

Paper Plates Prerogative Of Husbands

If your husband is a "shortcut" genius in the entertainment department, and most men are, give him a few helpful hints, turn him loose in the kitchen and return to the boudoir to make yourself beautiful. When you emerge, just as the guests arrive, you'll find he has the situation well in hand. A buffet table, a broiler, meat and paper plates will mean no involved table settings, a complete meal served from one platter and best of all, no dishes to wash. He'll get by with it, and will have lots of fun just tossing the plates in the trash can. For a meal that's quick and easy, serve a French Dressed Broiler meal.

- FRENCH DRESSED BROILER MEAL**
- 6 medium-sized tomatoes
 - 1/2 cup fine dry bread crumbs
 - 1/2 cup garlic-flavored French dressing
 - 1 4-ounce can sliced mushrooms, drained
 - 1 16-ounce package frozen French-cut green beans, 1/2 lb.
 - 1 lb. lamb chops

Cut tops from tomatoes. Trim fine bread crumbs and 1/2 table-spoon French dressing mix well. Top tomatoes with crumb mixture. Combine mushrooms and 1/2 table-spoon French dressing. Cook over low heat 5 minutes. Arrange beans in bottom of broiler pan. Top with mushroom mixture. Arrange chops on broiler rack. Broil 3 to 4 inches from source of heat 10 minutes or until chops are browned. Turn chops and baste with remaining 1/2 table-spoon French dressing. Broil 3 minutes. Arrange tomatoes on broiler rack with chops. Broil 3 minutes. Serves 4.

ROLLED CUBED STEAK SKILLET MEAL

- 1 pound beef cubed steak cut in 4 pieces
- 1/2 cup shortening
- 2 medium-sized onions, sliced
- 4 medium-sized potatoes, sliced
- 4 medium-sized carrots, cut in strips
- 1/2 cup chili sauce
- 1/2 teaspoon beef concentrate or 1 beef bouillon cube
- 1 teaspoon salt
- 1/2 teaspoon sage
- 1 cup water

Roll cube steaks jelly-roll fashion. Fasten with skewers. Melt shortening, add cube steaks and cook over medium heat until browned on all sides. Add onions and cook over low heat until onions are tender. Add potatoes and carrots and cook until potatoes are lightly browned. Combine remaining ingredients and mix well. Add to vegetable mixture and cook, covered over low heat 20 minutes or until carrots are tender. Remove skewers. Makes 4 servings.

Meat Nests Use Sausage, Cereal

If you're planning a luncheon party one of these bright days, let the menu suit the mood and serve these whimsical—but delicious—individual Meat Nests.

Made with ground beef, bulk pork sausage, whole wheat flakes and seasonings, the mixture is pressed into custard cups and shaped to form nests. When baked fill with tiny cooked and parished potatoes and serve hot. Nice accompaniment would be a crisp green salad, hot rolls, beverage and perhaps petit fours as a light sweet.

- MEAT NESTS**
- 1 egg
 - 1 1/2 teaspoon salt
 - 1/2 teaspoon pepper
 - 1/2 cup milk
 - 1 cup whole wheat flakes
 - 1 pound ground beef
 - 1/2 pound bulk pork sausage
- Beat egg slightly add salt, pepper and milk. Crush cereal into fine crumbs, add crumbs and meat to first mixture and mix thoroughly. Press lightly into greased custard cups, shaping to form nests. Bake in moderately hot oven 600 degrees F. about 20 minutes. Serve nests filled with cooked potato balls. Sprinkle with chopped parsley. Yield 8 nests.

GOOD TOGO

Dice a leftover cooked potato and add it with some shredded cheddar cheese to an omelet.

NEW ENGLAND SPECIALTY

Creamed cod fish and baked potatoes.



Here is something really new in the ice cream line, and designed for those housewives who like to serve interesting innovations in their party refreshments. The ice cream, surprisingly enough begins with cream of rice cereal. There's also coconut, whipped cream and almond extract in the ice cream.

Ice Cream Really New Basically

Now we have something in the way of party desserts, which is really new. The frozen dessert begins with rice cereal, cooked in milk, to the resulting thickened milk is then added coconut, sugar and flavoring and then whipped cream. After freezing for about 3 to 4 hours, the ice cream may be served with fruit, and a topping of more coconut. No stirring is necessary while freezing.

