

## Vegetable salad adds color to buffet table

It isn't often that you can find color, beauty and nutrition all in one salad. Perfect for summer.

- Vegetable Bouquet**
- 1 whole cauliflower
  - French dressing
  - 2 cans (1 lb. each) vertical pack whole green beans
  - 1 can (1 lb.) shoestring carrots
  - 1 can or jar (1 lb.) pickled beets
  - 2 oz. Roquefort or blue cheese
  - 1/2 cup dairy sour cream
  - Onion rings
  - Pimiento strips

Cook whole cauliflower in boiling salted water until crisp-tender. Drain and place in bowl upside-down. Pour French dressing over cauliflower while still warm. Marinate in refrigerator several hours or overnight. Drain beans and carrots; cover with French dressing and marinate in refrigerator. Chill beets.

When ready to serve, drain all vegetables, reserving 1/2 cup French dressing. Blend dressing with cheese; stir in sour cream. Place cauliflower in center of large platter; surround with alternate arrangements of beans, carrots and beets. Garnish with onion rings and pimiento strips. Serve with cheese dressing. Makes 8 to 10 servings.

## Spring chickens for Sunday bake

For a delicious and attractive Sunday dinner, serve a "halo" of rice, filled with buttered peas, and surrounded with pieces of crisp oven-fried chicken. Accompany with pan gravy and slices of cranberry jelly.

- Chicken Halo**
- 2 broiler-fryer chickens, cut in serving pieces
  - 1/2 cup flour
  - 2 teaspoons salt
  - 1/2 teaspoon pepper
  - 2 teaspoons paprika
  - 1/2 cup butter or margarine
  - 4 cups hot cooked rice
  - Hot buttered peas

Combine flour, salt, pepper and paprika. Place chicken pieces on foil or wax paper in single layer. Sift flour mixture over chicken; turn chicken to coat. Melt butter in a 15x10-inch shallow baking pan. Place chicken, skin side down, in melted butter. Bake in a hot oven (450-degrees) 30 minutes.

Turn chicken pieces; sprinkle lightly with additional paprika and continue baking 15 to 20 minutes longer. Spoon hot cooked rice into a quart ring mold; press down lightly. Rice may be spooned into a ring on platter without molding. Fill center with buttered peas. Serve with gravy made from pan drippings. (8 servings.)

## Lobster adds a new touch to old dish

Add lobster to potato salad for salad that will be just a little bit different at a buffet or a picnic.

- Lobster Potato Salad**
- 6 (4-ounce) South African rock lobster tails
  - 2 pounds potatoes
  - 1/2 cup diced onion
  - 1 teaspoon salt
  - 1/4 teaspoon white pepper
  - 1 1/2 cups mayonnaise
  - 1/4 cup heavy cream

Place frozen rock lobster tails in a large kettle. Cover completely with cold water. Bring water to boil and boil two minutes. Remove lobster tails at once. Cut away thin underside membrane and remove meat from shells. Chill.

Boil potatoes; drain and peel. While still warm, cut in cubes in bottom of large bowl. Add onion, salt and pepper immediately. Mix mayonnaise with cream until smooth. Pour over potatoes and onions and leave in a thick top layer. Cool, then chill. At serving time, cut chilled rock lobster tails into bite-size pieces; add to potato bowl and toss together until all ingredients are well-blended. 6 servings.

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**REALLY GOOD!**



**SWEET SUMMER TREAT** — A chocolate cake, completely different from usual family standbys and packaged mixes, is luscious with a custard-type filling and a fluffy chocolate icing. Serve it with delicious fruit-punch.

### Party-time cake

## Custard filling, fluffy frosting enrich chocolate butter cake

By Ila Grant Hopper  
Bulletin Staff Writer

Any time is party time. Teen-agers or any "agers" will enjoy a luscious chocolate cake with fluffy frosting, served with a refreshing fruit-milk punch.

The overwhelming appeal of this cake is credited to its butter-flavored batter, made light with eggs, and the creamy custard-like chocolate filling made with whole sweet milk and egg yolks. The frosting has been developed to use the egg whites.

Adding stiffly beaten egg whites to the usual ingredients for a delectable frosting — butter and confectioner's sugar — makes a cream frosting similar in fluffiness, texture and flavor to a recipe using whipped cream.

If the egg whites are not completely blended into the frosting, a glamorous and decorative marble effect is obtained. For even greater variety, add a little instant coffee and get a mocha flavor.

The Hawaiian Milk Punch, a perfect accompaniment for the cake, is a tropical pleaser combining vanilla ice cream and milk with a trio of citrus juices — pineapple, orange and lemon.

To chill the punch bowl and pro-

vide extra flavor, garnish with a fruited ice ring. Prepare this the day before. Pour 1/4 cup pineapple juice into an 8 or 9-inch ring mold. Arrange two dozen maraschino cherries around the ring and freeze. This keeps the colorful cherries at the top of the mold when it is inverted. Next, add 2 cups pineapple juice and again freeze. Dip the bottom of the ring into a pan of lukewarm water and invert to remove.

