

Appealing Menu for Holiday



For a rousing July 4th celebration, serve snacks as American as a "howdy"—coffee floats, hamburger circles, firecracker sandwiches, and peanut butter squares. Here's a menu as holiday-appropriate as a sparkler and as sane—appropriate for all—weenagers, teenagers or octogenarians—because the coffee float is homemade and the sandwiches are toasted to a turn. The following recipe for caffeine-free coffee float serves one—multiply by the number of guests for desired quantity.

Caffein-Free Coffee Float
1 1/4 teaspoons caffeine-free coffee
2 teaspoons sugar
1 cup chilled milk
Vanilla ice cream or whipped cream

Combine instant caffeine-free coffee, sugar and milk in a shaker, glass jar or electric blender. Shake well, blend or beat with rotary beater. Serve in tall glasses and top with vanilla ice cream or whipped cream. If desired, garnish with mint leaves or colored sugar.

Firecracker Sandwiches
Cut fresh white bread in thin slices; remove crusts. Spread slices with prepared mustard; wrap each around well-drained canned vienna sausage—fasten together with toothpick. Toast in broiler until light brown. Insert strips of green pepper in one end to represent wick of firecracker. Remove picks and serve.

Hamburger Circles
Cut fresh white bread in 1/4" slices; cut with 2" round cutter. Spread with butter. Season ground beef chuck with salt and pepper, shape into patties 1/2" thick and 1 1/2" in diameter. Sauté in small amount of fat until brown on both sides. Place between buttered bread circles. Toast in broiler until light brown.

Peanut Butter Squares
Spread peanut butter on slices of whole wheat bread, top with sweet pickle relish; cover with slice of buttered whole wheat bread. Cut each sandwich in quarters, wrap in waxed paper; cover with damp towel until ready to serve.

Salad Season Never Ends

The salad season never ends, and it takes thought to plan a variety of salads. Here's one that has an interesting flavor combination and is decorative, as well. Apple rings and slices are set in lemon-flavored gelatin and cola carbonated beverage. The bottled soft drink gives the gelatin mold a new tang and sparkle that will make it a luncheon or dinner favorite at your house, both for family and visiting friends.

Nestled in crisp green lettuce leaves, this mold becomes a star, especially when it's served with a dressing made with cola carbonated beverage! Bottled soft drinks served icy cold with the salad give further taste delight to the meal.

Charmed Circle Salad
(Serves 8)
2 packages of lemon flavored gelatin
4 cups of cola carbonated beverage
3 medium sized eating apples
Stir gelatin into 2 cups of cola beverage. Heat until dissolved. Cool. Add remaining cola beverage.

Peel and core apples. Cut one or two apples, crosswise, to make five even rings. Slice remaining apples into sections, lengthwise. Arrange rings in bottom of an 8-inch 1 1/2 quart mold. Pour in enough gelatin mixture to cover rings. Arrange apple sections vertically around sides of mold. Place in refrigerator to set. When firm, fill mold with remaining gelatin mixture. Dice any leftover apple and sprinkle on top. Chill until set. Serve on bed of lettuce with salad sauce. Serves eight.

Pressured Dishes Are Quick, Easy

Time saving and delicious meals can be prepared in the handy quart size pressure cookers. Meats that normally require long cooking can be pressured in a fraction of the time.

Swiss Style Liver
1 1/2 pounds beef liver
1/4 cup flour
2 teaspoons salt
1/2 teaspoon pepper
2 tablespoons fat
2 onions, sliced
2 1/2 cups canned tomatoes
1. Dredge the liver with flour mixed with salt and pepper.
2. Brown liver in hot fat in pressure cooker.
3. Add onions and tomatoes. Cover, set control at 10 and cook 6 minutes after control jiggles.
4. Reduce pressure normally. This will take about 6 minutes. Serves 6.

Corn and Meat Ball Casserole
2 tablespoons fat
1/4 cup flour
1/2 cup milk
2 tablespoons green pepper, chopped
1/2 teaspoon salt
1/4 teaspoon pepper
2 cups kernel corn
1. Melt fat in sauce pan, add flour and gradually stir in milk.
2. Add green pepper and seasoning. Stir until well blended.
3. Drain corn, add to sauce and mix lightly; pour into well-greased aluminum mold and cover.
4. Place mold on rack in pressure cooker with 1 cup water. Cover.
5. Set control at 10 and cook for 10 minutes after control jiggles.
6. Reduce pressure normally.
7. Serve with meat balls on top. Serves four.

Meat Balls
1/2 pound ground beef
1/2 cup cracker crumbs
1 egg
1 teaspoon onion, chopped
1/2 teaspoon salt
1/4 teaspoon pepper
1 teaspoon fat
1. Combine all ingredients except fat. Mix well and shape into 8 small balls.
2. Melt fat in fry pan. Add meat balls and brown well.

Salad Sauce
6 tablespoons cola carbonated beverage
1/2 cup heavy cream
1/4 cup nut meats
Whip cream; thin with cola. Place in serving dish and sprinkle with chopped nuts. Serve with charmed circle salad.

