

THIS IMPRESSIVE ARRAY of relishes makes a choice salad for a buffet dinner. Here, fresh co winter pears are brushed with tangy lime dressi and filled with a choice of relishes. Pear Relish Will **Double For Salad** Every hostess welcomes in idea for a relish that will "double" for salad... espe-cially one that eliminates in dividual salad plates as the Re 11 sh Pears suggested fore. Arranged on a plater, these may be served buffet or family syle. The planning the relish cen-ters for the pears, let your suggestions include whole cramberry sauce with sil-vered alimonds, chopped cel-tery and green olives, chut-ney, pickled meion rind or picy pepper relish. Mix or match the relishes and if you wish, serve with tangy Lime French Dressing.

PRISS-HERALD

A-7

BUFFET RELISH PEARS 4 Anjou or Bosc pears Lime French Dressing Choice of Relishes

Choose fully ripe pears half and core. Brush cu sides with Lime French essing. Fill centure ar halves with r ill well and serve w ional Lime French r. Makes 4 serving:

LIME FRENCH DRESSING DRESSING cup salad oil tbs. lime juice tbs. honey tsp. salt Dash white pepper

Blend ingredients and chill well. Makes ½ cup

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Ice Cream In Meal Planning

Ice cream, served every day in some way, will add infinite variety and appetite-appeal to family meals and snack-times; will put more mik in the children's diet. A small serving is just right to put the finishing to uch on a heavy meal. Topped with nuts. coconut

