



PINEAPPLE TOPSY-TURVY ROLLS

Shape foil to make a little shallow "pan" that fits the number of rolls you need. For 6 to 8 rolls, allow:

- 2 tablespoons butter
- ½ cup light brown sugar
- ½ cup drained crushed pineapple (9-oz. can)

Preheat oven to 375° (mod.). Put butter in foil and set in oven to melt. Add brown sugar and pineapple; mix together, then arrange rolls over mixture. Bake 25 to 30 minutes, or until rolls are nicely browned. Let stand 2 or 3 minutes, then invert on plate and let stand a minute before lifting off the foil. Serve hot.

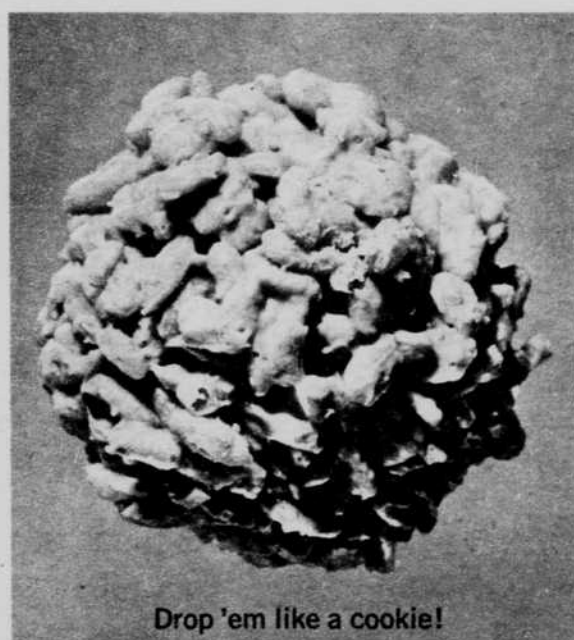
Oven-ready biscuits — the kind that come in tube-shaped carton in refrigerated cabinet at your grocer's — are fine done the same way, but bake at 425° (hot) for about 10 minutes.

Slice for C

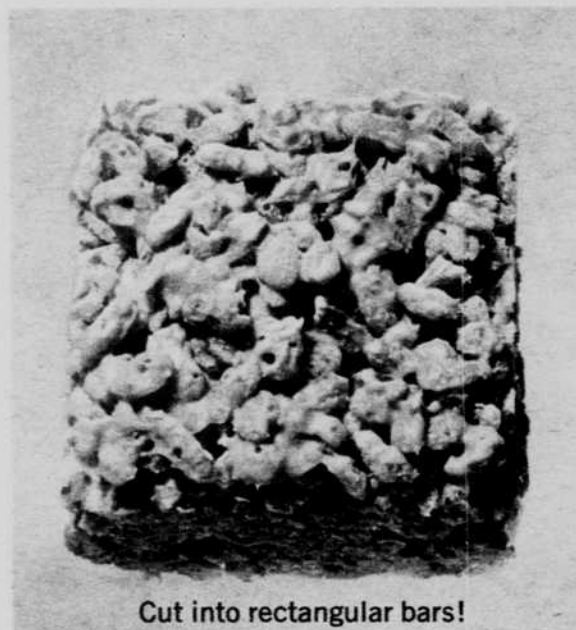
When unexpected guests drop that offers special appeal — somet in a hurry — you can have an in- to if you have a file of recipes just be sure to keep the necessary ing- It may be your favorite casserole unusual way of serving meat, such meat loaves, or a 20-minute chili American cheese hamburger deli. Again it may be a special touch.

LOOK! YOU'RE AN ARTIST! WITH NEW SCOTCH CRISPIES

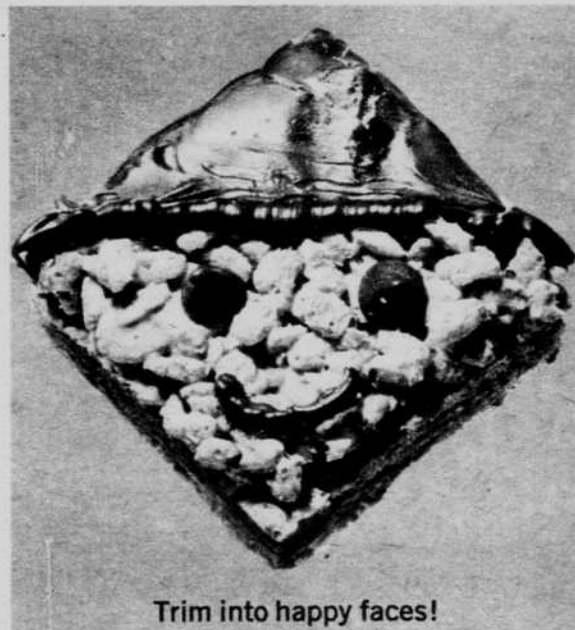
A SWEET AND CRUNCHY COMBO OF NESTLÉ'S® BUTTERSCOTCH FLAVORED MORSELS AND KELLOGG'S RICE KRISPIES®. EASY TO FIX 'N' FANCY!



