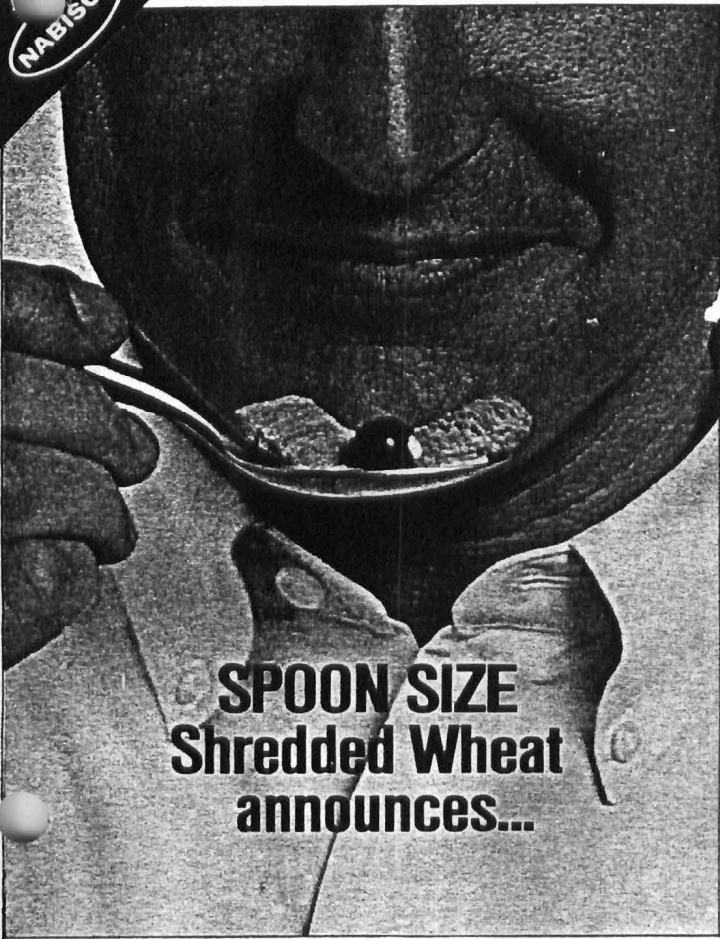




YOU'LL FIND QUALITY IN OUR CORNER



SPOON SIZE
Shredded Wheat
announces...

BRUNCH *continued*

Spread 1/4 cup apricot preserves and 2 tablespoons chopped walnuts over one half; fold other half over lengthwise. Dampen and press edges together to seal. Cut crosswise into four 4x2 1/2-inch strips. Make a 3-inch slit lengthwise in center of each strip. Fold one end over and pull through slit. Place on greased cookie sheet. Press to flatten slightly. Let rise and bake as above. Makes 4.

Catherine Wheels. With floured rolling pin, roll out one-quarter of dough to a 16x4-inch rectangle. Cut crosswise into four 4-inch squares. Slash each square diagonally from corners half way to center. Fold one point from each corner to center; press points together to seal. Tuck a few currants in folds of each square; sprinkle lightly with cinnamon sugar. Place a teaspoon of red currant jelly in centers. Place shaped pastries on lightly greased cookie sheet. Let rise and bake as above. Makes 4.

Envelopes. With floured rolling pin, roll out one-quarter of dough to a 16x4-inch rectangle. Cut crosswise into four 4-inch squares. Place a teaspoon of almond paste in center of each square, fold corners to center. With thumb, press corners firmly together in center. Fill thumb prints with red currant jelly. Place on greased cookie sheet. Let rise and bake as above. Makes 4.

orange juice. Let stand while dough is rising for first time. Combine 1/4 cup each chopped walnuts or pecans and sugar and 1/2 teaspoon cinnamon. Mix in drained currants. With floured rolling pin, roll out one quarter of dough into a 16x5-inch rectangle. Sprinkle with nut mixture. Cover with waxed paper. Roll with rolling pin to press nut mixture into dough. (Dough will measure about 18x6 inches.) Remove paper. Starting from a long side, roll up dough into an 18-inch-long roll. Slash roll three quarters of the way through every 1/2 inch. Then cut through every third slash to make twelve 1 1/2-inch-long rolls. Spread rolls apart slightly at slashes. Place on greased cookie sheet. Let rise and bake as above. Makes 12.

Knots. With floured rolling pin, roll out one-quarter of dough to an 8-inch square. Press long, sharp knife down through dough to make sixteen 8x1/2-inch strips. Roll or pat 1/2 cup almond paste into a 4x3-inch rectangle. Cut into sixteen 3x1/4-inch strips. Place a strip of almond paste 1/2 inch from one end and centered on a pastry strip. Fold other end over; press edges to seal. Tie strip in a knot. Place on greased cookie sheet. Make 16 knots. Let rise and bake as above. Makes 16.

Boats. Roll out dough and cut into strips as for knots. Cut strips in half

A PARTY IS A MIDNIGHT SOUP SUPPER

continued from page 91

Our first menu is pictured on page 90. But read on for a second menu for more of the same late-night glamour.

- PISTOU
- SCRAMBLED EGGS WITH BLACK CAVIAR
- WHOLE-WHEAT TOAST
- BUCKWHEAT PANCAKES
- RYE BREAD/PUMPERNICKEL/
- FRENCH BREAD/CHAMPAGNE

PISTOU

This hearty soup is so good and so easy, you'll want to serve it often.

