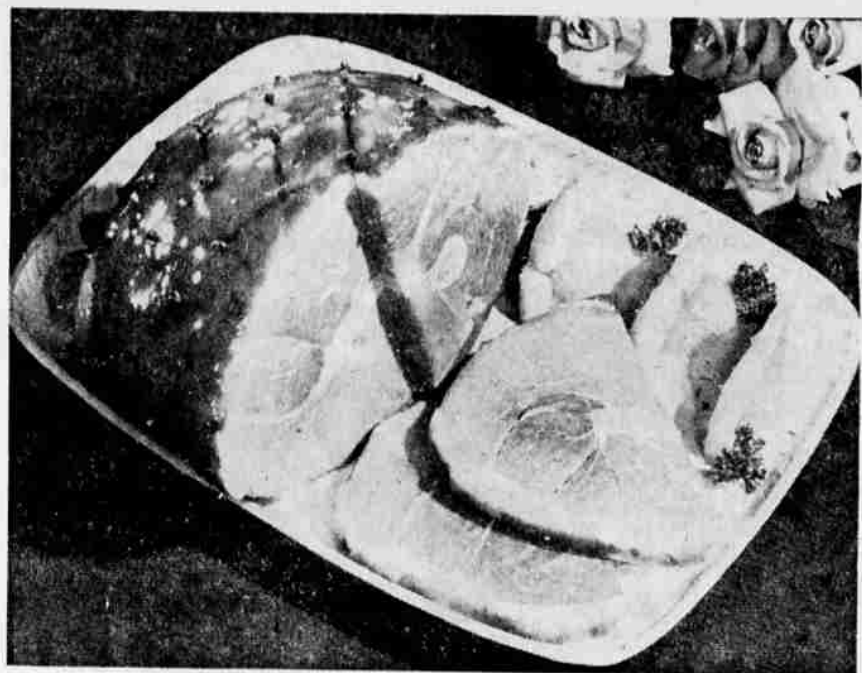


July 4 Marks 182 Years Of Independence



glazed ham

Cold Glazed Ham Appetizing Entree

For a festive Fourth of July, serve a cold glazed fully cooked ham as the appetizing food feature. Cold service is the rule for appealing summertime meals and because this ham is already cooked just as you would cook it at home, there's no need to heat it before serving. Cutting down on food preparation time also will let you enjoy more holiday doings with the family.

You naturally want a wonderfully tender juicy ham for any meal and especially for holiday service. One ham on the market features a new curing process that seals in more of the natural juices. And, of course, this ham is brown sugar cured and smoked slowly for specially good flavor.

No matter how simple your meal plans for the Fourth, glaze the fully cooked ham in the best of holiday tradition. Choose a cold glaze that not only looks attractive but tastes good, as a crowning touch for the flavorful ham. If possible, plan to make the glaze ahead of time when you're less busy with other preparations.

The big day of the Fourth your fully cooked ham will be ready to glaze, slice and serve. To glaze the ham, remove all the skin and cut the fat one-fourth inch deep into uniform diamonds. Then set the ham on a rack over a pan and apply the glaze. If you're going to

be especially busy on the holiday, you can glaze the ham the day before and refrigerate it without spoiling the covering.

If you haven't discovered a family favorite ham glaze, you'll enjoy trying an intriguing new cold glaze for the holiday ham. Here are two delicious, attractive sweet fruit glazes that will set your dinner ham off to perfection.

Peach Ham Glaze And Garnish

Yield: 1 cup
2 teaspoon cornstarch
1 tablespoon brown sugar
1/4 teaspoon cloves
1/4 teaspoon cinnamon
1 can juice from canned peaches
6 fresh pineapple half slices
Mix cornstarch, sugar and spices in a saucepan. Gradually add peach juice. Cook and stir mixture over medium heat until clear and thick (5 to 7 minutes). Put a half slice of pineapple across rounded side of each peach half. Top with glaze. Use as a garnish around ham. Variation: Canned pineapple slices and juice, and fresh peach halves may be used.

Apricot Nectar Ham Glaze

Yield: 1 cup
1/3 cup sugar
1 tablespoon cornstarch
1/4 teaspoon cloves
1 cup apricot nectar
1 1/2 tablespoons lemon juice
Mix sugar, cloves and corn-

starch in a saucepan. Gradually add apricot nectar and lemon juice. Cook and stir mixture over medium heat until clear and thick (5 to 7 minutes). Spread over ham.

The variations need not be elaborate, difficult or even time-consuming. For if you start with a

quick-frozen vegetable, which is already cleaned and prepared, you'll have time to add extra, individual touches. For instance, quick-frozen corn has new appeal if you serve it with a clever choice of seasonings. Spring Corn, features chopped water cress as one of its "flavor-uppers." In Skillet Corn, crisp bacon and chopped onion add brisk flavor and texture. Corn in Cream is brightened with pimiento and parsley. Try all three—you'll never again hear complaints about vegetables being dull.

