

It Comes To Dinner Hot, Savory

By MAXINE BUREN
Statesman Woman's Editor

Every season is really covered dish time, for winter club dinners abound with wonderful concoctions brought in casseroles, yet nothing surpasses a "made dish" for outdoor summer meals.

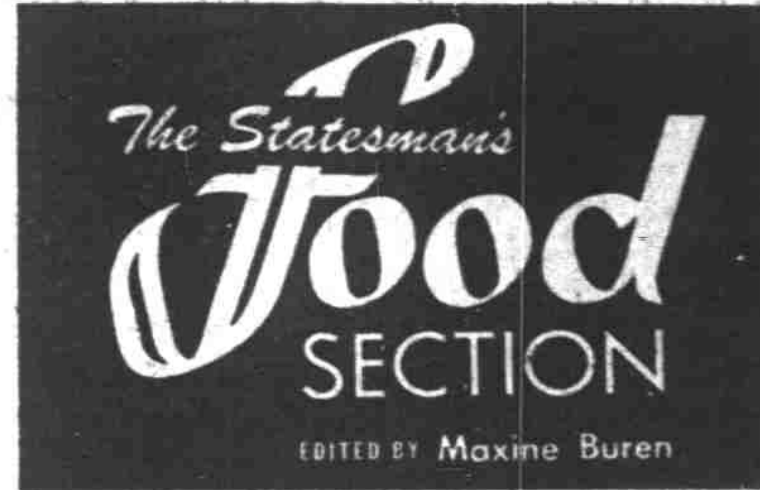
First there's a dominant flavor in all casserole dishes—meat, fowl, fish, cheese or vegetable. Then there's the filler to enhance the main flavor. It adds bulk, gives contrast in color and texture. Third there's a liquid-tomato juice, milk or stock.

We've pictured three good types of main dish to take along to the picnic, or the club dinner, or carry to the back yard dining spot. They only partly cover the field of course, but each is, a mighty good dish to know about.

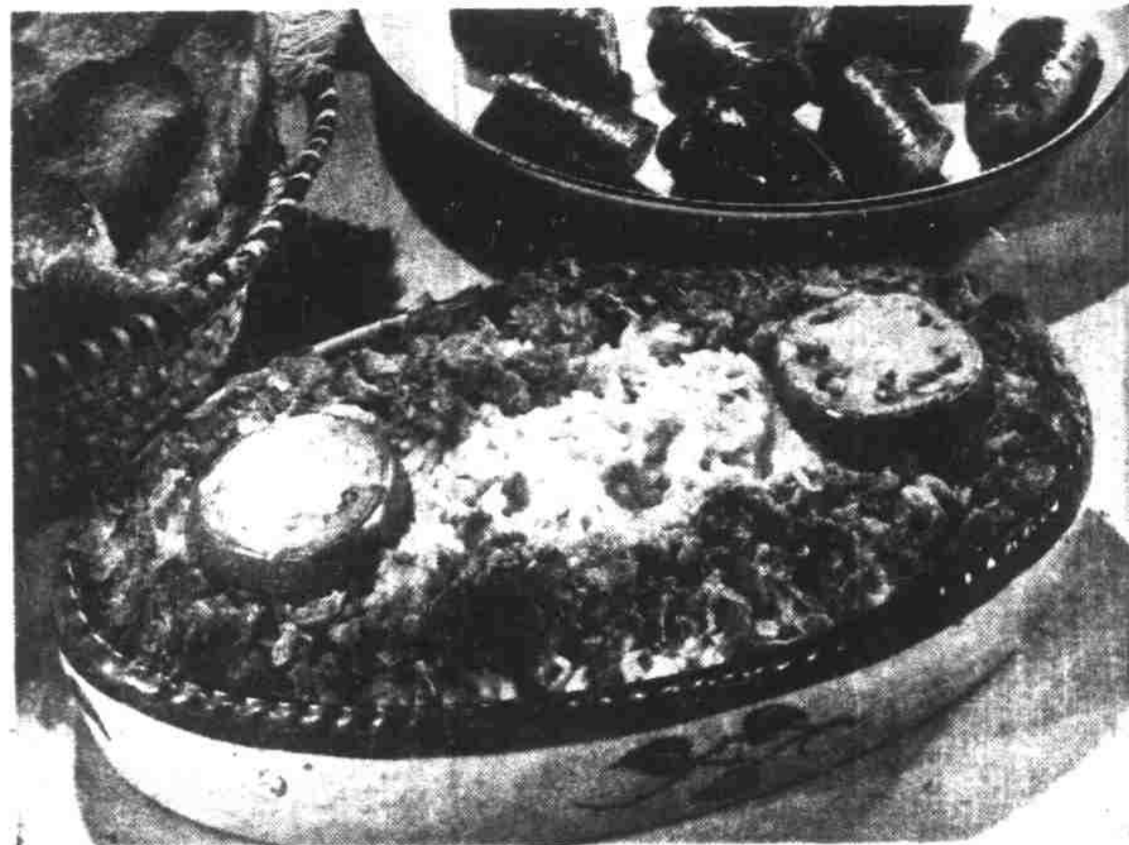
At the left there's rice baked with American cheese, pimiento, tomato juice and a topping of corn flakes to give a crisp brown finish. Tomatoes broiled on top will add sophistication.

