



IT'S A BOAT—Sure it is. It holds tuna salad. The little sprigs of salad greens give a gondola effect. See? You could put other foods in your cucumber boats, too.

And what else?—

## Tuna salad in cucumber boats may be food for conversation

By Ila S. Grant  
Bulletin Staff Writer

In the spring, menu-makers seem to go container-crazy. Everything must be served up in the shell of some other fruit or vegetable which may or may not figure in the recipe.

Foods like fresh pineapple, cucumbers, grapefruit, oranges, Danish squash, green peppers and the like are naturals as containers. But there is a tendency for some people to ignore the container, even though it is edible, and scoop out the insides.

Everyone, in a restaurant, has seen another diner order stuffed peppers, for instance, then dig out the meat loaf or Spanish rice stuffing, gobble it up and leave the delicious, tender shell untouched.

Why Stuff Tomatoes? And stuffed tomato salads is another one. People who ordinarily love tomatoes seem to think, since only the outside is left, the thing to do is to eat the chicken salad inside and leave the tomato.

I'll tell you a little secret. Years ago, I discontinued peeling tomatoes for salads. I just chop them up, skins and all, and nobody is the wiser. But some people are squeamish about tomato skins. If the tomato is whole, they're bound to know the skin is holding it together. And so they leave it. And the delicious pulp, clinging to the skin, along with it.

Danish squash is my favorite edible container. All you have to do is cut it in two and scoop out the seeds. And it's ready to go in the oven, with a stuffing of meat-loaf or what-have-you. Another

### Pancake roll-ups Sunday a.m. treat

Pancake roll-ups are a fun idea for Sunday morning. Serve them with warm maple-blended syrup, in which butter or margarine has been melted. Sausage patties alongside.

**Breakfast Apple Logs**  
4 cups sliced raw apples  
1/2 cup sugar  
1 1/2 teaspoons cinnamon  
1/2 teaspoon nutmeg  
1/4 cup water

**Pancakes:**  
1 1/2 cups pancake mix  
1/2 cup enriched corn meal  
1 1/4 cups milk  
1 egg  
2 tablespoons melted or liquid shortening

For the filling, place all ingredients in a small saucepan. Cook until apples are just tender. (If sweetened canned apple slices are used, decrease sugar and cook only a few minutes.)

For pancakes, add cornmeal, milk, egg and shortening to pancake mix, stirring lightly. Pour about 1/4 cup batter for each pancake onto a hot lightly greased griddle. Bake to a golden brown, turning only once.

Place cooked apple slices on edge of each pancake; roll up. (Makes 8 servings.)

### "R" months here; time for oysters

If your market has fresh oysters, try this sure-fire hit for dinner:  
1 pint fresh oysters  
2/3 cup flour  
1 egg, beaten  
1/3 cup enriched corn meal  
1 teaspoon salt  
1/4 teaspoon pepper

Rinse, pick over and drain oysters; roll in 1/3 cup flour, then dip in egg. Combine corn meal, 1/3 cup flour, salt and pepper. Dip egg-coated oysters in corn meal mixture; fry in hot deep fat heated to 375 degree F. until golden brown. Drain on absorbent paper. (Makes 4 servings.)

It Pays To Read Classifieds

### Round steak en casserole elegant pastry-topped stew for company

Deep dish beef stew with an extra dash is made with round steak, baked en casserole and topped with pastry crust. This would be good served with fluffy mashed potatoes, buttered Brussels sprouts and a molded salad of whipped lemon gelatine, English peas, pimento bits and a dash of horseradish.

**Deep Dish Beef Stew**  
1 1/2 pounds round steak (cut about 1/2 to 3/4-inch thick)  
2 tablespoons flour  
1 teaspoon paprika  
1/2 teaspoon garlic salt  
2 tablespoons oil or other fat  
3/4 cup bouillon (canned or made with bouillon cubes)  
1/2 cup California Rose wine, or mushroom liquor, or bouillon  
1 cup fresh mushrooms (or 1/2 cup canned)  
1 fresh tomato, peeled, quartered

Trim any excess fat from meat; render fat and use to brown meat, if desired. Cut beef into small cubes. Dredge in flour mixed with paprika and salt; brown in heated oil.

