

NOON MEAL IN MIND

Many Homemakers will have to add this meal as soon as school is out. Here are salad and dessert ideas that will make you the hit of the family.

- SALAD PLATTERS
- Tomatoes Lettuce
- Mayonnaise
- Cottage Cheese
- Diced cooked beef (if you have leftovers from
- a roast) Minced onion
- Canned red kidney beans
- Lemon gelatin Canned fruit cocktail

Diced chicken (if you have any left over from the night before)

Diced celery

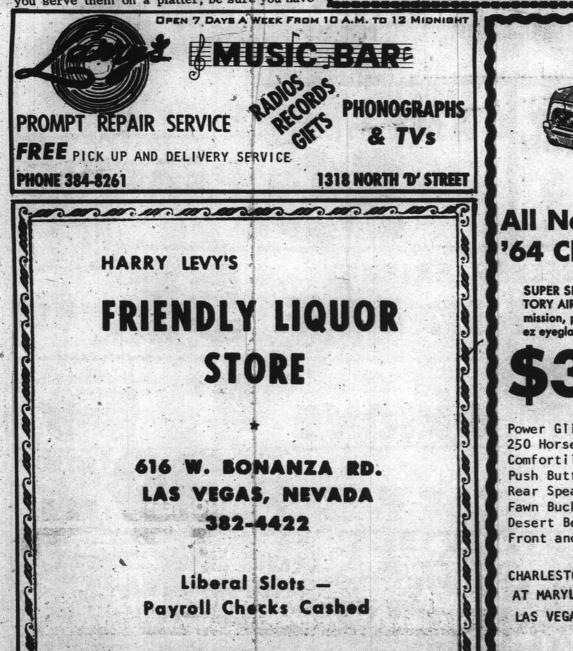
This salad platter consists of an assortment of salads that you can serve individually or on a platter:



1. Tomato filled with Cottage cheese; 2. beef salad made with diced cooked beef minced onion to taste, drained red kidney beans, using enough mayonnaise to hold the ingredients together, and serve in a lettuce leaf cup; 3. lemon gelatin salad with canned fruit cocktail in it, served on a

lettuce leaf; 4. Chicken salad made of diced chicken, diced celery, a little minced onion if you like the flavor, enough mayonnaise to hold it together, served in a lettuce leaf cup.

Any of these four salads can be served individually, with a sandwich or a bowl of soup. If you serve them on a platter, be sure you have



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but doing it on the basis of a commercial ven-ture. He has sold participations in this program to various establishments and has turned gospel singing and religious programming into a com-mercial venture.

In conclusion Mr. Grant was not "fired" from KRAM. On the contrary, Mr. Grant re-signed from KRAM without any notice. On Thursday, May 21st, we received a telegram from him stating "Will not appear Sunday, May 24, or anytime thereafter. Please cease promotion.

There are two sides to every story and each person wants his story to be believed. However

warmed crackers to go along with them. For your dessert, if you want just sherbet and cookies, this is a very simple thing. If you'd like to go a little fancy, use three different co-lors and flavors of sherbet, scoop them out with an ice cream scoop, and put them in the freezer in a jelly roll pan to harden again. When ready to serve, put them in a middle sized brandy suff-ter, three small scoops to a serving, and serve ter, three small scoops to a serving, and serve Raspberry Melba Sauce, or any of the ice cream toppings, or nesselrode topping in a bowl.

These luncheon ideas are elegant enough to serve to guests; they will also make your family feel as if you are taking a little more trouble to do elegant food for them. There is nothing more uninteresting than a sandwich on a plate and a glass of milk set out for luncheon without dressing it up a little bit.

these are the true facts and it was of Mr. Grant's choosing that he severed his connections with KRAM.

Again our thanks to The VOICE for allowing us the privilege of stating the position of Radio Station KRAM.

Cordially, Ted Oberfelder

