Chiffon Pie on Summertime Menu

A light fluffy pie suitable for warm weather meals takes pumpkin, a flavor that's good in summer as in winter.

Pumpkin Chiffon Pie

1 cup brown sugar
3 egg yolks, slightly beaten
1-1½ cups canned pumpkin
½ cup milk
1 envelope gelatine
2 teaspoons cinnamon
½ teaspoon ginger
¼ teaspoon allspice
½ teaspoon salt
3 egg whites, beaten
2 tablespoons sugar

Cook together over a low heat the brown sugar, egg yolks, pumpkin, milk, salt and spices thickened. Add gelatine which has been softened in the cold water and cool. When mixture begins to congeal fold in egg whites and the 2 tablespoons sugar. Pour into baked pie shell and chill. Garnish with whipped cream, if desired.

BARBECUED HAM SAUCE

Simplicity is the order of the day for barbecues, even the cook should be able to relax. Here's a simple barbecue sauce that's good with ham steaks. To a small can of tomato paste add ½ cup of sauteed chopped green pepper, 1 teaspoon cider vinegar, ½ teaspoon of Worcestershire sauce, and 1½ teaspoons of molasses. This is enough to serve six. Heat thoroughly, serve immediately —and then take things easy.

Marbled Pie is Favorite Dessert

There's a fresh-as-spring flavor in the combination of sweet plump prunes and tart orange in this Marbled Prune Pie. Honey sweetens it deliciously, and a marbling of whipped cream gives it a different look.

Marbled Prune Pie

1½ cups cooked prunes
1½ cups cooking liquid from prunes
½ cup honey
1 cup diced orange sections
¼ teaspoon salt
¼ teaspoon cloves
4 teaspoon plain gelatine
¼ cup cold water
½ cup whipping cream
1 baked (9-inch) pastry shell

Cut prunes from pits into small pieces. Combine with liquid, honey, orange, salt and spice, and heat to boiling. Soften gelatine in cold water and dissolve in hot prune mixture. Chill until very thick but not firm. Whip cream stiff and fold into prune mixture, blending lightly to give a marbled appearance. Turn into baked pastry shell. Chill until firm. Makes 1 (9-inch) pie.

COLORFUL CROQUETTES

Salmon croquettes taste good and look pretty when mildly spicy, scarlet pimientos are added to the croquette mixture. Add some finely chopped pimiento to the sau served with the croquettes for double delight.

DEVILED SANDWICH CRUNCH

A good sandwich filling is easily made by combining contents 1 family size can deviled ham with ½ cup cottage cheese, little chopped celery and maybe a soupcon of pickle relish. Spread on white or rye bread. Makes 4 thick, ham y sandwiches.

RIGHT MEASURE

when breading sea scallops for a Friday night supper count on a quarter cup of fine dry bread crumbs for each pound of scallops.

PEAS WITH APPEAL

To 2 cups of green peas, add a 4-oz. can of pimientos, chopped, and ¼ teaspoon of rosemary about 3 minutes before the cooking time is up. The flavor's wonderful!

COLOR ENOUGH

Membrane-free sections of orange and strips of green pepper will give color to a meat, poultry or fish platter.

The Statesman's Food SECTION

Tinting Done In Washer Is Practical

By BARBARA FESSLER
County Extension Agent

From scarves to skillets—color is news. Today's homemaker can change the color of her dresses or draperies almost as easily as she washes her clothes.

Tinting with all-purpose dye using the washing machine is a fair substitute for the troublesome dying. Color of the water-treated articles is not so permanent as if submerged in a boiling or simmering dye bath, but is very satisfactory for most purposes.

All types of washing machines are suitable for use in the tinting process. Before using all-purpose dye in your machine, be sure to read the manufacturer's instructions carefully. Some companies recommend waxing the white surfaces to prevent spotting the finish. Dye stains on the finish of the machine are difficult if not impossible to remove. Check your equipment to be sure no staining will result.

The all-purpose dye is the safest choice because today's fabrics are often a blend of several fibers. Be sure to read the directions on the package before you start to tint. Woolens should not be tinted in a washer because the flexing action tends to mat the fibers.

Amount Needed

To determine the amount of dye needed, weigh the article while dry. It is recommended that weights above five pounds not be attempted even in a washer. One to one and one-half packages of all-purpose dye normally will be required for each pound of material. The amount to use depends largely upon the color desired, but keep in mind the dyed color will always appear darker when wet.

If changing a dark colored article to a lighter shade or an article in any color to a different hue, use of a color remover first is recommended. Color removers should be used in a separate container, because the washer uses so much water that it weakens the action of the remover.

Dissolve the proper amount of all-purpose dye in a small pan of hot water on the range. Heat to a simmer, but do not boil; stir until all dye is thoroughly dissolved. Strain the dissolved solution through a clear cloth into another small pan. This will help to prevent spotting. With the material clean and your all-purpose dye dissolved in water and strained, you are now ready to do your tinting. Thoroughly wet the material and place in the washer. Fill the machine with the hottest water available; add the dissolved solution.

Immediately start the washer and let it run the longest possible time cycle. After your washer has completed the rinse cycle, either spin dry or remove the article and squeeze out water gently. Do not wring or put through a wringer.

If you use the conventional wringer type, give the material 10 to 30 minutes in the dye before emptying or draining the dye solution out of the washer. This will insure obtaining evenness of dying, uniformity of color, and the fullest color value possible.

The washer should be cleansed after tinting by filling with clear hot water, adding a small amount of soap and running on the last rinse for automatic washer or a short time for wringer machines.

Avocado Supper Dish Has Tuna

Creamed tuna is taken out of the realm of the ordinary when it's served over delicious slices of avocado. Tuna Avocado Supper is a good entree to keep in mind when supper has to be prepared in a hurry. Avocados are at the height of the season, so now's the time to try this hot tuna-avocado maindish.

Tuna Avocado Supper

2 tablespoons butter or margarine
3 tablespoons flour
¼ teaspoon salt
1¼ cups milk
1 (6½ or 7-ounce) can tuna
2 tablespoons chopped parsley
1 medium-sized avocado
Toast

Melt butter and blend in flour and salt. Add milk and cook and stir until thickened. Blend in coarsely flaked tuna and parsley, and heat thoroughly. To prepare avocado, cut into halves and remove seed and skin. Cut avocado into thin lengthwise slices and arrange over hot toast. Top with creamed tuna. Serve at once. Makes 4 servings.

Meat, Potatoes In One Burger

The whole main dish is in this one burger.

Meat-potatoburgers

¾ pound chopped raw beef
¾ cup chopped or coarsely grated raw potato
¼ cup chopped or grated onion
1 teaspoon salt
1 egg
Drippings or other fat or oil
1 cup tomato juice or puree
1 tablespoon flour

Mix all ingredients except fat, tomato juice, and flour. Form into 4 or 5 flat cakes.

Brown the cakes on both sides in fat or oil in a fry pan. Add tomato juice, cover, and simmer slowly until done, about 25 minutes.

Remove cakes and keep them hot. Mix flour with a little water and stir slowly into the liquid in the pan. Cook until thickened, stirring occasionally. Serve this sauce with the cakes.