

SMOKED SALMON is just one of many varieties of smoked fish available in the markets to use as a

Vary Family Meals with Smoked Fish

With the great versatility of today's fish, you needn't depend on a few, faithful recipes

To gain family favor, why not exploit the endless pos-sibilities of delicious smoked fish and prepare a new, taste-tantalizing casserole for your next fish

one of many varieties of smoked fish available in the market, makes a sub-stantial main course dish when combined with fluffy white rice and hard cooked

SMOKED SALMON AND RICE

1 pkg. (3-oz.) Laseco Sliced Smoked Salmon

- 2 cups hot cooked rice
- 3 hard cooked eggs 14 cup butter
- 1/4 tsp. paprika
- tsp. nutmeg
- 1/2 tsp. crushed rosemary 12 ripe olives
- Watercress or parsley

Supper Idea **Uses Steaks**

For an appetizing new idea for the casual Sunday supper at home, you'll want to try this suggestion for Broiled Steak Burger.

This not only fits the budget, it fits even the tightest time schedule for the recipe calls for Kold Kist frozen Beef Steaks which can be quickly prepared.

Try this dish soon when you want a quick, convenient meal that's so good you'll have the family asking for seconds.

STEAK BURGER

16 cup shredded Cheddar cheese

- 1/2 tsp. prepared mustard .
- 1 tsp. sweet pickle relish
- 1 tbs. catsup 4 Kold Kist frozen beef

steaks (2 oz. each) Salt, pepper

Combine cheese with muscombine cheese with mustard, relish and catsup.
Sprinkle frozen Steaks with
salt and pepper; broil on
one side. Turn Steaks;
spread with cheese mixture; broil until bubbly.
Makes 4 servings.



made naturally. so naturally it's better

Relish Mold Adds Gaiety to Menu

A holiday dinner will be even more festive with Fruited Relish Mold on the menu. It's a gay raspberry gelatin salad filled with canned fruit cocktail. chopped pecans and ground cranberries, orange and

apple.
With a garnish of more bite-size pieces of canned fruit cocktail, this is a most flavorful eye-catcher for a feast with family and friends.

FRUITED RELISH MOLD 2 pkgs. (3 oz. each)

- raspberry gelatin 14 tsp. salt
- ½ cups boiling water
 1 can (1 lb. 1 oz.)
 fruit cocktail
 1 small apple
 2 cups fresh cranberries

- % cup sugar
 % cup lemon juice
 % cup chopped pecans
 Salad greens

Dissolve gelatin and salt in boiling water. Drain fruit cocktail, reserving syrup. Add cold water to syrup

to make 1 cup; stir into gela-tin. Chill until mixture tin. Chill until mixture mounds on spoon.

Meanwhile, quarter and core apple; put through food grinder along with cranberries and orange, using medium blade.

Stir in sugar lemon fuice

Stir in sugar, lemon juice and pecans. Add to gelatin with 1 cup fruit cocktail. Turn into 6-cup star or ring mold; chill until firm. Unmold on service

Unmold on serving plate.
Garnish with salad greens and remaining fruit cocktail. Makes 8 to 10 servings.



A Handsome Glaze

utmeg and rosemary. Blend well. Add rice mix

ture, stirring constantly. When light brown (about

6 minutes), pile in mound on pre-heated serving dish. Garnish with egg slices, ripe olives and watercress or parsley.

Dice the sliced smoked salmon and set aside. Chop or grate 2 hard cooked eggs; slice remaining egg and set

Combine rice and salmon.

Blend well; add chopped eggs. Melt butter or mar-garine in skillet over me-dium heat; add paprika,

Pineapple luster glaze gives holiday buffet hams a handsome high sheen finish. Blend 1 (8%-ounce) can crushed pineapple, % cup brown sugar, 1 teaspoon horseradish and 2 table-spoons catsus.

spoons catsup.

Spoon on ham, small amounts at a time, last 30 or 40 minutes of baking.

Arranging canned pineapple tidbits or slices in attractive pattern ever ham tractive pattern over ham before glazing adds to its before glar good looks.





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Dividend **Payments** Ordered

Speed-up payments of \$224.5 million in 1965 GI Insurance dividends have been ordered by John S. Gleason, Jr., administrator of Veterans Affairs, following the request of President Johnson to continue the accelerated dividend payments as has been done three times in the past four years.

The dividends will be divided nationally among 4,610,000 veterans, holders of World War I, U.S. Government Life Insurance, and World War II National Service Life Insur

Mort Webster, manager of VA's Southern California Re-gional Office, said nearly 30,-000 World War I veterans will divide \$2-millions, while 550,000 World War II veterans will receive nearly \$25-

GLEASON expressed the the could be started immediately after New Year's Day and completed by Jan. 10. The 1964 dividend of \$229 million was paid in a record time of eight days, In 1963, the dividend of the walls of the could be started by the started by dend checks were mailed out in 31 days. In 1961, less than three months were required.

In previous years and in 1962 the dividend payments had been made on the anniversary dates of the policies



Season's Greeter. There's nothing like the telephone for communicating the spirit of Christmas. And there's no time like now to start your holiday calling. The nice thing about telephoning is that it works both ways. As you give, so will you receive. After all, isn't that what Christmas really stands for? So, while we're on the "line," let us wish you and yours the merriest Christmas of all.

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