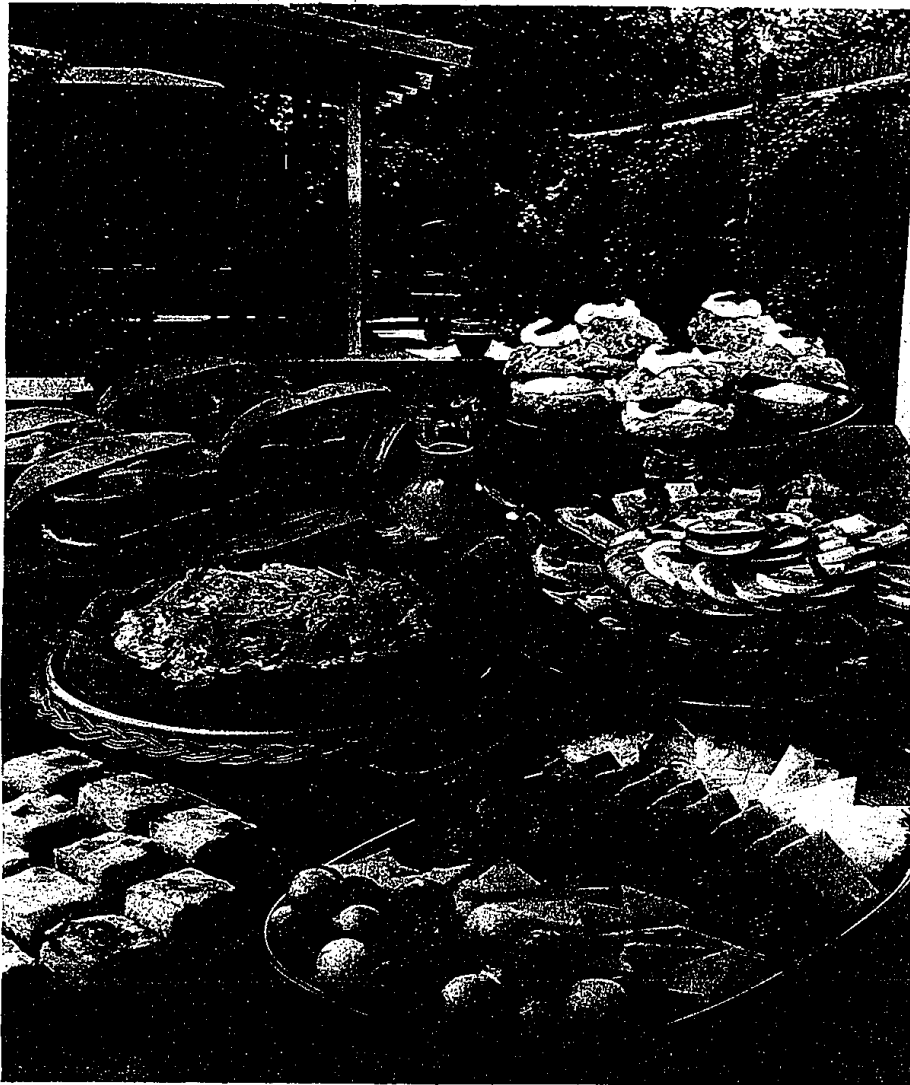


IT'S SUMMERTIME!

Food and Fun Move Outdoors



Summertime provides the opportunity for good food and fun, especially when they're enjoyed outdoors. These delicious recipes incorporate cheese as the perfect touch to eating in warm summer weather.

Using your backyard as the setting, these recipes are perfect for a light dinner at dusk or a sunny Sunday afternoon get-together with family and friends. Start with Alpine Appetizers that combine monterey jack cheese and Swiss cheese with bacon, green onion, eggs and milk. Mix the ingredients together and bake in a square baking dish. Cut into squares and serve on stoneground wheat crackers or other square crackers. What better light meal?

Make a Festive Fruit and Cheese Tray by arranging slices of mild cheddar cheese and extra sharp cheddar cheese with strawberries, melon balls and pineapple slices. The summer season offers a wide variety of fruits to choose from, so take advantage of the warm-weather harvest at your food stores. While you are choosing your fruits for the platter, be sure to find the ingredients for a BLT Strata Salad. It's simply a bacon, lettuce and tomato mixture without the bread. Add Swiss cheese slices, cucumber, hard-cooked eggs and thousand island dressing for a taste-tempting layered salad that will keep your company coming back for more. The cucumber adds color and snap.

Most folks love the flavor of barbecue, and Junior Barbecued Heroes are easy to prepare without lighting the grill. Ground beef simmered with chopped onion and barbecue sauce served on French bread rolls with green pepper rings create the flavorful combination. It's then topped with pasteurized processed American cheese slices and broiled until the cheese melts lending a rich, mellow flavor to the tangy sandwich ingredients.

