



Cooked chicken joins cheese, broccoli and breadcrumbs in Chicken Parisian, which gains favor with the sauce of cream, and mushrooms, nicely seasoned. The mixture is baked until crisp on top.

## Chicken the French Way Is Appealing

Roast chicken seems especially appealing at this time of year, but after it has been enjoyed, there may be left-overs. Turn the problem into a culinary triumph with Chicken Parisian. Be sure there's plenty of steaming coffee served with the dish. Good coffee adds zest to this interesting meal.

### CHICKEN PARISIAN

- 2 packages frozen broccoli
- 1 can condensed mushroom soup
- 1/2 cup heavy cream
- 1/2 teaspoon coarsely ground black pepper
- 1/2 teaspoon rosemary
- 1/2 teaspoon Worcestershire sauce
- Sliced left-over chicken, turkey or duckling
- 4 slices packaged process American cheese
- 1/2 cup buttered soft bread crumbs

Cook broccoli until fork-tender and drain. Meanwhile combine soup, cream, pepper, rosemary and Worcestershire sauce. Heat, stirring, until smooth. Arrange broccoli in shallow, greased casserole. Cover with sliced chicken. Arrange cheese slices on chicken. Pour sauce over all. Top with buttered crumbs. Place in hot oven, 425 degrees, until crumbs are golden brown, about 10 minutes. Makes 6 servings.

## Cereal Makes Pie More Glamorous

When your menu requires a man-sized dessert, nothing can beat a hot apple pie. But instead of serving the traditional two-crust pie, try surprising your family with a lighter and even more delicious French Apple Pie.

This new version is made with a crispy topping of sugar-coated corn flakes that go right from package to pie with no additional sweetening needed. Slightly crush the flakes, sprinkle them over the pie before baking, and presto—there's your French accent!

### FRENCH APPLE PIE

- 5 cups thinly sliced apples
- 1 9-inch unbaked pie shell
- 1/2 cup sugar
- 1 teaspoon cinnamon
- 2 tablespoons butter or margarine
- 4 cups sugar-coated corn flakes

Arrange apples in pie shell. Combine sugar and cinnamon and sprinkle over apples. Dot with butter. Crush Sugar Frosted Flakes slightly; sprinkle over pie. Cover. Bake in hot oven (425 degrees) about 30 minutes. Uncover; lower heat to moderate (375 degrees) and bake about 20 minutes longer. Yield: 1 9-inch pie.

## Lemon Sauce for Fine Meat Topper

Ham is doubly delicious served with this new sauce, which combines raisins, pineapple, and lemonade in a spicy and flavorful blend.

The sauce is made with frozen concentrate for lemonade—that pure lemon juice, already frozen with sugar, which gives sauces a delightful lemon zest and tang. This recipe is particularly easy; and once you have tried it, we are sure it will be a favorite. Here it is:

### LEMONADE FRUIT SAUCE FOR HAM

- 1 (8-oz.) can frozen concentrate for lemonade
- 1 canful water (fill lemonade can once)
- 1 cup raisins
- 1/2 cup crushed pineapple
- 1/2 cup sugar (or to taste)
- 2 tablespoons cornstarch
- 2 tablespoons cold water
- 2 tablespoons butter
- 1/2 teaspoon nutmeg

Combine concentrate for lemonade with one canful of water, in saucepan. Cook raisins in lemonade mixture, over low heat, for 5 minutes. Add pineapple and sugar. Dissolve cornstarch in cold water and stir into the mixture. Cook over low heat, stirring constantly, until thickened. Remove from heat; add butter and spices. Serve hot over ham.

### NICE GLAZE

Slightly beaten egg yolk thinned with water will give pastry or cookies a shiny glaze.

## Yeast Bread Has Crispy Cereal

Remember the wonderful thrill of coming home from school on a cold day to find the kitchen filled with the fragrance of yeast bread fresh from the oven? Those still-warm slices covered with lots of butter and jam made from the summer's choicest fruits satisfied healthy young appetites as no food ever has before.

Homemade bread does take a little extra time, but it isn't difficult to make, and here's an interesting new recipe:

### OLD-FASHIONED "WHOLE WHEAT" BREAD

- 2 cups bite-size shredded wheat biscuits
- 2 teaspoons salt
- 1/2 cup sugar
- 1/2 cup shortening
- 1 cup milk
- 1 1/2 cups water
- 1 package active dry yeast
- OR 1 cake compressed yeast
- 4 1/2 cups sifted all-purpose flour

Put "bite-size" shredded wheat biscuits, salt, sugar, and shortening into a 4-quart bowl. Pour milk and 1 1/2 cups of the water into a saucepan. Bring to a boil over low heat. Pour over cereal mixture. Stir. Cool to lukewarm (90-95 degrees), stirring frequently. Dissolve yeast in remaining 1/2 cup water. For dry yeast, use water at 110-115 degrees (few drops on wrist feel warm). For compressed yeast, use water at 90-95 degrees (few drops on wrist feel cool). Stir dissolved yeast into the lukewarm cereal mixture. Add flour a cup at a time. Mix well after each addition. Finish mixing with hands and form into a ball. Turn onto floured board and let rest for 10 minutes. Knead until the dough is smooth and elastic. This will take about 8 to 10 minutes.

