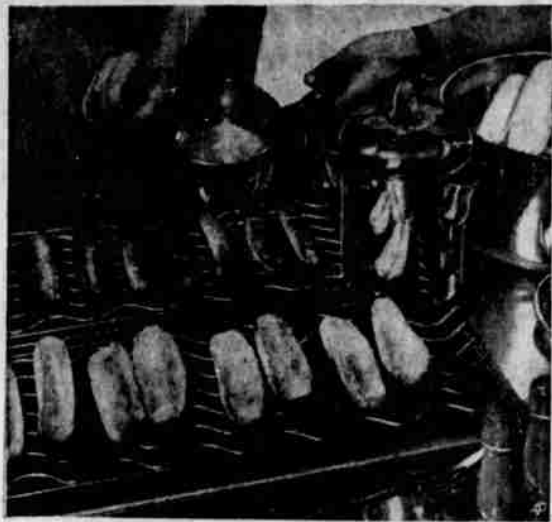


### Al Fresco Meals Tops For Late Summer Weeks



**Father Takes Over**—Using stainless steel pots with heat-resistant handles for his outdoor wienie roast. These pots have aluminum bottoms, fine for quick heating over charcoal.

(AP Newfeatures)

Get the most out of warm days and cool nights by eating al fresco—on the terrace or by romantic candlelight on the porch.

A hard-to-resist assortment of outdoor equipment is available to tempt you. Or you may make an outdoor barbecue in a jiffy by assembling bricks in a square of about two feet and about a foot high. Over this put the grill from your oven, leaving a good place below for charcoal.

Many more guests may be entertained outdoors than one would dream of serving indoors. And in case of rain guests may adjourn to a covered porch where an infrared rotisserie broiler might be used to keep everybody in a barbecue frame of mind.

Stainless steel makes attractive place settings in hard-to-distinguish—from silver patterns for outdoors. One is available in a portable chest for easy

mobility. Handsome pots and pans of stainless steel with aluminum bottoms assure even cooking for inexperienced chefs. Self-assured cooks like the heat-resistant handles of these pans.

New cookbooks emphasize the casual dining theme. One forthcoming cookbook (Roto-Broil Cook Book) offers all sorts of recipes for rotisserie broiling.

A he-man favorite like Canadian bacon takes on special party airs when rubbed with mustard and brown sugar and placed on skewer spit to barbecue at medium heat for 45 minutes. It is basted with white wine and then barbecued for another 5 or 10 minutes, according to a recipe in the book.

Hamburger gets de luxe treatment, too, by mixing 1 lb. of ground beef, 1 tablespoon chopped parsley, 1 clove minced garlic, 1 teaspoon Worcestershire sauce, 2 tablespoons

### Quick Rice Ring That Is Different

Fancy enough for a party yet easy to do is this "Quick Rice Ring." The rice is cooked in tomato juice to give it a rosy hue. Bits of chopped ripe olives, crisp vegetables and a cup of grated cheese are blended with the rice, then packed into a ring mold and heated together about five minutes. At serving time fill the center with creamed tuna, eggs or your favorite creamed mixture.

**Quick Rice Ring**  
 1 1/2 cups rice  
 1 1/2 teaspoons salt  
 2 3/4 cups tomato juice  
 1/2 cup thinly sliced celery  
 1/4 cup thinly sliced green onion  
 1/4 cup finely chopped parsley  
 1/2 cup coarsely grated carrot  
 1/4 cup chopped pimiento  
 1/2 cup coarsely chopped ripe olives  
 1 cup shredded sharp American cheese

Combine rice, salt and tomato juice. Heat to boiling. Cover tightly and cook over very low heat 20 to 25 minutes. Fluff rice with fork, and carefully blend in raw vegetables, pimiento, olives and cheese. Pack into buttered 8-inch ring mold and heat in a moderate oven (350 degrees F.) 5 minutes. Unmold onto serving plate. Fill center as desired with creamed vegetables or fish.

