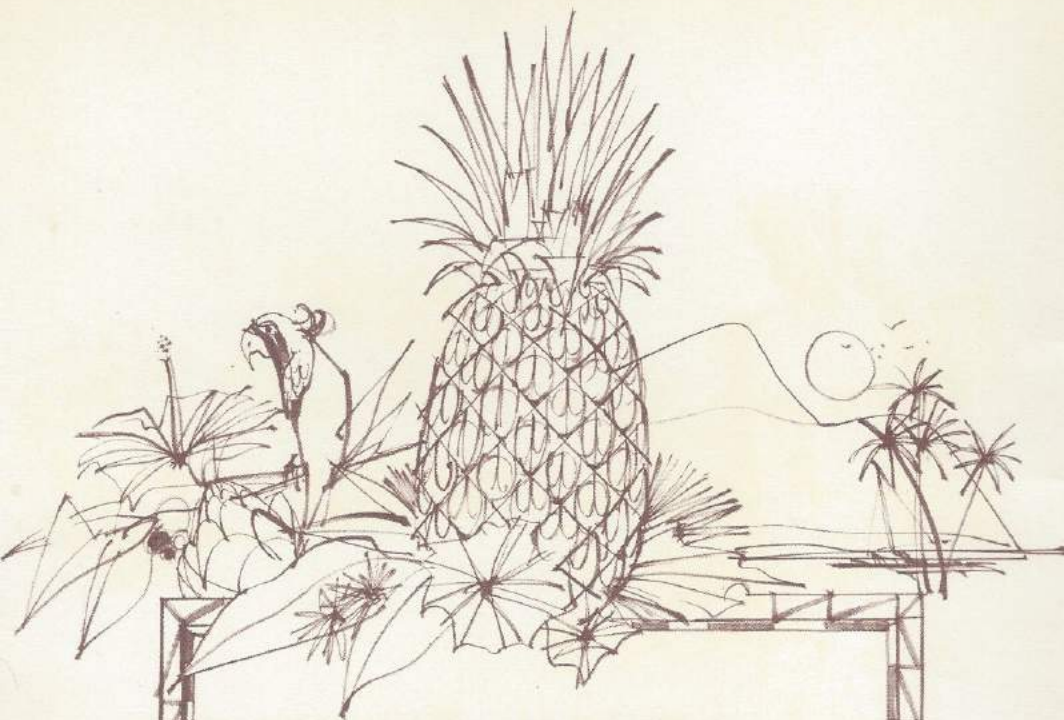


MAKE AGAIN RECIPES INSPIRED BY CANNED PINEAPPLE



NEW YORK WORLD'S FAIR  
1964-1965  
SOUVENIR RECIPES





### **FACTS ABOUT PINEAPPLE**

*On his second voyage, Christopher Columbus discovered pineapple for the civilized world. Since then, its history has been linked with romance and adventure round the world.*

*Epicures in the 18th century called this delicacy the "King of fruits." Early travelers found pineapples hanging in the doorways of friendly island natives. To this day, pineapple is known as the symbol of hospitality.*

*Although most historians agree that pineapple originated in Brazil, over half of today's supply is produced in the Pacific Islands. About one million dollars is spent each year by pineapple companies, cooperatively and individually, in research and improvement of this versatile golden fruit.*



# POLYNESIAN ADVENTURES With canned Pineapple

## PINEAPPLE SHRIMP AND COCONUT CURRY

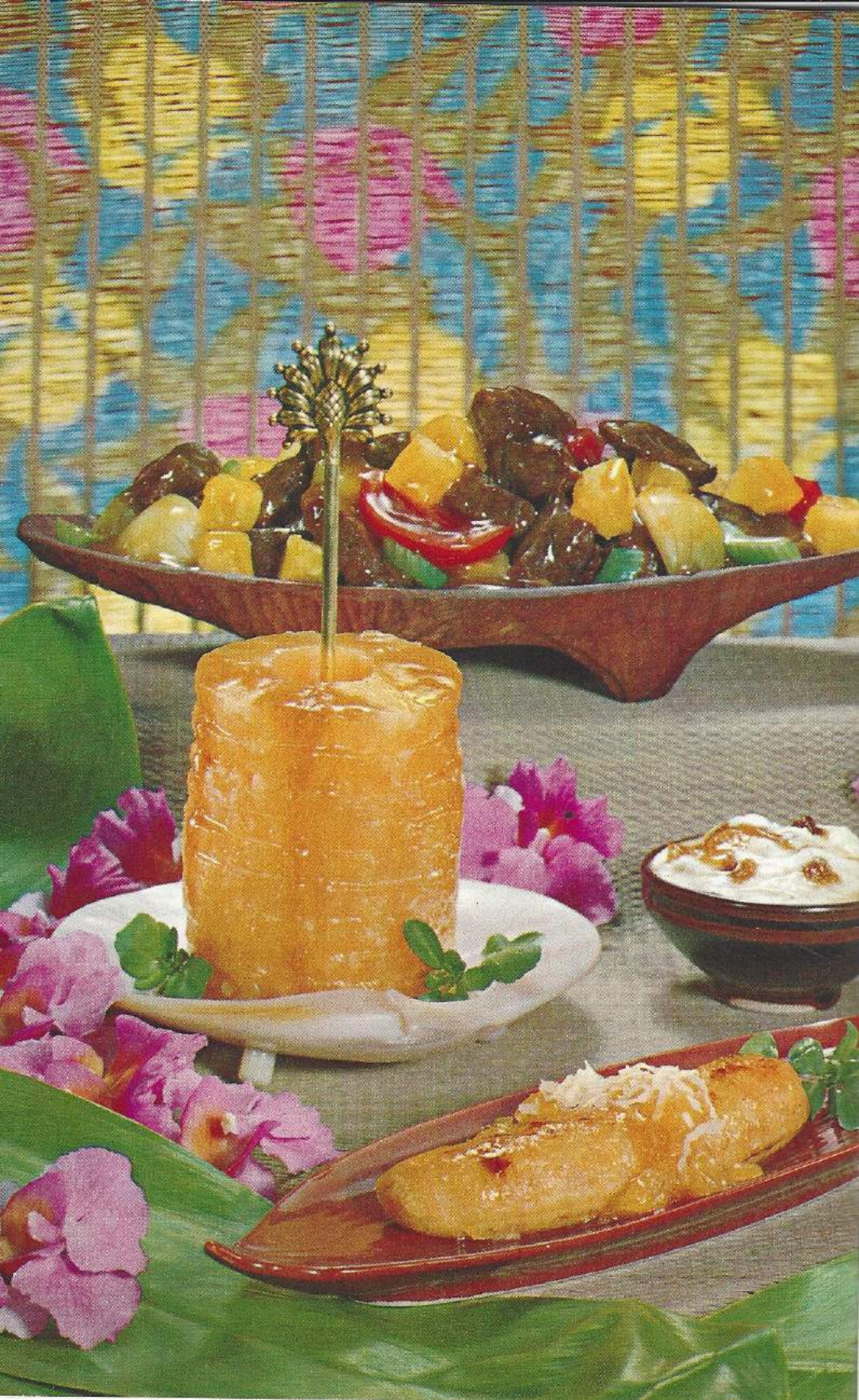
*Pink shrimp and refreshing pineapple in coconut curry sauce.*

*Accompany with chutney, raisins and coconut chips.*

- |                                       |                                       |
|---------------------------------------|---------------------------------------|
| 2 cups milk                           | 1 teaspoon curry powder               |
| 1 cup flaked coconut                  | $\frac{1}{3}$ cup chopped green onion |
| 1 (13½-ounce) can pineapple chunks    | $\frac{1}{3}$ cup chopped celery      |
| 1½ cups deveined cooked shrimp        | $\frac{1}{2}$ cup sifted flour        |
| $\frac{1}{2}$ cup butter or margarine | 1 teaspoon garlic salt                |
|                                       | 1¼ cups chicken broth                 |

Combine milk and coconut. Simmer, stirring occasionally, about 2 minutes until mixture foams. Strain, pressing through as much coconut as possible. Saute drained pineapple chunks and shrimp in  $\frac{1}{4}$  cup butter; remove from skillet. Add rest of butter and curry to skillet. Cook over low heat, stirring, about 2 minutes. Add onion and celery; cook until soft. Blend in flour and salt, then broth and coconut milk. Cook until thickened; simmer 5 minutes. Stir in pineapple, shrimp and coconut. Serve with rice. Makes 4 servings.







