

The next time you're planning to entertain friends for salt. Blend with rotary beatlunch, make a Strawberry Souffle Salad and serve it with an assortment of finger sandwiches.

The salad here is made with a new mayonnaise flavor.

The mysture into both and the both and the salad here is made with a new mayonnaise flavor.

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*Creamy Cheese Garnish

Blend 1 to 2 tbs. mayonnaise flavor pourable dressing into 1 (3 oz.) package cream cheese to make consistency

thin enough to press throug decorating tube or drop from spoon. Makes ½ cup.

HONEY CAKE LOGS Pound cake is a pantry pal.

From it you can create unique desserts in less time than the

The salad here is made with a new mayonnaise flavor pourable dressing, one of a line of homogenized dressings being introduced in this area.

The new dressings are all homogenized to cling to pan but still soft in center, about 20 to 25 minutes.

Turn mixture into bowl and whip with rotary beater until fluffy and thick. Fold in being introduced in this area. drained be rries, pineapple and nuts.

being introduced in this area. drained berries, pineapple
The new dressings are all and nuts.

homogenized to cling to greens and consequently to dish. Chill in refrigerator (not distribute the flavor evenly.

Although there are homolabout 1 hour.

Remove collar when ready to serve. Decorate top of sour-lines of homogenized dress-ings. The dressings are Maynonnaise Flavor, Cheddar Bleu, Old Homestead (a garlic French), Italian and French.

Remove collar when ready to serve. Decorate top of sour-lines to serve. Decorate top of serve to serve. Decorate top of serve to serve. Decorate top of serve to serve to serve. Decorate Serve on crisp western ice-berg lettuce cups. Makes 8 to 12 servings.

STRAWBERRY SOUFFLE SALAD

- 2 pkg. (10-oz. each) frozer sliced strawberries,
- sliced strawberries,
 thawed
 2 cups boiling water
 2 pkgs. (3 oz. each) strawberry flavored gelatin
 3/2 cup dry sauterne or
 Rhine wine
 1 cup Best Foods
 mayonnaise flavor
 pourable dressing
 3/4 tsp. salt
 1 cup diced canned
 pineapple, drained

- pineapple, drained
 cup chopped pecans
 recipe Creamy Cheese
 Garnish*
 Iceberg lettuce

1 recipe Creamy Cheese
Garnish*
Iceberg lettue

Prepare collar of double thickness waxed paper, about 3 inches high, to fit around rim of 1½ quart souffle dish. Tightly fasten around dish with string, extending collar 1½ inches above rim.

Drain strawberries; reserve bolling water over gelatin in boowl; stir until gelatin is completely dissolved.

Add reserved ½ cup strawberry juice, wine, mayonnaise

Tash ion 12-14 Coconut. Honey Cake Logs from a (10-12-14 Coconut. The constraint of the const

TUNE IS DAIRY MONTH

Honey

Glamour Fare

with Time to Spare

Honey Ice Cream Crisp

For Dressed up Sundaes**

at 1 cup of honey, is cup of butter, stirring
til it comes to a full boil. In a large bowl mix

sups of cornflakes, 1 cup of shredded ecconut
toasted shredded almonds. Pour hot honey
tter over cerual, tossing lightly to coat,
ored mixture on buttered beking sheet
foil to cool and crisp.



- 34 cup shortening (half butter and half mar-garine or half butter and half shortening)
- 2 eggs
- 2 cups flour 1 heaping tsp. soda

like home made

OGS - CATS

Spit Barbecue Turkey Stars in Patio Menu

If you are gathering together the clan for Memorial Day, why not plan to take your meal outside with a fryer-noaster spit-barbecued turker?

our favorite recipe for Moias ses Cake and omitted an ingredient. The corrected recipe follows.

MOLASSES CAKE

1 cup molasses

1 cup warm water

2 cup warm

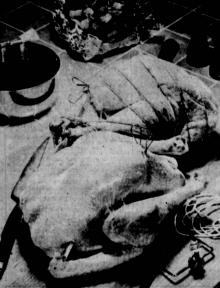
For the potato accompaniment that's all your own, place a batch of Ore-Ida frozen Tater Tots in heavy-duty alaminum foil and drizzle melted butter over the little golden rounds.

Knock off grey ash.

Brush inside of the bird with basting sauce. For sir all birds only, insert spit rod at thigh and run it diagonally through the bird to come out of the bird to come out of the breast at the wing joint.

Tighten spit forks and roll

Tighten spit forks and roll rod on palms of hand to test balance. Tie bird securely and insert thermometer into the thickest part of the thigh.



STAR of patio dinner menu is turkey grilled to per-fection on barbecue spit. If small birds are used, thread them as indicated, inserting spit at thigh to come out at wing joint. Plan whole menu for outdoor cooking for vege-tables take to the barbecue, too.

done when thermometer is made by combining ½ cup registers 185 degrees or soy sauce, ½ cup sake, ½ cup sakame oil, 1 tablespoon fresh stick feels soft. when thickest part of drum-stick feels soft.

Sesame oil, 1 tablespoon fresh grated ginger root and 1 clove Ginger Root Basting Sauce garlic, finely minced.

Honey! To have honey leaflet, GLAMOUR FARE WITH

pon on this page and send name and address to 217 Milton Ave., Whittier, Cal. You will find recipes

you'll want as part of your honey quickies, just right for summer enjoyment.



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to cling to greens

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ITALIAN a wonderful blen of tangy herbs,



CHEDDAR-BLEU CHEESE a hearty blend of the finest cheeses



MAYONNAISE FLAVOR the versatile dressing with smooth mayonnaise flavor

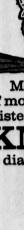


OLD HOMESTEAD (Garlic French) tomato-rich, with just the right touch of garlic



. .

FRENCH the zesty dressing, now light and smooth, too





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