

Outdoor Meals Are Summer Rage



... delicate dessert

Youngsters Have Hearty Appetites After An Afternoon Baseball Game

When the youngsters scurry home from the sandlot after a baseball victory they're certain to have a hearty appetite. To satisfy even the hungriest of the victorious athletes a tray of sizzling sandwich short stacks will make a hit every time.

For sandwich or main dish, breakfast, snack or dinner, slicing or dicing, canned pork and beef luncheon meat is always ready on your kitchen shelf. Ready to serve right from the can or ready simply to heat through, it also becomes an important entry in the picnic basket.

All baseball fans will cheer when hard rolls, rectangular in shape, are spread with a cheese-olive mixture and topped with a slice of luncheon meat. Before placing under the broiler a dab of the cheese mixture and a few olive slices are added to the short stacks for extra appeal.

Tomato halves, sprinkled with bread crumbs, can be put under the broiler with the short stacks. Both will broil in the same length of time. A pitcher of cool lemonade will be the perfect complement and something extra special when tinted pink.

Sandwich Short Stacks
Yield: 6 servings

- 2 cans (12 oz. each) pork and beef luncheon meat
- 1/2 cup blue cheese-in-a-tube
- 1/2 cup chopped pimiento-stuffed green olives
- 6 pimiento-stuffed olives, sliced
- 1/4 teaspoon Worcestershire sauce
- 6 hard rolls

Combine cheese, chopped olives and Worcestershire sauce. Split rolls and spread each half with blue cheese mixture, reserving 2 tablespoons. Slice each loaf of luncheon meat into 6 pieces. Place a slice on top of each half roll. Top each luncheon meat slice with a half teaspoon of cheese spread and olive slices. Broil until cheese bubbles, 4 to 5 minutes.

Home Run Sandwiches
Yield: 4 sandwiches

- 12 ounce can pork and beef luncheon meat
- 1 stick (1/2 cup) butter or margarine
- 1/4 teaspoon celery salt
- 1/4 teaspoon paprika
- 1/2 teaspoon Worcestershire sauce
- 1 egg yolk
- 1 tablespoon lemon juice
- 1 tablespoon vinegar
- 8 slices bread

Cream butter, blend butter, celery salt and paprika. Add Worcestershire sauce and egg yolk. Heat thoroughly. Slowly add lemon juice and vinegar while beating. Spread mixture on all slices of bread. Cut luncheon meat into 8 slices, and place 2 on each of 4 slices of bread. Top with remaining bread.

Novel Cheeseburgers Are Tops

Outdoor eating calls for hearty fare. Filling enough for a real man-size appetite or that of the most active teen-ager are big boy cheeseburgers.

To make these novel sandwiches, spread a tempting ground beef mixture over half loaves of brown 'n serve French bread. During the last few minutes of baking, top the meat with sharp Cheddar cheese. Served indoors or out, big boy cheeseburgers make for pleasant summer dining accompanied by a bowl of chilled potato salad and such relishes as bright cherry tomatoes and crisp scallions.

Big Boy Cheeseburgers
2 cups corn flakes or 1/2 cup packaged corn flake crumbs

- 1 pound lean ground beef
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 tablespoon Worcestershire sauce
- 1/4 cup catsup or chili sauce
- 1/4 cup finely chopped onions
- 1/4 cup undiluted evaporated milk
- 2 9 or 11-inch loaves brown 'n serve French bread
- 1/2 cup grated natural sharp Cheddar cheese

If using corn flakes, crush into fine crumbs. Combine beef, salt, pepper, Worcestershire sauce, catsup, onions, corn flake crumbs and evaporated milk in 2-quart bowl; mix lightly but thoroughly. Cut unbaked loaves in half lengthwise. On cut side of each half-loaf bread spread one-fourth of meat mixture, covering to edges. Place on baking sheets crust side down. Bake in moderately hot oven (400 degrees F.) about 25 minutes or until beef is done. Top with grated cheese during last 5 minutes of baking time. Remove from oven; serve immediately.