## FIJI BEEF CHUNKS

(photo on opposite page)

*Juicy meat cubes, tangy pineapple, crisp tender vegetables in richly accented brown sauce.*

2½ pounds beef sirloin tip  
1½ teaspoons garlic salt  
1 teaspoon paprika  
¼ cup cooking oil  
1 (13½-ounce) can pineapple chunks  
1 (10½-ounce) can beef broth  
¼ cup wine vinegar

½ cup sliced celery  
½ cup sliced green pepper  
1 cup sliced onion  
2 large tomatoes  
1 tablespoon soy sauce  
3 tablespoons brown sugar  
1 tablespoon cornstarch  
½ cup water

Trim fat from meat; cut in 2-inch cubes. Sprinkle with garlic salt and paprika. Brown in hot oil. Drain off fat. Add syrup from pineapple, beef broth and half of vinegar. Cover; simmer 1½ hours. Add celery and pepper; cook 5 minutes. Add onion; cook 5 minutes more. Stir in tomatoes cut in wedges and pineapple chunks. Blend soy sauce, brown sugar, cornstarch, water and rest of vinegar; stir into sauce. Simmer until thickened. Makes 4 servings.

## TONGA SPARERIBS

*A glaze to glamorize ham and pork, too.*

**TONGA GLAZE:** Heat to simmering 1 (8¾-ounce) can crushed pineapple, ½ cup each honey and pineapple juice, 3 tablespoons vinegar, 1 tablespoon each soy sauce and minced onion and 2 teaspoons ginger.

**OVEN RIBS:** Sprinkle 2 sides meaty spareribs (about 4 pounds) with salt and pepper. Arrange in single layer in shallow pan. Bake in hot oven (400 degrees F.) 30 to 40 minutes. Drain off fat. Lower heat to 325 degrees F. Bake ½ hour. Spoon on part of glaze. Continue baking 30 to 40 minutes longer, basting occasionally with glaze. Makes 4 servings.

**CHARCOAL GRILLED RIBS:** Select lean ribs. Use oven method up to point of draining off fat. Grill, basting with glaze, until ribs are tender.

*\*Be lavish with gorgeous flowers and shiny green leaves to create an atmosphere of Polynesian splendor. If large, exotic blooms aren't available, fake ones may be just as lush and even more manageable. Sea shells and fish nets do much to accent the luau theme.*

## **SOUTH SEAS CHICKEN WITH PINEAPPLE**

*Golden chicken cooked with papaya juice, soy sauce, pineapple and mushrooms. Delicious with toasted coconut rice.*

2 (2½-pound) fryers, halved	1 cup fresh mushrooms
3 tablespoons flour	1 (8½-ounce) can pineapple slices
1 teaspoon ginger	½ cup canned papaya juice
½ teaspoon salt	1 (10½-ounce) can consomme
½ cup shortening	1 tablespoon soy sauce
½ cup chopped green onion	

Dredge chicken in flour mixed with ginger and salt. Brown well in shortening. Drain off fat; use ¼ cup to saute onion and mushrooms. Add sautéed vegetables to browned chicken along with syrup from pineapple, papaya juice, consomme and soy sauce. Simmer ½ hour. Add pineapple slices. Cover; continue cooking until chicken is tender, about 15 minutes. Makes 4 servings.

**TOASTED COCONUT RICE:** Toss 4 cups steamed rice with ¼ cup melted butter or margarine and ½ cup toasted flaked coconut.

*\*Pineapple suggests the color, flavor and happy feast times of romantic tropical islands. Fortunately it is available the year around—in convenient cans, ready to use, with all its splendid flavor and brilliant color intact. There's a pineapple cut and can size for every need.*

## **GLAZED PINEAPPLE WITH RUM CARAMEL SAUCE**

(photo on page 2)

*Imaginative version of pineapple slices with two flavorful toppings. Gourmet for dessert... elegant with meat entree.*

3 tablespoons butter	1 (1-pound 4½-ounce) can pineapple slices
¼ cup brown sugar (packed)	1 teaspoon lemon juice
1 tablespoon rum	

Heat together 2 tablespoons butter, brown sugar, rum, 1 tablespoon syrup from pineapple and lemon juice, 3 to 4 minutes. Pan broil drained pineapple slices in remaining tablespoon butter; brown both sides lightly. Allow 2 slices per serving, spooning on rum caramel sauce. Top with Chutney Cream. Makes 5 servings.

**CHUTNEY CREAM:** Stir 2 tablespoons chopped chutney into 1 cup dairy sour cream.



## **PACIFICA TURKEY KABOBS**

*Has the Oriental flavor  
of teriyaki.*

Cut 2 pounds boned turkey breast in cubes. Marinate in Teriyaki Sauce 1 hour or longer. Thread turkey and drained pineapple chunks from 1-pound 4½-ounce can on skewers. Add water chestnuts, mushrooms or onions, if desired. Brush with marinade. Grill over coals or broil until turkey is tender. Makes 8 servings.

**TERIYAKI SAUCE:** Beat together ¼ cup each syrup from pineapple, honey and cooking oil, ½ cup each soy sauce and catsup, ⅓ cup wine vinegar, 1 teaspoon dry mustard and 2 tablespoons minced green onion.

## **BANANAS WITH ROYAL PINEAPPLE SAUCE**

(photo on page 2)

*Pan broil bananas at the table to be truly spectacular.*

- 1 (8¾-ounce) can crushed pineapple
- 2 tablespoons butter
- 3 tablespoons dark brown sugar
- 2 teaspoons cornstarch

- ⅛ teaspoon almond extract
- 2 tablespoons flaked coconut
- ¼ teaspoon grated lemon peel
- 1 tablespoon lemon juice
- 4 small bananas

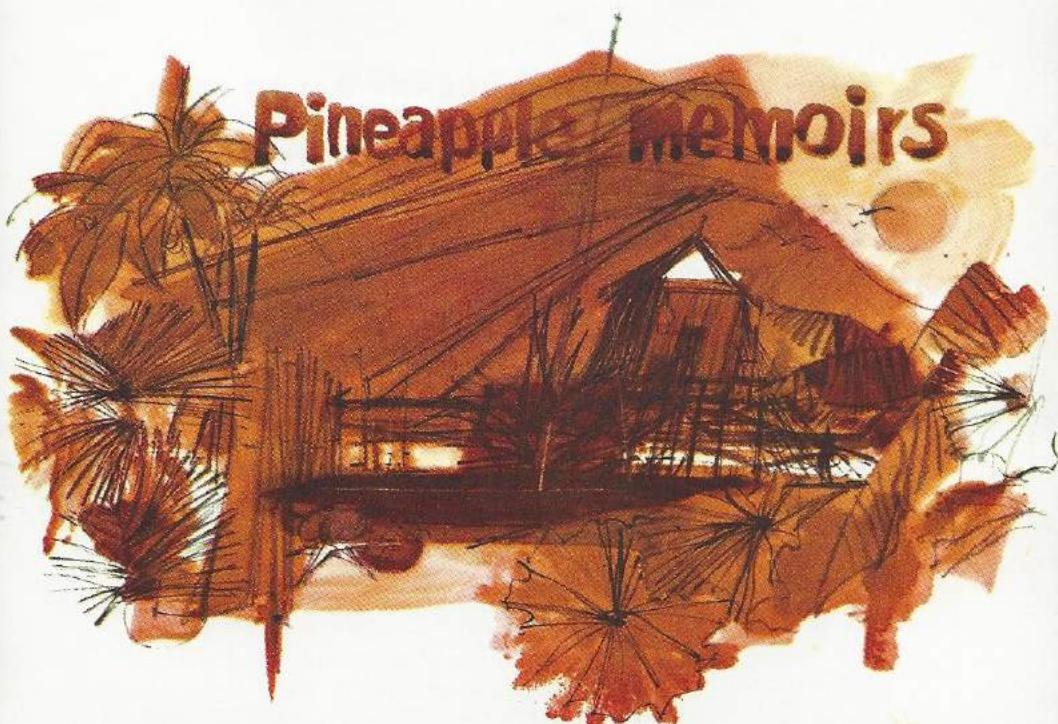
Cook undrained pineapple, 1 tablespoon butter, sugar, cornstarch and almond extract over moderate heat until thick and clear, about 5 minutes. Stir in coconut, lemon peel and juice. Pan broil peeled bananas in other tablespoon butter. Brown all sides lightly. Serve at once topped with warm pineapple sauce. Makes 4 servings.

