

Beatrice Cooke's

Mealtime Adventures



FOR SEPTEMBER: How to make cottage cheese potato salad . . . brown gravy . . . steak with garlic bread.



Let's have a Picnic!

This is the best of all seasons to take to the woods! Not only to escape Labor Day's heat, but, later, to enjoy the gold-and-scarlet mystery of dreamy Indian Summer! I hope you have many grand outings this Fall. And here's a little gift from me to put in your picnic basket:

Meadow Gold Cottage Cheese Potato Salad
 3 cups smoked, diced potatoes 1 cup Meadow Gold Salad Dressing
 1/2 cup diced celery
 2 tbsp. chopped green pepper 1 tsp. salt
 1 tbsp. chopped pimiento 1/4 tsp. pepper
 1 tbsp. chopped onion 1 tsp. dry mustard
 1 tbsp. chopped pickle 1 tbsp. lemon juice
 1 cup Meadow Gold Cottage Cheese

Combine potatoes, celery, green pepper, pimiento, onion and pickle. Blend salad dressing, seasonings, and lemon juice. Pour over potato mixture. Add cottage cheese and toss lightly. Chill. Garnish with hard-cooked egg slices and paprika. Makes 6 to 8 servings.

For this recipe, I'm fortunate enough to be able to get MEADOW GOLD COTTAGE CHEESE and SALAD DRESSING—and I hope you are, too! For MEADOW GOLD COTTAGE CHEESE is *creamed*—which gives it a marvelously soft, yet firm, texture. And it has an especially fresh, delicate

flavor I know you'll find delightful. Discover MEADOW GOLD SALAD DRESSING, too. Just one taste and you'll know it has the quality fine salads deserve!

TAILORING TELLS

Certainly a smart suit distinguishes a smart woman. And just so, every now and then, a distinctive package may identify a truly outstanding product. I'm thinking now of MEADOW GOLD ICE CREAM AND SHERBETS and their gay new picture packages. When you see big,



golden oranges on a MEADOW GOLD ORANGE SHERBET package, they tell you that here's a sherbet made with natural orange. And when MEADOW GOLD fresh fruit ice creams are in season, you can tell them by the tempting fruit pictures. Look for the picture packages, do. They tell at a glance that the product inside is MEADOW GOLD—and your money's worth in quality!

Who is Kahoka Janet Xenia?

Two hints: 1) She was born near Ricknell, Indiana and 2) her greatest contribution has been in the field of child nutrition. Give up? Well, K. J. Xenia is a beautiful, sweet-natured Grand Champion Jersey Cow! And she's

important to you and me because she is typical of the fine, healthy cows which produce the good MEADOW GOLD MILK we drink. You'd find many others like her among the herds which supply Meadow Gold dairies (Betty DeKol Changeling Burke, Meadow-Lodge Blossom Time, and Collins Farm India Concentrator to name just three).

To me it's always reassuring to know that the rich, delicious MEADOW GOLD HOMOGENIZED MILK I buy comes from some of the best-bred, best-kept dairy herds in the country. Try this fine milk, do! It's grand just "as is"—or, for variety, some time try serving it this way:

New Orleans "Lauzes Matted"
 1 fully ripe banana Salt
 1 cup cold Meadow Gold 1 tbsp. molasses
 Homogenized Milk Few drops vanilla
 Mash banana with fork until smooth. Add Meadow Gold Homogenized Milk, salt, molasses, and vanilla. Shake well. Makes one large glass.

Want My Secret for Rich Brown Gravy?

I've found the key—in a little jar of LACHOY BROWN GRAVY SAUCE! Gives a wonderfully rich color and flavor to gravy, hash or stew. And because it's a *beef molasses* product rather than an animal product, it works wonders with baked beans, dark breads, and cookies, too! Do try it; it'll bring you both pleasure and praise!



FREE—Chinese Recipes!

Book of 24 recipes (Chop Suey, salads, etc.) Free. Write today to Dept. J-15, Lachoy Food Products Division, Beatrice Foods Co., Archbold, Ohio.

Good Bread, Good Meat...

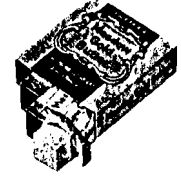


When you want to do a rather special dinner—and the guest of honor is a man—here's a menu that's impressive as can be. Like many a masterpiece it's simple but inspired. And any male who enjoys *this* meal will recall it with pleasure for months to come!

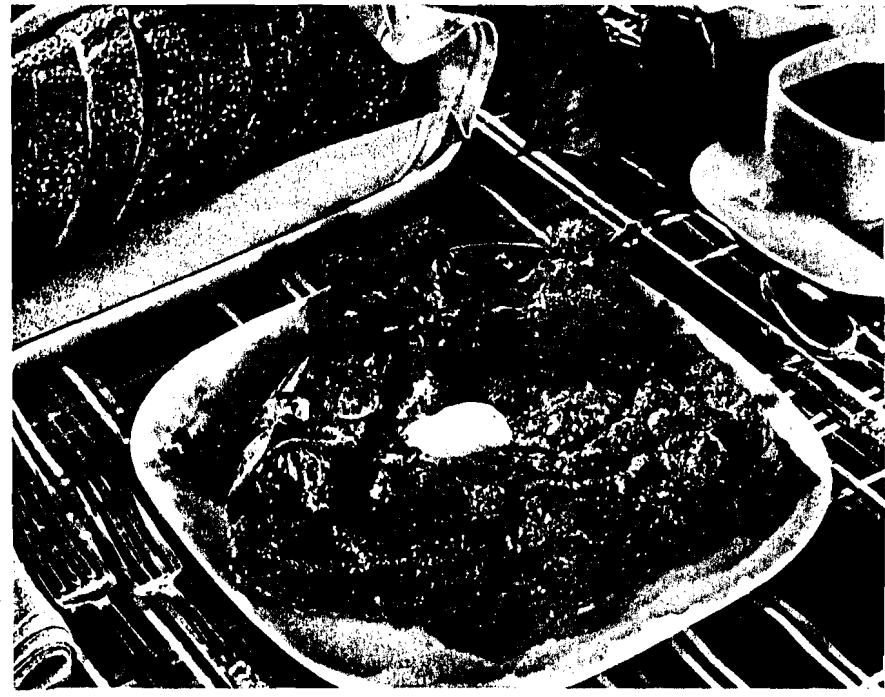
Dinner for a Discriminating Male

Steak, tenderloin or club (broiled to his specifications) and served with a rich, golden pat of Meadow Gold Butter.
 Broccoli, with chopped pimientos in browned Meadow Gold Butter. French bread with garlic butter. Get a loaf of good French or Vienna bread. Slice, but don't cut clear through. Mince a sliver of garlic and blend with a quarter-pound of Meadow Gold Butter, softened. Without breaking the loaf, butter the bread slices generously. Crisp loaf in the oven while steak is broiling.
 Tossed green salad with Meadow Gold French Dressing.
 For dessert, serve a refreshing Meadow Gold Limo Sherbet with coffee and Meadow Gold Cream.

This meal calls for superior butter. And that's MEADOW GOLD, the finest I have ever used. Deliciously delicate and, in most localities, specially wrapped in flavor-saving aluminum foil. Try MEADOW GOLD today. You won't go back to ordinary butter, I assure you!



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You'll be surprised how much better this grand meal tastes when prepared with Meadow Gold Butter!

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