Add bouillon and wine, stirring to dissolve all of the rich brown bits on the bottom of the pan. Add mushrooms and tomato. Cover tightly and cook over low heat until beef is tender, about 1 to 1 1/4 hours. The pan liquid will be moderately thick, richly browned.

Turn into a small deep casserole or baking pan. Top with pastry crust. Bake in a hot oven (450 degrees F.) until crisp and golden, about 15 to 20 minutes.

**PASTRY CRUST:** Make pastry on basis 1 cup flour (or use 1 stick packaged pastry mix). Roll out to fit top of casserole; place on stew. Prick top with tines of fork. (Serves 4 or 5).

### Veal shoulder economy dish well herbed

An herbed veal stew with rice will make a hit with family or guests. This recipe serves four.

1 pound veal shoulder, cubed  
1 medium onion, quartered  
2 tablespoons chopped parsley  
1/4 teaspoon thyme  
2 bay leaves  
1 teaspoon salt  
1/4 teaspoon pepper  
2 cups water  
2 tablespoons butter  
1/4 cup (2-oz can) mushroom stems and pieces with liquor  
1/4 cup minced onion  
1/4 cup flour  
1 1/2 cups meat broth and water  
1 cup shredded Cheddar cheese  
Hot buttered rice  
Paprika

In large saucepan add meat, onion, parsley, thyme, bay leaves, salt and pepper to water. Bring to a boil; reduce heat and simmer until tender, about 1 1/2 hours. Remove bay leaves.

Pour off broth; measure and add water if necessary to make 1 1/2 cups. Set aside meat in pan. In small saucepan melt butter. Add mushrooms, liquor and onion; simmer until onion is tender. Remove from heat; blend in flour to form a smooth paste. Add liquid gradually to flour mixture. Then cook, stirring constantly, until thick.

Add cheese; continue cooking until cheese is melted. Pour over meat in large saucepan; heat to serving temperature. Spoon rice in ring around edge of serving platter; fill center of ring with meat mixture. Garnish with paprika; serve immediately.

**EASY CHEESE SAUCE**  
Use evaporated milk to make a creamy smooth and rich cheese sauce for vegetable dishes and hearty casseroles. Mix 3 cups shredded Cheddar cheese and 2 tablespoons flour in the top of a double boiler. Add 1 cup evaporated milk and cook until sauce is smooth and thick. Makes about 1 1/2 cups.

**CHEESY VEAL BIRDS**  
Cheese and veal birds help you feed the piggy-bank. To make 4 servings, pound 1 1/2 pounds veal steak until thin. Cut into 8 strips. Sprinkle with salt and pepper. Roll a 1/2 inch stick sharp cheese within each veal piece. Fasten with wooden pick and roll in flour. Melt 1/4 cup (1/2 stick) butter in skillet; add meat and 1 medium onion, minced. Brown veal; add 1 8-ounce can tomato sauce and 1/2 teaspoon oregano. Cover and simmer 20-25 minutes.

### French dessert goes American

Crème brule (pronounced broo-ly) is a popular French dessert made mainly of eggs, cream and brown sugar. It tastes somewhat like a super caramel custard.

Use canned Pacific Coast pears to add an American touch to this French dessert. This may be a far cry from the crème brule one enjoys in a Paris restaurant. However, it's very good.

Vive la France and long live American Bartlett pears.

**Peardise Crème Brule**  
1 can (No. 303) Bartlett pear halves  
1 package vanilla instant pudding mix  
2 cups cream or half and half  
1/4 teaspoon rum or brandy flavoring  
1/2 cup brown sugar

Combine pudding mix and cream, following package instructions. Add flavoring; pour pudding into shallow baking dish or pie plate. Chill.

