

Sparkly Punch Bowl Is Easy

A punch bowl is a boon to the hostess who entertains a great deal in summer. It's the easiest way to serve drinks to a number of people since no one hesitates to step up for a refill, leaving the hostess free to mingle with her guests without worry about neglecting anyone.

There are a few simple rules to follow in making a punch. First, the flavor must be good; second, the punch must be cold. For excellent flavor, use fruit juices as a base for your punch, and add gingerale for sparkle and tang. Plenty of ice is a necessity, and a good way to keep your punch from diluting as the ice melts, is to make your ice cubes of ginger ale instead of water.

One of the simplest punches can be made with frozen fruit juice concentrates and ginger ale. Instead of water, use ginger ale to reconstitute the frozen juices and you will be assured of excellent flavor. This punch can be made in a jiffy, just before serving time.

Ginger Fruit Punch
2 cans frozen pineapple juice
1 can frozen orange juice
1 can frozen grapefruit juice
3 28-oz. bottles ginger ale
Empty the frozen fruit juices in punch bowl; add ginger ale, one can at a time, until fruit juices are well blended. Add ice cubes and fill the bowl with ginger ale. Garnish with orange slices. Makes about 35 punch cup servings.

Apricot Dream Punch
3 cups apricot nectar
2 cups orange juice
1 cup lime juice
28-oz. bottles ginger ale
Combine fruit juices in punch bowl, blending well. Add ice cubes and ginger ale just before serving. Garnish with orange and lime slices.



Clam Chowder Made With Rum Flavoring

An old-time clam chowder recipe follows:
Aunt Linda's Quahog (Clam) Chowder
4 or 5 thin slices fat salt pork
1 onion
4 medium sized potatoes
1 quart dry quahogs (clams)
2 level tablespoons flour
1 quart milk
1 quart water
1 tablespoon butter
Salt and pepper to taste
1 1/2 oz. rum

Fry pork until completely rendered; remove. Sauté finely chopped onion in pork fat until golden brown. Add 1 quart hot water. Add potatoes cut fine. Simmer 10 to 15 minutes. Wash quahogs; remove black edges. Chop quite fine. Cook with other ingredients 15 minutes. Do not use the quahog water. Make thickening of flour and a little milk. Add to remaining milk, combine and season to taste. Simmer 10 minutes. Remove from fire and add rum. Serve in grandmother's best soup tureen. (7-8 persons.)

Spiced whipped cream tastes wonderful with berry pies or puddings. Just add a dash of cinnamon, nutmeg and cloves to the sweetened cream.

Ambrosia Popular For Summer Desserts Or Salad Combination

Ambrosia... that delightful combination of fresh oranges and shredded coconut... is appropriately named. According to the dictionary, the word ambrosia means 'food for the gods', and homemakers who serve this dish agree that the meaning is true. At one time, Ambrosia was a traditional dessert served at only the most important holiday dinners throughout the South. Now its popularity has spread throughout the country and it is served year-round in all parts of America as Ambrosia Salad, as well as Ambrosia Dessert. This easy-to-make dessert earns even more popularity now that we know that fresh oranges provide the helpful proteopectins. Most of the proteopectins are deposited in the meaty solids of the orange, the walls of the segments, and the juice sacs, and in the white material which clings naturally when the fruit is peeled. The basic recipe for Ambrosia requires six oranges, one-fourth cup powdered sugar, and one-half cup shredded coconut. Peel and slice the oranges into cartwheel shapes. Arrange orange slices on individual plates and sprinkle with sugar and coconut... or arrange slices in two layers in a serving dish, sprinkle half the sugar and coconut over each layer. If you prefer smaller pieces of orange, cut each slice into about four chunks, making bite-size pieces. This basic recipe serves six. As a variation of the ever-popular basic Ambrosia, alternate slices of bananas with orange slices on each plate. Then top with sugar and coconut. Another popular combination is orange ambrosia with chunks of pineapple tossed in. For a summer treat that helps to beat the heat, serve Ambrosia Sundae. Turn your kitchen into a soda fountain and whip up this refreshing delicacy in a jiffy. Just peel and slice several oranges, cutting each slice into four to six chunks for easy eating. Mix in sugar and coconut as you did for Ambrosia. Then spoon this flavorful combination over dishes of ice cream and you'll have the summer's most popular sundae! You can dress up custard or vanilla pudding with this Ambrosia sundae mixture. A topping of this and plain custard will take on a 'company look' as well as becoming more flavorful and nutritious.