If dough sticks to board or hands, flour them just enough to keep the dough from sticking. Form into a ball. Wash the bowl. Grease it and two 8 1/2 x 4 1/2-inch loaf pans. Put dough in greased bowl and let it over so top of dough is greased. Cover with cloth wrung out in hot water. Set in warm place (80-85 degrees) until double in bulk, about 1 hour. Punch flat down into dough. Pull edges into center. Turn dough completely over in bowl. Cover and let rise again in warm place (80-85 degrees) until double in bulk, about 1 hour. Punch dough down and pull edges into center again. Place on floured board. Knead for a short time, about 2 minutes. Cut dough in half. Press cut edges down firmly to seal and form two balls. Form each ball into a loaf. Place in greased pans. Cover with cloth wrung out in hot water and let rise in a warm place (80-85 degrees) until almost double in bulk, about 30 minutes. About 15 minutes before loaves have finished rising, heat oven to moderate (350 degrees). Bake on center rack 1 hour or until hollow sound is heard when top of bread is tapped. Remove from pans at once. Cool on a rack or crosswise on top of bread pans. Makes 2 loaves.

## Pineapple-Liver Patties Good

Liver steps out in a new dress in this recipe for Pineapple Liver Patties. It's a good idea to serve liver, one of the most healthful of foods, in a variety of ways in addition to the usual pan-fried liver. If you or members of your family eat only because it is good for you, do try this simple trick. First grind the liver, form into patties and bake atop a slice of golden pineapple. The good fruit flavor penetrates the liver and makes it taste so good.

### PINEAPPLE LIVER PATTIES

- 1 1/2 pounds liver
- 1 medium-sized onion
- 2 eggs, well-beaten
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 2 tablespoons flour
- 8 slices bacon, partially cooked
- 8 pineapple slices

Cover with boiling water and let stand for 10 minutes. Remove skin and veins from liver and put through meat grinder (fine grind) with the onion. Combine ground liver and onion thoroughly with eggs, seasonings and flour. Shape into 8 patties 1-inch thick. Fry bacon for a minute or two, just until it is limp but not brown and crisp. Wrap bacon around edge of each patty and secure with a toothpick. Lay pineapple slices in a single layer on a cookie sheet or shallow baking pan. Place bacon wrapped patty on each slice. Bake in a hot oven (400 degrees) for 15 to 20 minutes or until well browned. Serves 4.

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## Friday Night Shrimp Bake; Supper Dish

Friday night dinner party ever slump you when you realized that some of your guests wouldn't be eating meat? This Avocado Shrimp Bake is the perfect answer for such a quandary. It's a real pertified main dish. Smooth slices of green avocado and curly pink shrimp in a rich cheese sauce, over rice, are colorful as can be. And you can prepare the whole thing ahead, except for slicing the avocado, so you won't have to be a hostess who pulls a disappearing act in the kitchen, and misses out on all the fun!

### AVOCADO SHRIMP BAKE

- 4 cups hot cooked rice (1 1/2 cups before cooking)
- 3 tablespoons butter or margarine
- 3 tablespoons flour
- 1 1/2 cups milk
- 1/2 teaspoon salt
- 1/2 cup grated American cheese
- 1 cup (5 1/4-ounce can) cleaned, cooked shrimp
- 1 large avocado

Lightly press rice into well-buttered 9 1/2 by 9 1/2 by 2 1/2-inch loaf pan. Keep hot until time to serve. Melt butter and blend in flour. Add milk and cook, stirring, until thick and smooth. Add salt and cheese, and stir until cheese melts. Add shrimp. Turn rice mold onto platter and spoon sauce over it. Cut avocado in half and remove seed and skin. Slice fruit over rice and sauce.

Makes 4 to 6 servings.

## Pink Shrimp in New Supper Salad

Most colorful is this supper salad with its curly pink shrimp; wedges of red tomato and shiny black ripe olives tossed with shredded lettuce. It's sure to whet appetites, especially if you serve it with first-of-the-season asparagus and buttered carrots to take care of the hot part of the meal. Toast hard rolls, buttered and sprinkled with Parmesan cheese, until golden brown to round out supper, and top it off with apple pie.

### FRIDAY SUPPER SALAD

- 1/2 cup ripe olives
- 1 medium-sized tomato
- 1 cup cooked cleaned shrimp
- 2 cups coarsely shredded lettuce
- 2 cups salad oil
- 1 1/2 tablespoons lemon juice
- 1/2 teaspoon salt
- 1/2 teaspoon dry mustard
- 1/2 teaspoon celery seed
- 1/2 teaspoon grated onion

Cut olives into large pieces. Dice tomato. Add olives, shrimp and lettuce. Stir together remaining ingredients and pour over first mixture. Toss together lightly. Serve at once. Serves 4 to 6.

