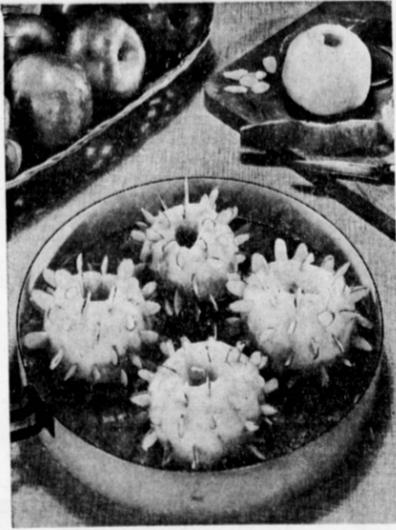


Party Fare Gains Fame for Beauty, Goodness



ALMOND STUDED APPLES is one of many ways to prepare British Columbia McIntosh apples now in market. Their versatility is unexcelled for they star as a fruit to eat "as is" or in any cooked form.

Let B.C. Macs Bring Good Eating to You

"The B.C. Macs" are here again and it's time to enjoy these apples in all their beautiful goodness.

British Columbia McIntosh reds are a versatile apple; excellent for eating out-of-hand, in salads and for use in cooking. Pies, slumps, brown bettys and baked apples all have unique goodness when "macs" are the important ingredient.

These apples are extremely juicy and crisp with a snow-white flesh. Their aroma is unexcelled. Try them all ways, always!

ALMOND STUDED APPLES

- 2 cups water
- 1 1/2 cups sugar
- 1/2 teaspoon ground cloves
- 1/2 teaspoon cinnamon
- 1 tablespoon butter
- 6 B.C. McIntosh apples
- Sliced almonds
- Sour cream

In large fry pan, combine water, sugar, cloves, cinnamon and butter; bring to boil and simmer 5 minutes. Peel and core apples, leaving about one inch of peel on bottom. Stud with almonds. Place apples in pan with sauce. Cover and simmer about 15 minutes or until apples are done. Serve hot or chilled with topping of sour cream.

Designed for any of several gala wedding festivities, these recipes today would fit into any plans for that special occasion when entertaining is to be evidence of one's best culinary effort.

Wedding Ring Salad, Chicken Salad and Party Biscuits would make any hostess one of merit.

Try them one! Try them all!

WEDDING RING SALAD

2 (9-ounce) cans sliced pineapple

Water

5 envelopes unflavored gelatin

2 (7-ounce) bottles lemon flavored carbonated beverage

1/2 cup lemon juice

1 (1 pound) can jellied cranberry sauce

1 pound dry cottage cheese

1 1/2 cups chopped celery

1 cup Best Foods real mayonnaise

1 teaspoon salt

Salad greens

Drain pineapple; add water to liquid to make 6 cups. Sprinkle gelatin on 1 cup liquid and let soften 5 minutes. Heat remaining liquid, but do not boil.

Add softened gelatin and stir until completely dissolved. Mix in lemon flavored beverage and lemon juice. Pour enough into 3-quart ring mold to form 1/2-inch layer.

Chill until firm. Chill remaining gelatin to consistency of unbeaten egg white.

Cut pineapple slices in half and arrange on set gelatin layer in mold. Make 16 cranberry sauce balls, using melon ball cutter; place 1 in center of each half slice.

Spoon enough of the chilling gelatin on top to cover. Chill until set.

Fold cottage cheese, celery, mayonnaise and salt into re-

Sour-Creamed Corn

Dairy-fresh sour cream with chopped chives or tender green onions gives a new flavor dimension to corn niblets... either freshly cooked and scraped from the cob, frozen corn (cooked, of course), or straight from the can.

To heated corn, stir in sour cream and chives and season to taste with salt and freshly ground black pepper.

maining gelatin. Spoon on top of set layers in mold.

Chill until firm, 8 hours or overnight. Unmold onto serving plate. Garnish with salad greens. Makes 16 servings.

PARTY BISCUITS

2 cups sifted flour

2 teaspoons baking powder

1 teaspoon salt

1/2 cup Mazola corn oil

1/2 cup milk

Mix and sift flour, baking powder and salt. Combine corn oil and milk. Pour all at once over entire surface of flour mixture. Mix with fork to make a soft dough.

Shape lightly with hands to make a round ball. Place on waxed paper and knead lightly ten times or until smooth.

Pat out to 1/2 inch thickness or roll between 2 squares of waxed paper. Remove top sheet of paper; cut biscuits with unfloured small biscuit cutter.