Here is the interesting recipe:

COCONUT ICE CREAM

- 1 1/2 cups milk
- 2 tablespoons uncooked cream of rice cereal
- Dash of salt
- 1 cup tender-thin flaked coconut
- 1/2 cup sugar
- 1/2 teaspoon almond extract
- 1 cup whipping cream

Additional flaked coconut

Combine 1 cup of the milk with the cereal and salt in top of double boiler. Cook over boiling water for 10 minutes, stirring occasionally. Meanwhile combine remaining 1/2 cup milk, 1 cup coconut sugar and almond extract in electric blender, cover and blend at highest speed for about 2 minutes. Add cooked rice mixture and blend about 1 minute longer. Chill well. Then whip cream until thick. Fold in the coconut mixture. Pour into freezing tray of refrigerator, set control for coldest temperature and freeze until firm—3 or 4 hours. Serve atop your choice of seasonal fresh fruit with additional cream for a pretty topping. Makes about 1 quart or 4 to 6 servings.

Refrigerator Type Dessert

Use lemon as the flavoring for a refrigerator dessert. This recipe from the margarine people:

LEMON REFRIGERATOR DESSERT

- 1/2 cup 1/2 sticks margarine
- 1/2 cups sugar
- 3 tablespoons cornstarch
- 1/2 teaspoon salt
- 2 eggs slightly beaten
- 1 cup water
- 1/2 cup lemon juice
- 2 teaspoons grated lemon peel
- 2 tablespoons margarine
- 2 cups 7/8 oz. pkg. vanilla wafer crumbs
- 1/2 cup chopped pecans

Mix sugar, cornstarch and salt. Add eggs, water and lemon juice. Stir and cook very slowly about 20 to 30 minutes or until thick. Remove from heat and add lemon peel and 2 tablespoons margarine. Cool. Combine thoroughly 1/2 cup melted margarine, wafer crumbs, and pecans.

Press this crumb mixture into a 2 1/2 x 1 1/2 x 1 1/2 inch pan. Bottom and sides rubbed with margarine. Reserve about 1/2 cup crumbs for topping. Spread lemon filling over crumb mixture. Sprinkle remaining crumbs over top. Chill in refrigerator for at least 3 hours before serving.

SMOTHER 'EM

For smothered onions cook in a big skillet in butter or margarine until transparent, then cover, skil-let lightly and cook, stirring several times, until golden-brown.

NICE FLAVOR

Make a sweet-sour sauce for pot roast with cream, lemon juice and sugar.

NICE HOLDER

You can bake eggs in scooped-out tomatoes in a moderate oven.



Choice fish nourishment, no strong fishy odor!

Even the fussiest cats love Friskies! New Friskies Cat Food even smells good to people. It's made always from the finer, costlier fish cuts like best—no extra cost to you! No strong fishy smell ever. Friskies is a complete and fully balanced cat diet with select cereals and added Vitamins B₁, B₂ and E. Made to the high quality standards of the Carnation Company.

ANOTHER Carnation QUALITY PRODUCT
And for your dog, feed Friskies Dog Food!

Albert Silling Co., Div. of CARNATION COMPANY, Los Angeles 32, California

Food SECTION

Avocado, Tuna in Fine Main Dish

This Tuna Avocado Entree teams two favorites—tuna fish and avocado in a cream sauce flavored with wine and cheese. If you've never thought of avocados as a suitable entree ingredient, you are indeed missing one of their most delightful uses.

TUNA AVOCADO ENTREE

- 3 tablespoons butter or margarine
- 3 tablespoons flour
- 1/2 teaspoon salt
- 1 1/2 cups milk
- 3 tablespoons white table wine
- 3 tablespoons grated Parmesan cheese
- 1 1/2 or 2-ounce can tuna
- 1 medium-sized avocado
- Crisp hot toast

Melt butter and blend in flour and salt. Add milk and cook and stir until thickened. Blend in wine and cheese. Flake tuna coarsely and stir into sauce. To prepare avocado, cut into quarters and remove seed and skin. Cut fruit into large cubes and add to sauce. Heat a few minutes, but do not allow to boil. Serve at once on crisp toast. Serves 4.

