

USE B.C. "MACS" FOR APPETIZERS

For a cheese appetizer of note follow these instructions. Blend two cups cheddar cheese with three ounces of Roquefort and one cup cottage cheese. Add one teaspoon grated onion, dash Tabasco, one-half teaspoon Worcestershire and seasoned salt. Form into ball, making a slight indentation in top to resemble apple. Sprinkle with paprika. Place on tray with cheese knife. Surround with slices of B.C. McIntosh apples. Let each guest spread cheese on apples.

Add an Egg Is Word to the Wise

Add an egg to pork sausage for a tempting and nutritious brunch, luncheon or late-evening supper. The flavor combination is delightful, and when you serve them atop a toasted English muffin, the results are bound to please every member of your family. And there's body-building protein in the eggs and sausage. For best results in scrambling, the California Egg Council recommends bringing the eggs to room temperature before breaking. Work with a brisk over-and-under motion when beating. Butter the English muffins before toasting them under the broiler.

EGGS 'N' SAUSAGE

- 1/2 lb. pork sausage
6 eggs
Salt and pepper
2 tbs. cream
1 tbs. frozen chopped chives
4 English muffins, toasted

Saute sausage until thoroughly cooked and browned. Beat eggs slightly. Add cream and season with salt and pepper to taste. Stir eggs into sausage and with forks. Cool. Yield: 4 1/2 quarts confection.

TOMATO BLEND

Cooking Made Easy With Sauce of Zest

Next time you want an extra-fancy meal with a minimum of effort, you'll do well to keep this Chicken-Cacciatore recipe in mind.

It has a gourmet look and taste that could take hours of preparation, but is actually really very easy.

The reason for this is one special ingredient — Tomato Sauce. For this ready-prepared tomato sauce has just the blend of tomato and spice flavors that appeals to Western appetites.

It adds excitement to fancy dishes like this one, without drowning out the subtle flavors of the herbs and other ingredients.

Ready to cook up a storm? With French bread, a tossed green salad, a beverage—and this Chicken Cacciatore—you'll have a meal fit for any hungry guest.

Scramble over medium low heat. When partially cooked, add frozen chopped chives and continue cooking until soft.

CHICKEN CACCIATORA

- 1 ready-to-cook frying chicken, cut in serving pieces
1/4 cup flour
1 tsp. salt
1/4 tsp. pepper
3 tbs. olive or salad oil
1/4 cup chopped onion
1 clove garlic, chopped fine
1/4 cup chopped carrot
2 tbs. chopped parsley
1 tbs. basil
2 cans (8-oz. each) Del Monte Tomato Sauce
1 cup water
1 cup sliced mushrooms, (canned or fresh)

Dredge chicken in flour, sprinkle with salt and pepper and brown in oil. When chicken is almost browned, add onion, garlic, carrot, parsley and basil; saute till onion is transparent.

Add tomato sauce and water; cover and simmer 25 min. Add mushrooms and simmer about 20 min. more until chicken is tender. Serves 4-5.



FANCY COOKING IS made easy with zesty tomato sauce. This recipe for Chicken Cacciatore has a gourmet look and taste which will please guests and family alike.

Apples 'n' Seafood

Combine equal parts diced or flaked seafood and diced unpeeled red apples with a mixture of 1 part mayonnaise and 2 parts sour cream. Add sliced almonds as desired. Heap mixture in halved avocados placed on bed of shredded lettuce. Add lemon wedges for garnish.



COSTS MORE! POPS MORE! YOU'LL WANT MORE!

Here's Snack for Teen Party!

If your family room is scheduled to be the scene of next Saturday's party for the teenage crowd, you're probably trying to decide on just what snack to serve.

We suggest Cinnamon Popcorn Crunch; it's new, different and delicious. What's more, it's a sure-fire "filler-upper."

A combination of popcorn and mixed nuts, caramelized with a mixture of brown sugar, syrup and butter, flavored with the warm taste of cinnamon, the confection is remarkably easy to prepare.

Incidentally, the youngsters aren't the only ones who will enjoy the crunch. It would be a perfect snack to have on hand for a later bite to eat some hours after a holiday meal.

Think of it, too, as a holiday gift package for friends.

CINNAMON POPCORN CRUNCH

- 2 qts. unsalted popped popcorn
1 can (8 1/2-oz.) salted mixed nuts
1 lb. light brown sugar
1 cup light corn or maple syrup
1/2 cup butter
1/2 cup water
2 tsp. salt
1 1/2 tsp. cinnamon

Mix popcorn and nuts in large buttered bowl. Combine sugar, syrup, butter or margarine, water, salt and cinnamon in saucepan.

Heat slowly to the boiling point, stirring until sugars melt. Cook to hard crack stage (290°-295° F.).

Pour syrup in a fine stream over popcorn and nuts. Stir until popcorn and nuts are evenly coated with syrup.

Spread out on large buttered surface or waxed paper. Separate into bite-size portions.

Make Date Delight

In a saucepan, mix together 1/2 cup sugar, 1/2 teaspoon cinnamon, dash ground cloves and 1/2 cup each water and orange juice.

