



Olive-pineapple veal cutlets, mashed yams and buttered cauliflower make a menu that's mostly cooked in a skillet. Stuffed green olives give the meat and fruit combination a welcome piquancy.

### Skillet Dish Takes Fruit With Meat

New to skillet dish for these cold winter evenings is a combination of veal cutlets, pimento-stuffed green olive slices and pineapple chunks. The use of green olives is a delicious way to accent meat and fruit specialties, and you'll like the added attractiveness of the bright olive color. Try olives too, with flank steak in the stuffed flank steak recipe.

#### OLIVE-PINEAPPLE CUTLETS

- 4 veal cutlets, about 1/4-inch thick
- 1 egg, slightly beaten
- 1/2 cup fine dry bread crumbs
- 2 tablespoons melted butter or margarine
- 2 tablespoons sugar
- 1 teaspoon salt
- 1/2 cup sliced pimento-stuffed green olives
- 1 1/2-ounce can pineapple chunks
- 1 tablespoon grated orange rind
- 1/2 teaspoon cloves
- 1 teaspoon paprika

Dip veal in egg and coat with bread crumbs. Cook in butter or margarine until browned on both sides. Combine remaining ingredients; mix well and add to veal mixture. Cover and cook over low heat 45 minutes. Uncover and cook 15 minutes or until meat is tender. Makes 4 servings.

#### OLIVE-STUFFED FLANK STEAK

- 1/2 cup chopped pimento-stuffed green olives
  - 1/4 pounds flank steak, cut in 4 strips
  - 2 tablespoons salad oil
  - 1/2 cup water
  - 1/2 teaspoon basil
  - 1 medium-sized head cauliflower
  - 2 tablespoons butter or margarine
  - 1 teaspoon paprika
  - 1/2 teaspoon salt
  - 1/2 teaspoon pepper
- Sprinkle olives on steak. Roll up steak strips jelly-roll fashion. Fasten with toothpicks. Cool in oil until browned on all sides. Add water and basil. Cover and cook over low heat about 1 hour, or until meat is tender. Add more water during cooking period if necessary. Makes 4 servings.
- Meanwhile, cook cauliflower: covered, in a small amount of boiling salted water about 30 minutes, or until tender. Drain. Combine remaining ingredients. Heat in serving temperature, stirring occasionally. Pour over cauliflower. Serve cauliflower with steaks.

#### WAIT AWHILE

You probably know that roast beef should stand about 30 minutes before carving. But did you know that it's a good idea to give baked ham the same waiting treatment?

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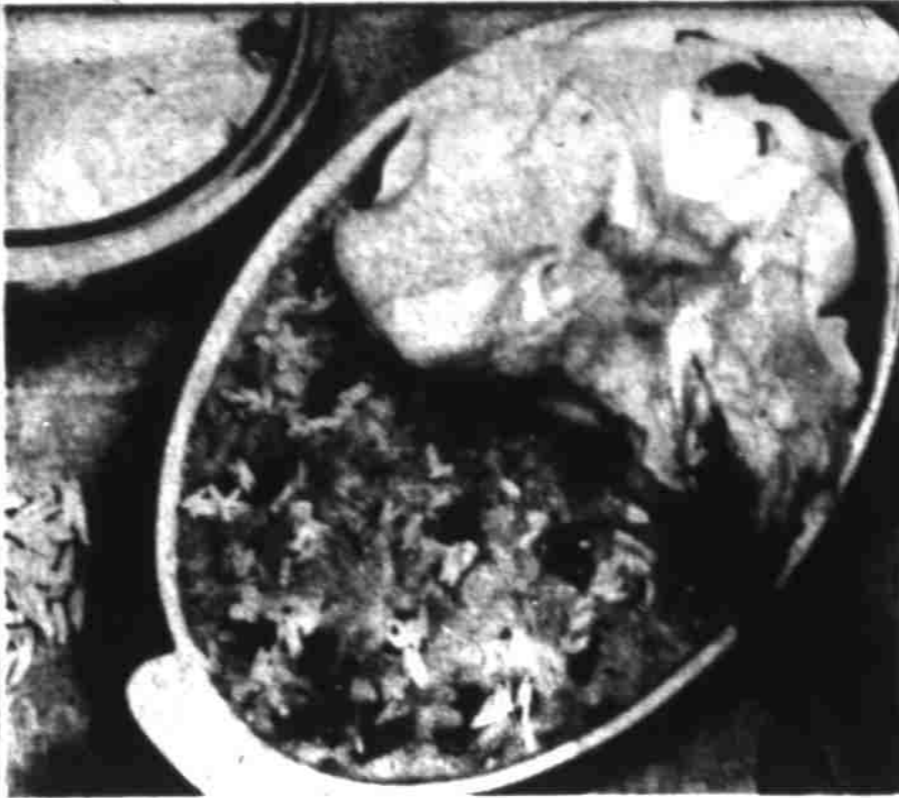
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Here's something pretty luscious: coffee topping on rice pudding. The date rice pudding, made with egg yolks, has a topping of meringue that's given a flavor of coffee (using the instant kind for speed) and almonds. It's really a company dessert.

