

Rice Pudding Always Tops With Family

This rice pudding, is "solid" with milk and egg goodness enhanced by a bit of vanilla. Here is a "pretty easy rice pudding"—on the eye, the taste buds, your time and your budget. Light the oven, weld the mixing spoon a second and this inexpensive rice dessert is ready for the heat. The sauce too, is quick since it mixes in seconds and cooks in minutes. As the sauce cooks, the ruby red cranberries become hot and begin to explode — and eaters too, will explode with many words of praise for one of the Best Rice Desserts!

Ingredients
2 cups cooked rice
2 cups milk
2 eggs, slightly beaten
1 tablespoon beet or cane sugar

1/2 teaspoon vanilla
1 cup pineapple juice
1 cup beet or cane sugar
2 cups fresh cranberries

Method:
Combine rice, milk, eggs, sugar and vanilla in a 1 1/2 quart casserole. Place the casserole in a shallow pan in hot water. Bake in a 350 degrees F. oven for about 1 hour or until a silver knife comes out clean when it is inserted into the center of the custard. Chill the custard. Cook pineapple juice and sugar together for 5 minutes. Add the cranberries. Cook 5 minutes longer. To serve, top with the sauce which may be either hot or cold when served over the custard.
This recipe makes 6 servings.

Hungarian Lamb Stew Nourishing

For those who like lamb, here is a good dish:

Hungarian Lamb Stew
2 pounds boneless lamb for stew
2 slices bacon
2 teaspoons salt
1/4 teaspoon pepper
1 teaspoon paprika
1/2 cup coarsely chopped onion
1 No. 2 1/2 can tomatoes
2 cups sliced okra or cubed egg plant
1 green pepper, sliced
2 carrots, cut in strips
2 cups cut green beans
Chop bacon. Brown lamb and bacon. Pour off drippings, leaving 3 tablespoons in pan. Add seasonings, onion and tomatoes. Cover closely and cook in slow oven (300 deg.) for 1 hour. Add remaining vegetables and cook 1 hour longer. 6 to 8 servings.

Quick Dessert

Here's quick dessert that instantly becomes a conversation piece — peaches with meringue. Drain canned peach halves, fill cups with buttered diced almonds and cover with meringue using standard recipe. Bake at 325 degrees F. until lightly browned. It's well to cool before serving.

Barbecued Franks

Barbecued frankfurters are sure to demand repeat performances. To barbecue, prick skins of franks well, then arrange in a shallow pan. Pour barbecue sauce over them, and bake uncovered for 30 minutes in a moderate oven (350 F.).

Quickie Scrapple Short Cut for Good Dinner Dish



Short-cuts to cook cooking have been the rule in millions of homes since women moved into offices and industry. One of these is Quickie Scrapple, ready for the dinner table in a few minutes, and excellent when served with a hot vegetable and a salad or radishes.

Molded and kept cold in the refrigerator, Quickie Scrapple becomes the hot main course of the day's major meal in a few minutes. The homemaker, home from work, needs only to slice the scrapple, dust it in corn meal and fry it to a golden crispness, and dinner can be served.

Quickie Scrapple

1/2 cup corn meal
1 teaspoon salt
1 1/2 cups boiling water
1 1/2 cups meat stock, bouillon or consommé
1 1/2 cups finely ground cooked pork

1 tablespoon grated onion
1/2 teaspoon pepper
1/2 teaspoon powdered sugar (if desired)
(If self-rising corn meal is used, omit salt).

Sprinkle corn meal and salt into the boiling water and meat stock, stirring constantly until mixture is smooth and starts to boil. Continue cooking for 5 minutes, stirring occasionally.

Place over boiling water (double-boiler), cover and cook about 1/2 hour. Add pork and seasonings, mix well, and pack into one-quart pan which has been rinsed in cold water. Cool, cover, and chill over night. To use, unmold, and cut 1/2-inch slices. Dust lightly with corn meal, and fry on both sides in a small amount of clear bacon drippings. Yield: 8 servings. If a loaf pan of correct size is not available, use empty fruit or vegetable tin cans.

Souffle That Does Not Fall

Make the souffle light but make it filling — this way it pleases the men and you, too. It's practically fool-proof or fall-proof, easy to assemble and to prepare.

Sausage Corn Souffle

1/2 cup chopped green pepper
2 tablespoons butter or margarine
1 tablespoon flour
1/2 teaspoon salt
1/4 teaspoon pepper
1 cup milk
1 cup cream style corn
1/4 pound American cheese, cubed
6 eggs, separated
6 to 9 Vienna sausages, split in half
1/2 cup corn soya
Cook green pepper in butter until tender. Add flour and seasonings; blend thoroughly. Add

milk gradually, stirring constantly over low heat until mixture thickens. Stir in corn and cheese and cook over low heat until cheese is melted (about 5 minutes). Remove from heat. Beat egg yolks slightly and stir into mixture. Fold in stiffly-beaten egg whites. Pour into 1 1/2 quart baking dish. Arrange sausages on top of mixture and sprinkle with slightly crushed corn soya. Bake in moderate oven (350° F.) 35 to 40 minutes or until set. Yield: 6 servings.