Place biscuits on ungreased baking sheet. Bake in hot oven (450 deg. F.) 12 to 15 minutes. Makes about 30 biscuits.

Note: For soft biscuits place biscuits close together with sides touching. For crusty biscuits place well apart.

Cheese biscuits: Add 1/2 cup grated cheese to mixed and sifted dry ingredients.

PARTY CHICKEN SALAD

8 cups large chunks of cooked chicken

3 cups diced celery

1 1/2 cups Best Foods real mayonnaise

1/2 cup lemon juice

2 teaspoons salt

1/4 teaspoon pepper

Salad greens

Combine chicken and celery in large bowl. Stir lemon juice, salt and pepper into mayonnaise, then pour over chicken and celery.

Toss lightly, until well mixed. Arrange on salad greens. Serve with additional mayonnaise, if desired. Makes 16 servings.

Ripple Ice Cream

Here is something new to give that home-made touch of goodness to vanilla ice cream.

Into softened vanilla ice cream, swirl your choice of lightly sweetened, coarsely crushed fresh or frozen fruits, melted chocolate morsels, crushed peppermint or chopped-up maraschino cherries along with a bit of the maraschino juice.

Turn into an ice cube tray and freeze until firm.

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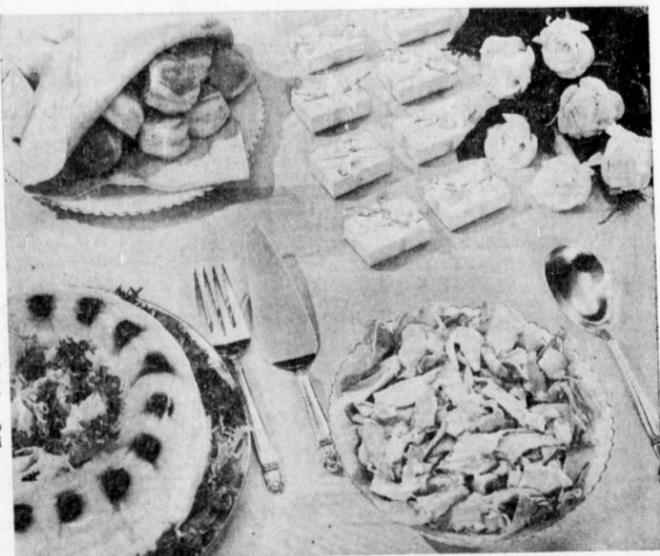
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PRETTY AS A picture and as good to eat as to see, these party foods will guarantee culinary success to any hostess.

Rapid Fire Dessert

Serve peaches and cream with a delicious difference. Sweeten dairy sour cream with a spoonful of powdered sugar. Swirl over canned cling peach halves in shallow baking dish.

Sprinkle with toasted coconut flakes and broil lightly. Good for a quick dessert.

Cereal Dress-Up

An occasional change-in-flavor-pace for cereal will intrigue the children. Pour nourishing, delicately flavored unsulphured molasses straight from the bottle onto the cereal; mix it with the milk itself; or cook the molasses right along with a hot cereal.

Hearty Hors d'Oeuvres

Combine instant minced onion with a small amount of lemon juice and soy sauce. Mix with flaked crab meat, finely chopped water chestnuts and sufficient mayonnaise for spreading consistency. Serve on crisp sesame seed crackers or rye bread rounds.

NEW IN LOS ANGELES



Best Foods good neighbor recipe exchange

... a brand new service! We'll help you and your Los Angeles neighbors exchange your best recipes.

Here's how: Send us your favorite recipe for salads, sandwiches, sauces, dressings, dips, hot dishes, etc.—any delicious way you use Best Foods® Real Mayonnaise. IN EXCHANGE, we'll send you recipes we've collected from your neighbors. Treasured recipes... the kind of recipes that build a reputation for being a "great cook."