The center picture is different in basic idea, shape and color. The ring is meat, the center creamed potatoes and onions. This meat ring takes beef and bread crumbs. The liquid is non-fat dry milk solids, to give extra nourishment and body, yet produce it at a very low cost. The filling is cream sauce (also made with the non-fat dry milk solids), new potatoes and onion rings.

Our third recipe is for chicken and noodles. As the name reveals, the most expensive ingredient is the chicken, though it is a good bargain right now. The noodles will extend the chicken flavor and enhance it. Olives add the needed flare. You'll find the recipes below.



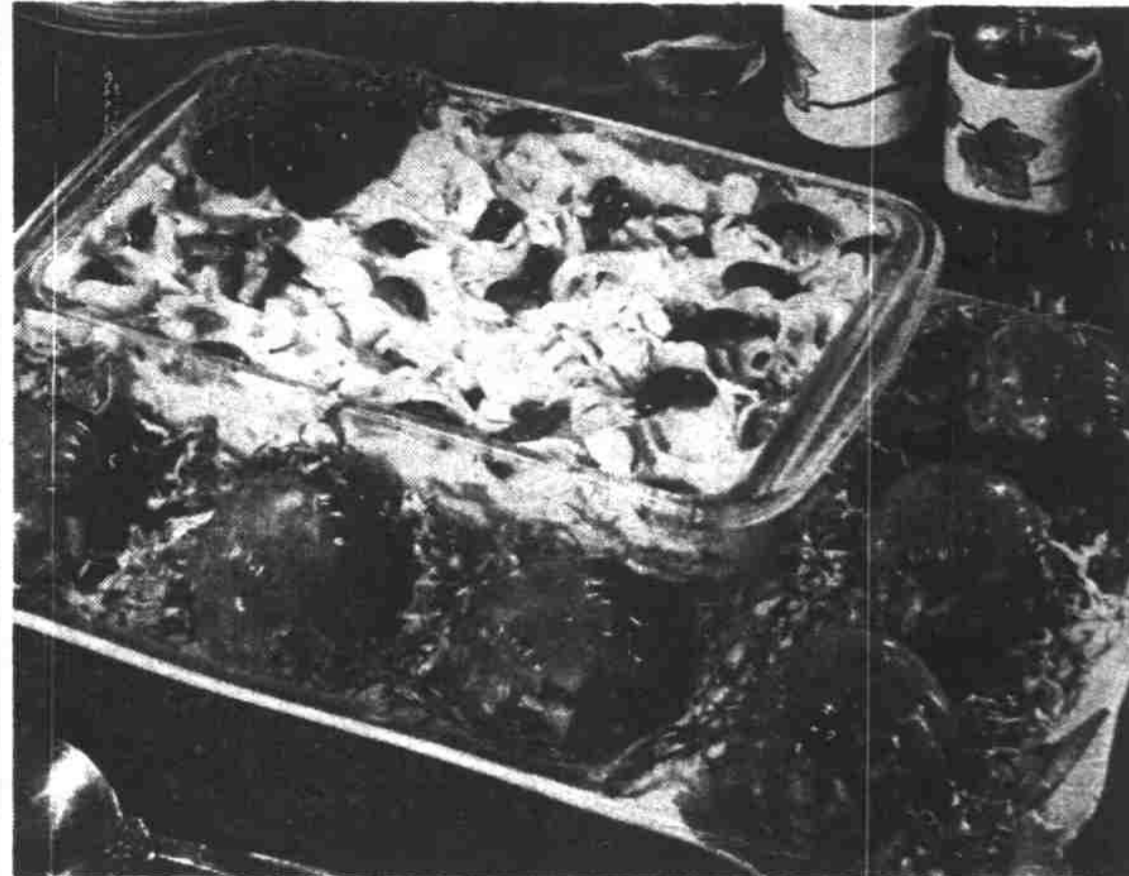
Statesman, Salem, Ore., Friday, April 30, 1954—(Sec. 3)—1



