

10 Lushus treats

for your family



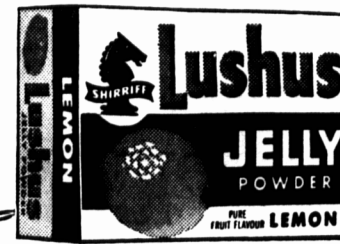
You can now get Lushus Jellies in 10 fresh-fruit flavours. And each of those great Lushus Jellies is *more flavourful than ever* . . . because Lushus has greatly improved the flavour content within the exclusive magic flavour "bud". Try all 10 Lushus "bud" flavoured Jellies soon. Taste that wonderful, fresh-picked fruit flavour that only the "bud" can give you. You'll agree, Lushus is *by far* the most flavourful jelly dessert you've ever enjoyed. Look for new, more flavourful Lushus in the bright, new packages next time you're shopping.

HELEN STEWART, HOME ECONOMIST,
SHIRRIFF-HORSBY CORPORATION LTD.

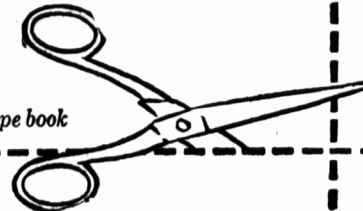


Lemon Lushus
Eggnog Parfait Pie

Dissolve 1 pkg. Lemon Lushus in 1 cup boiling water. Add 1 pint vanilla ice cream and stir until melted. Chill until partially set. Add ¼ tsp. nutmeg and ¼ tsp. Shirriff rum flavouring. Stir in 2 well-beaten egg yolks. Fold in 2 stiffly-beaten egg whites. Pour into a cool, baked 9" pie shell.



Cut out and keep in your recipe book



Lime Lushus
Snow Peak Salads

Prepare 1 pkg. Lime Lushus according to package directions. Combine 3 tbsp. Lushus, ¼ lb. cream cheese, and 1 tbsp. mayonnaise; spoon into rinsed jelly moulds and cool until set. Pour remaining unset Lushus on top and refrigerate until set. Unmould on crisp lettuce cups and serve as side salads.



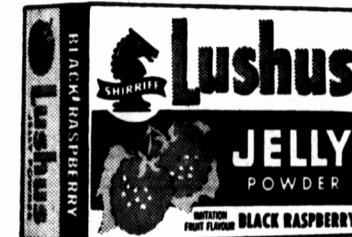
Raspberry Lushus
Raspberry Dream Squares

Prepare graham cracker pie crust and spread on bottom of lightly buttered 8" x 8" cake pan. Dissolve 1 pkg. Raspberry Lushus in 1 cup boiling water; add ¼ cup cold water, ¼ tsp. grated lemon rind, and 1 tbsp. lemon juice; chill until consistency of unbeaten egg whites. Fold in 2 egg whites beaten stiff (but not dry) with ¼ cup sugar. Whip ¼ pint whipping cream and fold in. Refrigerate until firm. Serve in squares, garnished with whipped cream and grated chocolate.



Black Raspberry
Light and Dark Mould

Dissolve 1 pkg. Black Raspberry Lushus in 1 cup boiling water; add 1 cup cold water. Refrigerate until partially set. Pour ½" Lushus into a large rinsed mould and set pear strips upright around edge of mould. Refrigerate until set. Spoon remainder of Lushus into mould being careful not to disturb design made with pears; refrigerate until set. Unmould and garnish with whipped cream.



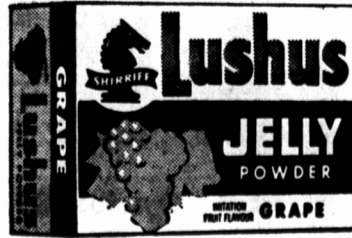
Strawberry Lushus
Pink Peppermint

Dissolve 1 pkg. Strawberry Lushus in 1 cup boiling water; add 1 cup cold water and ¼ tsp. Shirriff Peppermint extract. Refrigerate until slightly thickened. Whip 1 cup whipping cream and fold into Lushus. Pour into serving dishes (or parfait glasses) and refrigerate until set. Garnish with chocolate chips or chocolate shot.



Grape Lushus
Lushus Soda

Dissolve 1 pkg. Grape Lushus in 1 cup boiling water; add ¼ cup cold water. Use when cold; or store in refrigerator and heat till melted before using. Combine ¼ cup Grape Lushus and 1 scoop vanilla ice cream in mug or glass. Add another scoop vanilla ice cream and fill glass with soda water.



Pineapple Lushus
Tropical Nut Surprise

Dissolve 1 pkg. Pineapple Lushus in 1 cup hot grapefruit juice; add 1 cup chilled gingerale; refrigerate until slightly thickened. Fold in 1 cup grapefruit sections and ½ cup broken pecans; pour into rinsed mould. Refrigerate until set. Unmould and garnish with grapefruit sections.



Wild Cherry Lushus
Cubed Fruit Cocktail

Prepare 1 pkg. Wild Cherry Lushus according to package directions. Pour into 8" x 8" cake pan. Chill until very firm and cut ¼" cubes with a sharp knife. Pile in sherbet glasses, mixing with cubes of pineapple. Top with sweetened whipped cream.



Orange Lushus
Jellied Spiced Peaches

Drain one 20 oz. tin peaches and add water to make 1 cup syrup. Add ¼ tsp. cloves and four 1" cinnamon sticks, to peach syrup; heat to boiling and simmer for 5 minutes; strain. Dissolve 1 pkg. Orange Lushus in hot spiced syrup; add 1 cup cold water; refrigerate until slightly thickened. Pour into 8" square pan which has been rinsed in cold water; arrange peach halves in Lushus; refrigerate until set. Serve cut in squares as a ham or pork accompaniment, with cold meats, or on salad plates.



Black Cherry Lushus
Black Cherry Bavarian

Dissolve 1 pkg. Black Cherry Lushus and 3 tbsp. sugar in 1 cup boiling water; add 1 cup cold water. Refrigerate until slightly thick, then whip until fluffy. Whip 1 cup whipping cream; fold into Lushus. Pour into serving dishes or rinsed mould and chill.



In bright new packages to match their great new flavours



"The Chessman"
Canada's Symbol of Quality Foods