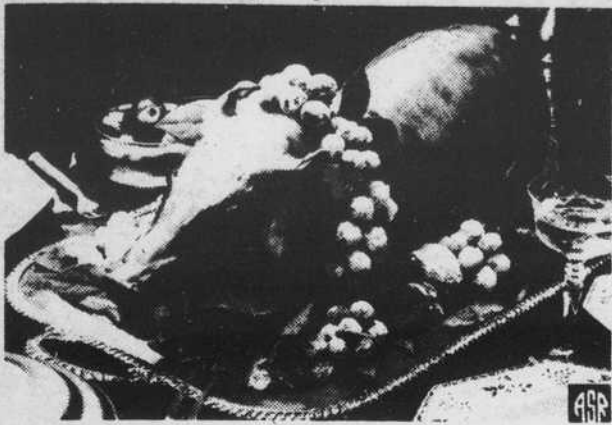


Dine Like Royalty In Your Home



The roast suckling pig, a celebrated delicacy among royalty for centuries, can be prepared and enjoyed at home by today's increasing number of gourmet cooks. Previously difficult to obtain, the baby pig is now readily available from Pfalzer Brothers, a direct mail supplier of gourmet quality foods. A simple-to-follow recipe for re-creating this special entree:

Roast Suckling Pig

Wipe a 15-pound pig with a damp cloth. Rub the inside with salt and stuff it loosely with your favorite dressing. Sew the opening together and place the pig back side up and legs close to the body in a roasting pan. Place a new potato or tightly packed ball of aluminum foil the size of an apple in the pig's mouth. Cover the ears with aluminum foil to keep them from over-browning. Skewer the legs into position, pulling the forelegs forward and bending the hindlegs into a crouching stance. Roast the pig in a moderate oven (350° F.) for 3 1/2 to 4 hours, or until well-done, basting every 20 to 30 minutes with the drippings.

After removing the foil from the ears, place cherries or cranberries in the eyes and replace the potato or ball of foil in the mouth with an apple. On a platter garnish with a collar of sugared fruit (dipped into a mixture of 4

beaten egg whites and 1/4 cup cold water, then rolled in granulated sugar and dried on a rack — shown with Tokay, Thompson and Ribier grapes). Lemon leaves and sugared fruit should also be placed around the roast on the platter.

To carve, place head to the left of the carver. Remove forelegs and hams. Divide meat down the center of the back and separate the ribs. Serve with a section of crackling skin to each person. (Approximately ten hearty servings.)

To order a suckling pig delivered directly to your home write Pfalzer Brothers, 4501 W. District Boulevard, Chicago, IL 60632 or call toll free 800-621-0226 (Illinois residents call 312-927-7100, collect). A free 36-page color catalog featuring over 200 gourmet beef, seafood and poultry gift packages is also available upon request from Pfalzer.

Fried Eggs -- Mexican Style



For fun and practicality serve EGGS FIESTA at your next breakfast, brunch or lunch. Just top crisp corn tortillas with sunny fried eggs, a zippy taco sauce and colorful avocados for this unique Mexican-inspired entree.

And, you can enjoy this ethnic recipe even more knowing that you're serving high quality nutrition at a very low cost. Eggs (in Spanish they're "huevos") contain protein, all the vitamins, except C, and minerals. When you pay 90 cents a dozen for Large eggs you're getting an outstanding food buy for only 60 cents a pound.

Serve bright and flavorful EGGS FIESTA at your next get together and be prepared for cheering shouts of Ole!!

