

SNOWCAP CANTALOUPE SALAD

- 1 envelope plain gelatin
- 1 cup cold water
- 1 tablespoon fresh lemon juice
- 1 tablespoon sugar
- % teaspoon salt
- ¼ cup mayonnaise
- 1 to 2 teaspoons grated orange rind
- 2 cups small curd cottage cheese
- 3 California midsummer cantaloupes

Soften gelatin in water, and dissolve by placing over hot water. Blend in lemon juice, sugar, salt, mayonnaise, orange rind and cottage cheese. Turn into molds. Chill until firm. Unmold and serve on chilled, salted cantaloupe halves. Garnish molds with blueberries and mint leaves, if desired. Makes 6 servings.





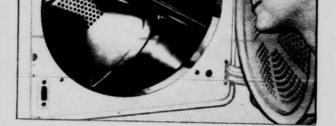
10

the

Sood

'tis summertime with days filled with fun and relaxation along with delightful, yet easy-to-make meals for this time of year.

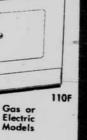
For these meals we draw upon the fruits and vegetables of our gardens; upon dairy foods; and from past experience we've learned we'll need an endless supply of iced tea, iced coffee and fruit juices of every description. By and large, sandwiches prove the mainstay of our existence though we just couldn't round out most meals



Only Speed Queen has the handy "IN-A-DOOR" LINT TRAP for easy cleaning in seconds and always visible as a reminder.

guaranteed for life of dryer.

GREATER DEPENDABILITY Means GREATER ECONOMY... Buy Speed Queen!



ir

in your wringer washer

Only Speed Queen has the Bowl-Shaped STAINLESS STEEL TUB with double walls to keep water hot. Only Speed Queen has the SUPER DUTY ALUMINUM WRINGER with 4 "knee-action" coil springs to apply uniform pressure.

GREATER DEPENDABILITY Means GREATER ECONOMY...Buy Speed Queen!

See your dealer, or write SPEED QUEEN a division of McGraw-Edison Co., Ripon, Wis.

without a salad - tempting and tantalizing.

Desserts consist largely of fruits and melons from our own gardens or roadside stands, though we supplement our dessert list with quantities of ice cream on hand at all times. And even if we feel the need of something special in the line of salads or desserts to grace our tables when we have guests, these can be prepared in the cool of the evening or in the quiet of early morn and stowed away in the refrigerator for later use.

Thus the cook as well as the company can relax together while enjoying food and fun in the good old summertime.