

Do These Pinwheels For Party

With June coming up—traditional romantic month for weddings—there are bound to be showers and showers for the happy brides-to-be, plus, of course, countless hostesses for these gay parties.

There are games and menus to be worked up for the parties, and there comes the time when the hostess-elect sits down with pad and pencil to determine the menu. And she'll discover she'll be saving time and trouble and that her whole party will roll along smoothly if she can prepare some of the refreshments in advance.

Party Pinwheels

In addition to the traditional goodies usually served at bridal showers, the hostess might elect to serve dainty tea sandwiches, in this case "Party Pinwheels." The pinwheels may be made the day before and chilled overnight.



Remove crusts from 3 slices of Wonder Soft Whirled Bread. Alternate dark and white slices for interesting effect, if desired. Lay slices end to end, making one long slice. Run rolling pin over long slice, starting at the narrow end. Roll lengthwise of slices (makes bread very easy to handle).

Spread long slice with softened butter, then with one of your favorite spreads. Place 3 to 4 stuffed olives or gherkins lengthwise across short end.

Center With Olives
Then start at end with olives and gently but firmly roll as you would a jelly roll. (Start on first slice; pick up second with thumbs, and roll over first slice. Continue to roll third



slice over second slice, as if you had one long slice.) Be sure to roll tightly for easier slicing and neat pinwheels with distinct markings.

Wrap rolls individually in either waxed paper, foil, or plastic wrap, twisting ends securely. Chill overnight.

Cut chilled rolls into 1/4 to 1/2-inch slices. Lift with broad spatula onto serving plate or trays. Cover with waxed paper and then moist cloth. Chill for use later.

Hawaiian Style

Fill avocado half-shells with a colorful fruit mixture; Chunks of fresh pineapple, diced fresh nectarines and mandarin orange sections.

Drizzle with French dressing mixed with lemon juice, honey and ground ginger.



ROUND STEAK fans will like this variation of their favorite. Here it teams with peppery spices in a saucy meat-and-vegetable meal.

Spices Add Zest to Round Steak Dinner

Spring-into-Summer is such a busy time of the year. School and club activities are winding up for the ensuing months, and there are days when the evening meal must be prepared early in the day, to be reheated and served later.

Such a dinner is "Spanish Steak," a blend of juicy round steak with spices and fresh vegetables plus a rich sauce to serve on rounds of golden saffron rice. Add a crisp green salad to the menu and serve fruit and cheese for dessert.

- SPANISH STEAK**
3 to 3 1/2 lbs. round steak, cut about 1/4-inch thick
2 tbs. flour
1 tsp. salt
1/2 tsp. pepper
1/2 tsp. ground cloves
1/4 cup olive oil or salad oil
2 large onions, sliced
1 can condensed tomato soup
1 cup mixed vegetable juice
1 1/2 lbs. small potatoes, scrubbed
1 lb. green beans, tipped
6 medium-size zucchini, sliced
1 jar (5-oz.) stuffed green olives, sliced

Cut steak into even pieces, about four inches square. Coat evenly with a mixture of flour, salt, pepper and cloves.

CREME CAKE

Split 2 white cake layers into 4 layers. Whip 2 cups whipping cream with 1/4 cup powdered sugar until stiff. Fold in 2 ounces semi-sweet chocolate, grated and 1 can (1 pound 4 1/2 ounces) crushed pineapple, very well drained.

Spread this mixture between layers of cake and over cake top. Garnish with chocolate curls. Chill before serving.

Brown quickly, a few at a time, in olive oil or salad oil in Dutch oven or large heavy kettle. Stir in onions, tomato soup, and vegetable juice. Cover. Simmer one and a half hours, or until meat is tender when pierced with a fork.

Cut off a band of skin around middle of each potato. Add potatoes and beans to mixture in kettle. Cook 20 minutes longer.

Place butter and biscuit mix in bowl. Add boiling water. Stir vigorously with fork until mixture leaves sides of bowl and is blended.

- OLIVE MELTAWAYS**
1/2 cup ripe olives
4 oz. mild salami
1/2 cup soft butter
2 cups biscuit mix
1/2 cup boiling water
1/4 cup mayonnaise
1 to 2 tablespoons pizza catsup
1/4 teaspoon crumbled basil
Salt to taste
1/4 cup grated Parmesan cheese

Cut olives into very fine pieces. Cut salami into small pieces.

Place butter and biscuit mix in bowl. Add boiling water. Stir vigorously with fork until mixture leaves sides of bowl and is blended.

