



You can have a lot of fun with these corn muffin tins that are hidden away in the back of the kitchen cupboard. They add interest to regular corn muffins, and give additional glamor to fancy ones. Here the corn sticks have olives to make them look and taste good, and a few extra seasonings to heighten flavor even more.

Muffins Find Interest in Shape, Flavor

It sometimes takes very little extra effort to turn a familiar recipe into something extra special. Here is our old favorite, corn muffins, with a few extra flavors added, and baked in corn stick pans to make them look more attractive. Olives are a surprise ingredient.

These delightful crusty corn sticks take on added flavor goodness with ripe olive slices, garlic salt and chili powder.

OLIVE CORN STICKS

- 1 cup ripe olives
- 1 cup sifted flour
- 1 cup corn meal
- 2 tablespoons granulated sugar
- 1 tablespoon baking powder
- 1/2 teaspoon chili powder
- 1/2 teaspoon garlic salt
- 1 egg
- 1 1/4 cups milk
- 1/4 cup melted shortening

Grease corn stick or muffin pans and heat in oven while mixing batter. Cut olives into large slices. Mix and sift flour, corn meal, sugar, baking powder and salt. Add chili powder and garlic salt. Beat egg lightly, add milk and cooled shortening. Add to flour mixture and stir just enough to moisten dry ingredients. Spoon into hot corn stick or muffin pans and bake in hot oven (425°) 10 to 15 minutes. Makes 7 sticks.

In the picture menu fried chicken and a tossed salad go with the sticks.

Macaroni Goes Into Salads Too

Add interest to tomato aspic salads by including cooked shell macaroni. The macaroni contrasts prettily with the aspic.

When you are making a main dish salad that includes macaroni, give it extra character by marinating the macaroni in French dressing about 20 or 30 minutes before you mix it with the other foods.

As you plan the first picnics and outings of the season, remember the family's favorite macaroni dishes. Macaroni salads are good picnic travelers. You can even carry a hot macaroni casserole along if you insulate it by wrapping it in layers of newspaper. It will make hearty picnic eating.

Here's an outdoor recipe for early-in-the-season picnickers. It's Lucky Skillet Lunch. Melt 1/4 cup fat or drippings in skillet. Add 1/4 pound ground ham and 1/4 cup chopped onion, and brown lightly. Stir in 1 1/4 cups condensed bouillon (10 1/2-ounce can), 1 cup water and 1 teaspoon Worcestershire sauce. Mix well. Add 2 cups peas and simmer 5 minutes. Fold in 4 ounces medium noodles, reduce heat, cover and simmer 10 minutes longer. Serve hot. Makes 4 servings.

PRIMER for PARENTS

HAPPY WRECKER... Every small child should have some things of his own to tear up or pound to his heart's content. Don't give him fragile toys.

Some Pointers Given on Food To Be Frozen Pre-Cooked, Fresh

By PAULINE SCHAPLOWSKY
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Freezer lockers fill up rapidly. Cooked foods are bulky and need to be prepared in quantities for a definite purpose and used before they lose quality. Busy seasons and special parties can be easier on the homemaker who makes and freezes some foods ahead of the busy time.

What cooked foods are we justified in using valuable locker space for? Here are suggestions:

1. Foods requiring a long time to combine and cook or which take a great variety of ingredients, such as stews and casseroles.
2. Seasonal foods.
3. Baked products such as fruit pies, cakes, cookies, bread or rolls.
4. Foods requiring little thawing before serving.
5. Foods that are good after a reasonable storage period.
6. Dishes requiring little attention between the freezer and the table.
7. Certain left-overs that may be enjoyed better after a rest. These must be frozen soon after cooking.
8. Special recipes are generally not necessary but certain precautions in handling must be kept in mind.

Food must be of highest quality, for it may lose in quality rather than gain. Use only moisture-vapor-proof paper and containers. Wrapping should be put on snugly to exclude all possible air. Foods should be shaken down to remove air in the mass. When sauces are used, completely cover food with them.