For Teen Agers

The teen-age crowd will cheer these easy to make snacks. Arrange graham crackers on a cookie sheet and top each with a spoonful of drained golden pineapple tidbits. Place a marshmallow in the center of each; broil just long enough to melt and lightly brown the marshmallow.

Variations For Yellow Cake Mix

Your grocers' shelves offer a variety of cake mixes and it seems that the favorite of all cakes is yellow cake. People seem to like the rich, golden yellow, fine even texture. May be because it lends itself to such interesting variations as these which we've tried out and liked.

Cherry Squares

Substitute 2 tablespoons of cherry juice for 2 tablespoons of the milk mentioned on the package of golden yellow cake mix and add 3 tablespoons of finely chopped maraschino cherries (about 16 cherries) with the last addition of milk. Bake in 9x9x2 inch pan; cut in squares and serve with hot cherry sauce.

Rich Nut Cake

Add 1/4 to 1 cup finely chopped walnut meats and 1/2 teaspoon salt with the last addition of milk as indicated on the package. Bake as directed. Frost with butter frosting and sprinkle sides of cake with the chopped nuts, if desired.

Orange Cake

Add 1 tablespoon grated orange rind to the cake mix. Bake as directed. Frost with creamy Orange frosting and serve with scoops of tart orange sherbet.

Spice Cake

Add 1 teaspoon cinnamon, 1/2 teaspoon nutmeg and 1/4 teaspoon cloves to the cake mix. Add 2 tablespoons molasses with the last addition of milk. Bake in 13x9x2 inch pan. Serve warm with well-seasoned applesauce.

Golden Angel Cake

Here, we used a package of angel cake mix, whipped some cream and folded in a pineapple mixture and produced something truly out of this world.

1 package angel cake mix
1/2 cup sugar
2 tablespoons flour
1/2 teaspoon salt
2 eggs, slightly beaten
1 No. 211 can crushed pineapple (1 1/2 cups)
Juice of 1 lemon

4 pint heavy cream

Prepare angel cake according to directions on package. Mix sugar, flour and salt in top of double boiler. Add eggs, pineapple and lemon juice and mix together thoroughly. Cook over boiling water, stirring constantly until mixture thickens, 12 to 15 minutes. Remove from heat. Cool, stirring occasionally. Chill in refrigerator. Whip cream stiff and fold into pineapple mixture. Split angel cake into 3 layers. Put layers together with pineapple filling, reserving 1/2 filling for frosting top of cake. Garnish with slivered toasted almonds. Makes 10 servings; probably enough to serve 8 people since the men will come back for more.

Get Most From Food You Buy

Cutting food expenditures can begin right in your kitchen. One step toward economy is getting the most from the food you buy, and that starts with proper care of it from the time purchased until served.

Take meat, for instance. For best keeping qualities, fresh meat should be unwrapped as soon as possible after it is purchased. With the heavy wrappings removed, store it uncovered or lightly topped with waxed paper in the meat keeper or other cold section of your refrigerator. This allows for a desirable slight drying-out of the meat surface, points out Rebs Siaggs, meat expert.

Cooking meats are cared for in just the opposite way. Further drying after cooking is not desirable, so meat that is cooked should be closely wrapped with waxed paper aluminum foil or placed in a covered dish before storing in the refrigerator. Canned meats may be left on your kitchen shelf with the exception of canned hams. These should be placed under refrigeration.

SUGAR SORCERY

Pure sugar is found in many plants; in palm trees, flowers, bananas and others. But most abundantly, pure sugar is found in sugar beets and sugar cane. Sugar extracted from beets and from cane is identical; can be used interchangeably. Chemists can find no difference in products or results.

Sausage Jumbles, Baked Sausage Patties

Plentiful pork with fresh sausage reasonably priced encourages one to have pork more often at dinner time in ways like these:

Sausage Jumbles

These make an attractive dinner platter as easily made. Form 1 1/2 pounds fresh pork sausage into patties one inch thick. Slice two large onions and three tomatoes. Brown sausage patties and place thin slice of onion and thicker slice of

tomato on each meat patty. Wrap a bacon slice around each patty, fastening bacon with toothpick. Bake uncovered in 350 degree oven for one hour. Baked medium sized potatoes and baked apples are so good with this . . . and they can all go in the oven at the same time.

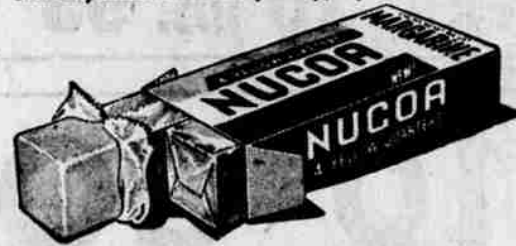
Baked Sausage Patties
Combine one pound bulk sausage with one slice enriched bread cubes. Add 1 egg, 1/4 cup grated apple and 1 teaspoon salt. Make six patties; place on rack in open dripping pan and bake in moderate oven for one hour.

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- Hood River Pears No. 2 1/2 3 cans 98c
- Crown Vienna Sausage 6 cans 98c
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- Large Oregon Prunes 4 lbs. 98c
- Pure Honey Bradshaw's 5 lbs. 98c
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