



Handsome, fluffed Coffee Soufflé is a refrigerator dessert that's wonderful to look at and has extra nice flavor. With a gelatine base, the dessert's uncooked and, therefore, a good hot-weather dessert. Make it a day ahead if you like.

COFFEE, GELATINE COMBINE TO MAKE REFRIGERATOR DESSERT

There's no getting away from it, if you want to be known as a hostess whose food is really different, you have a few extra special recipes in your apron pocket.

The secret of this refrigerator cookery is gelatine. In the case of the soufflé, it's the unflavored kind. But, of course, that's not the whole story. Milk, eggs and cream give the soufflé its delicate body, and coffee is the ingredient that makes it something special—a not-too-sweet dessert to enjoy. Reputations have been founded on one superb dish, you know.

Needless to say, the coffee you serve with the soufflé should be just right. Brew the coffee correctly, make plenty of it and serve it piping hot. Then sit back and bask in the compliments that should come your way.

JELLIED COFFEE SOUFFLE
 1½ cups strong coffee
 ½ cup milk
 1 envelope unflavored gelatine
 ¼ cup cold water
 3 eggs, separated
 ½ cup sugar
 ¼ teaspoon salt
 ½ teaspoon vanilla
 ½ cup heavy cream, whipped

Scald coffee and milk in top of double boiler. Sprinkle gelatine on cold water, let stand five minutes and dissolve in hot coffee mixture. Beat egg yolks in a mixing bowl, adding 1 tablespoon sugar and salt while beating. Add hot coffee mixture slowly to egg yolks. Return to double boiler; stir over hot water until mixture coats spoon. Cool. Chill until consistency of unbeaten egg white. Beat egg whites stiff and beat in remaining sugar and vanilla. Fold into gelatine mixture and beat until smooth. Fold in whipped cream. Turn into mold and chill until set. Unmold, garnish with whipped cream and cubes of plain coffee jelly. Yield: six servings.

Toddler's Cookies Liked by Oldster's

It's smart management, if you have youngsters around the house, to provide food for them that grown-ups like, too. It takes time to do things twice, and if Junior's dinner is based on Daddy's, the preparation of "that extra meal" will be eliminated.

It's in the dessert area that you'll find this practice works out especially well. Even baby's strained fruit can be made into a pudding, ice or whip, and enjoyed by all the family. Or his pudding can be given a special topping and served to adults.

And here's a cookie, good for a youngster, and greatly appreciated by the older members of the family. Baby cereal, molasses and evaporated milk share the honors for flavor and food value.

TODDLER'S COOKIES

½ cup butter or margarine
 ¼ cup sugar
 ¼ cup molasses
 1 egg
 1½ cups strained oatmeal,
 celery food or barley cereal
 ¾ cup sifted all-purpose flour
 1 teaspoon baking powder
 ½ teaspoon baking soda
 ½ teaspoon cinnamon
 ½ cup evaporated milk
 ½ cup seedless raisins

Cream margarine or butter and sugar. Add molasses and egg. Mix dry ingredients together and add alternately with evaporated milk to creamed mixture. Add raisins and beat thoroughly. Drop from teaspoon on greased cookie sheet. Bake at 350° F. (moderate oven) 10 minutes. Makes 2½ dozen cookies.

BLAZE GETS ATTENTION

DILLON, Mont. (AP) — Firemen who were summoned to a motel to fight a blaze made the run for nothing.

Off duty, assistant fire chief Ken Kenison had controlled the flames. He owned the motel.

A New Flavor Sparkle For Sandwiches

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Two Shrimp Dishes

Eggs stuffed with shrimp are good eating. Prepare hard-cooked eggs as you would for Deviled Eggs, but add chopped cooked shrimp to the mashed-yolk filling. Or another stuffed dish is celery stuffed with shrimp-cheese. Clean celery stalks, crisp them in ice water, and fill the hollows with shrimp-cheese mixture.

Third, blend cheese in a smooth sauce before adding to other ingredients whenever possible to prevent curdling. A white sauce with cheese melted in it may be poured over cooked vegetables for a scalloped dish, into beaten eggs for Welsh rabbit, or on cooked macaroni or rice before baking.

The Statesman's FOOD SECTION

Picnic Ham is Budgeter's Special Item

The picnic is a popular selection for family dinners designed to be festive, yet budget-favoring. Available in cook-before-eating, ready-to-eat, and canned styles, and in sizes varying from 3 to 9 pounds, there's a quality branded picnic suitable for every table.

Modern picnics are mild cured, so instead of simmering in water the old-fashioned way, bake them for finest flavor. Preparation is much like you'd use for baking a ham. Place the picnic, skin side up on a rack in an open pan, and bake or heat in a slow oven (325°). Picnics require slightly more cooking time per pound than ham. A meat thermometer, inserted into the thickest muscle, will show an internal temperature of 162° when a cook-before-eating picnic is done, 130° when a ready-to-eat or canned picnic is heated through.

