

CONTINENTAL

Crisp-Aire Macs Join Cheese for Dessert

are like Sleeping Beauty. Just any apples of the McIntosh variety from New York and New England which are in the market now. Laid last fall, these apples have been in controlled atmosphere storage and they are to you in spring and early summer as hard, crisp and juicy as when they were gathered.

Revolutionary, This!
This new and revolutionary storage method, developed in England and perfected for use in this country at Cornell University, places apples in airtight rooms at harvest time where they are literally put to sleep.

Once they come out of storage, these sleeping beauties awaken gradually with the result that they retain their orchard freshness and crispness longer than apples from ordinary storage. Their crisp, snappy goodness will have them disappearing like snowballs in July. Wonderful keepers, they add a bright note to fruit bowls, to winter salads and to fruit cups.

Prince Charming
If planning meals has become a chore and you are in the winter doldrums, you'll find Crisp-Aire McIntosh apples as effective as a fairy godmother's wand or Prince Charming's kiss. Macs and cheese provide a continental dessert for these weeks ahead. Polish the pretty apples to high luster and accompany them with Bleu cheese, Gouda and Camembert.



Mr. Jack Freeman, Mayor of Beverly Hills, presents awards to Continental Baking Company employees who have made records for safe driving and on-job personal safety. Pictured from left are Bob Warren, sales manager who received a gold watch as 10 year Safe Driving Award; Bill Reed, plant manager; Hoppy Hopkins, market department, a 10 year award; Mr. Freeman; Louis Passolt, the recipient of a savings bond in appreciation of 30 years of safe driving. Also in attendance is Al Rosen, marketing director; Jim Bisciglia, driver salesman, each with 18 years safety record; Leonard Hayes, transportation supervisor and Irving Pazoff, driver salesman with 25 and 16 year records respectively.

SALMON SPECIAL PACKS FOR LUNCH Step Up Value

Mix together 1/2 cup evaporated milk, 1/4 cup water and 1 cup soft bread crumbs and let stand until milk and water are absorbed. Add 2 cups canned salmon or tuna. Add also, 1/2 cup finely diced celery, 1/2 tsp. grated lemon peel, 1/4 teaspoon salt, 1/4 tea-

poon pepper, 1 1/2 tablespoons melted shortening and one egg well beaten. Mix thoroughly.

Put into greased 8x4x3-inch loaf pan and bake at 350 degrees for 45 minutes or until firm. Makes enough for six sandwiches and can be baked the night before.

Add a crisp lettuce leaf to the sandwich.

Mrs. Homemaker: Here's all-purpose cleaning economy!
Parsons' Ammonia



PLUS fine detergents
PATENTED FORMULA

So remember when you shop, you get 32 ounces of scrubbing action in Parsons' full quart bottle. It's the greatest all-purpose cleaning bargain ever! Windows - mirrors - porcelain - tile - painted surfaces sparkle in a jiffy when you use Parsons' SUDSY Detergent Ammonia. Excels for heavy duty cleaning - keeps kitchen stove like new. Grimy work clothes come spanking clean when Sudsy's added to your wash!

PARSONS
First name in household cleaners since 1876

LUNCHEON SALAD STARS ARTICHOKE

Wash 4 artichokes, trim stems and pull off leaves. Cut off top half of artichokes. Place artichokes in pan with 1-inch boiling water and teaspoon salt.

Cover and boil slowly until tender - 35 to 40 minutes. Drain upside down. Pull out center core of tiny leaves and scoop out fuzzy portion with teaspoon.

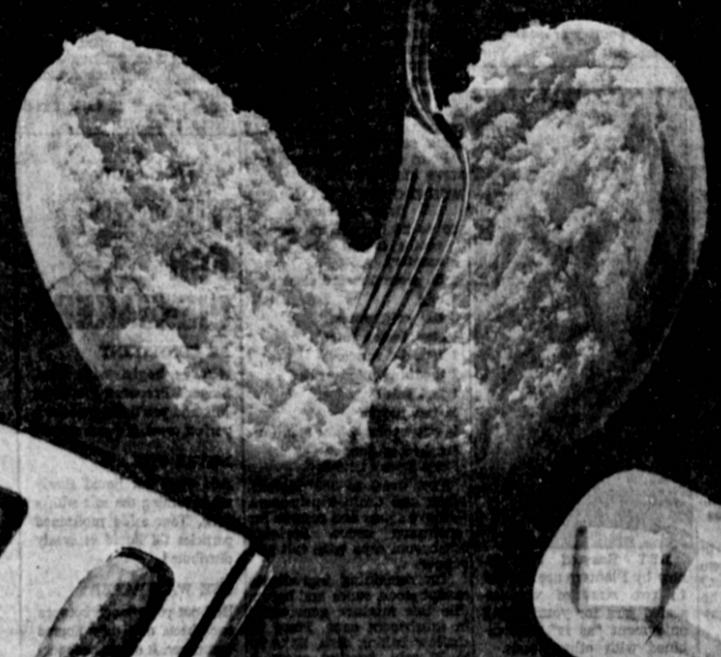
Gentle spread outer leaves apart to form broad shallow cup. Drizzle French dressing over artichokes and chill. Combine 1 1/2 cups prepared crab meat, 1 cup sliced celery, 1/2 cup stuffed green olives, halved and 1/4 cup mayonnaise.



