

Rice, Cheese Loaf Good Hot, Cold

Spring and summer cooking takes on a decidedly different look in many households, when the trend is toward outdoor meals and suppers to take out. Many families attend covered dish dinners where the foods must be carried along by good looking and able to withstand standing for some time.

We have such a dish as a rice-cheese loaf that gives a maximum of goodness even after being carried to the picnic grounds. It is good either hot or cold and is practical to make well ahead of time.

This unusually good rice loaf, sharpened with cheese and mustard, has hard-cooked eggs in its center. Slight sage seasoning adds delicate surprise flavor. Serve with broiled tomatoes, buttered corn (try the frozen cream type), garlic toast and a fruit compote dessert for a well-rounded meal.

SURPRISE RICE LOAF
 1/2 cup flour
 1 1/2 teaspoons salt
 1/4 teaspoon pepper
 1/4 teaspoon dry mustard
 1/4 teaspoon sage
 2 1/2 cups milk
 2 cups grated sharp cheddar cheese
 1 tablespoon grated onions
 3 cups cooked rice
 3 eggs, slightly beaten
 1 hard-cooked egg
 Combine flour, salt, pepper, mustard, sage and about 1/2 cup of the milk, stir until smooth. Stir in remaining milk. Cook until thickened, stirring frequently. Add cheese and stir until cheese is melted. Remove from heat. Fold in onions and rice. Stir in slightly beaten eggs.
 Line bottom of greased 8 1/2 x 4 1/2-inch loaf pan with waxed paper. Put about half of the rice-cheese mixture in bottom of pan. Arrange hard-cooked eggs lengthwise in center. Cover with remaining rice and cheese. Set in pan of hot water. Bake in moderate oven (350 degrees) about 1 hour or until set. Let stand in pan about 5 minutes before unmolding. Yields six servings.



A good dish for family or covered dish dinners is this rice-cheese loaf with hard-cooked eggs. Slight sage seasoning gives it a meat-like flavor that is unexpected. The loaf is good hot or cold.



A whole main course is served on a dinner plate. The menu includes flavorful curried hard-cooked eggs on rice, and a dish of coconut and mandarin oranges for contrast. Alongside, serve peanuts. The margarine folks suggest cutting their spread with small cookie cutters, to go with the sesame seed rolls.

Frying Chicken Easily Prepared For Two Diners

In the frying pan chicken responds beautifully to butter or margarine. Brown the chicken on all sides first, then cover the skillet, keep the flame low, and it will finish cooking itself in a half hour's time. That half hour will easily be enough to prepare the rest of dinner. As a matter of fact, if you want to relax a bit put two potatoes in the oven to bake when you start the chicken, use five minutes to make a salad, and use twenty-five to catch up with the evening newspaper, or for a pleasant pre-dinner chat.

Once your chicken is cooked, you have a wide choice of quick sauces and garnishes at your disposal. In a few minutes you can saute mushrooms or scallions, almonds, or onions, adding herbs if you can enjoy them. While wine is a good medium for any of these procedures, so is chicken stock, simply made by dissolving a bouillon cube in boiling water. Half a cup of heavy cream added to the pan juices and stirred while it heats makes a smooth rich sauce of a different kind. And you can do better than a sauce made with orange juice. The orange and chicken combination is both original and refreshing.

QUICK CHICKEN FOR TWO
 1 teaspoon monosodium glutamate
 1 broiler fryer chicken, cut in pieces
 1/4 teaspoon salt
 1/4 teaspoon pepper
 1/4 teaspoon paprika optional
 4 tablespoons butter or margarine
 1/2 cup orange juice
 Sprinkle monosodium glutamate over the flesh side of chicken and a little over the skin side. 15 to 30 minutes before cooking. Just before cooking sprinkle with salt, pepper, and paprika. Melt butter in skillet. Add chicken, brown on all sides. Reduce heat, cover and cook slowly 25 to 35 minutes, or until fork tender. If desired, uncover last 10 minutes cooking time for crisp chicken. Put on heated serving platter. Add orange juice to skillet, heat, stirring constantly. Pour over chicken. If desired, sprinkle with toasted slivered almonds.
 Note: If desired, 1/2 cup heavy cream or white table wine may be substituted for orange juice. For one serving, half all ingredients. Freeze remaining chicken half for later use.

