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Covered Dish Dinners Fine Time to Show Off

By MAXINE BUREN
Statesman Woman's Editor

"Come for dinner, and bring a casserole" has a familiar ring in most households where a friendly get-together is a popular pastime. These covered dish dinners can be just about the most pleasant parties of the year and can be little effort to the family cook if she has some ideas on such recipes in her head. A cook can display her best casserole recipes to good advantage.

Meat, fish or eggs form the bases for the casserole dishes. Some sort of starchy food (spaghetti, crumbs, rice) is used as a filler and a flavorful liquid or sauce are the usual formula. It just takes a bit of ingenuity on the cook's part to make it something unusual.

We suggest using eggs in this dish. Take a package of stuffing mix (already seasoned) and combine it with hot water, butter or margarine, raisins, and hard-cooked chopped eggs, and bind with the two beaten eggs, or make your own recipe. Serve with creamed tuna and buttered peas.

Mosaic Egg Casserole

1/4 lb. or 1/2 cup butter or margarine
1 cup boiling water
1 package (8 oz.) prepared stuffing
1/2 cup raisins
4 hard-cooked eggs
2 eggs, slightly beaten
1 tablespoon water
1/2 teaspoon poultry seasoning, if desired
Creamed tuna

Melt butter or margarine in the boiling water. Add stuffing and mix together lightly. Add raisins. Chop two of the hard-cooked eggs, and add. Reserve two eggs for garnish. Blend beaten eggs and water, add stuffing mixture, and mix all ingredients thoroughly but lightly. Place in greased one-quart casserole. Bake in a slow oven (325 degrees F.) 30 minutes. Garnish with remaining two hard-cooked eggs, cut first in eighths lengthwise, then each eighth in half crosswise. Serve hot with creamed tuna as a sauce. Makes six servings.

Meat balls go over almost any time. Shape the balls with a light touch. Over-working any ground meat mixture makes it tight and packed. Figure on four servings to a pound of ground beef for balls, patties or loaves, six servings to a pound when the meat is combined with other foods, as in casseroles. Here we use cheddar cheese.

Gold Rush Meat Balls

2 pounds ground beef
8 cubes sharp aged cheddar cheese
1 or 2 dill pickles, cut in 1/2-inch slices
1/4 cup butter or margarine
1 cup chopped onion
1/4 cup flour
1 1/2 cups water
1/2 cup evaporated milk
2 beef bouillon cubes
Salt and pepper to taste

Divide ground beef into 8 equal portions. Place cheese cubes on pickle slices and mold a portion of beef around each. Pan-fry in butter, turning to brown evenly. Remove meat balls and pour off all but about 1/4 cup of fat. Cook onion in fat until clear, blend in flour, add liquid and bouillon cubes and continue to cook over low heat, stirring constantly, until sauce is thickened. Season to taste. Salt meat balls lightly, add to sauce, cover and simmer for about 20 minutes. Serve on nest of cooked noodles. Makes 8 servings.

Tamale pie is always a popular dish. Here we use ground beef to make it inexpensive and very satisfactory.

Tamale Pie

1 medium onion, chopped
1 clove garlic, minced
2 tablespoons lard or drippings
1 1/2 pounds ground beef
1/2 cup diced celery (about 2 stalks)
1/4 cup diced green pepper
1 can (8 ounces) whole kernel corn
1 1/2 cups cooked tomatoes
2 tablespoons chili powder
2 teaspoons salt
1/4 teaspoon allspice
1/4 teaspoon black pepper

Corn Meal Crust:
1 cup corn meal
2 teaspoons salt
2 1/2 cups boiling water
2 tablespoons butter or margarine
1/2 cup grated American cheese

Cook onion and garlic in hot fat five minutes. Add meat and brown. Add celery, green pepper, corn, tomatoes, and seasonings, and simmer 10 minutes. Stir corn meal and salt into boiling water and cook until thickened, stirring constantly. Stir in butter and cook over hot water 20 minutes. Line bottom and sides of 2 quart casserole with corn meal mixture. Pour in filling. Bake at 350 degrees F. for 45 minutes. Sprinkle top with cheese and bake 15 minutes longer.

Hard Cooked Egg Main Dish New

Stuffed eggs become a hot dish when prepared with corned beef hash and some white sauce. Good as a luncheon dish.

STUFFED EGGS

6 eggs
1 No. 1 can corned beef hash
1 tablespoon mustard
2 cups medium white sauce
1/2 cup grated cheese
Cut hard cooked eggs in half lengthwise. Remove yolks and blend them with corned beef hash and mustard. Fill white. Place in baking dish and cover with white sauce in which cheese has been melted. Sprinkle with paprika and bake for 20 minutes at 350 degrees. Serves six.

CHILL WELL

To prepare poultry stuffing ahead, mix the dry ingredients and store at room temperature; mix the liquid and perishable ingredients and refrigerate. Mix dry and liquid mixtures just before stuffing the bird.