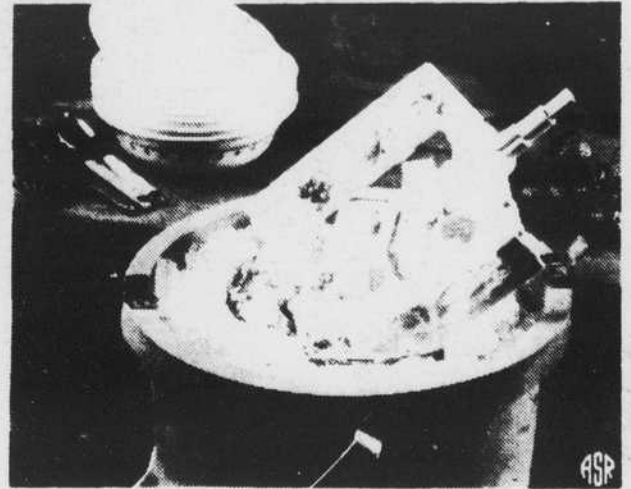
Eggs Fiesta

- 4 servings
- 1 package (14 oz.) refrigerated corn tortillas
 - 1/2 cup cooking oil
 - 1 can (7 1/2 to 8 oz.) taco sauce
 - 1 avocado
 - 1/4 cup butter, divided
 - 8 eggs
 - Salt
 - Pepper
 - 1/2 cup (2 oz.) shredded Cheddar cheese

In 10-inch skillet fry tortillas, one at a time, in hot oil over medium heat until hot but not brown, about 2 to 3 minutes. Drain on absorbent paper and place on aluminum foil. When all tortillas are fried, seal foil and keep tortillas warm in pre-heated 300° F. oven. Heat taco sauce to serving temperature in small saucepan over low heat. Keep warm. Pit and peel avocado. Slice into sixteen slices. Heat 2 tablespoons butter in 10-inch skillet until hot enough to sizzle a drop of water. Break and slip four of the eggs, one at a time, into skillet. Reduce heat immediately. Cook slowly to desired degree of doneness, spooning butter over eggs to baste or turning eggs to cook both sides. Repeat with remaining butter and eggs. Sprinkle with salt and pepper. To serve: Place a fried egg on each tortilla. Top with about 1 tablespoon heated taco sauce. Sprinkle with 1 tablespoon cheese. Arrange two avocado slices on side. Allow 2 egg-topped tortillas per serving. Serve with extra tortillas.

It's Easy...

WITH EVAPORATED MILK



'Oh Boy, Homemade Ice Cream!'

Just listen to the "oohs" and "aahs" and "oh hurry" when the decision is made that the ice cream is ready, and the dasher is pulled free of the freezer container! Luscious, and deserving of a finger dipped in for a quick tasting, homemade ice cream evokes only the happiest of feelings. And when that ice cream is flavored and blushed with bananas and plump strawberries, so much the better. The wonderfully smooth consistency comes from the cream of canned milks — evaporated milk, the all important ingredient that's always ready for an at-home ice cream making party.

Strawberry-Banana Ice Cream

- 5 eggs
 - 2 cups sugar
 - 3 tall cans (5 cups) Pet Evaporated Milk
 - 1 quart strawberries, cleaned and sliced
 - 3 bananas, mashed (about 1 cup mashed)
1. Beat eggs well. Add sugar and beat until light yellow in color.
 2. Stir in evaporated milk.
 3. Mash together strawberries and bananas. Mix into evaporated milk mixture.
 4. Pour into ice cream freezer container and churn and freeze according to manufacturer's directions. Makes about 4 quarts.

Entertain With Shrimp De Jonghe



Elegant but easy. That's the kind of meal that comes to mind when extra special people come to dinner. Why not celebrate friendships with Shrimp De Jonghe? It's tasty, quick to prepare and leaves plenty of time for enjoying the evening.

This recipe for the popular seafood entree turns a gourmet repast into a quick three-step: mix-bake-serve. Developed by the Kraft Kitchens, it takes only minutes to make oven-ready and has you waltzing out of the kitchen in no time.

A welcomed step-saver in this delicious fish dish is liquid margarine. It eliminates the need for melting — no extra pans to wash, no fuss. Simply mix the shrimp and crumb combination; bake and serve buffet style, perhaps with a tossed salad and hot rolls. It's an elegant evening meal that's ready on a moment's notice and yet remembered for a long time to come.

