



Deviled eggs as a main dish have an added fillip in deviled ham, added to the stuffing. The eggs hard cooked, stuffed with a mixture of the yolks, ham, parsley and mustard are covered with nicely seasoned cream sauce that includes cheese. This makes a handsome dish for Sunday night buffet.

Eggs Take Nippy Ham for Good Looks, Cream Tops off Recipe

A golden glow from a smooth cheese sauce—a hearty goodness from stuffed eggs, a tangy taste treat from deviled ham. Put them all together and they spell deviled eggs glorified, a main-dish combination that you can serve over

and over again with pleasure. Nutritious as can be in this suggestion which features zestfully seasoned ham, both in the deviled egg mixture and in the cheese sauce.

With family-sized deviled ham cans now on the grocer's shelves, you can use enough to complete a family-size meal or just spoon out as much deviled ham as you personally like to add to favorite recipes.

DEVILED EGGS ON CHEESE SAUCE
 1/4 FAMILY-SIZED (4 1/2 oz.) deviled ham
 1 tablespoon minced parsley
 1 teaspoon prepared mustard
 2 cups cheese sauce
 Shell eggs and cut in lengthwise halves. Remove and mash yolks. Mix in deviled ham, parsley and mustard. Refill egg halves with deviled mixture and arrange in a shallow baking dish. Pour cheese sauce over eggs. Bake in a moderate oven (350 degrees) about 10 minutes, or until very hot. Makes 3-4 servings.

SPECIAL
 Springtime treat: a rack of lamb, shaped crown-fashion by your meatman, and roasted in a slow oven for 40 to 45 minutes per pound. Fill the center of the roast with a savory bread stuffing and protect the bone ends of the roast with cubes of bread or aluminum foil while it is in the oven.

All-Year Fruits Handy For Cooking

The citrus and other warmer-climate foods are handy for use in cooking the year around. Here we've a citrus fruit in quick bread and bananas in dessert cakes.

Both simple enough but very nice for meals at any season.

ORANGE BISCUITS
 4 tablespoons butter or margarine
 1/4 teaspoon grated orange rind
 1 cup sugar
 1 tablespoon hot water
 2 cups sifted flour
 3 teaspoons baking powder
 1 teaspoon salt
 1/4 cup shortening

Juice of 1 orange plus milk to make two-thirds cup. Melt 2 tablespoons of the butter or margarine in a 9-inch round layer pan. Blend orange rind and sugar. Add 1/4 cup of orange-sugar mixture to melted butter or margarine in pan. Blend in water. Set aside while preparing biscuits. Sift together flour, baking powder and salt. Cut or rub in shortening until mixture is crumbly. Add orange juice and milk to make a soft dough. Turn out on lightly floured board or pastry cloth and knead gently 30 seconds. Roll out into a rectangle about 10 x 12 inches and about 1/4 inch thick. Melt remaining butter or margarine and brush over top of dough. Sprinkle with remaining orange sugar. Roll up like jelly roll. Cut into 12 equal portions. Place cut side down on top of sugar mixture in pan. Bake in hot oven (450 degrees) until browned, about 20 minutes. Remove from pan and serve immediately.

BANANA CUP CAKES
 2 cups sifted, enriched flour
 3 teaspoons baking powder
 1/4 teaspoon soda
 1/4 teaspoon salt
 1/4 cup sugar
 2 eggs, beaten
 1 teaspoon vanilla extract
 1 teaspoon grated orange rind
 1 teaspoon grated lemon rind
 1 cup mashed ripe bananas
 2 tablespoons milk
 1/4 cup chopped nuts
 Grease about 18 muffin pan sections, or line with fluted baking cups. Sift together flour, baking powder, soda and salt. Cream together shortening and sugar until light and fluffy. Blend in beaten eggs. Stir in vanilla extract and orange and lemon rinds. Stir flour mixture into creamed mixture alternately with bananas and milk. Fill prepared muffin cups about two-thirds full. Bake in moderate oven (350 degrees) about 25 minutes. Makes about 18 cup cakes.

Deviled Steak Spicy, Practical

Round steak with a dash of spices and mustard becomes a good dinner dish.

