

## Tropical Fruit Refreshing in Salad, Cookies

Fresh pineapple is in the market, but you'll probably stick to the good old canned variety unless it's for a special occasion. For a pineapple-ham combination, try this combination:

### HAM HAWAIIAN

1 No. 2 can crushed pineapple  
1 1-inch slice ham  
1/2 cup brown sugar  
Drain pineapple; reserve syrup. Place ham on a rack in shallow baking pan. Pour the pineapple syrup over the ham. Bake in a slow oven (325°) for 1 hour. Combine pineapple with brown sugar. Spread over top of ham. Bake in a hot oven (400°) for an additional 15 minutes. Garnish with whole beets which have been hollowed out a bit and filled with horseradish sauce. (Combines 1/2 cup whipping cream, whipped stiff, with 2 tablespoons drained, prepared horseradish and 1/4 teaspoon salt.) 6 servings.

If you yearn for something a bit on the elegant side might try this recipe that combines fresh pineapple, shrimp and cucumbers to make a refreshing summer salad:

### TROPICAL FISH SALAD

2 large pineapples  
1 small can shrimp or  
1/2 cup fresh cooked shrimp  
1 cup cooked flaked fish  
1/2 cup diced cucumber  
1/2 cup diced celery  
1 tablespoon grated horseradish  
3 tablespoons mayonnaise  
Slice tops off pineapples. Remove pineapple pulp and save to use for dessert another day. Mix all ingredients and pile into hollowed-out pineapples. Serve as main dish for two, or as a side dish for four.

Then there's cookie recipe that uses crushed pineapple as a filling:

### PINEAPPLE FILLED COOKIES

1/2 cup shortening  
1/2 cup sugar  
2 eggs  
1 teaspoon vanilla  
1 teaspoon grated lemon peel  
2 cups sifted all-purpose flour  
1 1/2 teaspoon baking powder  
1/2 teaspoon salt  
Pineapple filling

Cream shortening and sugar until fluffy. Add eggs and beat well. Stir in vanilla and lemon peel. Sift flour, baking powder, and salt together. Stir into creamed mixture. Chill 2 to 4 hours. Roll out on lightly floured board to 1/4 inch thickness. Cut dough with a 1 1/2-inch cutter. Place half the circles on an ungreased baking sheet. In the center of each, place a teaspoonful of pineapple filling; spread almost to edges. Cut a slit in the remaining circles and place over filling. Seal edges with lines of a fork or crimp with fingers. Bake in a hot oven (400 degrees F.) 8 to 10 minutes. Makes about 2 1/2 dozen cookies. Pineapple filling: Combine 1/4 cup sugar and 1 tablespoon cornstarch. Add 1 cup crushed pineapple (do not drain). Cook until thick and clear. Cool.

## Adults Like Chopped Meats

Chopped meats for juniors have emerged from the "exclusive for junior only" class and are being hailed for adult dishes too. All meat, the small cans of chopped beef, veal, pork, liver, heart, and liver and bacon combination offer possibilities for main dishes, appetizers and snacks.

For live-aloners and twosomes there is the right amount of meat to combine with left-over potatoes and vegetables for meat pie or casseroles. Meat salads, perhaps chopped pork or veal combined with pineapple chunks or fresh white grapes, are easy to make. Green peppers, stuffed with seasoned chopped beef or heart are easy and good. Chop suet or chili dishes couldn't be easier to prepare than when meats for juniors are used.

Since the meats are all pre-cooked, meals can be quick affairs. Merely season and use.

### TANTALIZING SPREAD

1 3/4 oz. can chopped pork for juniors  
1/4 cup relish cheese spread  
1 small tomato, cut in small pieces

1/4 cup sliced almonds  
1 teaspoon prepared mustard  
1/4 teaspoon celery salt  
Combine all ingredients. Serve as a sandwich spread or on crackers. Makes 1 1/2 cups spread.

### TANGY MEAT SPREAD

1 3/4 oz. can chopped pork for juniors (1/2 cup)  
1 hard cooked egg, chopped  
2 tablespoons chopped ripe olives

1 tablespoon lemon juice  
1/4 cup mayonnaise  
1/2 teaspoon salt  
Combine all ingredients. Serve as a sandwich filler or on crackers. Makes 1 cup spread.

### FRUITY DRESSING

A cup each of mayonnaise, whipped cream and crushed fresh with the juice of a lemon and 1 teaspoon confectioners' sugar make a perfect dressing for a summer salad. It's particularly good on peach halves, fresh pineapple spears and cantaloupe wedges.

for the picnic, a case of  
**OLYMPIA BEER**  
...in cans.



One small can of tuna makes this salad mold serve six at luncheon or supper. A combination of pimiento, pickles and green onion, the salad provides a color for the menu. It's served with two kinds of crackers, the square and the buttery round ones.

### PIE PARADE

Even in warm weather treat guests easy way. This is one of our favorites. A baked graham cracker the family to play, but do it the crumb shell filled with peach (fresh or canned) peach slices and strawberries combined with a bit of whipped cream. Delicious!

## Salad In The Picture

A salad mold recipe makes tuna go a long way. With crisp crackers, carrot sticks and cucumber rounds, it makes a good summer main dish.

### TUNA SUFFER SALAD

3 envelopes unflavored gelatin  
1/2 cup cold water  
1 cup hot water  
1 teaspoon salt  
1 tablespoon lemon juice  
1 small onion, minced  
Can tuna

1/2 cup mayonnaise  
1/2 cup chopped pickles  
1/2 cup chopped pimiento  
Soften gelatin in cold water 5 minutes; add hot water, stir to dissolve. Add salt, lemon juice and minced onion; chill until mixture begins to set. Fold in flaked tuna, mayonnaise, chopped pickles and pimiento. Pour into 1 quart mold; chill thoroughly. Unmold on large platter; garnish with watercress. Serve with crackers. Serves 6.

### FLUFFY DESERT

To make refrigerator ice cream light and fluffy, freeze the custard mixture quickly until barely firm, then remove to a chilled bowl and beat with a rotary beater until very light and fluffy. Add soft mashed fruits and continue freezing until firm.

The bear so often mentioned in Scriptural writing is the Syrian bear, distinctive for its gentle disposition.

## Salad Has Prunes And Coconut

Dried cooked prunes make a good looking salad, to be served any time of year.

### PINEAPPLE PRUNE SALAD

18 large prunes (approximately 1/2 pound)  
8 marshmallows  
8 slices pineapple  
Creamy fruit dressing  
8 tablespoons toasted, shredded, coconut  
Rinse prunes, cover with cold water, simmer for 30 to 40 minutes, covered. Drain and cool. Slice prunes lengthwise, remove pits, leaving prunes whole. Stuff each prune with 1/2 marshmallow. Line salad plates with lettuce; top with pineapple slices. Place 3 stuffed prunes on each pineapple slice. Garnish with salad dressing and coconut. Serves 6.

## SUMMERTIME SALAD

For a pretty whole-meal luncheon salad, place an avocado half on a garnished salad plate and fill with cottage cheese. Then arrange slices of melon, unstemmed cherries and whole berries in clusters around the avocado. A lemon-honey dressing is good with this.

### FISH SALAD

A pot summer salad is made of flaked salmon, sliced cucumbers and chunks of ripe olives. Combine with pieces of head lettuce and toss all together lightly with a dressing of half mayonnaise and half French dressing.

### When a roosting wild turkey is attacked by a horned owl, it will duck its head and flip its tail over its back. This often causes the owl to slip off, allowing the turkey time to dive to safety.



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