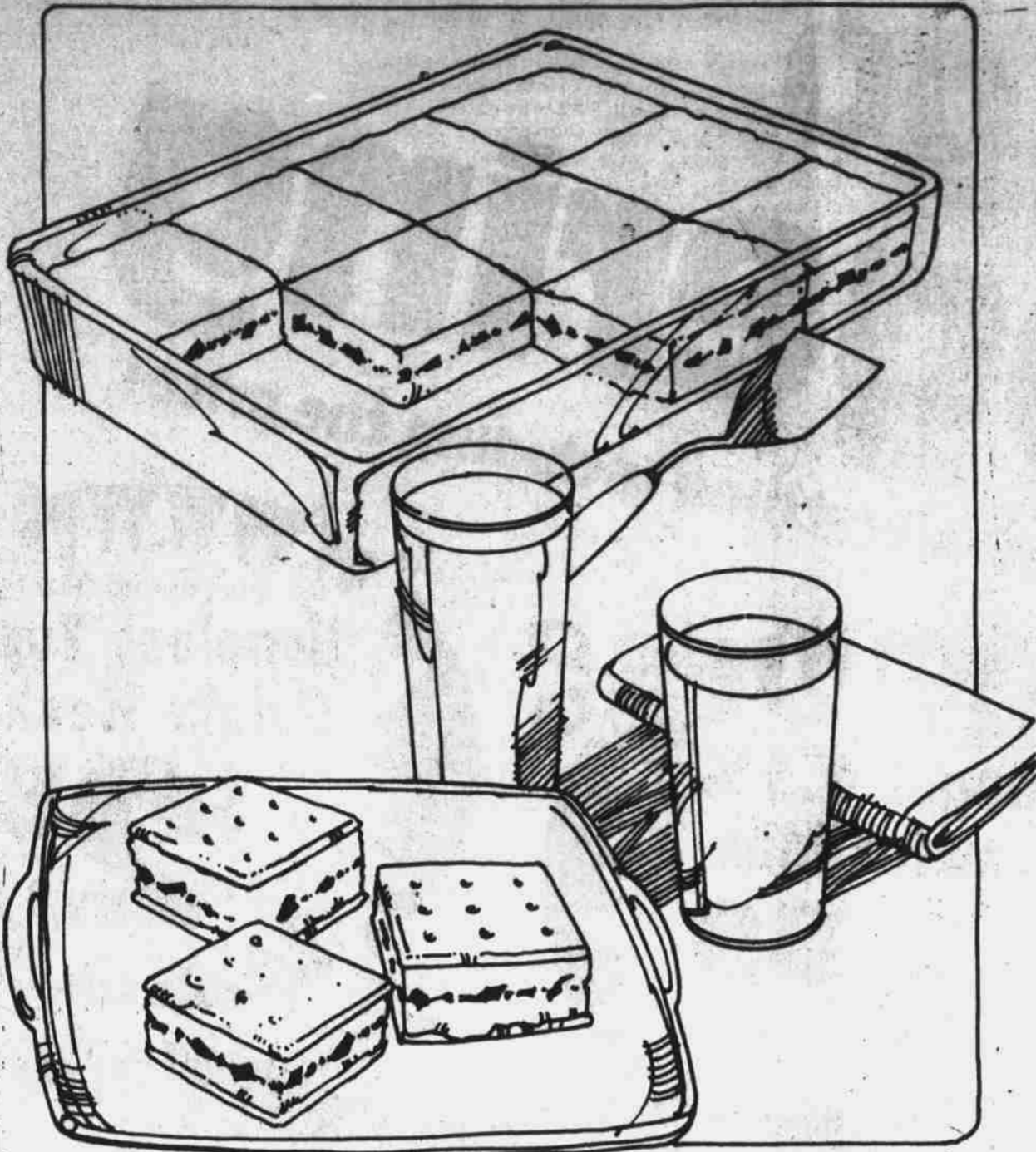


Ice Cream Sandwich For Casual Meals



Summertime dining has a delightful informality that is eagerly anticipated each year. Meals frequently move out-of-doors, with the barbeque grill replacing the kitchen range, and paper plates and "finger foods" easing the work of the cleanup crew.

