



### Minced Fruit Chutney and Chicken Curry for a Chafing Dish Party

The taste-treats of India can be yours today, in the form of minced fruit chutney and chicken curry. You can prepare the minced fruit chutney in about 20 minutes, and days in advance of use. Cover it with foil and you can store it in your refrigerator.

Use leftover white meat of turkey or chicken for the curry, or canned or frozen cooked chicken or turkey, or the curry sauce needs to be prepared just before serving. If you used packaged precooked rice, this can be merrily fluffed while you are preparing the curry sauce.

Use low bowls to hold the condiments... the snowy coconut, minced fruit chutney and peanuts, also a bowl of finely chopped onion. Place the curry over a candle warmer or in a chafing dish to keep it hot and bring the rice to the buffet at the last moment. Ask your guests to help themselves.

**MINCED FRUIT CHUTNEY**  
(Makes 3 cups)

- 1 9-oz. pkg. minced meat
- 1 cup sliced onions (about 2 medium-size)
- 1 cup mixed dried fruit, cut in strips
- 1/2 cup brown sugar, firmly packed
- 1/4 teaspoon cayenne pepper, if desired
- 1/2 cup cider vinegar
- 1/2 cup water
- 1 medium-size ripe banana

Break mince meat into small pieces in saucepan. Add onions, mixed fruit, brown sugar, cayenne pepper, vinegar and water. Stir to blend ingredients. Cook over medium heat, stirring occasionally, until mixture comes to a boil. Cover and cook 15 to 20 minutes longer, stirring occasionally or until all ingredients are tender. Cool, slice banana crosswise into thirds; slice each third into lengthwise pieces. Fold into cooled chutney. Store in refrigerator in covered container. Serve with Chicken Curry and rice.

### Tips Given on Buys Among Pork Chops

Here are some tips on pork chop buying to help you the next time you are at your market.

Your meat retailer has several types of chops—one to fit various cooking needs. The prized chop is cut from the center of the pork loin. You can compare this to beef's T-bone steak. The bone structure forms a "T" similar to beef T-bone so it is easily identified in the display case.

A second chop is the rib chop. This is excellent for serving with a stuffing. Have the chops cut thick, then using a sharp knife, cut down along the bone and into the meat. Fill the resulting cavity with a bread and onion stuffing or with a fruited combination. As the meat cooks it automatically seals the stuffing in the chop.

Pork shoulder chops or steaks are a third choice. They are especially good for cooking and serving over a casserole such as scalloped potatoes or Spanish rice. You'll often find them retailing for several cents per pound under the center-cut loin chops.

Braising is the method of preparing all of these pork chops. This means they are browned first, then covered closely and cooked slowly until done. This may be either on top of your range or in a moderate oven (350 degrees F.).

### Brunch Eye-Opener

Serve this refreshing eye-opener for your next Sunday morning brunch. Fill juice glasses half full with chilled apricot whole fruit nectar. Then finish filling the glasses with bottled cranberry juice cocktail. You get an attractive mottled effect and the flavor combination is delightful.

### Turkey-Rice Torte Special Treat

**TURKEY-RICE TORTE WITH MUSHROOM SAUCE**  
(Serves 6)

**Turkey-Rice Torte:**

- 1 1/2 cups uncooked rice
- 1 1/2 cups cubed, cooked turkey
- 2 tablespoons chopped parsley
- 2 tablespoons chopped onion
- 3/4 cup milk
- 2 eggs, slightly beaten
- 2 tablespoons salad oil
- Dash of mace
- Salt and pepper to taste

Boil or steam rice until tender; drain, if necessary. Mix rice with all remaining ingredients. Turn into a well-greased baking dish (10 by 6 by 2 inches); smooth top evenly with the back of a spoon. Bake in a moderate oven (350 degrees F.) about 1 hour, or until firm and lightly browned. To serve, cut in squares.

**Mushroom Sauce:**

- 1/4 cup butter or margarine
- 1/4 cup flour
- 1 cup turkey or chicken stock (canned or bouillon-cubes chicken broth may be used)
- 1/2 cup white table wine
- 1 (4 oz.) can mushroom stems and pieces (undrained)
- 1/4 cup grated Cheddar cheese
- 2 tablespoons sherry wine
- Salt, pepper and paprika to taste

Melt butter and stir in flour; add stock and wine; cook, stirring constantly, until mixture boils and thickens. Add undrained mushrooms and cheese; stir over low heat until cheese melts. Add sherry, salt, pepper and paprika. Serve piping hot with the Turkey-Rice Torte.

### Southern Spoon Bread Always Good

Wonderful eating with any beef or pork dish. So easy to make, yet the chances are that you've not made it in ages. Surprise and please the family with this soon.

**Southern Spoon Bread**

- 2 cups milk
- 1/2 cup corn meal, either white or yellow
- 3 tablespoons salad oil
- 1 teaspoon salt
- 1 teaspoon sugar
- 2 egg yolks, slightly beaten
- 2 egg whites

Scald milk in top of double boiler. Add corn meal gradually, stirring constantly until slightly thickened. Add salad oil, salt and sugar. Gradually add hot mixture

### Dessert Pancakes

Dessert pancakes are delicious and very easy to make when you use packaged mix. Make a thin batter and bake pancakes about 6 inches in diameter. Spread with a blend of chopped walnuts and cooked prunes, mixed with enough honey to give good spreading consistency. Stack pancakes about 6 deep and cut into wedges to serve. Wonderful tasting.

### Fancy Meat Loaf With Soup Sauce

Company suppers come often in this month of February with its holiday of hearts and other celebrations. Deck your table with a party meal, arranged around a generous fancy meat loaf — the kind that shows your home cooking "lovin' in the oven."

This loaf can be "extra-fancy" served with a deluxe sauce. For sauce, you have your choice of three canned soups—tomato, cream of mushroom or celery sauce. And the meat loaf makes a fancy feast with buttered green beans (topped with toasted almonds), and a cherry gelatin salad with pears. Finish with feathery angel cake.

### Vinegars, Herbs Add to This Salad

You let this salad dressing "ripen" for several hours before serving over wedges of crisp western head lettuce. Adequate for two heads of lettuce to serve 8 or more.

**DESSERT SUN SALAD**

- 1/2 cup chopped celery
- 1/4 cup chopped green onion
- 2 tablespoons chopped parsley
- 1 1/2 teaspoons salt
- 1 1/2 teaspoon pepper
- Basil, marjoram and rosemary
- 1 1/2 cups salad oil
- 3/4 cup red wine vinegar or terragon vinegar

Chop celery, green onion and parsley as fine as possible but do not grind. Combine with remaining ingredients. Let stand for several hours before serving over lettuce wedges.

### Spiced Carrots

Cut carrots into strips and drop in boiling salted water until almost tender. Drain; add 4 tablespoons butter and 1/2 teaspoon grated nutmeg. Cover and simmer until tender.

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