Careful Cooking

Avoid overcooking foods for freezing. Prepare dishes without delay. Cool the cooked product, package and freeze at once. This cuts down spoilage due to standing too long in warm rooms. If product is soft or sticky enough to be difficult to wrap or apt to leak into package, freeze and then wrap.

Freeze at 0° F. or lower in quantities that will freeze within 24 hours. A safe rule is this: Put into locker only one pint for each cubic foot of locker space. Thus an eight cubic foot box can easily freeze eight pints at one time. Overloading a freezer with packages may warm up foods already frozen, causing moisture to be drawn from the food. This moisture then freezes as the box cools down and forms a frost on the inside of the package.

Plan storage so foods will be used within a reasonable time. That time will depend upon the food. Most baked products should be used within three or four weeks and some unbaked products in one or two weeks.

Eggs Separate

Sauces made with egg yolk are

better than those made with whole egg. Either one separates, whether thick or thin, but can be beaten smooth again. Cheese in sauce makes it grainy. Sauces frequently separate during freezing and thawing, especially when made with homogenized milk or with large proportions of fat. They will usually smooth out upon beating.

Hard-cooked egg whites toughen on freezing. Fried foods, with the possible exception of French fried potatoes and onions, become soggy or tough and finally, if stored too long, become rancid. The thawing method for pre-cooked and prepared foods will depend upon the food. Frozen salads and fruit purees are set into the refrigerator to mellow or soften slightly before serving. Baked dishes can be put directly into the oven to bake, allowing time to thaw and cook, usually about twice as long as the same dish unfrozen. It is well to use flat rather than very deep casseroles, as they heat faster.

Raisins, Bananas In Loaf Cakes

A wonderful new combination of flavors is found in banana raisin loaf cake when bananas are mashed to give fresh fruit flavor and the raisins furnish pleasant contrast to their sweet and mellow flavor. To mash the bananas, slice the fruit into a bowl, and beat with a fork or rotary egg beater, or break the bananas into chunks and beat with an electric mixer.

Banana raisin loaf cake is a cake that keeps well because the natural moisture in the bananas helps keep the cake fresh. This is a cake to slice and serve with tea, coffee, or big glasses of milk, for "between-meals" or desserts.

BANANA RAISIN LOAF CAKE

- 2 1/4 cups sifted cake flour
- 1 cup sugar
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup shortening
- 2 eggs, unbeaten
- 1 cup mashed ripe bananas (2 to 3 bananas)
- 2 tablespoons milk
- 1 teaspoon vanilla
- 1 cup chopped seedless raisins

Sift together flour, sugar, baking powder, soda and salt into mixing bowl. Add shortening, eggs and 1/2 cup bananas. Beat 2 minutes at slow to medium speed with electric mixer or 2 minutes by hand. Scrape down bowl and beater or spoon frequently during mixing. Add remaining 1/2 cup bananas, milk and vanilla. Beat 1 minute longer. Fold in chopped seedless raisins. Turn into a well-greased square pan (8x8x2 in.) and bake in a moderate oven (350°) 55 minutes, or until cake is done. Makes 1 cake.

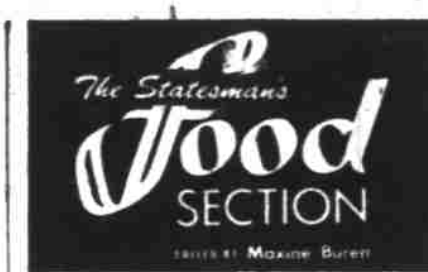
Salmon Salad Has Olives, Gelatine

When balmy breezes start to blow its time to plan your meals along a different line, for appetites need a special kind of perk. Rich brown ripe olive wedges give a special elegance to this piquant jellied salmon salad. Perhaps you have some left-over chicken or ham or even a vegetable you'd like to use in place of the salmon. Go right ahead!

