

Tomato consomme starts a good old fashioned menu that includes baked ham slice and creamed vegetables. The consomme is made by combining a can of tomato juice and one of consomme and heating well. To add a tractiveness, top each cup with parsley whipped cream. The thick ham slice is baked and surrounded by creamed lima beans.

A hostess with a fine reputation

usually has a few dishes she makes

especially well or it may be just her flair for hospitality. But, more

often, it's the little imaginative

touches she gives to favorite

stand-bys that make people sing

Take a sophisticated thirst-

quencher like Viennese Coffee

her praises.

Cheese Mold Has **Shrimp for Flavor**

the better—as it can serve as the main dish, with perhaps potato chips, a cooked vegetable, iced coffee or tea, rolls and an ice cream dessert. Too, this recipe is especially appropriate right now because cottage cheese is on the Government's Plentiful List, and, according to the Shrimp Associa-

according to the Shrimp Associa-tion of the Americas, supplies of both fresh and frozen shrimp are high.

SHRIMP-COTTAGE CHEESE MOLD 16. fresh or frozen shrimp 1 envelope gelatin. ¼ cup cold water 1 (101/2 oz.) can tomato soup 1 cup cottage cheese 1/2 cup celery, chopped small onion, minced

teaspoon salt cup heavy cream Shell and devein the shrimp. Cook in boiling salted water 3 to minutes. Set aside to cool. Soak gelatin in cold water. Heat tomato soup. Dissolve soaked gelatin in

For Filling Food ite with the lunch box set. Mix and mayonnaise. It tastes good on the point of a paring knife. Then light or dark bread, whichever

your young scholars prefer. SCHOOL DAY SPECIAL 14 cup liver sausage 14 cup finely chopped celerycup chopped ripe olives.

Tabasco souce hot soup. Add cottage cheese. Let cool. In the meantime, cut large shrimp into pieces (leave small shrimp whole). When tomato-Blend well. Makes 1¼ cups filling.

Shrimp for Flavor The laxy days are with us, and cooking becomes a chore these hot, muggy days, unless we have a store of hot-weather recipes ready. One happy solution to end-of-summer meals is to prepare a gel-atin mode in the cool of the morn-ing, to be ready for the evening meal when it's no fun to stay in the kitchen. There's something about the coolness of a set salad or a mousse that pleases even it's a substantial salad, like this Shrimp-Cottage Cheese Mold, all the better—as it can serve as the context they become sour and the box substantial salad, like this Shrimp-Cottage Cheese Mold, all the better—as it can serve as the context they become sour and the box substantial salad, like this Shrimp-Cottage Cheese Mold, all the better—as it can serve as the context they become sour and the box substantial salad, like this showly that they become sour and the box substantial salad, with perhaps potato

CLEAN CLEANERS IMPORTANT Short Lengths

1/2 cup milk

1 teaspoon, salt

water until tender (about 7 min- nished with crab apple and parsutes). Drain and rinse. Combine ley. Serves 6.

spaghetti with corn, chicken, milk and salt and mix lightly. Pour half of mixture into 1½-quart casserole. Arrange half of eggs and tomatoes on spaghetti mixture, pressing lightly into mixture. Add liver sausage with crisp chopped this easy way. Split a blanched al-celery, flavorful bits of ripe olives mond into halves with the aid of toes on top, pressing lightly into spaghetti. Sprinkle bread crumbs over all. Bake in moderate oven (350°F.) about 45 minutes.

Makes 4 servings. RAINBOW MACARONI SALAD 4 ounces elbow macroni ¼ cup chopped celery ¼ cup chopped green pepper

the Chill before serving. Makes 4 ser-

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vings.