## Cranberry Juice Featured in Sauce

Cranberry juice and cloves provide a sweet, spicy sauce that adds special flavor to ham, pork, and veal.

### CRANBERRY-RAISIN SAUCE

- 1/2 cup brown sugar
- 1 tablespoon cornstarch
- 1/2 teaspoon ground cloves
- 1 cup cranberry juice cocktail
- 1 tablespoon lemon juice
- 2 tablespoons raisins

Mix sugar, cornstarch, and cloves in a saucepan. Gradually stir in cranberry juice, lemon juice, and raisins. Cook over medium heat until thick, about 5 to 7 minutes. Serve hot.

### CLEAN KALE

Be sure to remove all coarse stems when you are cooking kale, and wash the vegetable well in several waters. Chop the kale and cook it rapidly in a small amount of salted water, plus a little butter or margarine, until it is tender.



A rice dish that's pretty enough for your nicest Friday night dinner guests is this Shrimp Rice Bake with luscious avocado sauce. The fruit pictured here is a combination of canned pears and peaches, to be served with sour cream.



These little tarts, made of petal-shaped bits of pastry have a filling that takes instant coffee, coarsely broken pecans and brown sugar for sweetening. They would be a sensational sweet to serve at an afternoon coffee.

## Tarts Filled With Coffee Mix

When the stage is set for dessert, coffee and pecan tarts make their entrance, front and center. The tarts' pastry is decorative, the filling light and flavorful. And the coffee—robust, steaming hot—plays a leading role at any time of day.

### PECAN PETAL TARTS

- 2 packages pie crust mix
- 1 egg
- 1/2 cup brown sugar
- 2 teaspoons instant coffee
- Few grains salt
- 1 tablespoon melted butter or margarine
- 1/2 teaspoon vanilla
- 1/2 cup coarsely broken pecan meats

Prepare pie crust as directed on package, and divide in half. Roll out each half 1/4-inch thick. Cut pastry into 72 2-inch circles. Place one circle in bottom of each of 12 muffin cups. Arrange 5 overlapping circles around inside of each muffin cup pressing securely. Beat egg just enough to blend yolk and white. Combine sugar, instant coffee and salt and add gradually to egg, beating well after each addition. Add melted butter and vanilla. Sprinkle pecans evenly into muffin cups. Spoon filling over pecans, filling cups not quite to top. Bake in moderate oven, 350 degrees F., 20 minutes or until set. Garnish with whipped cream. Makes 1 dozen.

## Spring Greens Need New Dress

It's getting along toward the time when we'll be looking to spring greens for salads, and that means French dressing. Here is one to put on the list of "must tries."

### CHIEF BREINER'S FRENCH DRESSING

- 1 cup chili sauce
- 3 cups ketchup
- 4 cups salad oil
- 1/2 cup vinegar
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon dry mustard
- 1/2 cup sugar
- 1 clove garlic

Combine chili sauce, ketchup and salad oil. Stir well. Add vinegar, salt, pepper, mustard, and sugar. Chop garlic fine and mix in last. Makes 2 quarts dressing. Store in refrigerator.

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## Filbert Cookies With Bananas Are Novel

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### 'NANANA FILBERT DROPS

- 2 1/2 cups sifted flour
- 1 1/2 teaspoons baking powder
- 1/2 cup shortening
- 3 eggs
- 2 squares melted chocolate
- 1/2 cup chopped Filberts
- 1/2 teaspoon each baking soda, salt
- 1 cup firmly packed brown sugar
- 1 teaspoon vanilla
- 1 cup ripe mashed bananas

### FUDGE FROSTING

- 1 package semi-sweet chocolate
- 1 1/2 cups confectioner's sugar
- 1 teaspoon vanilla
- 1/2 cup butter
- 1/2 cup undiluted evaporated milk
- 1 8-ounce bottle maraschino cherries

### KEEP WELL

Both pickled and smoked tongue need to be refrigerated. Try to use the smoked tongue within three days, the pickled tongue within about seven days.

### ADD GRATED ORANGE RIND TO PACKAGE

Vanilla pudding and pie filling. Serve the pudding over membranefree sections of fresh orange. Save some of the orange sections for a garnish.

When cool, top with a thick swirl of fudge frosting. Press one half maraschino cherry, cut side down, in center of frosting. Frosting—Melt chocolate bits and butter together; stir briskly and cool to lukewarm. Add vanilla. Blend in confectioner's sugar alternately with evaporated milk and cream thoroughly.

### EYE TO COLOR

Blend six drops of vegetable food coloring into half a cup of sugar; spread the sugar on wax paper and dry at room temperature. The lightly colored sugar will look pretty sprinkled on cookies.

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