

CORONATION SALAD GOOD

The sun has set on the coronation of George VI and Elizabeth. London joyously toasts her new King and Queen while a world imbued with the coronation spirit stands by.

We, who may not witness the splendor, may at least revel in our own coronation atmosphere. From blue and gold plates we may eat our Royal or Coronation Salad crowned with Coronation Mayonnaise.

Coronation Mayonnaise is one way of giving an unusual salad that certain something that makes it a favorite at the first bite. Won't you try Coronation Mayonnaise? The recipe is given below:

ROYAL SALAD

1 grapefruit
1 orange
1 1/2 pears
1 green pepper
4 strawberries
Romaine
Mayonnaise

Arrange romaine on individual blue salad plates. On this arrange three sections of orange, free from membrane, 2 sections of pear, 2 sections of grapefruit, free from membrane, separating the different fruits with a slice of green pepper. Top with strawberry crown. Serve with mayonnaise. Serves 6.

CORONATION SALAD

6 fresh or canned pears
1/2 cup cottage cheese
Red Bar-le-due
2 tablespoons mayonnaise
Coronation mayonnaise*
Romaine

Peel raw pears and sprinkle with lemon juice to keep from discoloring. Hollow out bottom portion so it will retain its shape. Stuff with cottage cheese and mayonnaise mixture (cottage cheese and 2 tablespoons mayonnaise). Slightly scoop out the center of the top and fill with 1 or 2 teaspoonful of red Bar-le-due. Arrange on blue and gold salad plates and serve with Coronation Mayonnaise. Serves 6.

CORONATION MAYONNAISE

1 cup mayonnaise
3 teaspoons lemon juice
3 teaspoons red Bar-le-due
Dash of paprika

Blend ingredients thoroughly. Makes 1 1/4 cups of mayonnaise.

Barbecues for the Modern Dinner Table

Pungent Sauce Gives Flavor and Zest

THE barbecue, American as baked beans—old time favorite of the South and West—is now enjoying a renewed interest.

Just say the word barbecue and the memory harkens back to traditional outdoor gatherings and the aroma of wood smoke, spiced and roasted meat, scenting the air for miles around. Today we have a kitchenette version of the barbecue for the modern dinner table.

Now, in the season of spring broilers, there is a popular substitute for the steer of the ranchers and the shouts of the southerners used on these gala occasions. In the old days a great pit was dug and juicy hunks of meat whetted appetites. The barbecue fire was started the night before in the bottom of the pit with hickory or apple wood, forming a bed of coals.

Over the top stretched a grill or meshed wire and the well-seasoned meat laid in place. At intervals the cowman-cook swabbed the meat with a mixture of vinegar, melted suet, salt, pepper, onion, garlic and what not. Every barbecue master had his own recipe for sauce and guarded that recipe as zealously as his silver trimmed saddle.

But today the barbecue has come in from the great open spaces and invaded the kitchenette in a simplified version which, nevertheless, has all the old-time flavor and zest. More delicate, perhaps, but the pungent sauce is still the thing that piques the palate.

In championing chicken barbecue Mrs. Helen C. Angell of Columbus, Ohio, crowned queen of all around cooks at the 1937 National Women's Exposition of Art and Industries, illustrates that a well mixed sauce adds the necessary flair to a kitchenette barbecue. Broadcasting her prize-winning menu on the "Air," Mrs. Angell gave the following sauce ingredients:

Mix one cup of tomato ketchup with one-quarter cup each of beef

steak sauce, cider vinegar and sugar. Add half cup of Worcester-

shire sauce, one-half cup of water and a dash of pepper sauce, and mix all together.

"To serve six people you'll need three very young chickens, about one and one-half pounds each," said Mrs. Angell. "Cut them in halves of quarters and brown in half a pound of deep fat. Use two tablespoons of butter and the rest lard or vegetable shortening. But don't roll the chicken in flour."

"Then put browned chicken in a roaster and pour sauce over the top. Add a large chopped onion and three cloves of garlic. Tie onion and garlic in a square of cheese cloth so the garlic won't get away from you. Bake the chicken in a covered roasting pan until tender, which takes about two hours. During the roasting baste the chicken with the barbecue sauce half a dozen times," added Mrs. Angell.