Ice Cream Stains Result of Popularity of Popular Food

Ice cream stains on children's clothes are summer problems for many mothers. Whether it was chocolate, vanilla, strawberry or some other kind of ice cream that dripped, may make a difference in the best way to remove the stain, say textile specialists of the U.S. Department of Agriculture. Ice Cream stains contain milk or cream, sugar, sometimes egg

often coloring or fruits of differont sorts. These different ingredi-

Kuchens, Coffee ents have to be considered in treating the stain. "Go Togethers" Ice cream, like any other stain,

comes out most easily if treated while it is fresh and moist. First aid for a stain on washable fabric is sponging in lukewarm water. The water helps remove sugar, egg, milk and some colors. To remove greasy traces, a cleaning fluid that dissolves grease may be helpful but usually is unnecessary on washable fabric.

Sponge First After sponging with clear wa-Frost, for instance. Underneath ter, vanilla or chococlate ice cream the lightsome whipped cream topstains usually can be washed out stains usually can be washed out with lukewarm suds. If traces still remain, apply powdered pepsin to the dampened stain, let stand half an hour, then brush and rinse off thoroughly.

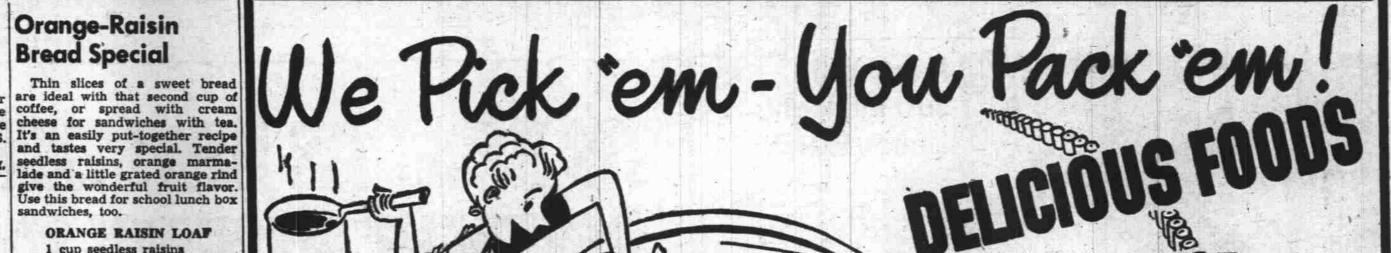
1 cup seedless raisins 8 cups sifted all-purpose flour 4 teaspoons baking powder

1½ teaspoon salt 1/2 cup granulated sugar 1/4 cup shortening

1 egg 1 cup milk

to cool. Makes 1 loaf.

1/2 cup orange marmalade 1 tablespoon grated orange



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ter and bring to a full rolling boil. Drain off the water. Remove the skins by pressing each almond between thumb and forefinger. Do **School Days Call** this carefully so the almonds don't This special for school is a favor-You can sliver almonds expertly

place each almond half, flat side down on a cutting board and cut into about 3 or 4 long pieces.

ALL IN ONE With all the late summer fruits in season combine them in a sum-

Uses Salmon Here's a good hot weather main dish that suits most tastes. It uses canned salmon and gelatine as a fish loaf. SUMMER SALMON MOLD 1 envelope unflavored gelatine 1 cup milk

Summer Loaf

2 egg yolks 1 teaspoon salt 1 teaspoon mustard 1/4 teaspoon paprika 2 tablespoons lemon juice

1 cup cream style corn 1 cup cooked ,diced chicken

not boiling, water, stirring con-stantly, until mixture thickens, Re-2 hard cooked eggs, quartered 2 medium-size tomatoes, quar-

move from heat and cool. Stir in tered ¼ cup buttered bread crumbs Cook spaghetti in boiling salted until firm. Unmold and serve gar-

> ¼ cup sliced radishes 1 tablespoon chopped onion 2 hard cooked eggs, diced 1/4 cup cooked salad dressing 2 teaspoons prepared mustard 2 teaspoons vinegar

1 large can salmon, flaked Soften gelatine in milk in top of double boiler. Beat together egg yolks, salt, mustard, and paprika. Add small amout of milk to the

egg yolk mixture and return mixture to double boiler. Cook over hot,

1/2 teaspoon salt Cook macroni in boiling salted water until tender (about 10 minutes). Drain and rise with cold water. While macaroni is cooking, combine celery, green pepper, radishes, onion and eggs. Add mac-aroni and mix lightly. Mix together salad dressing, mustard, vinegar and salt. Pour over macaroni mixture and toss lightly.

thoroughly.

