



HIGHLIGHT A FANCY DINNER with Veal Viennese—veal cutlets served with creamy, well-seasoned sauce. Excellent accompaniments for this entree might be hot buttered noodles sprinkled with poppy seed and slaw topped with green pepper rings.

Fancy Entree Contains Palate Perker - Uppers

It's the glamorous gravy for "Veal Viennese" that gives a distinctive flavor lift to this Continental-inspired main dish.

After you cook the veal cutlets, add to the drippings such palate perker-uppers as ripe olive wedges, sour cream, chicken broth, white wine, instant minced onion, paprika and lemon juice.

Served over the parsley-garnished meat, this creamy sauce will bestir appetites in even the warmest weather.

Excellent accompaniments for the entree might be hot buttered noodles sprinkled with poppy seed and a slaw salad topped with green pepper rings.

Fruit, Ham Make Flavor Companions

A tossed vegetable salad and cooling beverage are the only extras you need to prepare when you serve Fruited Ham-Yam Bake.

This main-dish combination of ham, yams and fresh nectarines baked in a sweet-sour sauce carries the main load of a summer's menu in distinctive flavor fashion.

FRUITED HAM-YAM BAKE
2 lb. slice precooked ham
Whole cloves
6 medium-size cooked yams
2 cups fresh nectarine slices
1 tbs. cornstarch
½ tsp. dry mustard
¼ cup brown sugar, packed
2 tbs. vinegar
1 cup water
½ cup currant jelly

Stud ham with cloves. Peel yams and cut into quarters. Arrange with ham in shallow baking dish. Top with nectarines.

Combine remaining ingredients in saucepan and simmer about 10 minutes, stirring constantly.

Pour over ham and bake at 350 degrees about 45 minutes, basting with sauce.

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BIG BANDS!
BIG BUYS!!**

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Shrimp Sauce from Ireland Tastes 'Best'

In Dublin, where extra large shrimp are known as jumbo prawns, the Red Bank Restaurant is internationally famous for its excellently prepared and beautifully served seafood.

Here are the directions for preparing both shrimp and sauce for prawn cocktail for eight or ten, each serving to be placed on a lettuce leaf laid on finely cracked ice.

The instructions translate perfectly for California buffet service for ten. To serve four to six at dinner, cut ingredient quantities in half.

First, prepare 4 pounds fresh or frozen large shrimp by bringing to a boil in water to cover with a little malt vinegar, a pinch of allspice and 1 teaspoon salt. Shell, devein and chill shrimp.

RED BANK SAUCE

- 1 cup Best Foods Real Mayonnaise
- 2 chopped hard-cooked eggs
- 1 tablespoon chopped parsley
- 1 tablespoon chopped fresh or frozen chives
- 1 tablespoon chopped fresh tarragon
- ½ teaspoon Worcestershire sauce
- 4 grinds fresh black pepper
- Salt to taste

In preparing Red Bank Sauce any California family has one big advantage over the creators of the recipe. Here, excellent Best Foods Real Mayonnaise is available wherever grocery products are sold.

From an Irish friend who visits her native Dublin every year we know how this same mayonnaise is coveted there.

Each time our friend takes ship from New York from six to a dozen pints of Best Foods Real Mayonnaise are tucked into her luggage, as special gifts for relatives and friends.

Possibly the Red Bank Restaurant can always find fresh tarragon leaves. Here we are not always so fortunate.

But ¼ teaspoon of the crumbled or ground dried leaves can be substituted.

More can be added, if desired, but with dried tarragon it's best to start with a small quantity.

Dairying is the largest single source of farm income in the United States, involving about one-fifth of our agricultural economy.



CANTALOUPE RINGS topped with cottage cheese and a whipped cream sauce with cranberries are served with assorted crackers for a superior Summer Song Salad.



SAFE DRIVING for Continental Baking Company is a record to be rewarded. Here Chief of Police Anderson of Beverly Hills, left, presents Hamilton gold watch to Mario Zappala as a ten year Safe Driving Award. Kirby Williams, right, sales manager looks on with pride.

SING ALONG

Summer Salads Are in Tune with Today

It's a song to prepare and a salad to set one singing—this Summer Song Salad.

Thick California cantaloupe rings are centered with cottage cheese and crested with a fluffy topping of lemon-flavored whipped cream and cranberry sauce.

