

Relish Will Pinch Hit in S'dwich, Salad

Women look to ready-canned foods even more in summer than in winter. One of the newer products is a hamburger relish which can be combined with the meat in your next patties to give them interesting flavor, or may be served just as a sauce.

The relish becomes salad dressing when mixed with oil and vinegar too, furnishing the needed spices and tomato.

The new relish reminds one of an old-fashioned chili sauce with chopped pickles, onions and green and red peppers added. The base is tomato and the spicing is a balance between sweet and sour.

But don't let the name of this new relish fool you. While it's labeled specifically as a hamburger relish, it makes a tempting garnish for hot dogs as well as for meat, cheese and fish sandwiches of all descriptions.

Try the relish as a garnish in sandwich or mix it right in with the ground beef for a burger with plenty of zip.

SPICY HAMBURGERS
1 pound ground beef
1/2 cup hamburger relish
1 teaspoon salt
6-8 sandwich buns, heated
Combine first 3 ingredients. Form into 6 or 8 patties. Brown in skillet until done. Serve in buns. Makes 6-8 sandwiches.

RELISH DRESSING
1/2 cup salad oil
2 tablespoons cider vinegar
3 tablespoons hamburger relish
Combine ingredients by shaking in jar or beating with rotary beater. Serve over head lettuce or tossed salad. Makes approximately 1/2 cup.

Sugar-Dusted on Fruit Cookie Bars

Keep a supply of good cookies on hand to round out those light summer desserts. These superb sugar dusted fruit bars are just loaded with the goodness of fruit—fat seedless raisins, sunny dried apricots and juicy prunes. No need to think about them going stale, for they keep as well as fruit cake.

SUGAR DUSTED FRUIT BARS

1 cup seedless raisins
1/4 cup sifted flour
1/2 cup sifted sugar
1/2 cup sifted flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon allspice
2 teaspoons grated orange rind
1 cup chopped walnuts
Confectioners' sugar

Rinse raisins and drain well. Drain and chop apricots. Cut prunes from pits into small pieces. Beat eggs until very light and gradually beat in sugar. Sift together flour, baking powder, salt and spices. Fold gradually into egg-sugar mixture. Blend in rind, walnuts and fruits. Pour into greased pan (about 9x14 inches or 2 pans 8x8 inches). Bake in slow oven (300°) about 40 minutes. Cool. Cut into bars or squares. Roll in confectioners' sugar. Makes about 3 dozen bars.



Outdoors or in, this menu will please just about everyone for spring and summertime meals. And no matter how often it's served, it is still popular. Here they are served with a canned hamburger relish new on the market. Menu also includes new potatoes with parsley butter and a pretty garnish of radishes and carrot curls.

Potato Chips in Sandwiches Now

It's a fad these days to eat your potato chips in your sandwiches—not with! Spread bread with mayonnaise and sprinkle with crushed potato chips, then cover with mouth watering avocado slices and more bread. We call this the "Bobby Sox Favorite"—it will be a favorite with you, too!

BOBBY SOX FAVORITE

Avocado
Lemon juice
Salt
Sliced whole wheat bread
Mayonnaise
Potato chips
Lettuce

Cut avocados into halves lengthwise, remove seed and skin, and cut into thin slices. Sprinkle with lemon juice and salt. Spread bread with mayonnaise and sprinkle with crushed potato chips. Cover with avocado slices. Add leaf of lettuce to each and top with second slice of bread spread with mayonnaise.

QUICK TOO

If you're in a hurry and want a hearty delicious soup, try this quickie. Combine a can of condensed tomato soup with the liquid from a 7-ounce can of minced clams and enough milk to measure 1 soup can. Heat to just below boiling. Add the minced clams and one half a large avocado cut into fine cubes. Serve immediately.

WATCH IT
Play safe when you are laundering. If there is any doubt in your mind about a colored garment being colorfast, wash it separately. Wash, rinse and dry the garment as quickly as possible.

Creamy Mounds of Molded Avocados

Those poor unfortunates who don't know the possibilities of sour cream should try it with delicious sieved avocado molded with crisp vegetables. Both the avocado and sour cream are better for the experience together in these creamy mounds.

CREAMY AVOCADO MOUNDS

1 envelope (1 tablespoon) plain gelatine
2 tablespoons cold water
1/2 cup boiling water
1/2 teaspoon salt
2 teaspoons vinegar
1 tablespoon lemon juice
1/2 teaspoon grated onion
1/2 cup sieved avocado
1/2 cup sour cream
1/2 cup chopped celery
1/2 cup chopped green sweet pepper
2 tablespoons chopped pimiento
Salad greens

Soften gelatine in cold water and dissolve in boiling water. Blend in salt, vinegar, lemon juice and onion. Cool. To prepare cut into halves, remove seed and skin, and force fruit through a sieve. Blend avocado and sour cream into cooled gelatine mixture. Fold in celery, pepper and pimiento. Turn into individual molds and chill until firm. Unmold on salad greens to serve. Serves 5 to 6.

TURKEY BEST

When entertaining a crowd a roast turkey is one of the most economical meals you can serve. Use your favorite recipe for making the stuffing and add to it 1 cup of ripe olives. Use the olives whole if they're pitted, or cut them into chunks. The ripe

olives add a very elegant taste and texture to the stuffing.

The Statesman's Food SECTION

Moths, Beetles Most Expensive

Clothes moths and carpet beetles, most destructive household pests, are responsible for some 350 million dollars in fabric damage each year. Now is the season to make sure none of your clothes or household goods will be included in this annual toll, entomologists of the U.S. Department of Agriculture suggest.

Today it is easier than ever before to get rid of these pests and keep your home and possessions free of them. This is because research has showed best methods of controlling them as well as a number of chemical preparations that can be used safely and effectively in the home against them. Newest of these is EQ-53 which can be put in the water when laundering washable woollens like blankets, sweaters, socks and scarfs, for example.

Complete directions for success in the battle against these insects are given in the publication "Clothes Moths and Carpet Beetles" (HG-24). Single copies are free from the Office of Information, U. S. Department of Agriculture, Washington, D. C.

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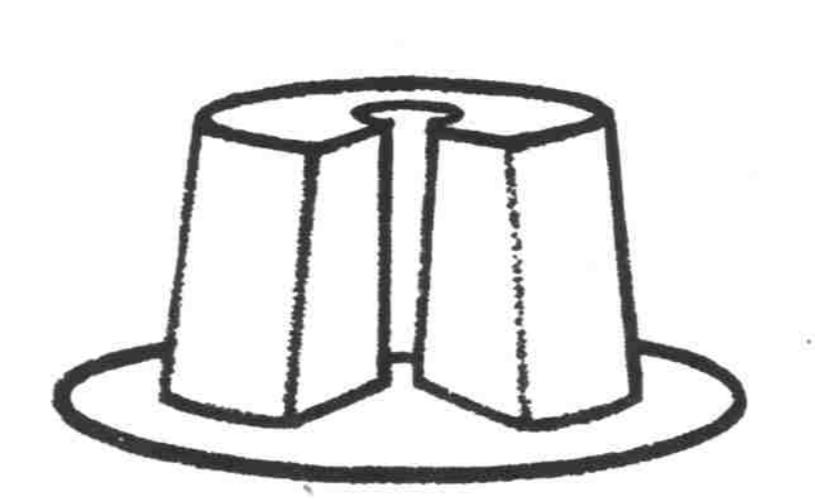
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