

Daintiness may be important in open faced sandwiches, but the flavor is always important. Here a tray of tidbits meets all requisites. Date-nut, ham and cheese fillings are featured.

Experts Give Pointers on Muffin Ideas

Our old friends the Marion County home demonstration agents come along with their monthly bulletin and some good ideas on hot breads to go with salad meals.

Though the day may be warm, and the family equally so, one hot dish puts more interest into the meal—and that hot dish may conveniently be the bread. Here the experts make several good suggestions:

APPLE SPICED MUFFINS

- 2 cups flour
 - 1/2 cup sugar
 - 4 teaspoons baking powder
 - 1 cup milk
 - 4 tablespoons melted shortening
 - 1 cup chopped raw apple
 - 1/2 teaspoon salt
 - 1 teaspoon cinnamon
 - 1 beaten egg
- Sift dry ingredients together. Combine remaining, adding to the dry ingredients. Fold in apple and bake at 400 degrees for about 20 minutes. May sprinkle on a mixture of cinnamon and sugar for a sweet topping. Makes one dozen muffins.

BRAN MUFFINS

- 4 tablespoons shortening
 - 2 tablespoons sugar (1/4 c. if sweeter muffin is desired)
 - 1 egg
 - 1/4 cup All Bran
 - 1 cup flour
 - 1/2 teaspoon salt
 - 2 1/2 teaspoons baking powder
- Bake at 400 degrees for 30 minutes. Yield: 9 muffins.

UPSIDE-DOWN ORANGE BISCUITS

- 1/4 cup butter
 - 1/2 cup orange juice
 - 1/4 cup sugar
 - 2 teaspoons grated orange rind
 - 1/2 teaspoon salt
 - 2 cups flour
 - 2 teaspoons baking powder
 - 1/4 teaspoon shortening
 - 1/4 cup milk
 - 1/2 teaspoon cinnamon
- Combine butter, orange juice, 1/4 cup of the sugar, and orange rind. Cook 2 minutes. Pour into muffin pans. Sift flour, salt and baking powder; cut tin shortening. Add milk, stir until dough follows fork around bowl. Knead 1/4 minute, roll 1/4 inch thick. Sprinkle with 1/4 cup sugar and cinnamon. Roll as for jelly roll. Slice 1 inch thick and place, cut side down, over orange mixture. Bake in hot oven (425 degrees) 20-25 minutes.

CHEESE BISCUITS

- 2 cups sifted flour
 - 2 tablespoons baking powder
 - 1/2 teaspoon salt
 - 2 tablespoons shortening
 - 1 cup grated American cheese
 - 1/4 cup milk
- Sift flour once, measure, add baking powder and salt and sift again. Cut in shortening and cheese. Add milk gradually until soft dough is formed. Turn out immediately on slightly floured board. Roll 1/4 inch thick and cut with floured cutter. Bake on ungreased baking sheet in hot oven (450 degrees) 12-15 minutes. Makes 2 dozen small biscuits.

Back Home at Blair House Mrs. Geaney Happy Woman

By JANE EADS
WASHINGTON (AP) — Mrs. Victoria Geaney is a happy woman. She's "back home" again in Blair House, ready to serve as official hostess to the world's top dignitaries when they come to pay Uncle Sam a call.

Blair House is "home" to Mrs. Geaney because she has lived there for more than 30 years. She "came with the house" when the government bought the property for its official guest residence from the Blair estate in 1942. The government paid \$180,000 for the house and put up an additional \$150,000 for the fine furnishings, accumulated over a century by the Blair family.

Mrs. Geaney moved back to Blair House when the Trumans, who occupied it during renovations at the White House, moved back into the Executive mansion. While the Trumans lived in Blair House, Mrs. Geaney presided over Prospect House, which the government leased from the widow of James Forrestal, former Navy secretary.

The Trumans brought a few of their personal things — including three pianos — with them when they moved into Blair House and they've taken them back to the White House. The Truman family also used White House china, crystal and silver.

"I'm getting our stuff out of storage," Mrs. Geaney told me. "I'm spraying the shelves in the big vault off the pantry where we keep the silver." Mrs. Geaney took me into that vault once. In it were tankards made by Paul Revere,

Georgian candlesticks inherited by the Blairs from John Hancock, pistol-handled knives, mugs, turkeys, pitchers and platters that would make your eyes bug out.

Last important guests to spend the night in Blair House were the then Princess Elizabeth and her husband, Queen Juliana and Prince Bernhard of the Netherlands stayed at the White House during their three days here, but Mrs. Geaney was responsible for the formal dinner given in their honor by her boss, Secretary of State Dean Acheson, at Anderson House, owned by the Society of the Cincinnati.

"I worked on that dinner three weeks, planning the menu and conferring about its preparation with the caterers and selecting the wines and flowers," she sighed, "but everybody from the secretary and Mrs. Acheson on down seemed pleased, and it was well worth it."

SUSPENDS PHONE SERVICE

CLERMONT, Fla. (AP) — A fire broke out here recently that was difficult to report—it was in the city's telephone exchange. The whole town was without service 30 hours while damage was being repaired.

Onion Rings Good

Next time you're putting some fish fillets into the oven bake some onion rings with them.

Just peel and slice the onion into thin rounds, separate into rings, and arrange over the seasoned fillets. Baste the fish and the onion with a little butter or margarine.

NEED SUDSING

Wooden clothespins need a hot sudsing every so often. Use a dish mop or brush to move them around in the soapy water. Rinse and dry well. The same treatment, only with lukewarm water, also works on plastic clothespins.