Breakfast Buns Appeal

Lazy Marys won't need a second call to breakfast if they know that Orange Glazed Breakfast Buns are the special treat of the hour! Truly, they are charmers, enough to bring most everyone leaping out of bed with that look of eager anticipation.

Exciting as they are to eat, these Orange Glazed Breakfast Buns are still very simple to make—easily within the realm of early-morning food preparations. They call on pancake ready-mix to eliminate a great deal of measuring and sifting. If you like, all the dry ingredients could also be placed in a bowl the night before, the other ingredients handy for the last minute mixing.

Put these Breakfast Buns on the menu for tomorrow morning. There won't be a sleepyhead in the house after the very first bite!

Orange Glaze Breakfast Buns

Makes 12 quick buns
Quick Buns
2 cups pancake ready-mix
1/4 cup sugar
1 teaspoon grated orange rind
1/4 cup shortening
1 egg, beaten
1 cup milk

Glaze
1/2 cup chopped dates
1/2 cup confectioners' sugar
1 tablespoon orange juice
Few grains salt
Chopped nuts (opt.)
Mox together pancake ready-mix, sugar and grated orange rind. Cut in shortening until mixture resembles coarse crumbs.

Combine beaten egg and milk; add all at once to dry ingredients, stirring only until combined. Fold in chopped dates. Drop batter by tablespoons onto greased baking sheet. Bake in a hot oven (425 degrees F.) about 15 minutes. Remove from baking sheet; drizzle glaze (made by combining sugar, orange juice and salt) over hot buns and sprinkle with nuts. Serve immediately.

Speedy Supper
Spaghetti gets the grand prize for a speedy supper when you heat a can of it (15-ounce size) with frizzled boiled ham. Use 2 thin slices of the ham (2 ounces) cut in strips. Brown ham and 1 small onion (chopped) in hot shortening in a skillet; then stir in the spaghetti in tomato sauce with cheese and heat well. The platter of spaghetti and a big bowl of chef's salad equals a memorable meal.

Ham And Egg Special
Sandwiches to take or to toast and enjoy at home. In skillet, fry 1/2 cup diced ham, 1/2 cup chopped green pepper, 1/2 cup chopped onion. Combine 3 slightly beaten eggs, 3 tablespoons milk, salt, pepper, and mustard to taste. Pour into pan; brown lightly. Turn and brown other side. Cut into quarters. Put between plain or toasted slices of rye bread.

Two Cranberry Ideas For Popular Sundae

Sundaes go with summer time. Try one or both of these:
Cranberry Sundae (Serves 6)
1 quart ice cream
1 pound can whole cranberry sauce
2 teaspoons cinnamon
1/2 cup brown sugar
Combine cinnamon and brown sugar. Spoon cranberry sauce over servings of ice cream. Sprinkle about 1 tablespoon of the sugar-cinnamon mixture over each sundae.

(Serves 6)
1 pound can whole cranberry sauce
1 cup crushed pineapple, drained
1/4 teaspoon peppermint extract
1 quart ice cream
Combine cranberry sauce, crushed pineapple and peppermint extract. Serve as sundae topping over scoops of vanilla ice cream.

