

Summer Fruit Salad Appeals

A cool and beautiful fruit salad with its own creamy dressing, and tall, frosty glasses of iced coffee—there's a summer luncheon that will make the hottest day a pleasure!

"Cool and beautiful" is a fine description of this Summer Fruit Salad. First, there are sparkling oblongs of lime gelatin jeweled with white grapes and pineapple. Then there is a colorful medley of fresh fruits to accompany each serving, the whole topped off with a generous helping of luscious Fruit Dressing with that old-fashioned, just-right-with-fruit flavor.

Finally, there's the iced coffee, its frosty richness the perfect complement to this or any summer salad. Do be certain, though, that the iced coffee you serve is right. You can achieve this by cooling the regular-strength brew and pouring it, cold, over iced cubes. If you prefer to make it quicker, brew your coffee double strength by using half the amount of water to the usual amount of coffee. Then pour it hot into ice-filled glasses.

Summer Fruit Salad
1 8-oz. can crushed pineapple
2 cups boiling water
1 pkg. lime-flavored gelatin
1 cup seedless white grapes
Fresh fruits
Fruit dressing*
Drain pineapple and save syrup for dressing. Pour boil-

ing water over lime gelatin and stir until dissolved. Chill until consistency of unbeaten egg white and fold in drained pineapple and grapes. Spoon into six individual molds and chill until firm. Unmold on salad greens around edge of large chop plate. Fill center with assorted fresh fruit, such as melon balls, sliced bananas, pineapple chunks, berries and sweet cherries. Serve with Fruit Dressing.

***Fruit Dressing**
1 tablespoon flour
1/2 cup sugar
1 egg, well-beaten
1/2 cup canned pineapple juice
1/2 lemon, juice
1/2 large orange, juice
1/2 cup heavy cream

Mix flour and sugar in top of small double boiler. Add egg and strained fruit juices; blend. Cook over hot water, stirring constantly until thick. Cool. Whip cream and fold in. Makes six servings.

Honey with Apples

Wash and core the apples and arrange in baking dish. Leave part of the core in the bottom of the apples to act as a plug. Fill the cavity with honey, using as much as the tartness of the apples requires, and top with 1/2 teaspoon butter. Add enough water to cover bottom of baking dish. Bake in moderate oven (350 F.) until apples are tender.



Life Can Be Beautiful, even in the simmering summertime, when you serve a sparkling-cool fruit salad like this. Cooler, too, are the tall, tinkling glasses of iced coffee which accompany it.

Caraway With Pork

Caraway, by the way, is also delicious in meat gravies, sprinkled on braised liver, added to any cornbread batter, sprinkled on cole slaw, sauerkraut or any other cabbage dish. Good too in potato salad. See now what it does to these pork chops. Serves four.

Stuffed Pork Chops Caraway
4 double loin pork chops
1/4 cup minced onion
2 tablespoons butter
1/4 cup finely diced mushrooms
1 tablespoon dried parsley flakes
1/2 cup toasted bread crumbs
1 egg, beaten

Try This Shortcake

A special party dessert to make before the guests arrive. The delicate cake layers with a firm, fresh fruit layer make it easy to serve too!

Cake Layer
In mixing bowl beat 3 eggs until very thick and lemon-colored. Gradually add 1 1/4 cups beet or cane sugar and 1/2 tsp. almond extract. Fold in 1 1/2 cups sifted cake flour, 1 1/2 teaspoons baking powder, 1/4 teaspoon salt, sifted together three times. Then, stir in 1/2 cup hot milk quickly. Pour thin batter into 9x5x2 1/2-inch ungreased loaf pan. Bake in moderate oven (350 degrees F.) about 40 minutes or until top springs back when touched lightly. Remove from oven. In 1 hour on cake rack to cool. Turn out on cutting board. Cut in half lengthwise, to make two layers.

Fruit Filling
Combine in mixing bowl 3 1/2 cups sliced freestone peaches (1 1/4 lbs. 3 large) with juice of 1/2 lemon in 1 cup beet or cane sugar. Soften 1 envelope of gelatin in 1/4 cup orange juice (fresh or frozen) for 5 minutes then, dissolve over hot water. Stir into sugared fruit. Allow to chill until mixture becomes very heavy but not completely set.

To Assemble
Place crosswise strips of wax-

paper in 9x5x2 1/2-inch loaf pan there's a slight overhang. Put bottom layer of sponge cake in pan. Spoon on fruit filling (it will make about a 1-inch thick layer). Place top layer of cake over this. Spread top with whipped cream (1/4 cup pastry cream.) Place in refrigerator to completely set.

To Serve
Cut crosswise into 1/4 to 1-inch thick slices. Add more whipped cream, if desired, with freshly cut peach slices and a sprig of mint for a perky garnish. Serves 8.

Corn With Sausages Economical and Good

If you've a can or two of those tiny Vienna sausages on hand, they'll make a budget-happy and successful entree like this:
Corn with Sausages
8 ears of fresh corn or 2 packages frozen corn or 2 cans niblet type corn
6 tablespoons butter or margarine
1 small can sliced mushrooms plus mushroom liquor
1 can Vienna sausages
1 teaspoon salt
1/4 teaspoon pepper
Cut kernels from cooked corn, pour boiling water over frozen corn and drain or simply open can of niblet style corn. Melt butter or margarine in a casserole and add corn and remaining ingredients. Cover and bake in hot oven, 400 degrees, about 20 minutes. Six servings.

Chicken Hawaiian Interesting Dish

This super recipe was really perfected for duck, but we tried it with chicken, and believe us there is nothing the matter with Chicken Hawaiian. Duck is now available the year around in either local fresh supply or frozen. Chicken of course is readily available at reasonable prices.

Chicken Hawaiian
1 4-pound duckling or fowl
1/2 cup salad oil or other fat
1 tablespoon cornstarch
1/2 teaspoon salt
1/2 teaspoon soy sauce
1/2 teaspoon powdered ginger
1/2 teaspoon onion salt
1/2 teaspoons curry powder
1 cup chicken broth or chicken bouillon
1 cup pineapple juice
1/2 cup water
1 cup pineapple cubes or wedges
1 bunch green onions, cut in 1-inch pieces
Cut duck or chicken into serving pieces. Brown in oil. Place in greased baking pan or casserole. Mix cornstarch and seasonings and make into a paste with a little chicken broth. Add remaining ingredients except green onions. Pour over duck or chicken.
Cover and bake in moderate oven, 350 degrees, 1 1/2 to 2 hours. Add a little more water if necessary. Ten minutes before duck is done, sprinkle green onions on top. Finish

baking. Serve with rice garnished with sprinkling of toasted shredded almonds.
Serves 4 generously.

Meat Patty Casserole

Serve meat patties in this casserole combination. In a baking dish, first arrange a layer of sliced raw potatoes, then a layer of whole kernel corn. Top with meat patties. Add a can of diluted condensed tomato soup and bake in a 300 F. oven for 1 1/2 hours.

DELICIOUS BEEF DISH



Chef BOY-AR-DEE BEEF RAVIOLI

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