



**PICTURE PRETTY** — Ice cream balls in tinted and plain flaked coconut join melon balls in luscious California cantaloupe half shells for "Rainbow Ice Cream and Cantaloupe." Roll vanilla ice cream balls in colored coconut if you're in a hurry.

### Dolled Up Dessert

Children will certainly go in a big way for "Rainbow Ice Cream and Cantaloupe." But don't be surprised if their elders also surrender to the appetizing charms of ice cream balls rolled in plain and tinted flaked coconut and served in California cantaloupe half-shells with melon balls.

Besides being an eye-catching variation on the popular dessert combination of cantaloupe and ice cream, this colorful concoction eliminates last-minute scurrying about the kitchen. Prepare the ice cream balls hours or even a day ahead of time and store them in the refrigerator freezing compartment. If you like, chill

the cantaloupe. Then assembly of the dessert is no trouble at all at meal-time. You might accompany it with an assortment of cookies.

**RAINBOW ICE CREAM AND CANTALOUPE**

1 package (7 oz.) flaked coconut  
2 or 3 tablespoons strawberry gelatin powder  
2 or 3 tablespoons lime gelatin powder  
1 pint vanilla ice cream  
2 California cantaloupes

Divide coconut into three parts. Leave one part white. Add strawberry gelatin powder right from the box to one part; shake in covered jar until evenly tinted.

Add lime gelatin powder to one part and tint in the same way. With teaspoon measure, shape ice cream into small balls. Roll an equal number of balls in each color of coconut. Place in freezer or freezing compartment of refrigerator until serving time. Cut cantaloupes into halves; scoop out seeds. Cut six melon balls from each half with teaspoon measure. Chill if desired. Heap ice cream balls and melon balls into cantaloupe halves. Serve at once. Makes four servings.

**Ideal Location  
DOWNTOWN  
Business or Office  
Inquire  
GUN STORE**

### Factors In Food

U.S. Dept. of Agriculture

With stocks of canned tuna at a fairly high level now, according to USDA's Agricultural Marketing Service, no doubt this versatile canned fish will be featured at many western markets. While it certainly peps up appetizers, salads and sandwiches, tuna also is the backbone of a number of easy-to-entree. Here are some tempters:

**TUNA FLORENTINE**  
1 pound fresh spinach  
2 cans (6½-7 oz.) tuna, flaked  
3 tablespoons flour  
1½ cups milk  
1 cup grated Swiss cheese  
1 cup light cream  
1 teaspoon cayenne  
1½ cup dry bread crumbs  
2 tablespoons melted butter  
Cook spinach until barely tender, about 3 minutes. Drain well and chop fine. Place in a greased baking dish. Drain 2 tablespoons oil from tuna into a saucepan. Blend in flour and salt. Slowly add milk and cook, stirring, until thickened and smooth. Add tuna, cheese, cream and cayenne; stir until cheese is melted. Add tuna; heat. Pour tuna mixture over spinach. Toss crumbs with butter and sprinkle over tuna. Place in broiler and heat until crumbs are browned. Makes about 5 servings.

**CURRIED TUNA**  
2 cans (6½-7 oz.) tuna, flaked  
¼ cup minced onion  
¼ cup flour  
2 teaspoons curry powder  
1 teaspoon salt  
1 teaspoon ginger  
2 cups milk  
½ cup chopped toasted almonds  
1 tablespoon lemon juice  
2½ cups hot cooked rice  
Chopped parsley or chives  
Drain oil from tuna into saucepan or skillet; heat. Add onion and cook until tender but not brown. Blend in flour, curry powder, salt and ginger. Gradually add milk and cook, stirring, until thickened and smooth. Add tuna; heat well. At serving time, stir in almonds and lemon juice. Spoon over hot cooked rice. Garnish with chopped parsley or chives. Makes 4 servings.

**TUNA DIVAN**  
1½ pounds fresh broccoli  
1 can (19½ oz.) tuna, flaked  
¼ cup flour  
1 teaspoon salt  
2 cups milk  
1-3 cup grated Parmesan cheese  
1 tablespoon lemon juice  
Cook broccoli in boiling, salted water until barely tender. Drain and arrange stalks in a greased, shallow baking dish. Drain oil from tuna into saucepan. Blend in flour and salt. Gradually add milk and cook, stirring constantly, until thickened. Remove from heat; add cheese and lemon juice. Stir until cheese is melted. Spoon tuna over broccoli; cover with cheese sauce. Bake in a moderate oven, 75 degrees F., for 20 minutes, until heated through. Makes 4 servings.

**TUNA LOAF**  
2 eggs  
½ cup milk

thickened and smooth. Add tuna; heat well. At serving time, stir in almonds and lemon juice. Spoon over hot cooked rice. Garnish with chopped parsley or chives. Makes 4 servings.

**PARSLEY SAUCE**  
Combine 1 can condensed cream of celery soup with ½ cup milk. Stir over low heat until hot. Add 2 tablespoons chopped parsley and serve with Tuna Loaf.

**PARTY PEAR PICKUPS**  
Slice fresh California Bartlett pears into wedges, sprinkle with lemon juice, wrap with slices of prosciutto or dried beef and spear with picks. Serve on a cocktail tray with assorted crackers and cheese.

### Try A Dip That's Different

No one ever has too many recipes for party dips, so make way for delicious "Creamy Avocado Dip." Cream cheese, California avocados and green onion tops are the chief ingredients in this fast-to-fix palate-pleaser. In addition to being a "natural" for dips, California avocados are ideal in summery sandwich fillings and soups. They also dress up scrambled eggs for special occasions; simply fold in small cubes or balls of avocado just before the eggs "set."

**CREAMY AVOCADO DIP**  
2 California avocados  
1 tablespoon lemon juice  
1 package (8 oz.) cream cheese  
½ teaspoon salt  
1 teaspoon Tabasco  
1 tablespoon finely chopped green onion tops  
Dip chips  
Cut avocados lengthwise into halves; remove seeds and skin. Force fruit through sieve or whiz in blender with lemon juice. Soften cheese; stir into avocado mixture along with salt, Tabasco and onion. Serve with dip chips. Makes two cups.

### Helpful Hints

To remove water stains from car interiors, make a solution of one cup of salt to one quart of water. Rub on with soft cloth. On nylon fabrics, use a commercial spot remover.

Have you noticed small pits of rust on your patio utensils? Make a paste of lemon juice and salt and rub well over the rusty spots. Careful washing and thorough drying will keep rust from coming back.

Chili pequin will give an authentic taste to South-of-the-Border favorites such as enchiladas, tacos and tostados.

Spilling salt used to symbolize a broken friendship.

# FOOD SAVINGS



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