

SERVING TWO MEALS PROBLEM

Menu for Dinner

- Ham and Cheese Souffle
- Creamed Spinach
- French Conserves
- Cherry Sals
- Dutch Rhubarb Pudding
- Cream Coffee

HAM AND CHEESE SOUFFLE

- 3 tablespoons butter
- 4 tablespoons flour
- 1 1/2 cups milk
- 1/2 teaspoon salt
- 1/2 teaspoon nutmeg
- 1 teaspoon minced parsley
- 2 egg yolks
- 1 cup chopped cooked ham
- 1/2 cup grated cheese
- 2 egg whites, beaten

Melt butter and add flour. Mix and add milk. Cook until a thick sauce forms, stirring constantly. Add seasonings and yolks. Beat well. Fold in the rest of the ingredients and pour into a buttered baking dish. Bake 30 minutes in a moderately slow oven. Let stand 5 minutes. Carefully unroll and surround with creamed peas.

CHATHAM DRESSING

- 3 egg yolks
- 1/2 teaspoon salt
- 1/2 teaspoon nutmeg
- 1/2 teaspoon celery salt
- 1/2 teaspoon flour
- 1/2 cup vinegar
- 1/2 cup sugar
- 1/2 cup pineapple juice
- 1/2 cup pineapple puree
- 1/2 cup butter

Beat yolks. Add dry ingredients. Add remaining ingredients and cook slowly until thick and creamy, stirring constantly. Cool and serve plain on fruit salads.

DUTCH RHUBARB PUDDING

- 1/2 cup flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 4 tablespoons fat
- 1/2 cup milk

Mix flour, baking powder and salt. Cut in the fat with a knife.

Slowly add the milk. Spread out the soft dough until it is half an inch thick. Carefully place in a buttered shallow baking pan and cover with rhubarb.

RHUBARB

- 2 cups sliced washed rhubarb
- 1/2 cup brown sugar
- 1/2 teaspoon cinnamon
- 2 tablespoons butter

Mix the ingredients and spread on the soft dough. Bake 25 minutes in a moderately slow oven.

Try Creamed Spinach Now

Whether it's the influence of Pop-eye, or whether a good many people are finding, as one man remarked recently, that "I've eaten spinach for so long because it was good for me that I really like the stuff now," spinach is rapidly gaining the popularity it deserves. It depends on the cooking. If it is carefully prepared, it is as good as it is "good for you."

Here's a recipe for Creamed Spinach that is particularly delectable. Spinach-devotees will go for it in a big way—and even the spinach-haters will find it irresistible!

CREAMED SPINACH

- 1 lb. spinach
- 1/2 cup butter
- 1 small onion, chopped

Schilling pure Vanilla



The flavor lasts

1/2 cup irradiated evaporated milk
1/2 teaspoon salt

Wash spinach thoroughly. Cook until tender. The water that clings to the spinach is sufficient for cooking. Cook chopped onion slowly in butter 5 minutes, but do not brown. Add spinach that has been chopped very fine, then the milk and salt. Heat before serving. Yield: 6 servings.

A bit of onion is added to give an extra fillip to the flavor of Creamed Spinach. And to further enhance its savoriness, try just a dash of nutmeg or cinnamon. Note that by using concentrated irradiated evaporated milk it is not necessary to make a white sauce, for the creamy consistency of the milk provides a sauce of perfect texture.

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Peppermint Ice Cream

- 4 cups Borden's Evaporated Milk
- 2 cups water
- 2 cups finely crushed peppermint stick candy
- 2 egg whites stiffly beaten

Bring Borden's Evaporated Milk and water to scalding point in double boiler. Add the crushed candy and stir until dissolved. Chill. Freeze in a can in freezer. Add the beaten egg whites and continue freezing. Remove dasher. Pack in ice and salt for 1 hour or more after freezing. Serve with a hot chocolate sauce.

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