Turn onto cookie sheet and pat into 13-inch circle. Bake at 450 degrees 5 to 8 minutes or until golden brown. Cool slightly. Mix mayonnaise with olives, catsup, basil and salt; spread over baked crust. Arrange salami on top. Sprinkle with cheese. Broil one or two minutes just until salami begins to curl and cheese browns slightly. Cut into 12 wedges; cut each wedge into 4 pieces. Serve at once. This makes 48 hors d'oeuvres.

Combine nectar with sugar and salt in saucepan, heat to boiling. Beat egg yolks well. Stir a little hot nectar into yolks, then stir yolk mixture into nectar.

Place over boiling water and cook, stirring constantly, until mixture coats spoon (about 10 minutes). Soften gelatin in cold water; dissolve in hot nectar.

Chill until mixture begins to thicken. Whip cream until stiff; fold into gelatin mixture. Fold in chopped cherries, 1/2 cup coconut and 2/3 of the almonds. Chill a few minutes longer until almost set.

Meanwhile, cut cake crosswise into 3 layers. Stack with gelatin mixture between layers and on top. Decorate top with a circle of sliced cherries and remaining coconut and almonds.

Drain well a 1 lb. 1 oz. can of fruit cocktail. Blend 1 cup EACH marshmallow cream and dairy sour cream; add grated lemon rind and juice to taste.

Fold into fruit cocktail. Turn into refrigerator tray; freeze until firm. Cut into wedges. Serve as salad or dessert.

Combine nectar with sugar and salt in saucepan, heat to boiling. Beat egg yolks well. Stir a little hot nectar into yolks, then stir yolk mixture into nectar.

Place over boiling water and cook, stirring constantly, until mixture coats spoon (about 10 minutes). Soften gelatin in cold water; dissolve in hot nectar.

Chill until mixture begins to thicken. Whip cream until stiff; fold into gelatin mixture. Fold in chopped cherries, 1/2 cup coconut and 2/3 of the almonds. Chill a few minutes longer until almost set.

Meanwhile, cut cake crosswise into 3 layers. Stack with gelatin mixture between layers and on top. Decorate top with a circle of sliced cherries and remaining coconut and almonds.

Drain well a 1 lb. 1 oz. can of fruit cocktail. Blend 1 cup EACH marshmallow cream and dairy sour cream; add grated lemon rind and juice to taste.

Fold into fruit cocktail. Turn into refrigerator tray; freeze until firm. Cut into wedges. Serve as salad or dessert.

Combine nectar with sugar and salt in saucepan, heat to boiling. Beat egg yolks well. Stir a little hot nectar into yolks, then stir yolk mixture into nectar.

Place over boiling water and cook, stirring constantly, until mixture coats spoon (about 10 minutes). Soften gelatin in cold water; dissolve in hot nectar.

Chill until mixture begins to thicken. Whip cream until stiff; fold into gelatin mixture. Fold in chopped cherries, 1/2 cup coconut and 2/3 of the almonds. Chill a few minutes longer until almost set.

Meanwhile, cut cake crosswise into 3 layers. Stack with gelatin mixture between layers and on top. Decorate top with a circle of sliced cherries and remaining coconut and almonds.



Spring Cake Is Debonair And Fancy

It's as bonnie as your new spring hat — this delicious cake.

Crunchy slivered almonds go into the apricot nectar-whipped cream filling as well as on top of the angel food cake for this debonair dessert.

SPRING BONNET CAKE

- 1 1/2 cups apricot nectar
1/2 cup sugar
1/2 tsp. salt
6 egg yolks
1 env. plain gelatin
1/2 cup cold water
1 cup whipping cream
1 cup chopped maraschino cherries, drained
1/4 cup flaked coconut
1/2 cup slivered almonds
1 angel food cake (9-in.)
Maraschino cherries, slivered

Combine nectar with sugar and salt in saucepan, heat to boiling. Beat egg yolks well. Stir a little hot nectar into yolks, then stir yolk mixture into nectar.

Place over boiling water and cook, stirring constantly, until mixture coats spoon (about 10 minutes). Soften gelatin in cold water; dissolve in hot nectar.

Chill until mixture begins to thicken. Whip cream until stiff; fold into gelatin mixture. Fold in chopped cherries, 1/2 cup coconut and 2/3 of the almonds. Chill a few minutes longer until almost set.

Meanwhile, cut cake crosswise into 3 layers. Stack with gelatin mixture between layers and on top. Decorate top with a circle of sliced cherries and remaining coconut and almonds.

