

Colorful Mix Makes Salad For Buffets

It's easy to earn the reputation of a top-notch hostess. All that's needed is the ability to know what people like to eat, and the skill to know how to serve it as attractively as possible.

Macaroni salads, for instance, are always eagerly sought after. Here are two macaroni salads created to decorate your summer buffet. To make Macaroni Buffet Salad, arrange rows of your favorite salad ingredients, macaroni, chopped hard-cooked eggs, chopped green pepper, crumbled bacon, crumbled American blue cheese, chopped pimiento, diced chicken and diced avocado on a bed of chicory or your favorite salad greens. Serve with a delicious salad dressing quickly made with packaged salad dressing mix or from your own recipe.

Equally attractive for buffet service is the Macaroni Chef's Salad given below.

- MACARONI BUFFET SALAD**
- 2 tablespoons salt
 - 4-6 quarts boiling water
 - 4 cups elbow macaroni (1 pound)
 - 1 medium-sized avocado, pared and diced
 - Chicory
 - 1 hard-cooked egg, chopped
 - 1 medium-sized green pepper, chopped
 - 4 slices bacon, cooked and crumbled
 - 2 tablespoons lemon juice
 - 1 cup crumbled American Blue cheese (about 4 ounces)
 - 2 canned pimientos, chopped
 - 1/4 cups diced cooked chicken
 - 1 cup torn chicory

French dressing: Add 2 tablespoons salt to rapidly boiling water. Gradually add macaroni so that water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander. Rinse with cold water and drain. Chill.

Combine avocado and lemon juice; mix lightly. Line salad bowl with chicory. Arrange macaroni, eggs, green pepper, bacon, cheese, pimientos, chicken, 1 cup chicory and avocado in rows over chicory.

To serve: Sprinkle part of dressing across one end of salad at a time; toss lightly. Serves 8 to 10.

- MACARONI CHEF'S SALAD**
- 1 tablespoon salt
 - 3 quarts boiling water
 - 2 cups elbow macaroni (8 ounces)
 - 1/2 cup mayonnaise
 - 1/2 cup milk
 - 1 tablespoon prepared horseradish
 - 1/2 teaspoon paprika
 - 2 tablespoons vinegar
 - 1 teaspoon salt
 - 1 medium-sized cucumber, sliced and quartered
 - 1/2 cup sliced radishes
 - 2 medium-sized tomatoes, quartered
 - 2 cups torn salad greens
 - 2 slices boiled ham, cut in 1/4-inch strips

Add 1 tablespoon salt to rapidly boiling water. Gradually add macaroni so that water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander. Rinse with cold water and drain.

Meanwhile, combine mayonnaise, milk, horseradish, paprika, vinegar and 1/2 teaspoon salt; blend well. Add remaining ingredients and dressing to macaroni. Toss lightly but thoroughly. Makes 8 to 10 servings.

Ham Souffle for Luncheon Menus

A little ham goes a long way when it's served in a souffle and is very nice for luncheon.

- HAM SOUFFLE**
- 1/2 pound ham
 - 1 onion
 - 1/2 cup butter
 - 1 or 2 boiled potatoes
 - 1/2 cups milk
 - 3 eggs
 - 1/4 tablespoons flour
 - Salt, pepper, sugar
- Cut ham in fine strips, slice onion and brown together in butter. Butter a baking dish and place a layer of sliced potatoes on the bottom and over this a layer of fried ham and onions and the fat in the pan. Repeat until all is used. Beat milk, eggs and flour together, season and pour into the dish. Bake in a pan of water in moderate oven, 350° F., until the egg is set.

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A buffet salad depends upon looks as well as flavor for its success, and this one is good looking and good tasting. Arranged in layers, it's unusually colorful. Macaroni, avocado and blue cheese are featured.



Bits and pieces of gay red pimiento liven up these cornmeal pancakes. Filled too with a succulent mixture of tender crab meat and pimientos, the pancakes are simple to roll up and serve as individual servings. With this menu go young peas and tiny onions.

Pimiento Crab Special Treat

Cornmeal pancakes are news hot off the griddle when they get an inside scoop of crab and pimiento. No longer considered only breakfast food, these hearty cornmeal pancakes are spiced up in color and flavor with bits of bright red pimiento, and they make a tasty jacket for the delicate crab meat and tangy pimiento filling. Easy as 1-2-3 and inexpensive as well. Pimiento Crab Roll-Ups deserve front page space in your favorite cook book.

- CORNMEAL PANCAKES**
- 1 cup cornmeal
 - 1 cup flour
 - 1 tablespoon baking powder
 - 1 tablespoon sugar
 - 1 1/2 teaspoons salt
 - 2 cups milk
 - 1 or 2 eggs
 - 4 tablespoons melted margarine
 - 1/4 to 1/2 cup canned pimiento, chopped

Chocolate Cookies Are Dropped Kind

Drop cookies are always the easiest to make and often the most popular for afternoon snacks and evening picnics. Here is one for the cookie jar.

