

with cold cuts. servings.

Green Appl With Confe Plentiful, w

ples are now a kets in good s ing many mout green apple pi dings, cobblers

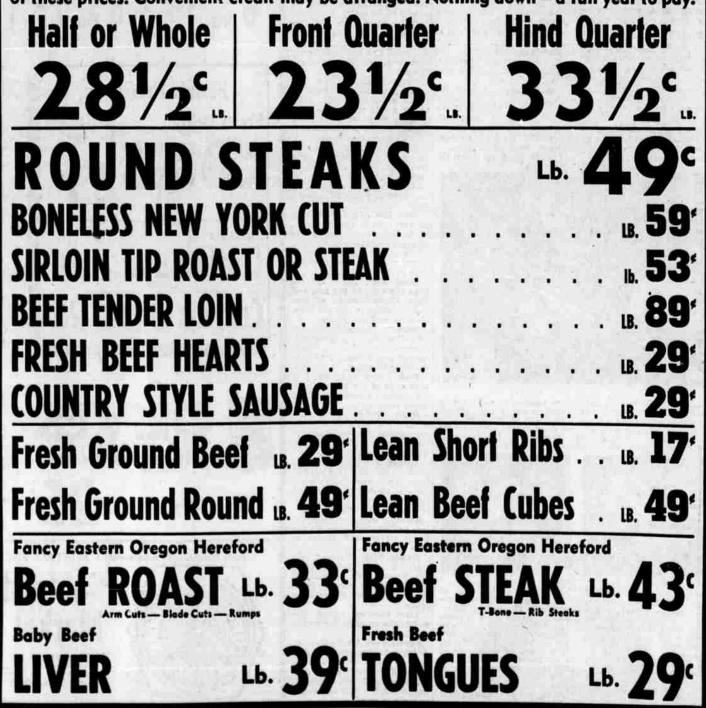
homemade ap this and we thi it also.

Green Apple B 2 cups grahi crumbs **3** tablespoor 4 green Gra

14 teaspoon g peel 1 tablespoon 14 cup brown 16 cup hot w

Combine g

stantly, until mixture thickens for, 2 tablespoons pickle relish, on rind and juice into butter and comes to a boil. Add vine-gar, salt, prepared mustard and sugar; mix well. Add beans; heat to serving temperature. Remove from heat; add to cab-bage, radishes and crumbled bacon; toss lightly. Serve warm tablespoon lemon juice and with cold cuts. Makes 4 to 5 enough mayonnaise to moisten and mix well. Add ¼ cup chopped pickle, 1 tablespoon lemon juice and with cold cuts. Makes 4 to 5 enough mayonnaise to moisten and mix well. Add ½ cup chopped pickle, 1 tablespoon lemon juice and and juice into butter mixture. Beater until stiff but not dry; fold into mixture. Pour into piecrust. Bake for 35 min-utes.



Makes 4 to 6 Betty	enough mayonnaise to moisten. Crab: Flake 1 small can crab meat. Add ½ cup chopped celery, 3	Raspberry Jewel Salad Refreshing	SIRLOIN TIP RO
tti Sauce onderful, rare iravenstein ap- rriving in mar- upply for mak- hwatering good es, cakes, pud- and fragrant	ar- Flake 1 small can lobster ke- meat. Drain a s mall can of mushrooms, and add to lobster. Id- Season with salt and pepper to ant taste. Add 1 teaspoon lemon taste. Add 1 teaspoon lemon ad juice and moisten with salad ke dressing. Shrimp: Chop finely 1 can shrimp or 1 cup cooked shrimp. Mix with 2 tablespoons butter. Add a cup diced cucumbers. 1 teaspoon ter lemon juice, and season to taste tes, with salt and pepper. Moisten	summertime menus: Raspberry Jewel Salad 1 No. 2½ can fruit cocktail 1 package raspberry-flavor- ed gelatin ¼ cup small pickled cocktail onions, cut in quarters ¼ cup coarsely chopped walnuts Drain the fruit cocktail peaches, pearls, grapes and cherries plus pineapple tid- bits), and measure the syrup; add sufficient water to make 2 cups liquid. Heat 1 cup liquid to boiling and pour over the raspberry gelatin in	
lemon juice sugar aler aham cracker itter. Place one-	Appetizer Salad Colorful, flavorful, hand- some to look at and so good to eat. Slice fresh ripe toma-	a medium-sized bowl; stir until dissolved. Add remain- ing cup of cold liquid, and chill until gelatin mixture is syruppy — the consistency of	Fresh Ground R
mbs in the bot- ed baking dish. alf the sliced e crumbs and alf of the lem- d lemon peel d second layer naining apples, ice and sugar. aining crumbs. over all. Bake en, 375 degrees e tender, about	toes on a bed of crisp lettuce broken into bite-size pieces. Lay halves of anchovy strips on the tomato slices. Sprinkle with salt and freshly ground black pepper. Serve with French dressing. Three quarters of Connecti- cut's two million population is concentrated in three of the state's eight counties.	unbeaten egg white. Then, add drained fruit cocktail, pickled cocktail onions, and nuts. Stir well and pour into a 1-quart mold; chill until firm. To serve, unmold on plate, with or without greens, and pass Sour Cream Dreasing: Blend equal parts of dairy-made sour cream and mayonnaise, add chopped paraley, if desired. Makes 6 servings. For a larger mold, multiply as necessary.	Fancy Eastern Oregon I Beef ROAS Arm Cuts Blade C Baby Beef
with Confetti creaming to-	cups powdered sugar. Blend in 1 teaspoon vanilia, ¼ cup cur- rants and ¼ cup finely chop- ped candied fruit or small	The Yorubas were the most advanced tribe, socially and politically, when Europeans	LIVER

crumbs and bu third of the cru tom of a greas Arrange one-h apples over th sprinkle with h on juice, grat and sugar. Ad of crumbs, ren lemon peel, ju Cover with ren Pour hot water in moderate ov until apples are 40 minutes Confetti Sauce Serve warm Sauce made by gether 1/2 cup butter and 2 gumdrops cut up with scissors, first went to Nigeria.