

Cheese-Top Casserole Is Of Ham, Rice

The clever homemaker never misses the opportunity to add a bit of intrigue to the menu even though keeping the cooking simple. With a little imagination and a sense of foods that go well together, many intriguing casseroles can be created. A bubbling, piping hot from the oven casserole will make the family perk up with interest wondering what new tempting delicacy is combined to bring forth such mouth-watering aroma.

Leftovers oftentimes offer a stimulant to the creation of a dish that becomes your own specialty. Here's a casserole that uses cooked ham. It puts pennies in the piggy bank, too, for in addition to low-cost rice, another economy food—evaporated milk—goes into the dish.

CHEESE-HAM-RICE CASSEROLE
2 cups cooked rice
2 tablespoons butter
2 tablespoons flour
1 teaspoon salt
1/2 teaspoon pepper
1 cup evaporated milk
1/2 cup water
1 1/2 cups shredded sharp cheddar cheese
Two-thirds cup chopped ripe olives
1 1/2 cups cubed cooked ham

Cook rice. Melt butter in sauce pan. Add flour, salt and pepper and mix well. Add evaporated milk and water and cook until thickened. Add 1 cup of the shredded cheese and stir until cheese melts. Add chopped olives, ham, and rice and pour into a buttered 1-quart casserole. Top with the remaining 1/2 cup shredded cheese. Bake in a preheated 350-degree oven for 20 - 25 minutes.

Springy Dish Is Sunny Torte

Tortes, though actually simple enough to make, are often considered to be party food—always. Here is one of the many variations of a torte, good especially as a spring or summer dish and though nice for company food—also does well as a family dish.

SUNNY MERINGUE TORTE
Two-thirds cup butter or margarine
Two-thirds cup sugar
1 teaspoon vanilla extract
3 egg yolks
1 1/2 cups sifted enriched flour
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup milk
Dash salt
1/4 teaspoon white or cider vinegar
8 egg whites
1 cup sugar
1/4 teaspoon ground mace, if desired
1 pint whipping cream
Sweetened fresh or frozen strawberries or other fruit

Grease two 9-inch round layer pans. Cut liners from waxed paper to fit bottoms of pans leaving 3-inch tabs at opposite sides to make removal of torte layers easy. Smooth liners into bottoms of pans. Cream butter or margarine. Add sugar gradually and continue creaming until mixture is light and fluffy. Blend in vanilla extract. Add egg yolks one at a time and beat well after each addition. Sift together the flour, baking powder and salt. Add to egg mixture alternately with milk. Beat until smooth. Spread batter into prepared pans. Add salt and vinegar to egg whites. Beat until egg whites are stiff and glossy. Gradually add sugar and continue beating until meringue holds a very stiff peak. Spread gently over batter in pans. Bake in moderate oven (325 degrees) until meringue is lightly browned and crisp, about 40 minutes. Remove from pans to cooling rack. When cool, remove paper from bottom, place one layer meringue side up, on cake plate. Sprinkle mace over cream, then whip until stiff. Spread whipped cream over meringue. Cover with second torte layer. Cut into wedges and serve topped with fruit. Makes 12 servings.

LIGHT LUNCH
When the crowd's coming over for supper, serve a big hot potato salad with broiled frankfurters, buttered rolls and lots of fresh vegetables to eat out of hand. Choose radishes, carrot and celery strips, cauliflowerets and strips of fennel for the fresh vegetable tray.

PARTY FILLING
Add minced anchovies to a mixture of cream cheese and butter for a delicious filling for party sandwiches.

GUM OFF
Any gummy substance left on the skin by adhesive tape can be removed with nail polish remover.

there's only one

SKIPPY

BEWARE OF IMITATIONS

LOOK FOR THE HAPPY LITTLE DOG

TOPS IN QUALITY!

LOW IN PRICE



For that elusive "something different" in a baked maindish, this casserole stars ham and rice. Melted over the top is flavorful sharp cheddar cheese. This is an excellent way to use up bits of ham—baked or fried, left from a previous meal.

Dried Figs in Three Desserts For "Festival"

Here are some brand new recipes just created in time for the annual Fig Festival of May.

