



Cake with a future is this fudge cake that has flavor added in the form of bran cereal. A quick one-bowl affair, its not expensive but may prove to be a family favorite.



Some ground ham and a can of kidney beans makes this Saturday lunch dish for the cowboys in the family.

A Fillip for Good Fudge Cake

The nation's No. 1 favorite, chocolate fudge cake though mighty good in its own right, gets a new lift when bran cereal is used as an ingredient. The bran adds an extra fillip that puts the cake another step higher toward aristocracy.

The recipe is a quick-method one-bowl cake that's easy to do.

Top off the rich cake with a shiny chocolate icing and plan to serve it on your next really important entertainment.

FUDGE CAKE
3 ounces unsweetened chocolate, finely cut
1 cup boiling water
1 cup ready-to-eat bran
1 1/2 cups cake sifted flour
1/2 teaspoon baking powder
2 eggs
1/4 teaspoon soda
1/4 teaspoon salt
1 1/2 cups sugar
1/2 cup shortening
1/2 cup thick sour milk or buttermilk
1 teaspoon vanilla flavoring

Place chocolate in mixing bowl; add water gradually, stirring until chocolate is melted; add bran. Sift flour, baking powder, soda, salt and sugar into cooled chocolate mixture. Add shortening, beat 2 minutes (about 200 strokes). Add sour milk, vanilla flavoring and eggs; beat 2 minutes (about 200 strokes). Pour into 2 greased 8-inch round pans and bake in preheated moderate oven (350 F.) about 30 minutes. When cool frost with Fudge Frosting.

FUDGE FROSTING
3 ounces unsweetened chocolate, finely cut
1/2 cup butter or margarine
1/2 cups milk
7 tablespoons sugar
1 teaspoon vanilla flavoring

Place all ingredients except vanilla flavoring in saucepan and bring to boiling point over low heat. Cook, stirring constantly for one minute. Cool to lukewarm. When cool, add vanilla flavoring and beat until thick enough to spread. Yield: 2 cups frosting (enough for sides, filling and top of Fudge Cake)

Peach Salad Has Its Own Dressing

This peach salad combines two old-time favorites, fruit and cottage cheese. No dressing is needed because the cheese is well seasoned with relish, grated onion and horseradish. Serve the bright peach halves on a ruffle of lettuce or any crisp greens.

PIQUANT PEACH SALAD

6 canned peach halves

1 cup cottage cheese
1/4 cup India relish
Few drops Tabasco sauce
1/4 teaspoon prepared horseradish
Salt
Pepper
2 teaspoons grated onion
Salad greens
Drain peaches. Combine cheese, relish, seasonings and onion. Arrange peach halves, cup side up, on salad greens and fill with cheese mixture. Serves 6.

Tossed Greens in Heartier Salad

A tossed green salad with a few added ingredients seems to fit into warm-weather menu planning. This tuna salad will fill the spot all spring and summer. It's loaded with flaked tuna, diced tomatoes and cucumbers and cubes of luscious avocado.

TATTO TUNA SALAD

3 pint broken salad greens
2 medium-sized tomatoes
1 cucumber
1 (6 1/2 or 7-ounce) can tuna
1 medium-sized avocado
1/4 cup salad oil
1 1/2 tablespoons wine vinegar
2 teaspoons salt
1/4 teaspoon black pepper
1 teaspoon grated onion

Break salad greens into bite-sized pieces. Dice tomatoes. Peel and dice cucumber. Add coarsely flaked tuna. Cut avocado into halves, and remove seed and skin. Cut into large cubes. Blend together oil, vinegar, salt, pepper and onion. Pour over combined salad ingredients and toss very lightly. Serve at once. Serves 5 for whole meal salad.

Main Dish Comes From Several Cans

Some ground ham and a can of kidney beans makes this Saturday lunch dish for the cowboys in the family.