This Orange Crunch Cookie Uses Cereal

You just can't have too many cookie recipes on hand. They're the perfect sweet for so many occasions. Pack them in lunchboxes; have them on hand when the youngsters rush home from school; serve them to friends when they drop in for a visit. Here's a recipe for an Orange Crunch cookie. It's a drop cookie, requiring no fuss with cookie cutters. It combines flavor-giving ingredients: orange rind, nuts and crisp corn flakes cereal. When baked, it has a crunchy texture and a delightful spicy flavor. One recipe yields 4 1/2 dozen cookies.

Orange Crunches
1/2 cup soft shortening
1 cup sugar
1 teaspoon grated orange rind
1 egg
1 cup sifted flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/4 cup milk
3 cups corn flakes
1/2 cup chopped nuts
Blend shortening and sugar, mixing until fluffy. Add orange rind and egg; beat well. Sift dry ingredients together; add to shortening mixture alternately with milk, stirring after each addition. Fold in corn flakes and nuts. Drop by teaspoons about 2 inches apart onto greased baking sheet. Bake in moderate oven (350 degrees F.) about 15 minutes. Remove from sheet immediately. Yield 4 1/2 dozen cookies.

Party Fare For Children

The playground set is all cleaned up and neat today! It's time for a party and they've all been invited to the celebration. After the hard play and all the excitement, everyone will be hungry. Then to the rescue, Mom, with North Pole Sandwiches, ready to pick up and eat.

No ordinary ice cream bars, these! There's special appeal built into every bite, for the sandwiches are made with a chocolate and puffed rice candy. A slice of your favorite ice cream is the filling.

As the hostess, you will really like these bars, since the candy can be made ahead of time. It is easy and inexpensive too—well worth remembering, since children like parties any time and often. Here is the recipe—and isn't it about time for a party at your house?

North Pole Sandwiches

Makes 8 bars
Base:
5 cups puffed rice
1/4 cup butter or margarine
1/4 lb. fresh marshmallows (about 32)
2 squares (2 ounces) unsweetened chocolate
2 pints ice cream

Pour puffed rice into a large greased bowl. Melt butter, marshmallows and chocolate in a double boiler, stirring occasionally. Pour over puffed rice, stirring until puffed rice is evenly coated. Divide mixture in half and pack each half in a pressed 7x11-inch pan. Cut into rectangular bars the shape of the end of a pint ice cream carton. Place in refrigerator to chill over-night or for a few hours. When puffed rice is cold, cut very firm ice cream into 8 slices; place each slice between two puffed rice bars to make an ice cream sandwich. Serve immediately.

They're Stuffed

Let corned beef hash from your pantry shelf be the stuffing for green peppers. Slice off the stem ends of the peppers, hollow, then parboil for about 6 minutes. Stuff with the canned meat, combined with chopped onion and tomato puree. Place the stuffed peppers in a baking dish with 1 inch of water and bake for 20 to 30 minutes in a 350 F. oven.

Blue Cheese Dressing Perks Up the Salad

Unquestionably lettuce and tomatoes are the most popular pair known to salad makers. West coasters, devotees of the tossed salad, may be surprised to know that more folks serve lettuce wedges with a favored dressing than in any other way. Like this, for instance:

Cheese in Mayonnaise
1 medium head of lettuce
3 tomatoes
1/2 cup mayonnaise
1 tablespoon vinegar
1 tablespoon cream
1 tablespoon blue cheese wedges. Blend other ingredients. Cut lettuce and tomatoes into wedges. Serve over lettuce and tomatoes.



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Beef-Spaghetti Idea
Try this ground beef-spaghetti special. Brown the beef with a little onion, then combine in a baking dish with cooked spaghetti, diced green pepper and grated cheese. Pour a can of condensed tomato soup over it and bake in a 350 F. oven for 45 minutes.

Barbecue Pair
Barbecue meat with rice is an old favorite. For a new twist, barbecue "meat sticks" (ready-to-serve meat or leftovers) and serve on a bed of steaming rice.

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