THE MOST IMPORTANT THING about Baking

It's the balance of ingredients in baking powder that governs its leavening action. Only when these are scientifically balanced can you be sure of uniform action in the mixing bowl plus that final, balanced rise to light and fluffy texture in the oven.

Balanced Double Action means Better Baking!



Tropical Flavor Given Dessert

Rice can go glamorous when it's combined with tropical pineapple, cherries and whipped cream: Combine 4 cups of cold, cooked rice with 1 No. 2 can (2 1/2 cups) of crushed pineapple, drained, and 1/2 cup of maraschino cherries, drained and chopped. Add 1 cup of cream, whipped, and flavored with 1 teaspoon vanilla and 1/4 cup of sugar. Fold the whipped cream into the pineapple-rice mixture. Chill before serving. Makes 8 servings.



Dear Annabelle...

Calling All Cooks!

By Nulade Annie

DEAR ANNABELLE: I never thought I'd live to see cooking become a lost art! Nowadays all a woman has to know about a kitchen is how to take a dinner out of the freezer, whack open a tube of biscuits, operate a can opener or tear the top off some ready-mix. Don't you think packaged foods have been the ruin of housewives who used to pride themselves on their own special recipes?—OLD-FASHIONED COOK.

DEAR OLD-FASHIONED COOK: Speaking of packaged foods . . . don't you think that nature has done a pretty smart job of packaging when you look at a local farm-fresh NULADE egg? But I go along with you. It's a wise dish that can whip up one of her own. Any cookbook worthy of the name has a number of tempting egg recipes and any cook who can read should be able to follow directions. Just a word from Annie: be sure you use NULADE eggs!

CONFIDENTIAL: Put this number in your little black book and don't forget it . . . phone Empire 3-1629, Oregon Egg Producers, for NULADE eggs.

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Gold Rush meat balls give new treatment to an old favorite. The meat balls are formed with a light touch around dill pickle and cubes of cheese and topped with rich cream sauce. They are then arranged on a bed of buttered noodles.



Eggs are a staple in practically every household in the nation, and are served from early morning until late at night in any type dish. Eggs become wonderful main dishes, for luncheon dinner or late supper with a bit of dressing up. Here the eggs are made into a casserole, a fine contribution to a covered dish supper.

Cheese Potato Salad Unusual

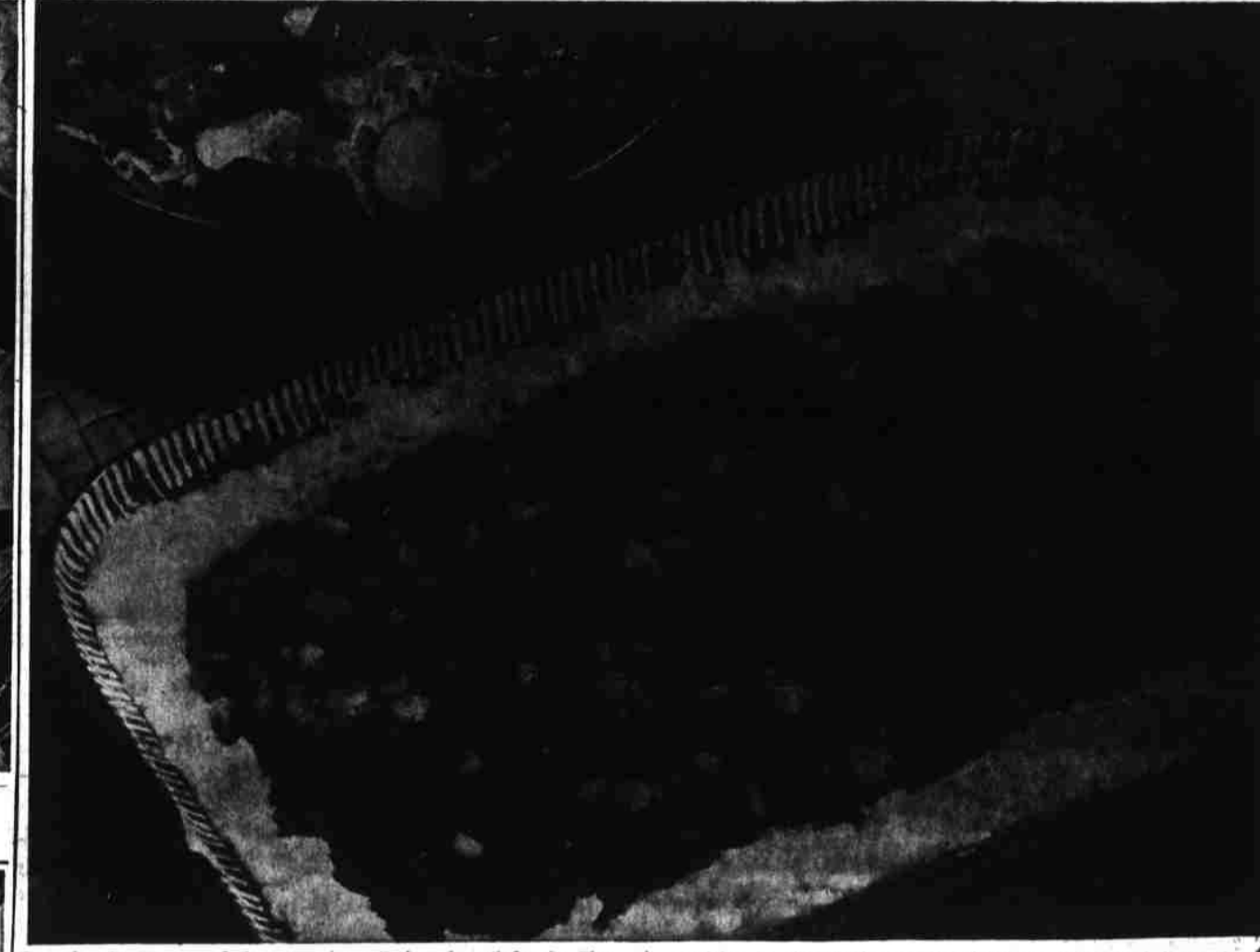
Add some cheese to good old potato salad and you've an unusual dish.

