

CANNED SALMON'S unique flavor, convenience, and versatility have been in style with homemakers across the nation for a long time. Lemon lartness and the Oriental elegance of curry pick up interesting flavors in this Baked Salmon-

Hot Salmon Salad New

your dinner table with this bright, new hot salad creation. Some of the most interesting ingredients have

Table-ready in a jiffy, Baked Salmon-Rice Salad will be a standout at lunch. Rice adds the base, while celery, parsley and ripe olives contribute color.

BAKED SALMON-RICE SALAD 1 can (1 lb.) salmon

1 can (1 lb.) salmon
2 cups cooked rice
1 cup thinly sliced
celery
4 cup chopped parsley
4 cup sliced, pitted
ripe olives
4 cup mayonnalse or
salad dressing
2 the Evench dressing

2 tbs. French dressing 2 tbs. lemon juice 1 tsp. curry powder 2 tbs. mayonnaise or

salad dressing

Paprika
Drain and break salmon into large pieces. Combine rice, celery, parsley, olives and salmon. Combine mayonnaise, French dressing, lemon juice and curry powder. Add mayonnaise mixture to salmon mixture; toss lightly. Place in 6 well-greased 6-oz. casseroles or custard cups. Top each with a teaspoon of mayonnaise. Sprinkle with paprika. Bake at 400 degrees for 15 to 20 minutes, or until heated. Serves 6.



DOES THE MENU call for soup? Then serve Midwestern Fish Chowder, easily made and ready for the table in only a few minutes.

Midwest Chowder Is Rich in Protein

Move over, New England Chowder and Manhattan Chowder, for here comes Midwestern Fish Chowder, a tomato-base soup made protein rich by adding easi-ly digested fish fillets. Cooked and ready in just a few minutes, this chowder will win high praise. Serve it in an iron pot or in your

it in an iron pot or in your grandmother's prized antique soup toureen.

MIDWESTERN FISH
CHOWDER

1 lb. fish fillets (sea bass, cod, haddock), fresh

or frozen 4 cup chopped bacon or

4 cup chopped bacon salt pork 1/2 cup chopped onion 1/2 cup chopped green pepper 1 cup chopped celery 2 cups bolling water 1 cup diced potatoes 1/4 tsp. thyme

1 tsp. salt Dash cayenne pepper 2 cups tomato juice

Thaw frozen fillets. Skin EASY CHERRY DESSERT Spoon cherry pie filling with dairy sour cream and serve with homemade alinto stemmed glasses. Top mond macaroons.

Move over, New England fillets and cut into 1/2-inch pieces. Fry bacon until lightly browned. Add onion, until green pepper and celery; cook until tender. Add water, potatoes, seasonings and fish. Cook about 15 min-utes or until potatoes are tender. Add tomato juice;



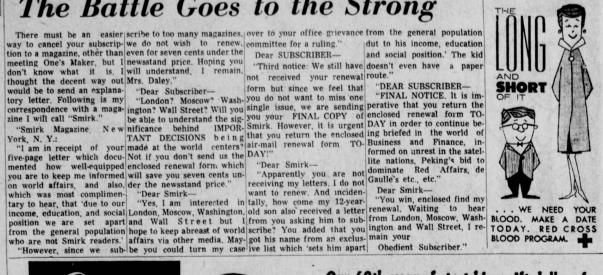
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