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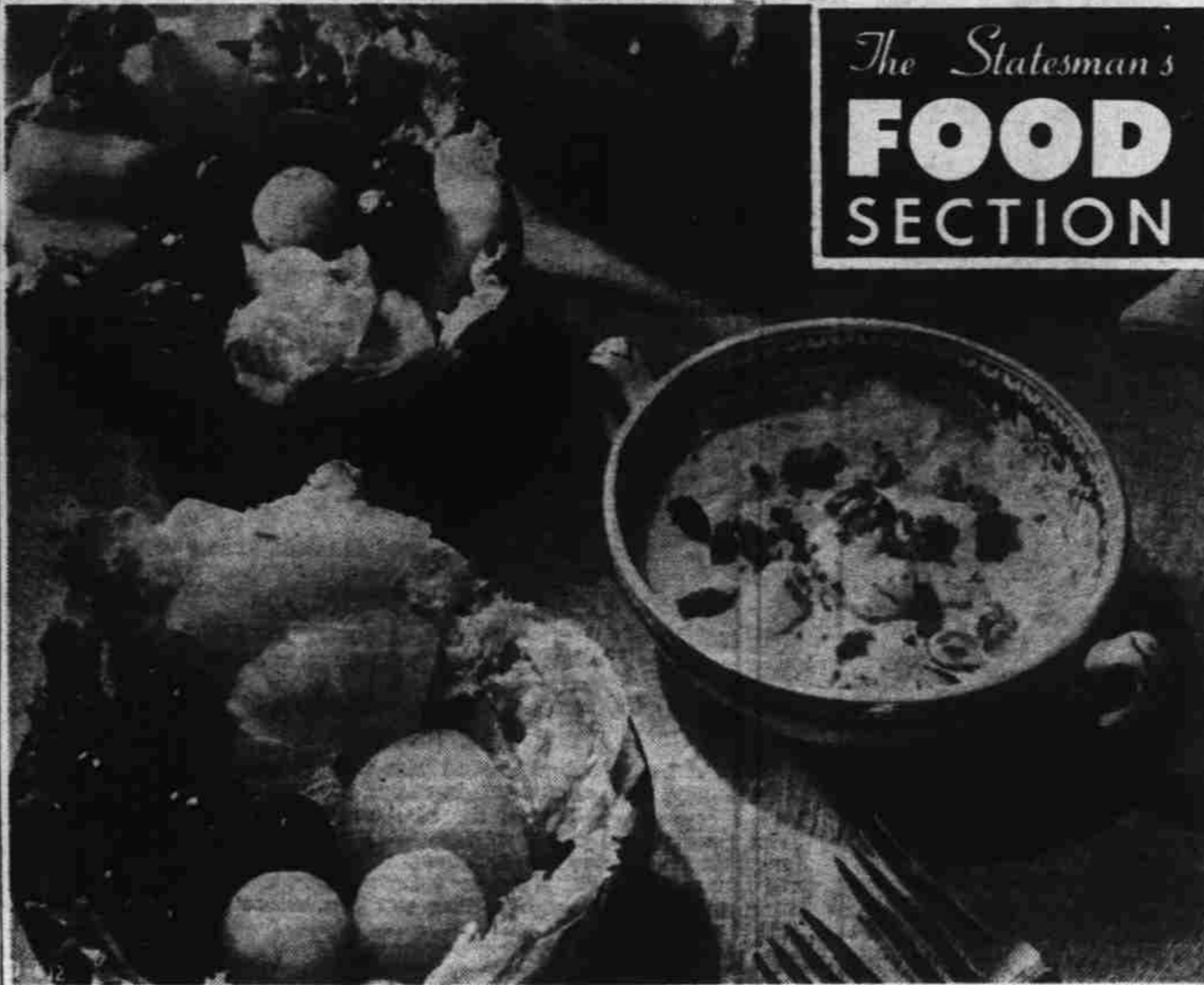


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The Statesman's FOOD SECTION

Crab Louis Best Of Fish Salads

Probably voted the salad most likely to please is Crab Louis which, besides being a popular home recipe, is also a big restaurant favorite.

Here is a recipe for the salad:

- CRAB LOUIS**
- 1 pound cooked, flaked crab meat
 - 4 hard-cooked eggs, chilled
 - 4 ripe tomatoes, chilled
 - 1 large head lettuce
 - Ripe olives

Remove any membrane that might be in crab flakes. Return to refrigerator to keep chilled. Just before serving, quarter eggs and cut tomatoes into wedges. Arrange lettuce leaves on large salad or dinner plates. Mound crab meat on lettuce. Garnish with egg, tomato wedges and olives. Serve with chilled Louis Sauce. Serves 4.

- LOUIS SAUCE**
- 1/4 cup mayonnaise
 - 1/4 cup French dressing
 - 1/2 cup chili sauce
 - 1 tablespoon bottled horse radish
 - 1 teaspoon Worcestershire sauce
 - 1/2 teaspoon each salt and freshly ground pepper
- Mix all ingredients together.

SHREDDED CABBAGE

Shredded, cooked cabbage is an ideal accompaniment to almost any meat. Try serving it seasoned with salt, pepper, and a generous pinch of nutmeg. Nutmeg is particularly good in cauliflower, creamed spinach, limas or potato dumplings.

TATTLETAIL GRAY

Government experts say one of the main reasons for ineffective washing that leaves clothes still looking soiled is that the clothes were too dirty to begin with. Frequent moderate washing is much easier on your clothes than hard washing or bleaching. Very soiled clothes need special soaking before going in the machine, and you may have to wash them twice.

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