FESTIVAL FOOD FUN

featuring DAIRY FOODS
MIDWAY BUTTERSCOTCH ICE CREAM SAUCE

Makes 1 cup

1 1/3 cups firmly packed light brown sugar
1/3 cup cream
1/4 cup butter

Few grains salt
1 1/2 teaspoons vanilla
Vanilla ice cream

Cook brown sugar, cream and butter over low heat, stirring constantly until sauce boils. Boil for 1 minute. Remove from heat. Add vanilla. Cool to lukewarm. This sauce may be stored in a covered jar in the refrigerator. To serve, heat and thin with a little cream if necessary.
ROLLER COASTER SALAD

2 refrigerator trays — 8-10 servings

1 cup creamed cottage cheese
1/8 teaspoon salt
1 cup drained cut pineapple
1 cup pitted halved light cherries, drained
1 cup cut-up peaches, drained
2 bananas, sliced
1/2 cup broken walnuts
10 marshmallows, quartered
1 cup whipping cream, whipped
1/2 cup mayonnaise

Combine cheese, salt, fruits, nuts and marshmallows. Mix the whipped cream and mayonnaise. Fold into cheese and fruit mixture. Divide into two refrigerator trays and freeze until firm.
**FERRIS WHEEL COOKIES**

About 6½ dozen cookies

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 cups sifted flour</td>
<td></td>
</tr>
<tr>
<td>¼ teaspoon salt</td>
<td></td>
</tr>
<tr>
<td>1½ teaspoons baking powder</td>
<td></td>
</tr>
<tr>
<td>½ cup butter</td>
<td></td>
</tr>
<tr>
<td>1 cup sugar</td>
<td></td>
</tr>
<tr>
<td>2 eggs</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon vanilla</td>
<td></td>
</tr>
<tr>
<td>¼ cup finely chopped nuts</td>
<td></td>
</tr>
<tr>
<td>1 square baking chocolate, melted and cooled</td>
<td></td>
</tr>
</tbody>
</table>

Sift dry ingredients together. Cream butter. Add sugar and mix well. Blend in eggs and vanilla, then sifted dry ingredients. Divide dough in two parts. To one half add the chopped nuts and to the other add the melted chocolate. Chill dough. Divide each part of dough in two sections. Roll out. Place a section of light dough on one of the dark and roll up like a jelly roll. Repeat with remaining dough. Wrap in waxed paper. Chill thoroughly. Cut in ¼ inch thick slices and place on ungreased cookie sheet. Bake in a 400 degree preheated oven for 10-12 minutes. Cool on cake racks.
OLD MILL MILK DRINKS

LEMON REFRESHER: (Makes 4-5 servings)

4 cups cold milk  
1 1/2 cups fresh lemon juice
1/2 cup sugar  
1/2 pint vanilla ice cream

Combine all ingredients in electric mixer or blender and beat until light and fluffy. Additional scoops of ice cream may be added to each serving if desired.

BANANA FLIP: (Makes 4 servings)

4 fully ripe bananas
4 cups cold milk

Peel bananas and slice into mixer bowl or blender. Beat until creamy. Add cold milk and mix well. Pour into tall glasses and top with sweetened whipped cream and a dash of cinnamon.

All Recipes From the American Dairy Association Test Kitchen
MERRY GO ROUND SKILLET DINNER

4 servings

2 tablespoons butter
3/4 pound ground beef
2 tablespoons chopped green pepper
1 medium onion, chopped
2 tablespoons chopped celery
1/2 cup chili sauce
1 dill pickle, chopped
2 cups (1 lb. can) whole kernel corn
1 teaspoon salt
1/8 teaspoon pepper
1 cup shredded sharp Cheddar cheese

Melt butter in skillet. Add ground beef, green pepper, onion and celery and cook until meat is browned. Add chili sauce, pickle, corn and salt and pepper. Simmer until corn is heated through. Mix in cheese and stir until cheese melts. Serve as is or on toasted, buttered sandwich buns.