



Good for any meal of the day are these delicious Orange Muffins.

Orange Muffins 'Winners'

Orange muffins are one of those easily made delicacies that are appreciated at any meal of the day—breakfast, lunch, dinner or coffee time.

Here's the recipe for the tempting Orange Muffins.

- Orange Muffins**
- 1/4 cup melted margarine or butter
 - 2 cups sifted all-purpose flour
 - 3 teaspoons double-acting baking powder
 - 1/2 cup sugar
 - 1/4 cup shredded orange peel
 - 3/4 cup milk
 - 1 egg, well beaten
 - 3/4 cup orange juice
 - 2 tablespoons sugar
 - 1 teaspoon cinnamon
- Sift together flour, baking powder and 1/4 cup sugar. Stir orange peel into dry ingredients. Combine milk, egg, orange juice and margarine. Add all at once to flour mixture, stirring quickly and vigorously until just mixed and of a lumpy appearance. Rub muffin pan lightly with margarine. Fill 2/3 full. Combine 2 tablespoons sugar and cinnamon. Sprinkle mixture of sugar and cinnamon over top of muffins. Bake in hot oven (450 degrees F.) about 20 minutes.
- Yield: 24 small muffins (1 1/4 inches x 1 1/4 inches.)

Cheese Lasagne Good For Friday's Menu

A good hot dish for Friday dinner would be this Cheese Lasagne, featuring three kinds of cheese.

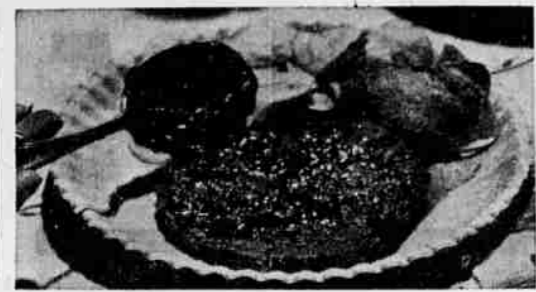
- Cheese Lasagne**
(Serves 6 to 8)
- 8 oz. lasagne noodles or any wide noodles
 - 8 oz. can tomato sauce
 - 2 cups cottage cheese
 - 1/2 tsp. basil
 - 1 tsp. salt
 - 1/4 tsp. Worcestershire sauce
 - 1/4 cup chopped onion
 - 1/2 lb. Cheddar cheese, sliced
 - 1/4 cup Parmesan cheese
 - 1/2 cup buttered bread crumbs

Cook noodles in boiling water until tender; drain and rinse. Mix tomato sauce with cottage cheese, basil, salt, Worcestershire sauce and onion. Arrange alternate layers of noodles, Cheddar cheese, and sauce mixture in a buttered 2 1/2 qt. casserole. Top with crumbs and Parmesan cheese. Sprinkle with paprika. Bake at 375° F., for 25 min.

Maid for your dishwashing



Use Less . . . Use **BESS**



Frozen flaked steaks go fine at picnic time when served with a zesty sauce.

Quick Steaks On Picnic Fare

For picnic time try frozen flaked beef steaks with this tangy beefsteak barbecue sauce. The steaks can easily be prepared on the spot by pan-frying in regular cooking foil or in a convenient disposal foil pie pan. The barbecue sauce, on the other hand, can be prepared in advance and stored in the refrigerator until you are ready to pack your picnic basket.

- Barbecue Sauce**
- 1 onion, chopped
 - 2 tablespoons oil
 - 2 tablespoons vinegar
 - 2 tablespoons brown sugar
 - 1/4 cup lemon juice
 - 1 cup chili sauce
 - 3 tablespoons Worcestershire sauce

Barbecue Sauce: 1 onion, chopped; 2 tablespoons oil; 2 tablespoons vinegar; 2 tablespoons brown sugar; 1/4 cup lemon juice; 1 cup chili sauce; 3 tablespoons Worcestershire sauce.

Spread of Cheese is Always Popular One

Cheese spread is tremendously popular as appetizer with beverage of any kind. Serve on an assortment of crisp crackers, small slices of rye bread or thin a bit with a little light cream and use as a "dunk" for crackers, potato chips or corn chips.

In a bowl, combine 12 ounces (1 1/2 cups) creamed cottage cheese, 2 ounces blue cheese, 1 teaspoon Worcestershire sauce and 1/2 teaspoon scraped onion. Beat or otherwise blend thoroughly. Some cooks put ingredients through a sieve and blend with a wooden spoon until smooth. Chill in refrigerator until serving time.

