



### Celery Seed on Cheese Dishes

Most cheese dishes are more delicious when a sprinkling of celery seed has been added. If you've got an adventurous spirit when you're near the spice shelf, reach up for some celery seed — it's wonderful, you'll find, in a cheese sauce for vegetables. Or try cheese croquettes flavored with some celery seed. Also add a nice fresh tomato sauce—about 1/4 teaspoon to 2 cups of canned tomatoes is just right for the average taste.

Celery seed is delicious in soups where the crisp flavor of celery is a "must." Corn chowder, for example, takes nicely to celery seed—1/4 teaspoon is just about enough for soup for six. Manhattan Clam Chowder also has a more distinctive flavor for the addition of a teaspoon of celery seed, the right amount for 6 servings. And in case you haven't tried Split Pea Soup with a celery flavor, you've been denying your family a real taste treat. For soup made from 1 1/2 cups of split peas, use one teaspoon celery seed.

Actually, celery seed can be used in any soup or soup stock where the flavor of celery is desired. But where you would use 1/4 cup of sliced celery, simply substitute a teaspoon of celery seed.

Delicious, too, with many boiled vegetables, and in accompanying sauces, celery seed adds a new flavor to the more familiar vegetables. Ever try braised lettuce? It's delicious especially when seasoned with a sprinkling of celery seed—just 1/4 teaspoon to a head of lettuce. And stuffed eggplant's another vegetable that takes nicely to celery seed.

a jelly roll and seal edges. Cut in 1-inch slices; place in muffin pans; let rise until double in bulk. Bake in moderate oven (375 degrees F.) 20 to 25 minutes. Let stand 1 minute before removing from pans.

### Canned Ham

For parties as well as for fancy family eating canned ham is the answer. Full flavored, easy to prepare and handsome to serve canned hams are boneless and range in size from 6 to 14 pounds for the whole ham, from 1 1/4 to 2 1/4 pounds for halves and quarters.

Canned hams are ready to eat as they come, or you can use your ingenuity in making fancy glazes and garnishes.

In baking a canned ham, be sure to save the jelly for flavoring vegetables and soups. Bake the ham on a rack in a shallow pan in a slow oven of 325 degrees about 15 minutes per pound. Then cut the fat in diamond shapes, stud with cloves, and add a glaze of orange marmalade or a mixture of one cup of brown sugar and 2 tablespoons of dry mustard. Return to a moderately hot oven of 400 degrees for about 15 minutes to brown.

### This Cookie Popular One

These orange cookies are delightfully tasty, easy to make.

**Orange Cookies**  
1/4 cup margarine or butter  
1 cup sugar  
Grated rind of 1/4 orange  
4 egg yolks, beaten  
2 T. orange juice  
2 1/2 cups sifted flour  
2 t. baking powder  
1/4 t. salt

**Garnish:**  
1 egg white, beaten  
25 almonds, chopped  
4 T. sugar  
Cream margarine or butter and sugar until light and fluffy. Add orange rind, egg yolks and orange juice and mix thoroughly. Add the flour, which has been sifted with the baking powder and salt. Mix thoroughly and roll out on a lightly floured pastry cloth or board to 1/4 inch thickness. Cut in shapes with cookie cutters.

Brush with beaten egg white and sprinkle with mixed almonds and sugar. Place on greased baking sheet and bake in a moderately hot oven (375 degrees F.) for 7 or 8 minutes. Yield: 50 cookies.

### Birthday Party

Celebrate an important occasion like an anniversary or birthday with a big chocolate layer cake. Frost with the new glamorous chocolate walnut cream cheese frosting. Combine a 3-ounce package cream cheese with 1 tablespoon milk, 2 1/2 cups sifted confectioners' sugar, 1 square unsweetened chocolate, melted and 1/2 cup finely chopped walnuts. Decorate frosted cake with walnut halves.

### Tops for Breakfast

For a breakfast fruit or dessert baked apples stuffed with chopped raisins and walnuts are tops. Use cooking apples and pare the top third. Core and fill with equal parts chopped raisins and walnuts. Stick with whole cloves. Place in a baking dish with a syrup made of 1/2 cup sugar and 1/4 cup water. Cover and bake in moderate oven till tender.



### Variations for Basic Oatmeal Bread . . .

A favorite recipe for home-baked dinner rolls can be the basis for other tempting products to pamper the family. Here is an oatmeal roll recipe which you would ordinarily bake as plain round rolls or as clover-leaf rolls.

But you can be plain or fancy with this basic recipe. Another time, you can use this same dough as the basis for a breakfast treat by trying either the raisin or pecan variations. Hot from the oven, the pecan rolls make a good mid-afternoon coffee accompaniment, too.

You'll find the fresh-baked rolls, in any version, carry the mellow nut-like flavor of the rolled oats. You can use either the quick-cooking or regular rolled oats.

**Oatmeal Rolls**  
1 cup milk, scalded  
1/2 cup fat  
1/2 cup brown sugar  
1 tablespoon salt  
1 cup cold water  
5 1/2 to 6 cups sifted all-purpose flour  
2 eggs  
1 package yeast, dry or compressed  
1 1/2 cups rolled oats, uncooked  
Pour milk over fat, sugar, and salt. Add water and cool to lukewarm. Stir in 2 cups of the flour. Add eggs and crumbled yeast; beat with rotary egg beater for 2 minutes. Add rolled oats. Add enough of remaining flour to make a soft dough. Turn out on lightly floured board and knead until satiny, about 10 minutes. Round dough into ball; place in greas-

ed bowl, cover, and let rise in a warm place until light (about 1 hour). Punch down, cover, and let rest 10 minutes. Shape in rolls, place in greased pans, brush lightly with melted fat, cover, and let rise until double in bulk (about 45 minutes). Bake in hot oven (400 degrees F.) 20 to 35 minutes. Yield: 4 dozen rolls.

**Variations:**

**Raisin Rolls:** Add 1 cup raisins with the rolled oats.  
**Pecan Rolls:** Grease 3x1 1/2-inch muffin pans and into each cup place 1/4 teaspoon melted butter, 1 teaspoon light brown sugar, 1/2 teaspoon water, and 3 pecan halves. Roll dough into a rectangle 1/2-inch thick. Brush lightly with 2 tablespoons melted butter. Sprinkle with 1/2 cup brown sugar; roll up like

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