NAME OF THE PERSON OF THE PERS

Cheese Dishes

where the where you would use % cup of sliced celery, simply substitute a teaspoon of celery seed.



## Variations for Basic Oatmeal Bread

A favorite recipe for homtbaked 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 cloverleaf rolls.

Oatmeal Rolls

1 cup milk, scalded

½ cup fat

½ cup brown sugar

1 tablespoon salt

1 cup cold water

5 ½ to 6 cups sifted all-purpose
flour

### Canned Ham Celery Seed on

For parties as well as for fancy family eating canned ham Most cheese dishes are more is the answer. Full flavored, licious when a sprinkling of easy to prepare and handsome seed has been added. If to serve canned hams are bonen you're near the spice to 14 pounds for the whole ch up for some celery ham, from 11/2 to 21/2 pounds

seed — it's wonderful, you'll find, in a cheese sauce for vestables. Or try cheese croquettes flavored with some cellery seed. Also adds a nice fresh flavor to tomato sauce—about % teaspoon to 2 cups of canned tomatoes is just right for the sure of the sauce and the s Canned hams are ready to eat as they come, or you can use your ingenuity in making fancy glazes and garnishes.

tomaloes is just rigated 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—½ teaspoon is just about enough for soup for six. Manhaitan 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 1½ cups of split peas, use one teaspoon celery seed.

Actually, celery seed can be a soup at the control of the control

Orange Cookies

t. salt

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.

"" t. salt

Garnish:

1 egg white, beaten

25 almonds, chopped

4 T. sugar

Cream margarine or butter

Cream margarine or butter

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1 egg white, beaten

1 sugar

Cream margarine or butter

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glamorous chocolate walnut or glamorous chocolate walnut glamorous chocolate walnut glamorous chocolate walnut glamorous chocolate walnut or glamorous chocolate walnut glamorous cho

## This Cookie Popular One

These orange cookies are de- Brush with beaten egg white lightfully tasty, easy to make. and sprinkle with mixed al-

cup margarine or butter cup sugar Grated rind of ½ orange

4 egg yolks, beaten 2 T. orange juice 14 cups sifted flour 2 t. baking powder

monds and sugar. Place on greased baking sheet and oake in a moderately hot oven (375 degrees F.) for 7 or 8 minutes. dish with a syrup made of 1/2 cup sugar and 1/2 cup water. Cover and bake in moderate oven till tender.

### Birthday Party

Celebrate an important oc-

tops. Use cooking apples and pare the top third. Core and fill monds and sugar. Place on with equal parts chopped rais-greased baking sheet and bake ins and walnuts. Stick with

For a breakfast fruit or de



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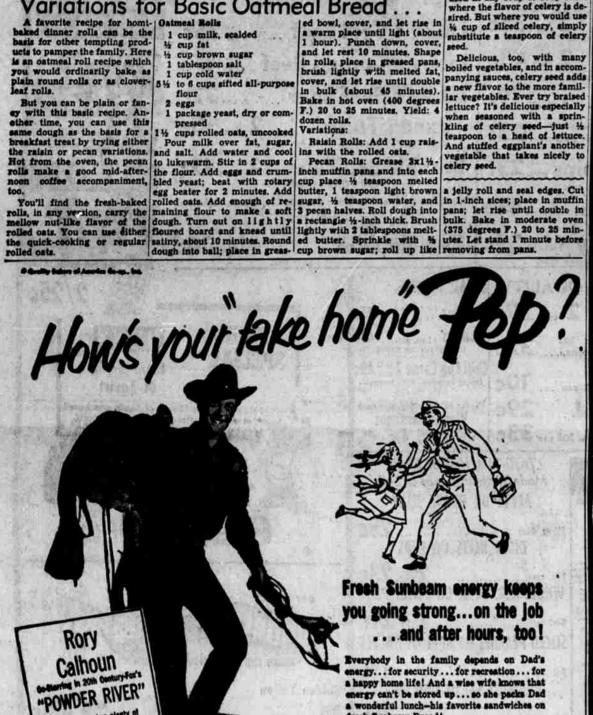
Half or Whole **Pound** 

**Front Quarter** Pound

**Hind Quarter** Pound

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**OREGON** SLICED



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