Rice is one of the best ingredients for casserole dishes especially fine when the dish must be kept warm for awhile. Here the other ingredients are cheese and tomato. Corn flakes give a crisp, attractive topping.



A meat ring centered with creamed new potatoes will make a handsome dish when there's to be community or club dining. Here both meat ring and sauce take dried milk. This cuts cost, ups nutrients.



Noodles give body to this baked dish. They stretch out the chicken and, with the olives as an accent, provide beauty as well as goodness to the casserole dish. Jellied vegetable salad is served alongside.

Jelly Roll Is Rich, Creamy, Inexpensive

If you've never made a jelly roll, you are in for a good time with this one. You begin by making a sponge type cake and bake it in a 15x10 inch pan. After it has been baked for 13 minutes, quickly cut off the crisp edges and turn it out onto a cloth covered with powdered sugar. Then you spread the surface with jelly. After that roll the cake up carefully, wrap it in the cloth and place on a cake rack to cool.

Once cooled, your cake is ready to become a masterpiece. This is accomplished with a perfectly luscious Cocoa-Mocha Frosting made with rich creamy sweetened condensed milk. This is a quick recipe and easy one that can be made without cooking. You can guess if you try who furnished the recipes.

JELLY ROLL
 2 1/2 cup sifted flour
 1/2 teaspoon baking powder
 1/4 teaspoon salt
 4 eggs, unbeaten
 1/2 cup sifted sugar
 1 teaspoon vanilla
 1 cup jelly (any flavor)

Sift flour once; measure. Combine baking powder, salt, and eggs in bowl. Place over smaller bowl of hot water and beat with rotary egg beater, adding sugar gradually until mixture becomes thick and light-colored. Remove bowl from hot water. Fold in flour and vanilla. Turn into 15x10 inch pan which has been greased, lined with paper to within 1/2 inch of edge, and again greased. Bake in hot oven (400°) 13 minutes. Quickly cut off crisp edges of cake. Turn out on cloth covered with powdered sugar; remove paper. Spread with jelly and roll. Wrap in cloth; place on cake rack to cool.

COCOA-MOCHA FROSTING
 1/4 cup sweetened condensed milk
 1 1/2 tablespoons strong black coffee
 1 teaspoon vanilla
 2 1/4 cups confectioners' sugar
 2 teaspoons cocoa

Blend sweetened condensed milk, strong black coffee, and vanilla. Add confectioners' sugar and cocoa, which have been sifted together. Blend thoroughly. Spread on cold cake. Makes enough frosting to cover tops of 2 (9-inch) layers, or top and sides of loaf cake, or about 18 cup cakes.

MAGIC CHOCOLATE FROSTING
 1 1/2 cups (15-oz. can) sweetened condensed milk
 1 tablespoon water
 1/4 teaspoon salt
 2 squares (2 oz.) unsweetened chocolate
 1/2 teaspoon vanilla extract

Put sweetened condensed milk, water and salt in top of double boiler. Mix well. Add chocolate. Cook and stir over rapidly boiling water until thick (about 10 minutes). Cool. Add vanilla and spread on cooled cake. Makes 1 1/2 cups.