*\*Contributions to Polynesian flavor have been many—curries from India, sweet sour sauces from China, teriyaki from Japan, meat and fruit combinations reminiscent of South American fruit stews. The Polynesian flavor is an adventuresome one indeed!*









## PINEAPPLE UPSIDE DOWN CAKE AMERICANA

(photo on opposite page)

*Traditional in America's heritage of good eating.  
A glamorous old-fashioned dessert.*

- |   |                               |
|---|-------------------------------|
| 1/4 cup butter or margarine                     | 3/4 teaspoon salt             |
| 2/3 cup light brown sugar (packed)              | 1/3 cup shortening            |
| 1 (1-pound 4 1/2-ounce) can<br>pineapple slices | 1 teaspoon grated orange peel |
| 7 maraschino cherries                           | 1 teaspoon vanilla            |
| 6 walnut halves                                 | 2/3 cup sugar                 |
| 1 1/4 cups sifted flour                         | 1 large egg                   |
| 2 teaspoons baking powder                       | 1/2 cup milk                  |
|   | 1/3 cup flaked coconut        |

Melt butter in 9 or 10-inch round pan or skillet. Sprinkle on brown sugar. Drain pineapple; arrange 7 slices, with cherry in center of each, and walnuts in bottom of pan. Cut remaining slices in half. Place rounded side down against sides of pan. Keep warm. Resift flour with baking powder and salt. Cream shortening, orange peel and vanilla. Slowly add sugar, beating until smooth and fluffy. Beat in egg. Add flour alternately with milk, mixing smooth. Stir in coconut. Carefully spread over pineapple. Bake in moderate oven (350 degrees F.) 55 to 60 minutes or until done. Let cake stand in pan 5 to 10 minutes before turning out, upside down, onto platter. Serve warm topped with whipped cream. Makes 6 to 8 servings.



## CHURCH SUPPER CRANBERRY SALAD RING

*Turns up often at community pitch-ins. Popular combination of lemon, cranberry and pineapple.*

- |   |   |
|---|---|
| 1 (1-pound 4½-ounce) can<br>crushed pineapple | 3 tablespoons grated orange<br>peel         |
| 1 (6-ounce) package lemon<br>flavored gelatin | 2 (1-pound) cans whole cran-<br>berry sauce |
| ½ cup lemon juice                             | ⅓ cup chopped walnuts                       |

To syrup drained from pineapple add enough water to measure 1½ cups. Heat to boiling. Pour over gelatin stirring to dissolve. Mix in pineapple and rest of ingredients. Turn into 7-cup ring mold. Chill firm. Unmold. Garnish as desired. Makes 8 servings.

## SPICED PINEAPPLE SLICES

*Glistening golden rings with pungent sweet sour flavor.  
Wonderful with meats and salads.*

Combine syrup from 1 (1-pound 14-ounce) can pineapple slices with ¾ cup vinegar, 1 cup sugar, ⅛ teaspoon salt, 8 whole cloves and 3 inches stick cinnamon. Simmer 10 minutes. Add pineapple slices. Cover. Chill overnight before using. Makes 8 slices.

*\*Symbolizing hospitality, pineapple was a popular decorative motif for doors, furniture, china, silver and glassware in colonial days. In re-stored Williamsburg, Virginia, it appears as the center of brass and glass chandeliers and in stone garden ornaments.*

## PINEAPPLE PEPPER SLAW

*Cabbage salad at its very best! Tossed with pineapple tidbits in slightly sweet dressing accented with dry mustard and caraway.*

- |                          |   |
|--------------------------|---|
| 1 teaspoon dry mustard   | 6 cups finely shredded crisp<br>green cabbage |
| 2 tablespoons vinegar    | 1 green pepper, diced                         |
| ¼ cup sugar              | 1 (13½-ounce) can pineapple<br>tidbits        |
| 1 teaspoon salt          |   |
| ½ teaspoon caraway seeds |   |
| ½ cup mayonnaise         |   |

Mix mustard, vinegar, sugar, salt, caraway seeds and mayonnaise. Toss with cabbage, pepper and drained pineapple tidbits. Chill. Top with green pepper rings for decorative effect. Makes 6 servings.



## PEPPY BEAN BAKE

*The flavor's reminiscent of old school Boston cookery.*

- |  |                               |
|--|-------------------------------|
| 1 (1-pound 4½-ounce) can<br>pineapple chunks | 1 clove garlic, minced        |
| 3 (1-pound) cans baked beans*                | 2 tablespoons brown sugar     |
| ½ cup minced onion                           | 1 teaspoon dry mustard        |
|  | 3 tablespoons bacon drippings |

Combine all ingredients in 2½-quart shallow casserole. Bake in moderate oven (350 degrees F.) 45 minutes to 1 hour. Makes 6 to 8 servings.

\*THREE BEAN BAKE: 1 can each baked beans, kidney beans and lima beans.



## PINEAPPLE OATMEAL MUFFINS

*Famous for their moist, tender crumb and deep crunchy crust.*

- |                                       |                               |
|---------------------------------------|-------------------------------|
| 1 (8½-ounce) can crushed<br>pineapple | 1 teaspoon grated orange peel |
| 1 cup rolled oats, uncooked           | 1 egg, beaten                 |
| ½ cup dairy sour cream                | 1¼ cups sifted flour          |
| ⅓ cup soft shortening                 | 1 teaspoon baking powder      |
| ⅓ cup brown sugar (packed)            | ½ teaspoon soda               |
|                                       | 1 teaspoon salt               |

Combine undrained pineapple, oats and sour cream; let stand 15 minutes. Cream shortening, sugar and orange peel thoroughly. Beat in egg. Resift flour with baking powder, soda and salt. Add to creamed mixture alternately with pineapple mixture. Spoon into greased large muffin cups. Bake in hot oven (400 degrees F.) about 25 minutes. Makes 1 dozen muffins.

