



COUNTRY FRESH EGGS combined with condiments and seasonings now come to you in a can. From this Salad Egg Mix, much is possible. Pictured here we have a salad and some hot sandwiches. When you use it you will proceed with ideas of your own, too.

NEW PRODUCT

Create Good Foods Using Egg Salad Mix

The family favorite for sandwich filling, Egg-Salad Mix, is currently making its debut in prepared form. You will find it on your market shelves in a handy 7 1/2 ounce can.

Flavorful and delicious, this product capitalizes on farm-fresh eggs, highlighted with a perfect blend of condiments and seasonings.

Nutritious and versatile, the Egg-Salad Mix is suitable not only for sandwich filling but for widely diversified uses such as casseroles, croquettes and salads.

It is also excellent for hors d'oeuvres, as an addition to hot vegetables and in sauces.

Out of the wide range of ideas for the Egg-Salad Mix we've selected two: salad and two versions of the hot sandwich.

- EGG SALAD WITH HAM**
2 cans Egg Salad Mix
1 cup cooked diced ham, salami or cooked sausage
1/2 cup sliced black olives
1 can (1 1/4-oz.) tomato aspic
1 cucumber, peeled and sliced
1/2 cup French dressing
Salad greens, water-cress or endive

Mix egg salad with diced ham and add sliced olives. Arrange salad greens on individual salad plates. Slice aspic into eight circles, then cut each circle in half. Place two crescents of aspic on greens. Mound salad mixture on aspic. Lay slices of cucumber around edge of salad. Pass French dressing.

- HOT SANDWICH #1**
9 slices crisp cooked bacon or ham
6 slices hot toast, buttered
1 can (1 1/4-oz.) asparagus
2 cups white sauce
1 can Egg Salad Mix
Cook bacon or ham until crisp; keep warm in oven until ready to assemble sandwich.

Honey Muffins Are Breakfast Rouser

When breakfast surveys are made, one often-heard reason for skipping the meal is lack of appetite in the morning.

One sure-fire rouser is the smell of baking. Serve these warm Honey Crumb Muffins with butter or margarine and, if desired, apple butter or grape jelly.

- HONEY CRUMB MUFFINS**
2 1/4 cups sifted flour
4 tsp. baking powder
1/2 tsp. salt
2 cups corn flakes
1 egg, slightly beaten
1 cup milk
1/4 cup honey
1/4 cup shortening, melted

Sift together flour, baking powder and salt. Crush corn flakes into fine crumbs; mix them with sifted dry ingredients. Combine milk, egg and honey. Add to dry ingredients together with shortening, stirring only until combined. Fill greased muffin pans 3/4 full. Bake at 425 degrees about 20 minutes. Makes 12 (2 1/4-inch) muffins.

Butter hot toast and cut slices in half, allowing three half-slices per serving. Heat white sauce and add Egg Salad Mix. Heat asparagus spears. Top toast halves with bacon or ham, then asparagus. Pour hot sauce over sandwich and serve immediately.

- HOT SANDWICH #2**
6 slices hot whole wheat toast
Soft Cheddar cheese spread
1 can (1 1/4-oz.) asparagus or 1 1/2 lbs. cooked fresh frozen asparagus
2 cups milk
Salt and pepper to taste
Pinch sage
3 tbs. butter
3 tbs. flour
1 tsp. lemon juice
1 can Egg Salad Mix
Few drops Worcestershire sauce

Melt butter in skillet; remove from heat. Blend in flour until smooth. Over low heat, slowly add milk, stirring constantly until sauce thickens. Add seasonings and mix well and then add Egg Salad Mix. Spread toast with cheese and cut into half-slices, allowing three half-slices per person. Lay 1/4 of the hot asparagus on top of toast and pour hot egg sauce over the top. Repeat with other servings. Serves 4.

Tangy Salad Features Continental 'Combo'

The Continental habit of savoring fruit and cheese together has won over countless Americans in recent years.

Peachy Blue Cheese Salad glamorizes the combination in a creamy peach gelatin mold.

HEARTY TUNA PIE

Richly-flavored canned tuna can be the basis of some mighty fine meals. Try it in Upside-Down Pie. Drain 1 can tuna, reserving oil. Flake tuna. Cook 2 tablespoons chopped onion in 1 tablespoon tuna oil. Add 1 can (10 1/2-oz.) cream of mushroom soup, 2 beaten eggs, 1/2 cup fresh bread crumbs and tuna. Blend well.

Arrange 6 thin lemon slices in bottom of well-greased 10-inch pie pan. Pour tuna mixture over lemon. Prepare 1 package corn bread mix as package directs.

Spread batter over tuna. Bake at 400 degrees for 25 to 30 minutes. Remove from oven; let stand 10 minutes. Loosen from sides of pan to invert on serving platter. Garnish with lemon slices and parsley, if desired.



THIS TANGY SALAD which combines blue cheese and peaches in a peach gelatin base needs only an assortment of sandwiches and a beverage to complete a luncheon menu for the gals.

Green Bean Chowder

On a chilly evening, hot soup tastes mighty good. Simmer canned green beans, frozen cream of potato soup and instant minced onion with a bay leaf until mixture is piping hot. Pour into 1-quart mold and chill until firm. Unmold and garnish with peach slices and crisp salad greens. Serves 6.

PEACHY SALAD

- 1 can (1 lb.) cling peach slices
1 pkg. peach gelatin
5 oz. blue cheese spread
1/2 cup salad dressing
1/4 cup chopped celery
2 or 3 tbs. ripe olive wedges
Salad greens



This is a country fresh egg.

At the sunny Lynden Kitchens put it in a can - along with several other ingredients just like it! They cooked it, chopped it, added crisp, sweet-pickle and deliciously seasoned dressing. We call it LYNDEN EGG SALAD.

One can makes 4 big sandwiches. Better buy plenty!

4 sandwiches may not be enough.

LYNDEN EGG SALAD. Try it!

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WELCOME MR. DOUGHNUT MAN

Halloween time is always doughnut time and this Doughnut Man can be a special treat for adults as well as children. Use decorative base that has weight to stay in place and a dowel 10 inches long (1/4 inch diameter) or a piece of plywood 12 by 6 by 1/2 inches with hole in center for dowel. Insert dowel securely. Following picture, alternate plain and sugared doughnuts as seen. Use heavy wire around dowel, and extending right and left for arms. Continue following picture as pattern. Gumdrops form the facial features; cornstalks make hands and decoration on hat.



Lynden Foods are Famous for their Farm-Kitchen Goodness