

Good Old Hash Again On Menu

With rib roast of beef selling in most localities at the price hamburger was a year ago, roast beef hash is again fashionable in everybody's kitchen. This delicious, tasty dish is quite different from corned beef hash. The difference is simply the luxurious flavor of roast beef. Well browned to a delicate crust and seasonally mixed with onion, this is a roast beef left-over dish to delight the family.

Roast Beef Hash, American
2 cups chopped cooked roast beef
3 cups chopped cold cooked potatoes
1/4 cup finely chopped onion
1/2 teaspoon salt
Dash pepper
1/4 cup light cream or top milk
2 tablespoons fat or dripping

This One Tonic Salad

Mid-April sends us looking for something delicate, refreshing and pretty to celebrate the new season. This salad seems to be just what the doctor ordered, combining pineapple juice, celery and grated carrot.

Spring Tonic Salad
1 envelope unflavored gelatin
1/2 cup cold pineapple juice
1 cup hot pineapple juice
1/2 cup lemon juice
1/4 cup sugar
1/2 teaspoon salt
1 cup grated carrot
1/2 cup diced celery

Economy Cuts In Tasty Ways

There are many delicious meat dishes from the so-called economy cuts.

Select a three or four-pound piece of fresh beef brisket. Cover with hot water. Season with salt and pepper. Cook at a simmering temperature three to four hours or until tender. Serve 3 to 4 persons.

Beef Brisket With Horseradish Sauce
1 tablespoon butter
1 cup milk
1/2 cup horseradish
1 tablespoon lemon juice
Salt
Pepper
1 tablespoon pimiento

Sausage on Sunday
Sunday morning is waffle and sausage time. Serve the golden brown waffles with plenty of butter or margarine and this warm fruit topping. Combine 1 1/2 cups of apricot whole fruit nectar with 1/2 cup honey and a dash of salt. Simmer them together about 15 minutes. It's wonderful on hot cakes or French toast, too.

Coronation Item
Festivals in food are in keeping with the coronation this year. One of the most attractive salads we've seen is a golden canned cling peach crown served on cottage cheese. Make 3 sals in a peach half, leaving an uncut portion for the base of the crown. Spread the points apart on the cheese and top each point with a bit of maraschino cherry.

Pork Chop Casserole

6 pork chops
1 cup rice
1/2 green pepper, diced
2 tablespoons grated onion
1/2 teaspoon salt
1/4 teaspoon pepper
3 cups cooked or canned tomatoes
Water, as needed

Colorful Sauce For Sunday Ham

Sunday dinner is the time for all the little extras that make a meal something special. That's why we like to serve this "Raisin Orange Sauce" with a big sugar-glazed ham. Plump seedless raisins are accented with white wine and orange. The sauce is at its best served hot.

Raisin Orange Sauce
1/2 cup seedless raisins
1/2 cup orange juice
1/2 cup white wine (packed)
2 tablespoons flour
1/2 teaspoon salt
1/2 cup dry white wine
1/2 teaspoon grated orange rind

For Leg of Lamb

Plentiful leg of lamb is especially wonderful when rubbed before roasting with a mixture of 1 teaspoon salt, 1/4 teaspoon pepper, 1/2 teaspoon garlic powder (use more if you really like that lamb and garlic flavor), 1/4 teaspoon paprika and 1/2 teaspoon oregano. Roast at 300 degrees for 2 1/2 to 3 hours for a 6 to 7 pound leg. Baste often with seasoned fat for best flavor.



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CANNED MILK CARNATION—FROM CONTENTED COWS
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MJB COFFEE 93¢
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Pancake MIX 99¢
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ONIONS Texas Mild Yellow 3 lbs. 19¢
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Beef STEW 59¢
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U. S. Good and U. S. Choice **Steer Beef**
Pork Loin ROAST 3-lb. Average Semi-Boneless lb. 59¢
SPARE RIBS 55¢
Yankee lb. 55¢

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Annual Spring Sale

OF FRESH PRODUCE

BANANA 2 lbs. 29¢
New Potatoes 10 lbs. 59¢
LARGE CRISP CELERY Bunch 19¢
ONIONS Texas Mild Yellow 3 lbs. 19¢
SALAD Fresh Today Celo Pack Each 5¢

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BEEF STEW 59¢
Red Snapper lb. 29¢
Pork Loin ROAST 3-lb. Average Semi-Boneless lb. 59¢
SPARE RIBS 55¢
Yankee lb. 55¢

FRESH KILLED PAN-READY PHEASANT FRYERS
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Unexpected mealtime visitors leave a household of culinary praise after they've dined on a well-seasoned Pork and Apple Loaf.

This Loaf Easy When Unexpected Company Arrives
Query: What does Mrs. America do when unexpected company arrives for the evening meal, and yesterday's roast looks about big enough for a midnight snack? Answer: Easy! she dips into that wonderful stockpile of ingenuity, the recipe file, for her favorite quick loaf. Here's a new wife-aver for just such occasions when the basic meat is pork.

This Pork and Apple Loaf will do you good as a "spur of the moment" plan—in the best of good taste.

Pork and Apple Loaf
3 cups soft bread crumbs
1/2 cup evaporated milk
1 egg, beaten
3 cups ground, left-over pork
2 tart apples, pared and cored
1 medium onion
1/2 teaspoon salt
Few grains pepper
1 teaspoon Ac'cent

Mexican Seafood Dishes Offer Interesting Ideas

Of course it shouldn't be surprising that down in Old Mexico the natives have developed many seafood recipes using chili seasoning, for Mexico has several thousand miles of sea coast, as well as many fine rivers and lakes offering abundant catches of seafood, and the culture of chili pepper is an age-old tradition.

Here are several seafood suggestions brought from Mexico and checked to help you take full advantage of the economy and nutrition seafoods offer and help you serve more enjoyable, taste-tempting dishes at the same time.

Creole Salmon
1 lb. can salmon, undrained
1/2 cup butter
1 green pepper, diced finely
1 small onion, finely sliced
1/2 tsp. salt
1/2 tsp. pepper
1 tsp. chili powder
1 cup canned tomatoes
1 cup bread crumbs
2 sprigs parsley, diced finely
2 tsp. butter
Mix salmon and egg in saucpan. Add chopped green pepper and onion, seasonings, tomatoes and half the crumbs. Simmer for 10 minutes. Add minced parsley, cook 5 minutes longer. Turn into greased casserole or individual baking dishes. Sprinkle with remaining bread crumbs and bake in hot oven (400 degrees) until crumbs are brown. Serve while hot.

Fish With Chili Sauce
1 onion, chopped
1 green pepper, chopped
1 clove garlic, minced
2 tsp. flour
1/2 tsp. salt
1 tsp. chili powder
1 cup tomatoes
1 cup meat stock or water
Sauté onion, green pepper, garlic in fat, add flour, salt, chili powder; stir until smooth; add tomatoes and other liquid; simmer until thick.

Choose fish suitable for baking, either filets or whole fish. Place in baking dish and pour sauce in the center. Serve top with rings of green pepper.

An Appetizer
This delicious fruit appetizer would be a pretty one to serve at a wedding brunch. Combine well-chilled canned fruit cocktail with sliced fresh strawberries and top with a fresh mint sauce. Serve in loaves with a sprig of fresh mint to garnish.

Want a good salad? Put slices of spiced cooked beef on a bed of salad greens and arrange a mound of cream-style cottage cheese in the center. Serve with French dressing.

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