

### Boats of Seasoned Cole Slaw

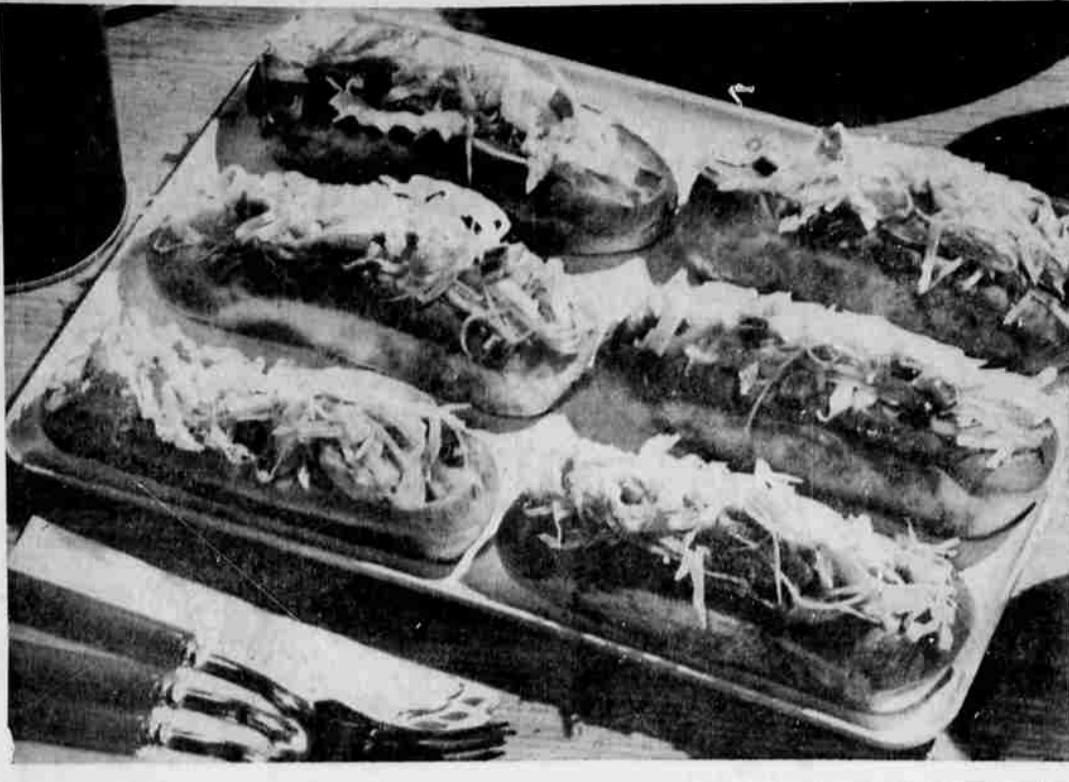
To make the outdoors meal menu a bit different, try serving these "boats" with frankfurters, baked beans and cole slaw. To make the boats, scoop out buns, toast over the fire, then load a generous portion of well seasoned cole slaw into the middle and serve with the franks and beans. The salad dressing is made from one of the packages of salad dressing mixes.

**Seasoned Cole Slaw**  
 1 package old fashion French salad dressing mix  
 Vinegar, water and oil  
 4 cups shredded cabbage  
 1 cup grated carrots  
 1/2 cup minced green pepper  
 1/2 cup old fashion French salad dressing  
 Combine salad dressing mix, vinegar, water, and oil as directed on the package or bottle. Combine cabbage, carrots, and green pepper; mix thoroughly. Add 1/2 cup of the dressing. Toss well. Makes 5 cups, or 4 to 6 servings side salad.

