

Quick Tricks

Quick Meals

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insurance policy to turn
for that purpose. But
redients on hand too.
le you turn to, or some
as making individual
dinner; even an All-
axe will do the trick.
ou give to your rolls,

while a zesty cole slaw is a cinch.

And when it comes to desserts, you've a wealth of ideas to choose from — something as simple as a home-made banana split will go over big, or you can scoop rounds of ice cream or lemon mousse into melon and serve with coffee or iced tea.

Start your special file now for such occasions and stock your shelves accordingly — then no matter what comes up, you can take it in your stride and your guests will marvel at your ingenuity.

CHEESE HAMBURGER DELUXE

4 servings	1 teaspoon Worcestershire sauce
Sauce:	4 slices toast
$\frac{1}{4}$ cup ($\frac{1}{2}$ stick) butter	4 slices Swiss cheese
$\frac{1}{4}$ cup flour	4 hamburgers, cooked
2 cups milk	4 slices bacon
1 $\frac{1}{2}$ cups shredded Cheddar cheese	4 slices sweet onion
$\frac{1}{2}$ teaspoon salt	4 slices tomato
Dash of cayenne pepper	Sliced Pimiento olives

In a saucepan, melt butter and blend in flour until smooth. Add milk gradually and cook, stirring constantly, until thickened. Add Cheddar cheese, salt, cayenne pepper and Worcestershire sauce; stir until blended. Top each slice of toast with Swiss cheese, hamburger, bacon, onion and tomato. Pour hot cheese sauce over sandwich and garnish with olives.



New Tomato-Pineapple Relish

sweet, spicy and, oh so simple!

Use some of your extra tomatoes for this elegant company surprise. No long boiling. Sure-Jell or Certo, the natural fruit pectin products, turn the short-cut trick. Just boil one minute, stir, and your sunny-flavored Tomato-Pineapple Relish is ready for the jars. So good because fresh flavor and sparkle don't get to boil away. And look how easy . . .

Recipe

Tomato-Pineapple Relish—New short-boil method

2 cups prepared (1 $\frac{3}{4}$ lbs.) ripe tomatoes • 1 box Sure-Jell or 1 bottle Certo
1 $\frac{1}{2}$ cups (13 $\frac{1}{2}$ oz. can) crushed pineapple
2 teaspoons Worcestershire sauce • 2 tablespoons vinegar
 $\frac{1}{2}$ teaspoon each cinnamon and allspice
 $\frac{1}{4}$ teaspoon clove • Sugar (see amount below)

Scald, peel, and chop tomatoes. Bring quickly to boil. Simmer and stir 10 minutes. Measure 2 cups tomatoes into *very large* saucepan. To use Sure-Jell: Mix Sure-Jell, pineapple, and seasonings with tomatoes. Bring to hard boil, stirring. Add 5 $\frac{1}{2}$ cups sugar. Bring to *full rolling boil* and boil hard 1 minute, stirring constantly. Remove from heat; skim off foam. Stir and skim 5 minutes. Ladle into 8 medium glasses. Paraffin or seal at once.

To use Certo: Mix pineapple, seasonings, and 6 cups sugar with tomatoes. Bring to *full rolling boil* and

boil hard 1 minute, stirring constantly. Remove from heat; stir in Certo. Skim off foam. Stir and skim 5 minutes. Ladle into 9 medium glasses. Paraffin or seal at once.



SURE-JELL or CERTO

SUREST, EASIEST WAY TO JAM AND RELISH-MAKING

