



VEAL RUMP ROAST WITH CHUTNEY SAUCE

Veal with its mild, delicate flavor is a cook's delight for designing sauces. You can come up with so many wonderful combinations. This colorful chutney sauce made with chopped sliced peaches, chutney and a little lemon juice is as good as it looks. In preparing veal remember that this meat is actually young beef. It has very little fat covering or marbling in the lean. Therefore, when roasting veal, bacon is often placed over the meat to add juiciness. Try it if you haven't before — we think you'll like it!

3 to 4-pound veal rump roast Salt
4 to 6 slices bacon, if desired Pepper

Season roast with salt and pepper. Place on rack in open roasting pan. Place bacon slices on roast. Do not add water. Do not cover. Roast in 300° oven 2½ to 3½ hours depending upon the size of the roast. Allow about 45 to 50 minutes per pound for roasting time.

Chutney Sauce

1 can (16 ounces) sliced peaches, chopped
½ cup water 1 tablespoon cornstarch
1 teaspoon lemon juice
¼ cup chutney

Drain peaches and save juice. Combine water and cornstarch. Add to peach juice. Cook, stirring constantly, until thickened. Add remaining ingredients and cook until heated.

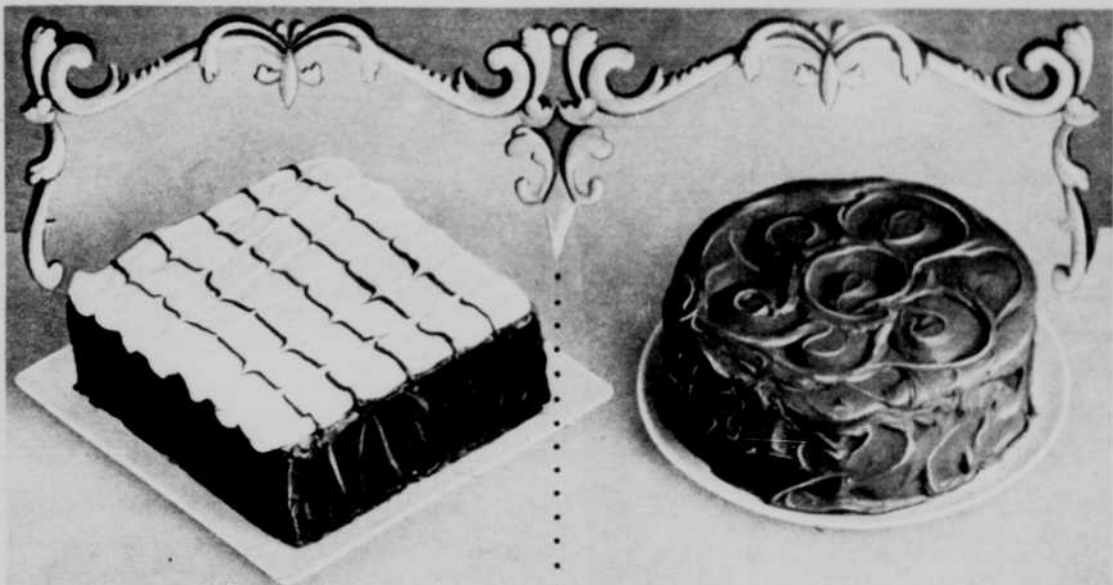
SUSAN'S SURPRISE SANDWICH

2 cups diced cooked ham ¼ cup catsup
¼ cup diced celery ½ teaspoon salt
1 tablespoon chopped onion 6 frankfurter buns
1 can (9 ounces) baked beans ¼ cup grated cheese
1 teaspoon prepared mustard

Combine ham, onion, baked beans and seasoning. Cut buns lengthwise, but not quite through. Open, and spread ½ cup of the ham mixture on each. Top each with 2 teaspoons grated cheese. Broil 3 to 5 minutes. Makes 6 sandwiches.

FOUR NEW RECIPE SENSATIONS FROM NESTLÉ!

CUT OUT AND FOLD...USE AS A BOOKMARK



CHOCOLATE CREAM FROSTING

Melt over low heat one 6-oz. pkg. (1 c.) NESTLÉ'S® Semi-Sweet Chocolate Morsels and 1 tbs. shortening. Stir to blend. Fill 8" or 9" layer cake, reserving 4 tbs. Frost cake with whipped cream. Press reserved chocolate mix through pastry tube in lines 2" apart. Cut through chocolate with knife.

SOUR CREAM VELVET FROSTING

Melt over hot (not boiling) water one 6-oz. pkg. (1 c.) NESTLÉ'S Semi-Sweet Chocolate Morsels. Remove from water. Blend in ½ c. sour cream, 1 tsp. vanilla and ¼ tsp. salt. Gradually beat in 2½ c. sifted confectioners' sugar. Fills and frosts two 8" or 9" layers.



CHOCOLATE GLAZE

Heat over hot (not boiling) water ½ 6-oz. pkg. (½ c.) NESTLÉ'S Semi-Sweet Chocolate Morsels, ¼ c. corn syrup, 1 tbs. water, till chocolate melts. Stir till blended and smooth. Cool 5 min. Fills and frosts two 8" layers or will glaze a 10" angel food.

EASY CHOCOLATE FROSTING

Bring to boil over moderate heat, stirring constantly one 14-oz. can (1¼ c.) sweetened condensed milk, ¼ c. butter and ¼ tsp. salt. Boil and stir 1 min. Take from heat. Blend in one 6-oz. pkg. (1 c.) NESTLÉ'S Semi-Sweet Chocolate Morsels, 1 tsp. vanilla. Cool 20 min. Frosts 24 cup cakes.

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