INSIDE STUFF

Add a little grated onion to cream-style cottage cheese. Use it as a sandwich filling with thinly sliced cucumbers or tomatoes.

Sunshine
Scotty Krispy Crackers
Lb. Box **25¢**

This Week's Special Only at
ED'S MARKET 1120 S. 12th St. Phone EM 2-6403
Big Pork Sale
Fresh Ham - Side Pork
Loin and Shoulder
Don't Miss This Sale!
Pork Roasty—Fresh
FRYERS 1 lb. 14 oz. avg. **95¢** Each

Boyd's **COFFEE** **89¢** Lb.
Zee **TOILET TISSUE** **29¢** 4 Roll Pack

Lipton's **TEA**
1/2 Lb. **85¢**
48 Bags **65¢**

This Week's Special Only at
FREY'S \$ SAVER MKT.
DELUXE **FROZEN DESSERTS**
ASSORTED FLAVORS
1/2 Gal. **59¢**

This Week's Special Only at
DEL-MAR-KET 3125 N. River Rd. Phone EM 4-4233
Clear Lake Gro. 8340 Wheatland Rd.
PURE **GROUND BEEF**
2 Lbs. **69¢**

Beautiful Glassware filled with delicious
BIG TOP PEANUT BUTTER
REDEM YOUR BIG TOP COUPONS HERE
With 10c Coupon Page 2 Food Section

KILL bugs-insects
fast... easy... effective...
Nourishes completely!
NEW Friskies CAT FOOD
2 Tall Tins **29¢**

This Week's Special Only at
JONESWAY MKT. Rt. 1 Brooks EM 2-3755
CASCADIAN **PICNICS** Lb. **39¢**
PORK **Sausage** 2 Lbs. **69¢**

This Week's Special Only at
CHRIS' MKT. 2060 MARKET ST. Ph. EM 2-4149
Smoked Ready to Eat
TURKEYS Lb. **79¢**

Nalley's Pickles
KOSHER or BANQUET
DILLS 24 oz. Jar **39¢**

FRESH-TENDER **CORN** 3 Ears **21¢**
CRISP-TENDER **CELERY** Bunch **15¢**
SWEET-JUICY **ORANGES** Lb. **10¢**
Libby's Fresh Frozen **SLICED STRAWBERRIES** 5 Pkg. **98¢**
BROOKDALE FROZEN **PEAS** 5 10 oz. Pkg. **49¢**

BRADLEY'S MARKET
180 N. Com'l. Formerly Hoffman's Ph. EM 3-5563
WE FEATURE U. S. GOVT. INSPECTED MEATS
FRESH DRESSED—OVEN READY
HEN Turkeys Lb. **33¢**
VEAL SALE!
Veal Round Steak **79¢**
Veal Sirloin Steak **59¢**
Veal Roast **49¢**
Baby Beef Liver **49¢**

WIN A 1957 DODGE SIERRA STATION WAGON and FREE Family Vacation to Banff, Lake Louise and Glacier National Park. (FIRST PRIZE)

U AND I sugar CONTEST
Complete this sentence in 25 words or less: "I (we) buy 'U and I' Sugar because..."

125 BIG PRIZES!

- 3rd—Admiral 14 cu. ft. Upright Food Freezer. Your own deep-freezer capacity frozen food pantry.
- 2nd—Sponex Vacuum Washer-Dryer Combination with multi-cycles and all-fabric heat control.
- 4th—Waste King Dishwasher. The automatic household helper.
- 5th—6th—Big Boy Wagon Barbecue Sets.
- 7th—Argos Camera with Flash Attachment and Carrying Case. America's most popular 35mm camera.
- 8th—17th—New Bedford Softshower. The original liquidizer.
- 18th—Dunmeyer Silver Chef Mixer.
- 19th—Dunmeyer Electric Skillet.
- 20th—22nd—Grossman Combination AM-FM Table Model Radio.
- 23rd—26th—100-pound bags of U and I Sugar.
- 27th—29th—50-pound bags of U and I Sugar.
- 30th—74th—25-pound bags of U and I Sugar.
- 75th—125th—10-pound bags of U and I Sugar.