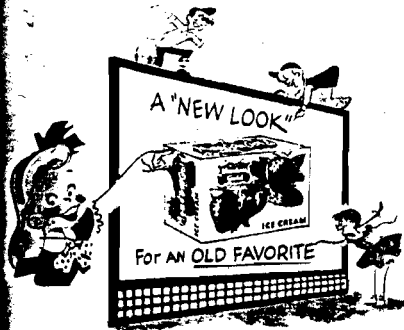


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Beatrice Cooke's Mealtime Adventures



FOR JUNE: How to get a \$3.00 set of natural maple salad bowls for \$1.25, a cover and a label!



Do you like good things to come in pretty packages? Do! And I think the perfect combination is luscious, rich MEADOW GOLD ICE CREAM in its gay new picture package. Tells at a glance just which wonderful Meadow Gold flavor is waiting inside for your spoon! Look for it at your fountain or food store, or in your shopping bag? It's a pleasure to put in your favorite Meadow Gold flavor happens to be Strawberry, here's a grand recipe you'll want to try:

Honeydew Strawberry Delight

1 quart Meadow Gold Strawberry Ice Cream (or Vanilla, if you prefer)
1 honeydew melon
2 cups strawberries, sweetened

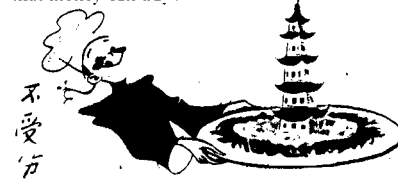
Cut honeydew melon in crosswise slices one-fourth to one-half inch thick (should make 8 slices). Remove seeds and rind. With a sharp knife, make diagonal slashes around edge of melon slices. Place slices on dessert plates and top each with a large scoop of the ice cream. Circle scoop with sweetened strawberries. Makes 8 servings.

Give your leftovers a Lift!

When you've got a bit of roast or chicken that's too much to throw out yet not enough for a meal, I think this is the perfect solution:

Pick up a tin of LA CHOY CHOW MEIN NOODLES, a bottle of LA CHOY SOY SAUCE, and a tin of LA CHOY MEATLESS CHOW MEIN (a fine, ready-cooked combination of bean sprouts, celery, water chestnuts, mushrooms, pimientos and onions). Combine your leftover meat with the Chow Mein and pop it into a double boiler while you're heating the Noodles in the oven. In a whisk you have a delicious lunch or dinner!

I do suggest that you ask for LaChoy when choosing the Chow Mein ingredients. For, in my experience, American-cooked LaChoy Chinese foods are the best that money can buy!



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FREE - Book of 25 Chinese Recipes - Send Today!

Want to amaze your family with a Pagoda Chicken Salad . . . Lobster Cantonese . . . or a Chinatown Shrimp Chop Suey? These, and many other easy-to-follow recipes are all in a little book which you may have free! Send today to Dept. J-11, LaChoy Food Products Division, Beatrice Foods Co., Archbold, O.

Sunshine for a Bridal Shower!

Is someone in your circle about to take The Big Step? Then there'll be a bridal shower at your house, likely enough. And so I'd like to have you accept this favorite recipe of mine—for a lovely, delicious cake that will suit the situation perfectly!

Meadow Gold Bride's Cake

4 1/2 cups sifted cake flour	3 1/2 cups Meadow Gold Homogenized Milk
4 1/2 tsp. baking powder	1 1/2 tsp. vanilla extract
1/2 tsp. salt	1 tsp. almond extract
1 1/4 cups Meadow Gold Butter	Red coloring
2 3/4 cups granulated sugar	Green coloring
5 Meadow Gold Eggs, unbeaten	Yellow coloring

Sift cake flour, baking powder and salt together. Cream butter thoroughly. Add sugar gradually and continue to cream until light and fluffy. Add eggs, one at a time, and beat hard after each addition. Combine flavorings and milk. Add sifted dry ingredients alternately with milk and flavorings. Blend well after each addition. Divide batter into three equal parts. Tint one pink, the next pale green and the last yellow. Pour the pink batter into a greased 10" x 4" tube pan. Carefully pour the green batter over the pink and the yellow over the green. Bake at 350° F. for 70 minutes. Cool and frost with your favorite icing. Makes 16 servings.

For preparing food as well as for serving at table, I never use anything but MEADOW GOLD BUTTER. Absolutely the freshest, most delicately delicious butter I ever tasted. And in many localities it's specially wrapped in aluminum foil, which keeps it that way twice as long! Try it at your house—and discover how good butter can really be!



GET THIS SALAD BOWL SET NOW!



4 lovely natural maple bowls!
Worth \$3.00! Send for yours today!

Here's the grandest bargain I've seen in months—and you won't want to miss it, I know! If you send now, you get a set of four beautiful natural maple salad bowls—a set most department stores are pricing at \$3.00—for just \$1.25! Plus the label from a can of California cling peaches (any brand) and one cover from a package of MEADOW GOLD COTTAGE CHEESE. I know you'll be thrilled with these lovely, useful bowls. They're the nationally famous Mumi-ning woodenware, beautifully grained and wax-finished. Each bowl is slightly oval in shape and about 7 1/2" in diameter—and what a smart Early American touch the set gives to your table! A wonderful appetizing touch, too, when you fill the bowls with delicious, cloud-soft MEADOW GOLD CREAMED PEACH SALAD! I do hope you'll pick up a package of this especially fine salad tomorrow. Then send the money with the label and your label to the address below. You'll be glad you got it!