Yield: 4 servings, 1/2 loaf each or 3 servings, 1/4 loaf each.

Frozen French Fries Pizza Pie Is Sure Hit With Teen-Age Set

If there's anything more popular eating with teen-agers than pizza, it's crisp, hot French fried potatoes.

Combine the two in a flavor-some snack and you will rate cheers from the young set. So if you're planning to feed a young crowd at an "after the prom" or graduation party, give 'em their two favorites combined in a spicy, palate-teasing, easy-to-do treat.

French Fries — Pizza Style
2 cans (8 oz. each) tomato sauce
1 can (6 oz.) tomato sauce
1/2 cup chopped onion
1/2 cup chopped green pepper
2 teaspoons oregano leaf
1/2 teaspoon garlic salt
1/2 teaspoon sugar
1/4 teaspoon pepper, optional
2 tablespoons cooking oil
2 packages (1 pound each) or

Patio Dinner Or A Buffet Is Relaxing, Entertaining

Summertime is when most everyone thinks of outdoors activities which includes, among other things, eating outdoors.

A patio dinner or buffet is such a pleasant and relaxing way to entertain. Planning some of the cooking to be done on the outdoor grill is also a good idea since it allows the hostess a little vacation from a hot kitchen. By planning your menu in advance and preparing some of the food in the cool of the morning you will eliminate much of the last minute rush that keeps you away from your guests.

A perfect dessert to highlight the outdoor entertainment is a delicate airy lemon cream snow served with rosy red sliced strawberries. The refreshing mild tart flavor of this creamy melt-in-your-mouth dessert makes it a "just right" climax to an outdoor dinner party. Nourishing, too, with its generous supply of dairy foods that contribute essential nutrients needed every day.

For your outdoor dinner to be highlighted by Lemon Cream Snow with Strawberries serve; grilled steak, roasted corn-on-the-cob, toss-

ed green salad, blue cheese dressing, herb buttered French bread, iced tea and milk.

Lemon Cream Snow With Strawberries

- 2 tablespoons (2 packages) plain gelatin
- 1/2 cup sugar
- 4 cups buttermilk
- 1/2 cup lemon juice
- 1 teaspoon grated lemon rind
- 1 cup whipping cream
- 2 cups slightly sweetened fresh or frozen berries

Combine plain gelatin and sugar in a saucepan. Add buttermilk; mix well. Heat gradually, stirring constantly just until gelatin and sugar are dissolved. Stir in lemon juice and lemon rind. Refrigerate until slightly thickened. Whip cream. Pour into a 6 cup mold and chill until thoroughly set, overnight if possible. Unmold and serve with desired berries. Makes 8 to 10 servings.

Frozen Concentrates Star In Summertime Desserts

High on the list of blessings that modern refrigeration has bestowed upon us, are the quick-frozen fruit concentrates. With the freezing compartment stocked with several flavors, you're always ready to mix and serve a variety of thirst quenchers, or prepare any number of cool summer dishes.

Mix together the various concentrate flavors to suit your fancy—quick-frozen grape juice is delicious combine with orange or lemonade concentrate. For a more nutritious drink, try creamy orange delight. Mix a cup of reconstituted orange juice with a quarter cup of milk, an egg, a quarter teaspoon of vanilla, a tablespoon of sugar and a dash of nutmeg. Beat all together until well blended, then pour over cracked ice. This makes one 12-ounce or two 6-ounce servings.

Fruit-flavored cottage cheese is delicious served plain or with a fruit or chicken salad. Add 4 teaspoons of concentrated fruit juice, right from the can, to a cup of cottage cheese, mix well and chill. You can use concentrated lemonade, limeade, orange or grapefruit juice. This recipe makes two to four servings.

Ideal for a summer party is yogurt fruit juice freeze; a delightful frozen dessert that combines yogurt and quick-frozen concentrate. Here, too, you can take your choice among the various flavors. Try a scoop of the yogurt lemon-freeze in a melon slice, garnished with fresh mint. Pile yogurt or orange freeze in a glass and serve

CHEESE TOPPING

Hot grilled ham sandwiches taste even better when topped with a zesty cheese sauce. Heat canned cheddar cheese sauce with 1/2 teaspoon of prepared mustard. Spoon over grilled sandwiches, sprinkle with dillweed and serve piping hot.