Kinslows WHEAT NUTS
NOT BREAKFAST CEREAL WITH A NUTTY FLAVOR AT YOUR GROCER'S

DELICIOUS NEW **WONDER ENGLISH MUFFINS**

FORK-SPLIT ready for toasting...
made with ALL-BUTTER for flavor!



MAKE YOUR DINNER end on a delicious note with a continental dessert of cheese and Crisp-Aire McIntosh apples from New York and New England orchards. You'll find that Bleu cheese, Gouda and Camembert set off their juicy, rosy-cheeked goodness in high fashion.

Roast Pork in Best Buys

A menu using the best buys at your market this week might include a roast of pork loin.

Prepare it this way.
Heat oven to 350 degrees. Rub a 5 to 6-lb. pork loin roast with salt and pepper. Place fat-side down in shallow roasting pan. Insert meat thermometer in center of thickest part of meat.

Bake 25 to 40 minutes per pound or until meat thermometer registers 185 degrees - about 3 hours.

Meanwhile, in saucepan, combine 1 8-oz. can tomato vinegar, 1/2 cup brown sugar (packed), 1 tsp. chili powder, 1/2 cup dark corn syrup and 1/2 cup water.

Mix 2 tbs. of this mixture with 1 tbs. cornstarch. Add this to first mixture and cook over low heat, stirring occasionally, until slightly thickened.

One half hour before roast is done, remove from oven and drain off drippings. Spoon 1/2 of sauce over roast. Return to oven and bake 15 minutes.

Spoon more sauce over roast and bake another 15 minutes. Serve roast with remainder of heated sauce.



WASHINGTON hot-house RHUBARB
FREE! Get NEW recipes where you buy the rhubarb.



LOOK! Crisp-Aire McINTOSH Yes, be on the lookout for these bright red-and-green beauties from New York and New England orchards, arriving daily. Famous for cracklin' crisp, snow-white flesh. Packed full of juice with that tangy McIntosh flavor. Simply wonderful for eating, baking and sauce. Now at your market. New York & New England Apple Institute.-Kingston, N.Y.-Sterling Jct., Mass.

<p>Look at these marvelous ways you can use WONDER ENGLISH MUFFINS!</p> <p>*COMPLETE RECIPES FOR THESE TASTEFUL DISHES ON EVERY PACKAGE!</p>	<p>TOASTED for BREAKFAST</p> <p>Just pop each half of the muffin into your toaster or broiler until golden brown. Then spread with butter, jams, jellies. Makes delicious breakfast treats for the whole family.</p>	<p>WONDER PIZZA RECIPE</p> <p>Sprinkle top of each muffin half with 2 tbsps. of tomato sauce, large slice of mozzarella cheese; sprinkle oregano, pepper, salt and top with another tsp. of oil. Place in oven (425°F) for 15 minutes or until cheese melts.</p>	<p>LUNCHEON EGGS*</p> <p>Toasted Wonder English Muffin halves topped with Cheddar cheese, poached egg... and covered with specially prepared celery or mushroom sauce. Garnished with parsley.</p>
	<p>EGGS BENEDICT*</p> <p>Thin slices of fried ham... on buttered, toasted Wonder English Muffins. Top with poached eggs and Hollandaise sauce. Recipe for "quick blender" sauce on package.</p>	<p>WONDER SNACK NO. 1*</p> <p>Delicious toasted Wonder English Muffins topped with cream cheese and then deviled ham. Quick, easy but so appetizing! Great as a luncheon snack.</p>	<p>WONDER SNACK NO. 2*</p> <p>Sprinkle brown sugar and ground cinnamon over buttered muffins. Place on aluminum foil and toast under broiler until brown. Cover with chopped walnut meats.</p>

You'll never get enough of these mouth-watering delicious Wonder English Muffins... once you taste them. They come to you ready for toasting. But that's not all. Wonder English Muffins are fork-split by a special device... to toast beautifully - so crisp, so perfectly browned. Remember... only Wonder cares enough about flavor to bake English Muffins the more costly way... with pure creamery butter! Try them!

GET THEM FRESH IN THE BAKED-GOODS DEPARTMENT OF YOUR FAVORITE STORE

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