2 EGGS BEATEN

4 TBSP VINEGAR COOK OVER MEDIUM HEAT UNTIL SMOOTH &

4 TBSP SUGAR

THICK, STIRRING CONSTANTLY

ADD 2 TBSP BUTTER - COOL - WHEN COLD FOLD INTO:

1 CUP WHIPPING CREAM, WHIPPED - BEAT UNTIL BLENDED - ADD

1 CAN FRUIT COCKTAIL (drained) 17 OZ

2 CANS PINEAPPLE CHUNKS (drained) 20 OZ EACH

2 CANS MANDARIN ORANGES (drained) 11 OZ EACH

2 CUPS MINIATURE MARSHMALLOWS

3 BANANAS SLICED AND ROLLED IN LEMON JUICE

2 APPLES CUT AND ROLLED IN LEMON JUICE

MIX ALL TOGETHER AND LET STAND OVERNIGHT OR FOR 24 HOURS IN FRIG. YOU MAY ADD BANANAS AND APPLES JUST BEFORE SERV-ING AND THEN YOU DON'T HAVE TO ROLL IN LEMON JUICE

YOU MAY, OF COURSE, WITH BARBARA'S PERMISSION ADD ANY FRUIT YOU WOULD LIKE.