

# Mealtime Adventures

by Beatrice  
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FOR DECEMBER: How to make Lithuanian pastries . . . recipe for old-fashioned oyster dressing . . . party treats from fairyland.



American Christmas, how rich it is—blending, like a fine recipe, the foods and customs of those many lands from which our forebears came! Spritz from Scandinavia, and Gaelic mistletoe . . . carols from France . . . Santa Claus from Holland . . . the German Christmas Tree . . .! And now, for a pinch of sheer delight, add these prized Lithuanian pastries.

## Lithuanian Butter Pastries

(Recipe makes 24)

¼ lb. Meadow Gold Butter 4 tsp. sugar  
1 3-oz. package Cream Cheese ½ tsp. salt  
1 cup all-purpose flour  
1 can skinned apricots

1. Cream the butter with the Cream Cheese.
2. Add 3 tsp. of the sugar, ½ tsp. salt, and the cup of all-purpose flour, sifted. Mix thoroughly.
3. Chill in refrigerator one to two hours.
4. Add 1 tsp. of sugar to the can of skinned apricots. Cook to a mash (about 10 minutes).
5. Roll dough out thin. Cut into 2-inch squares.
6. Place a spoonful of apricot mash in center of each square. Fold over corners of square toward the center.
7. Bake in moderate oven (400°) about 20 minutes.

I know you'll like these Lithuanian dainties even better if you try making them with MEADOW GOLD BUTTER! You'll find, as I have, that MEADOW GOLD keeps its fresh bouquet and delicate flavor when melted—a very exacting test of butter quality! And you'll find that MEADOW GOLD keeps its exquisite

goodness twice as long, because in many localities it comes wrapped in flavor-saving aluminum foil. I've discovered that once you try it, you'll always thereafter prefer MEADOW GOLD!

Put a sparkle  
in Santa's eye!



If your family's Santa is like most fathers, he has a "strong weakness" for stuffing—the steaming, savory old-fashioned kind that makes turkey dinner complete. And here's a recipe for one—guaranteed to make Christmas Dinner a high spot, even for Santa Claus:

## Meadow Gold Oyster Stuffing

¾ cup onion, minced 1 tbsp. salt  
3 cups diced celery ¼ tsp. pepper  
1 cup Meadow Gold Butter 1½ tsp. poultry seasoning  
1 pint oysters 1½ to 2 cups Meadow Gold Homogenized Milk  
3 quarts bread cubes, firmly packed

Cook onion and celery in butter until golden, stirring occasionally. Cook oysters in their own juices until the edges begin to curl. Meanwhile, toss seasonings with bread cubes. Add onion, celery, butter and oysters. Mix lightly. Add milk slowly, stirring lightly. Add more seasonings if desired. Stuffs a 16-pound dressed turkey.

I hope your town is served by a Meadow Gold dairy. For I know you'll like MEADOW GOLD MILK to cook

with and to drink. It's homogenized (a process the Meadow Gold people were first to use!) which means that there's cream in every drop. It's no wonder that children love delicious MEADOW GOLD MILK, babies find it more digestible.

## This Shopping-Day Dinner's a Snap

A big job, isn't it, being the family's Number One gift-hunter and meal-maker all at the same time? But I've found that getting a meal after shopping is no problem at all—if you've a packaged LACHOY CHINESE DINNER on the shelf! It's a savory, ready-to-serve Chow Mein Dinner all in one carton. Gives you a tin of Chow Mein Noodles, a bottle of Soy Sauce, and a tin of Chow Mein, which is rich in Water Chestnuts, Bamboo Shoots, Bean Sprouts, Celery, Pimentos and Onions. The Chow Mein comes with chicken, with beef, or meatless, as you prefer. Pick up a package today, do! The family will cheer the goodness; you'll cheer the convenience and economy!



Would you like a wonderful free book of Chinese recipes? Just send a request today to LaChoy Food Products Division, Beatrice Foods Co., Archbold, Ohio, Dept. J-8.

Speaking of easy-fix foods, have you tried CHOX Instant Hot Chocolate? The only preparation I know which will make a rich cup of hot chocolate when you simply add hot water! That's because chocolate, sugar and whole milk are already in CHOX. No extra milk is needed—CHOX is as thrifty as it is delicious!