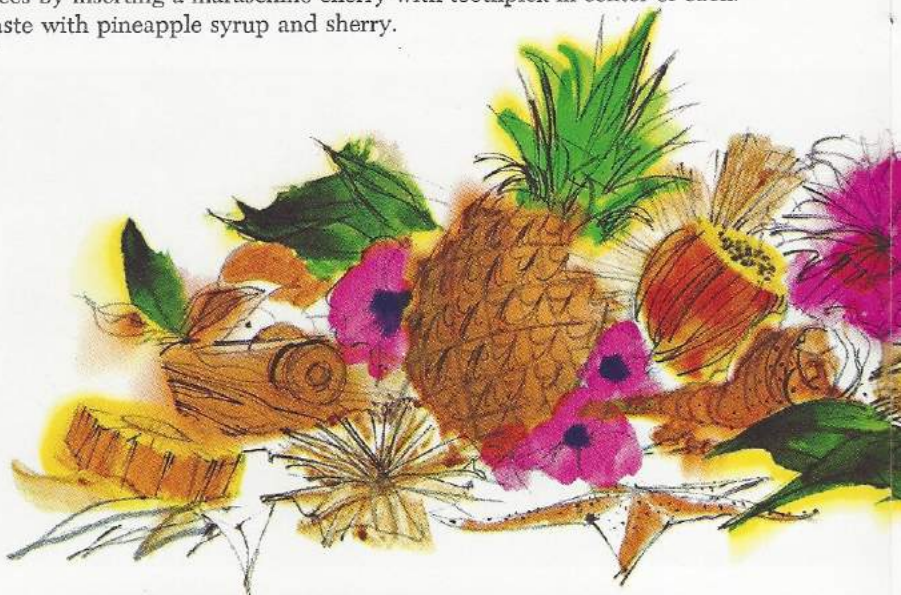


## A TRIO OF GLAZES FOR HAM

*Glaze ham 30 minutes before end of baking time.*

Score fat, stud with whole cloves. Spread on 1 (8½-ounce) can crushed pineapple mixed with ¾ cup brown sugar OR 1 cup brown sugar, 1 teaspoon dry mustard, 1 teaspoon prepared horseradish and ½ cup pineapple syrup or juice. Return to oven to finish baking, basting 2 or 3 times. Use pineapple slices, chunks or tidbits for garnish.

**SHERRY PINEAPPLE GLAZE:** Mix 1 cup brown sugar, 1 teaspoon dry mustard and ¼ teaspoon pepper. Pat on ham. Fasten pineapple slices by inserting a maraschino cherry with toothpick in center of each. Baste with pineapple syrup and sherry.



## HOMESTEAD PINEAPPLE NUT BREAD

*Make it a day before slicing, if possible. It's equally at home in the lunch box or at the tea table. Has a sparkly sugar topping.*

¾ cup brown sugar (packed)  
⅓ cup soft shortening  
2 eggs  
1 (8¾-ounce) can crushed  
pineapple  
½ cup chopped nuts

2¼ cups sifted flour  
3 teaspoons baking powder  
¼ teaspoon soda  
¾ teaspoon salt  
1 tablespoon sugar  
¼ teaspoon cinnamon

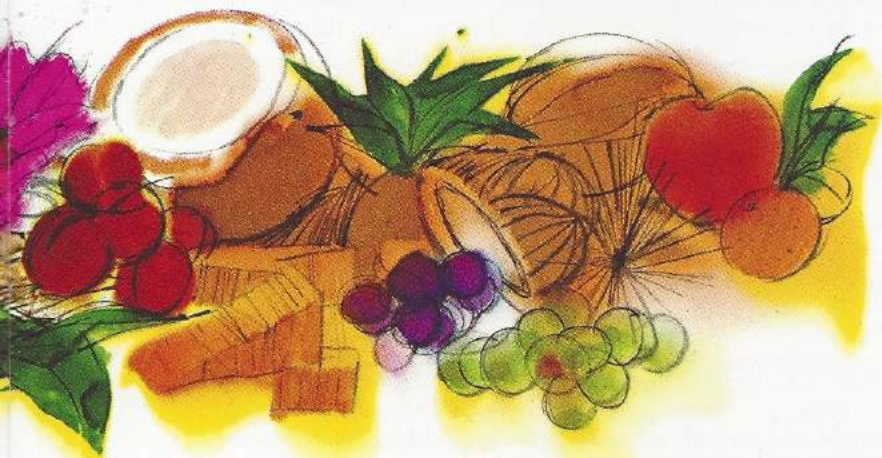
Beat brown sugar, shortening and eggs well. Stir in undrained pineapple and nuts. Resift flour with baking powder, soda and salt. Blend into pineapple mixture. Spoon into greased and floured 9 x 5 x 3-inch loaf pan. Sprinkle with sugar mixed with cinnamon. Bake in moderate oven (350 degrees F.) 1 hour. Slice when cold. Makes 1 loaf.

## COMPANY'S COMIN' PINEAPPLE PIE

*Try the fluffy chiffon filling in a chocolate cooky crumb crust for very special occasions.*

- |   |                               |
|---|-------------------------------|
| 1 envelope unflavored gelatin                     | 4 eggs, separated             |
| $\frac{1}{2}$ cup sugar                           | $\frac{1}{4}$ cup cold water  |
| $\frac{1}{4}$ teaspoon salt                       | 1 tablespoon lemon juice      |
| 1 (13 $\frac{1}{2}$ -ounce) can crushed pineapple | 1 baked (9-inch) pastry shell |

Blend gelatin with  $\frac{1}{4}$  cup sugar and salt. Mix in undrained pineapple, beaten yolks and water. Stir over medium heat 5 minutes, until gelatin dissolves. Add lemon juice. Chill, stirring occasionally, until mixture mounds slightly. Beat egg whites stiff; beat in remaining  $\frac{1}{4}$  cup sugar. Fold in gelatin mixture. Turn into pastry shell. Chill until set. Top with whipped cream. Makes 6 servings.



## STATE FAIR PRIZE PINEAPPLE BARS

*A blue ribbon recipe for filled bar cookies... tangy with pineapple.*

- |  |  |
|--|--|
| 1 (1-pound 4 $\frac{1}{2}$ -ounce) can crushed pineapple | $\frac{1}{2}$ teaspoon soda                |
| 3 tablespoons apricot jam                                | $\frac{1}{2}$ teaspoon salt                |
| $\frac{1}{4}$ cup sugar                                  | 1 $\frac{1}{2}$ cups rolled oats, uncooked |
| 1 $\frac{1}{2}$ tablespoons cornstarch                   | 1 cup brown sugar (packed)                 |
| 1 $\frac{1}{2}$ cups sifted flour                        | $\frac{3}{4}$ cup shortening               |

Cook undrained pineapple, jam, sugar and cornstarch over low heat until thick. Resift flour with soda and salt. Mix in oats and brown sugar; work in shortening until crumbly. Press half of crumbs in 9-inch square pan. Cover with pineapple filling and rest of crumbs, pressing carefully. Bake in moderately hot oven (375 degrees F.) 35 to 40 minutes. Cut when cold. Makes 18 bars.



## GOLD NUGGET PUDDING

*A treasured old time steamed pudding. Rich and tantalizing.*

2 cups sifted flour	2 tablespoons molasses
2½ teaspoons baking powder	1 egg
¼ teaspoon soda	1 (13½-ounce) can crushed pineapple
1 teaspoon salt	½ cup golden raisins
1 teaspoon cinnamon	¼ cup sliced candied cherries
½ teaspoon mace	½ cup chopped walnuts
½ cup butter	
1 cup brown sugar (packed)	

Resift flour with baking powder, soda, salt and spices. Beat together butter, brown sugar, molasses and egg. Drain pineapple, saving ½ cup syrup. Blend dry ingredients into creamed mixture alternately with reserved pineapple syrup. Stir in pineapple, raisins, cherries and nuts. Spoon into greased 6-cup pudding mold. Place lid on mold or cover tightly with foil. Set on rack in deep kettle filled with boiling water to ¾ depth of mold. Steam 2½ to 3 hours. Replenish hot water as needed. Let pudding stand 5 minutes before removing from mold. Serve with hard sauce. Makes 10 servings.