Frosty Wedges

Drain well a 1 lb. 1 oz. can of fruit cocktail. Blend 1 cup EACH marshmallow cream and dairy sour cream; add grated lemon rind and juice to taste.

Fold into fruit cocktail. Turn into refrigerator tray; freeze until firm. Cut into wedges. Serve as salad or dessert.

Combine nectar with sugar and salt in saucepan, heat to boiling. Beat egg yolks well. Stir a little hot nectar into yolks, then stir yolk mixture into nectar.

Place over boiling water and cook, stirring constantly, until mixture coats spoon (about 10 minutes). Soften gelatin in cold water; dissolve in hot nectar.

Chill until mixture begins to thicken. Whip cream until stiff; fold into gelatin mixture. Fold in chopped cherries, 1/2 cup coconut and 2/3 of the almonds. Chill a few minutes longer until almost set.

Meanwhile, cut cake crosswise into 3 layers. Stack with gelatin mixture between layers and on top. Decorate top with a circle of sliced cherries and remaining coconut and almonds.

Drain well a 1 lb. 1 oz. can of fruit cocktail. Blend 1 cup EACH marshmallow cream and dairy sour cream; add grated lemon rind and juice to taste.

Fold into fruit cocktail. Turn into refrigerator tray; freeze until firm. Cut into wedges. Serve as salad or dessert.

Combine nectar with sugar and salt in saucepan, heat to boiling. Beat egg yolks well. Stir a little hot nectar into yolks, then stir yolk mixture into nectar.

Place over boiling water and cook, stirring constantly, until mixture coats spoon (about 10 minutes). Soften gelatin in cold water; dissolve in hot nectar.

Chill until mixture begins to thicken. Whip cream until stiff; fold into gelatin mixture. Fold in chopped cherries, 1/2 cup coconut and 2/3 of the almonds. Chill a few minutes longer until almost set.

Meanwhile, cut cake crosswise into 3 layers. Stack with gelatin mixture between layers and on top. Decorate top with a circle of sliced cherries and remaining coconut and almonds.

Drain well a 1 lb. 1 oz. can of fruit cocktail. Blend 1 cup EACH marshmallow cream and dairy sour cream; add grated lemon rind and juice to taste.

Fold into fruit cocktail. Turn into refrigerator tray; freeze until firm. Cut into wedges. Serve as salad or dessert.

Combine nectar with sugar and salt in saucepan, heat to boiling. Beat egg yolks well. Stir a little hot nectar into yolks, then stir yolk mixture into nectar.

Place over boiling water and cook, stirring constantly, until mixture coats spoon (about 10 minutes). Soften gelatin in cold water; dissolve in hot nectar.

Chill until mixture begins to thicken. Whip cream until stiff; fold into gelatin mixture. Fold in chopped cherries, 1/2 cup coconut and 2/3 of the almonds. Chill a few minutes longer until almost set.

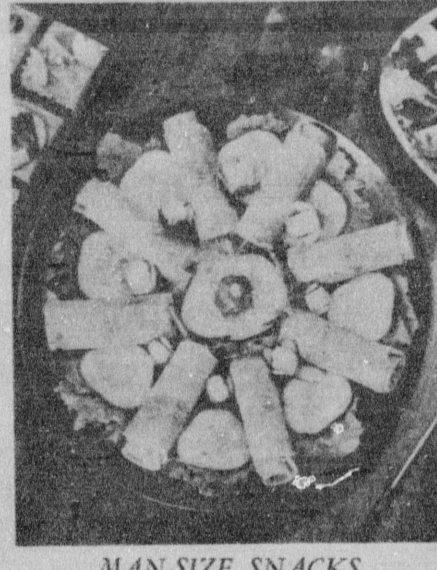
Meanwhile, cut cake crosswise into 3 layers. Stack with gelatin mixture between layers and on top. Decorate top with a circle of sliced cherries and remaining coconut and almonds.

Drain well a 1 lb. 1 oz. can of fruit cocktail. Blend 1 cup EACH marshmallow cream and dairy sour cream; add grated lemon rind and juice to taste.

Fold into fruit cocktail. Turn into refrigerator tray; freeze until firm. Cut into wedges. Serve as salad or dessert.

Combine nectar with sugar and salt in saucepan, heat to boiling. Beat egg yolks well. Stir a little hot nectar into yolks, then stir yolk mixture into nectar.

Place over boiling water and cook, stirring constantly, until mixture coats spoon (about 10 minutes). Soften gelatin in cold water; dissolve in hot nectar.



