



Bacon-cheese waffles, served with maple syrup and good hot soup for luncheon are really thin slices of bread put together with bacon and cheese and grilled in the waffle iron. This is just one of a number of things to do with bread in the waffle iron.



Remember spaghetti casserole when cool weather sends you scurrying for more hot dishes. Here instant dry milk gives the liquid to spaghetti, cheddar cheese, eggs, nicely sparked with garlic, onions and seasonings.

Honey Cookies Use Peanut Butter

You should get about 5 dozen cookies from this recipe.

PEANUT BUTTER HONEY CRACKLES

1/2 cups sifted all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup shortening
1/2 cup peanut butter
1/2 cup firmly packed brown sugar
1 egg
1 cup strained honey
1 egg
Chocolate pieces or shelled, salted, whole peanuts
2 tablespoons granulated sugar

1/2 teaspoon grated orange rind
Sift together flour, baking powder, and salt. Cream together thoroughly the shortening, peanut butter, brown sugar, and honey. Beat in egg. Stir in dry ingredients until blended. Form into 1-inch balls; insert 1 chocolate piece or 1 peanut meat into center of each ball and reshape. Combine granulated sugar with orange rind and roll "balls" in this mixture. Place balls 2 inches apart on ungreased cookie sheet. Bake in a 375 degree F. (moderate) oven 12 to 15 minutes or until lightly browned and cracked.

FOR SCALLOPS

Crush half a dozen rusks and mix with a good dash of salt and pepper. Beat an egg with a couple of tablespoons of water just enough to mix yolk and white. Dip a pound and a half of scallops in the crumbs, then in the egg and again in the crumbs. Fry in deep or shallow fat to a beautiful golden brown. Serve with Tartar Sauce.



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The Statesman Food SECTION

Build Meals Around Best Sliced Bread

Bread and Butter Waffles may well be a favorite spur-of-the-moment dish for luncheons or small suppers. Round out the meal with a steaming bowl of soup if the day's cool, add a handsome bowl of fruit and a beverage — and you're ready to eat. Cheese-Bacon Sandwiches are a variation of the basic recipe which is so perfect for impromptu meals since the ingredients are pantry — shelf standbys; bread, milk, eggs and, of course, a waffle baker. Maple-blended syrup provides the finishing touch and that, too, is basic and like the other ingredients usually on hand.

You can make an interesting variation of the bacon filling, using instead two tablespoons drained crushed pineapple, and substituting either plain or whole wheat bread. And with this pineapple version, we suggest a super dessert: Top the sandwich with all the makings of a pineapple sundae. Then all you'll need as a preface is soup or salad.

BACON-CHEESE SANDWICHES
8 to 10 slices cheese bread
Butter
1/2 cup milk
Dash of salt
1 egg, slightly beaten
Maple-blended syrup

Dip each slice in egg-milk mixture thoroughly but quickly. Drain. Place (buttered side up) on waffle baker. Top with 2 slices crisp cooked bacon; cover with second slice of dipped bread (buttered side up) to make a sandwich. Bake in moderately hot waffle baker 5 minutes, or until golden brown. Makes 4 or 5 sandwiches. Serve with maple-blended syrup.

BREAD AND BUTTER WAFFLES

8 to 10 slices bread
Butter
1/2 cup milk
Dash of salt
1 egg, slightly beaten
Maple-blended syrup

Spread bread slices lightly but evenly on both sides with butter. Add milk and salt to slightly beaten egg. Blend well. Dip slices of bread in egg-milk mixture quickly. Drain. Bake in moderately hot waffle baker 5 minutes, or until golden brown. Serve hot with maple-blended syrup. Makes 8 to 10 waffles.

ROCK LOBSTER, PAN-AMERICAN STYLE

4-6 (6 oz.) frozen South African rock lobster tails
1 can tomato sauce
1/2 cup olive oil
2 tablespoons vinegar
2 tablespoons minced onion
1/4 cup minced celery
1/4 cup minced green pepper
1/4 cup minced stuffed olives

1 teaspoon salt
Drop frozen South African rock lobster tails in boiling, salted water. Cook tails 3 minutes more than their individual weight in ounces. For example, cook a frozen 6-ounce tail 9 minutes. If tails are thawed, cook only 1 minute more than individual weight. Drench with cold water, drain. Cut down both sides of underside with kitchen scissors, peel off underside. Insert thumb between shell and meat, gently pull meat from shell in one piece. Reserve shells. Chill meat and cut in large dice.

Mix tomato sauce with remaining ingredients. Add diced rock lobster meat and allow to marinate several hours. Serve in shells with toothpicks, as appetizer.

FANCY DISH

Split round sesame seed topped barbecue buns and fill with ripe olive chunks, thinly sliced celery and shredded cheese mixed with mayonnaise. When you want a hot sandwich wrap these in foil and heat in a moderate oven.



A meal that is definitely quick to prepare is this one which includes two interesting dishes, Salmon Macaroni Casserole and Louisiana Spinach, just right for a menu for unexpected company.

Lobster Tail Appetizers, Spicy, Piquant

Appetizers often make good main dishes when treated about the same way, but increased greatly in size. We have an example of this in the recipe for lobster appetizers that made small hors d'oeuvres, but served in a larger quantity provide good food for luncheon or dinner menu.

The lobster tails are boiled while, according to the directions on the package, removed from shells and marinated in an especially flavorful mixture. Served cold on toothpicks they are appetizers, served hot with boiled rice, they're a main dish.