Cantaloupe Grenadine Sundaes Offer A Refreshing Combination

Ice cream and California cantaloupe belong together. The juicy, meaty melon provides a delightful complement to cool, creamy, smooth ice cream. Cantaloupe grenadine sundaes offer a refreshing combination — slender cantaloupe crescents with scoops of vanilla ice cream and raspberry sherbet, topped with shocking-pink grenadine syrup, whipped cream and coconut.

The nice part about a fruit sundae is that it is so easy to assemble at the last minute, and yet it provides a very showy, refreshing finale to dinner.

You may also like to serve this cantaloupe sundae parfait style, stacking pretty layers of ice cream, sherbet and melon in tall pilsner glasses. In this case, cut the melon into balls or cubes. There are many other good sundae flavors starring cantaloupe.

Try it with lemon ice cream and blueberry sauce or vanilla ice cream and strawberry or raspberry Meiba sauce. The cantaloupe itself makes an attractive serving container if you wish simply to fill half shells with ice cream and sauce.

Cantaloupe Grenadine Sundaes

- 1 cantaloupe
- 1/2 cup whipping cream
- Sugar to taste
- 1 pint vanilla ice cream
- 1 pint raspberry sherbet
- 1/4 cup grenadine (or more, if desired)
- 1/4 cup flaked coconut

Halve cantaloupe, scoop out seeds, and peel; then slice into slender crescents. Arrange 3 or 4 cantaloupe slices in each of 6 large sundae dishes or other dessert dishes.

Whip cream until stiff and sweeten to taste. Using an ice cream scoop, scoop ice cream and sherbet into balls and place a scoop of each in each dessert dish. Top with whipped cream. Spoon on grenadine, sprinkle with coconut and serve at once.

Makes 6 servings.

Keep Plenty Of Food, Liquid Handy For An Enjoyable Day In The Sun

When the family starts out to spend a day in the sun—whether in a city park, by the side of a lake, or on a sandy beach—it's the wise mother who sees that a plentiful supply of cooling liquid is taken along.

Softball games, hikes in the woods or dives through the waves are sure to make everyone thirsty and dry. A good solution to the problem is to take along a gallon-size insulated jug filled with a cool fruit-flavored soft drink. Using two envelopes of instant soft drink mix—there are eleven flavors to choose from—you can quickly and inexpensively make up a gallon of refreshing beverage. You might choose two of the family's favorites—pineapple-grapefruit and black cherry, for instance, to make an interesting flavor combination.

With the thirst question taken care of, give a thought to the hunger problem. A perennial favorite picnic menu features cold fried chicken (it travels well wrapped in foil) and picnic cole slaw (take it along in a plastic mixing bowl and carry the dressing separately to mix on the spot). For dessert, cupcakes made from sugar maple cake mix and frosted with a maple butter cream frosting fill the bill. Bake these in little fluted paper liners and carry them to the picnic right in the pan. It's an easy menu to prepare and pack.

Picnic Cole Slaw

- 1 envelope onion salad dressing mix
- Vinegar, water and oil
- 4 cups shredded cabbage
- 1 cup grated carrots
- 1/2 cup minced green pepper
- To make onion salad dressing combine onion salad dressing mix with vinegar, water and oil as directed on envelope or cruet.
- Combine cabbage, carrots, and green pepper; mix thoroughly. Add 1/2 cup salad dressing. Toss well. Makes 5 cups, or 4 to 6 servings side salad.

Maple-Flavored Butter Cream Frosting

- 1/2 cup butter or margarine
- 1/2 cup sugar
- 3/4 teaspoon salt
- 3 cups yogurt
- 2 egg whites
- Few drops food coloring (optional)

Blend concentrated fruit juice, 1/4 cups of the sugar, the salt, and yogurt. Spoon into two ice cube trays and freeze until mushy. Beat egg whites until foamy throughout. Gradually add remaining sugar, beating well after each addition. Continue beating until meringue will stand in fairly stiff peaks. Then thoroughly beat partially frozen mixture.

