniform to cash his paycheck—but could not do so until he produced identification.

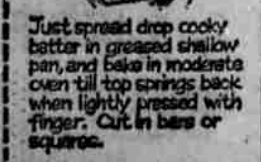
COOKY TIME-SAVERS...

No Need To Roll Out Cookies Each Time—Shape chilled dough into small balls with hands, instead of rolling. Flatten by pressing with tines of fork, or bottom of glass dipped in sugar.



No Need To "Drop" Cookies—

Just spread drop cookie batter in greased shallow pan, and bake in moderate oven till top springs back when lightly pressed with finger. Cut in bars or squares.



ALL ABOUT FOOD

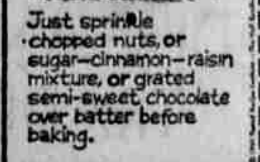
By Tested Recipe Institute

No Need To Use Cookie Cutters—It's quicker to cut rolled out dough into squares, triangles and strips, using ruler and knife.



No Need To Frost Bar Cookies—

Just sprinkle sugared nuts, or sugar-cinnamon-raisin mixture, or grated semi-sweet chocolate over batter before baking.



Chutney Pears

4 Bartlett pears, halves or quarters
1 lemon, thinly sliced
2 cups brown sugar
1 cup raisins
1/4 cup crystallized ginger
1 1/2 cups vinegar
1 teaspoon salt
1/4 teaspoon black pepper
1/4 teaspoon nutmeg
1/4 teaspoon cinnamon
1/4 teaspoon allspice

Combine sliced lemon, sugar, raisins, finely chopped ginger, vinegar, and seasonings. Bring to boil, add pears and simmer gently until tender, 10 to 15 minutes. Thicken with cornstarch if desired. Chill. Makes eight servings.

Don't forget that salads may be served as a first course!

Quick Beef Casserole

Every homemaker has those busy days when she wishes the dinner could be prepared like magic. Jiffy Beef and Macaroni Bake isn't quite that simple, but it certainly takes a small amount of time and effort on your part. That's one big advantage of ground beef, says meat expert Reba Staggs.

This dish puts a little imagination into everyday ingredients you probably have on hand. Brown the beef, then combine it with the other ingredients in a baking dish. Twenty more minutes and you're ready to serve.

JIFFY BEEF AND MACARONI BAKE

2 pounds ground beef
1/2 cup chopped onion
2 tablespoons lard or drippings

1/4 teaspoon oregano
1/4 teaspoon garlic salt
1 teaspoon salt
1 can (10 1/2 ounces) condensed tomato soup
2 cans (16 ounces each) macaroni and cheese
1-3 cup grated American cheese
Finely chopped parsley

Brown ground beef and onion in lard or drippings. Pour oil drippings. Combine ground beef, onion, oregano, garlic salt, salt, tomato soup and macaroni and cheese. Pour into a two-quart baking dish. Bake in a moderate oven (350 degrees F.) 20 minutes. Sprinkle with grated cheese and chopped parsley and bake 10 minutes longer. Eight to 10 servings.

LEFT WITH LEFTOVERS?

Toast turned into crispy French toast is a new delight. Dip it into crushed corn or wheat flakes after moistening with egg-milk mixture. The toast "crisps up" during frying.



ALL ABOUT FOOD

By Tested Recipe Institute

Coffee poured into an ice cube tray, then frozen, makes versatile "coffee cubes".



Vegetables add a new twist to tossed salads.

Just add your favorite cold, cooked ones—limas, peas, asparagus—to a variety of greens and a zippy dressing.



Yesterday's Roast will be extra-juicy and tasty if the sliced meat is topped with bacon strips and then broiled.



Nice for a change: fried or broiled bananas served with ham burgers.

A leg of lamb may be boned and broiled over charcoal outdoors. You can marinate the meat in a mixture of salad oil, grated onion or crushed garlic and oregano if you like.

Grate the rind from half a lemon and add it to a six-egg sponge cake for that extra flavor.

\$101,000 IN PRIZES

1st PRIZE \$5,000 IN CASH and 1 OWENS FLAGSHIP CRUISER!