TOAST NUTS
 Ever feel uncertain about just how to toast filberts when a recipe calls for them in this form? Here's how to do it: Put the shelled nuts in a shallow pan in a very slow (250°) oven and heat them for 15 to 20 minutes. After this you'll find you can loosen the nuts' brown skin by rubbing them briskly.

LEFTOVER
 Pour juice left over from sweet pickles over cooked sliced beets and refrigerate overnight. Serve with a hard-cooked egg and lettuce salad.

Dishes in Pictures

Here are the recipes for the three dishes pictured on this page. They are suitable for those delightful affairs where everyone vies in a popularity contest for the best liked dish on the table. These may be your ticket to success.

ITALIAN BAKED RICE
 3 cups cooked rice
 1/2 cup grated American cheese
 1/4 cup chopped pimiento
 1 1/2 teaspoons salt
 Dash pepper
 2 cups corn flakes
 2 tablespoons melted butter or margarine

Combine rice, cheese, pimiento, tomato juice and seasonings. Pour into greased 1 1/2-quart casserole. Crush corn flakes slightly; mix with melted butter. Sprinkle over rice mixture. Bake in moderate oven (350° F.) about 30 minutes, until well heated. Serve at once. Yields 6 servings, about 2 1/2 cup each.

MEAT RING
 2 cups soft bread cubes
 1/2 cup hot water
 2 tablespoons grated onion
 1 teaspoon Worcestershire sauce
 2 teaspoons salt
 1/4 teaspoon pepper
 1/4 cup nonfat dry milk
 1 1/2 pounds lean chuck, ground
 1/4 cup catsup

Combine bread cubes, hot water, onion, Worcestershire sauce, salt and pepper. Add nonfat dry milk powder and ground beef. Blend well. Pour catsup into bottom of 9-inch ring mold baking pan. Press meat mixture lightly into pan. Bake in moderately hot oven (375°) 40 to 45 minutes. Unmold onto serving platter. Fill center with creamed potatoes and onions. Serve at once. If desired, top with additional catsup.

CREAMED POTATOES AND ONIONS
 4 medium-size potatoes, pared and cubed
 1 cup onion rings
 1 cup water
 1/2 cup nonfat dry milk
 1 1/2 tablespoons flour
 1/2 teaspoon salt
 1 teaspoon paprika
 2 tablespoons chopped parsley

Cook potatoes and onion rings in boiling salted water until tender. Pour 1 cup water into top of double boiler. Sprinkle nonfat dry milk powder, flour, salt and paprika over surface of water. Beat with rotary beater until blended. Cook, stirring constantly, until thickened. Add parsley, cooked potatoes and onions. Place in center of Meat Ring.

CHICKEN NOODLE BAKE
 3 to 4 pound stewing chicken
 Salt
 4 cups noodles
 1 cup ripe olives
 1 (4-ounce) can mushrooms
 1 stalk celery
 1 small onion
 1/4 cup butter or margarine
 1 cup scalded milk
 3 or 4 strips pimiento
 Pepper

1/2 cup buttered bread crumbs
 Cover chicken with boiling water, add 2 teaspoons salt and simmer until tender (about 2 hours). Meanwhile cook noodles in boiling salted water until tender. Drain. Cut olives into large piece. Cool chicken sufficiently to handle. Cut meat from bones, and combine with olives, mushrooms and drained mushrooms. Chop celery and onion, and brown lightly in butter. Add to chicken mixture with 1 cup broth from chicken, milk, pimiento, 1/2 teaspoon salt and pepper to taste. Turn into greased shallow baking dish and top with crumbs. Bake in moderate oven (350 degrees) 1 1/2 hours. Makes 6 to 8 servings.

SPEEDY
 Wrap an avocado in a towel or some paper if you want to speed up its softening.

Good Packaging of Poultry Essential for Best Quality

Good packaging, which keeps out air and prevents loss of moisture, is an important key to success in home-freezing poultry, the Minnesota Experiment Station emphasizes in a report of tests with nearly 400 chickens, turkeys and geese.

Moisture-vapor-proof wrappings applied so that the least possible air is in contact with the poultry and closely sealed to keep the meat from drying out or "freezer burn" gave best results. The tests showed that several types of materials were satisfactory for wrapping, including a number of plastic films. All were used in bag form, making it possible to obtain twist seals that are airtight.

