



COOKS LOVE CASSEROLES and here's a "dilly." Baked Halibut with a celery-dill sauce is fancy and fast to prepare with packaged frozen halibut, handy canned soup and tender celery. Fresh lemon juice and dill weed spike the sauce. Bright pimiento slices and lemon cartwheels give eye appeal plus more flavor.

'Sass' Entrees with Sauces to Satisfy

Home chefs love entrees that make for change of pace for family enjoyment. With emphasis on meatless meals in these weeks ahead and with seafoods in the spotlight because of plentiful supplies, we turn to halibut.

Baked halibut in a sauce of celery and dill is fast and fancy. It combines frozen fish filets with handy canned soup and tender celery.

Sparking the flavor is lemon which adds fresh tartness and brings out the full flavor of the fish.

Another "oven bake" teams halibut with a stuffing and adds a garden sauce for added interest.

Both recipes follow.

BAKED HALIBUT CELERY-DILL SAUCE
1 cup sliced celery, cut in 1/2-inch diagonal pieces
2 (1-lb) pkgs. frozen halibut, partially thawed
2 tbs. oil
Salt and pepper
1/4 tsp. dill weed
3 tbs. fresh lemon juice
6 thin onion slices
6 thin lemon slices
1 pimiento, cut in narrow strips
1 (10 1/2-oz.) can cream celery soup
1/2 cup milk
Chopped parsley
Lemon quarters

Simmer celery in small amount water, covered, for 5 to 10 minutes; drain well. Cut partially thawed fish into 6 serving pieces and brush well with oil.

Place in 2 1/2-qt. casserole and sprinkle with salt, pepper, dill weed and lemon juice. Top each serving of fish with an onion and lemon slice.

Arrange celery and pimiento around fish. Cover with soup diluted with milk. Cover and bake at 350 degrees about 30 minutes or until fish flakes easily with fork.

Garnish with parsley and serve with lemon quarters.

BAKED HALIBUT GARDEN SAUCE
2 pkgs. frozen halibut filets
1/4 cup melted butter
Salt and pepper
1 cup soft bread crumbs
1 small onion, chopped
1 egg, beaten
1 tbs. parsley finely chopped
Dash cayenne
1/4 cup sherry
Additional melted butter

Place 1 pkg. halibut filets (still frozen) in shallow buttered baking dish. Brush with 1/4 cup melted butter. Sprinkle with salt and pepper.

Combine bread crumbs, onion, egg, parsley, cayenne

Beware! Let Experts Select Your Mushrooms

Right after heavy, soaking rains you'll find fields and lawns sprouting with delicate, wild mushrooms. Beware! Don't pick them and don't eat them!

The word mushroom covers all of the higher fleshy fungi whether good, bad or indifferent; whether edible or poisonous.

So please resist. Don't pick and taste wild mushrooms. There are no safe tests for distinguishing poisonous and edible mushrooms. To know the difference takes continued study under a competent instructor.

Commercial Growers
For centuries, mushrooms

pepper and sherry. Spread over filets.

Top with second pkg. filets and top them with additional butter. Bake at 375 degrees for 35 to 40 minutes or until fish flakes with a fork. Serve with Garden Sauce.

GARDEN SAUCE
2 carrots, chopped
1 onion, chopped
3 tbs. butter
3 tbs. flour
2 tomatoes, chopped
1 1/2 cups vegetable bouillon
1 clove garlic, crushed (optional)
1 tsp. salt
Pinch thyme
1/2 bay leaf, crushed

Saute carrots and onions in butter. Add flour and cook until browned. Add remaining ingredients and simmer for 1 hour. Serve with baked fish.

have been produced commercially. Early in the eighteenth century the French were using caves and cellars and the British were producing them in hot houses.

You can be assured of safe, edible mushrooms from commercial growers in the United States.

The crop is grown in specially constructed buildings that are windowless and in which temperature and humidity are controlled. The mushrooms are produced by spawn which is cultivated by laboratory scientists who sell it to the growers.

Highly Specialized
The industry is highly specialized. A grower must have adequate facilities, a thorough knowledge and a skill that can be developed only through long experience.

Fresh mushrooms are white and creamy brown. The undersides of the CHOICEST mushrooms are closed around the stems but those on which

caps have spread are as rich in nutrition.

How to Prepare
Wash mushrooms lightly in cold water and cut off end of stems with sharp knife. It is not necessary to peel them. Cook whole, sliced or chopped.

Cook them in butter or in small amount of water, slightly salted, and boil about 3 minutes. (It is easy to oversalt mushrooms.)

Mushrooms are also delicious raw, served with dunks and dips or as an interesting accent in green salad.

Dark or Light?

Natural sun-dried raisins are dark in color. Golden bleached raisins are the result of a chemical process of sulphur curing and oven drying.

More than 90 per cent of all raisins are dark raisins and 87 per cent of these are Thompson seedless raisins.

Carrot Burgers

Crush 4 cups corn flakes into crumbs. Mix one-half of these with 1 1/2 cups fresh, cooked and mashed carrots; 1 egg, beaten; 1 tbs. finely chopped green onion; 1/4 cup finely chopped celery; 2 tsp. salt; pepper to taste.

Shape into patties. Dip in remaining crumbs. Fry in shallow hot fat until brown on both sides, turning only once. Makes 8 burgers.



Chutneyed Pears

For an alluring new dessert, spoon chutneyed dairy sour cream over ice cold halves of pared and cored winter pears on bed of salad greens.

Combine 1 cup dairy sour cream, 1/2 cup chopped chutney, 2 tablespoons mayonnaise and dash of Tabasco.

Honey-Butter

A wonderful way to serve honey is to mix up a batch of honey and butter make a good spread for toast, rolls, pancakes and waffles.

Vary it by mixing equal parts butter, honey and peanut butter or whipped cream.

Dessert Delight

Combine segments of grapefruit, orange and chunks of pineapple in a small amount of orange juice. Refrigerate until thoroughly chilled.

Serve in compote dishes topped with a good-sized dollop of lightly whipped dairy sour cream.

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