delicious new!

Creamettes
MACARONI
CASSEROLE • CHOP PLATE
AND SALAD DISHES

... good for any season!
CREAMETTE TROPICAL SALAD
(Illustrated on cover)

1 8-oz. package  2 cups diced, CREAMETTES  unpaped apples
2 cups diced orange  ¾ cup chopped nuts
½ cup maraschino cherries, finely sliced

Cook Creamettes as directed on package. Drain and blanch under cold water. To chilled Creamettes add orange, apples, nuts and maraschino cherries. Fold in Fluffy Orange Dressing. Place on lettuce leaf for individual serving. Garnish with cherries. Serves ten to twelve.

FLUFFY ORANGE DRESSING. Cream two 3-oz. packages cream cheese with 2 tbsp. sugar, ½ tsp. salt, grated rind of one orange. Add juice of the orange. Fold in one cup whipped cream.

CREAMETTES CHICKEN TETRAZZINI

1 8-oz. pkg. CREAMETTES ½ lb. American cheese grated
1 4-lb. stewing hen, cooked
1 quart chicken broth
2 slices bacon, cut fine (chopped)
½ cup onion, chopped fine
½ cup green pepper, chopped
2 cups cooked peas

Remove meat from wings, neck, back and other small pieces of the cooked chicken, cutting it into small pieces (approximately 2 cups). Cook Creamettes for 12 minutes in chicken broth. Drain but do not chill. Reserve the broth. Meanwhile sauté bacon until delicately browned. Brown onion and green pepper lightly in bacon fat. Add cheese, pimiento, almonds, peas. Mix with chicken and cooked Creamettes. Heat mixture, using about one cup of chicken broth to moisten. Serve hot on chop plate, with tomato or parsley as garnish. Serves 6 to 8.
CREAMETTE TRADE WINDS SALAD

1 8-oz. package CREAMETTES
1 No. 2 can pineapple chunks
1 1/2 cups diced, unpared apples
1/2 cup maraschino cherries, sliced
1 cup coarsely chopped nuts
Salt, cloves, allspice, cinnamon

Pour Creamettes into 3 quarts of rapidly boiling water to which 3 heaping teaspoons of salt, 1 tbsp. whole cloves, 1 tbsp. whole allspice and 4 sticks of cinnamon have been added. Boil 6 to 8 minutes or until tender. Drain and blanch under cold water. To chilled Creamettes add the pineapple, apples, cherries and nuts. Fold in Cream Cheese Dressing. Place salad on bed of endive. Top with maraschino cherry. Makes 10 to 12 three-quarter cup servings.

FLUFFY CREAM CHEESE DRESSING. Fold 2 three-ounce packages cream cheese and 3 tbsp. sugar into one cup whipped cream.

QUICK COOKING—Creamettes cook in only 7 minutes, yet each golden morsel retains its form, its tenderness, its delicate texture and sweet, nutlike flavor.

FLAVOR BLEND—is a distinct characteristic of Creamettes. Because of their porous nature, they absorb the flavors and juices of other ingredients used in the finished dish, providing a complete blending of flavors in each bite. This unique flavor-blending capacity makes Creamettes the perfect macaroni for combination dishes . . . hot or cold.

VARIETY—Because Creamettes combine so wholesomely with all sorts of foods: fresh or canned meats, seafood, fowl, sauces, tomatoes and other vegetables, eggs, cheese . . . they expand menus into an endless variety of dishes. And for still further variety, Creamettes combine appetizingly with these many foods in casseroles, in salads, in frying pan meals.

NUTRITION—Creamettes are jam-packed with the lasting-energy nutrition of the hearts of select wheat . . . nutrition that digests easily but slowly, to supply nourishment that lasts between meals.

ECONOMY—Creamettes are inexpensive in themselves . . . and how they stretch more expensive foods into more meals . . . better meals!

NON FATTENING—This macaroni supplies fewer calories, ounce for ounce, than such
diet foods as roast beef or chicken, gluten bread, eggs, or sirloin steak... just to mention a few. One 8-ounce package of Creamettes provides four or more servings... at less than 200 calories per serving.

SALT FREE—Because Creamettes contain no salt, they are the ideal food for people whose salt intake must necessarily be low.

QUALITY ABOVE ALL—That's the keynote of the manufacturing process by which Creamettes are made. Strategically located close to the durum fields of North Dakota and Manitoba, our Minneapolis and Winnipeg plants have direct access to the best of the crop... the most excellent Amber Durum wheat in the world. This wheat contains the highest type of gluten which is especially adaptable to the manufacture of macaroni products.

From raw materials to the finished product, Creamettes are manufactured under rigid laboratory control. Scientific checks and cross-checks are made in every stage of processing. From kneading, forming, drying to packaging, processing is completely automatic... completely sanitary. For quality, for flavor, CREAMETTES are the finest macaroni you can buy!

CREAMETTE CORONATION SALAD

1 8-ounce package 1 No. 2 can pineapple CREAMETTES tidbits, drained
2 cups diced apples ½ cup raisins

Pour Creamettes into 2 3/4 quarts of rapidly boiling water and 1 cup pineapple juice (drained from pineapple tidbits), ¼ cup lemon juice and four tsp. salt. Boil 6 to 8 minutes or until tender. Drain, blanch, chill. To Creamettes add apple (unpared), pineapple, raisins. Fold in Fluffy Marshmallow Dressing. Place on bed of lettuce and three slices of orange for individual servings. Serves 10 to 12.

FLUFFY MARSHMALLOW DRESSING. Mix together 6 tbsp. mayonnaise, ¼ cup lemon juice, ¾ tsp. salt and 3 tsp. sugar. Fold in 24 sliced marshmallows and one cup coconut. Chill about one hour, stirring 2 or 3 times; fold mayonnaise mixture into one cup whipped cream.
CREAMETTES AND SWISS CHEESE

1 8-oz. pkg. CREAMETTES  1/2 tsp. prepared mustard
2 cups white sauce
1/2 lb. Swiss cheese, grated  1/2 tsp. Worcestershire sauce

Cook Creamettes as directed on the package. Drain; do not chill. Heat white sauce in double boiler and blend in two-thirds of the grated cheese. Blend mustard and Worcestershire into white sauce and pour white sauce over Creamettes in a bake dish. Top with remainder of grated cheese and place bake dish under broiler about 5 minutes, until cheese topping is brown. Serve hot. Serves 4 to 6.