Fold in the meringue. Spoon into freezing trays and freeze until firm. Serve with cookies, or with a garnish of frosted grapes, or scoop into a melon slice and garnish with fresh mint. Makes about 12 servings.



... picnic lunch

1/4 teaspoon salt
1 pound (about 4 cups) sifted confectioner's sugar

Blended Fruit Cooler

- 1 envelope black cherry instant soft drink mix
- 1 envelope pineapple-grapefruit instant soft drink mix
- 2 to 3 cups sugar
- 4 quarts cold water (or water with ice cubes)
- Dissolve instant soft drink mixes and sugar in water. Makes 4 quarts.

Makes 2 1/2 cups, or enough frosting to cover tops of 3 dozen cupcakes.

Chicken Hawaiian Features French Fries In An Unusual Summer Party Casserole

If there is one rule which should govern the plans for summer parties, it is that they should be fun for the hostess as well as the guests.

The calm, cool, collected... and complimented hostess is the one who has a repertoire of "cook indoors - carry outdoors" dishes for warm summer evenings when everyone wants to enjoy the outdoors. Here's one which is beautiful and wonderfully delicious.

There is an ancient Spanish proverb which tersely states, "The chicken is the foundation of a good meal." And a good meal it will be for your family or most sophisticated guests when you serve this delightful succulent combination of French fries, chicken, pineapple and green pepper rings dressed in a spicy sauce which has overtones of an oriental cookery. It's fun and easy to prepare, too.

Brown the chicken pieces in butter or margarine in a large covered fry pan, turning as needed to brown all sides. Now for the beginning of the oriental touch! Add the onion, part of the pineapple juice, salt and garlic salt to the browned chicken; cover and simmer until the chicken is tender. Make a sauce of the remaining pineapple juice, vinegar, soy sauce, cornstarch and ginger. Mix until smooth and pour over the chicken; cook until the sauce is clear. Add the frozen French fries, sprinkle with salt and mix gently. Cover and allow potatoes to defrost and heat. Add the pineapple chunks and green pepper; cover and keep

hot until the peppers are wilted. Arrange on your prettiest serving dish and edge with coconut.

Served with a casserole of southern corn pudding and a tray of crisp raw vegetable relishes with wedges of chocolate cake for dessert, we wager that your guests will heed the old proverb which says, "If a dish has been well made, the cook should be praised."

Chicken Hawaiian With French Fries

- 1 3-pound frying chicken, cut into serving pieces
- 1/4 cup butter or margarine
- 1 can (1 lb., 4 1/2 oz.) pineapple chunks
- 1/2 cup thinly sliced onion
- 2 teaspoons salt
- 1/4 teaspoon garlic salt
- 2 tablespoons vinegar
- 2 tablespoons soy sauce
- 1/4 cup light brown sugar
- 2 tablespoons cornstarch
- 1/2 teaspoon ginger
- 1 package (1 lb.) or 2 packages (9 oz. each) frozen French fries
- 1 large green pepper, cut in thin strips (about 1 1/2 cups)
- 1 can (4 oz.) shredded coconut

Brown chicken in butter or margarine in large covered fry pan, turning as needed to brown all sides. Drain pineapple chunks; save juice. Add onion, 1/4 cup pineapple juice, 1 teaspoon salt and garlic salt to chicken. Cover; cook until chicken is tender, 30 to 40 minutes.

Combine remaining pineapple juice, vinegar, soy sauce, brown sugar, cornstarch and ginger; mix until smooth. Pour over chicken and cook until sauce is thickened and clear. Add frozen French fries and sprinkle with salt; mix gently.

Cover and allow potatoes to defrost. Add pineapple chunks and green pepper; cover and allow potatoes to heat and green peppers wilt. Pour into serving dish if desired and edge with coconut.

Yield: 6 servings.