Connie Baker's FOOD features

SECOND SECTION

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Try New Ways To Serve An Old Favorite — Corn

Vegetables are the step-children of the menu. Busy homemakers devote thought and effort to planning and preparing the main dish, to creating different desserts. But the vegetables, all too often, are added as an after-thought, prepared the same old way and served without imagination. No wonder some people consider vegetables dull and wish for something new in the vegetable department. Actually, what is needed is not a new vegetable but new ways of preparing the ones we already have in abundance. Vegetables are versatile and can be varied in countless ways.

The variations need not be elaborate, difficult or even time-consuming. For if you start with a

quick-frozen vegetable, which is already cleaned and prepared, you'll have time to add extra, individual touches. For instance, quick-frozen corn has new appeal if you serve it with a clever choice of seasonings. Spring Corn, features chopped water cress as one of its "flavor-uppers." In Skillet Corn, crisp bacon and chopped onion add brisk flavor and texture. Corn in Cream is brightened with pimiento and parsley. Try all three—you'll never again hear complaints about vegetables being dull.

Skillet Corn

3 slices bacon
1 1/2 tablespoons chopped onion
1 package (10 ounces) quick-



hearty macaroni salad

Serve Hearty Macaroni "Man's Salad"

If the man of the house tends to grumble about salads that don't fill him up, this macaroni salad is the answer to your problem.

It's a wonderfully hearty "man's salad" that the whole family will like. You can serve it either as the main dish or as the salad course with equal success.

Besides the macaroni there are chopped hard cooked eggs and cubed cheese to help build this salad into main dish proportions. Chopped green pepper and pimiento add bright flashes of color and a creamy garlic dressing gives the whole thing the zestiness such a salad deserves.

If you can, let this salad stand in the refrigerator a little while before serving it. The flavor is good to start with, but it gets even better given a little time.

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Macaroni Salad

1 pkg. elbow macaroni (7 oz.)
2 tablespoons chopped onion

Spring Corn

2 tablespoons chopped parsley
1/4 teaspoon salt
Dash of pepper
Cut bacon in 1-inch pieces and fry in skillet until crisp. Remove bacon, reserving 2 tablespoons of the drippings. Add onion and saute over medium heat until delicately browned. Add frozen corn, cover and cook until corn is thawed, stirring occasionally with fork to separate corn. Then cook 5 minutes longer, or until corn is cooked. Add parsley and seasonings. Serve with bacon sprinkled over top. Makes 3 servings.

Corn in Cream

2 tablespoons water (about)
1 to 2 tablespoons butter or margarine
1 package (10 ounces) quick-frozen golden sweet corn
1/4 cup minced onion
2 tablespoons butter
Dash of pepper
1/4 teaspoon sugar
1/4 teaspoon dry mustard
1/4 teaspoon salt
1/2 cup chopped water cress
Cook corn as directed on package: drain.
Saute onion in the butter until golden brown. Add corn and remaining ingredients. Mix well. Makes 3 to 4 servings.

2 teaspoons flour
2-3 cup light cream
1 tablespoon chopped pimiento
1 tablespoon chopped parsley
Put water into saucepan (to about 1/4-inch depth). Add butter, frozen corn, onion, and seasonings. Cover. Bring quickly to a boil over high heat, separating block with fork, if necessary, to hasten thawing. Then reduce heat to medium and boil gently until just tender—about 2 minutes. Stir occasionally during cooking to prevent sticking. If needed, add small amount of water.
Sprinkle flour over corn and blend quickly. Add cream gradually, stirring constantly. Continue cooking over low heat until sauce is thickened—about 5 minutes. Stir in pimiento and parsley. Makes 3 to 4 servings.

Creamy Garlic Dressing

1/2 cup salad oil
1/2 cup evaporated milk
1/4 cup vinegar
1/4 teaspoon dry mustard
1/4 teaspoon salt
1/2 teaspoon pepper
1/2 clove garlic
Combine all ingredients in a pint jar with a screw top. Shake vigorously for one minute. Let stand in refrigerator until needed. Remove garlic clove before using.

TANGY DRESSING

A tablespoon or two of orange-cranberry relish mixed with mayonnaise makes a tangy dressing for a pretty avocado and orange salad. Arrange slices of avocado alternately with fresh orange sections on individual salad plates. Garnish with greens and top with cranberry mixture. Ideal with chicken or turkey dinner.



lemon butter frosting

Celebrate Fourth With Luscious Cake

Here's a cake that's really worthy of a hundred-and-eighty-second birthday—decorated with

cherries and dated July 4.

The creamy delicious frosting is made with sweetened condensed milk and confectioners' sugar, uncooked but creamy smooth, ready to spread in luscious and decorative swirls over the cake as soon as it's done. It's especially good on spice or devil's food cake, and either of these can be whipped up from a mix.

Besides being easy to make and delicious, this frosting doesn't dry out and it never runs. It's ready to decorate as soon as it's spread. Edge the cake with strips of cherry, used also to make the July 4 date on top. If you use maraschino cherries be sure to dry them thor-

oughly on a paper towel after cutting them.

