



Pie-Pan Meat Loaf

Here's a meat loaf that's not a loaf at all. The ground beef mixture is molded in a pie-pan. For even more filling of well-seasoned bread stuffing, and it's baked with bacon strips atop.

Pie-Pan Meat Loaf
 1 1/2 pounds ground beef
 1 1/2 teaspoons salt
 1/4 teaspoon pepper
 1 cup chopped celery
 1 tablespoon minced onion
 1 tablespoon minced parsley
 1 tablespoon butter or margarine
 2 1/2 cups bread crumbs
 1/4 teaspoon marjoram

1/4 teaspoon celery seed
 1 teaspoon salt
 1/2 teaspoon pepper
 water or stock
 3 slices bacon

Combine ground beef, salt and pepper. Line a 9-inch pie pan with the meat mixture, allowing 1 inch to overlap the edge. Cook celery, onion and parsley in butter or margarine for a few minutes. Add bread crumbs, marjoram, celery seed, salt, pepper and enough water or stock to moisten. Place in center of meat and fold edge of meat over dressing to give "crust" effect. Bake in a moderate oven (350 F.) for 15 minutes. Top with bacon slices and continue cooking 30 minutes or until meat is done and bacon crisp. 6 servings.

These Are 3 Ways To Serve Asparagus

Enjoy asparagus often while it is at its best. When you plan asparagus hot vegetable, cook enough extra to chill and serve another meal on crisp lettuce slices made by slicing straight through lettuce. Serve with French or other favored dressing.

For an entree delux, arrange hot cooked asparagus spears on sliced ham, turkey or chicken; top with a smooth cheese sauce and slip under broiler for a moment to brown and bubble.

For lunch or supper treat, top hot cooked asparagus spears with creamy scrambled eggs and crisp bacon slices.

Seven-Minute Cabbage

It's different! Cabbage cooked in milk keeps its green color and has delicate and special flavor. Add 4 cups finely shredded cabbage to 1/4 cup milk. Cover. Place over heat and bring to boil rapidly. Reduce heat and simmer ever so gently for seven minutes. Salt, pepper, add butter and serve immediately. Four servings.

Tops for Hamburgers

A different and delectable hamburger relish using plentiful avocados, believe it or not. Mash a buttery-soft avocado into a smooth paste. Season to taste with finely chopped onion, diced tomato, salt pepper and dill seed.

Corn Bread, Sausage and Asparagus Are Combined

Put together corn bread, sausage and asparagus into a colorful platter meal, and you have Plantation Supper.

It's an easy meal, too. While a pan of golden corn bread bakes, and the sausage and asparagus cook, make a creamy well-seasoned white sauce. When the corn bread is done, everything is ready to put this handsome supper together for the table. A bowl of new lettuce salad, some radishes or other crisp relishes complete the meal.

The corn bread may be made either with white or yellow corn meal. Yellow makes a more colorful dish. Some folks like to point out that yellow corn meal has more vitamin A in it than white. Some cooks may prefer to omit the tiny amount of sugar. It isn't enough to make the bread sweet, yet it seems just right with the sausage combination.

Plantation Supper

(Makes 6 Servings)

1 1/4 cups sifted flour
 1/2 cup yellow corn meal
 2 tablespoons sugar
 4 1/2 teaspoons baking powder
 1 teaspoon salt
 1 egg
 1/2 cup milk
 1/2 cup melted margarine or butter
 1 pound bulk pork sausage
 2 1/2 pounds fresh asparagus, or 1 package frozen asparagus spears

2 1/2 cups medium white sauce
 6 pimiento strips, if desired
 Make corn bread as follows: Into mixing bowl sift together flour, corn meal, sugar, baking powder and salt. Beat egg, add milk and melted shortening. Mix well and pour all at one time into dry ingredients. Stir only until flour and meal are well-moistened. Batter will still be a bit lumpy. Spread into well greased 8x8-inch pan. Bake in moderately hot oven (425 degrees F.) 25 to 30 minutes, or until golden brown.