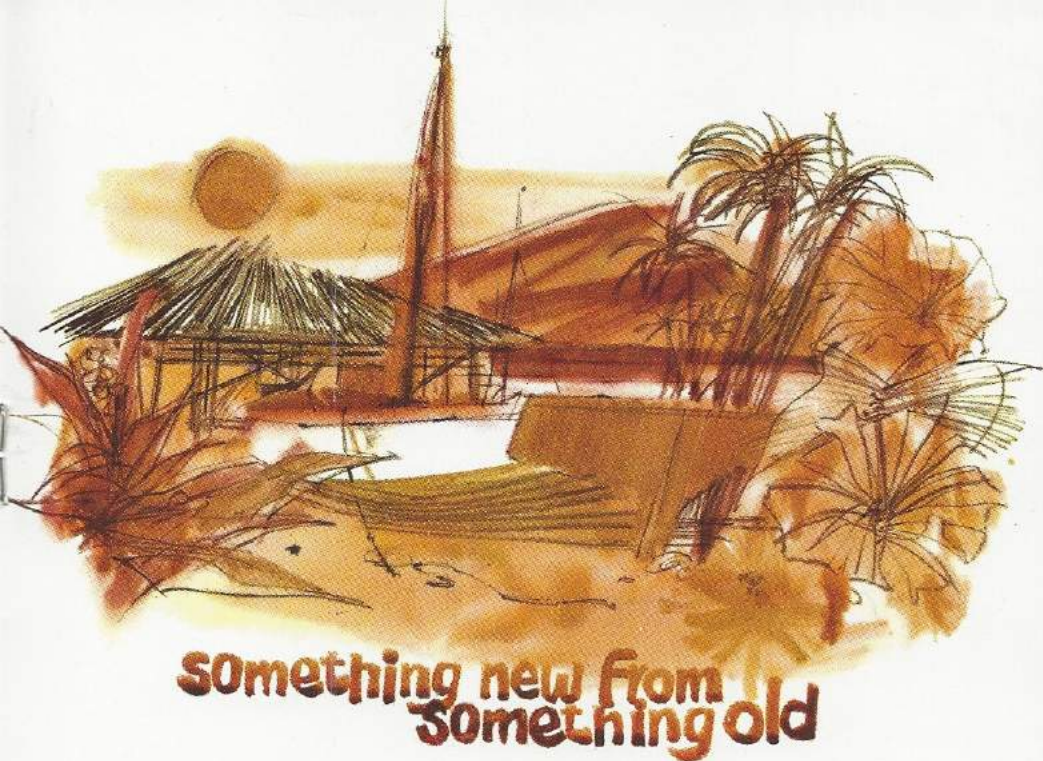
## TRIED AND TRUE CAKE TOPPERS

*Glamorous finishes for favorite cakes from mix or scratch. Each recipe makes enough for 2 layers or top of 13 x 9 x 2-inch cake.*

**PINEAPPLE BUTTER CREAM:** Blend ½ cup soft butter with 4 cups sifted powdered sugar. Stir in 1 (8½-ounce) can drained crushed pineapple and enough syrup to make spreadable.

**PINEAPPLE BROILED PRALINE:** Blend ½ cup melted butter and 1 cup brown sugar (packed). Spread half of mixture over cake top. Drain 1 (1-pound 4½-ounce) can pineapple slices; arrange slices over brown sugar mixture. Mix ¼ cup chopped maraschino cherries and 1 cup flaked coconut with rest of brown sugar mixture; spread evenly over pineapple. Broil until bubbly, 8 to 10 minutes.

**PINEAPPLE WHIPPED CREAM:** Mix 1½ teaspoons unflavored gelatin in 3 tablespoons syrup drained from 1 (8¾-ounce) can crushed pineapple; dissolve over hot water. Stir into 1½ cups whipping cream mixed with 3 tablespoons sugar, ½ teaspoon salt and 1½ teaspoons vanilla. Beat until mixture holds soft peaks; fold in well drained pineapple.



## something new from something old

### HEIRLOOM 24-HOUR SALAD

(photo on page 15)

*Fluffy fruit and marshmallow salad in shimmering raspberry ring.  
A favorite standby in new guise.*

- |  |                                      |
|--|--------------------------------------|
| 1 (1-pound 4½-ounce) can<br>pineapple chunks | ⅛ teaspoon almond extract            |
| 3 egg yolks, beaten                          | 1 teaspoon vanilla                   |
| 2 tablespoons sugar                          | 1 (11-ounce) can mandarin<br>oranges |
| ⅛ teaspoon salt                              | ½ cup sliced fresh dates             |
| 1 teaspoon cornstarch                        | ½ cup maraschino cherries            |
| 2 tablespoons lemon juice                    | 2 cups miniature marshmallows        |
| ¼ teaspoon grated lemon peel                 | ½ cup whipping cream                 |
| ½ cup dairy sour cream                       | Raspberry Sherbet Ring               |

Beat together ¼ cup syrup from pineapple, egg yolks, sugar, salt, cornstarch, lemon juice and peel. Cook, stirring, over hot water until thick. Cool. Blend in sour cream and flavorings. Mix with drained pineapple and oranges, dates, halved cherries and marshmallows. Cover; chill overnight. When ready to serve fold in whipped cream. Spoon into Raspberry Sherbet Ring. Makes 8 servings.

**RASPBERRY SHERBET RING:** Dissolve 1 (6-ounce) package raspberry flavored gelatin in 2 cups boiling water. Immediately add 1 pint raspberry sherbet, stirring until sherbet melts. Turn into 5-cup ring mold. Chill until firm.



## CALLIOPE PINEAPPLE SALAD BOWL

(photo on opposite page)

*A circus of colors on lettuce bed. The dressing's delicious!*

- 1 (1-pound 14-ounce) can  
pineapple slices
- Finely shredded lettuce
- 1 (8-ounce) package cream  
cheese

- $\frac{1}{4}$  cup chopped Macadamia nuts
- 16 cherry tomatoes
- 8 deviled egg halves
- Rosy Chutney Dressing

Stack 2 drained pineapple slices in center of each salad bowl filled with finely shredded lettuce. Cut 4 (1-inch) squares from cream cheese; sprinkle with chopped nuts. Set one square on top of each pineapple stack. Make criss cross cut in top of each tomato. Soften remaining cream cheese and press through pastry tube into centers. Arrange 2 deviled egg halves and 4 tomatoes on each salad. Serve with dressing. Makes 4 servings.

**ROSY CHUTNEY DRESSING:** Blend thoroughly  $\frac{1}{2}$  cup salad oil,  $\frac{1}{4}$  cup wine vinegar, 1 teaspoon each dry mustard and sugar,  $\frac{1}{2}$  teaspoon salt and 2 tablespoons each chili sauce and chopped chutney.

*\*Salad Garnish: Thread pineapple chunks and ripe olives on toothpicks.*

## SHERRY PINEAPPLE TOWER SALADS

(photo on opposite page)

*An elegant array of fruits in shimmering sherry flavored gelatin... nippy with ginger.*

- 1 (1-pound 4 $\frac{1}{2}$ -ounce) can  
pineapple tidbits
- Hot water
- 1 (6-ounce) package lemon  
flavored gelatin
- $\frac{1}{2}$  cup sherry
- $\frac{1}{4}$  cup lemon juice
- $\frac{1}{8}$  teaspoon salt

- 1 (7-ounce) bottle lemon-  
lime carbonated beverage
- $\frac{1}{2}$  cup thinly sliced celery
- $\frac{1}{2}$  cup sliced strawberries
- 1 tablespoon finely chopped  
candied ginger
- 1 (1-pound 14-ounce) can  
pineapple slices

To syrup from pineapple tidbits add water to make 2 cups liquid. Combine with gelatin. Heat, stirring until dissolved. Take from heat. Add sherry, lemon juice and salt. Gently stir in carbonated beverage. Chill until mixture starts to thicken. Fold in drained pineapple tidbits, celery, strawberries and ginger. Spoon into 8 (5-ounce) molds. Chill until firm. Unmold each salad on drained pineapple slice. Serve with sour cream. Makes 8 servings.