Shrimp De Jonghe

- 2/3 cup Squeeze Parkay margarine
- 1/2 cup dry white wine
- 1/3 cup chopped parsley
- 1 garlic clove, minced
- 1/2 teaspoon paprika
- 1-1/2 cups dry bread crumbs
- 4-1/2 cups (1-1/2 lbs.) cleaned, cooked shrimp
- 2 tablespoons lemon juice

Combine margarine, wine, parsley, garlic, paprika and bread crumbs. Sprinkle shrimp with lemon juice; toss with approximately 1/2 cup of crumb mixture. Place shrimp in 11-3/4 x 7-1/2-inch baking dish; top with remaining crumbs. Bake at 400° 25 minutes. 6 servings.

Serve Harvest Pear Salad For Fall Buffet



Fresh Western Bartlett pears are a sweet juicy addition to a distinctive economical fall buffet salad. This pear, bean and vegetable combination is especially good to serve with baked sliced ham.

There is no need to peel luscious fresh Bartlett pears. Their skins are tender and add flavor and nutrition to the salad. Simply core and slice them and combine with canned kidney beans, shredded cabbage and thinly sliced celery, radishes and cucumber. The salad is tossed with a creamy French dressing and chilled until serving time.

Fresh Bartlett pears from Pacific Coast orchards are on the market from late August through October. When buying fresh Western Bartletts, look for pears that are firm and free from blemishes. Yellow coloring indicates ripeness, although under-ripe pears will be ready to eat in a few days if kept at room temperature. Once ripe, they should be stored in the refrigerator.

Harvest Pear Salad

- 4 fresh Western Bartlett pears
- 2 cups shredded cabbage
- 2 cups thinly sliced celery
- 1 cup thinly sliced radishes
- 1 cup thinly sliced unpeeled cucumber
- 2 cans (16 oz.) red kidney beans, drained
- 1/2 cup bottled creamy French dressing
- Salt and pepper

Core and slice pears, but do not peel. Reserve 3 or 4 slices for garnish. Combine pear slices with cabbage, celery, radishes, cucumber and kidney beans. Toss with dressing to coat. Add salt and pepper to taste. Serve chilled. Makes 8 to 10 servings.

Orange Fish Rolls a Simple Gourmet Dish



A simple dish is fish, and with a number of tasty recipes on hand you are always prepared to serve it with imagination! If you're having guests who like new things, this recipe is especially good and different.

Orange Fish Rolls is a delectable production involving tender fillets of sole or flounder, rolled around a stuffing of Florida orange sections and seasoned bread crumbs; mix well. Sprinkle fillets with 1/2 teaspoon salt. Divide orange stuffing among fillets, covering entire top surface. Roll up, fasten with wooden picks. In large skillet, heat orange juice, slivered rind, sugar, remaining 1/2 teaspoon salt, ginger and dry mustard until mixture just begins to boil. Add rolled fillets; reduce heat. Simmer, covered, until fish flakes when touched with a fork, 5 minutes. Remove fish to heated platter; remove picks and keep warm. Dissolve cornstarch in a little cold water; stir into orange juice mixture in skillet. Cook, stirring constantly, until mixture thickens and becomes clear. Pour some of sauce over fish; serve remaining sauce separately.

ORANGE FISH ROLLS

- 1 Florida orange
- 2 tablespoons butter or margarine
- 1/4 cup chopped celery
- 1 tablespoon minced onion
- 1/2 cup seasoned bread crumbs
- 1 teaspoon salt, divided
- 6 sole or flounder fillets (about 2 pounds)
- 2 cups Florida orange juice
- 1 teaspoon sugar
- 1/4 teaspoon ginger
- 1/4 teaspoon dry mustard
- 1 tablespoon cornstarch

Remove small amount of YIELD: 6 servings.