Pineapple Refreshing, Delicious in Many Ways

Refreshing, delicious, appetizing—pineapple juice may be served for breakfast, as a first course at lunch and dinner, and between meals anytime. Crushed pineapple, chunks and tidbits garnished with a sprig of mint, also make a quick first course. Skewered chunks can come to the table with the main course and pineapple salads are natural for taste and appearance. Then at the end of a meal, a pineapple dessert takes top honors.

Two of the many ways to use pineapple are given below:

Pineapple Cucumber Molded Salad
Pineapple Layer
1 cup crushed pineapple (not drained)
1 pkg. lemon flavored gelatin
1/2 teaspoon salt
1/2 cup finely grated carrots
Cucumber Layer
1 envelope unflavored gelatin
1/4 cup cold water
1 cup mayonnaise
1/2 cup light cream
1/2 teaspoon salt
1 tablespoon grated onion
1/2 cup finely chopped celery
1/2 cup grated cucumber, drained

Pineapple Layer
Drain pineapple. Add enough water to syrup to make 1 1/4 cups liquid. Heat to boiling; dissolve gelatin in it. Chill until the consistency of unbeaten egg whites. Add salt, carrots, and crushed pineapple. Turn into a 1 1/2 quart ring or fancy mold. Chill until firm.
Cucumber Layer
Soften gelatin in cold water;

dissolve over hot water. Combine remaining ingredients. Add gelatin and blend. If desired tint pale green. Pour over pineapple layer. Chill until firm. Unmold and garnish with salad greens. 8 to 10 servings.

Pineapple Filled Cookies
2 1/2 cup shortening
2 1/2 cup sugar
2 eggs
1 teaspoon vanilla
1 teaspoon grated lemon peel
2 cups sifted all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
Pineapple filling
Cream shortening and sugar together until light and fluffy. Add eggs and beat well. Stir in vanilla and lemon peel. Sift flour, baking powder, and salt together. Stir into creamed mixture. Chill 2 to 4 hours. Roll out on lightly floured board to 1/4 inch thickness. Cut dough with a 2 1/2 inch cutter. Place half the circles on an ungreased baking sheet. In the center of each, place a teaspoonful of pineapple filling; spread almost to edges. Cut a slit in the remaining circles and place over filling. Seal edges with tines of a fork or crimp with fingers. Bake in a hot oven (400 F.) 8 to 10 minutes. Makes about 2 1/2 dozen cookies.

Pineapple Filling:
Combine 1/4 cup sugar and 1 tablespoon cornstarch. Add 1 cup crushed pineapple (do not drain). Cook until thick and clear. Cool.

Butter-Biscuit Short Cake with Raspberries

Bake the shortcakes in the morning; heat them to bring out their buttery richness just before serving.

Shortcakes:
1/2 cup shortening
2 1/2 cups sifted all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
1/2 cup beet or cane sugar
1 egg
3/4 cup milk
4 tablespoons melted butter or margarine

Cut shortening into first three dry ingredients sifted together into mixing bowl. Mix in sugar, egg, and milk thoroughly; stir in melted butter or margarine. Drop heaping spoonfuls into well greased medium-sized muffin tins or 6 1/2-oz. custard cups. Bake in a very hot oven (450°F) about 15 minutes or until golden brown.

Berry Filling and Topping
In a bowl combine 4 cups red raspberries, washed and drained, with 1 cup beet or cane sugar; toss lightly. Whip 1/2 pint pastry cream; sweeten to taste.

To serve: Place a biscuit shortcake on each dessert plate. With a sharp knife cut a cone-shaped piece from the top of each warm buttermilk biscuit. Fill each biscuit cavity with sweetened berries; gently press cone-shaped top back into berries; spoon on more berries; then crown with sweetened whipped cream. Serves 8.

Cook noodles in canned consommé until they are tender. Add strips of pimiento and place in a serving dish. Top with slices of browned canned luncheon meat and chopped parsley. It has a fancy look but is simple as A B C.

Try Canned Beef Stew

Economical and easy to prepare are New England Beef Biscuits and Beef Stew Supreme. Just open a can of beef stew already prepared and you have a delicious main dish ready to serve. Top with biscuits and you have New England Beef and Biscuits or serve in baked potato shells and you have Beef Stew Supreme.

New England Beef and Biscuits
(Use prepared biscuit flour or follow recipe.)
2 cups flour
3 tsp. baking powder
1 tsp. salt
5 tablespoons shortening
About 1/2 cup milk

Cut shortening into sifted dry ingredients. Add just enough milk to form a dough. Turn out on floured board and knead 15 or 16 times. Roll out and cut into biscuits. Put beef stew in casserole, topping with biscuits. Bake in 400 degree oven about 12 minutes or until biscuits are done.

Have a fruit salad topped with salad dressing ready to serve with this tasty dish.

Beef Stew Supreme
1 can beef stew
2 baked potatoes—cut in half lengthwise
Empty potato from shells and mix with beef stew. Then re-fill shells and serve with sprigs of parsley. Serve a molded fruit salad on a bed of chopped lettuce topped with salad dressing

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