

The Statesman's FOOD SECTION

Apple Squares Boast Sugar Top

Apples are at their best now and perfect for these delicious Apple-coffee squares. Round up a group of your friends for "coffee and," serve 'em these rich fruity coffee squares and plenty of hot coffee.

RAISIN APPLE COFFEE SQUARES

Batter:
 1/2 cup seeded raisins
 1/4 cup sifted all-purpose flour
 1 teaspoon salt
 4 teaspoons baking powder
 1/4 cup granulated sugar
 5 tablespoons shortening
 1/2 cup milk
 2 eggs
 2 cups thinly sliced cooking apples

Topping:
 1/2 cup melted butter or margarine
 1/4 cup brown sugar (packed)
 1 teaspoon cinnamon
 1 teaspoon nutmeg

Batter: Rinse raisins and chop. Sift together flour, salt, baking powder and sugar. Work in shortening. Add milk and eggs beaten together and mix well. Stir in raisins and apples. Pour into well-greased baking pan (about 10 1/2 x 7 1/2 inches). Blend together topping ingredients and spread evenly over batter. Bake in moderate hot oven (375 degrees) 35 to 40 minutes. Serve warm. Serves 10.

Chocolate Makes Flavor in Mousse

Though warm weather is past, the days for frozen desserts remain. Mashed peaches or apricots, frozen to a hard mush make for simple family frozen desserts or the freezer may sport a constant supply of chocolate or vanilla ice cream from the grocers. But here's a party type dessert good for this season.

CHOCOLATE MINT MOUSSE
 1 envelope unflavored gelatin
 1/4 cup cold water
 1 cup milk

1/2 cup sugar
 1/2 teaspoon salt
 1 cup heavy cream
 4 drops mint extract
 Green food coloring
 12 chocolate wafers, finely rolled (1 cup crumbs)
 Soften gelatin in cold water 5 minutes. Add milk, sugar and salt; heat until gelatin is dissolved. Chill. When mixture begins to set,

and place on ungreased baking sheet. With scissors, cut 1-inch slices almost thru ring, turning each slice cut-side up and pointing outer edges. Brush with remaining melted butter. Bake in hot oven (400 degrees) 20 to 25 minutes.
 Remove to cake rack and while hot, drizzle with glaze made by combining 1/4 cup confectioner's sugar and 1 tablespoon hot water. Sprinkle with toasted coconut. Makes 8 servings.

Tangy Cheese All Year Food

Versatile is the name for cheese, and though we have no financial or sentimental interest in any cheese factory, we are a booster for the product.

You'll find good cheddar cheese available in all degrees of ripeness and if you are a lover of this dairy product, you'll use it often to give a shot in the arm to the protein budget.

Well-aged cheese, or vintage cheese, melts evenly and is ideal for toasted sandwiches, casserole combinations or to make sauces. To store the cheese, wrap it loosely in waxed paper and keep in a cool place.

Here are two excellent recipes worthy of the nippy goodness that is vintage cheese.

ENGLISH WOODCHUCK

1 cup shredded cheese (1/2 pound)
 2 tablespoons butter
 2 tablespoons flour
 2 cups milk
 1/2 teaspoon salt
 1/2 teaspoon paprika
 1 tablespoon Worcestershire sauce
 1 cup sliced mushrooms
 1/4 cup chopped green peppers
 4 hard-cooked eggs

Melt butter in heavy saucepan. Add flour and blend. Add milk gradually and stir until smooth. Add seasonings. Add cheese, mushrooms, and green pepper. Heat. Fold in sliced hard-cooked eggs. Serve on toast or with fried noodles. Serves 4.

RINGTUM DIDDY

1 cup shredded cheese (1/2 pound)
 1/2 cup butter or margarine
 1/2 cup flour
 1 cup hot milk
 1 teaspoon soda
 1 cup cooked tomatoes
 1/2 teaspoon dry mustard
 1/2 teaspoon paprika
 1/2 teaspoon salt
 Dash cayenne pepper
 5 slices hot buttered toast

Melt the butter in a heavy skillet. Add cheese. Sprinkle the flour over the cheese. Cover the pan. Cook very slowly until a cheese melts and bubbles up through the flour. Stir in milk slowly. Blend thoroughly. Simmer a few minutes to toast. Do not overcook. Serve on toast, crackers, or cooked rice. Serves 5.



Ham hits the spot all year 'round. The ready-to-eat style of ham is convenient because, as its name implies, it can be eaten cold as taken from the wrapper or heating takes a minimum of time and heat. Select a thick center slice of fully cooked ham for an oven-baked meal. It takes a mere 15 to 20 minutes in a moderate oven (350°) to heat a 2 inch fully cooked ham slice through. Place peach halves in the pan, and baste with the ham juice to make a delightful accompaniment. For extra flourish, fill the peaches with cooked fresh blueberries.

Nuts, Cereal in Rich Confection

Filberts and puffed wheat make an inexpensive but rich confection for family eating.

FILBERT AND WHEAT KRISPIES

1/2 cup chopped filberts
 4 cups puffed wheat
 1/2 cup molasses
 1/2 cup sugar
 1 teaspoon butter

Mix together filberts and puffed wheat in large bowl. Cook molasses and sugar together until very hard ball forms when dropped in cold water. (270 degrees). Remove from heat. Add butter. Pour over filberts and puffed wheat. Spread on a cookie sheet and break apart.

TUNA TARTS A LA KING

Fill hot baked tart shells with hot tuna a la king. Or pour the tuna mixture into a hot baked pie shell and cut into wedges to serve.

Little Dots in Casserole Rich

Once you discover what wonderful flavor those little black nibbles of chopped ripe olives can give to casseroles and sauce, you'll never be without them. The cheese and bread crumb topping gets golden brown as it bakes in this turkey dish.

TURKEY RICE CASSEROLE

3 tablespoons butter or margarine
 3 tablespoons flour
 1 1/2 cups milk
 1 teaspoon grated onion
 1/4 teaspoon salt
 1/2 teaspoon Worcestershire sauce
 1/2 cup chopped ripe olives
 1 1/2 cups cooked rice
 1/4 cup diced cooked turkey

1/4 cup grated American cheese
 2 tablespoons fine dry bread crumbs

Melt butter and blend in flour. Add milk, and cook and stir until thickened. Blend in onion, salt and Worcestershire sauce. Slice olives. Arrange layers of rice, turkey, olives and sauce in 1-quart casserole. Mix cheese and crumbs and sprinkle over top. Bake in moderate oven (350 degrees) about 20 minutes or until thoroughly heated. Serves 3 to 4.

EGG AND

Egg and olive sandwiches are popular and easy to do now that you can buy chopped ripe olives. If you're in a big hurry, hard poach the egg instead of cooking it in the shell. Add mayonnaise and seasonings to taste to the egg and olive mixture.



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 Armour's Cloverbloom
 Dates 2 pkgs. 45¢
 Dromedary Pitted
 Scott Tissue 9 Rolls 89¢
 NYLONS Pair 98¢
 45-Gauge - 30-Denier
 Beets . . . 9¢
 Marion Diced - 303 Can
 Carrots . . . 9¢
 Marion Diced - 303 Can

VEGETABLES
 Potatoes 10 lb. 45¢
 Coconuts lb. 12 1/2¢
 Broccoli Bunch 15¢
 Onions 5 lb. 25¢
 Boiling Size

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