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cubes, and French dressing. ed in French dressing and garnished with tomatoes.

with egg slices.

Sliced beets marinated in ished with onion rings.

Dress up a canned fruit salad with pineapple chunks lift them out of the can. wet with syrup, and dip into chopped nuts.

in slivered toasted almonds, ly thickened. Fold in 1/2 cup chopped pecans, or plain or drained crushed pineapple toasted cocoanut for a fruit and 1 cup diced unpeeled red salad topping:

or apricots, adding a leaf of watercress for a stem, to Asparagus spears marinat-garnish canned meat platters.

French dressing & garnished canned meat arrangement. nish vegetable salads.

CRUSHED PINEAPPLE MOLD

Dissolve 1 package lemonflavored gelatin in two cups Roll balls of cream cheese hot water. Chill until slight-

MOLDED GARDEN VEGETABLE

Green beans marinated in as a colorful addition to a h . water. Add ½ teaspoon be done well in advnce. salt, 2 teaspoons grated on-

DESSERT & PARTY SALADS

Colorful canned fruit arapple. (1/2 cup chopped pe- rangements, lovely gelatin To prevent apple or bana- cans or walnuts may be add-molds, and unusual frozen The gelatin and frozen types are

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Serve tomato juice aspic may be served as a dessert taining menus when so much and fruit cocktail. Pour into molds in crip lettuce cups - flavored gelatin in 134 cups of the food preparation must refrigerator tray that has

Use pimiento strips, thin ion, and 1 tablespoon vine serving trays and platters erator set at coldest setting slivers of cheese, slices of gar. Chill until slightly will determine the size of (approximately stuffed olives, or sieved thickened Drain one No. 3 the fruit salad arrangement. French dressing and garn- hard-cooked egg yolk to gar- can mixed garden vegetables It's easy to place canned paper, cut into thick slices. Carefully fold the vegetables fruits attractively on any Garnish with watercress. 8 and 1/2 cup chopped celery shape plate, and combine servings into gelatin. Mold as desired; them with a pretty and suitchill until firm. Unmold on able garnish. When large gel- at room temperature for a salad greens. 5 to 6 servings, atin ring molds are used, a few minutes just before servcenter nicely. Frozen fruit are ever so much better. salads are usually made in refrigerator freezing trays or loaf pans and cut in slices to

> serve accompaniments Bread may be as varied as the salads, with the following topping the list of favorites; tiny sweet rolls, cinnamon toast, and fancy party sandwiches.

FROZEN FRUIT SALAD

1 no. 2½ can fruit cock-

- 1 teaspoon unflavored gelatin.
- 2 tablecpoons lemon juice-1/4 cup mayonnaise
- % cup whipping cream, chilled

1/2 cup sugar

 $\frac{1}{2}$ cup chopped nuts then dissolve over hot water gelatin just to cover Chill Blend cream cheese with until firm mayonnaise and alt. Stir in halves upright against sides gelatin Whip cream until of mold and place cherries astiff, adding sugar gradually bove pineapple slices Pour during last stages of beating

Dissolve 1 package lemon especially suitable for enter- Fold in cheese mixture, nuts, been lined with waxed paper Your own collection of Freeze until firm with refrig-4 hours). Turn out on platter, remove

> NOTE: Let the salad stand bowl of mayonnaise fills the ing. The flavor and texture

FRUIT GELATIN RING MOLD

2 packages lernon-flavored gelatin

1½ cups hot water 2 cups fruit syrup (drained from pueaches and pineapple)

Canned peach halves,

drained pineapple slices, Canned drained

Canned dark sweet cherries, drained

Salad greens

Dissolve gelatin in hot wa-1 3-oz. pack cream cheese ter Add fruit syrup and chill mixture until slightly thickened. Pour 1/2 cup gelatin into the bottom of an 8inch ring mold ($1\frac{1}{2}$ quarts) and chill until almost firm. Set pineapple slices in gela-Drain fruit cocktail. Soft- tin with a dark sweet cherry en gelatin in lemon juice, in the center and pour in Stand peach in gelatili to cover peaches about one-half and chill until firm Add remaining gelatin (Turn to page 8)







wild birds to find sufficient food. Feed RED WILD BIRD ROSE FEED to attract desirable species of wild birds to feeding stations in the yard or garden area.

RED ROSE WILD BIRD FEED, is a special selection of clean, high quality ingredients including sunflower, milllet, kaffir - milo, oat groats, wheat and peanut hearts.



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