## **GOLDEN GLORY BRUNCH RING**

*Flaky Danish dough filled with almond paste and crushed pineapple.  
It melts in your mouth... superb with coffee!*

1 package or cake yeast, active dry or compressed	1 teaspoon salt
¼ cup warm water	⅛ teaspoon cardamom
¼ cup scalded milk, cooled	¼ teaspoon almond extract
1 egg, beaten	1 teaspoon grated lemon peel
3 tablespoons sugar	2¼ cups sifted flour
	6 tablespoons soft butter

Dissolve yeast in warm water in warm bowl. Blend in cooled milk, egg, sugar, salt, cardamom, almond extract and lemon peel. Gradually beat in flour. Knead on floured board until smooth. Put in greased bowl. Cover and let rise in warm place until doubled, 1½ hours. Roll on floured board to 12 x 15-inch rectangle. Spread with half of butter. Fold ends to middle, overlapping to make 3 layers. Roll out dough again; spread with rest of butter; fold again. Cover, let stand 15 minutes. Roll to 10 x 18-inch rectangle. Spread with Pineapple Almond Filling. Roll up like jelly roll. Put seamed side down in ring on greased baking sheet. Pinch ends together. With scissors, cut through ring at 1-inch intervals starting from outer edge. Turn each section on its side. Brush with melted butter. Let rise until doubled, 35 minutes. Bake in hot oven (400 degrees F.) 25 minutes. Put on rack. Spread with Pineapple Glaze. Makes 1 ring.

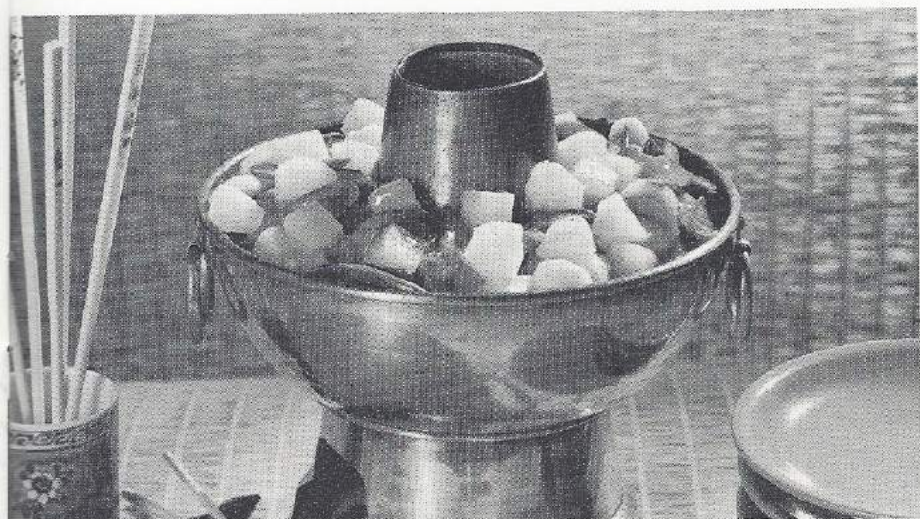
**PINEAPPLE ALMOND FILLING:** Take out 2 tablespoons crushed pineapple from 1 (8½-ounce) can; set aside for glaze. Mix remaining undrained pineapple, 3 tablespoons brown sugar, ⅛ teaspoon salt, 2 teaspoons cornstarch and 1 tablespoon butter. Stir over moderate heat until thick. Take from heat; stir in ½ cup crumbled almond paste (canned or from bakery). Cool.

**PINEAPPLE GLAZE:** Blend reserved 2 tablespoons crushed pineapple and ¾ cup sifted powdered sugar.

## **BEVERLY HILLS CLUB SANDWICH**

*Meal size luncheon salad sandwich.*

Double decker sandwiches with two layers of filling. Sparkling pineapple shrimp salad for one... bacon and tomato for the other. Use both dark and white bread, toasted and buttered. Make pineapple filling this way: Combine 1 (8¾-ounce) can pineapple tidbits, drained, 1 cup chopped cooked shrimp, ½ cup diced celery, 2 tablespoons each minced green onion and mayonnaise. Enough for 4 sandwiches.



### ★ **PEA PODS, EXOTIQUE**

*Brings the Far East to your dinner table. Crisp vegetables and pineapple chunks blended with accents of curry and soy sauce.*

- |  |   |
|--|---|
| ½ teaspoon curry powder                      | 3 tablespoons cornstarch                  |
| ¼ cup butter or margarine                    | 1 (1-pound 4½-ounce) can pineapple chunks |
| ½ cup sliced green onion                     | 1 tablespoon soy sauce                    |
| 2 (8-ounce) packages frozen Chinese pea pods | 2 tomatoes, cut in small wedges           |
| 2 tablespoons brown sugar                    | 1 (5-ounce) can water chestnuts, sliced   |
| ¼ cup wine vinegar                           |   |
| 1 cup beef broth                             |   |

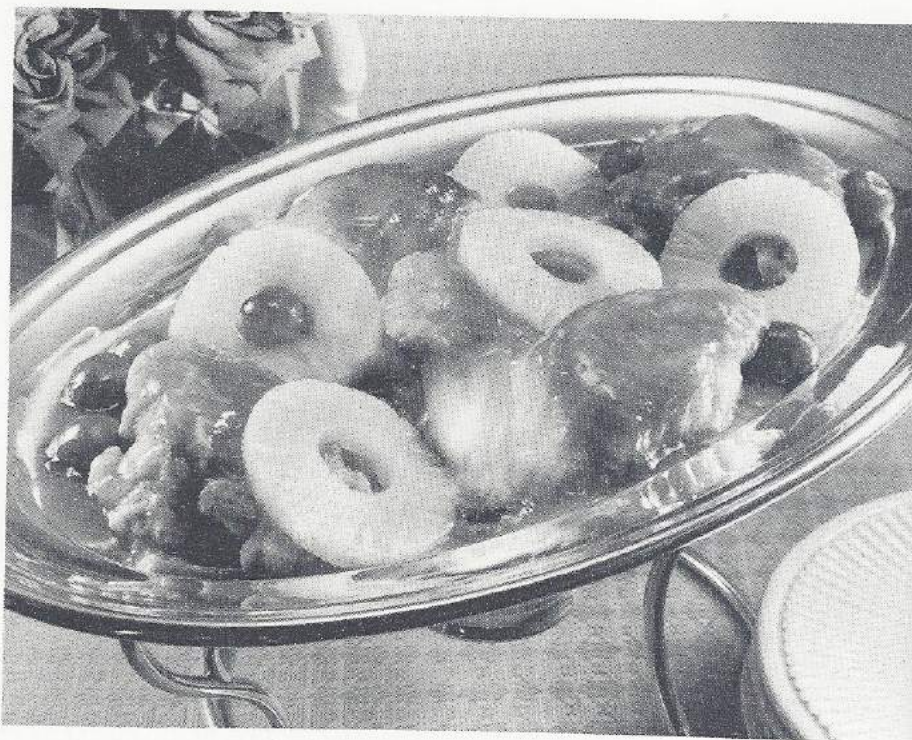
Cook curry powder in butter a few minutes. Add onion and frozen pods. Cook only until pods begin to wilt. Stir in brown sugar, vinegar and broth. Thicken sauce with cornstarch mixed with ½ cup syrup from pineapple. Add drained pineapple, soy sauce, tomatoes and water chestnuts. Heat a few minutes longer. Makes 8 to 10 servings.

### **PIQUANT PARTY BEETS**

*A gala vegetable to grace a glamorous buffet. Slightly sweet sour.*

Mix syrup from 1 (13½-ounce) can pineapple chunks with ½ cup water and ½ cup vinegar. Stir in 3 tablespoons brown sugar mixed with 1 tablespoon cornstarch and ½ teaspoon salt. Cook, stirring about 10 minutes. Add pineapple and 2 (1-pound) cans drained party sliced beets. Serve hot. Makes 8 servings.