- CHOCOLATE COOKIES**
- 1/2 cup melted butter
 - 1 cup brown sugar
 - 2 squares melted chocolate
 - 1 egg
 - 1/2 cup milk
 - 1/2 teaspoon vanilla
 - 1 1/2 cups flour
 - 1/4 teaspoon soda
 - 1 teaspoon baking powder
 - 1/2 cup nuts
- Melt butter, sugar and eggs in bowl and beat until creamy. Add melted chocolate. Add dry ingredients alternately with milk. Add vanilla and nuts chopped. Chill for a few minutes. Drop from spoon on cookie sheet and bake 400°, 10 to 12 minutes.

The Statesman's Food SECTION

Turkey Rolls Anniversary Feature Fare

Turkey Teenies, like triple-layer cake, are irresistible dainties for the anniversary buffet. You will delight in seeing your guests enjoy them while musing the tender memories of your wedding day.

The Turkey Teenies are delectable three-bite size morsels, made with chopped cooked turkey meat blended with just enough peppery barbecue sauce to hold the meat together, and small homemade or bakery rolls of the Parker House variety. One Turkey Teenie will meet small appetites; heartier appetites will relish two or three.

The anniversary cake, made light and delectable with eggs, will add to the exciting and satisfying memories of the occasion.

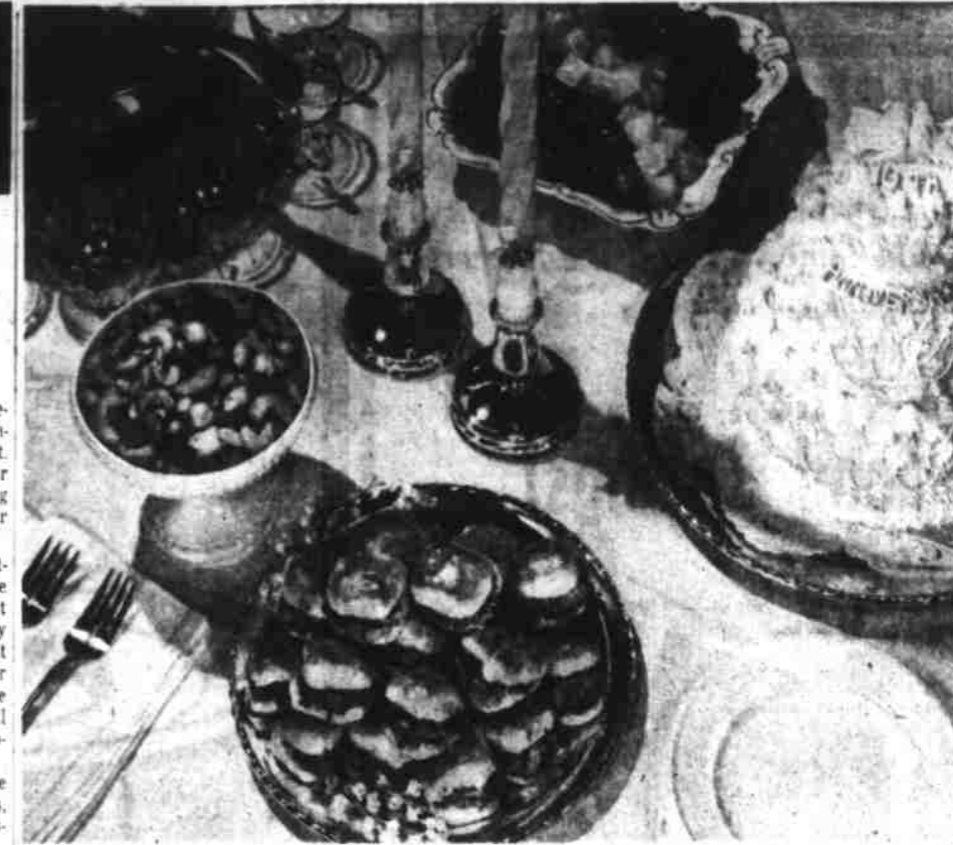
Supplement these buffet features with relishes, such as pimiento-stuffed olives, pineapple chunks and ripe olives, salted nuts, frosty fruit punch and hot coffee will inject the bit of "tradition" desired. This entire menu is easy to prepare, especially if the rolls and cake are purchased and the punch is prepared from canned fruit juices.

- TURKEY TEENIES**
- 1 teaspoon salt
 - 1/2 teaspoon pepper
 - 1 tablespoon paprika
 - 1 tablespoon sugar
 - 1/2 clove garlic or 1/2 teaspoon garlic salt
 - 1 cup catsup
 - 1 medium onion, finely chopped
 - 1/2 cup water
 - 1/2 cup lemon juice or vinegar
 - 1 tablespoon Worcestershire sauce
 - 1/4 cup butter or margarine
 - 2 cups cooked, chopped turkey
 - 3 dozen miniature soft rolls

Blend sauce ingredients and bring to a boil. Simmer, stirring occasionally, until thick. Add turkey. Continue cooking over LOW heat, 5 to 10 minutes, stirring occasionally, to blend and heat thoroughly. Cool about 15 minutes before filling rolls. Split rolls almost in half, horizontally. Place one level tablespoon turkey filling in each roll. Makes about 5 dozen Turkey Teenies.