### Coffee in Meringue on Rice Dish

For an extra special treat, sprinkle sliced almonds on the coffee-flavored meringue topping to this tasty rice pudding. It is made of warm cooked rice, eggs, milk, brown sugar and dates. Serve it following a fine balanced meal of barbecued lamb ribs, squash, minted pear salad and buttermilk biscuits.

#### COFFEE DATE RICE PUDDING

- 1/2 cup uncooked rice
- 1 1/2 cups water
- 1/2 teaspoon salt
- 1 egg yolk
- 1/2 cup brown sugar
- 1/2 cup butter or margarine
- 1/2 cup chopped dates
- 1/2 teaspoon vanilla flavoring

Combine rice, water and salt in 2-quart saucepan. Bring to a boil, lower heat. Cover and simmer about 18 minutes or until rice is tender and liquid absorbed.

#### COFFEE MERINGUE

- 1/2 cup sugar
- 1 teaspoon instant coffee
- 1/2 teaspoon salt
- 1 egg whites
- 1/2 cup blanched almonds, sliced

Combine sugar, coffee and salt. Beat egg whites until stiff but not dry. Add sugar mixture gradually and beat until whites stand in peaks. Spread meringue very gently over pudding. Sprinkle with sliced, blanched almonds.

#### Baked Potato as Patio Specialty

For something a little different in baked potatoes. After a potato is baked thoroughly, split it open and work into it a mixture of butter or margarine, a goodly amount of bleu cheese, salt and pepper. Replace in oven until the cheese-butter mixture is thoroughly melted.



### Jelled Salad For Warm Day

Diced red pimento gives this gelatin salad its name—Red Dot Salad. Molds. The eye-appealing pimento is folded into lime-flavored gelatin together with crushed pineapple and diced avocado to make a good-looking as well as good-tasting salad. Avocados are at their best now. Serve them not only in salads, but in interesting entrées, sandwich spreads and desserts.

#### RED DOT SALAD MOLDS

- 1 package lime-flavored gelatin
- 1 1/2 cups hot water
- 2 tablespoons lime or lemon juice
- 1 cup undrained crushed pineapple
- 5 teaspoons salt
- 1 cup diced avocado
- 2 tablespoons diced pimento
- 2 tablespoons green

Dissolve gelatin in hot water. Blend in lime or lemon juice, pineapple and salt. Cool to consistency of unbeaten egg white. To prepare avocado, cut fruit into halves and remove seed and skin. Dice fruit. Fold diced avocado and pimento into gelatin mixture. Turn into individual molds and chill until firm. Unmold on salad greens to serve. Makes 16-ounce molds.

#### MORE CREAMY

Cook rice in milk if you want it to be creamy and have extra nutrients. Nice served with fresh or thawed frozen raspberries.

#### SPICY BIT

Cooking prunes add a cinnamon stick, a few whole cloves or a few slices of orange or lemon for good flavor.

#### RICH, SMOOTH

Rich smooth scrambled eggs result when you add a couple of tablespoons of cream for each egg.

### Combine Olives With Cheese

Cheese and Olive Puff is so good you'll be serving it often. Olive slices give a stick-to-the-ribs quality and make this version a more substantial soufflé than any other you've ever made. Olive slices give distinctive flavor that accent this puffy golden baked entrée. Carry a whiff of meat here, but plenty of sharp ripe olives satisfy.

#### CHEESE AND OLIVE PUFF

- 1/2 cup olive oil
- 1/2 cup milk
- 1 teaspoon salt
- 1/2 teaspoon dry mustard
- 1/2 cup quick-cooking farina or corn meal
- 3 eggs
- 1 cup grated sharp American cheese

Cut olives into large pieces. Sauté milk with salt, mustard and cayenne. Slowly stir in farina, and cook and stir until mixture thickens. Remove from heat. Separate eggs and beat whites until stiff. With same beater beat yolks lightly. Slowly stir hot mixture into egg yolks. Blend in cheese and olives. Fold in stiffly beaten egg whites. Turn into greased 2-quart casserole and set in pan of hot water. Bake in moderate oven (350 degrees F.) 45 minutes. Serve at once from baking dish. Makes 4 to 6 servings.

#### OLD FASHIONED

Pennsylvania Dutch favorite: Noodles cooked with dillweed. Use one-quarter teaspoon of saffron to four cups (1/2 pound) medium-wide noodles; add the saffron just after the noodles are turned into the boiling salted water.

### Freeze S'wiches (Rhubarb Makes Bread Pudding For Convenience)

A batch of frozen sandwiches can come in handy says a University of Wisconsin food specialist.

Most sandwiches, properly packaged, freeze and store well for two or three weeks. And they can be frozen already put together if you like, just as fillings and spreads.

