

### Buffet Chicken, Limas Provide One-Dish Meal

Here is a meal-in-one-dish practically, but good eating: Buffet Chicken and Limas

- Serves about 12
- 1 pound dry limas
  - 1 (5-lb.) fricaseeing chicken
  - ¼ cup cooking oil
  - 2 cups boiling water
  - 2 teaspoons salt
  - 1 diced onion
  - 1 diced green sweet pepper
  - 1 minced clove garlic
  - 2 cans whole-kernel corn
  - 2 cups canned tomatoes

- 2 cups grated cheddar cheese
  - 2 tablespoons chopped parsley
  - Dash cayenne pepper
  - ½ cup sliced toasted blanched almonds
- Soak limas 4 to 6 hours. Disjoint chicken, brown lightly in hot oil. Add hot water and 1 teaspoon salt. Simmer until tender, about 1½ hours. Remove chicken and fat from broth. To 6 cups boiling broth, slowly stir in soaked limas. Cover and simmer 1 hour. In two tablespoons chicken fat, fry onion, green pepper and garlic until soft. Stir in corn, tomatoes, drained limas and cheese. Remove chicken from bones in large pieces. Add to mixture with parsley. Season with additional teaspoon salt and cayenne. Heat thoroughly. Serve in large shallow dish topped with almonds. (Even better to turn into large baking dish and chill over night; then top with almonds and bake in moderate oven (350 degrees F.) until heated through.)

### Rice Pudding Tops For Dessert Dish

A perfect warm weather meal is one with a soup, a salad, or a sandwich as the main course and a substantial dessert to furnish the necessary food requirements for the family. Sunny Isle Rice Pudding is such a dessert, yet it is light and satisfying.

This nutritious meal-ender, made with evaporated milk and converted rice, is truly a different rice pudding. The recipe assures a creamy custard filled with tender, fluffy grains of rice and an unusual topping of shredded coconut.

It can be made in a jiffy— a few turns of your egg beater and the custard is ready to be poured over the cooked rice. You've finished the preparation except for the final topping of coconut, which is added just before removing from the oven. Serve this Sunny Isle Rice Pudding warm or cold—it's delightful!

- Sunny Isle Rice Pudding
- 1½ cups (large can) undiluted evaporated milk
  - 1 cup water
  - 2 eggs
  - ½ cup sugar
  - ¼ teaspoon salt
  - 1 teaspoon nutmeg
  - 1½ teaspoon vanilla
  - 2 cups cooked converted rice
  - ¼ cup shredded coconut

\*If limas not soaked, add to boiling stock and simmer 2 hours before other ingredients are added.

### Wheatland

Wheatland—Mother's Day guests of Mr. and Mrs. Hadley Colson and son Raymond of Salem.

Week-end guests included Mr. and Mrs. Robert Gilchrist of Portland, who returned by way of Brooks to visit his parents, Mr. and Mrs. Marion Gilchrist; Mrs. Dale L. Fowler and Miss Marcena D. Fowler of Grand Island.

Mrs. Charles L. Fowler of Unionvale, Mr. and Mrs. Floyd E. Fowler of Portland were afternoon callers.

### Tuna-Rice Casserole Hearty One

Hot cereals make excellent bases for hearty luncheon dishes and main courses for dinner. This one is based on quick-cooking hot rice cereal, and it has an unusually delicate and delicious flavor.

- Tuna Rice Casserole
- 2 cups water
  - 2 chicken bouillon cubes
  - ¼ cup quick-cooking rice cereal
  - 2 tablespoons fat
  - 1 clove garlic, minced
  - 2 tablespoons minced onion
  - 2 tablespoons minced green pepper
  - 1 tablespoon flour
  - 1 3-ounce can chopped broiled mushrooms

- ¼ cup heavy cream
- ¼ teaspoon A1 sauce
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1 7-ounce can tuna fish
- ¼ cup grated American cheese

Place water and bouillon cubes in 2-quart saucepan. Bring to boil and sprinkle in rice. Cook, stirring constantly, for ½ minute. Remove from heat and let stand while preparing filling. Melt fat in frying pan. Add garlic, onion and green pepper. Cook 2 minutes, stirring frequently. Stir in flour. Add contents of can of mushrooms and heavy cream. Cook, stirring frequently, until sauce thickens and boils. Add A1 sauce, seasonings and drained tuna fish which has been broken into flakes. Place rice in bottom of greased shallow round baking dish, about 8 inches in diameter, spreading evenly. Pour mushroom tun-

mixture over the top. Sprinkle with grated cheese. Bake in moderate oven, 350 degrees F., until cheese is melted and lightly browned, about 30 minutes. Serve immediately with green salad.

Yield: 4 generous servings.

**CHILDREN'S HOME SIEKED**  
Berlin (AP)—A Catholic children's home in the Russian zone was occupied Tuesday by members of the Communist youth organization, who immediately took over the management, church sources reported Wednesday.

**ENDS MT. ANGEL VISIT**  
Mt. Angel—Miss Jean Connell, R. N., returned to North Bend Monday evening, after spending the week-end here at the home of her parents, Mr. and Mrs. Alois Keber, and with her sister, Miss Patricia Connell.

### Chicken and Pickle Skillet Dinner Good

One sign of a successful hostess is her skill in serving dishes with an original touch. Busy women in every corner of the country have learned the secret of adding pickles to simple recipes to give them a party flavor.

Any type of pickle can be used to add interest to a menu. During National Pickle Week, May 14-23, pickles of every kind will be displayed on the shelves at your grocer's and super market, so stock up with a good variety and serve meals with a sparkle on every occasion.

Here's a skillet dinner that is simple to prepare and is sure to collect compliments from every guest at the table. Golden brown fried chicken is combined with

small cooked carrots and potatoes in a rich chicken-flavored sauce. Sweet pickle relish added right at the end gives extra zest.

### Chicken Pickle Skillet Dinner

- (Makes 4 Servings)
- 1 3-pound frying chicken, cut in serving pieces
  - Salt and pepper
  - Flour
  - ¼ cup fat
  - 1 10-ounce can condensed cream of chicken soup
  - 1½ cups hot water
  - 8 small cooked potatoes, peeled
  - 8 small cooked carrots
  - 3 tablespoons chopped parsley
  - ¼ cup sweet pickle relish
- Sprinkle chicken with salt and pepper; dredge with flour. In a skillet, melt fat; fry the chicken on all sides until golden brown. Combine chicken

soup and water; pour over chicken. Cook covered over low heat about 40 minutes, or until chicken is tender; add potatoes and carrots. Cover and continue cooking 10 minutes longer. Just before serving add parsley and pickle relish.

### Surprise Muffins

Prepare 1 package corn muffin mix as directed on box. Fill buttered muffin pan ¾ full; put a teaspoon of orange marmalade or canned mince-meat in center. Top with a little more batter so pans are half full. Bake as directed on muffin mix package.

The term "Byzantine" stems from Byzas, the reputed founder of a city which became Constantinople some 700 years B. C.



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Elsinore Fancy

**Apple Juice** qt. bottle Case of 12 cans \$3.45 **29¢**

**2 7½-oz. cans** Case of 24 **29¢** \$3.45

Grade Good or Choice

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Foot's **Sugar Crisp** 18-oz. pkg. **25¢**

Snow's **CLAM CHOWDER** 15-oz. tin **25¢**

**14-oz. can** **49¢**

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