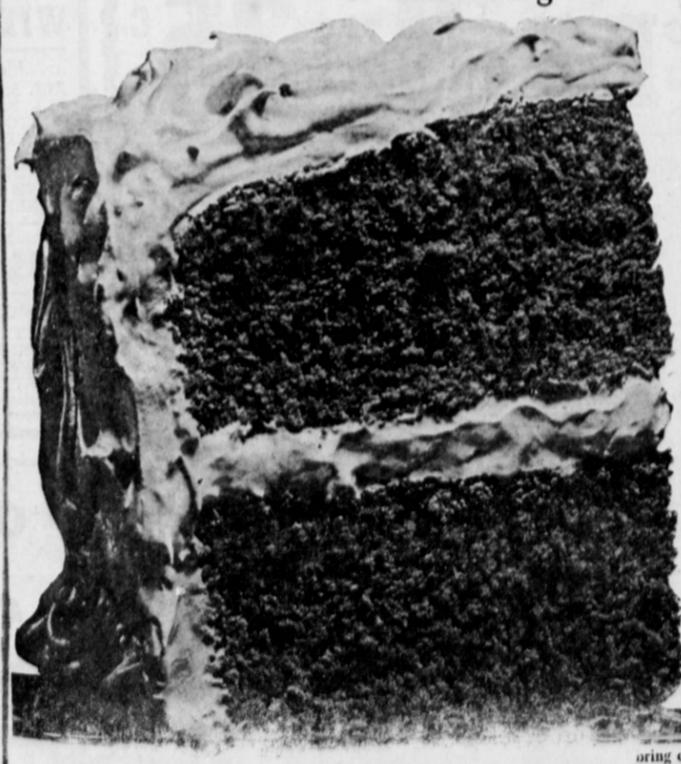
So join the Exchange... send us your recipe today! Mail recipes, together with your name and address, to: Best Foods Recipe Exchange, Box 36, Los Angeles 51, Calif. In return, we'll send you a treasury of fascinating food ideas to delight your family.



A treasured recipe from Mrs. Denis Allemand, Hollywood, California

new way to bake!

rich...moist recipe cakes made without eggs or shortening!



Imagine! No egg beating! No shortening to cream! Yet, you have cake that's full of old-time moist, fresh goodness. The secret—Best Foods Real Mayonnaise replaces eggs and shortening in these light 'n luscious cakes. Because Best Foods gives you all the whole egg goodness and fresh, light oils you need.

MIDNIGHT CHOCOLATE CAKE

- 2 cups sifted flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup sugar
- 1/2 cup cocoa
- 1 cup water
- 1/2 cup BEST FOODS Real Mayonnaise
- 1 teaspoon vanilla

Grease two 8x1 1/2 inch layer cake pans, line with waxed paper and grease again. Sift dry ingredients together into mixing bowl. Add water, real mayonnaise and vanilla; beat until smooth. Pour into prepared cake pans. Bake in a 350° F. (moderate) oven until cake springs back when lightly touched with finger, 30-35 minutes. Let cake cool completely. When cool, decorate with your favorite frosting.

DATE NUT BROWNIES

- 2 cups sifted flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/2 cup BEST FOODS Real Mayonnaise
- 1 cup sugar
- 1 teaspoon vanilla
- 1/2 square chocolate (1/2 ounce), melted
- 1 cup water
- 1 (8-ounce) package pitted dates, cut into pieces
- 1 cup chopped nuts

Grease 13 x 9 x 2 inch baking pan; line with waxed paper and grease again. Sift flour, baking soda, cinnamon and salt together. Cream real mayonnaise and sugar; stir in melted chocolate and vanilla. Alternately add sifted dry ingredients and water, a little at a time, beating well after each addition. Stir in dates and nuts. Pour into prepared baking pan. Bake in 375° F. (moderate) oven about 35 minutes. Cool; remove from pan and cut into square. Makes 24 squares.

NEW EASY SCOOP JAR!



Bring out the Best Foods and bring out the best!



NEW CROP "B.C. MACS" ARE HERE!

Mother Nature puts extra flavor, extra juicy goodness into these crisp mountain grown apples from Canada. You're sure to like top quality, all purpose B.C. McIntosh Reds... the one apple that's best for every apple use. Buy a bag today, and try them in this apple pie for dinner tonight.



B. C. APPLE PIE

- Pastry for 9-inch pie:
- 7 cups thinly sliced B. C. apples
- 1 cup sugar
- 1 tablespoon butter

Prepare pastry. Wipe, quarter, core, peel and slice apples, then measure. Arrange apples in layers in pastry-lined deep 9-inch pie plate. Sprinkle each layer with sugar. Dot top layer with small pieces of

butter. Cover with top crust. Place pie on lowest rack in oven pre-heated to 450 degrees F. (very hot oven). Bake for 10 minutes, then reduce oven temperature to 350 degrees F. (moderate oven) and bake for 30 to 35 minutes longer. Delicious served warm or cold.

