

**Serve Shrimp,  
Hot and Cold,  
For Tidbit Hit**

A box of colored toothpicks, a bowlful of a spicy sauce and plenty of hot and cold tidbits—and you're a success as a hostess. All your friends will gather 'round to help themselves. And, of course, nothing breaks the ice more quickly than a crowd of people around a platter of tempting bits of food, everyone with a cocktail-pick in his hand. High on the list of everyone's favorite bite-size food is shrimp, both hot and cold, just the right size for spearing. In fact, shrimp is so popular that you might serve both hot and chilled shrimp in a divided dish, both to be dipped in the same sauce.

**Hot and Cold Shrimp  
Hors D'Oeuvres**

Buy two pounds of fresh or frozen shrimp. Clean half the shrimp and cook it by boiling it in a quart of water to which a heaping teaspoon of pickling spices have been added. Drain and chill the shrimp. Clean the rest of the shrimp, but do not cook. Beat an egg and add 1 teaspoon of water. Dip the shrimp in the egg mixture. Then dip the shrimp in 1 cup fine dry bread crumbs seasoned with 1/4 teaspoon salt, 1/2 teaspoon pepper and 2 tablespoons paprika. Cook in deep hot fat (375 degrees) until brown, 2 to 3 minutes. Drain on paper toweling.



**HOT AND COLD**—Shrimp, served both hot and chilled, in a divided dish, both to be dipped in the same sauce, will be successful hors d'oeuvres the next time you have guests.

**Eugene Register-Guard**

SECTION C EUGENE, OREGON THURSDAY, JANUARY, 13, 1955

**★ Features for Women ★**

**Use Recipes Making Most of Egg Supply**

Homemakers will find eggs are moneysavers this month for eggs are in large supply, quality is high, and prices to consumers are the lowest in a long time.

The poultry industry is celebrating egg month during the month of January to remind shoppers of the good eating and high food value of eggs. Top quality eggs are preferred where appearance and flavor are especially appreciated, as in poaching, frying and cooking in the shell. But eggs of the lower grades have dozens of uses too. They may be the best buy when appearance and delicate flavor are less important. This applies when eggs are "hidden" as in baked goods and salad dressings, or when combined with other foods. Use eggs in beverages, bread, desserts, main dishes, salads, or sandwiches, as suggested in some of these recipes.

**Lemonage**

4 eggs  
1/4 teaspoon salt  
1/2 cup sugar  
Juice of 2 lemons  
3 cups plain or carbonated water  
Ice

Beat eggs, salt, sugar and lemon juice thoroughly. Add water and blend. Serve over cracked ice. Five 8-ounce glasses.

Note: Eggs, salt, sugar and lemon juice may be mixed in advance and stored in the refrigerator.

**Graham Nut Bread**

28 graham crackers  
1/2 cup sugar  
1/2 teaspoon salt  
1 1/2 teaspoons baking powder  
1/2 cup shortening  
1 cup chopped nut meats  
3 eggs, beaten slightly  
1/2 cup milk

Roll graham crackers into fine crumbs. Add sugar, salt and baking powder. Cut shortening into dry ingredients until mixture resembles texture of coarse cornmeal. Add nuts and combined eggs and milk. Blend well. Pour into greased loaf pan (2 1/2 x 8 x 4 1/2 inches). Bake in a moderate oven (375° F.) until browned and bread springs back when gently touched, 50 to 60 minutes. One small loaf.

**Custard Pie**

Plain pastry for one 9-inch pie  
4 eggs (or 2 eggs and 4 yolks), slightly beaten  
1/2 cup sugar  
1/4 teaspoon salt  
1/2 teaspoon vanilla  
1 teaspoon almond extract  
2 1/2 cups scalded milk  
Nutmeg (optional)

Line 9-inch pie plate with pastry. Be sure there are no bubbles under pastry and no holes in pastry. For best results have pastry slightly thicker than usual. Place in refrigerator while preparing filling.

Blend eggs with sugar, salt and flavorings. Slowly pour scalded milk into egg mixture, stirring constantly. Pour custard mixture into pastry-lined pie plate. To avoid custard spilling over edges while transferring pie to oven pour in last cup of filling after pie is in position for baking. Bake in a moderately hot oven (400° F.) until knife inserted halfway between outside and center of custard comes out clean, 25 to 30 minutes. Remove promptly to cooling rack. Do not cut pie until just before serving. If desired, sprinkle surface with nutmeg.

Variations:  
Almond Custard: Brown 1 cup chopped blanched almonds in 2 tablespoons of butter in the oven. Sprinkle over bottom of pastry.  
Butter Custard: Add 2 tablespoons butter to milk before scalding. Makes a nicely browned top on finished pie.  
Custard Coconut: Sprinkle 1 cup finely cut shredded coconut in unbaked pastry shell. Pour custard over coconut. Bake the same as plain custard pie.

**Egg Potato Pie**

2 tablespoons fat  
1 tablespoon flour  
1/4 cup milk  
1/2 teaspoon salt  
dash of pepper  
6 medium potatoes, cooked and mashed  
5 hard-cooked eggs  
2 tablespoons chopped parsley  
1/4 cup grated sharp cheese  
Melt fat, add flour, blend well and cook over low heat until bubbly. Add cold milk all at once and cook stirring constantly until thickened. Add salt and pepper. Line bottom and sides of a greased 8 or 9-inch pie plate or shallow casserole with half the well-seasoned mashed potatoes. Arrange the sliced eggs in potato shell. Top with parsley, cheese, sauce, salt and pepper. Cover with remaining mashed potatoes.

