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Cream Sauce Holds Hard Cooked Eggs With Olives, Curry

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The Easter season, when hard cooked eggs were very much in evidence, served as a reminder of what this versatile food can do—besides being eaten out of hand, or sliced over salads or stuffed for appetizers.

Hard cooked eggs have a place in the main dish. Creamed eggs appear frequently on some family tables, either as a breakfast dish served over toast, or as a main supper dish on baked potatoes or biscuits. Their bright yellow centers makes the excellent garnishes for salads or other main dishes, filling qualities gives them a place in casseroles.

Cook a few extras when you are preparing the hard-cooked eggs for school lunches and try one of these recipes. The first takes ripe olives, spaghetti and green pepper. Mushroom soup is the creamy part. The name's quite elegant, the dish suited to its name.

WESTERN EGGS TETRAZINI
1 cup milk
1 (10½-ounce) can condensed cream of mushroom soup
1 teaspoon Worcestershire sauce
6 diced hard-cooked eggs
1 cup ripe olives
1½ cups spaghetti
2 tablespoons chopped onion
¼ cup chopped green sweet pepper
½ cup chopped celery
2 tablespoons butter or margarine

Cut olives into large pieces. Cook spaghetti in boiling salted water. Cook onion, green pepper and celery in butter until transparent. Combine milk with soup. Add olives, vegetables, Worcestershire sauce, spaghetti and eggs. Heat thoroughly. Serves 4 to 6.

India suggests a curry to use hard-cooked eggs. Spoon the curry over rounds of toasted yeast-raised bread. Serve with a selection of condiments as they do in India—such as grated orange, coconut, chutney and chopped nuts.

CURRIED EGGS
2 chicken bouillon cubes
Salt and pepper
½ cup heavy cream or evaporated milk
12 hard-cooked eggs, cut in ½ pimiento, chopped

Melt butter in top of double boiler. Saute onion until soft and golden in color. Stir in flour and curry, then hot water and bouillon cubes. Cook, stirring constantly until smooth and thickened. Blend in cream; add the eggs and pimiento. Heat over boiling water about 10 minutes. Serve on toast rounds. Makes 6 servings.

Rhubarb Now in Local Markets
Spring opens new food horizons to the alert homemaker. Fresh fruits and vegetables are beginning to appear on the market—just what's needed to brighten between-season menus. So when the family demands "something new," you have the perfect opportunity to introduce recipes a little out of the ordinary.

Fresh rhubarb plays a starring role on springtime menus. Make a tartly good Rhubarb Crumble Pudding for luncheon or dinner dessert.

RHUBARB CRUMBLE PUDDING

1½ cups sifted flour
½ teaspoon salt
¼ teaspoon cinnamon
½ cup sugar
½ cup butter or margarine
4 cups rhubarb, cut in ½-inch pieces
1 tablespoon lemon juice
1 cup sugar
½ teaspoon salt

Sift together flour, salt, cinnamon and sugar. Cut or rub in butter or margarine until mixture is crumbly. Sprinkle half the flour mixture evenly over bottom of 8-inch square cake pan. Press down firmly. To rhubarb, add lemon juice, sugar and salt. Mix well. Spread evenly over flour mixture in pan. Sprinkle remaining flour mixture over rhubarb and press down. Bake in moderate oven (375 degrees) 45 to 50 minutes. Serve warm with cream. Makes 6 servings.

Meatless Meal Special Event For Family

Make that meatless meal a special event for the family by varying both type of entree and manner of preparation. For example, if you have been featuring shrimp in curried or creole recipes, why not prepare a new dish for the family. We suggest the shrimp and macaroni casserole.

Today's meatless dish even varies the macaroni by calling for shell macaroni instead of the usual elbow macaroni. Celery salt and thyme are added to the regular seasonings, and this pennywise dish also features liquefied instant nonfat dry milk which is economical and nutritious.

SHRIMP AND MACARONI CASSEROLE

2 tablespoon butter
1 medium-size onion, chopped
2 tablespoons chopped pimiento
2 tablespoons chopped green pepper
2 (10-oz.) packages frozen shrimp, cooked and cleaned
1½ cups liquefied nonfat dry milk
3 tablespoon flour
1 teaspoon salt
½ teaspoon celery salt
¼ teaspoon thyme
¼ teaspoon black pepper
1 (8-oz.) package shell macaroni, cooked and well drained

Melt butter in large skillet; add onions, pimiento, green pepper and shrimp; saute until onions are lightly browned and tender. Pour liquefied milk into top of double boiler. Combine flour and seasonings, and sprinkle over surface. Beat with rotary beater until just blended. Cook over hot water, stirring constantly, until slightly



Western Eggs Tetrazini is the name for this attractive and highly delightful dish which takes, besides the hard cooked eggs, ripe olives, mushroom soup and spaghetti. A shred of green peppers livens the flavor and enhances the color.



