



COOL AND AIRY desserts are summer's pleasure. Here the lively lift of tart fresh lemon and the sweetness of fresh orange combine to make special finale for family meals or party planning.

# Dessert Is Summer Special

The combination of orange and lemon in a chiffon pie gives a summer lightness to hot weather dining. This pie is simple to make for family meals and yet elegant enough for party planning.

Early in the day or even the day before, start with an easy graham cracker crust. Then pile it high with refreshing filling containing surprise bites of whole orange.

Top this all with a cloud of whipped cream and a fresh

orange bloom cut from an unpeeled orange cartwheel with leaves and stem of the golden peel.

## CITRUS CHIFFON PIE

- Graham Cracker Crust
- 1 tbs. white corn syrup
- 1 medium orange, peeled and cut into very small pieces
- 1 ev. unflavored gelatin
- 1 cup sugar
- 1/4 tsp. salt
- 4 eggs, separated
- 1/4 cup fresh lemon juice
- 1/2 cup fresh orange juice

- 1 cup heavy cream, whipped
- Orange flower

Prepare Graham Cracker Crust, Chill.

Stir corn syrup through orange pieces and set aside. Mix unflavored gelatin, 1/2 cup sugar and salt in top of double boiler.

Beat egg yolks well; combine with citrus juices and stir into gelatin mixture. Let stand 5 minutes.

Cook over simmering water, stirring constantly, until gelatin dissolves and mixture coats spoon—about 10 to 12 minutes.

Chill gelatin mixture until it mounds on spoon. Beat egg whites until they stand in soft peaks; gradually beat in remaining sugar.

Fold 1/2 of the whipped cream and undrained oranges into beaten egg whites. Combine lightly with chilled gelatin mixture.

Spoon into chilled baked crumb crust. Garnish with remaining whipped cream. Chill until set. Decorate with orange flower.

## Indoor Feast Takes to the Outdoors

Exotic is the description of the flavor of East-West Butterfly Lamb and its table companion, Minted Nectarines.

A boned leg of lamb, well marinated, and spread flat, butterfly fashion for cooking makes a feast whether the cooking is done in the oven or on the grill.

Luscious fresh nectarines, delicately minted are glazed to perfection to make the perfect accompaniment.

### EAST-WEST BUTTERFLY LAMB

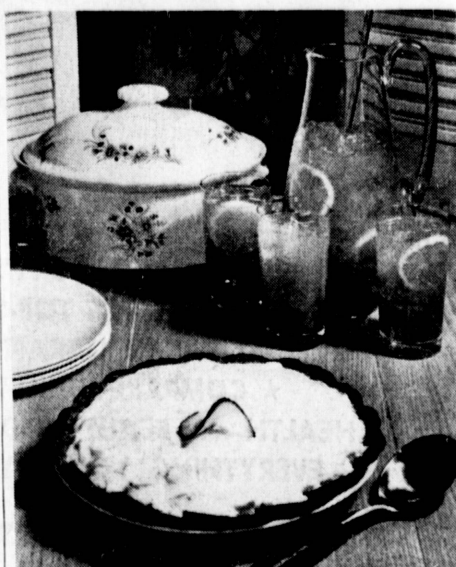
- 1 leg of lamb, boned (5 to 6 lbs.)
- 1 large clove garlic, split
- 1 1/2 tsp. salt
- 1 tsp. curry powder
- 1/2 tsp. ginger
- 1/4 tsp. coarse black pepper
- 2 tbs. chutney
- 1/4 cup fresh lemon juice
- 2/3 cup salad oil
- 2 tbs. finely chopped fresh mint
- 2 tbs. lemon juice
- 1/4 cup sugar
- 6 fresh nectarines
- 2 tbs. melted butter

Lay lamb flat butterfly style; rub all over with garlic. Mix salt, curry powder, ginger and pepper; rub lamb with mixture. Place in non-metallic dish.

Chop solid parts of chutney; crush garlic. Combine chutney, garlic, lemon juice and salad oil. Pour over lamb.

Marinate overnight, turning once or twice. Place lamb skin-side up in shallow roasting pan; save marinade.

Brown lamb lightly under broiler about 10 minutes. Baste with marinade; turn



FEATURE a potato salad pie at your next patio meal. Line the pie plate with salami slices, cut potatoes into slices and glaze pie with gelatin mixture made of new pourable mayonnaise dressing. Fiesta Tea Punch makes interesting beverage accompaniment.

and broil about 5 minutes longer.

Turn oven temperature to 425 degrees and cook lamb in oven about 45 minutes, basting frequently with marinade, until meat is brown and rich looking outside and very slightly pink inside.

Place on serving board; cut across grain into 1/2-inch thick slices. Circle with minted nectarines.