**Crisp Bacon, Apple Give Sandwich Zest**  
 Crispy bacon and chopped apple give this sandwich a special flare.  
**Chicken-Apple Salad Sandwich**  
 1 cup (6-ounce can) chopped cooked chicken  
 6 slices bacon, chopped  
 1/2 cup chopped apple  
 2 tablespoons chopped green pepper  
 2 tablespoons minced onion  
 1/2 cup mayonnaise  
 2 teaspoons lemon juice  
 12 slices enriched bread

Butter or margarine  
 6 lettuce leaves  
 Measure chicken into bowl. Fry bacon until crisp. Drain and add to chicken along with apple, green pepper and onion. Mix mayonnaise and lemon juice. Add to chicken mixture and toss lightly until well blended. Spread bread with butter or margarine. Spread chicken mixture on 6 slices bread. Place lettuce on each sandwich. Cover with remaining bread slices. Makes 6 sandwiches.

**Mint With Orange**  
 Any mint in your garden? Top breakfast orange juice with a sprig of it! Pleasant fresh flavor, pretty appearance!



### Soup, Sandwiches for Summer Time.



**Easy but Satisfying Lunch—Soup and Sandwich.**  
 By CECILY BROWNSTONE (AP Newfeatures)  
 Soup and sandwich lunches recommend themselves during the summer. So easy to prepare, just appetizing enough for warm weather. The soup may be hot or chilled.  
 What soup and sandwich combinations go together? Flavors need to be well-balanced, of course. One team we like is a chilled tomato soup (flavored with dill or basil) with a hot tuna fish sandwich. In the recipe that follows, tuna, hard-cooked eggs and seasonings are added to a cream sauce; this filling is served between toasted frankfurter buns.  
 Another combination we like is a New England type clam chowder with an egg-and-olive sandwich.  
 We're also partial to hot split-pea soup with ham and lettuce sandwiches.  
 Oyster stew that comes frozen nowadays, is delicious with a toasted tomato and bacon sandwich.  
 And sometimes try lobster bis-

que (hot or chilled) with a sliced chicken or turkey sandwich. Cream of asparagus soup (hot or chilled) is delightful with a rabbit sandwich. To make the rabbit filling, mix grated cheddar cheese with mayonnaise and pimiento-stuffed olives or plain canned pimiento; spread between slices of whole-wheat bread.  
 Vegetable soup tastes good with a sandwich made from slices of cold meat loaf and chili sauce.  
 Curried cream of chicken soup is delectable served with sandwiches of thin white bread, water cress and mayonnaise.

**Tuna Buns**  
 Ingredients: 2 tablespoons butter, 3/4 teaspoon flour, 1 teaspoon salt, 1/2 teaspoon pepper, 2 cups milk, 1 very small onion (minced), 1 tablespoon lemon juice, 2 tablespoons minced parsley, 1 can (7 ounces) tuna, 4 hard-cooked eggs, 6 frankfurter buns.  
 Method: Melt butter in saucepan over low heat. Stir in flour, then salt and pepper. Add milk all at once with onion, cook and stir constantly over moderately low

### Fish Supplies Continue Plentiful Through Summer

Fish supplies continue ample and adequate through July. One of the special plentiful is fresh and frozen halibut. And salmon, smelt, flounders and sole are among other plentiful for the coast area.  
 This recipe for Sole Mornay was developed by the National Fisheries Institute to complement sole of all varieties. It's a wonderful way to combine nutritious fish with the famous sauce known to gourmets the world over and an excellent choice for entertaining, as it makes eight servings.  
**Sole Mornay**  
 3 pounds fillets of sole  
 2 cups milk  
 Salt and pepper.  
 Preheat oven to 350 deg. (moderate oven). Cut fillets into 3- or 4-inch serving pieces; arrange in greased flat baking dish (about 2 1/2 quart size). Cover with milk. Sprinkle with salt and pepper. Bake at 350 deg. 30 minutes. Remove from oven and strain milk to use in sauce.  
**Sauce**  
 1/4 cup butter or margarine  
 1/4 cup flour  
 1 teaspoon salt  
 1 cup milk  
 1 tablespoon Worcestershire  
 2 egg yolks  
 Milk drained from baked fish  
 1/2 pound cheddar cheese, grated  
 Melt butter in medium size frying pan over low heat. Stir in flour and salt; blend thoroughly; let cook 1 minute. Remove from heat; add milk and blend until smooth. Return to heat; cook, stirring constantly, until mixture bubbles; remove from heat. Beat egg yolks to light lemon color; pour into top of double boiler. Gradually stir in milk and flour mixture and milk drained from baked fish. Cook over hot water, stirring constantly, about 3 minutes. Stir in grated cheese; blend until smooth. Pour sauce over fish fillets and place under broiler 10 to 15 minutes.  
 Seafood for the sophisticate takes on extra glamor when cooked in