Here's a play by play description of the prize winning dish of the year—barbecue chicken—concocted by Mrs. Helen C. Angell of Columbus, Ohio. The centerpiece is a nosegay of turnips and beets carved like roses and fringed with violet leaves. The chicken is set on a bed of toast. Mounds of cooked squash have a small depression in the center filled with buttered peas. And flowerlets of cooked cauliflower have been sprinkled with grated cheese and paprika, browned under the grill, and garnished with slices of toasted almonds. Mrs. Angell, who won the 1937 all-around cooking championship at the National Women's Exposition of Art and Industries, is shown adding dips of barbecue sauce to her famous dish.

in all-over designs for the large kitchen and in graceful little nosegays for the small. There are bowls of fruit and vegetable designs in appetizing colors. If you're timid about these more daring designs, you might try them first in the pantry or kitchen hall.

Try Pineapple Cheese Pie

1 1/2 cups flour
1 teaspoon salt
5 tablespoons lard
1 cup grated cheese
3 tablespoons cold water

Mix flour and salt. Mix with knife, stir in lard and cheese. Slowly add water until a stiff dough forms. Take up in the hands and press into a ball. Break off two-thirds of the dough. Roll it out and fit into a pie pan. Add the filling. Roll out rest of the dough and cut into one-half-inch strips. Arrange strips criss-cross fashion across the top of the filling. Bake 10 minutes in a moderate oven. Lower fire and bake 30 minutes in a slow oven.

PINEAPPLE FILLING
2 cups chopped or crushed pineapple
1/2 cup granulated sugar
3 tablespoons flour
1/2 teaspoon salt
1 egg
4 tablespoons butter

Blend sugar and flour. Add rest of the ingredients and pour into the crust.

There are two grades of bath towels: (1) those that are loosely woven



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SANDWICH LOAF

Large loaf sandwich bread, white
1/2 cup soft butter
1 cup white cream cheese
Pimiento strips
Sliced olive slices
Pecans

Discard crusts from loaf of bread which should be a day old. Cut into 4 lengthwise slices. Spread each with butter and add the different fillings. Replace the slices to form a whole loaf of bread. Soften the cheese with a fork and add 2 tablespoons of cream. Cover or "frost" the loaf and garnish with the rest of the ingredients. Cover with waxed paper and chill one hour. Remove to a serving platter and serve cut into one-inch slices.

HAM RELISH FILLING

1/2 cup chopped cooked ham
1/2 cup diced celery
2 tablespoons chopped green peppers
1 teaspoon minced onion
1 teaspoon minced parsley
1 tablespoon chopped pickles
1/2 cup salad dressing

Mix the ingredients with a fork and use as a filling.

CHEESE DELIGHT FILLING

1/2 cup yellow cream cheese
1/2 cup Roquefort cream cheese
3 tablespoons cream
2 tablespoons minced olives
2 tablespoons minced pimientos
1/2 teaspoon salt

Mix the ingredients with a fork and use as a filling.

TUNA SALAD FILLING

1/2 cup tuna
1/2 cup sliced cucumbers
1 hard-boiled egg, sliced
2 tablespoons minced parsley
1 tablespoon lemon juice
1/2 teaspoon salt
1/2 cup salad dressing

Mix the ingredients with a fork and use as a filling.

Sweet Potato Balls

(Deep Fried)
4 cups mashed sweet potatoes
1/2 teaspoon salt
1/2 teaspoon paprika
1/2 teaspoon nutmeg
1/2 teaspoon celery salt
2 tablespoons fat, melted
2 tablespoons milk
2 egg yolks

Mix the ingredients. Shape into balls 1 1/2 inches in diameter. Dip into the crumbs, egg mixture and again into the crumbs. Deep-fry in hot fat until well browned (About 3 minutes will be required). Drain and serve immediately.

CRUMB & EGG MIXTURE

Mix the egg and water and use for dipping the balls after they have been rolled in the crumbs.

COCKTAIL CANAPES

Squares of bucon placed on small pieces of buttered bread and spread with catsup, pickle relish and onion rings may be browned and served hot or cold as canapés with cocktails.

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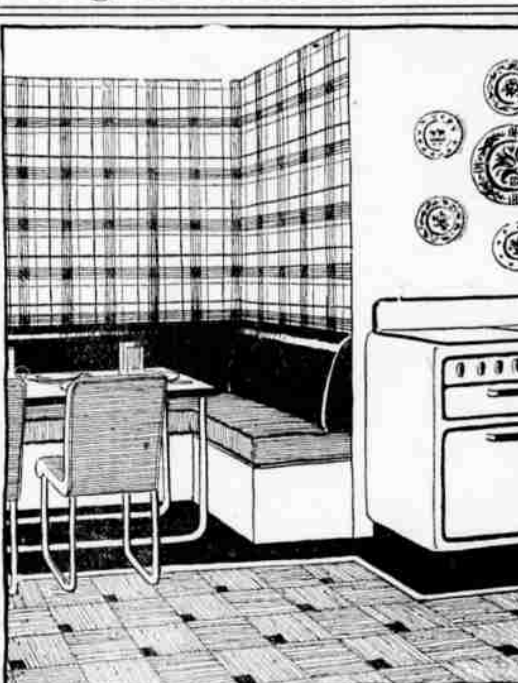
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CAPITAL JOURNAL WANT ADS BRING RESULTS

Gay Washable Fabrics Brighten Kitchen Walls



ENLIVENED KITCHEN
Drab kitchen walls are made cheery by new fabrics of colorful design. They are waterproof and can be scrubbed clean with soap-suds.