MAN-SIZE SNACKS

Hearty appetizers are these Danish Ham Rolls—and very easy to make. Use two packages (5 oz. each) of Danish Plumrose sliced ham, plus a 6-oz. package of Danish Plumrose sliced cheese. Place 1 slice of cheese on a slice of ham. Roll into a cylindrical shape and fasten with a toothpick. Serve on a snack tray on a bed of lettuce, garnished with cucumber slices and radish roses.

BROILER-FRYERS PALATE-PLEASERS

Only two months ago, while we were celebrating the February holidays, the broiler-fryer industry was setting chicken eggs to hatch.

Today, results of the hatch are reaching the market, for efficient broiler-fryer producers can turn out 3 1/2-pound live fryers in only eight to nine weeks after feeding them seven to nine pounds of scientifically-formulated feed.

Speed is just part of the industry's efficiency. Today's birds have been bred especially for meat production.

They live in custom-designed quarters with planned lighting, heating, cooling, dehumidifying, ventilating and sound-proofing facilities. Some quarters are equipped with piped-in music!

Their feed is specially prepared to insure enjoyable dining and they are quickly processed at the peak of their goodness.

Right now there are abundant supplies of broiler-fryers for your pleasure. You'll find them conveniently prepared so they are ready-to-cook and neatly arrayed at your favorite market.

They live in custom-designed quarters with planned lighting, heating, cooling, dehumidifying, ventilating and sound-proofing facilities. Some quarters are equipped with piped-in music!

Their feed is specially prepared to insure enjoyable dining and they are quickly processed at the peak of their goodness.

Right now there are abundant supplies of broiler-fryers for your pleasure. You'll find them conveniently prepared so they are ready-to-cook and neatly arrayed at your favorite market.

They live in custom-designed quarters with planned lighting, heating, cooling, dehumidifying, ventilating and sound-proofing facilities. Some quarters are equipped with piped-in music!

Their feed is specially prepared to insure enjoyable dining and they are quickly processed at the peak of their goodness.

Right now there are abundant supplies of broiler-fryers for your pleasure. You'll find them conveniently prepared so they are ready-to-cook and neatly arrayed at your favorite market.

They live in custom-designed quarters with planned lighting, heating, cooling, dehumidifying, ventilating and sound-proofing facilities. Some quarters are equipped with piped-in music!

Their feed is specially prepared to insure enjoyable dining and they are quickly processed at the peak of their goodness.

Right now there are abundant supplies of broiler-fryers for your pleasure. You'll find them conveniently prepared so they are ready-to-cook and neatly arrayed at your favorite market.

They live in custom-designed quarters with planned lighting, heating, cooling, dehumidifying, ventilating and sound-proofing facilities. Some quarters are equipped with piped-in music!

Their feed is specially prepared to insure enjoyable dining and they are quickly processed at the peak of their goodness.

Right now there are abundant supplies of broiler-fryers for your pleasure. You'll find them conveniently prepared so they are ready-to-cook and neatly arrayed at your favorite market.

They live in custom-designed quarters with planned lighting, heating, cooling, dehumidifying, ventilating and sound-proofing facilities. Some quarters are equipped with piped-in music!

Their feed is specially prepared to insure enjoyable dining and they are quickly processed at the peak of their goodness.

Right now there are abundant supplies of broiler-fryers for your pleasure. You'll find them conveniently prepared so they are ready-to-cook and neatly arrayed at your favorite market.

They live in custom-designed quarters with planned lighting, heating, cooling, dehumidifying, ventilating and sound-proofing facilities. Some quarters are equipped with piped-in music!

Their feed is specially prepared to insure enjoyable dining and they are quickly processed at the peak of their goodness.

Right now there are abundant supplies of broiler-fryers for your pleasure. You'll find them conveniently prepared so they are ready-to-cook and neatly arrayed at your favorite market.

They live in custom-designed quarters with planned lighting, heating, cooling, dehumidifying, ventilating and sound-proofing facilities. Some quarters are equipped with piped-in music!

Their feed is specially prepared to insure enjoyable dining and they are quickly processed at the peak of their goodness.

Right now there are abundant supplies of broiler-fryers for your pleasure. You'll find them conveniently prepared so they are ready-to-cook and neatly arrayed at your favorite market.

Rules Listed For 'Royal Hawaiian'

Fresh Pineapple from Hawaii is available in markets now. Called "Royal Hawaiian," the fruit is harvested when ripe and shipped in specially treated carriers to preserve the juicy sweetness.