CREDIT LINES

Picture and accompanying stories: Frozen Potato Products Institute, General Foods Kitchens, National Dairy Council, The Quaker Oats Company.

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Combine Delicious Strawberry Cream Pie With Spicy Kabobs For An Outdoor Dinner

What's more fun than a picnic? Now is the time of year when it is great sport to take your dinner outside to a breezy, tree-shaded corner of the patio or porch.

How enjoyable it is for the whole family to take part in preparing the dinner and then all partaking of the delicious fare. And here's some fare that is mighty delicious!

What charming and different kabobs these are! Simply lace shrimp, pineapple cubes, cherry tomatoes, olives and chunks of green pepper on skewers and the pretty kabobs are ready to be grilled over charcoal. They're just as colorful as a rainbow and so good to eat! The dessert for this dinner-in-the-open-air is the high point of the menu, though. Strawberry cream pie—a luscious cream filling topped with halved fresh strawberries and a wagon wheel of snowy whipped cream. All of this is nestled in a fork tender crust made using rolled oats. The rolled oats makes the pastry

extra tender and flaky and gives it a wonderful nut-rich flavor!

Here's a word to the wise—keep the strawberry cream pie in the refrigerator until almost serving time. Then bring it out and just listen to the ohs and ahs from the gay dinner crowd on the patio.

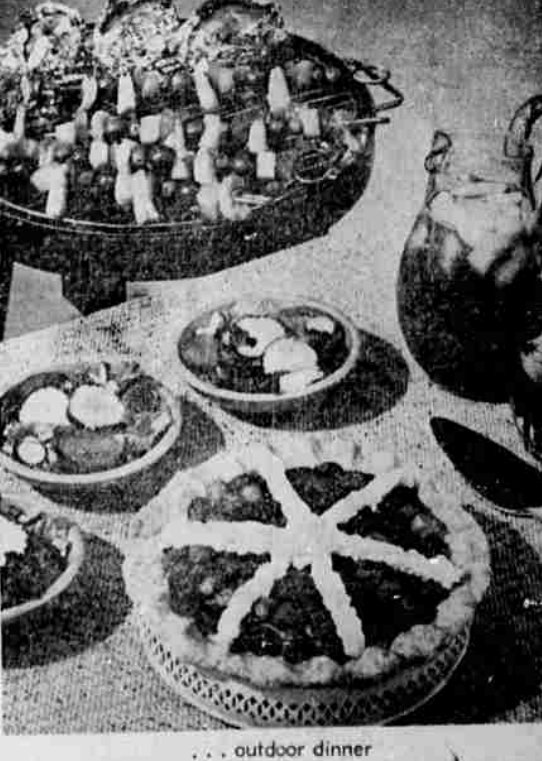
Strawberry Cream Pie

Makes one 9-inch pie

- Crust: 1/2 cup sifted all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup shortening
- 1/2 cup rolled oats (quick or old fashioned, uncooked)
- 3 to 4 tablespoons cold water
- Filling: 2 cups milk
- 1/4 cup sugar
- 1/4 cup cornstarch
- 1/2 teaspoon salt
- 2 eggs, beaten
- 3 tablespoons butter or margarine
- 1/2 teaspoon vanilla
- 1 pint fresh strawberries, hulled and cut in half
- Sweetened whipped cream

Heat oven to hot (425 degree F.). For pie crust, sift together flour and salt. Cut in shortening until mixture resembles coarse crumbs; add oats; mix lightly. Add water, a tablespoon at a time, stirring until pastry can be formed into ball. Turn out on lightly floured board or canvas. Roll dough to form 13-inch circle; fit loosely into 9-inch pie plate. Fold edge under; flute. Prick bottom and sides. Bake in preheated oven (425 degrees F.) about 15 minutes. Cool.

For filling, scald 1 1/2 cups milk. Combine sugar, cornstarch, salt and remaining 1/2 cup cold milk. Add to scalded milk. Cook over very low heat, stirring constantly (may use double boiler) until thickened.



... outdoor dinner