

Menu, Recipe for Mother's Day Dinner

Mother's Day Menu
 Chilled Tomato Juice with Crackers
 Ground Beef Muffins
 Baked Potatoes
 Buttered Asparagus
 Olives, Radishes, Pickles, Celery
 Hot Rolls Butter or Margarine
 Strawberry Shortcake Beverage



"Mother's work is never done" goes an old adage, but on her day, May 10th, why not change that saying to Mother's work is done for her.

Preparing dinner can be fun for the family, especially if duties are delegated to various members. Remember that meal planning starts by choosing the meat dish. Why not surprise Mother with clever ground beef muffins? They're a simple ground beef mixture (recipe below) pressed into small muffin pans, then roasted in a slow oven. To add a novel touch, onion rings may be placed in the bottom of the muffin pans and the meat molded over them.

When purchasing the ground beef for this serving be sure to ask your market man to grind boneless beef stew meat rather than round

Tiny beef muffins are a clever choice for the family when they're taking over mother's cooking responsibilities on her day, May 10. Onion rings and slices and pimiento designs garnish these muffins. The garnishes are placed in the bottom of the muffin pans, the meat molded over them and roasted.

steak. The latter is too lean for a juicy meat patty. Save it for country-fried steak or Swiss steak. Boneless stew meat usually has just the right amount of fat to produce juicy patties and loaves.

Begin dinner with chilled tomato juice and crackers served either in your living room or at the dinner table. Baked potatoes make a simple addition to your menu, as well as buttered asparagus. A relish plate can take the place of a salad in your menu. Rolls that require only a few minutes browning ease the bread situation. For desserts pick Mother's favorite which just might be strawberry shortcake.

Beef Muffins
 1 1/2 pounds ground beef
 3 tablespoons finely chopped onion
 1/4 cup horseradish
 2 eggs
 1/4 cup cracker crumbs
 1 teaspoon salt
 1/4 teaspoon pepper
 1/4 cup catchup
 onion rings
 Pimientos cut as stars or crescents

Combine all ingredients except onion rings and pimiento. Place onion rings or pimiento stars or crescents in greased muffin pans. Pack the meat mixture in the muffin pans and bake in a moderate oven (350 F.) for 30 minutes. 8 servings.

Stuffed Prunes

One of the most popular ways to serve prunes is to stuff them. Then, they may be served as a salad or as an edible garnish for a meat platter or casserole dish. Pineapple chunks, raisins and cream cheese, celery and shredded chipped beef and salted nuts make delicious stuffings.

Pickles Featured In Salad

During National Pickle Week, May 14-23, grocery stores and super markets everywhere will be featuring all varieties of pickles. Take this opportunity to buy a good selection of pickles and add extra appeal to every meal.

In this Tropical Pickle Salad a delicious blend of pineapple and cucumber with pickles gives a refreshing sweet and sour flavor combination that's sure to appeal to everyone's taste.

Tropical Pickle Salad

(Makes 6 servings)
 2 tablespoons unflavored gelatin
 1/4 cup cold water
 1/4 cup boiling water
 1/4 cup lemon juice
 1/2 cup pineapple syrup
 drained from canned pineapple
 2 tablespoons sugar
 1/4 teaspoon salt
 1/4 cup finely chopped celery
 1/4 cup chopped cucumber
 1/4 cup chopped sweet pickles
 1 cup drained crushed pineapple

Soften gelatin in cold water 5 minutes; add boiling water and stir until gelatin is dissolved. In a bowl, combine gelatin mixture, lemon juice, pineapple syrup, sugar and salt; stir until sugar and salt are dissolved. Chill until mixture begins to thicken. Fold in celery, cucumber, pickles and pineapple. Mix thoroughly. Pour into oiled 1-quart mold and chill until firm. Unmold and garnish with pickle kabobs, if desired.

Dressing Up Salad

Dress up cabbage salad with some crushed pineapple and some chopped, roasted, unblanched almonds to make it extra special.

Crust Is Answer to 'Different' Pie

It's the crust that can make a pie different. If you want to serve a berry or fruit pie in a standard crust, almost any bakery can oblige. But if you want a crust that adds flavor and texture... a crust that's more than just a container for the filling, then you must bake it yourself.

Here are four recipes. Each one features a cereal as the surprise ingredient. As a result, each pie is a unique dessert.

Party Ice Cream Pie

1 teaspoon butter
 1/2 cup marshmallow creme
 2 cups oven-popped rice cereal

Strawberry Ice Cream
 Melt butter in sauce pan. Add marshmallow creme and stir until well blended. Remove from heat. Add rice cereal and stir until coated with syrup. Press into pie pan to form shell. Chill. When ready to serve, fill with ice cream and top with strawberry halves, if desired.