Are you getting tired of looking at the walls of your kitchen? Perhaps it's because they are plain—but then you wouldn't dare tempt your luck with wallpaper and splashing water or grease.

Now, however, you can have the liveliest of decorated walls—and they can be scrubbed with soap and water. The new wall fabrics are not paper. They have a parchment of cloth base and the design is printed in oil paint or waterproof inks. And the designs? Stripes, plaids, flowers, vegetables—all kinds of gay patterns to cheer up any kitchen.

They actually do resist water and are washable like oilcloth. But they don't have that shiny "washable" look. Their texture is dull and soft like that of the best wall-papers.

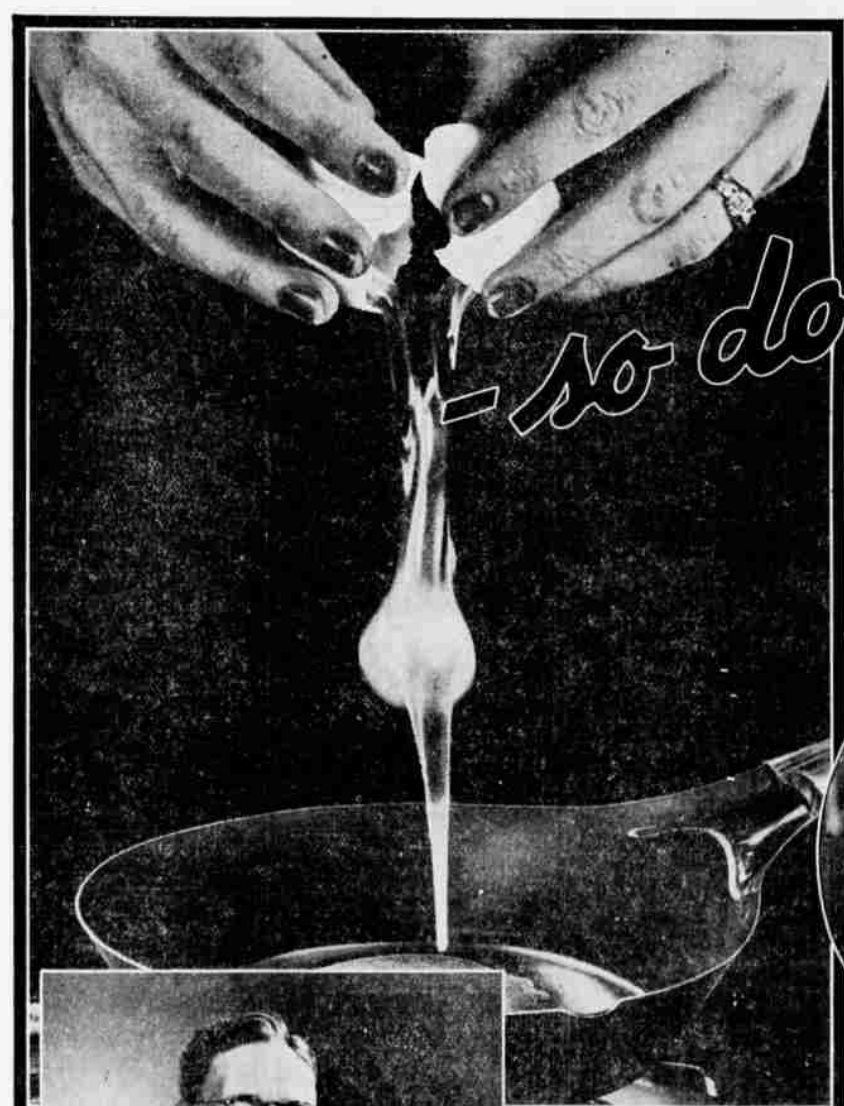
If you like stripes of the old-fashioned kind, you can have neat

vertical ones—or, if you are modern, there are bold wide ones to be put on horizontally. Polka dots? There are large dots and small in every color. Perhaps you'll like particularly the crisp white dots on soft blue. And plaids, too, can be had in quaint colors for the "cottage" kitchen as well as ultra-modern effects.

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