Brush top with milk. Bake in a moderate oven (350° F.) until nicely browned and thoroughly heated, about 30 minutes. If desired, garnish top with slices of hard-cooked egg. Five servings.

**Creamy Egg Salad**

1 egg  
3 tablespoons sugar  
3 tablespoons cream or evaporated milk  
3 tablespoons vinegar  
1 small head cabbage (about 1 quarter shredded)  
Beat egg and sugar. Add cream. Add vinegar and blend. Stir into finely cut cabbage. Eight servings.

Note: No salt is needed in this salad. Green pepper and shredded carrot may be added. One teaspoon celery seed may be added.

**Egg Salad Sandwich Filling**

4 hard-cooked eggs, finely chopped  
2 tablespoons chopped sweet pickles, or drained pickle relish  
1/4 cup finely diced celery or green pepper  
2 tablespoons chopped parsley  
2 to 3 tablespoons salad dressing  
Salt, pepper and dry mustard to taste

Combine chopped eggs, pickles, celery, parsley and salad dressing. Season to taste with salt, pepper and dry mustard. Spread for 5 sandwiches (10 slices of bread).

Variations:  
Egg and Bacon: Add 4 slices crisply cooked chopped bacon to filling.

Egg and Olive: Add 2 tablespoons copped green olives to filling.

Egg and Deviled Ham: Spread a slice of toast with Egg Salad. Top with lettuce, then with a second slice of toast. Spread with salad dressing, top with tomato slices and crisp bacon, then third slice of toast. Insert tooth picks to hold layers together. Cut the sandwich diagonally to make four triangles. Stand upright on serving plates. Garnish with olives and celery curls. Filling recipe makes 4 club sandwiches.

**Pie Contest Draws Over 30 Entries**

President O. Meredith Wilson will be the honorary master of judges at the Oregon State Cherry Pie Baking Contest on the University of Oregon campus Saturday morning, Jan. 22. Judges will be Mrs. Vernon A. Meyers, Eugene, former home demonstration agent in Eugene from 1939 to 1946; Mrs. Ralph O. Greenhoot, Springfield, former home demonstration agent in Clatsop County; and Mrs. Floyd Klepstein, former home demonstration agent in Eugene in 1949 and 1950.

Miss Margaret Wiese, assistant professor of home home economics in the university, will be the contest director and kitchen supervisor. The baking contest will

be in the university home economics department, located in Chapman Hall.

Over 30 entries have been received by William H. Wright, Eugene, contest chairman. High school girls from Yamhill, Linn, Benton, Lane, Polk and Marion counties were eligible to enter. There will be a banquet for the baking contestants Saturday evening in Erb Memorial Student Union. William C. Jones, dean of administration, will give the welcoming address and present the award to the winner.

The winner will demonstrate her prize-winning technique the following Wednesday on Kay Bartel's television show, where she will bake a cherry pie. During

the television show, she also will be presented with gifts from a number of local merchants, including clothing for her trip to Chicago, luggage, free hair styling and other beautiful care. The other five county winners also will be presented gifts from merchants in their respective county.

The winner will be taken to see Governor Paul Patterson before she leaves for Chicago to enter the national contest Feb. 18 and compete for the first prize there of a \$500 college scholarship.

**Make This Delicious Topping of Fruit To Go With Dessert**

Serve squares of warm gingerbread or spice cake with this most delicious fruit topping. Drain 2 cups canned fruit cocktail thoroughly and mix with 1/4 cup sugar, 1 teaspoon lemon juice and a little salt. Whip 1 cup dairy-made sour cream and fold in the fruit cocktail mixture. Chill and serve over the cake squares. Yummy!

A LITTLE Worcestershire sauce and cooking sherry added to a can of condensed asparagus soup points up flavor.

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**OTHER YEAR 'ROUND RECIPES THAT ARE YOURS FOR THE ASKING!**

Pineapple Jam, Orange Jelly (made with frozen orange juice), Pectin Fruit Aides (made with M.C.P. PECTIN and frozen fruit juices) that give you extra smooth, extra wholesome fruit beverages, Lime Marmalade, etc. For any or all of these fine recipes, simply write the M.C.P. Kitchen Laboratory, Anaheim, California.

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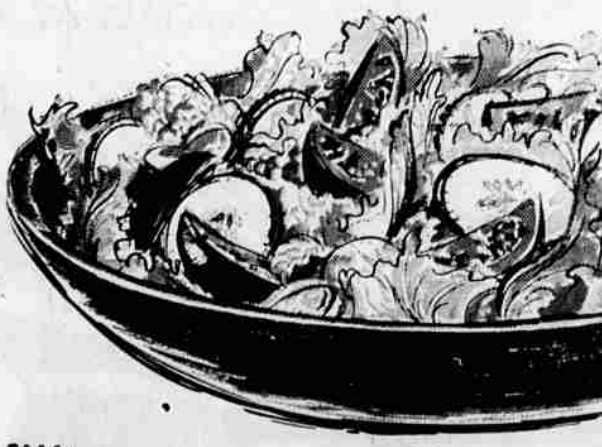
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