

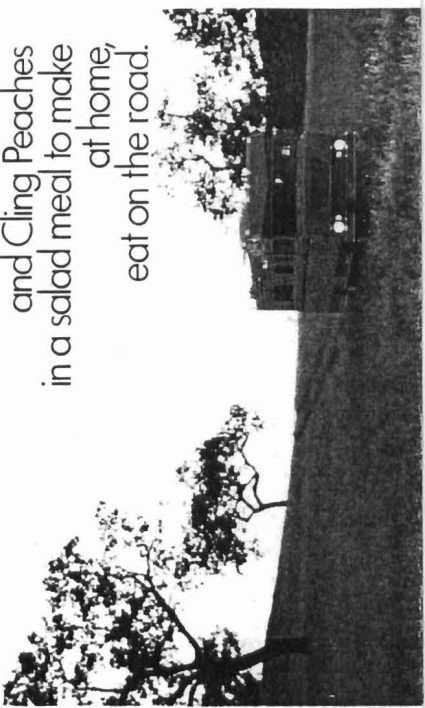
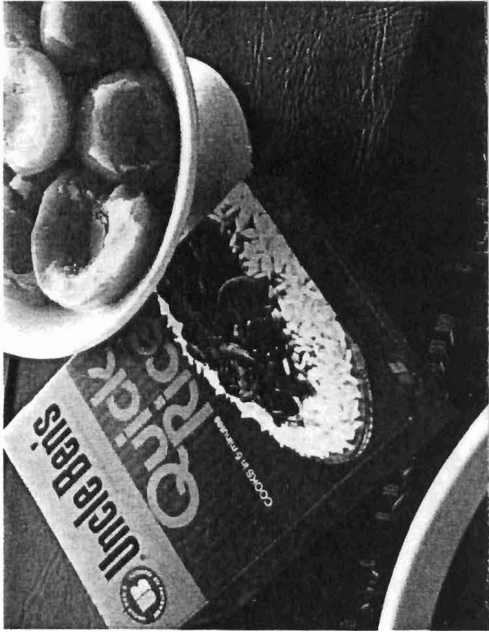
# UNCLE BEN'S QUICK Rice will delight your weekend gypsies.

As the spring days grow warmer and longer, many Western families are climbing into the car or camper for weekend outings. Good food is always part of the fun, and while no one is likely to complain if you offer hamburgers or cold cuts, why not consider a salad supper for a change?

This one combines UNCLE BEN'S QUICK Rice, canned Cling Peaches, and ham in a

## Saturday Vagabond Supper

Uncle Ben's® Quick Rice  
and Cling Peaches  
in a salad meal to make  
at home,  
eat on the road.



creamy sweet-sour dressing. It's so satisfying all you need with it are bread, sliced tomatoes, and a frosty pitcher of iced tea.

You can cook the rice and put the salad together the night before, then tote it along in the camper refrigerator or any well insulated container.

UNCLE BEN'S QUICK Rice is the perfect rice for make-ahead dishes because it's real rice, not instant. It cooks up separate and fluffy in only five minutes, and retains all the flavor of regular long-grain rice.

Popular canned Cling Peaches give your salad an authentic Western flavor. The golden, firm-fleshed clings are canned exclusively in California and are one of the state's proudest crops.

Even though this salad travels well, it would be equally welcome for a relaxed evening meal on the deck or patio.

#### VAGABOND SUPPER

2 cans (16 oz. each) CLING PEACH HALVES  
Water  
4 cups UNCLE BEN'S QUICK Rice  
1 tsp. salt  
3 cups julienne strips of cooked ham  
½ cup thinly sliced celery  
¼ cup sliced green onions (use part of tops)  
Sweet-Sour Dressing (recipe follows)  
Salt optional  
Lettuce

Drain peaches, reserving liquid. Dice all but 6 peach halves, reserving remaining halves. Measure peach liquid; add water to make 3 cups. Stir rice, liquid and the 1 tsp. salt in a large sauce pan. Bring to a vigorous boil. Simmer, covered, about 5 minutes.

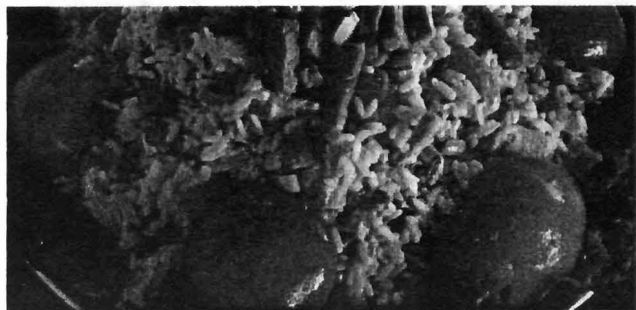
Chill rice, then fluff with a fork. In a large bowl lightly mix the chilled rice with about 2 cups of the ham, the diced peaches, celery, onions, and dressing. Taste, and add salt, if needed. Cover and chill until ready to serve. Mound the salad on a serving plate lined with lettuce. Top with reserved ham strips and cling peach halves. Garnish with additional sliced green onions. Makes 6 servings.