Strawberry Jam One of Best

Strawberries are to be important fruits for local tables for awhile now, so let's look at a recipe for putting them in cake.

STRAWBERRY LAYER CAKE
 1/2 cup butter or margarine, softened
 2 1/2 cups sifted confectioners' sugar
 1 10-ounce package frozen sliced strawberries, thawed
 1 tablespoon cornstarch
 2 8-inch cake layers
 Combine butter or margarine and sugar; add 1/2 cup strawberries and mix well. Combine remaining strawberries and cornstarch; mix well. Cook over low heat, stirring constantly until thickened and clear. Chill. Frost one layer with sugar mixture; top with 1/2 cup thickened strawberry mixture. Top with remaining cake layer. Frost top and sides of cake with remaining sugar mixture. Spread remaining strawberry mixture over top. Chill. Garnish with mint leaves, as desired.

Curry Eggs With Rice For Supper

Chickens all over the country pay tribute to spring by producing a bumper crop of eggs. This is the season when eggs are at their best, and usually most economical. Somehow eggs seem especially suitable for spring menus.

An especially pleasing way to serve them is with a sauce delicately seasoned with curry powder, a luscious cream sauce, and a hint of orange rind and orange juice, as this one has. Almost every really good sauce has as its foundation a fresh table fat.

Curried food naturally calls for rice, hot and fluffy. Whether you use pre-cooked rice or the kind that needs longer cooking, be sure it is cooked so that each grain is separate. If not only looks prettier that way, but it is especially enjoyable to eat.

If you like serve as many of the usual curry accompaniments as you wish. Pass small bowls of chopped peanuts, unsweetened coconut, and chopped hard-cooked egg to sprinkle over each serving. Many people like chutney with any curry, but chopped sweet sour pickle or relish does just as well. A cooked green vegetable and a dish of crisp new radishes complete the menu.

1 teaspoon salt
 1/4 teaspoon pepper
 1/2 teaspoon grated orange rind
 1/4 cup orange juice
 2 cups hot cooked rice
 Parsley or watercress
 Shell hard-cooked eggs. Cut 6 eggs into quarters lengthwise, reserving one egg for garnish in skillet. Melt margarine over moderate heat. Add onion and summer gently about 5 minutes. Stir in flour and curry powder. Gradually add milk, stirring constantly until smooth and thickened. Add salt, pepper, orange rind and juice. Blend thoroughly. Gently stir in quartered eggs, taking care to avoid breaking. Heat well. Spoon over mounds of fluffy hot rice. Garnish with chopped egg and parsley or watercress.

CUCUMBER SALAD
 The dressing comes right along with this salad.
DANISH CUCUMBER SALAD
 2 tablespoons vinegar
 2 tablespoons water
 1/4 teaspoon salt
 1/4 teaspoon white pepper
 About 2 cups paper thin cucumber slices
 Chopped parsley
 Mix ingredients for the dressing pour over cucumber slices. Marinate for 1 hour. May be sprinkled with chopped parsley.

CURRIED EGGS ON RICE
 (6 servings)
 7 hard-cooked eggs
 4 tablespoons margarine 1/4 lb.
 2 tablespoons refined onion
 4 tablespoons flour
 1 teaspoon curry powder
 2 cups milk

serve SEA FOOD

for dinner tonight!

