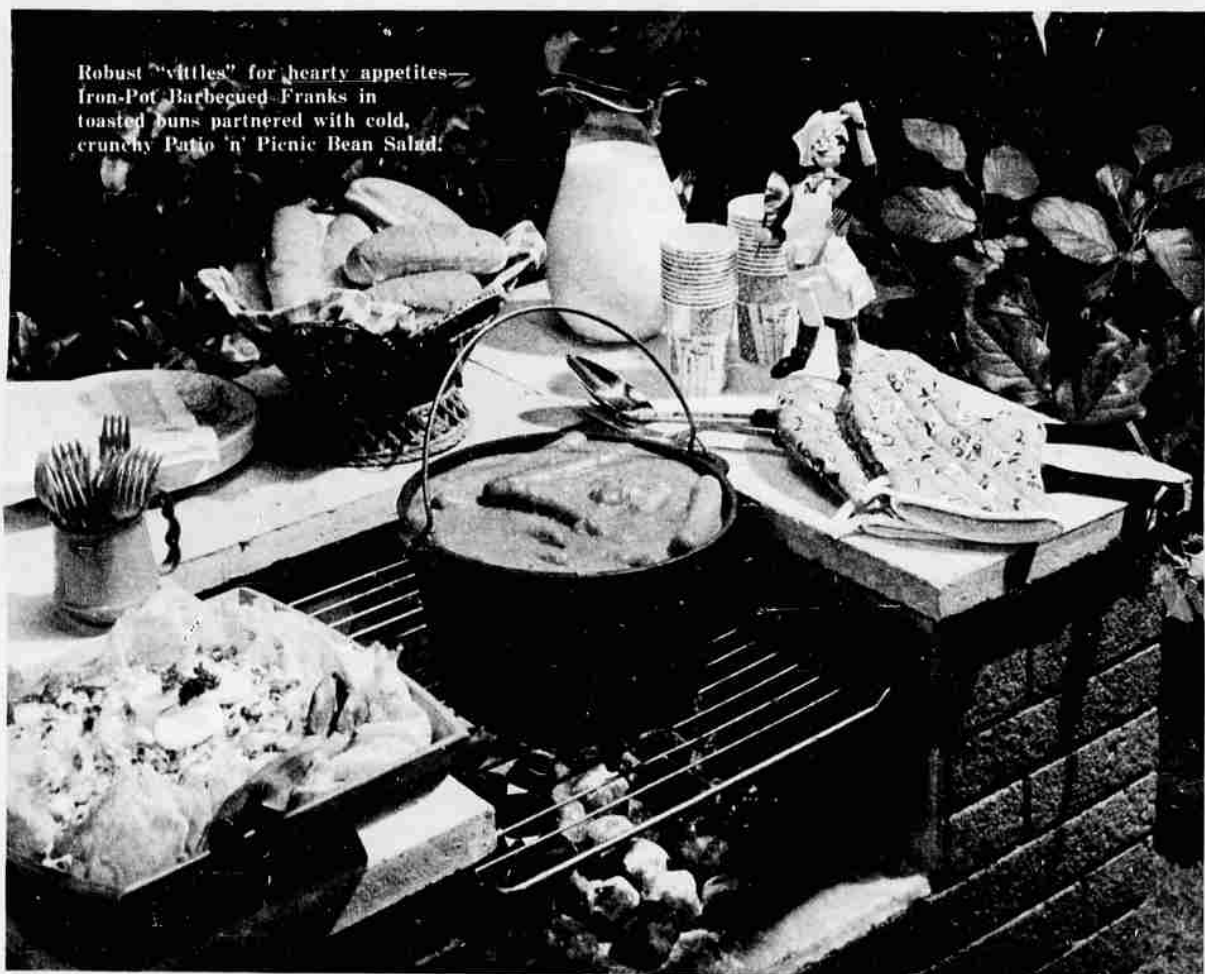


Dinner-Bell Time in the Back Yard



Robust "vittles" for hearty appetites—Iron-Pot Barbecued Franks in toasted buns partnered with cold, crunchy Patio 'n' Picnic Bean Salad.

The Neighborhood Get-Together

■ WHEN the weather is balmy and pleasant, ask neighborhood friends and their families to share an evening of alfresco food and fun in your back yard. Food prepared in advance and with little attention after the guests arrive, allows the hostess herself to enjoy the party.