Serves 8 to 10.

light cream, 2 tablespoons wine (Marsala), Shape 4 cakes about 1 inch thick, wrapping each in 2 bacon strips crosswise. Place on grill-spit. Grill at medium heat for 10 minutes, turn to high heat and grill for another 10 minutes for a real gourmet hamburger.

Oysters may be wrapped in bacon slices, fastened with toothpicks and placed in broiler-rack for 10 minutes.

### Here's Idea for Quick Supper Dish

With a little left-over cooked chicken on hand, this "Quick Chicken Supper" will go together in almost no time at all. It's a particularly delicious combination of well-seasoned creamed chicken and summer avocado. Arrange the creamed chicken in a shallow casserole and top with slices of creamy rich calavo. Add an extra bit of taste and flourish to it with a few slivered almonds around the edge of the dish. Then heat in a moderate oven a few minutes to heat the avocado.

**Quick Chicken Supper**  
 4 tablespoons butter or margarine  
 5 tablespoons all-purpose flour  
 2 cups milk  
 1/2 teaspoon salt  
 1/2 teaspoon celery salt  
 1/2 teaspoon dry mustard  
 Dash cayenne pepper  
 Black pepper  
 1 chicken bouillon cube  
 2 cups cubed cooked chicken  
 1 calavo  
 Lemon juice  
 Salt  
 1/4 cup slivered roasted blanched almonds

Melt butter and cook slowly until light brown. Blend in flour. Add milk, seasonings and bouillon cube, and cook and stir until thickened. Add chicken and simmer until thoroughly heated. Pour into shallow baking dish. Cut calavo into halves lengthwise, remove seed and skin, and cut fruit into 1/4 inch lengthwise slices. Sprinkle with lemon juice and salt. Arrange slices on top of casserole, pressing into sauce slightly. Sprinkle almonds

around edge of dish. Heat about 5 minutes in moderate oven (350 degrees F.) Serves 6.

### Rice Dessert Gets Approval

You will serve this mouth melting quickie rice dessert again and again because it is really fast to fix and one of the most striking desserts you have ever seen.

This really yummy chocolate rice loaf may be made ahead of time, unmolded and stored in the refrigerator until a few minutes before serving time when it is covered with the meringue. A twist of the egg beater makes the meringue which is quickly

swooped over the loaf. The oven does the rest in a very few minutes and a memorable dessert is ready to be "presented" to eaters who can hardly wait to take a taste of this Chocolate Rice Alaska.

**Ingredients:**  
 3 cups cooked rice  
 1 4-ounce package chocolate pie or pudding mix  
 3 egg whites  
 1/4 cup sugar plus 2 tablespoons

Pinch of salt  
**Method:** Follow the directions on the package for preparing the pie or pudding mix, adding milk or water as called for and sugar if directions call for it. After the pie or pudding mix has been blended with the liquid, add the rice and cook for the length of

time stated in the directions to produce a thick pudding or pie filling. Pour the rice and chocolate mixture into a well greased loaf pan 9 1/2 x 5 1/2 x 3 1/2 inches. Chill.

The loaf will be unmolded, covered with a meringue, browned in the oven and served. If the loaf is unmolded on a plate or platter which can be used for baking and serving, it is easier, since the loaf need not be moved to a serving platter after it is taken out of the oven. A good idea is to cover a bread board or pan and inverting pan and platter together.

Beat the egg whites until foamy. Add a small amount of the sugar and the salt. Beat and gradually add the rest of the sugar. Beat until the egg

whites are smooth, shiny and hold their shape and until the sugar dissolves. Completely cover the loaf with the meringue. If desired, sprinkle some chopped red maraschino cherries over the meringue. Place in a preheated 450 degrees F. oven until the meringue is browned, about 6 minutes. Serve immediately. This recipe makes 8 servings.

### QUICK EASY DESSERT

A quick and easy dessert loved by all is sliced fresh peaches served with chilled custard sauce. Add a dash of grated lemon or orange rind to the sauce for extra flavor. To make it party fancy, serve on slices of angel food cake... or any cake.



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