

They all wanted a big, beautiful swimming pool—none of them separately could afford to have one—but when they got together they had it made

Pool For \$96

He knew that we wanted something better, cheaper, more workable than any pool plan any of us had yet seen. He sat down and thought up an idea that put our plan on the road to becoming a reality. It was unique. Then too, Bob was going to do something for all of us that would cost him money, rather than make a profit.

At any rate, he sent out a letter to all of us, letting us know that he would donate one acre of land in his wooded high-priced section, tree, if we would form an association that would put up the money to build and manage a community pool.

We were on the way!

Bob then asked us to call a meeting, whereby we could go into details of cost and obligation. One man was picked from each street to canvass every house on his street and get an indication, by deposit of six dollars down, of just how much genuine interest there was in our pool project. A

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This is the pool on a sunny, summer Sunday afternoon. Here author McCale leans casually against the tree as he surveys the active scene of fun and friendship, a true panorama of the American dream-come-true, and a far cry from the pre-pool days of wishful thinking.

New ways to make Italian Dressings no one can buy

...so easy with this GOOD SEASONS MIX

Now—5 different dressings with Italian Mix!



1. **The basic dressing:** Italian Mix makes a savory, garlic dressing. Garden herbs, flecks of onion and sweet red pepper blend their flavors into the golden smoothness. A *fresh* dressing—in the true Italian tradition—its light texture gently coats, never smothers, salad greens. To make it, just add your own oil, vinegar and a little water to the Mix. (The water, or a substitute liquid, is a continental secret. Makes a smoother blend!) Easy directions are on the Good Seasons envelope. Takes seconds.



2. **Anchovy Dressing.** Prepare basic dressing, substituting a 2-oz. can anchovy fillets (with oil), finely chopped, for the water. Just before final shaking of dressing add 2 tablespoons grated Parmesan cheese. Men love this on green salads! Add toasted croutons for a simple Caesar salad—in seconds.



3. **Piquant Slaw Dressing.** Instead of water, use either mayonnaise or sour cream. Stir dressing into chopped cabbage for an unusually delicious slaw—colorful, full-flavored, *quick*.

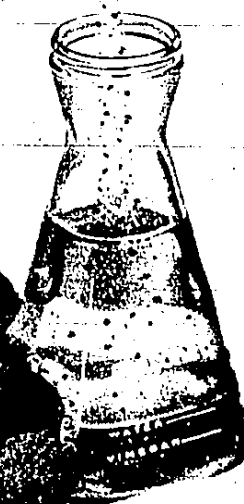


4. **Olive-Vermouth Dressing.** To make this, just substitute dry or sweet vermouth for the water. Just before final shaking, add 2 tablespoons of chopped olives—either the ripe or stuffed-green. A triumph on any tossed salad!



5. **Vinaigrette Dressing for marinating.** Substitute lemon juice for the vinegar. Last touch: add 3 tablespoons finely-chopped pickle. Marinate and chill cooked or canned vegetables in this tangy dressing for several hours. (Try carrots, beets, asparagus, beans, etc.) Serve on lettuce. A hearty, prepared-in-advance salad.

Creating your own fresh dressings is so easy when the base is a Good Seasons Mix—the blend of a continental chef. Choose from 7 Mixes. You can vary each dressing to suit yourself and your salad!



This smart cruet is available in the Good Seasons Salad Dressing Kit. Or, use any screw-top jar for mixing.



General Foods Kitchen sees to the unvarying fine quality of Good Seasons