Blue cheese nuggets are a fine party item. Recipe will make 18 nuggets for offering on small wooden picks. Blend 2 ounces cream cheese, 1 ounce blue cheese and a dash of Worcestershire; chill, roll into half-inch balls, then roll balls in finely crushed potato chips or corn chips.

Rosy-Pink Drink
One quart of chilled apple juice into which have been stirred 6 tablespoons of lemon juice and 1/4 cup of grenadine syrup makes a rosy-pink and most refreshing appetizer for a hot weather dinner. This quantity yields 6 servings.

SUGAR MEASUREMENT

A pound of brown sugar equals 2 1/2 cups (firmly packed).

Coffee Dessert Extra Good

By CECILY BROWNSTONE (AP Newsfeatures)

Like coffee flavor? Then you'll find this molded dessert a heavenly creation. It's velvet-smooth flavor and looks so pretty when it's turned out of a mold. It's definitely something to put on your list of extra-special company desserts.

Because this sweet calls for four egg yolks we are listing reminders of what you may do with the egg whites you have leftover.

Brazilian Cream

Ingredients: 1 envelope unflavored gelatine, 1/2 cup sugar, 1/4 teaspoon salt, 4 egg yolks, 2 cups milk, 2 tablespoons instant coffee, 1 teaspoon vanilla, 1 cup heavy cream (whipped).

Method: Mix together thoroughly gelatine, sugar and salt in top of double boiler. Beat together egg yolks and 1 cup of the milk; stir into gelatine mixture with the remaining 1 cup milk. Place over boiling water and cook, stirring constantly, until gelatine dissolves and mixture thickens slightly, about 5 minutes. Water in lower part of double boiler may touch bottom of top part. Remove from heat. Add coffee and vanilla; beat with rotary beater just until coffee is dissolved. Chill, stirring occasionally, until mixture mounds slightly when dropped from a spoon. Fold in whipped cream. Turn into a 4-cup mold or use individual molds; chill until firm. Unmold and if desired garnish with additional sweetened whipped cream (flavored with vanilla) and toasted slivered almonds. Makes 8 servings.

Meringue Shells

Use extra egg whites for making individual hard meringues. Serve the meringue shells with vanilla ice cream and a fresh fruit sauce made of strawberries, raspberries, blueberries or sliced peaches. Chocolate sauce may be substituted for the fresh fruit. Or if chestnuts preserved in sweet syrup are available, you'll find they make an epicurean accompaniment to the meringues and ice cream.

Fruit Whip—Dried apricot puree plus sugar to taste may be folded into stiffly beaten egg whites and whipped cream for a flavory accompaniment to a meal.

Pie Topping—For a mile-high meringue topping for a pie, use extra egg whites. The usual meringue topping for an eight or nine-inch pie calls for three egg whites and six tablespoons of sugar plus salt and flavoring. Five egg whites may be used with ten tablespoons of sugar. Spread the meringue evenly over the pie filling and brown in a preheated hot (400 degrees) oven for twelve to fifteen minutes.

Fish Topping—Broiled fish fillets or steaks may be spread with an egg white mixture. For four servings of fish, hold half a cup of mayonnaise-type salad

dressing into a stiffly beaten egg white along with a little well drained pickle relish. Spread the fish, as soon as it is cooked through, with the egg white mixture and put back under the broiler until the topping puffs and browns.

Frozen Dessert—You can make all sorts of fresh fruit sherbets with extra egg whites. Easy to

prepare and so refreshing! Serve the sherbet with crisp cookies. Sherbets are also fun for company fruit cups: fill sherbet glasses with fresh diced fruit and then put a small scoop of the sherbet in the center. Top the sherbet with a sprig of mint from your garden.

Cake Spread—Meringues, made with white or brown sugar, may be spread over warm cake; the cake pan is then returned to the oven or broiler while the meringue browns lightly. Coconut or chopped nuts may be added to the meringue.

Soup Puffs—Heat condensed tomato and green pea soups together, diluting according to the directions on the can. Ladle into small casseroles. Beat an egg white stiff and drop small puffs of it over the soup; brown under the broiler.