Orange Chiffon Cream Pie

4 cups corn flakes
 1/4 cup sugar
 1/2 cup melted butter or margarine
 32 marshmallows
 1 cup orange juice
 1 cup whipping cream
 1 tablespoon lemon juice
 2 tablespoons grated orange rind

Crush corn flakes into fine crumbs. Mix with sugar and melted butter. Press evenly and firmly around sides and bottom of pie pan. Chill. Cook marshmallows with orange and lemon juice over boiling water, stir until combined. Cool. Whip cream until stiff; fold in orange rind and cooled marshmallow mixture. Pour into corn flakes pie shell and chill until firm. Garnish with orange sections, shaved chocolate or additional whipped cream.

Deep Dish Honey Apple Pies

1/4 cup ready-to-eat bran
 1 1/2 cups sifted flour
 1/2 teaspoon salt
 1/4 cup shortening
 4 tablespoons cold water
 6 cups sliced tart apples
 1/4 cup honey
 1 tablespoon lemon juice
 1/4 teaspoon lemon rind
 1/4 teaspoon salt
 1/4 teaspoon cinnamon
 2 teaspoon butter or

margarine
 Crush bran into fine crumbs; combine with flour and salt. Cut in shortening. Add water, a little at a time, stirring until dough is moist enough to hold together. Roll out on lightly floured board to about 1/8 inch in thickness. Cut to fit individual baking dishes. Arrange apples in individual baking dishes. Mix honey, lemon juice, lemon rind, salt and cinnamon; pour over apples. Dot with butter. Place pastry on top. Bake in hot oven (425 F.) 50 to 60 minutes. Yield: 8 individual pies.

Lemon Chiffon Pie With Fig Cereal Crust

1 cup chopped dried figs
 1/2 cup water
 4 cups corn flakes
 1/2 cup butter or margarine
 2 tablespoons sugar
 1/2 cup cup chopped nut meats
 1 tablespoon cornstarch
 1/2 cup sugar
 1 cup water
 2 eggs, separated
 1/2 cup lemon juice
 1 teaspoon grated lemon rind

1/2 teaspoon salt
 1 tablespoon gelatin
 1/4 cup cold water

Cook figs and water over low heat to form a soft paste, about 5 minutes. Add butter and stir until blended. Crush corn flakes into fine crumbs; mix with sugar and nutmeats.

Salad Combinations

As summer nears, more and more combination salads will be used for a complete main luncheon dish or for supper following a hearty noon-day meal. This one is especially good.

Use whatever crisp greens of the lettuce type you have on hand and break them into bite-sized pieces. Add a few wedges of tomato, thin slices of American cheese and luncheon meat; maybe some whole pitted ripe olives and avocado slices if you are making a super production. Use a thin French dressing adding extra freshly ground pepper and pour over all. Toss over so gently. Serve immediately.

Add to fig paste and mix well. Press evenly and bottom of 9-inch pie pan.
 Combine cornstarch and 1/2 cup of sugar; add water. Cook over boiling water, stirring occasionally, until thickened and clear and starch is thoroughly cooked. Beat egg yolks slightly, add lemon juice, rind and salt; add small amount of hot mixture, then return to remaining hot mixture and continue cooking over boiling water about 2 minutes. Soften gelatin in cold water; dissolve in hot mixture; chill. Beat egg whites until frothy, add remaining 1/2 cup sugar gradually and beat until thick; fold into cooled and partially set lemon mixture. Pour into fig cereal crumb crust and chill until set. Serve at room temperature. Yield: 1 9-inch pie.

Flank Steak Touch

Here's how to lift flank steak out of the ordinary and into the outstanding! Dip 1/4-inch thick slices into seasoned flour (salt, pepper, monosodium glutamate). Roll up and tie securely. Or roll around a bread dressing. Pan brown in hot fat. Transfer to cover and bake slowly until tender.

For Children's Party

Children's parties aren't as much trouble as you think; it's all a matter of organization. After games, contests and prizes come the event of the day, the food. It may be kept simple, yet keep everyone happy. Little raisin cup cakes decorated with different colored icings make a tremendous hit as does ice cream with canned fruit cocktail cascading over it.

Tasty Waffles

Versatile, economical and tasty, waffles are a favorite at any meal. Serve hot and crisp with cheese sauce for lunch or supper. Try them under minced creamed ham or chicken.

Glamor Dessert

Glamorous under-cover work with whipped cream. Scoop centers out of cup cakes. Fill with sweetened and flavored whipped cream. Top the cream with canned peach half filled with tart red jelly.