Arrange drained pear halves on top of pudding. Sprinkle generously and evenly with brown sugar. Place under broiler until sugar melts, bubbles and turns dark brown. Chill. (Makes 4 servings.)

### Packaged potato slices versatile

Old-fashioned potato dishes today get the jet treatment. Yet they keep their nostalgic appeal. Packaged quick-cook potato slices are one of the new potato products that streamline the enjoyment of dishes grandma used to make.

**Yankee Fried Potatoes**  
3 cups water  
1 teaspoon salt  
2 cups quick-cook potato slices  
6 strips bacon  
1/4 cup finely chopped celery  
1/4 cup finely chopped pimento  
1 tablespoon finely chopped onion  
3 tablespoons bacon drippings  
1/2 teaspoon salt  
1/4 teaspoon black pepper

Combine water, salt and quick-cook potato slices in medium-size saucepan; cover, bring to boil. Boil 8 to 10 minutes. Drain well. Cook bacon until crisp; drain on absorbent paper.

Saute celery, pimento and onion in bacon drippings until tender. Crumble bacon into mixture; add salt, pepper and cooked potato slices. Mix well. Heat thoroughly. (Makes 4 servings.)

**HONOR U. S. RED**  
MOSCOW (UPI) — The Soviet Union Wednesday observed the 80th birthday of veteran American Communist leader William Z. Foster, now in Moscow undergoing medical treatment.

### Filets of fish delicious in Italian dish

Here's a very pleasant Italian-style dish combining fish filets with Italian spaghetti and sauce.

1 pound fish filets, fresh or frozen (sole, flounder, cod, haddock or ocean perch)  
3 tablespoons olive oil  
3 tablespoons butter or margarine  
1 can (8 ounces) spaghetti sauce with mushrooms  
1/2 cup water  
1/2 teaspoon oregano  
1/4 teaspoon dried basil  
3 tablespoons minced parsley  
Hot spaghetti or noodles

Thaw filets if necessary. Heat olive oil and butter in a large skillet. Add filets. Cook over low heat about 4 minutes per side or until golden brown. (Turn filets gently, using a pancake turner.)

Meanwhile, in a second saucepan, simmer spaghetti sauce with water, oregano, basil and parsley. When filets are browned, pour sauce over them, and stir in the open areas of skillet and blend sauce with pan drippings. Turn heat low and simmer 10 minutes, basting fish with sauce occasionally. There is sufficient sauce to dress 3 cups hot cooked spaghetti or noodles.

### Let pancakes do the hula at breakfast

Ever since Hawaii became our 50th state, recipes using pineapple have burst out all over the mainland. And now, believe it or not, we have Hawaiian pancakes.

**Hawaiian Pancakes**  
Filling:  
1 1-pound, 4-ounce can crushed pineapple  
1 tablespoon cornstarch  
Pancakes:  
1 cup milk  
1 egg  
1 tablespoon melted or liquid shortening  
1 cup pancake mix  
Combine pineapple and cornstarch in small saucepan. Cook over low heat, stirring occasionally until thickened.

For pancakes, place milk, egg and shortening in a shaker or glass jar. (If melted shortening is used, add after pancake mix.) Add pancake mix; shake vigorously 10 times or until batter is fairly smooth.

Pour batter onto a hot, lightly greased griddle to form 8 pancakes. Bake to a golden brown, turning only once. Fold pancakes with pineapple filling inside. Garnish each serving (2 pancakes) with one-half slice pineapple, coconut and a maraschino cherry. (Makes 4 servings.)

**CRUSTY FISH FRY**  
A crusty fish fry is a delicious way to save pennies. For 8 servings, dip 2 pounds fish filets in 2 cups buttermilk. Roll in mixture made by combining 1 cup yellow corn meal with 1 cup flour, 1 teaspoon salt and a dash of pepper. Melt 1/2 cup (1 stick) butter in skillet and saute filets about 5 minutes or until golden brown. Drain before serving.

### Hot potato salad now a quick-do

Packaged quick-cook potato slices offer a speed-up for many of the traditional dishes that used to take lots of time. Hot German potato salad is an excellent accompaniment for steamed frankfurters, hamburger patties or oven-browned fish sticks.

