



SPAGHETTI PRONTO is the dish when you are confronted with the problem of feeding a hungry brood. Tomato sauce, blended with other seasonings makes this hearty food a natural for California tastes. With the addition of a green salad, French bread and a simple fruit dessert, you are in business!

THEY ARE ONE

Tomato Sauce Weds Hearty California Fare

Tomato sauce and good hearty dishes have been almost synonymous here in California for a long time. There is a reason.

For over 50 years, Western homemakers have had a ready-prepared sauce available which offers the good combination of tomatoes and spices to suit appetites for zesty food.

It is not strange then that Western concoctions as well as Western adaptations of other cuisines so often feature tomato sauce. The sauce adds ease of preparation along with flavor.

Next time you are presiding over a hungry brood, try fixing a hearty favorite like spaghetti and meat balls with the zest of Del Monte tomato sauce.

With a green salad, French

bread or rolls and a simple fruit dessert, you're in business.

SPAGHETTI PRONTO

Combine one egg plus one tablespoon water (slightly beaten together), one cup soft bread crumbs, two tablespoons Parmesan cheese, one teaspoon seasoned salt, ¼ teaspoon pepper and one pound very lean ground beef.

Blend well. Using rounded tablespoons, shape into 16 balls. Make sauce.

- 2 tbs. olive oil
- ½ cup finely diced celery
- ½ cup chopped onion
- 1 medium carrot, grated
- 1 clove garlic, minced
- 2 tbs. chopped parsley
- ½ tsp. each rosemary and oregano
- ½ bay leaf
- 2 cans (8-oz. each) DEL MONTE Tomato Sauce

½ lb. uncooked spaghetti
½ cup water
In oil, saute celery, onion, carrot, garlic and parsley until tender. Stir in remaining ingredients except spaghetti; heat to boiling.

Drop meat balls into sauce and simmer, covered, about 40 minutes. Cook spaghetti as package directs; drain well.

Put spaghetti in serving bowl; pour sauce over and top with meat balls.



AMONG MY SOUVENIRS

Make this layered salad to be enjoyed whether the weather is hot or cold.

LAYERED TOMATO SALAD

- 2 cups sieved cottage cheese
 - 1/3 cup minced chives
 - 1 tsp. salt
 - ¼ tsp. paprika
 - 1 tbs. unflavored gelatin
 - ¼ cup cold water
 - ¼ cup hot milk
- Blend cottage cheese, chives and seasonings. Soak gelatin in cold water for 5 minutes; dissolve in hot milk. Add to cottage cheese, stirring to blend. Turn mixture into 9x5x3-inch loaf pan which has been rinsed in cold water. Chill until set.

TOMATO ASPIC LAYER

- 2 cups tomato juice
 - 1 slice onion
 - 1 branch celery, sliced
 - 6 cloves
 - 6 peppercorns
 - 1 bayleaf
 - 1 tsp. salt
 - 1 tbs. lemon juice
 - ¼ cup cold water
 - 1 tbs. unflavored gelatin
- Combine tomato juice, onion, celery, cloves, peppercorns, and bay leaf and simmer 10 minutes. Strain and add salt and

An Apple for Teacher More Than Fall Song

Autumn harvest is here when market bins are heaped with apples.

Among those available, British Columbia McIntosh Reds are favored with us for their crisp, juicy flavor and their apple aroma.

B. C. "Macs" are an all-purpose apple. Their quality is unsurpassed for eating raw. They are equally delicious in cooked dishes as they retain their distinctive flavor and aroma.

This year's crop, which is in markets through February, is larger than last year's big one—even though sizes are smaller. Quality and color are excellent.

Try them all ways but consider the suggestions today.

FRIED APPLES

- 3 McIntosh apples
- 2 tbs. butter or margarine
- 2 tbs. brown sugar

lemon juice. Soak gelatin in cold water for 5 minutes. Add to hot tomato juice and stir to dissolve. Cool.

Pour cooled mixture on molded cottage cheese layer. Chill until tomato layer is set. Unmold and cut in thin slices. Garnish with watercress.

- 1 pkg. sausage links
- 1 tbs. water

Core and slice apples. Saute in butter until almost tender. Sprinkle with brown sugar. Add water to sausages in another skillet. Simmer several minutes or until done.

Drain off excess fat; add sausages to apples. Heat together for 2 or 3 minutes. Serve hot for breakfast.

APPLE CRISP

- 2½ cups McIntosh apple slices
- ½ cup light brown sugar, firmly packed
- ¼ tsp. salt
- ¼ tsp. ground cinnamon
- 1 tsp. grated lemon rind
- 1 tbs. lemon juice
- ¼ cup butter
- ¼ cup light brown sugar, firmly packed
- 1½ cups bran and prune flakes (cereal)
- Cream or vanilla ice cream (optional)

Mix apples with ¼ cup brown sugar, salt, cinnamon, lemon rind and lemon juice. Set aside.

Blend butter with ¼ cup brown sugar. Add cereal and mix well.

