



OUTDOOR ENTERTAINING can have that casual air. For a dramatic centerpiece, select a shiny purple eggplant and stick in bamboo skewers holding ripe olives, radishes, cherry tomatoes, gherkins and avocado. Dips for dunking are the hit of the occasion.

MADE-TO-BE-EATEN

Easy Pick-Ups Are Hit of Casual Party

Food to be picked up and eaten out-of-hand gives outdoor entertaining the casual air that guests enjoy — and cuts dishwashing to a minimum!

Here's a variety of party pick-ups, all featuring luscious avocados.

For a dramatic, made-to-be-eaten centerpiece at a summer buffet, select a shiny purple eggplant.

Anchor it with florist's clay or modeling clay, and stick in bamboo skewers holding ripe olives, radishes, cherry tomatoes, gherkins and avocado.

Our compote holds Pip of a Dip. This is a fresh-tasting, fresh-looking blend of avocado and—you'd never guess—mashed potato, "greened-up" with chopped chives and parsley.

For "dippers," we offer a choice of crackers, cubes of cheese and canned spiced meat, carrot and celery sticks.

Halves of summer avocados, with their almost shell-like skins, make perfect "boats" to hold other fresh summer fruits and vegetables.

Combine whatever fruits or vegetables you have on hand; serve with French dressing or simply squeeze on some fresh lemon or lime juice.

Always sprinkle avocado with citrus juice as soon as you cut it to keep the fruit from darkening.

PIP OF A DIP

- 2 avocados
1/4 cup lemon juice

- 1 small clove garlic (optional)
1/2 cup mashed potato
1 chicken bouillon cube, softened in 1 tbs. boiling water
1/2 tsp. salt
2 tbs. chopped chives
2 tbs. chopped parsley
Mash avocado smooth or whiz in blender, adding lemon juice. Rub a bowl with cut clove of garlic, if desired. In bowl, blend avocado and potato. Stir in remaining ingredients. Chill thoroughly.

SICILIAN DIP

- 1 can (8-oz.) Del Monte tomato sauce
1/4 cup catsup
1 tbs. capers
1/2 tsp. grated onion
1 tbs. olive or salad oil
1/4 tsp. seasoned pepper
1 tbs. lemon juice
Stir ingredients together. Bring to boil and simmer 5 minutes to thicken slightly. Chill several hours to blend flavors. Serve as dip for avocado chunks.

'Pop' Up to Nesbitt's Orange Drink

School's out and the road to contentment comes by way of relaxation. Have a fun-time with a fun-beverage — Nesbitt's orange drink, that pop with a pretty color, good flavor and lots of bubbles.

It's good for it's made from real California oranges. The slogan reads, "All the goodness comes from Nesbitt's 'cause IT comes from real oranges." Orange Drink, the largest seller in a line of fruit products which include grape, strawberry, root beer and cream soda, is made and bottled by Nesbitt's Fruit Products, Inc., a concern in the West for more than forty years.

Packed in the familiar sizes of 7, 8, 10 and 16 ounces, Orange Drink is packaged in 6-pack and is to be found both under refrigeration (ready for your instant enjoyment) and in the stacks where other beverages are sold.

The very ultimate in picnic coolers is being offered by Nesbitt Fruit Products, too. Designed to give an authentic



KIDS LOVE HOT DOGS — and that's a fact! Yours will love this easy-to-prepare mealtime suggestion; hot dogs on buns with celery stalks, green pepper rings, pickle slices and potato chips. When you serve bottles of Nesbitt's orange, watch the grins turn to smiles of pure delight.

orange-crate look, it is made of light polystyrene foam.

It has the ability to keep already cooled drinks chilled

without ice so there is plenty of space in the roomy cooler

to carry other picnic items. This cooler is available as

described elsewhere on this page.

Give your family a fun-time with a fun-beverage.

DEL MONTE OFFERS 18 RECIPE CARDS

For nearly half a century, Westerners have known there's nothing quite like tomato sauce to add spice and spirit to many recipes.

Richly simmered and uniquely seasoned, Del Monte's tomato sauce is designed to please Western tastes.

Del Monte will please Western tastes with 18 good recipes using Del Monte tomato sauce, write to Mary Wise, Del Monte Tor ato

Sauce, P.O. Box 18, Los Angeles 51.

Include your name and address and we'll do the rest.

No Cheese Freeze

Home economists for the Dairy Council of California remind us that freezing spoils the smooth texture of cheeses such as Cheddar, Swiss, Cream and Italian types. Freezing and thawing make cheese crumble; causes fat separation.

Combine whatever fruits or vegetables you have on hand; serve with French dressing or simply squeeze on some fresh lemon or lime juice.

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PIP OF A DIP

- 2 avocados
1/4 cup lemon juice

Good times ahead with Nesbitt's



NEW! NESBITT'S EXCLUSIVE ORANGE CRATE COOLER \$6.00 VALUE JUST \$2.50

A party's even more so when you include Nesbitt's. And Nesbitt's new 'orange crate' cooler brings the party to beaches, picnics 'n' other summer ports of call!