PIQUANT JELLIED SALMON SALAD

- 1 1/2 cups ripe olives
- 1/2 cup cider vinegar
- 1/2 cup granulated sugar
- 1/2 teaspoon salt
- 1 teaspoon prepared mustard
- 1 teaspoon celery salt
- 1 tablespoon lemon juice
- 5 teaspoons plain gelatine
- 1/2 cup water
- 2 eggs
- 1/2 cup mayonnaise
- 1/2 cup chopped sour pickle
- 2 cups flaked canned salmon
- 1 cup whipping cream
- Lettuce
- Ripe olives
- Lemon wedges

Cut olives in large pieces. Combine vinegar, sugar, salt, mustard, celery salt and lemon juice, and bring to a boil. Soften gelatine in cold water and dissolve in hot mixture. Pour slowly over beaten eggs, stirring briskly; cool until thick but not firm. Blend in mayonnaise, olives, pickle, salmon and whipped cream. Pour into mold and chill until firm. Unmold onto serving plate and garnish with lettuce, ripe olives and wedges of lemon. Serves 6 to 8.



Dressing Bakes With Fish

If you are casting about for a really good way to give fish a lift, bake Ripe Olive Dressing in the same baking dish with fillet of sole. The dressing is a well-seasoned mixture of ripe olives, chili sauce and pickle relish blended with bread crumbs and spread on the sole. Try it with other fish too—it's divine!

RIPE OLIVE DRESSING

- 1 cup ripe olives
- 4 filets of sole
- 1/2 teaspoon salt
- Pepper
- 2 cups day-old bread crumbs
- 1/4 cup chili sauce
- 2 tablespoons pickle relish
- 2 tablespoons chopped parsley
- 2 tablespoons chopped onion
- 2 tablespoons melted butter or margarine

Cut olives into medium-sized pieces. Place fish in greased shallow baking dish and sprinkle with salt and pepper. Blend together bread crumbs, chili sauce, pickle relish, parsley, onion, butter and ripe olives. Spread over fish. Pour 1/4 cup water in pan around fish. Bake uncovered in moderately hot oven 375 (degrees) about 45 minutes. Serves 4.

Cake Topping Is Oven-Made Affair

Here's a dandy cake recipe to speed you out of the kitchen when you should be taking advantage of all the wonderful weather. It's Peach Broiler Cake because the topping of golden ripe canned peaches in a sea of brown sugar is broiled right on the warm cake. No fuss, and the results are dramatic.

PEACH BROILER CAKE

- 1 3/4 cups sifted all-purpose flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup granulated sugar
- 1/2 cup shortening
- 1/2 cup milk
- 1 egg
- 1 teaspoon vanilla extract

Topping

- 1 cup canned peach slices
- 2 tablespoons soft butter or margarine
- 1/2 cup brown sugar (packed)
- 2 tablespoons table cream

Cake: Sift together flour, baking powder, salt and sugar into large bowl. Cut in shortening until mixture is fine as corn meal. Add milk, unbeaten egg and vanilla all at once. Beat with rotary beater 1 minute, or until batter is smooth. Pour into greased cake pan (8x8x2 inches). Bake in moderately hot oven (375°) about 30 minutes.

Topping: Drain peaches thoroughly. Combine butter, sugar and cream and blend well. Spread on top of hot baked cake. Arrange peaches on sugar mixture. Place under broiler, watching carefully until topping bubbles and browns. Serves 8.

TART TOP

A honey apricot whole fruit nectar sauce is a tart topping for hot gingerbread. Thicken the sauce with cornstarch and stir in a teaspoon of frozen lemon or lime juice for accent.

WELL COATED

Your recipe file cards will keep clean of spilled foods or grease film even if you hold them over the pot while cooking, if you give them a thin coat of shellac. You can always wipe them clean then.

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