COWBOY BEAN CASSEROLE

1 cup diced ham
2 tablespoons margarine
1 clove garlic, minced
1 large can baked beans
1 large can red kidney beans, drained
1 large can green lima beans, drained
1 tablespoon brown sugar
1 tablespoon mustard
1/2 cup tomato ketchup
3 tablespoons vinegar
Salt and pepper
1 medium sliced onion

Saute ham in margarine until browned. Combine garlic, beans, ham, mustard and seasonings and pour into a greased casserole. Top with onion slices and bake in moderate oven (350°) 45 to 60 minutes. Yield: 6 servings.

YUMMY

This is a favorite dessert of the young crowd. Turn a baked custard out of its baking cup and serve with a generous topping of chocolate sauce with slivered toasted almonds scattered over the top.



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The Statesman's FOOD SECTION

Biscuits Vital Part of Menu

Olives, cheese and a dash of onion make a filling to be put into the uncooked biscuit dough. This form of biscuits can be served with a salad as a luncheon dish or if made very small, make appetizers. Good with hot tea for Sunday night, too.

WESTERN CHEESE BISCUITS

1 cup grated sharp cheese
1/4 cup chopped stuffed green olives
1/2 teaspoon celery seed
2 teaspoons grated onion
1 tablespoon mustard-with-horseradish
Dash of Worcestershire sauce
Salt and pepper
4 tablespoons mayonnaise
Baking powder biscuit dough
Combine cheese, olives and seasonings with mustard-horseradish and mayonnaise. Roll out biscuit dough to 1/4 inch thickness. Cut in 2-inch rounds. Spread half the rounds with cheese mixture. Cut a plus sign in remaining rounds and place on those spread with cheese. Place on baking sheet, brush with melted margarine and bake in hot oven (450°) 10 to 12 minutes. Yield: Filling for 12 biscuits.

Vegetable Is Main Dish With Macaroni

Vegetables combine very nicely with any of the many members of the spaghetti-macaroni family and they become main dishes in that combination when the cook wishes.

Because the durum products are an inexpensive food, they are smart to serve, economically speaking. Here is one of the many combinations which use fresh vegetables with macaroni:

MACARONI ASPARAGUS TUCK-INS

4 ounces elbow macaroni
2 tablespoons butter or margarine
2 tablespoons flour
1 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon dry mustard
1 1/2 cups milk
1/2 cup grated American cheese
1 pound asparagus, cooked
4 slices, hard cooked eggs

Cook macaroni in boiling salted water until tender (about 8 minutes). Drain and rinse. While macaroni is cooking, melt butter or margarine in top of double boiler. Add flour, salt, pepper and mustard. Stir until smooth. Gradually add milk, stirring until thickened. Fold in cheese. Spread macaroni in greased 1 1/2-quart casserole. Arrange spears of asparagus on macaroni. Cover asparagus with sliced eggs. Pour cheese sauce over eggs. Bake in moderate oven (350 degrees) 25 minutes. Serve hot. Makes 4 servings.

The art of making a delectable corn pudding was developed by American pioneers. Somehow, we

still associate corn pudding with this sturdy stock. Here is a recipe delicious enough to be equally as popular. It's got a new, hearty ingredient—noodles. Serve this corn pudding with pan broiled pork links and a tossed vegetable salad for a hearty Saturday dinner.

CORN PUDDING

3 ounces medium noodles
1/4 cup milk
1 teaspoon salt
Dash black pepper
2 tablespoons chopped green pepper
2 tablespoons chopped pimiento
1 cup whole kernel corn

2 tablespoons melted butter or margarine
2 eggs, beaten
Cook noodles in boiling salted water until tender (about 5 minutes). Drain and rinse. Scald milk. Add salt, black pepper, green pepper, pimiento, corn, butter or margarine and eggs. Mix well. Fold in noodles. Pour into greased 1-quart casserole and bake in moderate oven (350 degrees) 25 to 30 minutes, or until the blade of a knife comes out clean. Serve hot, with pan-broiled pork links. Makes 4 servings.

Birds do not usually begin incubating their eggs until the full complement has been laid.



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