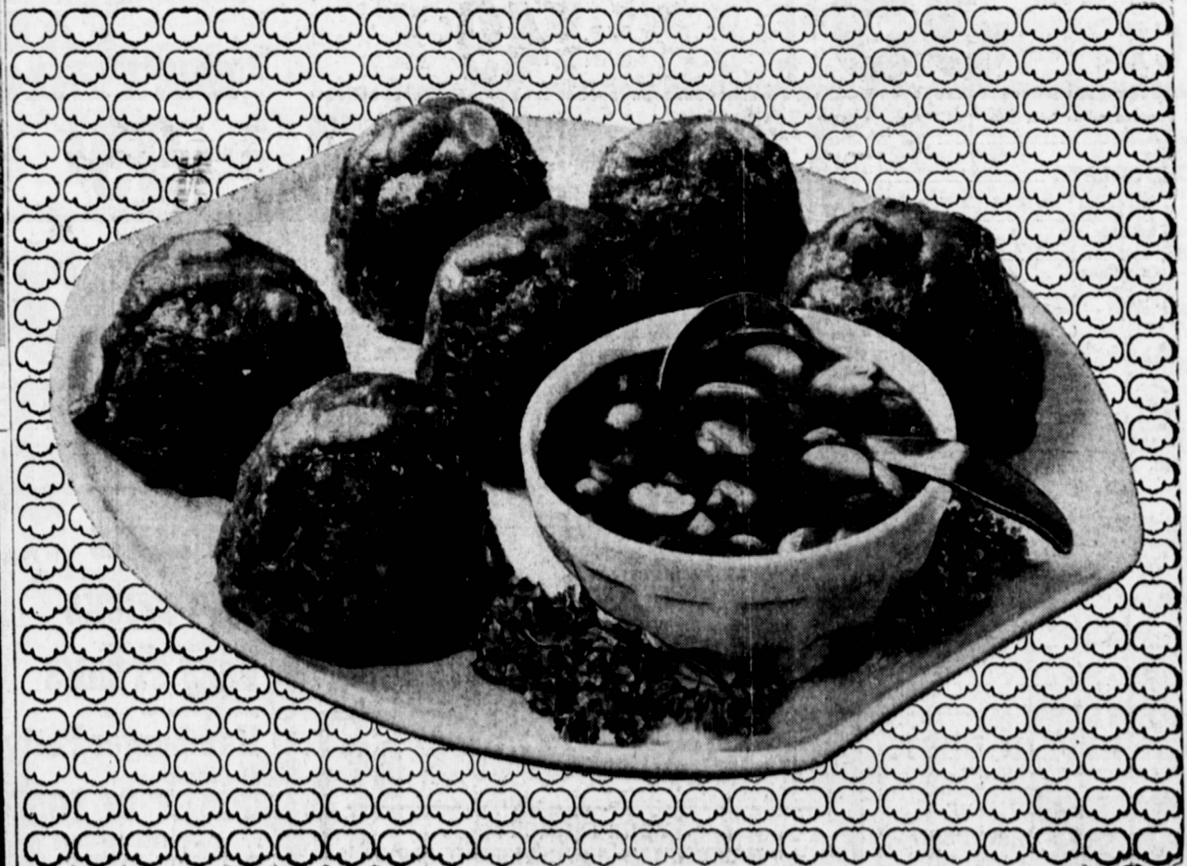
Boil two minutes; stir in one cup chopped fresh dates and heat through. Remove from heat and stir in one tablespoon butter and 1/4 cup rum. Serve warm over ice cream.



POPCORN CRUNCH IS a super snack for a teen party. A combination of popcorn and mixed nuts, caramelized with a mixture of brown sugar, syrup and butter, the confection is easy to prepare.

Advertisement for 'ADD AN EGG TO KIDS' AND DAD'S LUNCHBOXES' featuring an illustration of a lunchbox and a can of egg product. Text includes 'for a protein-rich taste treat' and 'THE CALIFORNIA EGG COUNCIL'.

COOK THRIFTY with the flavor of the West



Give budget-balancers like meat loaf or macaroni a big build-up with the robust flavor of DEL MONTE Tomato Sauce.

For nearly half a century, Westerners have known there's nothing quite like it to add spice and spirit to any recipe. Richly simmered and uniquely seasoned, DEL MONTE is the tomato sauce that's designed to please Western tastes.

Why settle for less? Put your money on DEL MONTE® Brand Tomato Sauce to get yourself a real buy in flavor and good cookability—every single time!

P.S. Want 18 good recipes with the flavor of the West? Write to Mary Wise, DEL MONTE Tomato Sauce, P.O. Box 18, Los Angeles 51, California, for your free recipe cards.



RANCHERO MEAT LOAVES

- 2 eggs, slightly beaten
1 cup grated or finely shredded raw potatoes
2 cans (8 oz. size) DEL MONTE Tomato Sauce
2 1/2 tsp. salt
1/4 tsp. pepper
1/2 cup minced onion
1/4 cup chopped parsley
2 Tbsp. chopped celery leaves
2 lbs. lean ground beef
1 can (2 oz.) mushrooms
1 1/2 Tbsp. Worcestershire sauce
1/4 cup chopped green pepper
1/4 tsp. salt

In large bowl, combine eggs, potatoes, and 1/2 cup tomato sauce. Add next six ingredients; mix well. Pat lightly into six oiled 10-oz. custard cups, filling 3/4 full. Place on cookie sheet. Bake in mod. hot oven (375° F.) 40 min. When meat is about done, combine remaining tomato sauce with rest of ingredients in saucepan; bring to boil and simmer 2 or 3 min. Pour gravy into heated bowl; serve with the meat loaves. Serves 6.

Advertisement for B.C. 'MACS' apples. Text includes 'Love at first bite!', 'B.C. "MACS" ARE HERE', 'new crop's in... good eatin' begins', and 'CANADA'S FINEST APPLES'. Features an illustration of a smiling girl holding an apple.

Del Monte Tomato Sauce