- 1 1/2-qt water
- 1 cup dried white beans, marrow or great northern
- 2 potatoes, pared and diced
- 1/2 lb. green beans or 1 (10-oz.) pkg. frozen cut green beans
- 1/2 cup chopped basil or 1/4 cup dried basil leaves, crushed
- 5 cloves garlic, crushed
- 2 onions, sliced
- 1/4 cup olive oil or salad oil
- 3 tomatoes, seeded and diced
- 2 zucchini, washed and diced
- 1 (8-oz.) can tomato sauce
- 2 Tb. salt
- 1 tsp. black pepper
- 1/4 cup chopped parsley

In a large kettle, bring 1 1/2 quarts water to a boil. Add 1 cup dried white beans (marrow or great northern); boil 2 minutes. Reduce heat and simmer, covered, 1 1/2 hours or until beans are tender. Add 2 potatoes, pared and diced. Snip ends off 1/2 lb. green beans and cut in 1-inch pieces. Add to soup with 1/2 cup chopped basil and 5 cloves garlic, crushed. Simmer 15 minutes longer.

Meanwhile sauté 2 onions, sliced, in 1/4 cup olive oil until golden. Add to soup along with 3 tomatoes, seeded and

diced, 2 zucchini, washed and sliced, 1 (8-oz.) can tomato sauce, 2 Tb. salt and 1 teaspoon black pepper. Simmer, covered, 15 to 20 minutes or until zucchini is tender.

Just before serving, sprinkle with 1/4 cup chopped parsley. Serve hot or ladle into bowls. Serves 6. *Ed Note:* Or use 1 (16-oz.) can peeled tomatoes and juice and 2 fresh tomatoes and tomato paste.

SCRAMBLED EGGS WITH BLACK CAVIAR

Make two recipes Scrambled Eggs with Herbs (page 128), omitting the salt. Place in heated serving dish. Add 1/2 cup dairy sour cream over top and top cream with 1 (2-oz.) can black caviar. Serves 6.

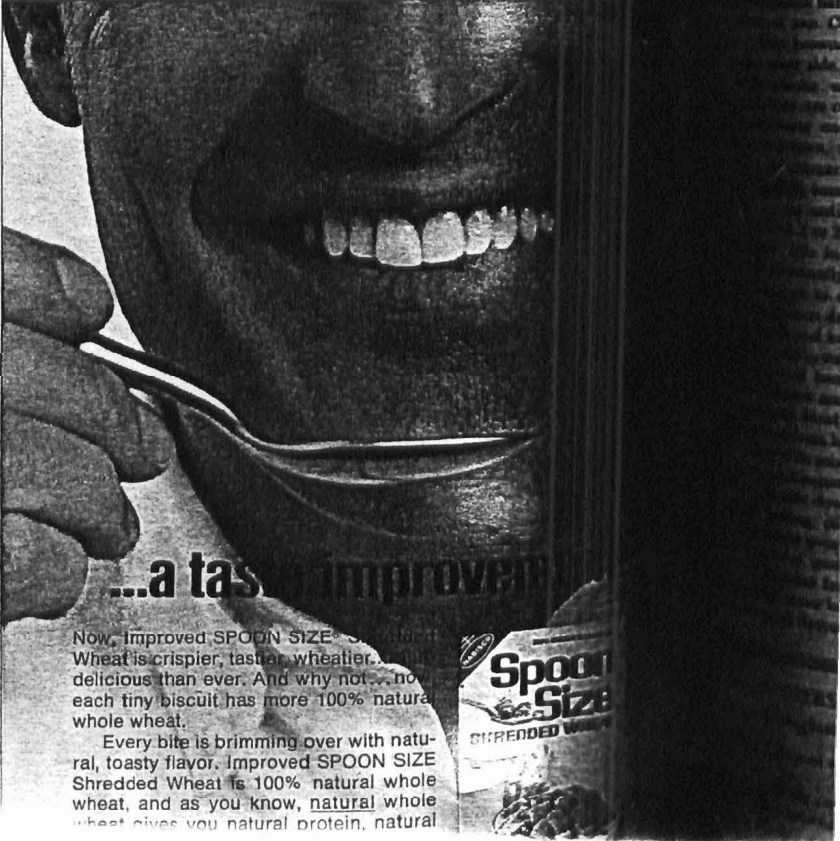
- OYSTER BISQUE
- CHICKEN-AND-HAM-STUFFED
- SHERRY SAUCE
- SALADE PROVENCAL
- CÔTE DU RHÔNE

OYSTER BISQUE

- 1 cup chopped onion
- 1 cup chopped celery
- 1 clove garlic
- 1/4 cup butter or margarine
- 3 (8-oz.) cans oysters
- 1 cup milk
- 1/2 cup flour
- 1/2 cup heavy cream
- 1/2 cup dry white wine
- 1/2 cup dry sherry
- 1/2 cup dry vermouth
- 1/2 cup dry brandy
- 1/2 cup dry cognac
- 1/2 cup dry rum
- 1/2 cup dry gin
- 1/2 cup dry vodka
- 1/2 cup dry tequila
- 1/2 cup dry rum
- 1/2 cup dry gin
- 1/2 cup dry vodka
- 1/2 cup dry tequila

In large saucepan, sauté onion and celery in 1/4 cup butter or margarine until onion is golden.

Drain 3 (8-oz.) cans oysters in liquid, or use fresh oysters if available. Chop oysters and onion mixture. Then stir into serving liquid, 1 cup milk.



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