To make nectarines: Combine mint, lemon juice and sugar. Let stand in warm place while lamb cooks. Cut nectarines into quarters;

place cut sides in shallow pan.

Drizzle with butter, then with mint mixture. Broil and baste several inches from heat, 8 to 10 minutes until glazed. Serve warm.

If you prefer charcoal-grilling, place marinated lamb skin-side up over medium hot coal about 8 to 10 inches from heat.

Broil and baste with marinade 45 minutes to 1 hour, turning to brown other side after 30 minutes. Do not over-cook. Prepare minted nectarines as directed above. Cook in saucepan on grill.

## Potato Salad Pie Has Surprise Meat Crust

Potato salad takes on a new party look when it is made in the form of a pie.

Give it a salami crust and a special glazed top and for serving, cut it into wedges.

The recipe for this salad calls for cutting the potatoes into slices so that they will fill the pie plate evenly. Marinating the warm slices in Italian pourable dressing adds to their flavor.

The glaze on top is made with homogenized mayonnaise flavor dressing blended with just enough gelatin for thickening.

### POTATO SALAD PIE

- 2 lbs. potatoes
- 2 tbs. homogenized Italian dressing
- 1/2 tsp. prepared mustard
- 1/2 tsp. Worcestershire sauce
- 1/4 tsp. savory
- 1/2 cup sliced celery
- 1/4 cup sliced onion
- 2 radishes, thinly sliced
- 1 hard cooked egg, diced
- 1 tbs. pickle relish
- 1/2 cup homogenized mayonnaise flavor pourable dressing
- 1/2 lb. salami
- 1 recipe Glaze

Cook potatoes in boiling water until tender. Meanwhile, mix Italian dressing, mustard, Worcestershire sauce and savory.

Pare and slice cooked potatoes. Toss with dressing mixture while still warm. Marinate in refrigerator about 3 hours.

Combine marinated potatoes, celery, onion, radishes, egg and pickle relish. Toss with mayonnaise flavor pour-

able dressing until well mixed.

Chill. Line bottom and sides of 1 (10-inch) pie pan with salami. Fill with potato salad.

Smooth top. Cover with Glaze and garnish as desired. Chill until served. Makes 6 to 7 servings.

Glaze: Sprinkle 1 1/2 teaspoons unflavored gelatin over 1/4 cup water. Let soften 5 minutes.

Stir over hot water until gelatin is completely dissolved. Stir into 1/2 cup homogenized mayonnaise flavor pourable dressing.

Let stand in refrigerator until slightly thickened, 5 to 10 minutes.

### FIESTA TEA PUNCH

- 1 cup light corn syrup
- 1 quart strongly brewed tea
- 3 quarts cold water
- 1 cup lemon juice
- 1 cup orange juice
- Ice, cracked or cubes
- Lemon or orange slices

Stir corn syrup into strongly brewed tea. Cool. Mix in cold water and fruit juices. Chill, if desired. Fill glasses about 1/2 full of ice. Pour in punch.

Garnish with lemon or orange slices. Makes 8 to 12-ounce servings with ice.

### Ripe Olive Sizes

Ripe olives come pitted and unpitted in nine different sizes to suit every taste. A picture of the size as well as the approximate number of olives in the can are on the label as a guide.

## Hot Food in Hand

Our frankfurter came to us from Vienna just before the turn of the century and the roll was a creation of a concessionaire at the 1904 St. Louis Exposition.

This concessionaire had a baker design a bun to fit the sizzling frank to avoid the expense of providing clean white gloves for his customers.

From that time on, the frank and the split roll became a sandwich—the first, heat, out-of-hand hot food uniquely suited to American taste.

### BEANBOATS

- 12 Luer's franks
- 12 sliced frank buns
- 1/2 cups chili con carne, unheated
- 1/4 cup chopped onion

Open franks and place cut sides down on bottom half of bun. Top with 2 tablespoons unheated chili con carne and 1 tablespoon onion.

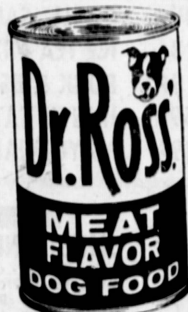
Cover with top of bun. Wrap each filled bun in heavy foil. Heat wrapped buns over medium hot coal for about three minutes, turn and heat another three minutes.

Or, heat wrapped buns in oven at 400 degrees for six minutes or until hot.

### BLEU CHEESE BUNS

- 3 tbs. dairy sour cream
- 1 tbs. instant minced onion
- 1 1/2 tbs. sweet pickle relish
- 1 tbs. prepared mustard
- 1 tbs. crumbled Bleu cheese

more meat



more flavors



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