Leave off the salad greens and this can double as a dessert. Or omit the whipped cream and you'll have an extremely low-calorie treat since half of an average California cantaloupe contains only 35 to 40 calories.

Served as is, however, "Summer Song Salad" is perfect for a party luncheon main dish or a gala dinner salad.

SUMMER SONG SALAD

- 1 large California cantaloupe
 - 1 cup whipping cream
 - ¼ teaspoon salt
 - 1½ teaspoons fresh lemon juice
 - ¼ cup whole cranberry sauce
 - Salad greens
 - 1 pint cottage cheese
- Cut cantaloupe into halves and scoop out seeds. Cut 2 large rings from each half and cut off rind. Chill rings. Whip cream, salt and lemon juice; fold in cranberry sauce, saving 4 berries for garnish. Arrange melon rings on salad greens on individual plates. Heap cottage cheese into centers. Serve topped with cranberry, cream and berries.

Tuna Now Big Industry

Do you know that until about the turn of the last century tunas had no commercial value? They were not considered edible and fishermen who found tunas on their lines returned them to the sea.

In 1903 the Pacific sardine failed to appear in the San Pedro area. One packer, in an effort to keep his cannery operating, canned 700 cases of tuna and distributed them to wholesalers.

Repeat orders came in and the tuna industry grew rapidly. Tunas are now one of the leading fish resources of the world.

Roam the Oceans
The tunas — yellowfin, skipjack, albacore, bluefin and the little tuna; and the tuna-like fishes bonito and yellowtail, roam the oceans, knowing no geographical boundaries.

For that reason a tuna research meeting just held in La Jolla brought representatives from many parts of the globe.

The scientists are considering and recommending future lines of endeavor for the tuna industry so that present high prices and new methods will not continue to increase the danger of overfishing.

Special Frosting

This will dress up almost any cake or cup cakes. Thoroughly cream ½ cup (1 stick) butter; gradually blend in 3 cups sifted confectioners' sugar, 1 teaspoon pure vanilla extract and 1 tablespoon milk. When well blended, add 2 tablespoons powdered plain cocoa, ¼ teaspoon ground cloves and ½ teaspoon ground cinnamon.

Drink for Breakfast

This could well become a breakfast-time favorite with its goody supply of milk, honey and vitamin C. To 1½ cups cold milk gradually beat in ½ cup orange juice, 1 to 2 tablespoons California honey and 2 drops pure vanilla. Toss in an egg, if you want it to become a complete breakfast. Blenders or electric beaters are wonderful for this.



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YOUR LONG BEACH, CALIFORNIA NEIGHBOR—
JEANETTE L. ASHE

dunk!

MINCED CLAM DUNK

1 (8-oz.) package cream cheese
2 tablespoons Best Foods Real Mayonnaise
1 (10½-oz.) can minced clams, drained
2 medium cloves garlic, minced
Salt and pepper to taste

Soften cream cheese and blend in Real Mayonnaise. Stir in rest of ingredients. If too stiff, add more mayonnaise. Cover, chill. Serve with chilled fresh vegetables or potato chips.

NEW!
EASY-SCOOP JAR!

Best Foods is so delicate it blends perfectly with other ingredients.

MR. JOHN AX
YOUR CLAREMONT, CALIFORNIA NEIGHBOR

dip!

DIP ORIENTALE

1 (6½-oz.) can crab meat
1 (5-oz.) can water chestnuts, chopped fine
1 cup Best Foods Real Mayonnaise
2 teaspoons chopped chives
1 teaspoon soy sauce

Combine all ingredients. Chill to blend flavors. Serve with assorted crackers.

NEW!
EASY-SCOOP JAR!

Best Foods is real mayonnaise... light, delicate, creamy.

MRS. R. F. BLANCHARD, JR.
YOUR NEIGHBOR FROM SAN MARINO, CALIFORNIA

spread!

HOT CRAB-CHEESE SPREAD

¾ cup Best Foods Real Mayonnaise
½ pound process cheese
1 (6½-oz.) can crab meat
1 dozen green onions, chopped

Combine ingredients in double boiler and heat until cheese melts and blends with other ingredients. Serve hot, spread on crackers.

NEW!
EASY-SCOOP JAR!

Best Foods doesn't stiffen or separate, even when heated!

BRING OUT THE BEST FOODS AND BRING OUT THE BEST