Fruit ice cream stains may need the same treatment as fruit stains. Some fruit stains come out when boiling water is poured on them; others - like peach or cherry, which contain considerable tanpin-may be set by heat. For the latter, try sponging with lukewarm water first, then rub in a few drops of glycerin or soapless shampoo, let stand a few hours and rinse out.

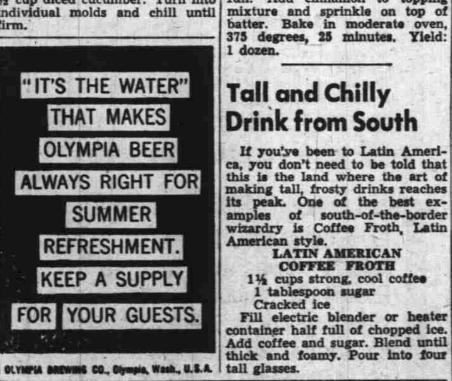
If, after these careful treatments, there are still traces of the stain try a mild safe bleach, such as sodium , prborate, sold as powder at drug stores. Shake it on the dampened stain, let stand sev-eral hours, the brush and rinse

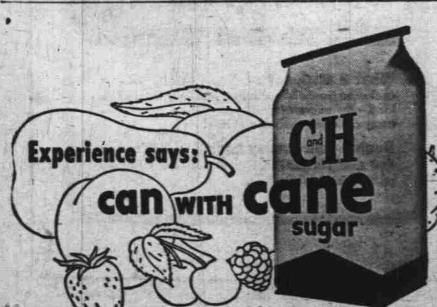
INTRODUCE FRUIT

For a change from the proverbial green salad, introduce a fruit salad now and then to serve with the main course of your dinner. Combine sliced bananas, peach slices, whole cooked prunes and chunks of cantaloupe in individual salad bowls. Marinate with a fruity French dressing.

GOOD LOOKING

Here's gelatine salad for fall menus. Dissolve a package of lime-flavored gelatine in 1½ cups hot apricot whole fruit nectar. When partially thickened stir in 1 cup ripe olives cut from pits and 1/2 cup diced cucumber. Turn into individual molds and chill until firm.





still hot, pour it over 4 crushed cinnamon sticks, 8 cloves and 8 allspice berries. After an hour, strain the beverage and pour over ice in tall glasses. Sweeten to taste with sugar syrup and top with whipped cream. This will fill 4 tall glasses-plus extras all the way around.

With this glamor-cooler, you'll want to serve something not too rich, but interesting in flavor. Coffee Kuchens fill the bill beau-

tifully. Somehow their fragrant, coffee-flavored goodness adds just the right Continental touch. **COFFEE KUCHENS**

3 cups sifted flour 3 teaspoons baking powder. Few grains salt 2 cups brown sugar, firmly

packed cup shortening cup butter or margarine cup strong coffee cup evaporated milk teaspoon baking soda 2 eggs, beaten

1 teaspoon cinnamon

DARLING, HERE'S REAL NEWS ... it's REAL GOLDI

Mix flour, baking powder, salt and brown sugar. Cut in shorten-ing and butter or margarine with

REAL GOLD



COFFEE FROTH

1 dozen.

If you've been to Laun Ameri-ca, you don't need to be told that this is the land where the art of making tall, frosty drinks reaches its peak. One of the best ex-amples of south-of-the-border wizardry is Coffee Froth, Latin American style no refrigeration. Get several cans today! A 6 oz. can makes one quart. Costs less than orange juice. American style. LATIN AMERICAN

Send for FREE pamphlet *12 Delicious Recipes'' - Address below

1½ cups strong, cool coffee 1 tablespoon sugar Cracked ice Fill electric blender or heater container half full of chopped ice. Add coffee and sugar. Blend until

thick and foamy. Pour into four









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