### **PINEAPPLE CHICKEN JUBILEE**

*A flaming sensation of chicken, dark cherries and pineapple slices.*

6 chicken breasts, boned  
Gourmet Stuffing  
 $\frac{1}{4}$  cup butter  
 $\frac{3}{4}$  cup chicken broth  
2 tablespoons vinegar  
 $\frac{1}{2}$  teaspoon salt

1 tablespoon cornstarch  
1 (1-pound 4 $\frac{1}{2}$ -ounce) can  
pineapple slices  
1 (9-ounce) can dark pitted  
sweet cherries  
 $\frac{1}{4}$  cup brandy

Pound chicken with mallet. Put stuffing on boned side. Fold over to enclose filling; skewer with toothpicks. Brown slowly in butter. Add broth, vinegar and salt. Cover. Cook 20 minutes. Stir in cornstarch mixed with  $\frac{1}{2}$  cup syrup from pineapple. Cook uncovered 15 minutes more until chicken is tender. Add drained cherries and 6 pineapple slices. Heat brandy over hot water. Pour over chicken and set aflame. Makes 6 servings.

**GOURMET PINEAPPLE HAM STUFFING:** In 2 tablespoons butter, sauté 4 pineapple slices, diced,  $\frac{1}{2}$  cup chopped cooked ham and 1 tablespoon chopped onion. Add  $\frac{1}{4}$  teaspoon ginger and 1 cup soft stale bread crumbs. Mix well.

## PINEAPPLE SHOW TIME SOUFFLE

*A dramatic, spectacular chilled dessert. High, light and handsome.*

2 envelopes unflavored gelatin	1 teaspoon salt
1 (1-pound 4½-ounce) can crushed pineapple	1 teaspoon vanilla
4 eggs, separated	½ teaspoon almond extract
⅓ cup sugar	2 tablespoons lemon juice
	1 cup whipping cream

Soften gelatin in syrup from pineapple; dissolve over hot water. Beat egg yolks, sugar, salt and flavorings until thick. Blend in gelatin, pineapple and lemon juice. Cool until slightly thickened. Beat until fluffy. Fold in stiffly beaten egg whites and whipped cream. Wrap 5-inch wide foil strip around 4-cup souffle dish. Tie with string so foil extends 3 inches above dish. Spoon in pineapple souffle. Chill thoroughly. Remove foil collar; garnish with additional crushed pineapple. Makes 10 servings.

*\* Canned pineapple, often called "Nature's most refreshing flavor," rates top honors as an instant dessert. Extra elegant: slices drizzled with rum ... chilled chunks with creme de menthe ... crushed over ice cream.*

## VIENNA WALTZ CHEESE CAKE

(photo on page 21)

*A symphony of flavors ... best tasting of them all.*

3 (8-ounce) packages cream cheese, softened	1 tablespoon vanilla
1 cup plus 2 tablespoons sugar	¼ teaspoon salt
4 eggs	1 cup crushed zwiebach crumbs
	¼ cup melted butter

Blend softened cream cheese with 1 cup sugar, beating smooth. Beat in eggs, one at a time. Stir in vanilla and salt. Mix crumbs, 2 tablespoons sugar and butter; pat in bottom of 9-inch spring form pan. Pour in filling. Bake in moderate oven (350 degrees F.) 20 minutes. Cool. Spread with Pineapple Topping. Chill. Remove outer ring to serve. Makes 12 servings.

**PINEAPPLE TOPPING:** Combine 1 (8¾-ounce) can crushed pineapple, ½ cup EACH sugar and pineapple juice and 3 tablespoons cornstarch. Cook over moderate heat, stirring until thick. Blend in 1 beaten egg and 1 tablespoon butter. Cook, stirring, a few minutes more. Cool.



## NELLIE MELBA CREAM TARTS

(photo on opposite page)

*So named for the famous singer who adored fruit topped cakes and pies.*

- |   |                              |
|---|------------------------------|
| 1 (1-pound 14-ounce) can<br>pineapple slices            | 1/4 teaspoon salt            |
| 2 small packages vanilla<br>pudding and pie filling mix | 2 teaspoons rum extract      |
| 2 cups milk   | 1 cup whipping cream         |
|   | 8 baked (4-inch) tart shells |
|   | Melba Glaze                  |

Blend 1 cup syrup from pineapple with pudding mix, milk and salt. Stir over moderate heat until boiling. Take from heat, add flavoring. Cover and chill. Fold in whipped cream. Spoon into tart shells. Chill one hour. Spoon glaze over tarts and top each with well drained pineapple slice. Makes 8 tarts.

**MELBA GLAZE:** Mix 1 (10-ounce) package frozen raspberries, 1/2 cup red currant jelly, 2 tablespoons cornstarch, 1 tablespoon lemon juice, 1/4 cup sugar and 1/8 teaspoon salt. Cook, stirring, until thick and clear. Strain. Cover and chill.

## PINEAPPLE GLAMOR PUFFS

(photo on opposite page)

*Coconut custard with crunchy bits of pineapple fit for the flakiest shells you can buy or make.*

- |  |  |
|--|--|
| 2 (8 3/4-ounce) cans pineapple<br>tidbits                        | 4 egg yolks, beaten                                |
| 2 small packages coconut<br>cream pudding and pie<br>filling mix | 2 cups water                                       |
| 1 cup sugar  | 1 cup whipping cream                               |
|  | 1 dozen large baked cream<br>puff or eclair shells |
|  | Powdered sugar                                     |

Mix undrained pineapple, coconut mix, sugar, yolks and water. Stir over moderate heat until thickened. Take from heat; cover and chill. Fold in whipped cream. Spoon into baked shells. Dust with powdered sugar. Makes 1 dozen.

## PINEAPPLE CHICKEN PICNIC SALAD

*It's a picnic in a pie shell!*

Combine half of drained fruit from 1 (1-pound 4 1/2-ounce) can pineapple tidbits with 3 cups diced cooked chicken, 1 cup sliced celery, 1/4 cup finely chopped green onion, 2 tablespoons lemon juice, 2 teaspoons seasoned salt, 1/4 cup cashews and 1/2 cup mayonnaise. Put in cooled baked plain or cheese pastry shell. Garnish top with remaining drained pineapple. Keep cold until ready to serve. Makes 5 servings.







# The more the merrier



## **SAMPAGUITA SLING**

*Pineapple and grapefruit juices, rum and eggs in a champagne glass.  
A house specialty of a famous San Francisco restaurant.*

Whir 1 (12-ounce) can pineapple juice,  $\frac{3}{4}$  cup grapefruit juice, 4 egg yolks, 1 whole egg and 6 tablespoons sugar in blender until well mixed. Chill. For each drink, combine  $1\frac{1}{2}$  ounces **each** pineapple mix and light rum. Shake with ice cubes. Strain into champagne glasses filled with crushed ice. Makes 10 drinks.

## **CORONATION CHAMPAGNE PUNCH**

*The queen of all punches. Delicate, bubbling, delicious for receptions, weddings . . . and coronations. Start with chilled ingredients.*

Combine 1 (6-ounce) can frozen lemonade concentrate, 1 (46-ounce) can pineapple juice, 2 fifths sauterne and 1 large bottle champagne. Large block of ice will keep punch cold without dilution. Makes 45 (3-ounce) servings.

## MAUI FIZZ

*Garnish each drink with a half slice of pineapple.*

One recipe makes 2 frothy drinks of pineapple and rum. A delightful eye opener for brunch. Whir 3 ounces rum, 2 ounces lemon juice, 4 teaspoons bar sugar, 1 egg and 1 canned pineapple slice with ice in electric blender. Strain into two 10-ounce glasses. Fill with charged water.

