

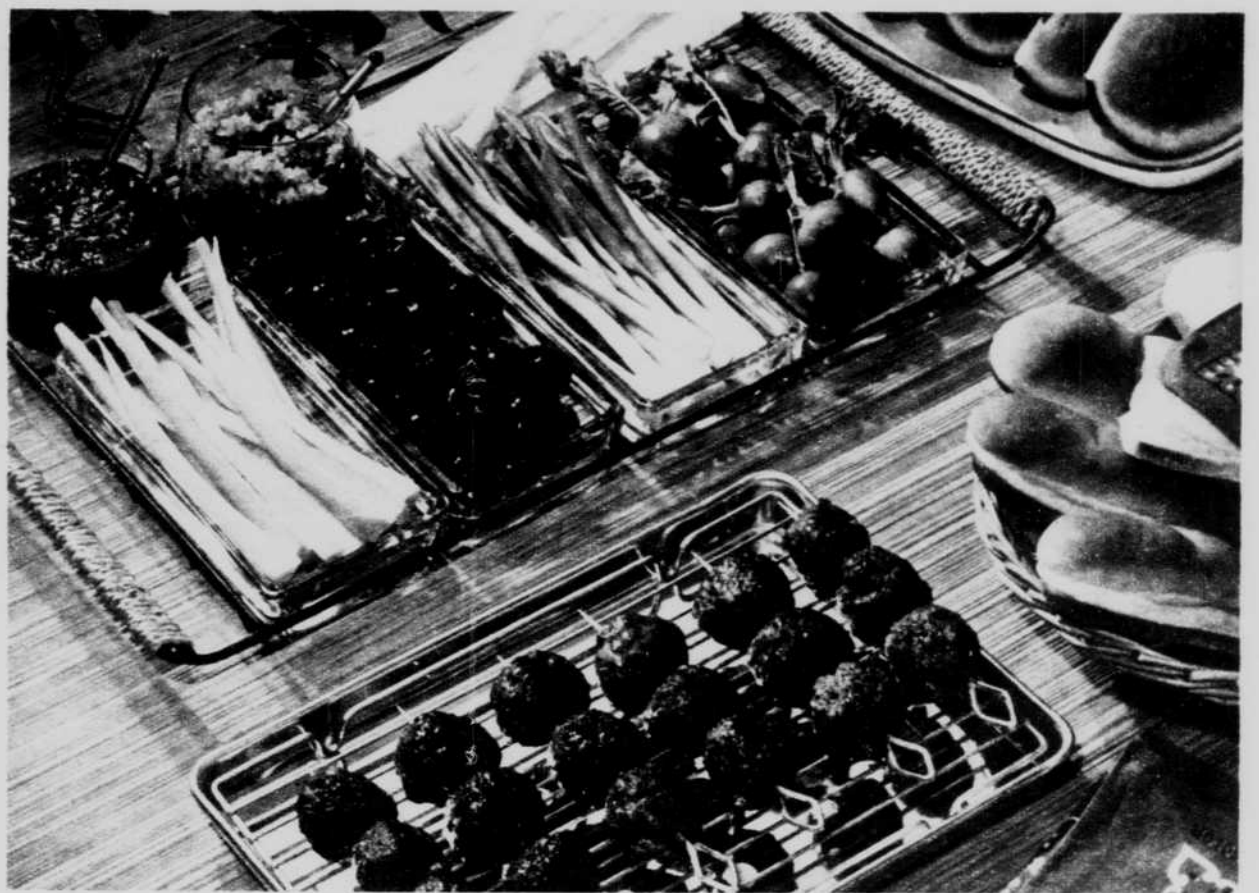
in the Good Old Summertime

cont'd

TRADE WINDS SALAD



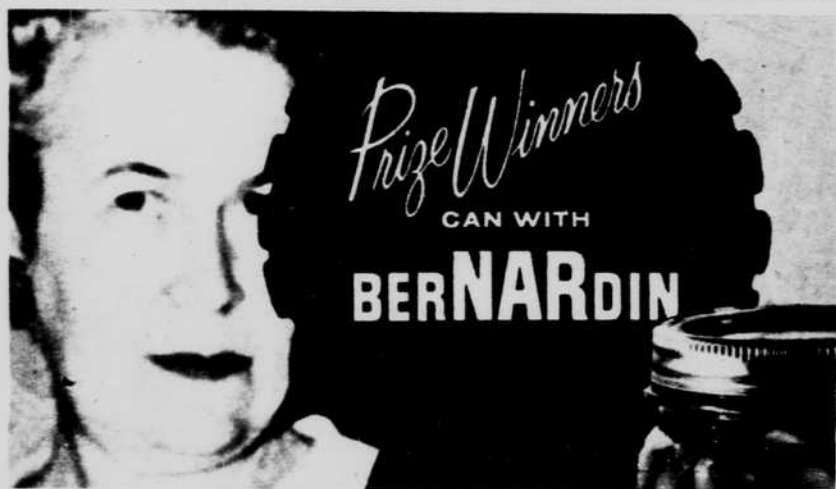
Cook according to package directions... 7-oz package Creamettes
Melt in skillet... 1 tbsp butter
2 tsp brown sugar
Add and brown... 12-oz can SPAM, cubed
Drain SPAM cubes. Cool.
Combine... Creamettes, SPAM cubes
Mix together, add... 13½-oz can pineapple tidbits, drained
½ cup processed cheese (diced)
½ teaspoon salt
Mix together, add... 2 tbsp pineapple juice
¾ cup mayonnaise
Chill in refrigerator... Serves four to six.



BURGER ROLLS WITH FINGER SALADS

1 pound ground lean beef	Relish	Ripe olives
1 egg	Carrot sticks	Radishes
1 teaspoon salt	Celery sticks	Green onions
Finger rolls		

Mix beef, egg and salt thoroughly, and shape into 18 small balls. Place 3 on each skewer. Broil until well browned on one side, turn and brown second side. Serve in finger rolls with your favorite relish and a finger salad of carrot sticks, celery sticks, radishes, ripe olives and green onions. Makes 6 servings.



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STRAWBERRY CREPES (Makes 16-18 crepes)

1 cup sifted flour	2 tablespoons melted butter
1 tablespoon sugar	Jam or fresh berries in season
Few grains salt	sweetened to taste
3 eggs, well-beaten	Confectioners' sugar
1 cup milk	

Mix and sift first 3 ingredients. Stir in eggs. Add milk and 2 tablespoons melted butter and stir till smooth. Let stand 2 hours.

Melt about 1 teaspoon butter in 5-6" skillet. Use 2-3 tablespoons batter for each crepe. Brown on both sides. Keep covered and warm till all crepes are baked. Spread with jam or crushed fresh berries sweetened with sugar to taste. Roll up; sprinkle with sugar.