OWENS 25' FLAGSHIP Family Express Cruiser has more space for more fun afloat for more people! It features the new Flagship Marine V8 Engine. For top all-around performance, matchless economy and dependability—it's OWENS!

3rd PRIZE \$1,500 IN CASH and 1 FALCON STATION WAGON!



FORD FALCON Station Wagon...the world's most successful new car! It has more of everything you want most in a compact car. Economy and performance, luxury and roomy comfort, plus FORD built-in quality!

2nd PRIZE \$2,500 IN CASH and TWA "Royal Ambassador Service" Paris Vacation for 2!



TWA takes you on a "Royal Ambassador Service" adventure to Paris for two exciting weeks. You'll fly the finest passenger service ever offered airline travelers. It's TWA Super Jet for a truly memorable vacation for two!

PLUS 998 ADDITIONAL PRIZES

17 WESTINGHOUSE Refrigerators Exclusive features keep foods fresher longer! Both a full-sized refrigerator, a full-sized freezer, plus roll-out drawer. You can be sure if it's WESTINGHOUSE.	25 KEYSTONE MOVIE CAMERAS KEYSTONE from Turret Model Movie Cameras with automatic Electric Eye. For the finest home movies you've ever taken just press the button, and like magic the picture is perfect!	25 NECCHI Portable Sewing Machines NECCHI Portable Sewing Machines! It features simple push-button operation, and provides you with the easiest sewing you've ever seen!
150 ZERCO Fishing Sets ZERCO Rod-N-Reel Combination fresh water spin fishing equipment. Impervious to rust, salt water corrosion, heat and cold. ZERCO's exclusive feather-touch control.	281 SYLVANIA Transistor Radios SYLVANIA Transistor Radios... perfect reception with this tiny transistor! You'll enjoy radio wherever you go with SYLVANIA!	500 GRUEN Watches GRUEN Watches. In a winner's choice of ruggedly handsome man's model or enchanting beautiful woman's style. It's jewels, it's the timepiece you'll proudly wear!

EASY TO ENTER • EASY TO WIN • JUST LIKE A GAME
Supply the missing names of the foods in Nalley's Country Cupboard

CONTEST RULES

- In the Country Cupboard pictured here are 12 of the more than 150 Nalley's products sold in Food Stores. The names of 5 are missing but they can be easily identified by the descriptions of each and matched with the proper names at the bottom of the cupboard illustration. *Just supply the missing names.* All the clues are right here. But, if you are not absolutely sure of your answers, you will find all the products in a special COUNTRY CUPBOARD display or on the shelves at your favorite Food Store.
- When you have identified all 5 of the unnamed Nalley's products print the names of each on one side of a plain sheet of paper or on an entry blank available in this ad or in Super-Markets or Grocery Stores. Then complete the Nalley's jingle found on the entry blank.
- Print or write clearly, your name and address and mail your completed entry with any one Nalley's or Nalley's IXL label to Nalley's Country Cupboard Contest, Box 22, New York 46, N.Y. That's all there is to it!
- Enter as often as you wish, but each entry must be accompanied by a Nalley's or a Nalley's IXL label, and all entries must be postmarked no later than midnight, November 26, 1961 and received by December 6, 1961.
- Correct entries will be judged by D. L. Blair Corporation on the basis of:
 - Appropriateness (e.g., relevance to subject matter and jingle) 0-25
 - Originality of idea and effectiveness of language (e.g., creativity, freshness, interest, rhyme) 0-50
 - Sincerity (believability) 0-10
 - Consistency and clarity 0-15
 Duplicate prizes in case of ties. One prize to a single family. Judges' decision final. All entries become the property of Nalley's, Inc. and none will be returned. Winners will be notified by mail within approximately six weeks after the close of the contest and a complete list of winners is available to anyone sending a stamped, self-addressed envelope for same.
- The contest is open to all persons in the U.S.A. living in areas where Nalley's products are sold in retail stores, except employees of Nalley's, Inc., its food brokers and distributors, its advertising agencies and the employees of D. L. Blair Corporation and their families. Contest is subject to Federal, State and local regulations.

ENTRY BLANK • CLIP NOW • YOU MAY WIN

Nalley's Country Cupboard Contest
Box 22, New York 46, N.Y.