Lemon Butter Frosting

4 tablespoons butter
2-3 cup (1/2 15-oz. can) sweetened condensed milk
1 1/2 teaspoons grated lemon rind
3/4 cups sifted confectioners' sugar
1 to 2 tablespoons lemon juice
(Cream butter. Gradually stir in 1/4 cup sweetened condensed milk. Add lemon rind, mixing well. Add sugar gradually, alternating with remaining sweetened condensed milk, beating until smooth. Add 1 to 2 tablespoons lemon juice and heat well. Spread on cooled cake.

Watermelon And Grapefruit Tempting, Colorful Dessert

You might call this Fruit Pie a la Grapefruit! It's a colorful and tempting dessert, by any name. Two summertime favorites, watermelon and canned grapefruit sections, combine simply and the result is so mouthwatering you'll be sorry you didn't think of it sooner. Plump, juicy and tangy, you'll find canned grapefruit sections every bit as good as their fresh counterpart available during the winter months. When the citrus season is at its peak, freshly picked quality grapefruit are rushed to canneries for immediate processing. No flavor or juice is lost and we are assured fine fruit all year round at budget-prices. Canned grapefruit sections have the added advantage of being available in all

food stores and require no special handling when you buy them nor do they take up precious refrigerator or freezer space. Store a good supply of the handy one-pound cans anywhere you have the room, keeping just one or two chilled for spur-of-the-moment use.

Grapefruit's tart flavor is especially refreshing during hot weather and provides the best and most pleasant method of replenishing the vitamin C you use up daily.

To serve watermelon and grapefruit attractively, slice a chilled quartered watermelon into nice thick pie-shaped wedges. Top with frosty grapefruit sections, decorate with a bit of mint. We predict it will have many repeat performances this summer.

Little Firecrackers July Fourth Treat

Who'd like a glass of lemonade, frosty and cool, on the Fourth of July afternoon or evening? And who would like it better if a crunch of coconut macaroon went with it?

The macaroons are the magic kind, made of sweetened condensed milk blended with coconut, nothing else except flavoring extracts. Instead of being conventionally shaped, they are cylindrical, dipped in melted chocolate, finished off with a fuse of orange skin or just a cocktail toothpick thrust in the end. They are good eating and the children will love them as the safest

and most delicious little firecrackers they ever saw.

Magic Macaroons

2-3 cup (1/2 15-oz. can) sweetened condensed milk
2 (4-oz.) packages (3 cups) shredded coconut
1/4 teaspoon vanilla extract
1/4 teaspoon almond extract
Mix together sweetened condensed milk, coconut and flavorings. Drop by tablespoons about 1 inch apart, on a well-greased baking sheet. Bake in moderate oven (350 Deg. F.) about 8 to 10 minutes, or until delicately browned around

the edges. Remove from baking sheet immediately. (Makes about 30 macaroons.)

To turn the macaroons into firecrackers place the macaroon mixture on a greased baking sheet in oblong or cylindrical strips, forming them with finger tips or forks. Bake as directed. Remove at once from baking sheet and press gently into cylindrical shape. Cool and coat with melted and cooled dipping chocolate. The recipe makes about 15 firecrackers, as each takes about twice as much macaroon mixture as a regular macaroon.

Make Tart Red Cherries A Cool Summer Surprise

What could add more brightness to your summer cookery than frozen tart red cherries. These can be bought in thirty pound tins from your nearest locker plant, packed in sugar and water—five parts cherries to one part sugar.

If thirty pounds sounds like a bit too much, split a tin with some other cooks in your family. At locker plants, you can usually have the cherries repacked in smaller six cartons. This summer, frozen tart red cherries will be a particularly good buy, with the late crop of fresh cherries.

Cold and tangy, yet with enough sweetness to make them luscious, tart red cherries are a must in your summer cooking plans. They are an obliging and versatile fruit and fit the bill for breakfast, lunch, and dinner.

Start the day off right with a bowl of tart red cherries mixed with fresh blueberries, and covered with ice cream or milk. Or, if cereal is a part of your breakfast menu, top your favorite dry cereal with tart red cherries, and cream or milk.

For a cooling and light summer lunch don't miss out on a real treat—crisp lettuce leaves, covered with tart red cherries, mounds of cold sour cream, and garnished with—what else—more tart red

cherries. Cooling, delicious, and so nutritious too.

For a small summer salad to go with dinner try a scoop of cottage cheese on a canned pear half topped with a spoonful of tart red cherries—adds color to the table and good eating to the meal.

If you have any leftover cherries, after figuring out all the spots in your summer menus into which they fit perfectly—try a flavorful home-made jam or jelly. Thrifty, delicious, easy to prepare, and always a standard on your pantry shelf.

Quick Cottage Cheese And Cherry Salad

2 cups (1 pint) cottage cheese
1 cup commercial sour cream
1 cup frozen red sour pitted cherries, thawed and drained
For each serving, place 1/2 cup cottage cheese on salad greens. Top each with 1/4 cup sour cream and 1/4 cup cherries.
Yield: 4 servings.

Along with summertime comes the urge for lots of that old favorite, fried chicken. Make sure your fried chicken has a crisp even crust by dipping it first in evaporated milk, then in seasoned flour. The evaporated milk helps the flour cling to the chicken in an even coating which permits the best browning all over, too.

