

Wintertime Adventures

By Beatrice Cooke



SPECIAL, FOR JANUARY: How to get a lovely, useful little butter dish for just 25¢ and a label—if you act at once.

DO SEND TODAY. You'll want this butter dish, I know! I have one and it's one of the most attractive kitchen dishes I ever owned! It's made by Blisscraft of Hollywood, done in a very smart streamlined design. The material is the modern plastic. Polystyrene, which is washable, fade-proof, odorless and sanitary. There's a crystal-clear top with a nice little quarter moon handle. And a jewel-bright tray which will add a sparkling note of color to your table. Useful as can be for protecting the flavor of unwrapped butter in your refrigerator. Makes a very pretty little serving dish for breakfast or lunch in the dinette, too. A wonderful value! I know I'd willingly pay as much as 50c for it if I found it in a store.



Get your butter dish—now—for only 25c and a label! Just take the label from a can of VEGAMATO, or a box of CHOY Instant Hot Chocolate, or any LaChoy or Meadow Gold product. Mail it with 25c in coin (please, not stamps) to: **Beatrice Butter Dish, Dept. 1, 549 West Washington Blvd., Chicago 6, Illinois.** Be sure to print your name and return address plainly. You may order as many dishes as you wish. (they're nice for inexpensive party favors or surprise gifts). Just send 25c and one label for each. This offer officially expires Feb. 28, 1950. But the supply is limited so if I were you, I'd send right away—today!

How to get hugged by a Husband

A problem, isn't it, getting variety into family meals? But savory, meaty Egg Foo Yong is one good answer! Try it on the head of the house tonight—then he prepared for compliments by male!

LaChoy China-Style Egg Foo Yong

(Serves 6) (Cooking time: 20 min.)

6 large eggs ½ tsp. pepper
 ½ tsp. salt ½ cup onions, cut fine
 1 can LaChoy Bean Sprouts (drained) 3 cups cooked converted rice
 1 cup cooked beef, veal, pork, fowl, tuna fish or seafood, cut fine
 Drain Bean Sprouts thoroughly (very important). Beat eggs 1 min. with rotary beater. Add drained Bean Sprouts, seafood or meat, salt, pepper and onions. Mix lightly together. Place 1 tsp. butter in small (6-inch) hot cast iron skillet. Pour ½ cup of

mixture into skillet and cook quickly over hot fire until set and brown on edges. Turn, and brown other side. Remove to hot plate and keep covered until rest of mixture has been cooked. Serve with converted rice, covered with gravy made with LaChoy Brown Gravy Sauce.

When I buy ready-fixed Chinese foods, or ingredients for making my own, I always buy LaCHOY. For I once visited the sparkling-clean American kitchen in Archbold, Ohio, where LA CHOY Chinese Foods are cooked. I saw Bean Sprouts, Water Chestnuts, Bamboo Shoots and other delicacies prepared as carefully as you'd fix them at home.



And I saw then why LaCHOY ingredients have been the most-asked-for of all Chinese foods for more than 25 years! Do try them; you'll like them, I know.



how would you like a **FREE Chinese Cook Book?**

A wonderful collection of 25 recipes for popular Chinese dishes! Illustrated with color photos. To get yours, write today for "The Art and Secrets of Chinese Cookery." Address, LaChoy Food Products, Division of Beatrice Foods Co., Archbold, O. Dept. J-9.



Happy Birthday, Dear Junior!

Doing social honors this month for the littlest bud on your family tree? Don't forget the ice cream! And try this party touch:

Fill meringue shells with heaps of wholesome, cream-good Meadow Gold Vanilla Ice Cream (or Strawberry or Peppermint Stick!) Then top with a thick, rich fudge sauce you can make, without cooking, from Choy Instant Hot Chocolate. How to fix the sauce? Just mix one cup of Choy with ¼ cup of boiling water... that's it!

Serve hot CHOY, too. Just hot water and three heaping teaspoons per cup does the trick. No milk or sugar needed—they're already in the CHOY. Oh yes—wish Junior or Susie "Happy Birthday" from me!

A gift of good Eating from Dixie!

I think a January Sunday dinner just needs a gleam of Southern sunshine. And this is it! Crisp, butter-fried chicken with golden corn bread sticks and Meadow Gold Honey-Butter! You make the corn bread and butter this way:

Crispy Corn Bread

1 cup all-purpose flour, sifted
 1 tsp. salt
 4 tsp. baking powder
 ¼ cup brown sugar
 1 cup yellow corn meal
 1 Meadow Gold Egg, well beaten
 1 cup Meadow Gold Homogenized Milk
 ¼ cup Meadow Gold Butter, melted

Sift flour, salt and baking powder together. Mix with brown sugar and corn meal. Combine eggs, milk and melted butter. Add to dry ingredients; stir until just moistened. Use greased corn stick molds or 8-inch square pan and bake in hot oven (450°F.) about 25 minutes or until golden brown.

Meadow Gold Honey Butter m-m

Cream ¼ cup of Meadow Gold Butter until light and fluffy. Add ½ cup honey gradually, creaming mixture well after each addition of honey. Serve with Crispy Corn Bread.

If you haven't yet tried delicate, churn-fresh MEADOW GOLD BUTTER, please do today! For cooking and for serving it's the choice of the nation's most famous chefs. And once you've used it, it will always be your choice, too!



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