Leftovers This Way Are Super

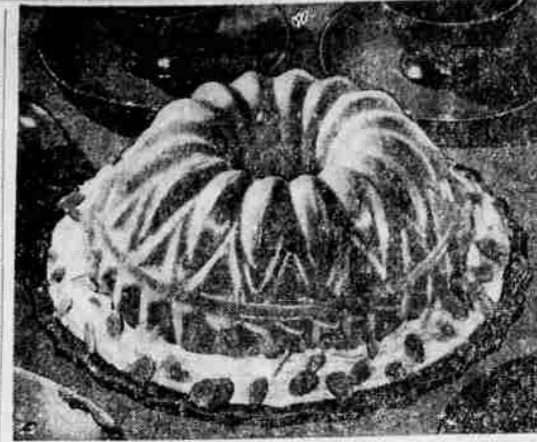
When leftovers are served in the way of these chicken squares, the family will welcome them gladly.

The chicken is combined with cooked rice, hot chicken stock, eggs and seasonings, and then topped with a layer of toasted rice cereal blended with melted butter. Bake for about 40 minutes, and cut into squares before serving. If you wish, this recipe can be prepared in the morning and stored in the refrigerator for baking just before dinner time.

Chicken Squares

- 3 cups diced or sliced cooked chicken
- 1 cup cooked rice
- 1 1/2 tablespoons chopped parsley
- 1 1/2 tablespoons chopped pimiento
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 3 eggs, slightly beaten
- 1 1/2 cups hot seasoned chicken stock
- 1 cup toasted rice cereal
- 1 tablespoon melted butter or margarine

Combine chicken, rice, parsley, pimiento, salt, pepper and eggs; mix carefully. Stir in hot chicken stock. Pour into greased 8 x 8-inch pan. Combine rice cereal and melted butter; sprinkle over chicken mixture. Set in pan of hot water. Bake in moderate oven (350° F.) about 40 minutes, or until set. Yield: 9 1/2-inch squares.



Molded Coffee Dessert — Subtle and delicate.

Macaroni Festive with Sour Cream, Mushrooms

Mushrooms and sour cream make this macaroni dish a festive one.

Macaroni with Mushrooms and Sour Cream

- 1 8-oz. pkg. elbow macaroni
- 1/4 cup (1/2 pint) margarine or butter
- 1 cup sliced mushrooms
- 2 tablespoons flour
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 1/4 cups milk
- 1/2 pint sour cream
- 1 1/2 cups grated cheddar cheese

Cook macaroni according to package directions. Melt margarine or butter in large skillet and saute mushrooms over very low heat about 5 minutes. Stir in flour and seasonings. Add milk gradually and cook until thickened, stirring constantly. Stir in sour cream and cheese and cook until smooth. Remove from heat and mix with macaroni. Pour into well greased casserole. Garnish with whole mushroom caps, if desired. Bake in moderately hot oven (375 degrees F.) 35 to 40 minutes. Yield: 4 to 6 servings.

Barbecued Ribs of Pork and Good Sauce

All cuts of pork are more reasonable than in the past several years—so may we suggest for easy oven barbecue:

- Barbecued Ribs**
- Dash or brush on all surfaces of ribs liquid smoke, salt and pepper. Place ribs in roaster, add cup of water, with 3 tablespoons of liquid smoke added. Cook in 325 degrees oven until tender and golden brown—basting frequently with drippings.
- The same process is desirable if cooking outdoors on grill or pit. However, make the following sauce for frequent basting:
- Juice & peel of 2 lemons
 - 1/2 cup salad oil
 - 1/2 cup liquid smoke
 - 1 can No. 2 tomato juice
 - 2 tablespoons brown sugar or molasses
- Bring to a boil.

Barbecued Franks and Kidney Beans

A good dish for the porch or patio meal is this one of barbecued franks and kidney beans.

Barbecued Franks and Kidney Beans
(Yield, 4 to 5 servings)

- 1 pound franks, cut into 1/4-inch pieces
- 1 medium onion, sliced
- 2 tablespoons butter or margarine
- 3 tablespoons flour
- 1 8-oz. can tomato sauce
- 1/2 cup bouillon
- 2 cups cooked red kidney beans
- 1 tablespoon brown sugar
- 1 tablespoon vinegar
- 2 teaspoons Worcestershire sauce
- 1 teaspoon chili powder
- 1 teaspoon salt

Pan-fry onions in butter in a large skillet. Add flour. Stir to combine. Add tomato sauce and bouillon. Bring to a boil. Add franks, brown sugar, vinegar, Worcestershire sauce, and seasonings. Simmer for 10 minutes. Add franks and continue simmering for 7 minutes. Serve hot.

TABLE TREATS

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