Curry powder gives its flavor and color to this very nice version of creamed hard cooked eggs. Served with shredded coconut, nuts, orange rind slivers and chutney and any other desired condiments, it is garnished with rounds of toast.

Curried Turkey Familiar Dish

Chicken curry is familiar, but this seasoning goes with many other foods less known. Here is one of the ways to use it with other fowl.

CURRIED TURKEY
3 cups coarsely cut cooked turkey

1 small onion, cut fine
1 tart apple, chopped
¼ cup butter or margarine
¼ cup flour
1 to 2 teaspoons curry powder
1 teaspoon salt
¼ teaspoon powdered ginger
1 cup turkey broth or canned consommé
1 cup milk
1 tablespoon lemon juice
3 cups cooked rice
4 slices orange or 1 cup Tokay grapes, seeded

Cook the onion and apple in butter in a skillet until onion is transparent but not brown. Sprinkle blended flour, curry powder, salt, and ginger over onion and apple. Stir in turkey broth and milk. Stir and heat slowly. Do not burn. Let this simmer 5 minutes. Add the turkey and lemon juice. Taste for seasoning. Cover and keep hot 5 minutes. Serve on hot rice. Garnish with orange slices. Serves 4.

BLACK AND WHITE

Keep canned spaghetti, tuna and ripe olives on hand for this speedy entree. Combine the spaghetti, tuna and olives in a greased casserole, seasoning to taste with onion salt and pepper. Top with grated cheese and bake 20 to 30 minutes in a moderate oven.

thickened. Combine macaroni and shrimp mixture. Place in a greased (12x8x2-inch) baking dish. Add sauce; mix gently. Bake in a moderate oven (350 degrees) about 20 minutes or until lightly browned. Serves 6.

Kraut Goes With Oriental Amish Menus

Add another leaf to your culinary laurels with delicious kraut recipe. It's easy to prepare an appetizing Chinese-type dish using kraut, cubed pork shoulder and apple juice as main ingredients. This favorite flavor trio is a particularly good buy. As an accompaniment, we suggest Oriental Apple Sauce which may be whipped up in a matter of moments by merely seasoning a can of apple sauce with crystallized ginger, horseradish, cinnamon, molasses and nutmeg.

CHINESE PORK AND KRAUT WITH ORIENTAL APPLE SAUCE

Ingredient: 3 tablespoons fat; 1 pound pork shoulder, cut in small cubes; 1 cup chopped onions; 2 tablespoons molasses; 4 teaspoons soy sauce; 2 cups apple juice; 1 cup thinly sliced celery; 1 No. 2 can sauerkraut; 1 No. 2 can bean sprouts, drained; 2 canned pimientos, cut in strips; salt and pepper to taste.

Method: Melt fat over medium heat; add pork and brown on all sides. Add onions and cook until tender. Add molasses, soy sauce, apple juice and celery. Cover and cook over low heat 30 minutes. Uncover and add kraut, bean sprouts and pimientos. Season to taste with salt and pepper. Continue cooking 15 minutes. Serve with Oriental Apple Sauce. Serves 4 to 6.

Oriental Apple Sauce

Combine 2½ cups canned apple sauce, 2 tablespoons horseradish, 1 teaspoon cinnamon, 2 teaspoons molasses, 1 teaspoon fine chopped crystallized ginger and ¼ teaspoon nutmeg; mix well. Serve garnished with crystallized ginger.

AMISH KRAUT HAM DINNER
1 No. 2½ can sauerkraut; 8 tablespoons bacon fat; ½ cup sugar; 2 eggs, beaten; 2 tablespoons all-

CHEF SPECIALS

Individual bowls of chef's salads and crusty French bread make a satisfying luncheon if the salads are put together like this. Toss greens with an oil and vinegar dressing and fill bowls ¾ths full. Top with generous portions of julienne strips of Swiss cheese and salami, hard-cooked egg slices and avocado sections.

purpose flour; 5 medium-sized potatoes, cooked and sliced; 2½ cups (1 can) sliced apples; 1 ham steak, cut about ¼-inch thick.

Drain sauerkraut and reserve juice. Melt bacon fat and add sugar and kraut juice. Bring to a boil over medium heat and cook 3 minutes. Combine eggs and flour; beat until well blended. Add a small amount of sauerkraut-juice mixture to eggs; mix well and return to sauerkraut-juice mixture. Cook, stirring constantly, until thickened. Combine sauerkraut, potatoes, apple slices, sauerkraut-juice mixture; mix well and turn half into a greased 2½-quart casserole. Top with ham slice and arrange remaining sauerkraut mixture over ham. Cover and bake in moderate oven (350 degrees) 1 hour; uncover and continue baking until casserole is browned, about 15 minutes. Serves 6.

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