Many other wrapping materials are available which are moisture-vapor-proof but which come in sheet form only. The Minnesota scientists found that because of the irregular shape of poultry, it was difficult to get airtight seals when using sheet materials. The one exception was aluminum foil which can be molded closely to the bird with the hands.

In using plastic bags, the scientists advise care in pushing out as much air as possible before applying the twist seal. They say this can be done by submerging all but the open end of the filled bag in water. They also mention special equipment that may be used to give a partial vacuum.

French Toast Has Ham Partners

There's nothing too new about French toast, but here is one with buttermilk that's a bit different.

FRENCH TOAST
 2 eggs
 1/2 teaspoon salt
 1/2 cup sweet milk or 1 cup buttermilk
 1/4 cup shortening
 6 slices white, whole wheat, or raisin bread

Beat eggs slightly; stir in salt and milk. Heat shortening in skillet—dip bread slices in egg mixture, coating well. Fry in hot shortening until golden brown on both sides. Serve hot with maple syrup, cinnamon and sugar or jam. Makes 4 servings.

PIQUANT HAM TOAST-WICHES
 2 hard-cooked eggs
 2 1/2 cup ground cooked ham
 2 teaspoons prepared mustard
 1/4 cup mayonnaise
 1/4 cup chopped celery
 1/4 teaspoon salt
 Dash of pepper
 8 slices of bread

French Toast recipe (above)
 Put eggs through food chopper. Add next 6 ingredients and mix well. Spread mixture on 4 slices of bread and cover with remaining slices. Cut in halves diagonally. Prepare egg-milk mixture in French Toast recipe and dip sandwich halves in it. Fry in hot fat in skillet until golden brown on both sides. Garnish with water-cress and radish roses. Makes 4 servings.

STRETCH YOUR FOOD BUDGET with PORTER'S FRIL-LETS!

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Peaches, Gelatine Good Combination

The combination of fruit and gelatine is certainly an old one, but one that has not lessened with familiarity.

SUNSHINE SALAD
 6 canned peach halves
 1 envelope (1 tablespoon) plain gelatine
 2 tablespoons lemon juice
 2 1/2 cup water
 1 tablespoon vinegar
 1 3-ounce package cream cheese
 1/2 cup salad dressing

Drain peach halves and place one-half of each in six custard cups. Soften gelatin in lemon juice. Heat peach syrup with

water and dissolve softened gelatine in it. Cool.
 Stir vinegar into 1/4 cup of gelatine mixture and spoon over peaches. Chill until firm.
 Meanwhile soften cheese with fork and blend in salad dressing. Gradually blend in remaining gelatine mixture. Spoon over firm peach layer. Chill until firm.
 Unmold and garnish with salad greens. Serves 6.

SMELL IT
 You can tell the difference between floor polishes by their smell. The buffing-type of wax smells like naphtha; a self-polishing wax usually has little odor.

Cream Pie Makes Very Nice Dessert

If you're in a cream pie mood, try this one:

VANILLA CREAM PIE
 2 cups milk
 1/2 cup sugar
 1/4 teaspoon salt
 3 tablespoons cornstarch
 3 egg yolks, slightly beaten
 2 tablespoons butter
 1 teaspoon vanilla
 3 egg whites
 6 tablespoons sugar

Scald milk in top of double boiler. Blend sugar, salt and cornstarch and add to milk. Cook over boiling water until thick (about 15 minutes), stirring constantly. Cover and let cook for 10 minutes. Add part of hot mixture to egg yolks and blend quickly. Then gradually add to mixture in double boiler and continue cooking for 4-5 minutes, stirring constantly. Add butter and vanilla and stir to blend. Cover and let cool slightly. Pour into baked pie shell and cover with meringue.

CAREFUL THERE!
 Never rest heavy cooking utensils on the open door of a kitchen range. If you do, you may bend or loosen the door hinges so that the door will not close so tightly as it should and you will lose oven heat.

WATER TIGHT
 Make sure that the cords for the electrical appliances you use in a basement or utility room are water-proof.

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