

The combination  
that makes a fruit salad

# FRESH Fruit and REAL Mayonnaise



## Make an appetizing salad

There's something about a fruit salad—especially when it's made with plenty of Hellmann's *Real* Mayonnaise—that's mighty pleasing to the eye and to the taste. Why not try this recipe on the family tomorrow? Here's all you do: Core and slice apples. Cut with a scalloped cookie cutter. Place half a cherry on each slice. Arrange apples and oranges on salad greens. Set small bowl of *Real* Mayonnaise in center and surround with watercress. Simple, isn't it? Yet it makes *six* mighty tasty individual servings. Be generous with the *Real* Mayonnaise. Not only on salads, but in sandwich fillings, and as a sauce for steaming hot vegetables—Hellmann's *Real* Mayonnaise is delicious . . . rich and flavorful, smooth and satisfying.

## BECAUSE . . .

Hellmann's *Real* Mayonnaise is pure mayonnaise—all mayonnaise—eggs freshly broken from the shell . . . added egg yolks . . . our own "Fresh-Press" salad oil . . . mild vinegar, and spices—all double-whipped to a delightful smoothness. There's no other mayonnaise just like it. *Real* Mayonnaise is so rich and pure that even when you thin it with milk or fruit juice, it's still creamy and delicious. What's more, Hellmann's *Real* Mayonnaise is a highly nutritious food—contains 3,140 food energy units per pint—almost the same amount, spoonful for spoonful, as Nucoa or butter.

### Here's All You Need THE FAVORITE FRUITS

3 large apples  
4 large oranges, sliced  
maraschino cherries,  
halved  
Salad greens  
Hellmann's *Real*  
Mayonnaise  
Watercress

# HELLMANN'S



## *Real Mayonnaise*