Patio 'n' Picnic Bean Salad

- 4 15-oz. cans kidney beans, drained
- 8 hard-cooked eggs, diced
- 1 cup chopped onion
- 2 cups diced celery
- 1½ cups pickle relish
- 2 cups (½ lb.) shredded sharp Cheddar cheese
- 2 cups dairy sour cream

Mix the first six ingredients together in a large bowl. Add sour cream and toss together lightly; chill. Serve on lettuce and garnish with additional hard-cooked egg, if desired. *About 20 servings*

Iron-Pot Barbecued Franks

- ¾ cup butter
- 1 cup minced onion
- ½ cup flour
- 1½ teaspoons sugar
- 1 teaspoon dry mustard
- ½ teaspoon garlic powder
- 1½ cups chili sauce
- 1½ cups water
- ½ cup cider vinegar
- ¼ cup Worcestershire sauce
- 24 frankfurters
- 24 frankfurter buns

1. Heat butter in a large saucepan; add onion and cook until lightly browned, stirring occasionally.
2. Blend in a mixture of the flour, sugar, dry mustard, and garlic powder. Stir in the next 4 ingredients. Bring to boiling; boil 1 to 2 min., stirring constantly.
3. Add frankfurters to sauce; cover and simmer until frankfurters are thoroughly heated.
4. Brush buns with some of the sauce; toast under broiler or on grill. Serve frankfurters in buns and, if desired, spoon on additional sauce. *24 servings*

Special-Treat Potato Salad

- 12 cups cubed cooked potatoes (about 15 medium-sized)
- 3 medium-sized onions, chopped
- 3 cups chopped celery
- ¼ cup chopped green pepper
- 12 slices crisp bacon, crumbled
- ½ cup drained, chopped pimiento
- 24 pimiento-stuffed olives, sliced
- 4 teaspoons salt
- ¼ teaspoon Accent
- ¼ teaspoon black pepper
- ¼ cup French dressing
- 2¼ cups mayonnaise

1. Lightly mix the first seven ingredients together in a large bowl. Add a mixture of the salt, Accent, and pepper. Toss with the French dressing; cover and chill.
2. When ready to serve, gently mix in mayonnaise. *About 24 servings*

Sparkling Peach Salad

- 6 cups ginger ale
- 3 tablespoons (3 env.) unflavored gelatin
- 2 1-lb., 1-oz. cans sliced peaches, drained
- 2 tablespoons finely chopped crystallized ginger

1. Lightly oil a 9x9x2-in. pan with salad or cooking oil (not olive oil);

set aside to drain.

2. Soften gelatin in 1 cup of the ginger ale in a small saucepan. Set over low heat until dissolved, stirring constantly. Stir gelatin into the remaining ginger ale.
3. Chill until slightly thicker than the consistency of thick, unbeaten egg white. Blend in the peaches and crystallized ginger. Turn into pan and chill until firm, about 3 hrs. Cut into squares. *16 servings*

Mansion Dessert Squares

Top each square with a scoop of coffee ice cream for a dessert treat.

- 1¼ cups flour
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- 1 cup butter
- 2 teaspoons vanilla extract
- 1½ cups firmly packed light brown sugar
- 2 eggs, well beaten
- 2 cups (12 oz.) semisweet chocolate pieces

1. Blend the first four ingredients together and set aside.
2. Cream butter and extract. Add sugar gradually, creaming until fluffy. Add eggs in thirds, beating thoroughly after each addition.
3. Add dry ingredients in thirds, mixing well after each addition. Stir in semisweet chocolate pieces. Turn into two 9x9x2-in. baking pans.
4. Bake at 350°F 30 to 35 min., or until a wooden pick inserted in center comes out clean. Remove pans to cooling racks. Cool. Cut into squares. *18 servings*

Peanut Butter Bounties

- 1½ cups flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ¼ cup butter
- ¼ cup peanut butter
- 1 teaspoon vanilla extract
- 1 cup sugar
- 2 eggs, well beaten
- ¼ cup salted Spanish peanuts

1. Blend the flour, baking powder, and baking soda together; set aside.
2. Cream butter, peanut butter, and extract. Add sugar gradually, creaming until fluffy. Add eggs in thirds, beating thoroughly.
3. Add the dry ingredients in fourths, mixing well after each addition. Blend in peanuts. Drop by half teaspoonfuls about 2 in. apart onto cookie sheets.
4. Bake at 375°F 5 to 7 min. Allow to cool on sheet 3 min.; remove to cooling racks. *14 dozen cookies*

Chocolate-Banana Shake

- 8 ripe bananas
- 6 cups milk
- 1 cup instant chocolate-flavored drink mix
- 1 teaspoon vanilla extract
- 1½ pts. vanilla ice cream

1. Cut about one-third of bananas into large pieces and put into blender container. Add one-third of each of the remaining ingredients; blend thoroughly. Pour into a chilled large pitcher. Repeat twice with remaining ingredients.
2. Pour into glasses and, if desired, top with scoop of vanilla ice cream. *10 to 12 servings*

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