Dear Abby!

Tired Of Ham!

— By ABIGAIL VANBUREN —

DEAR ABBY: As I sit here writing this letter I cannot hear anything but my neighbor's mouth. He has a short wave set that completely blocks out the sound from my television set. As a result, we hear only HIM talking to people in other States. He talks at regular intervals of approximately five mintues. At night, when other people begin to watch TV, he starts to mess it up. Our other neighbors say they get the same interference. He only does this at night. But that's the only time we use our TV set. Is there some way to stop this?

IRRITATED

DEAR IRRITATED: TELL your neighbor. I have heard there is a very inexpensive little gadget that he can put on his set (or you can put on yours) that will filter his interference.

DEAR ABBY: We are planning to adopt a baby in the near future. Is it proper for my mother to give me a baby shower? I have been told that it isn't considered good etiquette to give a shower for an adopted baby.

MOTHER-TO-BE

DEAR MOTHER-TO-BE: IT IS PROPER to honor a mother-to-be with a shower for an adopted baby. But your mother should not give it. Showers are given by friends—not relatives.

DEAR ABBY: I am in love with the most wonderful boy in the world. He is in the reformatory now, but I know he did not do all the things they said he did. He is 16 and I am 15 and I love him more than anything on this earth, Abby. My problem is my mother. She won't let me write to him. She says if any letters come from him to me, she won't give them to me. Do you think this is fair? If he thinks the whole world is against him, he won't have any reason to want to get out and lead a better life. How can I explain this to my mother?

IN LOVE

DEAR "IN LOVE": You would be wise to listen to your mother, Honey. When your boy friend gets out, give him plenty of time in which to prove that he can lead a better life. In the meantime, accept your mother's decision.

CONFIDENTIAL TO THE BOYS AT METROPOLITAN: Maybe gentlemen prefer blondes because blondes know what gentlemen prefer.

For Abby's booklet, "How To Have A Lovely Wedding," send 50c to Abby, Box 3365, Beverly Hills, Calif.

Everybody has a problem. What's yours? For a personal reply, write to Abby, Box 3365, Beverly Hills, Calif. Enclose a stamped, self-addressed envelope.

Gourmet Fare

Fillets of sole baked with a radiant tomato sauce enhanced by chopped ripe olives and onion become gourmet fare in "Fillets of Sole a' l'Espagnole."

You might garnish each serving with parsley sprigs and pitted ripe olives rolled in olive or salad oil to make them glisten.

Chop ¼ cup ripe olives. Sprinkle 4 fillets of sole with salt and place in shallow baking dish.

Cook 2 tablespoons finely chopped onion in 1 tablespoon butter or margarine until translucent. Stir in 1 tablespoon flour. Add 1 cup canned tomatoes; cook and stir until mixture boils. S ritin olives.

Pour over fillets. Bake in 400-degree (hot) oven about 20 minutes.

This makes 4 servings.

Almond White Sauce Flavors Cauliflower

Prepare in moments this white sauce flecked with chopped pimiento and crunchy roasted diced almonds, and serve it at once over cooked cauliflower for a delightful vegetable dish.

To make "Cauliflower with Almond Sauce," cook 1 medium-size cauliflower in boiling salted water until tender.

Meanwhile, melt 2 tablespoons butter or margarine in a saucepan and blend in 2 tablespoons flour. Stir in 1 cup milk; cook, stirring constantly until thickened. Stir in ½ cup roasted diced almonds and 2 tablespoons chopped pimiento. Pour over drained cauliflower and serve at once.

This makes 6 to 8 servings.

Tuna Salad Is Pretty, Nutritious

Tuna salad, a year-round favorite, takes the center of a handsome new Sunburst Salad. One bowl accommodates all the ingredients of the tuna mixture. A quick stirring and it's ready. Cucumber spears arranged symmetrically around the tender chunks of tuna salad provide the sunburst effect. A frilly circle of parsley adds a crisp note of bright green, contrasting effectively with the pale cool tones of the tuna and the cucumber.

Serve the Sunburst Salad on your prettiest platter, with a piquant dressing in a separate bowl. Sour cream combines with mayonnaise, horseradish and spices in another instant mix operation with elegant results.

And there you have it — cool and pretty! Nutritious, too. The light, delicate tuna is perfect for summer meals since it is high in protein which is an essential nutrient we tend to skimp in warmer months. Complete protein is needed year round to maintain and renew body tissues and cells. Canned tuna is worthy of your regular mealtime attention for its easy-to-serve share of indispensable protein, vitamins and minerals.

Sunburst Tuna Salad

3 cans (6½ or 7 ounces each) tuna in vegetable oil
1 cup diced celery
1 tablespoon capers
2 teaspoons minced onion
6 tablespoons mayonnaise
Parsley sprigs
2 large cucumbers

Combine tuna and remaining ingredients except parsley and cucumber in mixing bowl. Mix well. Pile mixture in center of serving platter; surround with small parsley sprigs. To prepare cucumber, cut in half crosswise, then in lengthwise quarters. Cut quarters in half again lengthwise. Radiate around tuna mixture. Serve with Monterey Dressing.