Desserts also become more casual, though no less important to the meal. Ice cream sandwiches are a popular summertime dessert, so perfect after a barbeque meal. There are no plates or spoons to wash, little last-minute fuss, and they're portable, so dessert can be taken wherever you please. If the "sandwich" filling is homemade, new and unique flavors can be created, requiring far less work on the part of the cook than might be anticipated, with the help of a "secret ingredient." Kraft marshmallow creme makes ice "creme" sandwich fillings easy to prepare with few ingredients and no special equipment necessary. The marshmallow creme insures that the texture of the frozen filling will be smooth and creamy, and will be free of ice crystals and graininess.

With Peanut Butter Creme Sandwiches, created by the Kraft Kitchens, a special peanut butter-milk filling is easily made well in advance of serving. At the last minute, the frozen mixture is cut into squares and placed between 2 graham cracker halves. The dessert feeds a crowd, or a small family for several meals or snacks.

If you think that you can top this delectable dessert idea using the "secret ingredient" marshmallow creme for dessert making, you could win \$5,000 in the 1982 KRAFT Mar-

PEANUT BUTTER CREME SANDWICHES

- ¼ cup milk
- 1 7-oz jar Kraft marshmallow creme
- ¼ cup chunk style peanut butter
- 2 cups whipping cream, whipped
- 4 1.45-oz. milk chocolate candy bars, chopped
- 12 graham crackers, halved

Gradually add milk to marshmallow creme, mixing with electric mixer or wire whisk until blended. Add peanut butter; mix well. Fold in

whipped cream. Spread half of marshmallow creme mixture in 11-¼ x 7-½-inch baking dish. Top with candy; spread remaining mixture over candy. Freeze until firm. Cut frozen mixture into twelve 2-inch squares. Place each square between two graham cracker halves. Serve immediately or refreeze.

Variation: Substitute 2-inch chocolate coated graham crackers for graham crackers.

12 servings.

Small Creme "Easy Secret Ingredient" Recipe Contest, open for entries through September 30, 1982. Three recipe categories cover a wide variety of desserts. Submit your entry in the "Make-Ahead Treats" category if it's prepared in advance and requires no last minute fuss, in the "Special Oc-

casional Desserts" category if it's just right for company meals, or "Desserts for the Family" category if it's a special family favorite that's easy enough for weekday preparation. In addition to the \$5,000 Grand Prize for the best-of-contest recipe, you could win one of three First Prizes

of \$1,000, or one of eleven Second Prizes of \$100. Sixty Third Prize winners will receive a Kraft Marshmallow Creme "Easy Secret Ingredient" Recipe Contest copy of the Kraft cookbook. Complete rules follow. As in entering any contest, be sure to follow them exactly to avoid the possibility that your entry could be disqualified due to an error or om-

ission in your entry. You can receive a complete set of rules for the Kraft Marshmallow Creme "Easy Secret Ingredient" Recipe Contest by sending your name and address to: "Rules" KRAFT Marshmallow Creme "Easy Secret Ingredient" Recipe Contest P.O. Box 11192 Chicago, Illinois 60611

Nacho Chicken is a very easy main dish with a Mexican accent provided by tortilla chips and chile peppers. Evaporated milk and canned soup are the base for this zesty casserole. Turkey may be substituted for the chicken and is equally delicious.