CHEESE-CRUSTED POTATO SALAD

3/4 cup finely chopped onion
1 tablespoon flour
1 tablespoon sugar
1/4 teaspoon dry mustard
1 1/2 teaspoons salt
3 tablespoons each water and vinegar, combined
2 1/2 cups diced, cooked potatoes
1/2 cup diced celery
2 tablespoons drained sweet pickle relish
2 tablespoons chopped green pepper
Grated cheese, as desired
Heat fat: brown onions just until golden and soft. Mix together well the next 4 ingredients; stir into skillet until mixture is smooth. Add liquid gradually while stirring; cook until thickened.
Combine potatoes, celery, relish and pepper. Add hot dressing; mix lightly but thoroughly; turn into

baking dish. Cover top with grated cheese. Cover and bake in moderate oven (350 degrees) about 20 minutes or until thoroughly hot and cheese has melted. Makes 4 to 6 servings.

WELL COOKED
Roast pork should always be well-done: the color should be a grayish white with no pink tinge and the juice should show no tinge of pink.



Tamale pie is one of the very best "take along" foods. The flavor in this dish comes from the ground beef and vegetables in the nicely seasoned sauce. Cornmeal lines the casserole dish.

Cold Weather Dish Is Fish

A good, hearty meal is a casserole which contains sardines, grated cheese and potatoes. Add a green salad and a simple fruit dessert and the meal is complete.

SARDINES AND POTATOES AU GRATIN

2 cans (3 1/4-4 oz. each) Maine sardines
2 tablespoons chopped onion
2 tablespoons butter or other fat, melted
2 tablespoons flour
1 1/2 teaspoons salt
Dash pepper
2 cups milk
1 cup grated cheese
2 teaspoons Worcestershire sauce
1 1/4 quarts sliced cooked potatoes

Drain sardines. Reserve 6 sardines for top. Cook onion in butter until tender. Blend in flour and seasonings. Add milk gradually and cook until thick, stirring constantly.

Add cheese and Worcestershire sauce. Arrange half of the potatoes, the sardines, and the remaining potatoes, in layers in a well-greased 2-quart casserole. Cover with the cheese sauce.

Bake in a moderate oven, 350 degrees, for 15 minutes. Garnish with the 6 sardines and continue baking for 15 minutes. Serves 6.

EASY TO DO

If it is necessary to heat food in its can, be sure to puncture the top of the can or remove the lid—if you are using a jar—before heating. Then set the can or jar in a boiling water bath for the heating.

JIGTIME DISH

Thicken a can of stewed tomatoes with flour or cornstarch and heat with cooked shrimp. Serve over rice. Cornstarch gives a clearer looking sauce than flour—take your choice.

Almonds, Fruit In Desserts

Toasted almonds and bananas are just as good as they sound when combined in a dessert. Rice goes along too.

BANANA TOASTED ALMOND DESSERT

Add 1 cup milk to 2 cups of cooked white rice. Cover and cook over a low heat until the milk is absorbed but the rice is creamy. Stir frequently. Remove from the heat and allow to stand covered, 10 minutes. Stir in 1/2 cup beet or cane sugar and 1/2 cup slivered almonds which have been toasted in a 350 degree oven about 15 min-

utes. Cool. Stir in 1 teaspoon vanilla. Sprinkle about 2 cups banana slices with 2 teaspoons lemon juice. Gently stir into the rice. Cover and chill in the refrigerator until time to serve. Just before serving whip some cream until stiff. Sweeten. Serve over the dessert or fold in if desired.

LOOKS GOOD
To prevent marks of the cake rack when cooling your loaf or layer cake, invert the cake onto the rack and then immediately turn it back again (with another rack) so it is topside up.

YUMMY!
Serve a fat pitcher of heavy cream flavored with a pinch of nutmeg to pour over fruit cobbles and shortcakes.

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