Place half apple mixture in 1½-quart baking dish. Cover



THE GOOD AROMA from McIntosh reds spells time for apple delights made from these crisp, juicy beauties. Give them an old-fashioned whirl for breakfast or prepare them with cereal in an apple crisp for dessert with cream or ice cream.

with half the cereal mixture, for 30 minutes or until apples are almost done. Uncover and bake 15 minutes longer. Add remaining apple mixture. Top with remaining cereal mixture. Serve warm or cool with ice cream. Makes 6 servings.

COOK HEARTY

with the flavor of the West

Tonight, spark a stew with zesty tomato sauce born here in the West for Western tastes—DEL MONTE Tomato Sauce.

For nearly 50 years, it's been such a California favorite that recipes based on richly simmered, uniquely seasoned DEL MONTE Tomato Sauce have helped to make our Western ways with food famous far and wide.

Why trust your reputation as a good cook to any other brand? You know you can depend on DEL MONTE® Brand Tomato Sauce. Buy several cans today.

P. S. Want 18 good recipes with the flavor of the West? Write to Mary Wise, DEL MONTE Tomato Sauce, P.O. Box 18, Los Angeles 51, California, for your free recipe cards.

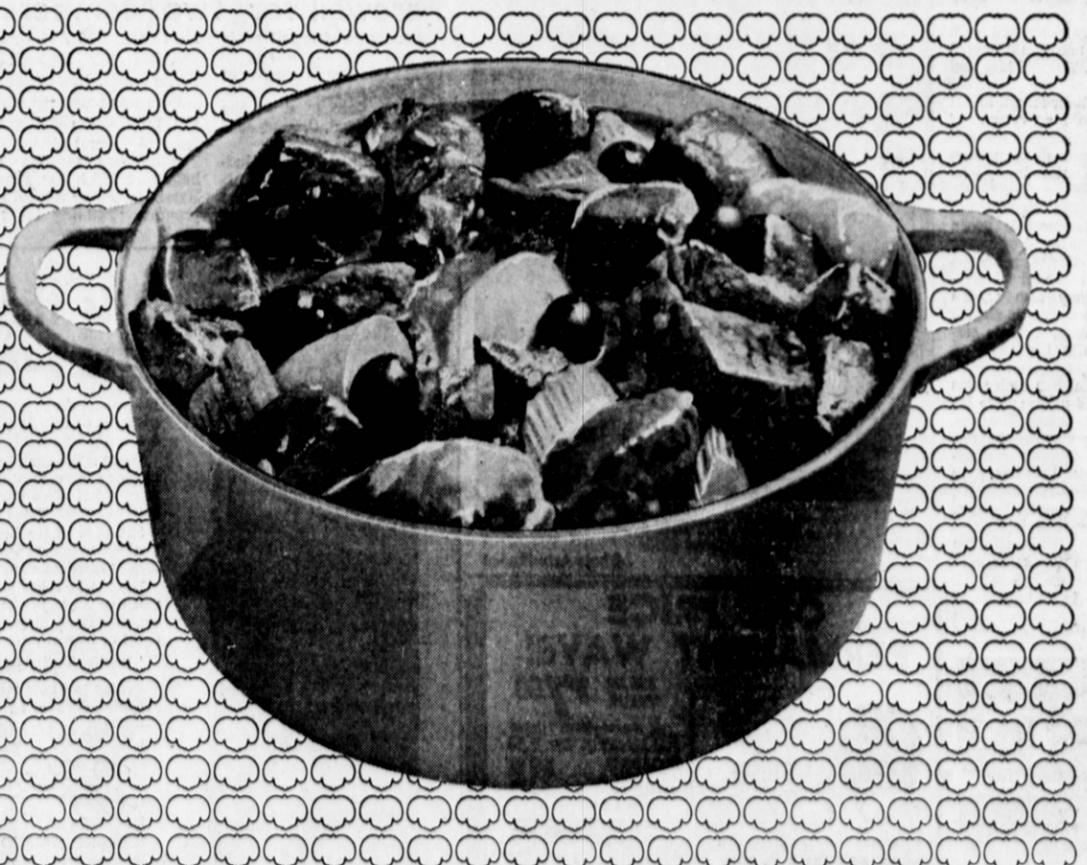


STEW ROMANO

- 2 slices bacon, diced
- 2 lbs. very lean beef, cut in 1½-in. cubes
- 1 tsp. salt
- ¼ tsp. each, pepper and marjoram
- 1 clove garlic, minced
- 1 small onion, diced
- 1½ cups broth or water
- 1 can (8 oz.) DEL MONTE Tomato Sauce
- 1 Tbsp. red wine vinegar
- 4 or 5 pared medium potatoes, cut in half
- 4 pared carrots, quartered
- ¼ cup coarsely sliced celery
- ½ cup ripe olives

In heavy skillet or Dutch oven, gently fry bacon till it begins to curl. Add beef, sprinkle with salt, pepper, marjoram; brown on all sides. When nearly brown, add garlic and onion; cook until richly browned. Stir in broth, tomato sauce, vinegar. Cover; simmer 1½ hours. Add potatoes, carrots, celery (and a bit of water, if needed). Cover; cook until tender, 20-30 min. Just before serving, add olives; salt if needed. Serves 4-5.

Del Monte Tomato Sauce



Oh Boy!

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.

