

RADIO ROUNDUP

a collection of features, oddities,
and helpful tips



**NORTH AMERICAN
PRECIS SYNDICATE, INC.**

415 Madison Avenue, 12th Fl.
New York, New York 10017

183 WORDS, 60 SECONDS

DELICIOUS IDEAS

WHEN IT COMES TO PALATE-PLEASING PARTY FARE, CHEESE AND FIGS CAN BE A DELICIOUSLY CLASSIC COMBINATION. IT CAN HELP TO START WITH JARLSBERG CHEESE, WITH ITS MELLOW-NUTTY FLAVOR. THE CHEESE PARTNERS DELIGHTFULLY WITH THE DELICATE SWEETNESS OF GOLDEN CALIMYRNA (CA-LI-MYR-NA) OR DARK PURPLE MISSION FIGS, TWO VARIETIES READILY AVAILABLE FROM SUN-MAID AND BLUE RIBBON ORCHARD CHOICE. HERE'S HOW YOU CAN COMBINE THOSE INGREDIENTS INTO AN EASY, SURE-TO-PLEASE APPETIZER: MAKE A GENEROUS SLIT IN EACH FIG AND STUFF THE FRUIT WITH A PIECE OF JARLSBERG. WRAP WITH PARTIALLY COOKED BACON—IT SHOULD BE A BIT LIMP—AND HEAT AT FOUR HUNDRED DEGREES FAHRENHEIT, JUST UNTIL THE BACON IS CRISPY AND THE CHEESE BEGINS TO MELT. FOR ANOTHER TASTY TREAT, YOU CAN SIMPLY SKEWER A PIECE OF FIG BETWEEN A CUBE OF JARLSBERG AND ONE OF CURED MEAT, SUCH AS SALAMI, AND YOU'VE GOT A QUICK AND DELICIOUS NO-COOK HORS D'OEUVRE. YOU CAN FIND MORE SWEET AND SAVORY HOLIDAY RECIPES AT VALLEY-FIG--DOT--COM AND J-A-R-L-S-B-E-R-G-U-S-A--DOT--COM.