

An Exciting Summer Salad



HONEY FOR SWEETIN' — The recipe for Melon-Cabbage Salad with Honey-Soy Dressing uses honey instead of sugar which makes it attractive to calorie counting

Salad Days are here again. And even inexperienced youths can concoct luscious Melon-Cabbage Salad with Honey-Soy Dressing with ease. While Dad grills the hamburgers and Mom gathers the lemonade, buns and picnic condiments, let the teenager cooks create the salad.

Melon-Cabbage Salad will be welcomed as an accompaniment for an outdoor dinner or as a main course item for a summer luncheon.

Add an exotic Oriental flavor to the tasty melon and tangy cabbage with Honey-Soy Dressing. It provides just the right amount of Honey sweetness and soy saltiness.

COLORFUL

Decorate chilled butterscotch or vanilla pudding with rosy-tinged fresh nectarines. Arrange sliced nectarines on each serving just before dessert-time. Delicious with sweetened whipped cream or sour cream.

Why not make lots of summer days Salad Days at your house? And don't forget salad greens are Honeyseekers. Try this supreme Honey-Soy Dressing on other favorite salads.

HONEY-CABBAGE SALAD

1 medium head cabbage, shredded
1 medium cantaloupe
5 minted pear halves, strawberries & minted leaves.
Shred cabbage and crisp in ice water for 10 minutes. Drain and dry thoroughly. Use minted pears or add a drop of mint extract and green coloring to pear syrup. Let the pear halves absorb the color and flavor. Remove rind and seeds of the cantaloupe. Save one half for cutting into slices for

garnish. Cut the remainder into half inch cubes. Toss cabbage and cantaloupe cubes with Honey-Soy Dressing. Garnish with cantaloupe slices, pear halves trimmed with strawberries and mint. Makes 6-8 servings.

HONEY-SOY DRESSING

1/2 cup fresh lemon juice
1/3 cup honey
1/2 teaspoon grated lemon rind
1 drop mint extract
1/2 cup oil
2 tablespoons toasted sesame seeds
1 teaspoon chutney
1/2 teaspoon soy sauce
dash of salt
Shake ingredients together in a covered jar. Chill. Makes 1 cup.

Specialties in Gourmet

By RUTH KING

COUNTRY 'BURGERS

Try corned beef next time 'burgers are on the menu. To make, chop one 12-ounce can corned beef fine. Add 1 tablespoon instant minced onion, 1/4 cup minced green pepper, 1/4 teaspoon salt, 1 teaspoon powdered mustard, 1/3 cup mayonnaise and 1/4 cup bread crumbs. Mix well. Mix in 1 egg, beaten, and shape into eight 3 x

1/2-inch patties. Dip in flour. Then, brown on both sides in 1 tablespoon hot shortening. Serve in split hamburger rolls or on plate with tomato sauce. Eight servings.

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EYE-POPPING CENTERPIECE

Planning an informal patio party for adults, teen-agers or "small fry" during a warm summer weekend afternoon or evening?

Here's how you can surprise and delight your guests with something new and different in floral decorations, refreshments and "snacks": make things easy for yourself so you can join in the fun, and win compliments from "all hands".

Get a watermelon or two (depending upon the number of invited guests), about two dozen or so mixed summer flowers and one of the popular carbonated beverages or other drinks appropriate for your guests' age group, and follow these suggestions offered by the Society of American Florists:

1) For an eye-popping floral centerpiece, cut the bottom third from a watermelon, held upright, and use it as a flower container. Slice off the rounded end so the watermelon will sit upright. Insert diagonally-cut flower stem ends into the red "meat"—in within an inch of the rind—all the way around. Place a few longer stem flowers vertically in the center; others of varying shorter length at slight angles, around the center blooms. The melon's juice provides all the moisture the flowers need.

2) For a thirst quencher, carefully remove—and save—the red "meat" from the remaining watermelon end. Cut off the rounded end so the hollowed-out melon will sit upright. Fill it with cracked ice and suitable beverage which, mixed with the melon juice, will make a delightfully refreshing drink. The beverage can be served by ladle or withdrawn by straws.

3) For "cool" appetizing "tidbits," cut the melon red "meat" into small rectangular blocks, insert small wooden sticks as handles, and serve as "water-melon-sicles" to teen-agers or "small fry." For adults, cut the "meat" into smaller portions—ball, star or other shapes. These "cool hors d'oeuvres" may be speared with toothpicks.

For your floral arrangement use a variety of brilliant summer flowers—pink, red and white carnations, yellow and white pompons, and daisies, for example—which are abundantly available at your local florist.

In addition to providing the unexpected in floral arrangement, food and drink, and creating an atmosphere of relaxation and sheer enjoyment for your guests, you can join in the fun by following the society's suggestions.

You can easily arrange for your guests to serve themselves. Since the watermelons are disposable, the clean-up after the party will be relatively easy, and practically no chore at all if you also

use disposable-type utensils, plates, cups, tablecloths and napkins.

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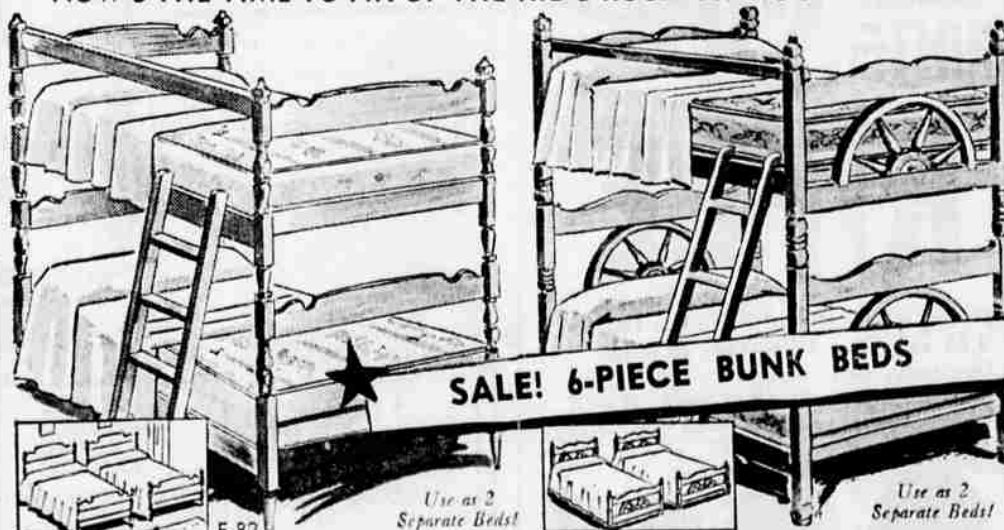
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