*Sweet-Sour Dressing:* Mix until smooth ½ cup each mayonnaise and sour cream; ¼ cup coarsely cut chutney or orange marmalade (if marmalade is used, add ⅛ tsp. ground ginger); ½ tsp. each dry mustard and curry powder; and a dash cayenne.

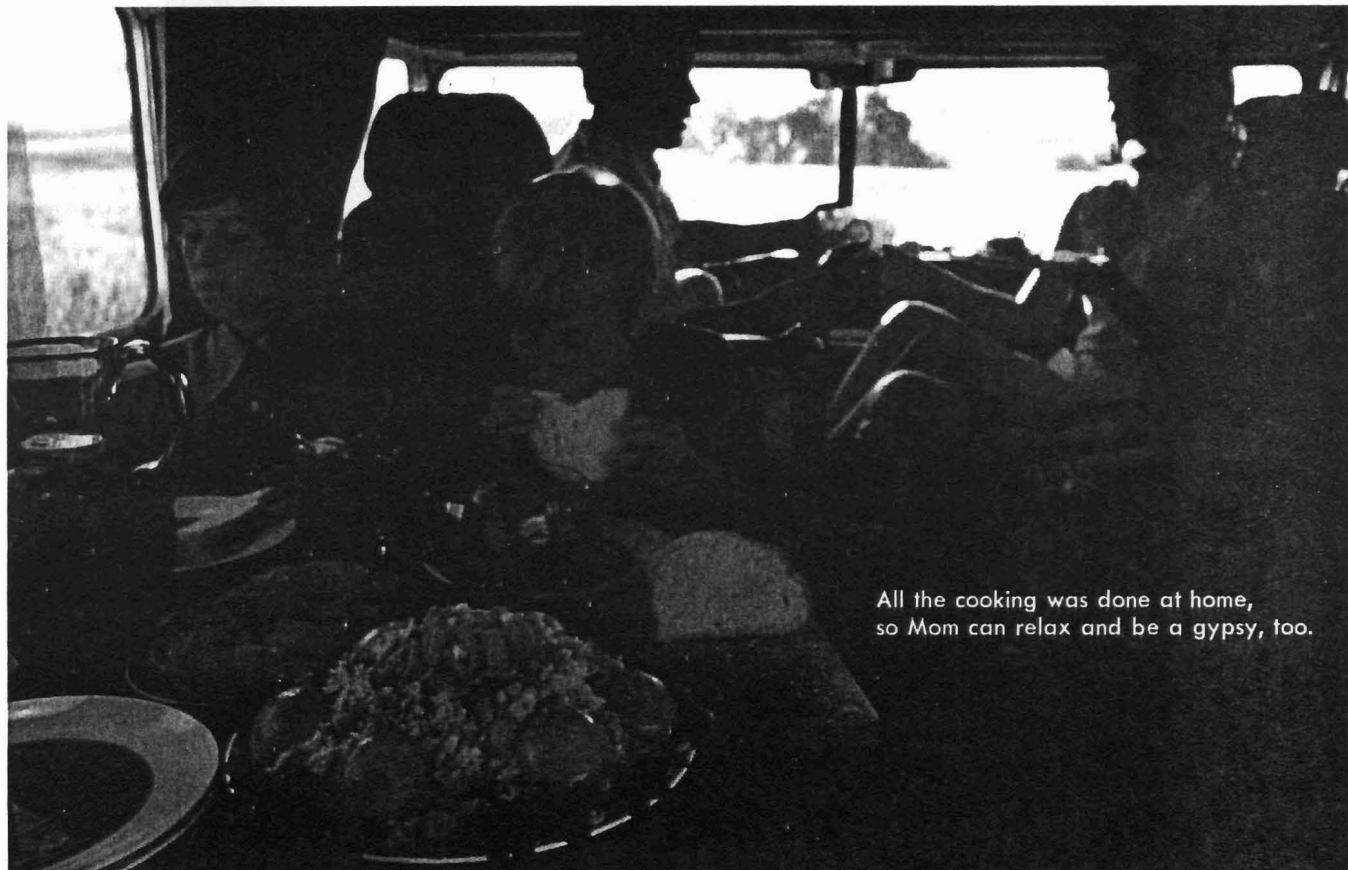
This recipe is included with "UNCLE BEN'S Golden West Recipes." For a free copy of all recipes, send your name, address, and zip code to: Golden West Recipes, Box 19480, Houston, Texas 77024.



Golden-fleshed peaches, ham slivers, complement the snowy rice.



Any field becomes a family dining room in the California spring.



All the cooking was done at home, so Mom can relax and be a gypsy, too.

UNCLE BEN'S Rice keeps the best company in the West.

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