Yield: 6 servings.

Monterey Dressing

¼ cup commercial sour cream
½ cup mayonnaise
2 tablespoons chili sauce
1 tablespoon lemon juice
1 tablespoon drained horseradish
1½ teaspoons Worcestershire Sauce

Combine all ingredients. Serve with Tuna Salad.

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IT PAYS TO PATRONIZE NEWS-REVIEW ADVERTISERS

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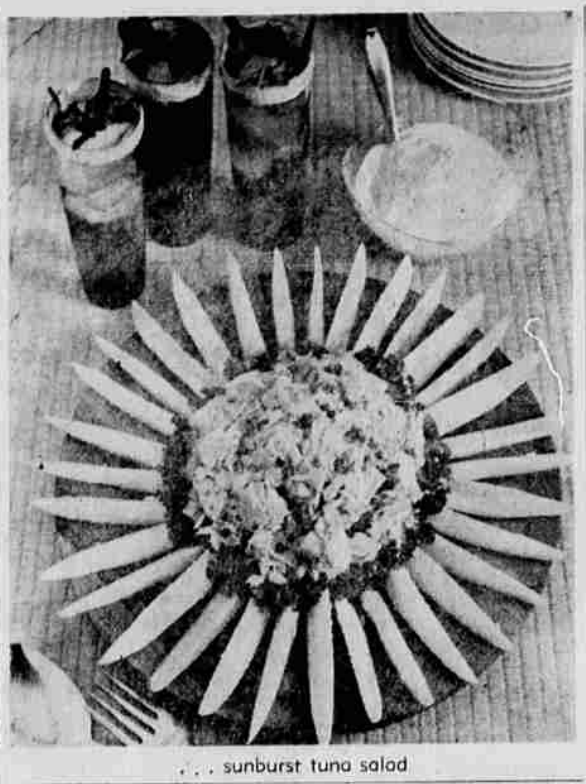

. . . sunburst tuna salad

Evaporated Milk Good As Binder For These Little Ham Loaves

Take any basic food, spark it with important flavor and the "family caterer" gains a reputation as creative cook. When it's as easily accomplished as serving entrees like Little Ham Loafers — any imaginative homemaker can win that title.

What makes these little meat loaves unusual? It's simply a blend of ground pork and ham perked up with zesty seasonings. The difference is the tender juiciness and meaty flavor because evaporated milk is used as binder. This creamy rich form of milk holds in the juices and locks in the meat flavor. It makes most ground meat mixtures better. Another special touch to these little loaves is the bright golden glaze of peach or apricot preserves added during the final cooking.

Do you ever feel that your family meals are getting in a "main dish rut"? Then try Little Ham Loafers. If you're a working homemaker, they're perfect for a "make the night before" meal. Pretty enough for company. . . .and hearty enough for the family. . . . chances are, once you've served Little Ham Loafers, you'll be asked for repeats. So, keep the recipe handy.

Little Ham Loafers

1 lb. ground ham
1 lb. ground pork
1 cup fine dry bread crumbs
2/3 cup evaporated milk (1 small can)
½ cup catsup
2 eggs
2 tablesp. instant minced onion
3 tablesp. horseradish
2 tablesp. Worcestershire sauce
½ teasp. salt
few grains pepper
1 cup peach preserves

Mix well all ingredients except peach preserves in a 3-quart bowl. Shape with wet hands into twelve 4 x 1½-inch loaves. Put into a greased 13 x 9 x 2-inch pan. Bake near center of 350 oven (moderate) 30 minutes. Spread preserves evenly over tops of loaves. Bake about 25 minutes more. Spoon some of juice in pan over loafers. Serves 6 to 8.

Variation: Use 1 cup apricot preserves instead of peach.

An Appetizing Smorgasbord Answer To Supper Or Late Evening Repast

A smorgasbord is not only a colorful composite of many good things to eat, it's fun, too! The fixin's can be as varied as your imagination allows. And an appetizing smorgasbord is a splendid solution to the problem of providing a midnight party repast or Sunday evening supper when you've got one eye on your guest list and the other on your food budget.

Start by storing a generous supply of canned or bottled beer and ale in the refrigerator to chill properly. The beverages of moderation are particularly well suited to smorgasbord foods such as fish, cold meat cuts and cheeses, and they're so inexpensive compared to other party beverages.

You'll want an assortment of breads — pumpernickel, whole wheat, rye and white. Make a fish salad spread from tuna, crab or lobster; a meat spread from canned corned beef, chopped celery, radish and egg, blended with tangy beer or ale. Smoked salmon, white fish, and slices of beef, ham or other meats are attractive garnished with chopped egg, onion rings, sliced stuffed olives, pepper strips, parsley, etc.