<p>FRESH DEEP SEA</p> <p>CRAB lb. 29¢</p> <p>FRESH SLICED</p> <p>HALIBUT lb. 59¢</p> <p>FRESH CHINOOK</p> <p>SALMON lb. 89¢</p> <p>BY THE PIECE</p> <p>LING COD lb. 29¢</p> <p>FRESH FILLET OF</p> <p>RED SNAPPER lb. 39¢</p> <p>FRESH FILLET OF</p> <p>CAT FISH lb. 45¢</p> <p>FRESH FILLET OF</p> <p>SOLE lb. 59¢</p> <p>FRESH SKINNED</p> <p>SOLE lb. 43¢</p>	<p>FRESH SILVER SIDE SALMON</p> <p>By the Piece Lb. 59¢</p> <p>OVEN READY HENS Lb. 45¢</p> <p>PAN READY LARGE FRYERS Lb. 59¢</p> <p>OCEAN-FRESH SEA FOODS</p> <p>FITTS</p> <p>Fresh Seafood and Poultry</p> <p>216 N. Commercial Phone EM 4-6705</p>
----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

The Food SECTION

Sweet Milk Makes Short Cut Dishes

A soft custard sauce suggests all sorts of dessert variations. It's especially good with cottage pudding or baked chocolate pudding. Just as good with gelatin desserts and cornstarch pudding. Here's one that's easy to make with sweetened condensed milk.

COMBINE 1 tablespoon flour, 1/4 teaspoon salt, 1/4 cup sweetened condensed milk in top of double boiler. Slowly add 1 1/2 cups hot water while stirring. Cook over boiling water stirring constantly, until slightly thick. Remove from heat. Slowly add to one beaten egg while stirring rapidly. Return to top of double boiler. Cook over hot, not boiling, water, stirring constantly, until mixture coats a silver spoon (about 10 minutes). Remove from heat at once and quickly cool. Add 1/4 teaspoon vanilla. Serve.

When strawberries are ripe and plentiful, try this—a sort of short cake variation. Spread a store cake layer with frosting, add crushed strawberries. Top with another cake layer, the rest of the frosting, and whole or halved berries. Serve at once. This creamy frosting made with sweetened condensed milk is delicious with the berries and it's magically easy and quick.

LEMON BUTTER FROSTING
 4 tablespoons butter
 1/2 cup 1/4 lb. can sweetened condensed milk
 1 1/2 teaspoons grated lemon rind
 3/4 cups sifted confectioners' sugar
 1 to 2 tablespoons lemon juice
 Cream butter. Gradually stir in 1/4 cup sweetened condensed milk. Add lemon rind, mixing well. Add sugar gradually alternating with remaining sweetened condensed milk, beating until smooth. Add 1 to 2 tablespoons lemon juice and beat well. Spread on cooked cake. Makes 2 cups.

A dozen cup cakes frosted half a dozen different ways will make a real hit at a party. Use a quick basic frosting made with sweetened condensed milk that's smooth and creamy. Then add the variations. Frost six with plain chocolate, sprinkle two with silver shot candies or sparkling colored sugar, two with coconut. Add a half teaspoon of grated orange rind to enough frosting for two cakes and a couple of teaspoons of coarsely chopped walnut meats to the frosting for two others. Finish frosting for the remaining two cakes. Here's the basic recipe:

MAGIC-QUICK CHOCOLATE FROSTING
 1 1/2 cups (15-oz. can) sweetened condensed milk
 1 tablespoon water
 1/4 teaspoon salt
 2 squares (1 oz.) unsweetened chocolate
 1/4 teaspoon vanilla extract
 Put sweetened condensed milk, water and salt in top of double boiler. Mix well. Add chocolate. Cook over rapidly boiling water, stirring often, until thick (about 10 min.). Remove from heat. Cool. Stir in vanilla. Spread on cold cake. (Makes 1 1/2 cups.)

NEW METHOD!
 Cook dumplings without a lid on your skillet for about 10 minutes, then cover and finish cooking in another 10 minutes. New method!

