



FOOD & MARKET PAGE



FRESH CORN HAS ITS DAY

The season is approaching when fresh corn will be on the market. This is important news because corn is one of the few vegetables that still has its season. Nearly everything else can be found in the market at some price the year around. However, corn is neither fresh nor sweet after it has been picked for many hours, and most of the crop is sold as it ripens near the place where it is grown, or it is canned or dried for out-of-season use.

When we bite into the first juicy corn of the season we decide then and there to have it every day. We feel that we could never tire of corn. Perhaps, we really do not tire of it. The fact remains, however, that after the first week or so of the corn season we begin to think of ways of serving it that are different.

Succotash and corn fritters with maple syrup or honey are time-honored ways of using corn cut from the cob. Many cooks have discovered that cooked corn left-over or freshly cut from the cob is delicious if heated in cream and seasoned with salt, pepper and a little butter if the cream is not too rich. Well seasoned corn stuffing is good its place in cream or vegetable soup. In tomatoes or peppers. Corn has its place in cream or vegetable soups. It adds a certain something to muffins, biscuits, griddle cakes and waffles. In fact, if you will list your favorite recipes for meat and vegetable dishes, for soups and for quick breads, many suggestions for using corn will occur to you. When you wish to feature corn in the menu and want something different, the following recipes will help you.

SCALLOPED CORN AND OLIVES

2 cups cooked corn
2 cups sliced olives (brined)
1 cup milk
1 cup butter
1 cup corn flakes
2 cups butter

Cook celery in boiling, salted water until tender, but not soft. Place in a buttered casserole alternate layers of corn, celery and minced olives. Add seasonings and milk. Top with corn flakes and dot with butter. Bake in a moderate oven (375 degrees F.) thirty minutes.

TOASTED CORN SANDWICHES

1 cup soft sharp cheese
1 egg (beaten)
1 cup milk
1 cup butter
1 cup baking powder
1 cup dry mustard
1 cup grated raw corn

Buttered toast, strips of bacon, mix cheese, milk, beaten egg, seasonings and baking powder into a smooth paste. Add the corn and spread mixture on slices of toasted buttered bread. Place strip of bacon on top and put under broiler until it becomes browned and puffed up. Serve immediately.

CORN STUFFED PEPPERS

6 green sweet peppers
2 cups whole kernel cooked corn
1 cup thin white sauce
1/2 cup tomato catsup
2 tbsps. sugar
2 tbsps. onion salt
Butter
corn flake crumbs
Grated cheese

Cut off tops and remove seeds of peppers. Put peppers and top slice in cold water and bring to boil, boil-

From One Doll To Another



—Photo by Jester-Miller
Mary Lou McKay, daughter of Mayor McKay, giving her favorite dollie instructions in serving cool, energy giving breakfast foods for summer days.

ing five minutes. Cut cooked tops of peppers into small pieces and add to corn. Add catsup, sugar and onion salt. Put into the parboiled pepper cases. Put lump of butter on top of each and cover tops with corn flake crumbs and grated cheese. Bake in hot oven (425 degrees F.) until brown on top.

SPANISH CORN

1 tbsps. butter
1 large green pepper, minced
1 medium onion, chopped
1 cup milk
1 cup black pepper
2 cups cooked corn
2 cups tomatoes
2 cups wheat biscuits

Melt butter in frying pan and saute pepper and onion until tender but not brown. Add other ingredients (except whole wheat biscuits) and simmer until juice has partly condensed. Split, heat and butter the whole wheat biscuits, place a generous amount of the corn mixture on top and serve. Yield: 8 servings.

SALAD DRESSING

(Using Left Over Egg Yolks)
2 egg yolks
2-3 cups sugar
4 tablespoons flour
1 teaspoon salt
1/4 teaspoon dry mustard
1/4 teaspoon pepper
1/4 teaspoon celery salt
2-3 cup vinegar
1 cup water
1 tablespoon butter

Beat yolks and add dry ingredients. Add other ingredients. Cook slowly, stirring constantly until mixture becomes thick and creamy. Beat well and cool and pour into jar, cover and store in ice box.

CHICKEN LOAF FOR FOUR

1 cup diced cooked chicken
1 cup soft bread crumbs
1/2 cup milk
1/2 cup butter
1/2 cup onion salt
1/2 cup celery salt
1/2 cup green pepper

CLUB SANDWICHES VERY PROFESSIONAL

How would you like to be able to make one of those luscious Club sandwiches such as you are able to get at your favorite restaurant? We've found a method which is the best of that sort we've ever discovered before. If you want to the sandwiches can be made at the table—but be sure to have the toast hot. That will be the secret of your success.

Take 12 slices of hot buttered toast, 4 pieces of lettuce, 8 slices of tomatoes, 4 slices of chicken, 8 slices of broiled bacon and 2 tablespoons of mayonnaise. Three slices of toast are required for each sandwich. On one slice lay the lettuce



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and tomatoes, add another slice and add chicken and bacon. Spread with mayonnaise and add top layer. Serve immediately.

JAPANESE CRAB SALAD

This will serve four persons. Take 1 can crab, 1 cup blanched almonds, 1 cup mayonnaise, 1 cup whipped

cream and 4 hardboiled eggs. Blanch and slice the almonds lengthwise. Chop the egg whites roughly and mix with the almonds. Mix crab meat with other ingredients. Add mayonnaise and the whipped cream. Put the egg yolks through a sieve and after the salad is arranged in lettuce nests cover

with the egg yolks and sprinkle with paprika.

PEANUT BUTTER SOUP

Take 3 tablespoons peanut butter, 1 quart milk, 2 tablespoons butter, 3 tablespoons flour and salt, pepper and paprika. Moisten the peanut butter with one-half cup of

the milk and add to the rest of the milk which has been scalded. Rub butter and flour together, add a little of the soup and when mixed smooth, add to rest of the soup and cook until thickened. Stir constantly. Season to taste with salt, pepper and paprika.

Pay'n Takit

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Listen! get hungry