## Straight from a fairy tale—these party treats!

Planning a holiday party? You'll make grown-ups' eyes shine and children's eyes positively dance—when you surprise them with these fairyland delights:

## Meadow Gold

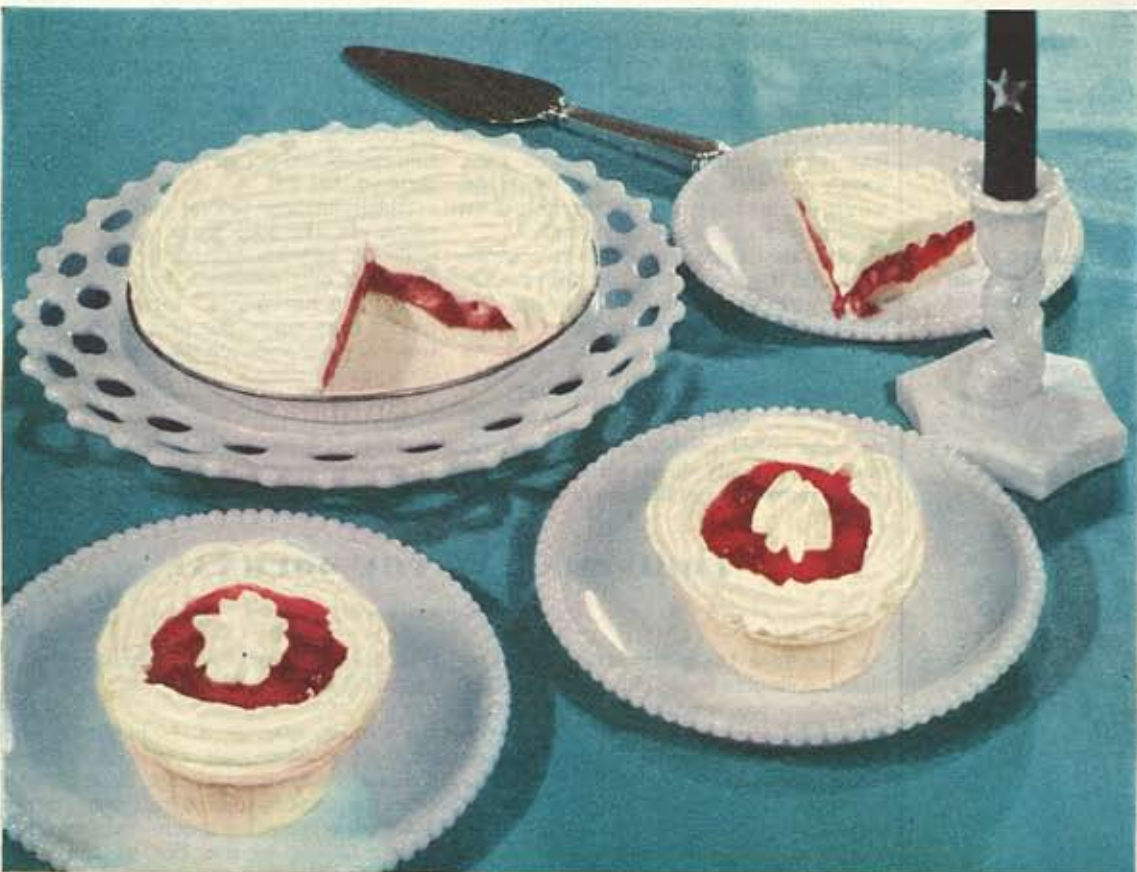
ICE CREAM PIE • ICE CREAM TARTS

The pie, which will cut into six husky wedges, is made of creamy-rich MEADOW GOLD VANILLA ICE CREAM with a variety of fresh fruit ice cream fillings. Comes individually packaged in a candy-striped box with a window top. The tarts, in your choice of flavors, come four to a box, or you may buy them singly. Like the pie, they're made of pure MEADOW GOLD VANILLA ICE CREAM with fruit ice cream fillings, and are topped with scrolls and whorls of thick MEADOW GOLD WHIPPED CREAM! I assure you, no sugar



castle in your fairy books was ever so exciting! Do ask to see them today—anywhere you buy your MEADOW GOLD ICE CREAM.

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Luxurious, yet economical, Meadow Gold Ice Cream Pie and Tarts make wonderful any-meal desserts.