Fresh

Dairy Buys!

Cover-Up Salmon is Good Recipe for Summer Months



Salmon quickie takes no time at all to prepare

By CECILY BROWNSTONE Associated Press Food Editor

Keep this recipe in mind for those dog days when you don't want to heat up your kitchen for any length of time, but still want to give your family at least one hot dish for lunch or supper. We hot dish for lunch or supper. We each tomato slice with half a hard-coll it Cover-up Salmon. It's quick-ly put together, then broiled in a shredded lettuce. matter of minutes.

When we tried this entree, Alice

This dish is frankly fancy cold watermelon. looking, but don't let appearances mislead you. It is filling enough for the heartiest male appetite Under the mask of mayonnais there is a generous serving of the

There are so many appropriate accompaniments to Cover-up Sal-mon. Here are four of them that are particularly suitable in warm

weather.

1. Bundles of whole green beans (home-cooked or canned) marinated in a vinaigrette sauce. To make the sauce just mix olive or other salad oil, vinegar, a suspicion of dry mustard, salt and freshly ground pepper. The beans should be cold, of course, and at serving time may be topped with thin rings of onions. 2. A realish of whole - kernel

corn, finely diced celery and sweet red or green pepper in an old-fashioned dressing or vinegar, sugar, salt, and freshly ground pepper. 3. Drained bundles of canned or

frozen cooked asparagus "tied" with strips of canned pimiento. Thin slices of fluted cucum-ber and sprigs of water cress.
 Cover-Up Salmon

Ingredients: One 1 - pound can red salmon, 4 slices bread, 1 table-spoon lemon or lime juice, ½ cup

charch held their fellowship meeting at the church Saturday night. Weekend guests at the Sea Levmon can to cut each slice of bread into rounds. Place bread rounds on broiler rack to toast lightly on one side. Place salmon slices, using wide spatula, on untoasted side of bread rounds; sprinkle with lemon juice. Place on broiler rack with surface of food about 3 inches below heat. Broil 5 to 8 minutes, or until salmon is heated through. Watch so as not to scorch and adjust rack or heat if necessary. Cover top and sides of salmon with mayonnaise; broil 2 to 3 minutes longer. Serve at once. Makes 4 servings. Makes 4 servings.

before putting under broiler. Sprinkle mayonnaise with paprika before putting under broiler. When salmon rounds are ready, garnish center top with capers. Serve for lunch or supper on a dinner plate; place tomato slice on each side of salmon round; top

For dessert with Cover-up When we tried this entree, Alice we know — was helping us test wer know — was helping us test recipes. Alice immediately went to work on a variation of our salmon recipe, and we are giving you her version because it has a delightful added touch.

This dish is frankly fancy cold watermelon.



ret., visited relatives and friends in our community this weekend. Mr. and Mrs. Lester Gaskill drove to New Bern Sunday after

ern North Carolina.

Sherwood Smith of East Caro-lina College, Greenville, is home for the weekend with his parents,

the Rev. and Mrs. T. C. Smith.

Miss Etta Gaskill spent Sunday.

with her sister, Mrs. Uumont Rose.

Mr. David Willett, USAF, who
has been stationed in Alaska, is here visiting his wife. They are planning to move to Arizona where he will be stationed.

Mrs. William Duke and two children of Wilmington are visiting. her mother, Mrs. Clyde Rose.

Some of the speedier whales car Alice's Variation: Place a thin swim circles around a ship travel-round of onion on top of salmon ling at 30 knots.



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Dial Soap

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Jane Parker

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Ann Page Salad



Ann Page Pure Concord Grape Jelly Ann Page Pure Fruit - Peach Preserves - -Ann Page Assorted Flavors Sparkle Gelatin - - 4 34-0z. Ann Page Creamy or Krunchy **Peanut Butter**

Mustard Relish 2 914-0z. 35c

MARCAL PAPER PRODUCTS Paper Napkins - - - 80-Ct. 10c

Toilet Tissues - - - Roll Dinner Napkins - - - 40-Ct. Cocktail Napkins - 3 Pkgs. Sandwich Bags - - - Pkg. 10c Waxed Paper - - - Roll



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FOR

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