The food instructor said fillings especially good for freezing are: Jamcheese meats, sliced roast beef, pork ham, chicken turkey or other left-over meats.

Diced beef, tuna, salmon, sliced cheese, cheese spreads, hard cooked egg yolks and peanut butter can be frozen separately—or combined with mayonnaise, creamed chives, softened butter, sliced or chopped olives or pickles to make a spread.

However, raw lettuce, celery and tomatoes should never be frozen, hard-cooked egg whites get tough and fruit juices soak into the bread.

To make the sandwiches, spread the bread generously with butter or margarine to keep the fillings from soaking in. Wrap each sandwich in moisture-vapor proof paper.

**RHUBARB BREAD PUDDING**

- 4 cups fresh rhubarb (1-inch pieces)
- 1/2 cup crushed pineapple
- 1/2 cup sugar
- Red food coloring if desired
- 2 cups milk
- 1/2 teaspoon salt
- 1 cup crushed bread cubes
- 1 egg, separated
- 1/2 teaspoon cream of tartar
- 1/2 teaspoon salt
- 1/2 cup rhubarb, pineapple and pineapple

1/2 cup of the sugar. Bring mixture to boiling, reduce heat and simmer about 3 minutes. Stir in red food coloring. Cook to take

Warm. Meanwhile, scald milk. Stir in 1/2 cup sugar and 1/2 teaspoon salt until dissolved. Pour over bread cubes. Cool to lukewarm. Blend in slightly beaten egg yolks. Stir in rhubarb mixture. Turn into buttered 2-quart casserole. Bake in moderate oven (350 F.) about 30 minutes. Add cream of tartar and salt to egg whites. Beat until foamy. Add remaining sugar gradually and continue beating until stiff peaks are formed. Remove casserole from oven. Spread meringue evenly over rhubarb mixture. Bake in moderate oven (350 F.) 5 to 10 minutes longer. Serve pudding either warm or chilled. Makes 6 servings.

### Avocado, Cherry Dessert Rich

Admittedly this Avocado-Cherry Mousse is not for calorie watchers, but oh it tastes better than ambrosia. This is the time to tuck a few very choice frozen dessert recipes in your file for nothing is more welcome during the coming warm weather. It's the prized avocado which gives the frozen mixture welcome smoothness and excellent taste.

#### AVOCADO-CHERRY MOUSSE

- 1 medium-sized avocado
  - 1/2 cup sugar
  - 2/3 cup grapefruit cherries
  - 1 tablespoon marshmallow cherry syrup
  - 1 egg whites
  - 1 cup whipping cream
- Cut avocado into halves, remove seed and skin, and force through sieve. Combine with sugar, salt, cherries and cherry syrup. Add egg whites stiff. Add avocado mixture, a small portion at a time, blending well after each addition. Fold in whipped cream, blending well. Pour into refrigerator tray, place in freezing compartment with control set at lowest temperature and freeze without stirring. When berries firm, remove tray from refrigerator and control to normal. Serve 6 to 8.



**Mother... YOU CAN CHANGE THIS TO THIS?**

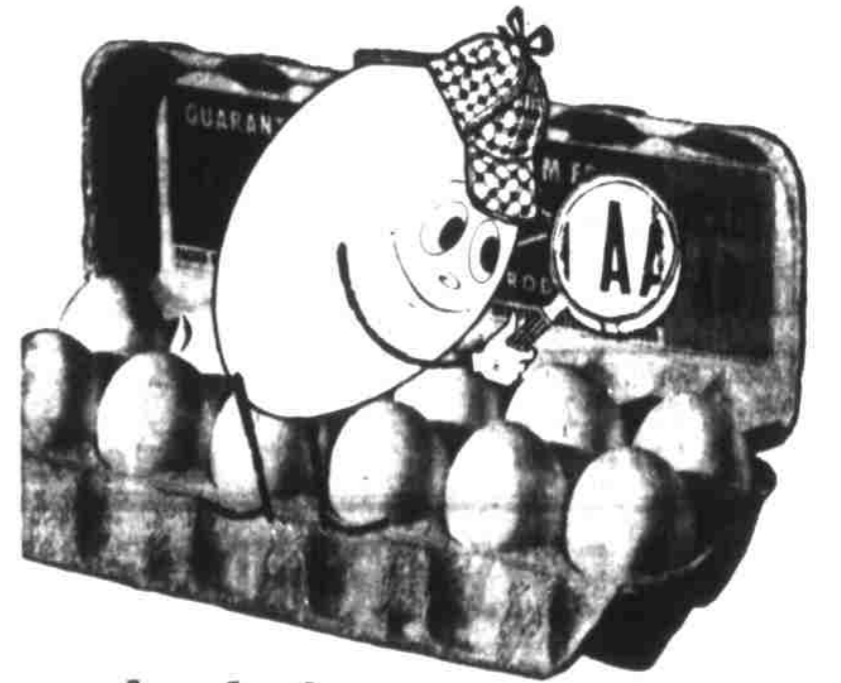
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