

The Naked Orange.

You little tart you.



You look wickedly delicious. You taste divinely wicked. Yet you're really quite the most innocent little tart ever whipped up.

And you're doubly delicious with the Naked Orange. That plump, quivering, succulent Mandarin Orange from Japan. And you're also so easy on an elegant figure.

Go ahead. Live a little.

No seeds, no rind, no membranes. And so few calories.
Japanese Canned Mandarin Oranges

MANDARIN ORANGE CHEESE TART: Prepare graham-cracker crust using your favorite recipe. Line 8 muffin cups with cup-cake liners, then press mixture in bottom and up sides of cups. Bake in preheated (350° F) oven for 10 minutes. Cool; then remove shells from muffin cups and peel away paper. For filling—fill each shell with cottage cheese, then top with drained canned Japanese Mandarin Oranges. Garnish with mint, if desired.

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