FOR LAMB
 Rosemary and garlic are "musts" for lamb.

MORE HERBS
 A pinch of basil does things for sauces made with tomato.

Cheese Sauce on Spring Vegetable

For added flavor to step up the family acceptance of the wonderful spring vegetable crops now appearing in the market vegetable department, pour on the cheese. Surprise the family tonight with vegetables smothered in a rich, creamy cheese sauce. Easy to fix and a perfect way to get more much-needed protein in your family diet.

FRESH CHEESE SAUCE
 2 tablespoons butter
 2 tablespoons flour
 1 cup milk
 1 cup grated cheese
 Melt butter, add flour and blend. Add milk and cook over low heat until thick, stirring constantly. Add cheese and stir until melted. Pour over asparagus, cauliflower, potatoes and other vegetables.

Another good way to serve protein to the family and a very good Lenten meat substitute is a cheese omelet. Right now, cheese and eggs are both very good buys and loaded with just the food value we need.

CHEESE OMELET SUPREME
 4 eggs
 4 tablespoons milk
 1/4 teaspoon salt
 Dash of pepper
 1 cup shredded cheese
 1 tablespoon butter
 Beat eggs with milk, salt and pepper until frothy. Heat butter in heavy skillet over moderate heat until it bubbles. Pour in egg mixture and cook over low heat, lifting with spatula occasionally and turning pan to allow uncooked portion to run underneath. When most of mixture is set, sprinkle shredded cheese over the top and place under moderate broiler heat to allow cheese to melt slightly. Serve on hot platter. Delicious with crisp sautéed hard rolls and butter, milk and ice cream.

Your Best Buy!

Spreckels Granulated Sugar... In the extra thrifty 2, 5, 10 and 25 pound bags!

Westerners are sweet on Spreckels Sugar

BEG-MORE

MORE for your dog... and this **30¢ COUPON** too!

Here's more value for every penny... More meat... More concentrated nourishment with the minimum of fat. There's more of everything your dog needs in a BEG-MORE full pound can. Now! Step up to quality. Feed BEG-MORE. It does more for your dog and you get this 30¢ coupon, too.

AT GROCERS, VETERINARIAN AND PET SHOPS

BEG-MORE Dog Food
DOES MORE FOR YOUR DOG

ONLY THE FINEST 1/3 OF THE TUNA

BREAST-O-CHICKEN
HI-PROTEIN TUNA

Breast-O-Chicken Tuna is always firm, tender and wonderfully delicate in flavor—for only the finest one-third of the tuna is packed under this famous brand. It is rated excellent, also, in both quantity and quality of body-building protein.

In fancy solid pack or popular chunk style, Breast-O-Chicken means best-o-tuna!

FRONT QUARTER	HALF	HIND QUARTER
lb. 33¢	lb. 33¢	lb. 35¢

NAMELESS

1940 Mission St. Salem

Beautiful Glassware filled with delicious

BIG TOP

PEANUT BUTTER

31c | 39c

REDEEM YOUR BIG TOP COUPONS HERE

SAVE 10c with Coupon Page 2 Food Section

FISHERS FLOUR		5 -lb. Bag	45¢
NEW PAK—NO LOST ENDS			
SARAN WRAP		12-in. Roll	35¢
Ritz CRACKERS		Lb. Box	35¢
HAWAIIAN PUNCH		46-oz. tin	29¢
AA EXTRA LARGE			
EGGS		Doz.	49¢
FANCY—RIPE			
TOMATOES		2 Lbs.	25¢
CRISP—GREEN			
CUCUMBERS		Each	5¢
FRANKS		3 Lbs.	99¢
IOWA BACON		Lb.	59¢
GROUND BEEF		3 Lbs.	99¢
RIB STEAK		Lb.	49¢
WIENERS		Lb.	49¢
T-BONE STEAK		Lb.	59¢
LOCKER BEEF			