



Hot Dish on Summer Menu Uses Ham, Corn

Individual casseroles with a combination of ham and corn make a main course for summertime meals when served along with hot rolls and a crisp salad.

Here's the recipe: BAKED HAM AND CORN CASSEROLE

1 No. 2 can kernel corn
1 small onion, grated
1/2 cup minced green pepper
2 cups diced or cubed cooked or canned ham
1/2 teaspoon dry mustard
1/2 teaspoon Worcestershire sauce
1 1/2 cups medium white sauce
1/2 cup fine bread crumbs
1/2 cup grated fresh cheese
Combine corn, onion and green pepper; arrange half in bottom of buttered casserole. Top with layer of half the ham. Repeat layers of corn and ham. Blend mustard and Worcestershire into white sauce; pour over mixture in casserole. Mix crumbs and cheese; sprinkle over casserole. Bake in moderately hot oven (375 degrees) 25 minutes or until brown. Serves 4 to 6.

Shower Cookies Scalloped Around

A lemon-flavored sugar cookie dough is cut into scalloped rounds with a fancy cutter, then frosted with confectioners' sugar icing, tinted in light pastels. Serve them with a refreshing sherbet, or sugared fresh strawberries.

SHOWER FLOWER COOKIES
2 cups sifted flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup butter or margarine
1/2 cup sugar
2 teaspoons grated lemon rind
1 tablespoon vinegar
1/2 cup sifted confectioners' sugar
1 tablespoon water (about)
Sift flour, baking soda and salt together. Cream butter or margarine. Add sugar gradually and cream until thoroughly blended. Add grated lemon rind, vinegar, and sifted dry ingredients about 1/2 at a time, stirring until well blended. Roll out dough, a little at a time, about 1/4 inch thick on lightly floured board. Cut out with round scallop-edged cookie cutter. Place on greased baking sheet. Bake at 375 (moderate oven) 8 to 10 minutes. Mix confectioners' sugar with enough water to make thin frosting consistency. Tint lightly with vegetable coloring to make pink, green, yellow and blue. Frost tops of cookies. Makes 4 dozen.

SHRIMP IN PASTRY

Prepare 2 1/2-inch squares of thin pie dough. Roll them around whole cooked shrimp. Bake in a moderately hot oven about five minutes.

The Statesman's FOOD SECTION

Mixes Help With Work in Summer

Hot weather is on its way. It's time to start practicing the short cut tricks that make our existence during the summer months more pleasant. Start planning now to streamline housekeeping — there are many ways that don't require money.

Make your own "herb bouquet" in the manner of the French chef. Mix your favorite combination of spices and herbs for seasoning soups, barbecue sauces, stews and goulashes. Streamline dessert-making problem. Make your own gingerbread mix now, then, when the temperature soars, or you are in a hurry, you'll have no bother of sifting, just add the liquids and bake.

GINGERBREAD MIX
8 cups sifted all-purpose flour
2 cups sugar
2 1/2 teaspoons baking soda
4 teaspoons salt
2 tablespoons baking powder
3 tablespoons ginger
3 tablespoons cinnamon
1 teaspoon cloves
1 1/2 cups shortening
Sift the dry ingredients together

twice. Cut in fat until the mix has the consistency of coarse meal. Place in tightly covered jars or cans, label and store in a cool place. Makes 12 cups to use in the following recipe.

GINGERBREAD

3 cups gingerbread mix
1/2 cup molasses
1 egg, well beaten
1/2 cup boiling water
Put mix in bowl. Add molasses to egg and beat with rotary beater until well mixed. Add boiling water. Pour egg mixture over dry mix and beat well. Pour into well greased 8" x 10" x 2" pan. Bake at 350 degrees (moderate oven) 45 minutes.

There is no evidence that a queen bee has any authority over a hive, but she may be the mother of millions of bees.

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VEGETABLES

FRESH—FIRM—SOLID HEADS

Lettuce 9^c

GOLDEN—FRESH—CRISP

Carrots 9^c

PASCHAL—SWEET—TENDER

Celery 9^c

LOCAL—CRISP—SOLID

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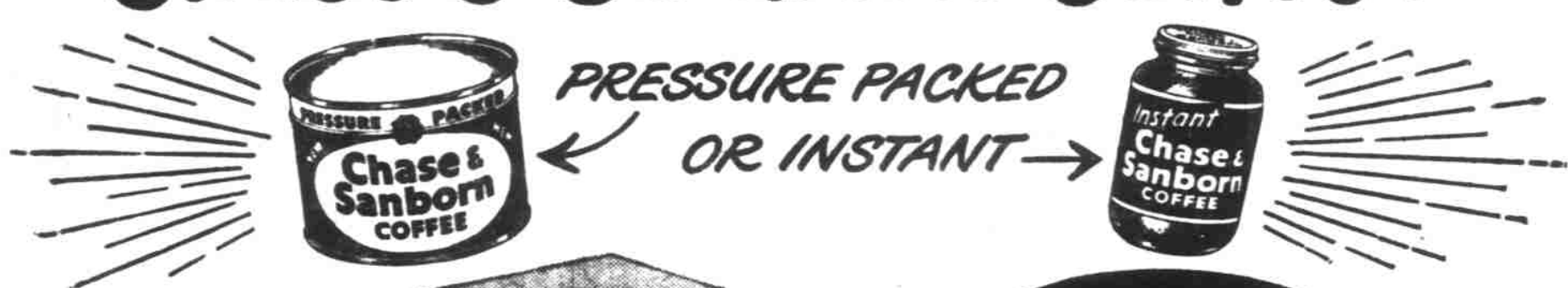
Funny how a simple thing like sugar can cause trouble to the cleaners who find many other stains easier to remove. It seems, according to research

of the National Cleaning and Dyeing Institute, that common substances like fruit juices and artificially sweetened foods like soft drinks contain one of several types of sugar. These sugars make stains upon contact with fabrics, but the stains are permanent unless on a white material that can be bleached.

This, say the experts, is the reason that sometimes a garment returned from the cleaners shows spots which you never knew were there. And this causes a great many headaches for the cleaners.

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