The missing names are 1. _____ 2. _____

3. _____ 4. _____ 5. _____

Complete this jingle to rhyme with "bare" Go to Nalley's Country Cupboard You'll never find it bare It's filled with zesty flavors

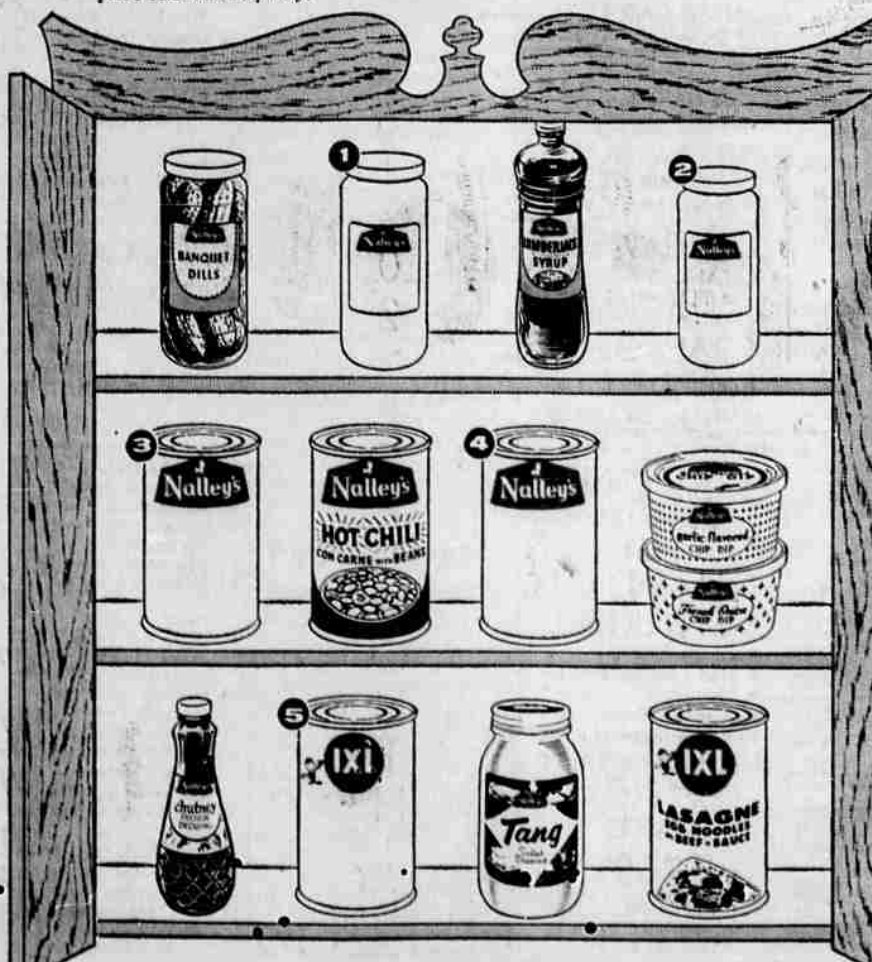
Example: "You'll delight your family there."

☐ Enclosed is one Nalley's (or Nalley's IXL) label. Name _____

Be sure to enclose one label from any Nalley's Address _____

or Nalley's IXL product with each entry. City _____ Zone _____ State _____

Remember, IXL is a Division of Nalley's, Inc.
Get extra entry blanks at any store where Nalley's or Nalley's IXL products are sold.



CLUES

- made from sliced cucumber, spices, sweetening, vinegar; delicious for garnish
- made with fresh sour cream, mayonnaise, seasonings—delicious for salads or dips or baked potato topping
- high chunks of braised lean beef, garden fresh vegetables cooked in delicious home-style gravy
- made from firm chunks of potato, fresh onions and spices, blended in mayonnaise—fresh-tasting, not too heavy—picnic, buffet
- tender pillows of pasta filled with beef or chicken cooked in a savory Italian-style sauce

BEEF STEW • CANNED POTATO SALAD • IXL RAVIOLI • CUCUMBER CHIPS • SOUR CREAM DRESSING
(Match the Names to the Clues)