

ued  
not center 5-inch  
each of the 7 (5x1 1/2-  
on each end, in half  
upper right to lower  
right side remove lower  
angle, on left side re-  
of top rectangle. Con-  
down each side.  
over center 5-inch sec-  
leaving half inch un-  
a side. Fold  
alternating  
le. over fill-  
Beat 1 egg  
espoon milk.  
ry. Bake loaf  
y 25 minutes  
s golden and  
rough.  
ie sheet to  
cool 30 min-  
Coulibiac to  
erate until  
arnish with  
en served.

AF (pictured)  
erwurst  
argarine,  
es  
lean roll  
rd  
e  
rd tongue  
nch loaf pan  
d crosswise  
foil. Grease  
mash. b.  
vurst. Com-  
with 1/4 cup  
r margarine,  
brandy; beat  
hen mix in 2  
pped chives.  
p liverwurst  
epared pan.  
layer. Make  
succession, of  
mcheon roll,  
rst mixture,  
sliced muen-  
up liverwurst  
sliced cooked  
aining liver-  
Refrigerate  
or overnight  
n enough to

vert loaf onto  
platter. Peel  
into 1-inch  
h very sharp  
ed asparagus  
bottled herb  
nch dressing  
accompani-  
loaf.

Cook 1/2 (8-oz.) pkg. macaroni in boiling salted water until tender, according to pkg. directions. Drain. Rinse macaroni well with cold water. Drain 3 (7-oz.) cans tuna and break into large pieces.  
In large bowl combine cooked macaroni, tuna pieces, 1/2 cup each sliced scallions and chopped celery with leaves, 1/4 cup each green pepper and pickle relish. Mix combination lightly together.

Combine 1/2 cup mayonnaise or salad dressing with 1/4 cup lemon juice. Pour combination over macaroni mixture. Toss gently until macaroni is well coated. Refrigerate 1 or 2 hours until well chilled.  
Line a 2-qt. serving bowl with washed chilled leaves from 2 Bibb lettuce. Spoon Tuna-Macaroni Salad into center. Peel and quarter 6 hard-cooked eggs and arrange around edge. Serves 6 generously.

CRAB SALAD, ORIENTALE  
2 (6-oz.) pkgs. frozen king crabmeat, thawed  
1 (5-oz.) can bamboo shoots, drained  
1 (5-oz.) can water chestnuts, drained  
1/2 cup sliced pitted ripe olives  
1/2 cup olive oil or salad oil  
2 Tb. white wine vinegar  
1 Tb. shoyu  
seasoning  
tossed  
1/4 tsp. green  
1/4 tsp. white  
weed for  
fresh  
1 large  
2 Tb. lemon  
1 head Ch  
cabbage  
and chie

Drain 2 (6-oz.) frozen king crabmeat. Carefully remove large, flake crabmeat into bowl. Add 1 (5-oz.) can bamboo shoots, drained, 1 can water chestnuts, drained and sliced, and 1/2 cup pitted ripe olives.  
In jar with tight lid combine 1/2 cup olive oil, 2 tablespoons white wine vinegar, 1 tablespoon shoyu seasoning for seafoods, 1/4 teaspoon each dry mustard and ground black pepper. Shake jar to mix. Pour over crabmeat. Toss gently to mix. Refrigerate for 1 hour.  
To serve: Cut 1 loaf Wonder Bread into 6 (3/4-inch) rings, remove peel. Dip rings with 2 tablespoons dressing and brush with juice. Arrange on chilled, washed, Bibb lettuce leaves on 6 salad plates. Spoon crabmeat into rings, dividing equally. Serves 6.

COLD SHRIMP CREOLE  
1 cup chopped onion  
1 cup chopped celery  
1 cup water  
3/4 cup chopped green pepper  
1/2 cup spicy-sweet French dressing  
1 tsp. salt  
Dash cayenne  
1/2 cup raw long-grained white rice  
1 (1-lb.) pkg. frozen deveined raw shrimp  
1/2 cup sliced pickled gherkins  
3 large ripe tomatoes  
Watercress

In saucepan combine each chopped onion and water, 3/4 cup green pepper, 1/2 cup sweet French dressing, 1 spoon salt and dash cayenne. Bring to a boil, stir in raw long-grained white rice. Cover. Reduce heat to low, simmer 20 minutes or until tender and all liquid is absorbed.  
Cook 1 (1-lb.) pkg. frozen deveined raw shrimp according to package directions. Drain.  
In large bowl combine rice, shrimp, 1/2 cup sliced pickled gherkins. Toss to mix. Cover. Refrigerate 1 to 2 hours or until cooled.  
To serve: Mound on platter. Garnish with 3 tomatoes, sliced. Serves 4 to 6.

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Aug. sandwich idea: Have you tried grilled ham and Cheddar cheese sandwiches?

SALAD  
bow macaroni (2 cups)  
id-pack tuna  
ilions  
celery with leaves  
green pe  
sh  
se or salad dressing  
e  
shed and chilled  
s

**PATTERN BACKVIEWS**  
see page 52

8956 9001  
All vintage to size 10. All fabric without  
noted.  
**SIMPLICITY 8956** Misses' one-piece  
dress, 3/4 to 5/8 length. Features 2 yokes,  
fabric  
**SIMPLICITY 9001**

**FABRIC LAYOUTS** 8956  
Sals.

9001 Sals.

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Kellogg's  
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**Special K Breakfast**  
...orange  
...juice  
... (1 oz.)  
... high-protein  
...  
... on sugar  
... milk  
... coffee or tea  
... than 240 calories)

# Special

170 LHS P/10