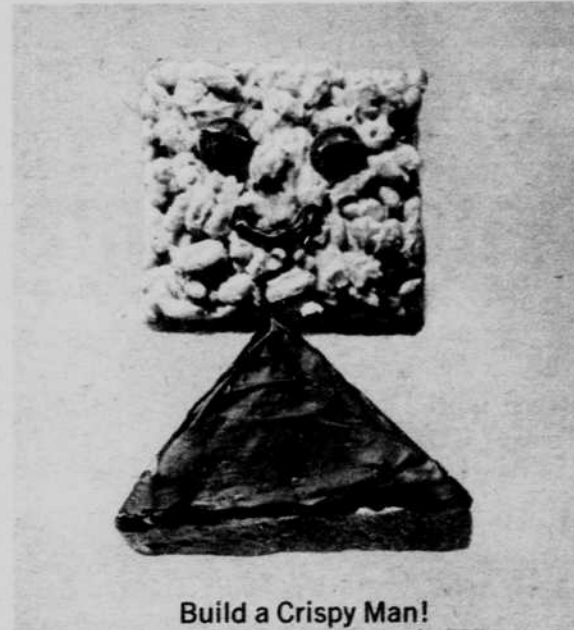
Drop 'em like a cookie!



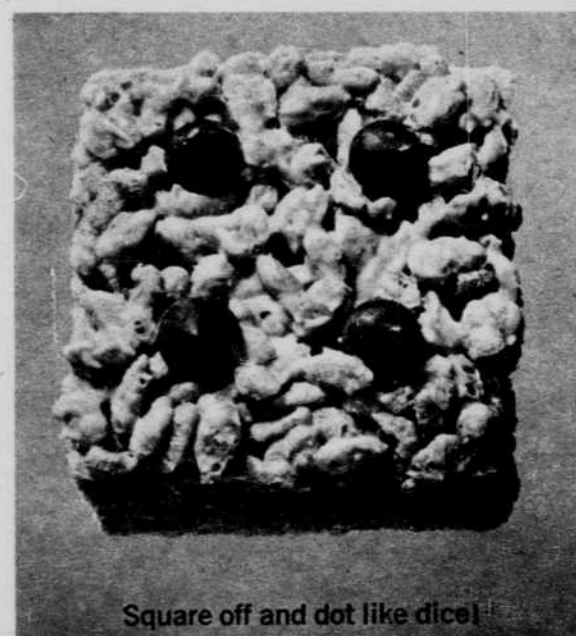
Cut into rectangular bars!



Trim into happy faces!



Build a Crispy Man!

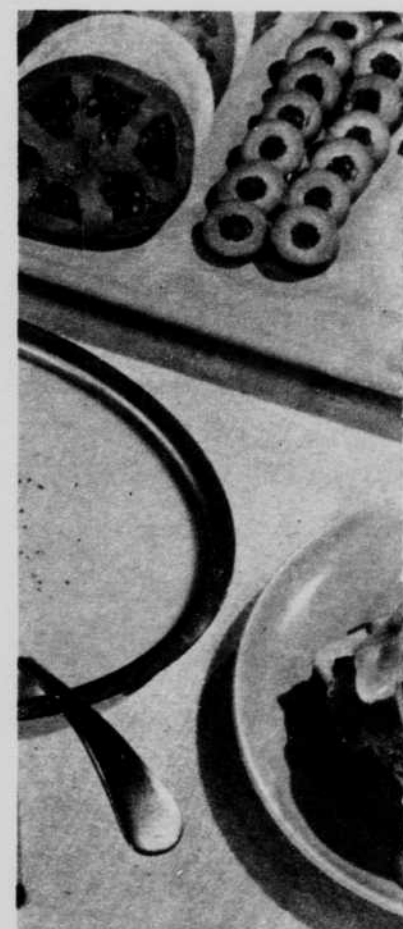


Square off and dot like dice!



SCOTCH CRISPIES

Combine and place over hot (not boiling) water: one 6-oz. pkg. (1 c.) Nestlé's Butterscotch Morsels and ½ c. peanut butter. When butterscotch melts, stir till blended. Remove from heat. Add 3 c. Kellogg's Rice Krispies and stir till well coated with butterscotch mixture. Drop by teaspoonfuls onto waxed paper. Chill till set. YIELD: 6 dozen. OR spread in buttered 9" square pan. Chill till set, then cut in desired shapes and decorate with Chocolate Glaze: Melt one 6-oz. pkg. (1 c.) Nestlé's Semi-Sweet Chocolate Morsels; stir to blend. Be your own artist!



20-MINUTE CHILI DINNER

- 1 onion
- 1 clove garlic
- 1 tablespoon chili powder
- 2 tablespoons drippings
- 2 (1-lb.) cans drained red kidney beans
- 1 (8-ounce) can tomato sauce
- ½ teaspoon salt
- 1 (12-ounce) can pork luncheon meat or cut up 1½ to 2 cups of left-over cooked meat
- 1 (1 lb.) can cling peach halves

Peel onion and garlic and chop very fine. Cook, with chili powder, in drippings until soft. Stir in beans, tomato sauce and salt. Cut luncheon meat in strips or cubes and add beans. Simmer 10 minutes. Top with peach halves cut in large wedges. Cover and simmer 5 to 10 minutes longer. Makes 6 servings.