



Tamale Pie, a favorite main dish in the Southwest, is a satisfying way to make the most of a pound, or even less, of ground beef. It also is a delicious way to give variety to the menu.

### Simplified Pizza Pie

Looking for an unusual summer luncheon dish? Or a hot snack to serve with cold beer in the evening? We recommend this simplified version of a pizza pie. It's easy to make, attractive to serve and oh, so good to eat!

- Mushroom Pizzas**  
 2 tablespoons fat  
 1/2 cup minced onion  
 2 tablespoons minced green pepper  
 3-ounce can chopped broiled mushrooms  
 3 tablespoons tomato paste  
 2 teaspoons sugar  
 1/2 teaspoon salt  
 1/4 teaspoon oregano

- 1 cup biscuit mix  
 1/2 cup milk, about  
 1 cup grated sharp American cheese  
 8 or 10 slices peeled fresh tomato  
 Melt fat in saucepan over moderate heat. Add onion and green pepper. Cook about 5 minutes, stirring occasionally. Add contents of can of mushrooms, tomato paste and seasonings. Heat thoroughly, then remove from heat. Combine biscuit mix and milk to make soft dough. Divide dough into two equal portions. Pat out each portion of dough on lightly greased cookie sheet to form 7-inch circle. Sprinkle half of grated cheese over tops of the circles of dough. Place half of mushroom mixture on each circle and

spread evenly to the edge. Cut peeled tomatoes in thin slices and arrange over mushroom mixture. Sprinkle lightly with salt and pepper if desired. Top with the remaining grated cheese. Bake in hot oven, 400° F., until biscuit is done and cheese is melted and browned, about 20 minutes. Serve immediately, cut in wedges. Yield, 4 to 8 servings.

**Sausage Plan**  
 Sausage is a good solution to a luncheon problem. Heat plump servings of country-style sausage in 2 or 3 tablespoons of water, covered, for about 20 minutes. Then remove cover and place canned peach halves in the pan to lightly brown. Cook sausage and peach halves until lightly browned. To serve, place peach halves in center of a chop platter and arrange hot sausage around them.

**Ham for a Group**  
 Church or club group to serve? Here's a clever choice. Purchase a canned ham and have your meat dealer slice it, then tie it back in shape. About one hour before serving time, place the

ham in a roasting pan and pour a can of pineapple juice over it. When heated through, remove the strings and place the ham on a large tray. Gayly garnish with crabapples and parsley.

What's a tomato without Morton's?



When it rains it pours

Plain or Iodized

### Tamale Pie Year-Round Favorite

The yellow cornmeal "crust" flavored and made even more sunny with a sprinkling of cheese, seems to absorb the well-seasoned meat flavor.

Brown the meat in margarine or butter.

With this gold-and-brown Tamale Pie, serve a green vegetable—perhaps green beans, and cold, thick slices of ripe tomatoes. An easy meal, it is also colorful and appetizing.

- Tamale Pie**  
 2 1/2 cup yellow cornmeal  
 2 cups boiling water  
 2 tablespoons margarine or butter  
 1 small onion, chopped  
 1/2-3/4 pound ground beef  
 1 small can tomato paste  
 1/4 cup sliced stuffed olives  
 1/2 cup sliced ripe olives  
 1/4 cup chopped green pepper  
 1 teaspoon chili powder  
 1/2 cup beef bouillon or consommé  
 1/2 No. 2 can whole kernel corn  
 Dash of cayenne pepper  
 1/2 teaspoon salt  
 1/2 cup shredded cheese  
 Paprika

Stir cornmeal into rapidly boiling water. Cook and stir until thick. Remove from heat. In a heavy skillet melt margarine or butter and brown onion in it. Add ground beef. Stir and cook until meat is no longer red. Add tomato paste, olives, green pepper, chili powder, bouillon, corn, cayenne and salt. Taste to be sure this is enough salt. Still well. Line a shallow well greased baking dish or individual bakers with cornmeal mush, reserving some for top. Pour meat-vegetable mixture into lined dishes. Drop remaining cornmeal mush by spoonfuls around edge of meat, or cover entire top if preferred. Sprinkle shredded cheese over top. Dash paprika liberally over all. Bake in moderate oven (350 degrees F.) 1 hour. Serve piping hot. (Makes 8 servings.)