To serve with crisp crackers, the piece de resistance — a beer cheese mold. (This can do double duty as a mold served on fresh salad greens, too.) Beer gives subtle flavor to cottage and blue cheeses, mayonnaise, minced scallion and whipped cream blended with unflavored gelatine. Simple — and simply delicious!

Add a salad platter of asparagus spears, fresh sliced tomatoes and cucumbers marinated in a zesty dressing, and relax while guests help themselves to some wonderful nibbling.

SMORGASBORD TRAY

Meat Spread:

Blender Beef Spread

1 can (10 ounces) corned beef
¾ cup beer or ale
1 cup minced celery
¼ cup minced radish
Chopped egg

Combine beef and beer in blender until smooth. Remove from blender. Add minced vegetables. Use as spread on bread. Garnish with chopped egg, if desired. Yield: about 2 cups (about 12 small open sandwiches).

Fish Spread: Use your favorite fish salad (tuna, crab, lobster) for one variety of sandwich; 2 cups of salad makes about 12 small open sandwiches.

Cheese Spread: Spread 1 tablespoon cream or cottage cheese on pumpernickel bread halves. Garnish with small sardine and radish cream cheese or 1 cup cottage cheese makes about 12 half sandwiches.

Meat or Fish Sandwich: Fold one slice of beef, ham or cold cuts, smoked salmon or white fish on each bread half.

Suggested Garnishes: Chopped egg, onion rings, sliced olives, parsley, pepper strips, etc.

Note: Try different breads with Smorgasbord tray — white (crust removed), pumpernickel, rye or wheat.

Brown-Eyed Susans Treat To The Eye

These "Brown-Eyed Susans" are as delightful a treat for the eye as the black-eyed susans in a garden. Golden canned cling peach halves are centered with pitted prunes stuffed with chopped almonds, radishes, onion and seasonings. Serve them as an appetizer with a turkey dinner or as an accompaniment for turkey sandwiches. And save the syrup from the can of clings to use later as part of the liquid in gelatin molds or in refreshing beverages.

Brown-Eyed Susans

1 can (1 lb. 13 ox.) cling peach halves
6 cooked prunes
2 tablespoons chopped blanched almonds
¼ cup sliced radishes
⅛ teaspoon salt
⅛ teaspoon Tabasco
1 tablespoon mayonnaise 2
2 teaspoons sliced green onion tops

Drain peach halves cup - side down on paper towels. Pit prunes. Combine almonds, radishes, salt, Tabasco, mayonnaise and onion. Stuff into prunes. Arrange a peach half cup-side up on each of 6 individual lettuce-lined salad plates. Place a stuffed prune in each peach half. Serve as appetizer with a turkey dinner or accompaniment for turkey sandwiches.

Makes 6 servings.

Gelatin-Melons A Cool Dessert

There are certain seasonal foods that are looked forward to with a great deal of relish. One of the most popular of these is the king of the melon crop — cantaloupes. As a particularly refreshing salad or dessert, fill cantaloupe halves with mint gelatin for "Cantaloupe with Mint Gelatin."

Cantaloupe with Mint Gelatin

2 tablespoons fresh mint leaves
½ cup sugar
⅛ teaspoon salt
1 envelope plain gelatn
⅓ cup lemon juice
1½ cups boiling water
Few drops green food coloring
2 cantaloupes

Crush mint with sugar and salt; soften gelatin in lemon juice. Pour boiling water over gelatin; stir until gelatin dissolves. Add mint mixture and food coloring; let stand 15 minutes, stirring occasionally. Strain into 4 individual molds; chill until firm. Cut cantaloupes into halves; scoop out seeds and arrange halves on serving plates. Unmold gelatin on cantaloupe halves and serve immediately.

Makes 4 servings.

Sunburst Salad Is Real Peachy

Nothing could be much sunnier-looking than the golden canned cling peach slices that are arranged sunburst-fashion and centered with a cream cheese-orange mixture for gala "Peach Sunburst Salad."

Store the syrup from the can of clings in the refrigerator, and use it as part of the liquid next time you concoct a gelatin fruit mold.

Peach Sunburst Salad

1 can (1 lb. 13 oz.) cling peach slices
1 package (3 oz.) cream cheese
3 to 4 tablespoons orange juice
½ teaspoon grated orange rind
Salad greens
Maraschino cherries

Drain peaches. Soften cheese with a fork; gradually blend in orange juice and rind. Arrange peach slices sunburst-fashion on greens-garnished salad plates; center with cheese mixture topped with a cherry.

Makes 4 or 5 servings.

Corvallis Woman Named

PORTLAND (UPI)—A Corvallis woman, Mrs. J. T. Longfellow, was named president of the Oregon PEO women Tuesday afternoon. She had served as vice-president of the group during the past year.

The group, a women's social and philanthropic organization, is holding its annual state convention this week on the Lewis and Clark College campus.

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