

the THINKING WOMAN

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Salad Jamboree Pays Tribute To Home Gardeners

Capitalize on the natural beauty of garden fresh produce by serving Salad Jamboree as an accompaniment to practically any warm weather meal.

Salad Jamboree calls for a variety of seasonal items - tomatoes, zucchini, cauliflower, radishes and onions. Accompanied by a subtly spiced French dressing, this salad proudly displays the bounty of the home vegetable garden.

Vegetables can be sliced well ahead of serving, even the day before, and arranged attractively on a lettuce-lined platter. Cover securely with plastic wrap, refrigerate and Salad Jamboree is a ready treat for friends or family.

As varieties of produce come into season during the summer, experiment with other combinations of crisp, colorful vegetables. The basic idea will serve you well for family and company meals throughout summer salad days.

Combine lettuce in salad bowl. Top with vegetables; garnish with curly endive, if desired. Serve with dressing.

SALAD JAMBOREE

Iceberg lettuce chunks
 Bibb lettuce, torn into bitesize pieces
 Radish slices
 Cauliflower slices
 Onion rings

Zucchini sticks
 Tomato wedges
 Kraft French or Miracle French dressing

Cakes I Like To Bake

Organization is the key to successful adult entertaining. A menu you can prepare ahead of time and quickly assemble at serving time.

This rum cake with creme can be prepared in advance, it absorbs a unique prepared drink, that makes it delicious.

BRASS MONKEY RUM CAKE

1 Pkg. lemon cake mix
 1 Pkg (3-3/4 ounces) lemon instant pudding
 1 Pie filling
 4 Eggs
 1/2 Cup oil
 1/2 Cup water
 1 Tsp. Vanilla
 1/2 cup Heublein Brass Monkey cocktail
 1 Tbsp. grated lemon rind
 Brass Monkey syrup (recipe follows)

In a large mixing bowl combine cake mix, instant pudding, eggs, Vanilla, oil, water, Brass Monkey and grated lemon rind until well blended. Beat according to directions given on cake mix for "basic cake."

Pour batter into well oiled tube pan or bundt pan and bake in preheated 350 degree oven for 50 minutes or until cake tests done with a wooden toothpick or cake tester springs back when touched lightly. Cool right side up for 45 min-

utes.

Meanwhile prepare Brass Monkey syrup. Remove warm cake from pan; it may be turned out directly on serving stand. Lightly prick top and sides with fork.

Spoon warm Brass Monkey syrup over cake. Allow several hours for cake to absorb syrup. Serve with Brass Monkey Creme.

BRASS MONKEY SYRUP

1/2 Cup sugar
 1/2 Cup orange juice
 1/3 Cup Heublein Brass Monkey cocktail. Boil sugar and orange juice for 10 minutes. Stir in 1/3 cup Brass Monkey. Spoon over cake.

BRASS MONKEY CREME

1 Pkg. (3-3/4 oz.) lemon instant pudding and pie filling
 3/4 Cup milk
 1/4 Cup Heublein Brass Monkey cocktail
 1 Can (20 oz.) crushed pineapple, drained
 1 Cup whipping cream, whipped.

In small mixing bowl, blend instant pudding and milk; add Brass Monkey. When pudding thickens, stir in crushed pineapple; gently fold in whipped cream. Chill until serving time; spoon over slices of Brass Monkey rum cake.



GLASS FILAMENTS that are 300 times finer than a human hair can be drawn from the melting furnaces of PPG Industries' Lexington, N.C., fiber glass plant. The sample that orientation trainer Mae Crump holds shows the appearance of the cooled glass strands as they leave the forming device. Wound into spools, the continuous filaments find wide use as textile yarns and reinforcements for plastic and rubber products.

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