

The new flexible dishpan of rubber takes its place in the kitchen now, helping to save breakage in the dishpan.

New Rubber Dishpan Is Kitchen Aid

Until now, everything about the homemaker's dishwashing routine has been flexible except her dishpan. She could do the dishes when she wanted to, air-dry them, and put them away when she felt like it.

Now, with the introduction of the new rubber model, even the dishpan is flexible. In bright red, yellow or white, the dishpan adds another gay color note to the kitchen, where color has been playing an important part in brightening routine chores. There's no need to worry about scratching or marring the inside of the sink bowl with this cushiony dishpan, which does away with ugly marks that have to be scoured away.

Dinnerware and glassware can be banged against the pan without fear of chipping or breaking. The rubber dishpan provides

such cushioned protection for dishes that the children's aid can be enlisted in the dishwashing operation without fear of accidents due to breakage.

In addition to its dishwashing duty, the dishpan is ideal for laundering hosiery and lingerie, children's clothing, dusters and miracle fabrics. And it acts as a handy, lightweight laundry basket for carrying wet laundry to the clothesline.

When washing windows, walls or woodwork, the rubber dishpan goes along to hold sudsy water without marring window sills, furniture or floor. And the dishpan is light enough to carry around the house for all cleaning jobs.

The rubber dishpan is 15" in diameter and 5 1/2" deep. It is available at hardware and variety stores and the housewares sections of department stores.

Barbecued Pot Roast Western Style Liked

Beef supplies continue plentiful with pot roasts very reasonable in cost. Any of this left over will be delicious the next day. Any barbecue influence is popular with western family.

Barbecued Pot Roast

- 3 pounds beef pot roast
- Salt, pepper, fat
- 1/2 cup water
- 1 8-ounce can tomato sauce
- 3 medium onions
- 2 cloves garlic
- 2 tablespoons brown sugar
- 1/2 teaspoon dry mustard
- 1/2 cup lemon juice
- 1/4 cup catsup
- 1 tablespoon Worcestershire

Sprinkle meat well with salt and pepper. Brown in a Dutch oven or other large heavy pan in several tablespoons hot fat. Add water, tomato sauce, thinly water, tomato sauce, thinly

Combine remaining ingredients and pour over meat. Cover and continue cooking for 1 hour or until meat is very tender. Remove roast to hot platter. Skim most of fat from gravy; dilute with water to suit taste; then thicken with usual flour and water mixture. Six servings.

Sauce for Beef

Currant Jelly Sauce is excellent to serve with roast beef. Melt 1/2 cup of currant jelly and add 1 tablespoon of finely-chopped blanched almonds and 1 tablespoon of grated horseradish.

Instant Grapefruit, Orange Crystals Star

The new instant orange juice and grapefruit juice crystals—a new concentrate eliminating need for frozen storage—are not available for institutional use in Oregon.

The new crystals have won high praise from U. S. government and private food authorities as well as becoming "a boom" to the citrus industry in expanding its markets.

Both the orange juice and grapefruit juice crystals are available in one-pound cans which make one gallon of juice merely by adding cold water.

In addition to retaining fresh-tasting flavor and 96 per cent of the Vitamin C content of the fresh fruit, these crystals are 85 per cent lighter to ship than full-strength canned juices and much less costly than the refrigerated shipping required for older-type frozen concentrates.

Corn Pudding Good

Use plentiful canned corn, either whole kernel or cream-style as indicated here for a family-satisfying vegetable dish.

Mix 1 1/2 cups drained whole kernel corn, 2 beaten eggs, 1 tablespoon melted butter and 1 1/2 cups milk. If using cream style corn, use 1 1/2 cups corn and 1 cup milk. Season with salt and pepper. Pour into a greased baking dish and set in a pan of hot water. Bake at 350 degrees until set, 50 to 60 minutes.

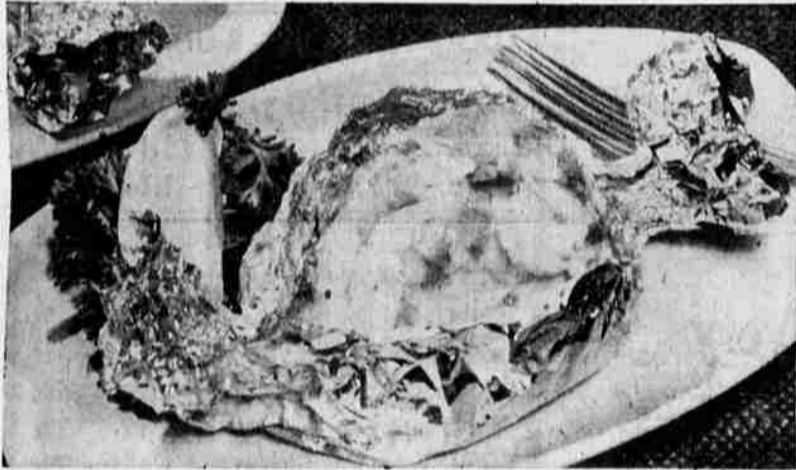
FINE SALAD

Favorite springtime salad mates are canned peach halves or slices and creamy cottage cheese. No matter how you put them together they're going to taste wonderful, but how about using a little imagination in turning out an eye-catching flower-like arrangement?

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This Baked Shrimp Dish For Supper

A fine supper party dish is this Shrimp Floridian. It combines shrimp with blended blue cheese and cream cheese, chopped pimiento and seasoning, and all are baked in individual portions in foil.

Baked Shrimp Floridian

- 2 pound raw shrimp, fresh or frozen
- 1/2 pound blue cheese
- 1 8-ounce package cream cheese
- 1 4-ounce can pimientos,

drained and chopped
3/4 cup beer
1 lemon, sliced
6 pieces aluminum foil (about 12-inch squares)
Shell and clean shrimp. Blend blue cheese and cream cheese; add pimientos and mix thoroughly. Gradually stir in beer. Place 1/6 the mixture on center of each square of foil. Top each with 1/6 the cleaned shrimp and a lemon slice. Bring opposite ends of foil together. Fold edges over

twice to make a lock seam. Close ends by bringing edges together and twisting to mold snugly around shrimp. Bake in a 400 degree oven 30 minutes. Cut through top of foil as for baked potatoes, spread slightly and serve in foil wraps. Garnish with lemon wedges and parsley.
(If preferred, line individual casseroles with pieces of foil. Fill as above, bring foil up over shrimp and twist ends together to make airtight.)

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