### Vary Ways of Serving Cauliflower on Menu

Raw cauliflower buds are mild and delicious in flavor. Aside from its mineral content, cauliflower in its raw state has a very high amount of vitamins C and G.

**Cauliflower Salad Bowl**  
 Before cooking or serving raw, soak it for about an hour with the head down in cold water to which have been added a teaspoon each of vinegar and salt. Break 1 head iceberg lettuce into bite-size pieces. Toss in a salad bowl with cooked or raw cauliflower. Garnish with sliced olives.

**Cauliflower French Dressing**  
 Blend 3 tablespoons crumbled blue cheese into 1/2 cup of your favorite French dressing. Cut in 4 green onions, tops and all (cut very fine). Marinate cauliflower in the prepared dressing. Six servings.

### Prunes Add Bit to This Cookie Recipe

Here's something really good in the way of a cookie bar. Our "Layered Prune Bars" have a rich crust on the bottom and a soft topping made extra flavorful and good with bits of cooked prunes. Notice how you bake the bottom crust 10 minutes first and then spread with the prune batter and continue baking. If you like, sprinkle the top with either chopped walnuts or almonds in place of the coconut. These make good eating any time so don't forget to include one or two of them in the school lunches you're once more preparing.

- Layered Prune Bars**  
**Crust:**  
 1 cup sifted all-purpose flour  
 1/2 cup granulated sugar  
 1/2 cup butter or margarine  
**Top Layer:**  
 1 cup cooked prunes  
 2 eggs  
 1 cup brown sugar (packed)  
 1 teaspoon vanilla extract  
 1/2 cup sifted all-purpose flour  
 1/2 teaspoon salt  
 1/2 teaspoon baking powder  
 1/2 teaspoon cinnamon  
 1/2 cup shredded coconut or chopped nuts  
**Crust:** Blend together flour, sugar and butter until crumbly. Pat firmly in bottom of greased 9-inch square pan. Bake in moderate oven (350 degrees F.) 10 to 15 minutes, until very lightly browned. Meanwhile prepare top layer.

**Top Layer:** Cut prunes from pits into small pieces. Beat eggs, and gradually beat in sugar. Blend in vanilla. Sift together flour, salt, baking powder and cinnamon, and blend into egg mixture. Stir in prunes. Turn into pan over hot baked crust and sprinkle with coconut. Bake about 35 to 40 minutes longer. Cool in pan. Cut into bars. Makes 18 bars (3 x 1 1/2 inches).

### Quick Version

Cornd beef and cabbage need no introduction. And here's a quick version of this famed team—canned corned beef and seven minute cabbage. Heat the beef thoroughly, then place it in the center of a large platter, and surround it with cabbage.

REFRESHING  
 OLYMPIA BEER ADDS  
 REAL ENJOYMENT  
 TO YOUR WEEK-END  
 IN THE SUMMER  
 SUN. MAKE FUN OF  
 YOUR THIRST WITH  
 OLYMPIA.

OLYMPIA BREWING CO., Olympia, Wash., U.S.A.

# AUGUST

| 1952 |     | AUGUST |     |     |     |     | 1952 |  |
|------|-----|--------|-----|-----|-----|-----|------|--|
| SUN  | MON | TUE    | WED | THU | FRI | SAT |      |  |
|      |     |        |     |     | 1   | 2   |      |  |
| 3    |     |        |     |     |     |     |      |  |
| 10   |     |        |     |     |     |     |      |  |
| 17   | 18  | 19     |     |     | 22  |     |      |  |
| 24   | 25  | 26     | 27  | 28  | 29  |     |      |  |



# IS SANDWICH TIME



For every occasion, make better, tastier sandwiches with

# Franz

THE good BREAD!

**SUMMER FARE**  
 ...meal planning's a "breeze" with

The Noodle that won't slide off the fork

## Porter FRIL-LETS

FRESH-EGG NOODLES

COOKING TIME  
 6 1/2 MINUTES

Economical, delicious, healthful, nourishing...and so easy to prepare. ASK YOUR GROCER for these Porter products, too: Saladettes, Midget Sea Shells and Kurie-Q Noodles.



**Eat out often!**  
 And—when you do—note that the vast majority of quality restaurants in this area make better, tastier sandwiches with FRANZ BREAD and BUNS.