## PINEAPPLE PLANTATION PUNCH

*High style punch of tropical juices.*

1 (46-ounce) can pineapple juice

1 (6-ounce) can frozen daiquiri mix concentrate

1 (6-ounce) can frozen banana-orange juice concentrate

1 quart EACH water and lemon-lime carbonated beverage

Combine well chilled ingredients just before serving. Pour over block of ice or frozen cubes of pineapple juice, tinted green, if desired. Makes 30 (4-ounce) servings.

## PINEAPPLE TRADE WINDS SALAD

*Two layer salad squares—red and green flecked cottage cheese with a golden topping of pineapple slices.*

### COTTAGE CHEESE LAYER

3 quarts (6 pounds) cottage cheese, small curd

3 cups mayonnaise

1 1/2 cups diced green pepper

3/4 cup chopped chives

3/4 cup chopped parsley

1 cup diced pimiento

6 tablespoons unflavored gelatin

1 1/2 quarts water

4 tablespoons salt

1 1/2 teaspoons pepper

Combine cottage cheese, mayonnaise and vegetables. Sprinkle gelatin over 3 cups water. Stir over low heat until dissolved. Add rest of water, salt and pepper. Blend gelatin into cheese mixture. Chill until *almost firm* in 2 (20 x 12 x 2-inch) pans.

### PINEAPPLE LAYER

2 (6-ounce) packages lemon flavored gelatin

2 quarts hot water

48 canned pineapple slices

24 maraschino cherries, halved

Dissolve gelatin in hot water. Cool. Arrange drained pineapple slices on top of *almost firm* cheese layer pressing in lightly. Put cherry half in center of each slice. Pour gelatin over pineapple. Chill until firm. Cut into squares. Serve on garnished salad plates. Makes 48 servings.



## BLOOMING DAFFODIL SALAD

*Combines the green and gold of spring flowers. Blend of lime gelatin, grated American cheese and pineapple tidbits.*

- |  |                                  |
|--|----------------------------------|
| 1 (1½-pound) box lime flavored gelatin | 1 (No. 10) can pineapple tidbits |
| 2 quarts boiling water                 | 2 pounds finely sliced celery    |
| 1 (46-ounce) can pineapple juice       | 1 pound shredded American cheese |

Dissolve gelatin in water. Add pineapple juice and 2 cups syrup from pineapple. Chill until slightly thickened. Fold in drained pineapple, celery and cheese. Pour into 2 (20 x 12 x 2-inch) pans. Chill until firm. Cut in squares. Serve on garnished salad plates. Makes 48 servings.

## NORTH BEACH PINEAPPLE 'N' BEAN SALAD

*San Francisco original... zesty pineapple and 3 kinds of beans.*

- |   |  |
|---|--|
| 2 (1-pound 14-ounce) cans pineapple chunks, drained | 4 (9-ounce) packages frozen cut green beans, parboiled |
| 4 (1-pound) cans red kidney beans, drained          | 4 green peppers, cut in chunks                         |
| 4 (10-ounce) packages frozen lima beans, parboiled  | 1 quart sliced celery Italian Dressing                 |

Combine and chill drained pineapple chunks, kidney, lima and green beans, pepper and celery. Toss with dressing. Makes 48 servings.

**ITALIAN DRESSING:** Blend and cook over moderate heat until thickened: 2 cups syrup from pineapple, 1 cup wine vinegar, ¼ cup each cornstarch and dry mustard, 2 teaspoons each pepper and dried dill, 3 tablespoons sugar and 4 teaspoons seasoned salt. Remove from heat; beat in 1 cup olive oil. Chill.

## GEORGIA SWEET POTATO BAKE

*Beautiful glazed yams 'n' crushed pineapple... a natural with ham.*

In greased 12 x 20 x 2-inch baking pan combine 1 (No. 10) can crushed pineapple and 1 gallon sliced cooked sweet potatoes. Sprinkle with 1 cup brown sugar. Dot with 1 cup butter. Bake in moderate oven (350 degrees F.) 45 minutes. Makes 50 servings.

Prepared by Home Economics Department  
Pineapple Growers Association  
215 Market Street, San Francisco 5, California

## CAN SIZES FOR PINEAPPLE'S FAMOUS SHAPES

Pineapple slices may be Fancy, Choice or Standard grades.  
Other cuts are usually Fancy grade.

### LARGE SLICES

14½ oz. ....	4 slices
1 lb. 14 oz. ....	8 slices
No. 10 .....	29 slices

### CHUNKS

13½ oz. ....	1½ cups
1 lb. 4½ oz. ....	2½ cups
1 lb. 14 oz. ....	3½ cups
No. 10 .....	12-13 cups

### CRUSHED

8½ oz. ....	1 cup
8¾ oz. ....	1 cup
13½ oz. ....	1½ cups
1 lb. 4½ oz. ....	2½ cups
1 lb. 14 oz. ....	3½ cups
No. 10 .....	12-13 cups

### MEDIUM SLICES

8½ oz. ....	4 slices
1 lb. 4½ oz. ....	10 slices
No. 10 .....	52-66 slices

### TIDBITS

8¾ oz. ....	1 cup
13½ oz. ....	1½ cups
1 lb. 4½ oz. ....	2½ cups
No. 10 .....	12-13 cups

### JUICE

6 oz. ....	¾ cup
7½ oz. ....	1 cup
12 oz. ....	1½ cups
1 pt. 2 oz. ....	2½ cups
1 qt. 14 oz. ....	6 cups
No. 10 .....	12 cups

## INDEX

### BEVERAGES

Coronation Champagne Punch (quantity) ..	22
Maui Fizz .....	23
Pineapple Plantation Punch (quantity) ..	23
Sampaguita Sling .....	22

### BREAD

Golden Glory Brunch Ring .....	16
Homestead Pineapple Nut Bread .....	10
Pineapple Oatmeal Muffins .....	9

### DESSERTS

Bananas with Royal Pineapple Sauce ..	5
Company's Comin' Pineapple Pie .....	11
Glazed Pineapple with Rum Caramel Sauce ..	4
Gold Nugget Pudding .....	12
Nellie Melba Cream Tarts .....	20
Pineapple Glamour Puffs .....	20
Pineapple Show Time Souffle .....	19
Pineapple Upside Down Cake Americana ..	7
State Fair Prize Pineapple Bars .....	11
Vienna Waltz Cheese Cake .....	19

### ENTREES

Beverly Hills Club Sandwich .....	16
Fiji Beef Chunks .....	3
Pacifica Turkey Kabobs .....	5
Pineapple Chicken Jubilee .....	18
Pineapple Shrimp and Coconut Curry ..	1
South Seas Chicken with Pineapple ..	4
Tonga Spareribs .....	3

### MISCELLANEOUS

A Trio of Glazes for Ham .....	10
Chutney Cream .....	4
Gourmet Pineapple Ham Stuffing .....	18
Italian Dressing (quantity) .....	24
Melba Glaze .....	20
Pineapple Almond Filling .....	16
Pineapple Glaze .....	16
Pineapple Topping .....	19
Rosy Chutney Dressing .....	14
Spiced Pineapple Slices .....	8
Teriyaki Sauce .....	5
Toasted Coconut Rice .....	4
Tried and True Cake Toppers .....	12

### SALADS

Blooming Daffodil (quantity) .....	24
Calliope Pineapple Bowl .....	14
Church Supper Cranberry Ring .....	8
Heirloom 24-Hour .....	13
North Beach Pineapple 'N' Bean (quantity) ..	24
Pineapple Chicken Picnic .....	20
Pineapple Pepper Slaw .....	8
Pineapple Trade Winds (quantity) .....	23
Raspberry Sherbet Ring .....	13
Sherry Pineapple Tower .....	14

### VEGETABLES

Georgia Sweet Potato Bake (quantity) ..	24
Pea Pods, Exotique .....	17
Peppy Bean Bake .....	9
Piquant Party Beets .....	17



