



POPOVER PARTY—Make your spring luncheon a real hit with these light, tender popovers split and stuffed with a delicious ham and bean filling.

Filled Popovers Make Party Fare

As light and frivolous as spring itself, Popovers fit right into the season's party plans. What guest at your spring party won't be delighted by a luncheon featuring Popovers with creamed ham and bean filling?

Start your spring luncheon party with a chilled tomato juice cocktail. Then serve the elegant Popovers with a salad of golden apricot halves on crisp lettuce. Coffee and rich strawberry cream tarts add the finishing touch to an enticing meal.

If you've never eaten oven-hot Popovers for breakfast, you've another treat in store. Serve them with plenty of butter or margarine and a favorite fruit jelly. Popovers are an easy-to-make breakfast bread you just can't afford to pass up.

The only secret in making perfect Popovers is adequate beating. Beat the thin batter for three minutes with a rotary beater. Then pour into well-greased custard cups, filling the cups $\frac{1}{2}$ full. Do not open the oven door while the Popovers are baking as this may cause them to collapse.

Combine eggs and milk. Add to flour mixture and beat to a smooth batter. Add shortening. Beat 3 minutes with rotary beater. Pour into well-greased custard cups, filling $\frac{1}{2}$ full. Bake in hot oven (425°F.) 20 minutes. Reduce heat to moderate (350°F.) and bake 25 to 30 minutes longer, until brown and firm. Split popovers and fill with Ham and Bean Filling.

Olives Add Zest To Mixed Salads

If you are wondering what to do with a cup of a left-over vegetable, why not make a salad out of it? You can stretch it, and at the same time give wonderful flavor by adding a cup of ripe olives cut into large wedges. Your family will like it for a change.

Vegetable Salad Bowl
 1 cup ripe olives
 1 cup cooked whole kernel corn
 $\frac{1}{2}$ cup chopped green sweet pepper
 $\frac{1}{2}$ cup pickle relish
 1 tablespoon chopped onion
 Salt
 Mayonnaise
 Salad greens
 Paprika

Slice olives into large pieces, and combine with corn, sweet pepper and pickle relish. Add salt to taste, and enough mayonnaise to blend. Serve in garnished salad bowl. Sprinkle with paprika. Makes 4 servings.

Popovers
 1 cup sifted enriched flour
 $\frac{1}{2}$ teaspoon salt
 2 eggs, beaten
 1 cup milk
 1 tablespoon melted shortening
 Ham and Bean Filling
 Sift together flour and salt.

Ham and Bean Filling
 $\frac{1}{4}$ cup butter or margarine
 $\frac{1}{4}$ cup enriched flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon paprika
 2 cups milk
 2 cups cooked cut green beans
 $1\frac{1}{2}$ cups cooked cubed ham ($\frac{1}{2}$ pound)

Melt butter or margarine in saucepan. Stir in flour, salt and paprika. Add milk and cook until thickened, stirring constantly. Fold in beans and ham. Heat thoroughly.
 Makes 6 servings.

Note: If a dry interior is desired in the popovers, prick with a fork at the end of the baking period to let steam escape. Turn oven off and allow popovers to remain in the oven about 30 minutes.

Broil Avocado For Sandwich

Menus certainly take on a new and refreshing look when these distinctive "Broiled Avocado Supper Sandwiches" appear. Potato chips and assorted relishes make a good accompaniment.

Broiled Avocado Supper Sandwiches
 1 6½-7-ounce can tuna
 4 slices hot buttered toast
 1 large avocado
 1 can condensed cream of mushroom soup
 2 tablespoons diced pimiento
 Grated Parmesan cheese

Drain oil from tuna and flake. Spread thickly over toast arranged in shallow pan. Cut avocado into halves and remove seed and skin. Slice over tuna. Heat undiluted soup with pimiento. Pour over toast, covering Calavo slices completely. Top with generous sprinkling of cheese and heat under broiler two or three minutes, until bubbly and hot. Serve at once. Serves 4.

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Baked Salad Uses Shrimp

Luncheon is served when "Baked Lima Shrimp Salad" comes out of the oven—crusty-topped and tantalizing. It's a fine spring casserole with California large dry limas, celery and sweet pepper, all adding to the goodness.

Baked Lima Shrimp Salad
 2 cups cooked large dry limas*
 1 (8-ounce) can shrimp
 1 cup finely diced celery
 $\frac{1}{2}$ cup chopped green sweet pepper
 $\frac{1}{4}$ cup chopped onion
 $\frac{1}{4}$ cup mayonnaise
 $\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ teaspoon pepper
 1 teaspoon Worcestershire sauce
 $\frac{1}{2}$ cup crushed potato chips

Combine all ingredients except potato chips. Place in greased casserole. Sprinkle with potato chips. Bake in moderate oven (350 degrees F.) 30 minutes. Makes 4 large servings.
 *About 1 scant cup before cooking.

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