NACHO CHICKEN (Makes 6 cups)

- 1½ cups (10½-ounce can) cream of chicken soup
- 1½ cups (6 ounces) shredded process American cheese
- ½ cup undiluted CARNATION Evaporated Milk
- ½ cup (4-ounce can) diced mild green chile peppers
- ½ cup chopped green onion
- 1 cup coarsely crushed taco flavor tortilla chips
- 2 cups cooked cubed chicken

Combine soup, 1 cup cheese, evaporated milk, chile peppers, and onion in medium bowl. Stir to blend. Place ½ cup tortilla chips in bottom of 1½-quart casserole dish. Top with half the chicken, then half the soup mixture. Repeat layers. Sprinkle remaining cheese over top. Bake in moderate oven (350°F.) 20-25 minutes. Garnish edges of dish with remaining tortilla chips and your choice of chopped tomatoes, green pepper slices, or sliced ripe olives.

High Blood Pressure Is Serious Business

Health Care Tips From The Experts At Smith Kline & French Laboratories

Question: What is high blood pressure?

Answer: High blood pressure is a warning. It tells you your heart is working too hard at pumping blood through your body.

Question: How do you

know when your blood pressure is too high? Answer: You can have high blood pressure for years and not know it. Your doctor can tell if your blood pressure is too high.



cooking hints



ROSALIE SCOTT, STAFF ASSISTANT

from CARNATION FOOD SERVICE CENTER

Two favorite desserts come together in Banana Chocolate Cream Pie. The chocolate filling is made extra rich tasting with evaporated milk and is a perfect complement to the banana-lined crust. A light and airy meringue tops off this wonderful pie.



BANANA CHOCOLATE CREAM PIE (Makes 9-inch pie)

- 1 cup sugar
- ¼ cup cornstarch
- ½ teaspoon salt
- 1½ cups undiluted CARNATION Evaporated Milk
- 1 cup water
- 3 beaten egg yolks
- 3 squares (3 ounces) melted semi-sweet chocolate
- 1 teaspoon vanilla
- 1 large banana
- 9-inch baked pastry shell
- 3 egg whites

Combine ½ cup sugar, cornstarch, and salt in medium saucepan. Gradually stir in evaporated milk and water. Cook over medium heat, stirring constantly, until mixture is slightly thickened. Add ½ cup hot mixture to egg yolks. Mix well and return to saucepan. Cook until mixture just begins to boil and thickens. Remove from heat. Stir in chocolate and vanilla. Cut banana into ¼-inch slices. Place banana slices in bottom of pastry shell. Spoon hot pudding evenly over banana. Beat egg whites until frothy. Gradually add remaining ½ cup sugar; beat until all sugar is dissolved and meringue is stiff and glossy. Spoon meringue on filling, sealing to edge of pastry shell. Bake in hot oven (400°F.) 8 to 10 minutes. Cool thoroughly; chill.



Each of these advertised items is required to be readily available for sale at or below the advertised price in each A&P Store, except as specifically noted in this ad.

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2 24-oz. loaves 99¢



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2 in A Bag, Limit 2 Bags, Please 47¢ lb.

A&P QUALITY HEAVY WESTERN GRAIN FED BEEF New York Strips 2⁴⁸

A&P QUALITY HEAVY WESTERN GRAIN FED BEEF—FRESHLY Ground Chuck 1⁷⁹

EXTRA LEAN SPECIAL TRIM COUNTRY FARM Pork Roast 89¢

BLUE RIDGE BRAND Sliced Bacon 1³⁹



CALIFORNIA SWEET JUICY Cantaloupes

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WASHINGTON STATE SWEET JUICY Bing Cherries 99¢

FROZEN Ann Page Pizzas 69¢

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ANN PAGE Margarine 3¹⁰⁰

ASSORTED Hi Dri Towels 59¢

SUPER SAVER COUPON A&P OR ANN PAGE GRADE "A" Large Eggs 49¢

SUPER SAVER COUPON PURE VEGETABLE Wesson Oil 1⁷⁹

SUPER SAVER COUPON JIFFY—CHIC, TURKEY, MAC. & CHEESE Pot Pies 5¹⁰⁰