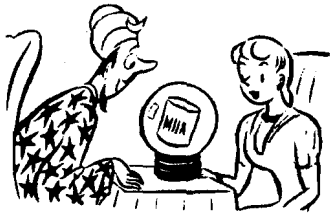


accompaniment of oranges, lemons, sugar, spice, and arrowroot, plus cherries to give it that intriguing touch of red.

**Quick mixes** now invade the salad-dressing field. In a small can you'll find sufficient powder, made up of sugar, salt, citric acid, lemon, tomatoes, and spices, to make a quart of delicious French dressing with the addition of salad oil. Shake and make—that's all there is to it.

**Isn't it maddening** when a beautiful jellied salad goes floppo on the plate and becomes a liquid mess? That is an impossibility with this new tomato aspic which refuses to melt. No matter how long your guests delay dinner, the aspic remains a shimmering rose-red jelly redolent of spices. So out of the can and onto the waiting lettuce leaf, and, presto! your salad is ready.



**Gazing into the crystal ball** of the near food future we see cans of real milk that may be stored on the emergency shelf for 6 months and still pour foamy and fresh. The result of a special sterilizing and packing technique, the milk goes first to Alaska, where fresh milk is scarce, then country-wide.

**We've mentioned shrimp** bonanzas before, but now the manufacturers are making use of this delectable sea food in a creamed soup that has been missing from the market for over 10 years.

**Guinea hen** is a succulent bird, highly relished by gourmets everywhere. But, like most game, it has an "out" season. To take care of this interval a bright Connecticut Yankee poultryman tried some crossbreeding experiments, aided by the State Agricultural College. Fathered by a Malay gamecock and mothered by a Rock Cornish domestic hen, the offspring turned out to be "butterball" birds, as gamey as grouse but with a chicken's sweet, white meat.

**If you want to serve** some "conversation" cookies at your next tea or dinner party, try these little "dumkies" from Friesland, Holland. Flaky, fragrant of anise, and so rich in butter that they literally melt in your mouth, they are imported here for the first time.

PRISCILLA JAQUITH

• Names and addresses of manufacturers and distributors of the products mentioned in **FOOD FRONT** will be mailed to any reader who requests them. Send your inquiries, with self-addressed, stamped envelope, to Food Front, The American Magazine, 640 Fifth Ave., New York 19, N.Y.

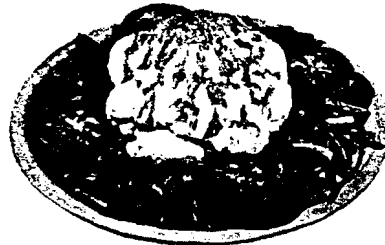
Slice me



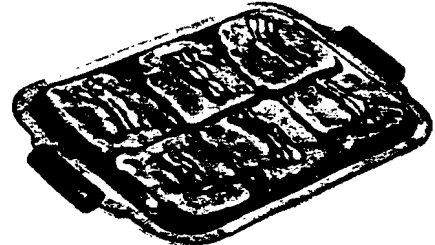
Melt me



Shred me



Toast me

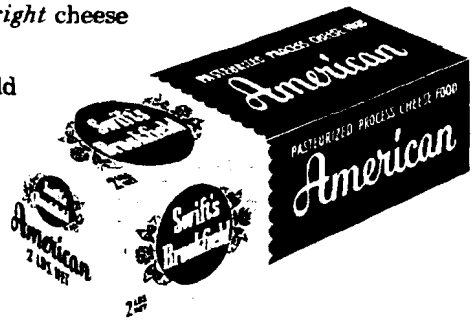


## So many tempting ways to serve Swift's Brookfield Cheese Food

**TIME-SAVING**, main course dishes . . . nourishing after-school snacks . . . new zest to salads and vegetables.

Youngsters like its smooth mildness. Dad likes the hint of nippy cheddar. And whenever your recipes call for cheese, you can depend on it to give you the *right* cheese flavor for the *right* cheese dish.

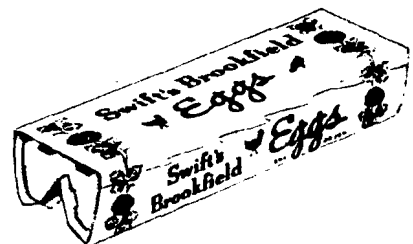
That's because Swift's Brookfield Cheese Food is a delicious combination of ripened Cheddar and mild cheese, with added milk nutrients for *extra* nourishment. No wonder it's a family favorite.



# Swift's Brookfield



Butter  
Eggs and  
Cheese  
Products



Swift's Brookfield Butter—"Quality-Guarded" every step of the way to your dealer's store.

Swift's Brookfield Eggs—The eggs of "Saucer-Test" Quality. Stand high and firm when broken into a saucer.