GRANDMA'S SUPPER PUDDING
22 fig cookies (about)
1 quart whole milk
1/2 cup sugar
1 teaspoon vanilla
1 1/4 teaspoons cinnamon
1/2 cup seedless raisins
3 tablespoons butter

Crumble the cookies into a buttered baking dish, which is about 2 inches deep. Add the milk, sugar, vanilla, cinnamon and the raisins and stir together. Dot the top with the butter. Bake in a moderate oven (350 degrees) for about 30 minutes or until thickened slightly and very lightly browned. Serve warm with top milk or cream, to which sugar, vanilla and cinnamon have been added. Serves 6 to 8.

STATESIDE HULA PUDDING
1 pkg. coconut-orange tapioca pudding
2 cups milk
6 marshmallows, quarters
1/2 cup sugar
8 fig cookies
2 medium-size oranges
1 cup heavy cream
One-third cup confectioners' sugar
1 teaspoon vanilla
1 cup finely cut shredded coconut

Empty contents of Coconut-Orange Tapioca Pudding into a saucepan containing 2 cups milk. Add the marshmallows, quartered, and the sugar. Stir over low heat until pudding comes to a boil.

Appetizer Pointers For Quick Making

Party-pretty appetizers are easily made. Put a large spoonful of cottage cheese (the creamstyle kind) on a slice of bologna. Roll the edges of the bologna over to make a cornucopia and fasten with a cocktail pick. Insert a couple of matchstick pieces of pickle in the center of the cornucopia.

COFFEE FIG CUSTARD
About 14 dried figs.
1 tablespoon instant coffee
2 cups hot milk
3 eggs
1/2 cup sugar
1 teaspoon vanilla
1/2 teaspoon salt

Cover the dried figs with hot water and let stand for 10 minutes. Drain. With scissors, snip off their stems. Then cut the figs into small bits. Dissolve the coffee in the hot milk. Beat the eggs slightly. Pour the hot milk over the eggs and stir well. Add all other ingredients. Pour into a buttered baking dish. Place dish in a pan of hot water. Bake in a slow oven (325 degrees) for about 30 minutes or until the custard is "set". Serve with sweet cream if desired. If served chilled, cut the custard into squares, then life to dessert plates with a pancake turner. Serves 4 - 5.

FIG AND LEMON PUFF
About 14 dried figs, stewed
1 tablespoon lemon juice
1 teaspoon lemon rind, grated
1/2 cup sugar
Whites of 5 eggs
Heavy cream of top milk

With scissors, snip the stems from the stewed figs. Then rub the figs through a sieve or food mill. Add the lemon juice, rind and sugar and stir together. Whip the egg whites until they are very stiff but not dry. Fold the whipped whites into the fig and sugar mixture. Place in an unbuttered baking dish. Bake for about 20 minutes in a slow oven (300 degrees) or until the top is a delicate and light brown. Serve cold or warm with whipped cream or top milk. Add 1/2 cup chopped nuts if you wish. Serves 4 - 5.

Beef Specialty Uses Sour Cream

A bucket of thick sour cream is a staple in the Slavic kitchen. It's frequently used in making a sauce or gravy for meat. In Rosy Beef Stroganoff, it's combined with crism tomato ketchup for a really rich flavor combination. Sour cream is now available in the stores.

ROSY BEEF STROGONOFF
1 pound round steak, cut into strips 1 1/2 x 1/2 x 1/4
3 tablespoons flour
1 teaspoon salt
1/4 teaspoon pepper
1/2 cup chopped onion
1 clove garlic, minced
2 tablespoons shortening
1 cup commercial sour cream
1/2 cup tomato ketchup
1 cup water

Shake meat in paper bag with flour, salt and pepper. Brown meat, onion and garlic in shortening in large skillet. Combine sour cream, ketchup and water; stir in with meat. Simmer, covered, stirring occasionally, for 1 1/2 hours or until meat is tender. Add a little water if a thinner gravy is desired. Serve over hot noodles or spaghetti. Makes 4 servings.

GOURMET DESSERT
Make up a batch of thin French pancakes. Add fresh orange sections to an orange sauce. Heat the rolled pancakes in the sauce just before serving. A little brandy or rum flavoring may be added to the sauce if desired.

OLD TEAM
Succotash salad is a fine accompaniment to leftover cold beef, lamb or ham. To prepare it cook frozen cut green beans and cut corn and drain; marinate in French dressing flavored with onion. Serve on salad greens.