LONG COOKING

Use your pressure cooker to free you from the kitchen this summer. A cup of dry butter beans soaked overnight in 2 1/2 cups water will cook in one minute at 15 pounds pressure. Let pressure drop slowly. Plan to use dry lima beans in hearty salads for patio meals.



There are actually more wedding anniversaries than weddings in June, because, even discounting those marriages that have fallen by the wayside, each couple has an anniversary every June. Here we consider a menu for a buffet meal in celebration of that anniversary. The meal includes turkey teenies, relishes cake and nuts. Punch will refresh.

Flavorsome Bread Has Dates, Orange

You get lots of flavor from graham crackers and dates to make this interesting bread.

- GRAHAM DATE BREAD**
- 1/2 cup sifted flour
 - 1 1/2 teaspoons baking powder
 - 20 square graham crackers, 1/4 teaspoon salt
 - 1/4 teaspoon salt
 - 6 1/2 oz. pkg. pitted dates, finely cut
 - 1 cup chopped walnuts
 - 1/2 cup butter or margarine
 - 1/2 cup sugar
 - 2 teaspoons grated orange rind
 - 2 eggs, separated
 - 1/2 cup orange juice
- Sift together flour, baking powder and salt; combine with graham crackers crumbs, dates and nuts. Cream butter or margarine; beat in sugar; add orange rind. Beat in egg yolks, one at a time. Mix in half the date mixture; blend in orange juice, then remaining date mixture. Beat egg whites stiff, but not dry; fold in spread butter in greased and floured loaf pan (about 9"x5"). For glass pan bake in moderately slow oven (325° F.) about 1 hour. For metal pan, bake in moderate oven (350° F.) about 1 hour.

Frozen Coffee Pie Recipe

Frozen Coffee Pie is a wonderful dessert for company or for the family. A good way to use up left-over coffee.

- Frozen Coffee Pie**
- 1 1/2 cups milk scalded
 - 1/2 cup sugar
 - 3 tablespoons cornstarch
 - 1/2 teaspoon salt
 - 1/4 cup strong coffee
 - 3 egg yolks
 - 1 teaspoon gelatine soaked
 - 1 cup cold milk
 - 1 teaspoon vanilla
 - 1 cup cream (remove layer)
 - 1 sponge layer cake

Scald milk on high heat. Mix sugar, cornstarch, salt and cold strong coffee. Add egg yolks. Add sugar mixture to scalded milk stirring, and cook on low heat until thickened. Add soaked gelatine and vanilla. Cool. When cool, pour into cake shell or freezing tray lined with cakes, garnish with whipped cream and shredded nuts. Freeze in chilling unit 2 to 3 hours.

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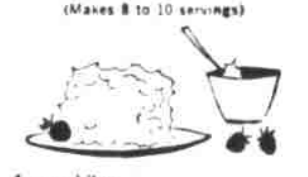


Strawberries! Ripe, red strawberries... whirled all through Creamy-rich Carnation Ice Cream! That's Strawberry Whirl Ice Cream, Carnation's newest Treat of the Month. Only Carnation could make it so good, because Carnation uses only specially cultivated strawberries and skillfully blends their fresh, true flavor into the world's smoothest, most delicious ice cream.



Carnation Strawberry Whirl is such a festive ice cream it makes even simple family dinners seem really special. And, when I'm having guests, I like to pamper them with this.

Strawberry Whirl Baked Alaska



- 4 egg whites
- 1/2 cup sugar
- 1/2 teaspoon cream of tartar
- 1 8-inch square layer sponge or white cake
- 2 pints CARNATION STRAWBERRY WHIRL ICE CREAM

Beat egg whites with sugar and cream of tartar until very stiff and glossy. Place cake layer on wooden board or heat proof platter. Cover cake layer with Carnation Strawberry Whirl Ice Cream. Cover with meringue. Brown in very hot oven (450° F.). *Bake 3 minutes, or until delicately brown. Serve at once.



It will be another whole year before we can enjoy Carnation Strawberry Whirl Ice Cream again (once this present supply is gone), so have it often while it lasts. My family just can't seem to get enough of this wonderful Carnation treat!



Never, never, wash strawberries under a stream of water. They're too tender for such treatment. Instead, put them in a bowl of water. The soil and sand will settle to the bottom of the bowl and you can lift the berries out gently with your hands. (Spread fingers apart to act as strainer.)

It's hard to improve on a dessert as delicious as Strawberry Shortcake, but it can be done! Serve it with fresh strawberries AND Carnation Strawberry Whirl Ice Cream. Why not treat the folks at your house tonight?



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