**Hot German Potato Salad**  
3 cups water  
1 teaspoon salt  
2 cups quick-cook potato slices  
6 strips bacon  
1/2 cup olive oil  
2 tablespoons tarragon vinegar  
2 tablespoons lemon juice  
1 tablespoon finely chopped onion  
1 tablespoon finely chopped parsley  
1 tablespoon finely chopped fresh dill

Combine water, salt and quick-cook potato slices in medium-size saucepan; cover. Bring to boil and boil 8 to 10 minutes. Drain well.

Cook bacon until crisp; drain on absorbent paper. Combine olive oil, vinegar, lemon juice, onion, parsley and dill; saute until onion is tender. Crumble bacon into mixture; add cooked potato slices; mix well. (Makes 4 servings.)

### Hamburger skillet is new variation

Hamburgers may seem "old hat." But there are always ways to give them fresh interest and a new look and taste. The family will greet this dish with a loud "Okay."

**Hamburger Skillet**  
1/4 cup salad oil  
2 cups minced onion  
1/2 pound hamburger  
1 can (6 ounces) sliced broiled mushrooms  
1 can (8 ounces) carrots  
Water  
1/4 teaspoon oregano  
1-3 cup catsup  
1 envelope (2 1/2 ounces) tomato vegetable soup mix

Cook onion in salad oil until the onion is transparent and add hamburger. Cook, stirring constantly, until the meat is nicely browned and separated into small pieces. Meanwhile drain mushroom broth and carrot liquid into a pint measuring cup; add enough water to make 2 cups of liquid and pour into skillet.

Add the mushrooms, carrots, oregano, catsup and tomato vegetable soup mix. Bring to a boil and cook uncovered, stirring frequently for 10 minutes. Serve on hot cooked rice or noodles, on toasted picnic buns or on a thick slice of French or Italian bread. (Makes 4 servings.)

### Use broccoli in tasty soup for luncheon

Broccoli is a wonderful vegetable, rich in vitamins and minerals. Cook a generous amount for dinner, so there will be leftovers for luncheon soup another day. Serve the soup with Waldorf salad, butter-toasted French bread, orange sherbet and milk. Nutritious and satisfying.

**Broccoli Cheese Soup**  
1/4 cup butter  
2 tablespoons minced onion  
2 tablespoons flour  
1 quart milk  
1 teaspoon salt  
1/4 teaspoon pepper  
1/4 teaspoon paprika  
1 teaspoon Worcestershire sauce  
1 cup shredded American cheese (1/2 pound)

1 1/2 to 2 cups chopped cooked broccoli (12-ounce package frozen or fresh)

Melt butter in saucepan over low heat; add onion and cook slowly until tender but not brown. Blend in flour. Add milk, stirring constantly; cook until smooth and thickened.

Add salt, pepper, paprika, Worcestershire sauce and cheese and stir until cheese is melted. Add broccoli. Serve hot or chilled. Makes 8 servings.

Take along homemade melt-in-your-mouth Maple Pralines next time you go a-visiting. Combine 1 cup maple syrup, 2 cups confectioners sugar, 1/2 cup evaporated milk and 1 tablespoon butter in a saucepan. Cook, stirring occasionally, to the softball stage (236 degrees F.) Remove; add 1 1/2 cups broken pecans and 1 teaspoon vanilla. Beat until creamy; drop by tablespoons onto waxed paper. Makes 10-12 large pralines.

**FLAVOROUS CHANGE**  
Buttermilk waffles are a flavor-some change for a favorite standby: Dissolve 1/4 teaspoon soda in 1 1/4 cups buttermilk. Add to 1 1/2 cups pancake mix, 1 egg and 1/4 cup melted butter in mixing bowl. Beat with rotary beater until fairly smooth. Bake on hot waffle iron until steaming stops. Accompany the 4 servings with melted butter and syrup or sour cream and fresh-frozen berries.

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