While corn bread bakes, prepare other parts of dish. Fry sausage in skillet over low heat, stirring with fork to break up larger pieces. Cook over low heat until done, seasoning with salt and pepper as desired. Cook asparagus in boiling salted water until just tender. Make Cream Sauce as follows: In saucepan melt 5 tablespoons margarine or butter. Stir in 5 tablespoons flour, stir-

ring smooth. Gradually add 2 1/2 cups milk, stirring constantly until sauce comes to boil and is thickened. Season with salt and pepper to taste.

When corn bread is done, cut it into squares. Split each square and place lower half on plate. Cover with cooked sausage, then with top of corn bread square. Arrange 3 or 4 stalks of asparagus on top of corn bread, then pour cream sauce over all. Pass remaining cream sauce in dish. If desired, garnish each serving with a strip of pimiento, or with a dash of paprika. Serve hot.

Canada Hikes Price of Wheat

Winnipeg (AP)—An announcement Wednesday by the Canadian Wheat Board that the price of domestic wheat has been increased probably will be passed right along to the housewife.

Following formal acceptance Tuesday by Canada of the new international wheat agreement, the board said it had been instructed to sell wheat in Canada at \$2.05 a bushel for No. 1 Manitoba Northern, basis Fort William-Port Arthur or Vancouver.

Flour milling companies, who have been paying about \$1.85 a bushel under the old price basis, now will pay \$2.05 a bushel—20-cent boost.

Company officials said this means there "most certainly" will be an increase in the price of flour to bakeries.

For a different serving place slices of cooked tongue on top and between split squares of hot corn bread. Serve topped with condensed soup.

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Apricots Add Flavor to Rice Pudding

There are desserts and desserts, but always rating high is a good rice pudding.

Creamy Rice Pudding With Apricot Sauce

(Four servings)

3 cups milk
 1/4 cup rice, uncooked
 1/4 teaspoon salt
 1 teaspoon sugar
 1 egg, well beaten
 2 cans strained apricots and apple sauce
 1 1/2 to 2 teaspoons lemon juice
 1 teaspoon sugar

Scald milk in top of double boiler. Add rice, salt and one tablespoon sugar. Cook over boiling water until rice is tender. Slowly pour some of the hot mixture into egg, beating well. Combine both mixtures thoroughly. Cook one minute, then chill. Combine strained apricots and apple sauce, lemon juice, and one tablespoon sugar. Serve Creamy Rice Pudding with sauce on top.

Such Good Zucchini

For a change from the usual saucepan cooking of zucchini, try this. Wash 2 pounds small zucchini; remove stem and blossom ends but do not peel. Split in halves. Put 3 tablespoons salad oil in heavy skillet. Drop in a peeled clove of garlic, halved. Lightly brown zucchini halved on the cut surface. Season; cover and steam about 5 minutes or until barely tender. If your family likes cheese on everything, sprinkle lightly with grated cheddar or Parmesan.

Harvard Keeps Ex-Red Prof.

Cambridge, Mass. (AP)—Harvard University Wednesday retained Associate Prof. Wendell H. Furry on its faculty but accused him of "grave misconduct" in belonging to the Communist Party.

The Harvard University corporation, the institution's chief governing body, said Tuesday night Prof. Furry will not be dismissed because the "misconduct" took place nine years ago.

The corporation found two other teachers, Asst. Prof. Helen Deane Markham and teaching fellow Leon J. Kamin, were guilty of misconduct but not grave misconduct and added that neither will be dismissed.

Marshmallow-Orange

Cut 1/4 pound marshmallows (about 16) into fourths with wet scissors; put in large bowl. Sprinkle with 1 tablespoon sugar. Add 1 large orange, peeled and diced and 1/4 cup chopped walnuts. Fold in 1 cup heavy cream that has been whipped. Chill before serving.

The place where flour is properly stored must be moderately dry, well lighted, airy and never exposed to a freezing temperature or to excessive heat.

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