

Beatrice Cooke's

Mealtime Adventures



FOR MARCH: Cranberry Muffins, Strawberry Whip, Chafing Dish Cheese 'n' Fish



March madness makes sense!

I do think when we've gotten into the month of March with its gray skies and damp days it makes good sense to spend a little time bringing gaiety to our meals. Don't you agree? There's more time to be spent indoors and the appreciation of the family when they're served something extra pretty and extra good is well worth while! Here's a dessert which is really very easy to prepare and which is sure to brighten any dinner table.

Strawberry Ice Cream Whip

- 2 packages strawberry flavored gelatin
- 2 cups hot water
- 1 cup cold water
- 1 cup pineapple juice
- 1 quart Meadow Gold Vanilla Ice Cream
- 1 No. 2 can crushed pineapple, drained

Dissolve gelatin in hot water; add cold water and pineapple juice and chill until slightly thickened. Whip gelatin until fluffy and thick like whipped cream. Beat in Vanilla Ice Cream, and fold in crushed pineapple. Chill until set. Makes 10-12 servings.

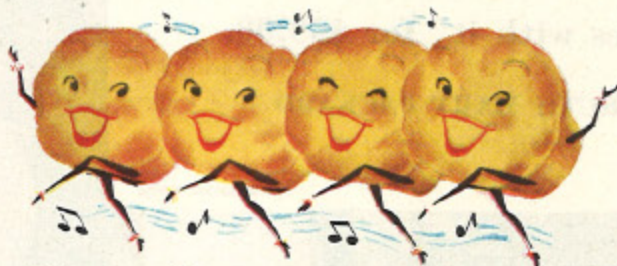
Of course you've guessed—it's MEADOW GOLD ICE CREAM which makes this a really special dessert! Made with lots of rich, fresh cream, and specially smooth-frozen, MEADOW GOLD ICE CREAM is delicious in a dessert like this—or all by itself. You can get it at your neighborhood food or drug store. And it costs no more than ordinary ice creams! Won't you try it?



QUICK-FIX DINNERS FOR LENTEN DAYS

Every day more busy home-makers are discovering one of my favorites—the convenient dinner-in-a-carton that gives a complete and excitingly different meal in minutes. It's the LACHOY CHINESE DINNER complete with crispy CHOW MEIN NOODLES, Soy Sauce and your choice of Meatless (for Lenten days), Beef or Chicken Chow Mein. Have you tried it?

FREE BOOK of 24 delicious Chinese recipes. Just write today to the LaChoy Food Products Division, Dept. J-25, Beatrice Foods Co., Archbold, Ohio.



Do you know a muffin man?

Yes, of course you do if the words to the children's song mean a man who loves muffins! All men love those delectable hot breads . . . and especially the wonderfully moist, light muffins you can make with MEADOW GOLD BUTTERMILK. Flecked with golden bits of butter, bottled in the light, clean MEADOW GOLD plants, MEADOW GOLD BUTTERMILK will give your home-made hot breads a taste and texture that's sure to excite comment. Try this recipe for cranberry muffins and see for yourself.

Cranberry Muffins

- 1 cup raw, chopped cranberries
- 1 Meadow Gold Egg, slightly beaten
- 1 cup Meadow Gold Buttermilk
- ¼ cup Meadow Gold Butter, melted
- ¾ teaspoon soda
- ½ cup sugar
- 2 cups flour
- ½ teaspoon salt
- ¼ cup sugar

Combine cranberries and ½ cup sugar. Sift flour, salt, soda and remaining sugar. Mix egg, buttermilk and butter; add to dry ingredients, mixing just enough to moisten. Add cranberries, mixing slightly. Fill greased muffin pans ¾ full. Bake in hot oven (400°) 20 minutes. Makes 12 muffins.

I was so pleasantly surprised when I first tried this recipe; the buttermilk and melted butter together are a perfect foil for ripe, red cranberries. And when I spread a hot muffin with my favorite butter—rich, churn-fresh MEADOW GOLD BUTTER—mmmmm, you'll have to try it yourself to know how perfectly delicious it is! I always use MEADOW GOLD BUTTER, you know. I've seen it churned in plants so clean that even the air is filtered, and I know that the butterfat from 10 quarts of whole milk goes into every pound to give it that delectable richness! You'll like MEADOW GOLD BUTTER, too, I'm sure.



More one-dish meals! Free!

My second group of one-dish-meal recipes is ready for you now, with many exciting new meal ideas among them! Dishes such as Crusty Meat Pie, Pork Chops and Rice Creole or, for Lent, Corn Oyster Chowder. All on standard file cards. Just write to Beatrice Cooke, Beatrice Foods Co., Dept. BC-9, 120 S. LaSalle St., Chicago 3, Illinois.

To my way of thinking, this tremendous come-back the old chafing dish has made is a pretty exciting thing—there just isn't another type of cooking a woman can do with such a flair. For there, before her guests, is her skill in the womanly art of concocting something delicious. When the entire meal . . . luncheon or supper . . . can come from that pretty chafing dish—well, that's even better. And here's one that's especially suitable now, in the Lenten season.

Cheese 'n' Fish in a Chafing Dish

- 2 cups medium white sauce
- ¼ cup Meadow Gold Butter
- 1 4-oz. can mushrooms, drained
- 1 green pepper, diced
- 3 tablespoons chopped onions
- 1 teaspoon salt
- ½ teaspoon pepper
- 1½ cups frozen asparagus tips, cooked
- 1 cup salmon, flaked
- LaChoy Chow Mein Noodles
- 1 cup grated Meadow Gold Natural Cheddar Cheese



Make white sauce in advance. Melt butter in blazer pan of chafing dish set over boiling water. Add mushrooms, green pepper and onion; cook until tender. Add white sauce, cheese and seasonings, and heat. When hot add asparagus and salmon. Serve very hot over Chow Mein Noodles. Serves 6.

So many recipes really need a cheese which will melt smoothly without stringing and still keep a fine, mellow flavor. That's where MEADOW GOLD CHEESE comes in. For the makers of MEADOW GOLD know wonderful cheese-flavor secrets; and they've developed cheeses so smooth they melt like butter! I'm sure you'll want to use MEADOW GOLD CHEESE, too.



CHEERS FOR THE CHAFING DISH SUPPER!

Don't forget to send for my ten new one-dish-meal recipes! They're free!