If you are a novice at cutting a fresh pineapple, our suggestion is to serve it in quarters.

Cut Here
With a sharp knife, cut from the bottom of the fruit right through the crown (leaves) to make two halves. Then cut again, bottom through crown, to make four quarters.

Then remove the fibrous portion, or core, with a shall sharp knife. Using the same small knife (a grapefruit knife is almost perfect), cut very close to the rind to loosen the fruit.

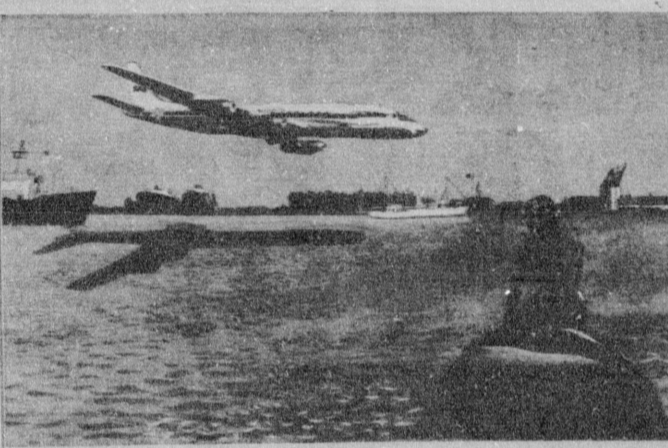
Bite-Size Chunks
Leaving it in the shell, cut crosswise three or four times and lengthwise once to make bite-size chunks.

Arrange the quarters on a platter and use toothpicks to pick up the morsels.



made naturally... so naturally it's better

ENTER TODAY! OVER 1,000 VALUABLE PRIZES!



WIN a fairy-tale Vacation for two in wonderful, wonderful Denmark

..home of PLUMROSE

Imported from Denmark, Plumrose hams are raised on a balanced skim-milk and barley formula which naturally means more meat, less fat...higher in proteins...lower in calories. Serve Plumrose today, the juicy, tender Danish modern ham.

YOUR TEN DAY ALL-EXPENSE HOLIDAY TO DENMARK BEGINS ABOARD A DELUXE FLIGHT on SAS

CONTEST RULES

- Complete the following sentence in 25 words or less: "Plumrose tastes better because..."
- Send each entry along with the wrapper of any Plumrose sliced product, or the inside inspection slip of any Plumrose canned product, or facsimiles of the name Plumrose as it appears on any Plumrose product to Plumrose, P.O. Box 31, Milburn, N. J.
- Enter today, and as often as you wish. All entries must include your name and address and be postmarked by midnight May 20, 1965.
- All entries become the property of Plumrose, Inc. and none will be returned.
- This contest is open to all residents of the USA—except employees of Plumrose, Inc., its advertising agency and their families.
- The decision of the judges will be final.
- Contest subject to all Federal, state and local laws and regulations.

OVER 1,000 ADDITIONAL PRIZES!

- 2ND PRIZE—RCA color TV Set
- 3RD PRIZE—Wollensak Tape Recorder
- 4TH PRIZES—Fifteen GE Clock Radios
- 1000 Plumrose product prize packages

PLUMROSE

THE DANISH MODERN HAM

MAMMOTH MOUNTAIN INN

...In California's High Sierra.

Special Family Rates
ROOM PLUS BREAKFAST AND DINNER (Effective May-July)

ADDITIONAL CHILDREN 10 AND UNDER APPLIES TO CHILDREN UNDER 16

reservations - information
15010 VENTURA BOULEVARD, SHERMAN OAKS, CALIFORNIA TR 2-0120 & ST 3-5520



Within minutes of the Inn is some of the most famous lake and stream fishing in the West...including

... PLUS dancing and entertainment at the Inn, U.S. Forest Ranger guided tours, day camps for children, ping pong, archery, steak fries, spectacular panoramic views. It's just...a superb dining...and location in the heart of the High Sierra.

MAKE THE TRIPLE TEST between WONDER and any other bread



SEE the difference FEEL the difference TASTE the difference

New WONDER "Soft Whirled" Has No Holes-Perfect Texture

Prove it to yourself. Serve your family the bread that has a difference you can see... a difference you can feel... and a difference you can taste. Wonder "Soft Whirled" has perfect texture—has no holes. And every slice has that famous flavor that has made Wonder a favorite all over the country. Get new Wonder "Soft Whirled" Bread today and make the triple test yourself.

Helps build strong bodies 12 ways!