Snack Right for Afternoon Coffee

When you're expecting friends to drop in for mid-afternoon coffee and a chat, it's nice to have a little snack-sized something to serve along with the coffee. Cornflake macaroons are a good choice, being quickly made and pretty, too. Bite-size and light as a butterfly, they'll bake while you're waiting for the coffee to brew, in a mere ten minutes or so.

Speaking of coffee-brewing, you do remember, don't you, that for coffee to be at its fragrant best it takes two level measuring tablespoons (or one standard coffee measure) of coffee to each three-quarters of a measuring cup of fresh cold water? That makes one serving. Fresh, hot coffee of just the right strength will always be welcomed, whether served by itself, with a snack, or during a full meal.

CORNFLAKE MACAROONS
2 egg whites
1 cup sugar
2 cups cornflakes
1 cup shredded coconut
1/2 teaspoon salt
1/2 teaspoon almond flavoring

Beat egg whites stiff but not dry. Add sugar slowly while continuing to beat. Fold in remaining ingredients. Drop by spoonfuls on greased baking sheet. Bake in moderate oven (350 degrees), 1 to 12 minutes. Makes about 2 dozen.

POPULAR SEED
Sesame seed is also known as "Benne" or "Bene" seed. It has a pleasant, nutty flavor and is good sprinkled on cookies, rolls and biscuits before baking.

REAL HOT
If you want a fine-flavored pot of tea, use water that is boiling furiously. Water that's "very hot" won't do!

Cauliflower Crisp Salad Ingredient

Cauliflower, served raw, has a particularly sweet, nut-like flavor. This combination of western-grown ingredients makes a different salad that you'll be sure to enjoy. It's colorful, too, and just bursting with vitamins.

RAW CAULIFLOWER SALAD
1/4 cup ground nut meats
1/2 cup ground raw carrots
1/4 cup ground raw cauliflower
1/4 cup ground raw celery
2 teaspoons lemon juice
1/2 cup mayonnaise
Salt and pepper to taste
Lettuce cups

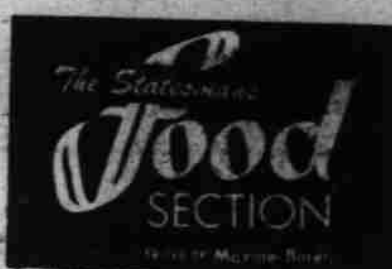
Mix together ground nut meats, carrots, cauliflower and celery. Add lemon juice. Combine with mayonnaise, salt and pepper. Pack tightly into 6 or 8 individual molds. Chill thoroughly. Turn out in lettuce cups and garnish with ripe olives, if desired. Makes 6 to 8 servings.

Salad Ingredient

That parsley you bought for garnishing may be languishing in the refrigerator! Remember it gives a wonderfully fresh taste to salads. Snip lots of it fine with your kitchen scissors and add to cabbage or carrot slaw, mixed greens, cucumbers or tomatoes.

PARSLEY USES

NUTTY TASTE
Flavor sweetened whipped cream with almond extract when you are serving it on peach shortcake. The flavors are good together whether the peaches are canned, frozen or fresh.



Fruity Balls Take Pineapple

Pineapple Snow-Balls are delicious treat and ideal for a small fry birthday party. Scoop a pint of vanilla ice cream into balls. Roll the balls in a cup of drained crushed pineapple. Then dip in shredded coconut. Place them in the freezing unit for about an hour and serve.