Form for requesting Nesbitt's Orange Crate Cooler with fields for Name, Address, City, Zone, State.

COOK MEATLESS

with the flavor of the West

There's nothing like the rich, lively flavor of DEL MONTE Tomato Sauce to set off the delicate goodness of eggs, cheese or seafood to perfection.

No wonder so many California cooks depend on DEL MONTE Tomato Sauce, on meatless days especially! Born here in the West nearly 50 years ago, this richly simmered and uniquely seasoned sauce has become a real tradition.

Make DEL MONTE® your own brand of tomato sauce, and cook with confidence always. Why not buy several cans today?

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.

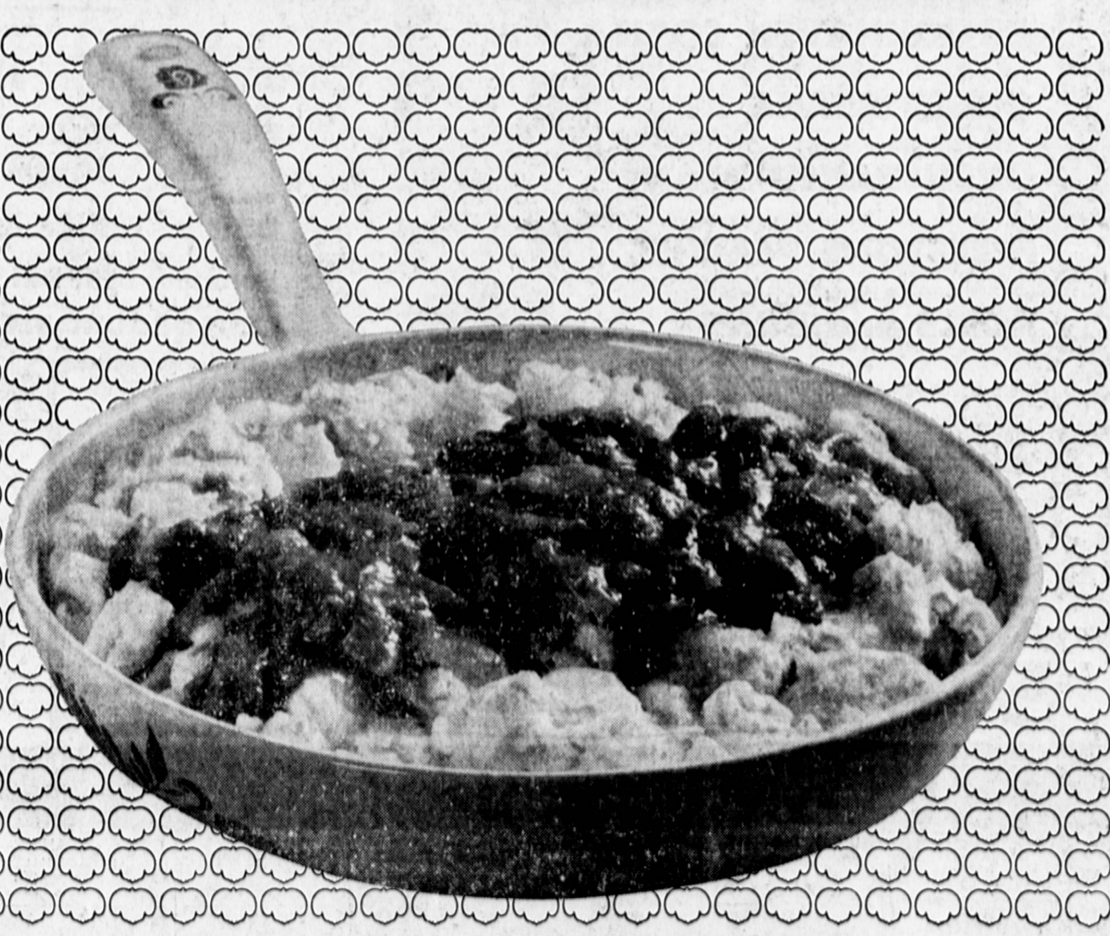


EGGS SPANISH

- 3 Tbsp. onions, chopped (green or dry)
2 Tbsp. oil
1 can (8 oz.) DEL MONTE Tomato Sauce
1/4 tsp. each garlic salt and oregano
1/4 tsp. chili powder
1 can (4 oz.) peeled green chili peppers, cut in strips
6 eggs
1/2 cup milk or cream
Salt and pepper
1/4 lb. chopped or shredded Jack or Cheddar cheese

Gently fry onion in oil till limp; add DEL MONTE Tomato Sauce, garlic salt, oregano, chili powder and green chili peppers. Simmer a few minutes. Beat eggs with a fork, adding milk, salt and pepper. Fry either as scrambled eggs, keeping moist, or omelette. Sprinkle with cheese and spoon the hot tomato sauce mixture over all. Makes 3 to 4 servings.

Del Monte Tomato Sauce



ALL THIS GOODNESS COMES FROM NESBITT'S—FAVORED FOR FLAVORS