MOCHA CREAM DOUGHNUTS

2 cups heavy cream
2 tablespoons confectioners' sugar
1/2 teaspoon instant coffee
1/2 teaspoon vanilla extract
4 plain doughnuts
2 teaspoons chopped nuts

Beat cream, confectioners' sugar, coffee and vanilla extract until stiff. Slice doughnuts in half, crosswise. Spread 2 tablespoons cream mixture between halves of each doughnut. Fill the center of each doughnut with 1 tablespoon cream mixture and sprinkle 1/2 teaspoon nuts over top. Yield: 4 Mocha Cream Doughnuts.

CREOLE SAUCE

2 onions, sliced
4 stalks celery, chopped
1/2 cup chopped green pepper
4 tablespoons fat
2 tablespoons flour
1 teaspoon salt
1 teaspoon monosodium glutamate
1 clove garlic, crushed
1 teaspoon chili powder or to taste
2 cups canned tomatoes

Brown onion, celery and green pepper in hot fat. Blend in flour, salt, monosodium glutamate, garlic and chili. Gradually stir in tomatoes. Bring to a boil and simmer 10 minutes. Serve over hot vegetables. Makes 2 1/2 cups.

WITH GLAZE

For a dessert that's hard to resist, bake some 3-inch pastry rounds and spread with softened cream cheese. Top with a well-drained canned peach half, cup side down, and brush with a melted currant jelly glaze.

MARASCHINO CHERRY ICE CREAM

2 eggs, separated
1/2 cup confectioners' sugar
1/2 cup milk
1/2 teaspoon salt
1/2 cup maraschino cherries, chopped and drained (about 20 cherries)

1 cup heavy cream, whipped
Combine egg yolks, sugar and milk; mix well. Cook over low heat, stirring constantly, until thickened; chill. Combine egg whites and salt; beat until stiff. Fold cherries, egg whites and cream into egg yolk mixture; turn into refrigerator tray. Freeze until firm, stir occasionally during first hour. Makes 4 to 6 servings.

Fruit, Meat In Special Grill Mix

For a nice combination of fruit, vegetables and meats try this:

LOIN LAMB CHOP GRILL
4 loin lamb chops
8 links sausage
2 cups cooked peas
4 bananas
4 pineapple spears
4 bacon slices

Have lamb chops cut 3/4 to 1 inch thick. Thoroughly preheat broiling oven. Place cooked peas in bottom of broiling pan. Put chops on a rack over them and broil. When chops are browned on one side, turn split link sausages and bananas and wrap together with a pineapple spear in the middle and a piece of bacon wrapped around the outside and fastened with a toothpick. Turn bananas and sausages once so they will brown evenly, and add the link sausages. Now split bananas lengthwise and put a spear

Doughnuts Make Good Hot Dessert

You can make pretty nice desserts from that old breakfast favorite, the doughnut. Here is one of the many suggestions.

Sauce for Fish, Vegetables Creole

A good, versatile sauce, such as Creole (below) is always a boon to have on hand. It goes with practically all vegetables. It is as well as the vegetables, may be prepared in quantity, then frozen in family-size units.

RIGHT



LOOKIT!—A MACARONI AND CHEESE DINNER BY MISSION



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Company Meal Uses Canned Fish, Spinach

An invitation to stay for supper is easy to give and pleasant to receive. But once accepted, there must necessarily be a flurry in the kitchen and a quick check of the menu to see that the family fare can be company food.

A meal combining imagination with warm hospitality is almost sure to be a success, no matter how quickly it must be prepared. Two attractively different supper dishes just right for this sort of entertaining are individual Salmon Macaroni Casseroles and Louisiana Spinach.

Salmon Macaroni Casseroles
1 can (1 lb.) macaroni in cheese sauce
1 teaspoon reared mustard
1 can (7 1/2 oz.) salmon
2 slices bread
2 tablespoons melted butter, or margarine

Mix macaroni and mustard. Gently stir in drained salmon broken into chunks. Place in individual casseroles. Sprinkle with bread cut into tiny cubes. Drizzle with melted butter. Bake in moderate oven (350 degrees) about 20 minutes, until heated. Three to four servings.

Louisiana Spinach
1 can (16 oz.) spinach
1 tablespoon butter, or margarine
1/4 teaspoon oregano salt and pepper
1 lemon

Combine drained spinach, butter and oregano; heat. Season to taste with salt and pepper. Serve with lemon wedges. Four servings.

Here are some more ideas for making canned foods come to the aid of the cook.

Cut canned luncheon meat into finger-shaped pieces and sprinkle with garlic powder. Wrap a half slice of bacon around each piece, fastening with a toothpick. Broil, turning often until bacon is crisp. Serve with chili sauce.

This easy children's dessert features canned strained baby or junior peaches as a sauce. Cut Y-shaped wedges from the center of cup cakes, fill with vanilla ice cream, and top with the strained peaches. Maraschino cherries make a nice garnish. You'll find the grown-ups will rave about Junior's dessert, too.

Use prune juice for the liquid in a fruit and vegetable molded salad. Dissolve lemon flavored gelatin in hot prune juice. When chilled and partially thickened, add chopped dates and apple and sliced celery. Serve on salad greens with fluffy mayonnaise.

HIGH FLAVOR

A filling of raisins and lightly spiced, sweetened canned apple sauce thickened with plain gelatin and chilled in a ginger snap crust makes a refreshing summer pie. Top with whipped cream.

Carnation corner



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Tuna Supreme Sandwiches
(Makes about 4 servings)

- 1 cup well-drained canned tuna
 - 2 cups prepared horseradish
 - 2 tablespoons sliced ripe olives
 - 1 tablespoon diced cheese
 - Pepper to taste
 - 1/4 cup Carnation Sour Cream
- Blend all ingredients thoroughly. Spread on buttered bread or toast slices. Serve with tall glasses of Carnation Nu-Rich Milk.



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