After the cooking period, add a festive touch with an easy-to-glaze. Remove all the skin from the picnic, score in a diagonal or "plaid" design and sprinkle with brown sugar or marmalade. Place in a hot oven (400°) for 15 minutes. Allow picnic to "rest" for about 15 minutes so that it will be easier to carve.

Or canned, both ready-to-eat and picnic styles are fully cooked when you buy them, and are equally good, chilled and sliced. You'll have no trouble with leftovers, for second day service is delectable.

PICNIC AND RICE SKILLET

3 cups cubed cooked picnic
 2 tablespoons butter or margarine
 ¼ cup raw rice
 2½ cups water
 ¼ teaspoon allspice
 1 to 2 tablespoons grated horseradish
 1 teaspoon salt
 1 cup shredded sharp cheese
 Melt butter in a large heavy skillet. Add raw rice and cook until rice is golden brown, stirring occasionally. Slowly pour in water. Mix in allspice, horseradish and salt. Cover and steam over low heat 20 minutes or until rice is done. Mix in picnic and cheese. Serve hot. Yields 8 servings.

FANCY BEAN SOUP

1 picnic bone
 2 cups dried navy beans
 6 cups water
 1 large onion, sliced
 1 tablespoon pickling spices
 1 tablespoon vinegar
 1 teaspoon salt
 Soak navy beans over night in water. Add picnic bone and cook together for 1 hour. Add onion and seasonings. Continue cooking for 1 hour or until beans are soft. If a thinner soup is desired add more water. Cut meat from picnic bone before serving. Remove bone. Serve hot. Serves 6.



A dessert de luxe consists of fresh fruit in season, cheese and crackers. Pile fresh pineapple chunks, with pretzel sticks for handles, into the pineapple shell for the center of interest. Add fresh pear slices when available, red apple wedges and orange cheese chunks alongside. Several types crackers, including "ritz" type, salty soda crackers and the pretzel sticks will give crispness. Demi tasse coffee completes the meal.

Reader Recipe

A reader telephoned in her suggestion for a sauce for serving with steamed artichokes. She combines 2 tablespoons mayonnaise, 1 tablespoon catsup, a shake of Worcestershire and a dash of lemon, salt, pepper and paprika. Tender ends of artichoke are dunked in this sauce.

"Help Yourself" Style

Cold foods, served help yourself style, are vote winners for summertime meals. This attractive cold meal on one tray is made up of foods that need little cooking. Put ripe olives in a crisp lettuce cup in the center of the tray with the rest of the food arranged around them. Dip asparagus spears in French dressing and roll in thin slices of canned ham. Fasten with toothpicks. Assorted pickles, sliced canned tongue, cheese balls rolled in shredded carrots, and canned French fried potatoes are additions that please.

SYLPHLIKE

The matchless beauty of the Greek figure, immortalized in Athenian art, was due chiefly to a light, healthy diet.

New Version of Scrambled Eggs

Did you know that macaroni manufacturers knead durum wheat dough just as you do when you make homemade bread? Only mechanical kneaders are used. The dough you prepare is soft and pliable. But to make top quality spaghetti, macaroni or noodles, the dough has to be kneaded until it is firm—so that it feels almost dry.

Scrambled macaroni is a delightful new version of tender scrambled eggs. This hearty concoction is protein rich—will serve as a luncheon or dinner main dish. Cook 4 ounces of elbow macaroni for 8 minutes, when you serve four. Then beat up four eggs and add ½ cup milk and ½ cup of shredded American cheese. Add the cooked, drained macaroni and season with salt, pepper and may be a bit of grated onion, Worcestershire sauce and Tabasco sauce. Then scramble just as you would scrambled eggs. Serve this dish with a green vegetable and white toast.

Tilbest ANGEL FOOD
 Quick CAKE Mix
 just add water!

Carrot Glamorized In Ring Mold

Stunning treatment for prosaic carrots teams them with silvered blanched almonds in a rich custardy mixture. Carrots and almonds are a delightful combination in flavor and texture. The custard base is richly flavorful and smooth. Carrot and almond ring is a fine dish for those meals planned around vegetables, for it is so nutritious. Baked in a ring, the center may be filled with a creamed food such as creamed eggs, creamed peas, or any combination desired, or with hot chicken salad.

CARROT AND ALMOND RING
 1 bunch carrots (2½ cups finely shredded)
 2 eggs
 1 cup evaporated milk
 ½ teaspoon salt
 ½ teaspoon sugar
 Few grains pepper
 ½ cup blanched almonds, coarsely chopped
 1½ tablespoons butter
 Wash, scrape and shred carrots with fine shredder. There should be about 2½ cups. Beat eggs until yolks and whites are blended. Stir in milk, seasonings, almonds, and carrots. Melt butter in a 1-quart ring mold. Let butter run around mold to grease thoroughly. Pour remaining butter into carrot mixture. Fill mold. Set in a pan of hot water and bake in a slow oven (325°) until firm, about 35 to 40 minutes. Run spatula around sides of mold to loosen ring and unmold on chop plate. Makes 6 to 8 servings.

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Orange-Pineapple ice cream

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