Even the novice cook can make Chicken Salad in a Puff. Simply combine chopped cooked chicken, sharp natural cheddar cheese, chopped celery, mayonnaise and mandarin orange segments and chill. To make the shell, combine water, margarine, flour, salt and eggs in a saucepan. Spread the mixture onto the bottom of a pie plate. The mixture "puffs" itself while it bakes. After it's cooled, just spoon in the chicken mixture.

Ready for dessert? Your friends couldn't possibly resist this recipe for Sensational Shortcakes. You can make the shortcake ahead of time. The day of your gathering, combine cream cheese, powdered sugar, orange juice, grated orange rind, whipping cream and strawberry slices to top each piece.

ALPINE APPETIZER

- 2 cups (8 ozs.) shredded Casino brand natural monterey jack cheese
- 2 cups (8 ozs.) shredded Casino brand natural Swiss cheese
- 4 crisply cooked bacon slices, crumbled
- 1/4 cup green onion slices
- 3 eggs, beaten
- 1/4 cup milk
- Stone ground wheat crackers

Combine cheeses, bacon and onion. Add combined eggs and milk; mix lightly. Spoon into 8-inch square baking dish. Bake at 325°, 25 to 30 minutes or until knife inserted in center comes out clean. Cut into squares. Serve on crackers.

FESTIVE FRUIT AND CHEESE TRAY

- Cracker Barrel brand mild natural cheddar cheese, sliced
- Cracker Barrel brand extra sharp natural cheddar cheese, sliced
- Strawberries
- Melon balls
- Pineapple slices, quartered

Arrange cheese and fruit on tray.

BLT STRATA SALAD

- 2 tomatoes, sliced
- 1 6-oz. pkg. Kraft natural Swiss cheese slices, cut into strips
- 1 large cucumber, sliced
- 3 hard-cooked eggs, sliced
- 2 qts. torn assorted greens
- 4 crisply cooked bacon slices, crumbled
- Kraft thousand island dressing

Arrange tomato, cheese, half of cucumber, egg and remaining cucumber on greens-covered plate; sprinkle with bacon. Serve with dressing. 6 servings

JUNIOR BARBECUED HEROES

- 1 lb. ground beef
- 1/4 cup chopped onion
- 1/2 cup Kraft barbecue sauce
- 4 6-inch French bread rolls, heated, cut in half lengthwise
- Green pepper rings
- Deluxe pasteurized process American cheese slices, cut in half diagonally

Brown meat; drain. Add onion; cook until tender. Stir in barbecue sauce. Cover; simmer 10 minutes. For each sandwich, cover bottom half of roll with meat mixture, green pepper and process cheese. Broil until process cheese begins to melt. Cover with top half of roll. 4 sandwiches

CHICKEN SALAD IN A PUFF

- 2-1/2 cups chopped cooked chicken
- 1 cup (4 ozs.) shredded Kraft sharp natural cheddar cheese
- 1 cup chopped celery
- Kraft real mayonnaise
- 1 11-oz. can mandarin orange segments, drained

- 1/2 cup water
- 1/4 cup Parkay margarine
- 1/2 cup flour
- Dash of salt
- 2 eggs

Combine chicken, cheese, celery and enough mayonnaise to moisten; mix lightly. Stir in orange segments. Chill.

Bring water and margarine to boil. Add flour and salt; stir vigorously over low heat until mixture forms ball. Remove from heat. Add eggs, one at a time, beating well after each addition. Spread batter onto bottom and sides of well-greased 9-inch pie plate. Bake at 400°, 30 minutes or until golden brown. Turn off oven. Prick puff with fork. Leave in closed oven 10 minutes. Remove from oven; cool. Spoon in chicken mixture just before serving. Top with additional cheese, if desired. 6 servings

SENSATIONAL SHORTCAKES

- 2 cups flour
- 3 tablespoons granulated sugar
- 1 tablespoon baking powder
- 1 teaspoon grated orange rind
- 1/2 cup Parkay margarine
- 1/2 cup milk
- 1 egg
- 1 8-oz. pkg. Philadelphia Brand cream cheese, softened
- 1/2 cup sifted powdered sugar
- 3 tablespoons orange juice
- 1/2 teaspoon grated orange rind
- 1 cup whipping cream, whipped
- Strawberry slices

Combine dry ingredients and rind; cut in margarine until mixture resembles coarse crumbs. Add combined milk and egg, mixing just until moistened. Drop approximately 1/3 cup batter, 3 inches apart, onto greased cookie sheet. Bake at 425°, 10 to 12 minutes or until golden brown.

Combine cream cheese, 1/4 cup powdered sugar, juice and rind, mixing until well blended. Gradually add remaining powdered sugar to whipping cream, beating until stiff peaks form; fold into cream cheese mixture. Chill. Split shortcakes; fill and top with cream cheese mixture and strawberries. 8 servings