the out-of-doors and when the seafood of the moment is exotic. Scallops Hawaiian, here is partly fare indeed. This recipe makes eight servings and is ideal for an informal gathering of guests. It is so easy to make that the cook need hardly absent herself from the festivities to grill this delicious dish.  
 For those who would know something of these succulent morsels, the National Fisheries Institute tells us that scallops come in two sizes—the small bay scallop and his larger cousin, the sea scallop. This time of year, however, the bay scallop, like the oyster, makes himself scarce for the warm "R" months. The sea scallop, however, is readily available and may be purchased either fresh or frozen in convenient, no-waste packages. Both varieties of scallops are mollusks with two shells like mussels and clams. But only the large muscle or "eye" at the hinge of the shells is eaten; the rest of the scallop is thrown away.  
**Hawaiian Scallops**  
 2 pounds scallops  
 2 teaspoons salt  
 1 No. 2 can pineapple  
 1/2 cup butter or margarine  
 1/2 cup brown sugar  
 Rinse scallops and pat dry (frozen scallops should first have been thawed). Cut any large ones in half. Sprinkle with salt. Melt butter in a large skillet; blend in chunks and liquid. Add scallops, brown sugar, then pineapple; cook over hot coals about 10 minutes or until scallops are tender. Stir occasionally to coat them with sauce. Makes eight servings.  
**Marshmallow Trick**  
 You'll like this easy, quickly made treat. Press cut sides of marshmallow halves into shredded coconut and place each coconut side up, on a small cracker. Pop into moderate oven about 10 minutes or till delicately browned.

For dinner tonight  
Serve **Seafood**

Fresh—By the Piece

**Ling Cod** ... lb. **19¢**

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Silverside—Fresh—By the Piece

**Salmon** ... lb. **49¢**

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Fresh Fillet of Red

**Snapper** ... lb. **39¢**

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Fresh Fillet of

**Sole** ... lb. **59¢**

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## Now there are two Duncan Hines Angel Food Mixes ... delicate White and rich Chocolate, both heavenly!



**Duncan Hines says:** "My Chocolate Angel Food Mix is so new you may not have tried it—but I urge you to make a cake with it soon! See if it doesn't satisfy your family's taste for the best of all cakes—delicious, moist Angel Food—in the most popular of all flavors, chocolate. It's as easy to mix as the regular Angel Food—no chocolate to melt, no cocoa to add.  
 "In fact, the cake that used to be hard to make, requiring a light hand of the cook, is now so easy with my two Angel Food Mixes that there's no reason to wait for special occasions. Bake them often! There's no problem of what to do with leftover egg yolks, and the recipe I use for my mixes will give you a perfect cake every time.  
 "If you're trying your first angel food mix, make it my new Chocolate Angel Food—there's never been a mix like it! It has the chocolate-rich flavor of my Devil's Food cake, and the light delicacy of Angel Food."

**Chocolate or White ... mix in just 2 steps, in 1 bowl!**



There's no danger of overheating—and because Duncan Hines' package of special egg whites makes a big quantity, use a big bowl and beat (with 1 1/4 cups water) until they stand in stiff, fluffy peaks.



Now fold in the mix (for the Chocolate Angel Food, the cocoa is already blended in).  
 Because the cake rises high above the pan, bake on your lowest oven rack for the full time specified. It comes out high, light, with a delicious macaroon crust.

Duncan Hines

Wouldn't you rather use a cake mix made from Duncan Hines' own recipe? White, Yellow, Devil's Food, Spice, Marble