Bacon And Banana Fritters

The fritter fans will like this banana variety:
Canadian-Style Bacon with Banana Fritters
 8 slices Canadian-style bacon, cut 1/2 inch thick
 Banana fritters
 Place Canadian-style bacon on broiler rack. Insert broiler rack and pan in broiler so that the top surface of the meat is 2 to 3 inches from the heat. When the bacon is nicely browned, about 5 to 6 minutes, turn and brown other side. Allow 8 to 10 minutes total broiling time. 4 servings.

Banana Fritters

1 cup sifted enriched flour
 2 teaspoons baking powder
 1 1/4 teaspoons salt
 1/2 cup sugar
 1/2 cup milk
 1 egg, beaten
 2 teaspoons melted lard
 3 to 4 firm bananas
 2 tablespoons enriched flour
 Lard for deep-fat frying
 Sift flour, baking powder, salt and sugar together. Combine milk, egg and lard. Add to dry ingredients and mix until batter is smooth. Cut each banana into 3 or 4 diagonal pieces. Roll in flour and dip in batter. Fry in deep hot lard (360 degrees F.), turning frequently for even browning. Remove and drain on absorbent paper. 6 to 8 servings.

Ways of Pineapple

Coffee cakes take on added appeal with a sweet topping of brown sugar-coated pineapple slices or chunks. Crushed pineapple finds its way into bran muffins and nut bread for a new taste.

Bar Cookies Always Rate

Toffee squares! Here's a bar cookie with that rich toffee flavor, perfect with a cup of coffee or a glass of milk. These bear a quick chocolate icing. Near the end of baking, chocolate chips are placed over the batter. When melted they are easily spread over the cookies.

Toffee Squares

1/4 cup lard
 1 cup brown sugar
 1 egg
 1 teaspoon vanilla
 2 cups sifted enriched flour
 1/2 teaspoon salt
 8 to 12 ounces chocolate chips
 1 cup chopped nuts
 Cream lard and sugar until light and fluffy. Add egg and blend. Add vanilla. Sift flour and salt together and add, mixing thoroughly. Spread batter on ungreased pan 10x15 inches. Bake in a moderately hot oven (350 degrees F.) for 20 minutes. Top with chocolate chips, melt in oven 5 minutes. Spread chocolate, sprinkle with nuts. Cut while warm. Yield: 40 cookies.

Featured this month at better food stores

THE NEW Sun Glory Salad

made with Kraft Cottage Cheese

It blends the flavors for a perfect salad...

Kraft Cottage Cheese

Try it for your next luncheon party. It's so good, so pretty, so easy!

- 1 Pick up canned sliced pineapple and other ingredients from your grocer's "Sun Glory Salad" display and Kraft Cottage Cheese from the refrigerator.
- 2 Make sure it is Kraft Cottage Cheese you use. For Kraft is made in plants especially designed for cottage cheese, and is made from specially-purchased milk to produce a clean, balanced taste that harmonizes perfectly with the good flavor of other choice salad ingredients.
- 3 Chill the Kraft Cottage Cheese in the carton 30 minutes or longer. Run knife around the edge of the cheese and invert carton over bed of salad greens. Tap bottom of carton sharply and cheese will fall in smooth cup shape. Cut pineapple slices in half and place around the edge of cottage cheese, press in lightly. Garnish with maraschino cherry. Then serve with Miracle Whip Salad Dressing for perfect eating.

Food SAVINGS!

Ladd's Are Open 24 Hours a Day... 7 Days a Week

PETER PAN Chlorophyll Soap 3 for 19¢	FROM OUR MEAT DEPT. Skinless Weiners Lb. 39¢	Sunshine Hi Ho Cracker Large size 29¢
PALMOLIVE SOAP Reg. Size 3 for 25c Bath Size 2 for 19c	POLISH SAUSAGE OLD FASHIONED STYLE Lb. 39¢	Bisquick Large Size 39¢
Cashmere Bouquet SOAP Reg. Size 3 for 25c Bath Size 2 for 19c	Calo Dog & Cat Food 3 for 39¢	Golden West COFFEE Lb. 91¢
AJAX CLEANSER 2 for 25¢	Vel 29¢	FRESH PRODUCE U.S. No. 1 Deschutes
Fab 29¢	Williams Potato Chips Reg. 39c 25¢	POTATOES 10 lbs. 25¢
	PUREX 1/2 Gal. 29¢	Radishes, Green Onions 3 lge. bun. 10¢

We Reserve the Right To Limit Quantities

Prices Effective Fri., Sat., May 8-9

LADD'S MARKET

1705 S. 12th St. ••• PHONE 2-7462