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1/2 OR WHOLE		lb.	29 1/2 ^c
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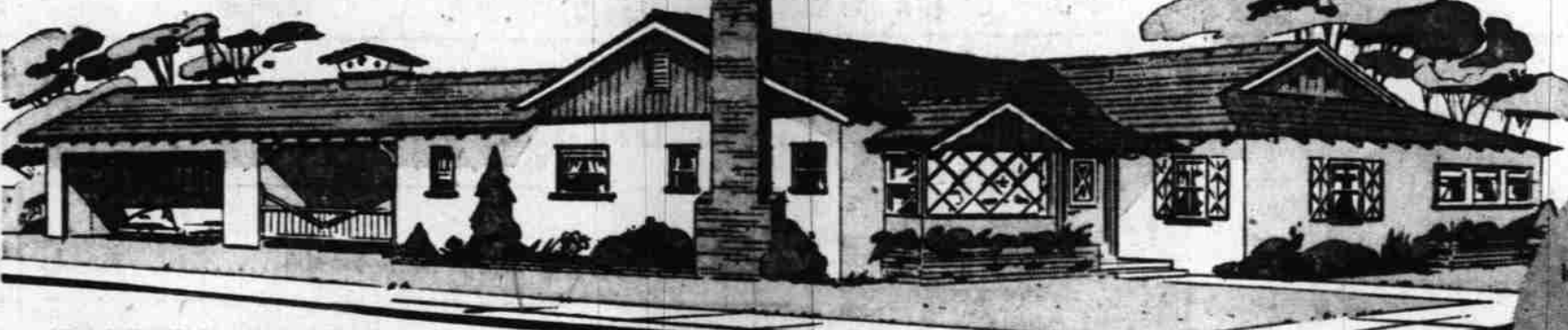
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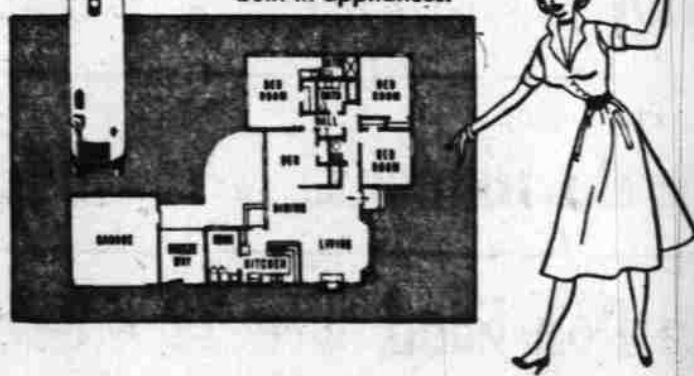
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Just LOOK at the LUXURY FEATURES in this RHEEM DREAM HOME!

This grand prize home-of-your-dreams was specially designed by Mesa Builders of Costa Mesa, California, exclusively for the great White King "Name the House" contest. It's a modern home, luxurious in every detail, with 1650 square feet, 4 spacious bedrooms, 2 baths, all-brick fireplace and hardwood floors throughout. The home is completely equipped with built-in Rheem-Wedgewood Oven and Cooking Top, Clothes Dryer, Water Softener, 50 gallon Rheemglas Water Heater and the Rheem Year 'Rounder Air Conditioner that heats in winter and cools in summer.

Designed and built by MESA BUILDERS Costa Mesa, California

ENTER THIS WHITE KING CONTEST AS MANY TIMES AS YOU WISH!

Just fill out a name for the White King Dream Home in 2 words or less. Give your reasons for choosing it in 20 additional words or less. Enclose one box top or label from any White King product. White King reserves the right to change prize without notice. Prize is \$18,000 cash in lieu of house and lot. If you win, you must accept the prize within 60 days of contest closing. If you fail to do so, the prize will be given to the next winner. As an official choice winner may accept the model house in Costa Mesa.



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AND LOOK! 60 BIG WEEKLY CONTESTS!

60 Rheem-Wedgewood \$395 Gas Ranges to be given away as first prizes 10 EVERY WEEK FOR 6 WEEKS

60 Rheem-Wedgewood \$285 Clothes Dryers to be given away as second prizes 10 EVERY WEEK FOR 6 WEEKS

Just for thinking up the winning name for this grand prize Rheem Dream Home—White King will give you this luxurious 4-bedroom home—absolutely free! Your Rheem Dream Home will be built for you, in your own home town! Or—if you prefer, you will be given the Mesa Builders' model house in Costa Mesa, California. So—get busy! Start jotting down appropriate names right now!

6 SEPARATE WEEKLY CONTESTS WITH 20 WEEKLY PRIZES!

First weekly contest ends midnight, May 22nd
Second weekly contest ends midnight, May 29th
Third weekly contest ends midnight, June 5th
Fourth weekly contest ends midnight, June 12th
Fifth weekly contest ends midnight, June 19th
Sixth weekly contest ends midnight, June 27th

Grand prize Dream Home will be awarded to one of 60 weekly first-prize winners at close of contest.

This is a western contest only...open only to western homemakers!

Use this Entry Blank or any ordinary writing paper
WHITE KING "NAME THE HOUSE" CONTEST
Box 70, Los Angeles 51, California
Here is my name for the White King Rheem Dream Home

Here are my reasons for choosing this name, which I am giving in 20 additional words or less.

I am enclosing the required White King proof-of-purchase. (Send in as many entries as you wish but with each entry enclose one box top or label from any White King product.)

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