DEVILED ROUND STEAK
 3 pounds round steak
 3 tablespoons lard
 1 tablespoon mustard
 3 tablespoons flour
 1 cup canned tomatoes
 1 cup water
 1 tablespoon vinegar
 1 tablespoon sugar
 1/4 teaspoon salt
 1/4 teaspoon paprika
 Cut the steak into suitable pieces for serving. Salt and dredge with flour, and brown on both sides in the lard. Mix the flour and mustard and add to the tomatoes. Pour over the steak, with the water, vinegar, salt, sugar, and paprika. Cover and cook over a low fire or in a moderate oven (350 degrees) for 1 1/2 hours.

ADD DASH

Planning to serve creamed shrimp and green peas for lunch or supper? Add a dash of garlic and onion powder to the cream sauce.

Hot Potatoes in Shrimp Salad

A popular German food which Americans have adopted as their own is the hot potato salad, and there seem to be as many recipe variations as there are cookbooks. A brand-new addition is this one from the Shrimp Association of the Americas—a recipe for Hot Shrimp-Potato Salad, so easy to make and good to eat you'll want to make it now and save the directions for many future meals to come. Unlike the usual version, this salad is an oven dish, which you can bake along with a pudding, cake or pie.

HOT SHRIMP-POTATO SALAD

1 pound shrimp, fresh or frozen
 1 3-ounce can broiled sliced mushrooms, drained
 1 tablespoon Worcestershire sauce
 1/4 teaspoon dry mustard
 1/4 cup butter or margarine
 1/4 cup thin sliced onion
 1/4 cup thin sliced celery
 2 tablespoons flour
 1 cup milk
 1/2 cup mayonnaise
 3 cups diced cooked potatoes

Clean and devein shrimp and combine with mushrooms. Combine Worcestershire sauce and mustard and sprinkle over shrimp and mushrooms; let stand. Melt butter, add onion and celery and cook until softened. Sprinkle flour over and blend. Add milk gradually, stirring constantly over low heat until thick and boiling. Remove from heat. Add mayonnaise and beat to blend.

Place half the cooked potatoes in the bottom of a greased 2-quart casserole. Top with half the shrimp and mushrooms and half the sauce. Repeat. Bake at 350° (moderate oven) 30 minutes. Makes 4 servings.

Halibut Makes Many Good Dishes

There's no finer fish than halibut. We westerners enjoy fresh fish and the National Fisheries Institute reports that supplies of frozen halibut are almost six million pounds above the average. Halibut is such a delicious-tasting fish it really needs little seasoning and can be eaten "as is" without elaborate sauces. Because halibut steaks are such a good buy, you might like to purchase enough for two meals, broil or bake all of it, serve the steaks

the first meal, and flake the leftovers for this recipe. This is an ideal way to make use of pretty scallop-shell baking dishes or individual ramekins.

DEVILED HALIBUT
 1 1/2 cups cooked halibut, flaked
 1/2 cup dry bread crumbs
 1/2 teaspoon salt
 1/4 teaspoon cayenne pepper
 1/4 teaspoon dry mustard
 2 tablespoons lemon juice
 1 egg, slightly beaten
 2 tablespoons melted butter or margarine
 1 tablespoon chopped parsley
 Mix flaked halibut with rest of ingredients. Pile into buttered scallop shells or individual baking dishes. Bake in hot oven until brown and bubbly, 10 to 15 minutes. Makes 3 or 4 servings.

PIE POINTER

Add a spice to pastry for apple pie. For a recipe based on two cups of flour, use three-quarters teaspoon nutmeg. If your apples for the pie aren't tart, sprinkle the apples with half a teaspoon of grated lemon rind and a tablespoon of lemon juice.

Nosegay Cakes Pretty Desserts

Commercially baked cakes begin this pretty dessert:

NOSEGAY CAKES

12 sponge cake shells
 3 pints ice cream in 3 assorted flavors
 1 pint crushed strawberries
 Place a small scoop of each of the 3 ice cream flavors in each sponge cake shell. Serve crushed strawberries over each nosegay. Yield: 12 nosegay cakes.

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Customer must pay any sales tax. Cash redeemable value 1/20¢. This offer void wherever taxed or restricted.



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