- Chocolate Cake**
- 1/2 cup (1 stick) butter
  - 1 1/2 cups sugar
  - 4 egg yolks
  - 2 squares (2 oz.) unsweetened chocolate
  - 5 tablespoons boiling water
  - 1 1/4 cups sifted flour
  - 2 teaspoons baking powder
  - 1/2 cup milk
  - 1 teaspoon vanilla
  - 4 egg whites
  - 2 round 9-inch cake pans

Butter pans, line bottoms with waxed paper; butter again. Pre-heat oven to 350 degrees.

Cream butter and sugar until light and fluffy; add egg yolks and beat well. Add chocolate to boiling water and stir until melted and mixture becomes smooth and slightly thickened; add to creamed mixture.

Sift together flour and baking powder; add alternately with milk to creamed mixture, beginning and ending with dry ingredients. Blend in vanilla. Beat egg whites until peaks form; fold into chocolate batter.

Pour into cake pans. Bake 25-30 minutes. Let stand 5 minutes. Remove from the pans onto wire racks and cool completely before filling with Chocolate Cream Filling.

- Chocolate Cream Filling**
- 1/2 cup sugar
  - 1/4 cup flour
  - 1/4 teaspoon salt
  - 1 square (1 oz.) unsweetened chocolate, cut up
  - 1 1/2 cups milk
  - 2 egg yolks, slightly beaten
  - 1 teaspoon vanilla

In saucepan combine sugar, flour, salt and chocolate; slowly stir in milk. Cook over low heat, stirring constantly, until mixture boils; then simmer 2 minutes. Stir a little of hot mixture into egg yolks; return to pan. Cook 1 minute (do not boil). Add vanilla. Cool completely before spreading between cake layers.

- Chocolate Fluff Frosting**
- 6 tablespoons butter
  - 3/4 cup sifted confectioner's sug-

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- 3 squares (3 oz.) unsweetened chocolate, melted and cooled
- Dash of salt
- 1 teaspoon vanilla
- 2 egg whites
- 3/4 cup sifted confectioner's sugar

Cream butter; gradually add 1/2 cup confectioner's sugar. Beat until light and fluffy. Blend in chocolate, salt and vanilla. Beat egg whites until peaks form, gradually add remaining sugar. Beat until stiff.

Gently fold chocolate mixture into egg whites. Spread on top and sides of cake. Add 2 teaspoons instant coffee to the but-mocha variation.

### Hawaiian Milk Punch

- 1 quart vanilla ice cream
- 2 cups chilled pineapple juice
- 1/4 cup orange juice
- 2 teaspoons lemon juice
- 3 cups milk

Allow the ice cream to stand at room temperature until slightly softened. Put ice cream in mixing bowl; beat. Gradually add juices. Add milk; beat until frothy. Serve in chilled punch bowl. (Yield: 2 quarts.)

## Use fresh fruit desserts for relief from summer heat

Summer fruits make delicate and seductive hot weather desserts. Here are two attractive examples:

### Watermelon Ice

- 1 envelope unflavored gelatin
- 1/4 cup water
- 1/4 cup sugar
- 2 tablespoons fresh lime juice
- 2 1/2 cups watermelon juice
- 1/4 teaspoon salt

Soften gelatin in cold water. Place over hot water to melt. Combine remaining ingredients and mix with melted gelatin. Turn into an ice-cube tray and freeze until almost firm, stirring once. Remove from freezing tray and beat until smooth with a rotary

or electric beater. Return to freezing tray and freeze until firm and ready to serve.

To make watermelon juice, put 4 cups diced watermelon through a sieve. Measure. There should be 2 1/2 cups juice. 6 servings.

### Fresh Raspberry and Peach Parfait

- 2 cups sliced fresh peaches
- 1/4 cup sugar
- 2 teaspoons fresh lemon juice
- 2 cups fresh raspberries
- 6 scoops vanilla ice cream
- 6 fresh peach slices
- 6 whole fresh raspberries

Coarsely chop sliced peaches and mix with 2 tablespoons of the sugar and lemon juice. Chill. Mash and put raspberries through a sieve, and mix with remaining sugar. Chill.

Just before serving fill parfait glasses with layers of peaches, ice cream and raspberry sauce, having peaches as bottom layer and raspberries over the top. Garnish each serving with a fresh peach slice and a whole raspberry. Serve at once. 6 servings.

## Egg salad mold really different

Molded salads go on and on. Here's a fancy one containing deviled eggs. Family and guests will be impressed.

### Double Deviled Egg Salad

- 1 regular size package (3 ounces) lemon flavor gelatin
- 1/2 teaspoon salt
- 1 cup boiling water
- 1 cup cold water
- 1 tablespoon vinegar
- Dash of Tabasco sauce
- 4 hard-cooked eggs
- 1 can (2 1/4 ounces) deviled ham
- 1/4 cup chopped celery
- 2 tablespoons chopped pimiento

Dissolve gelatin and salt in boiling water. Add cold water, vinegar and Tabasco sauce. Pour into a 9x5x3-inch loaf pan to a depth of 1/2 inch. Chill this layer until set, but not firm. Chill remaining gelatin mixture until slightly thickened.

Meanwhile, cut eggs in half lengthwise and remove yolks. Mix deviled ham and yolks together, blending well. Stuff egg whites with mixture. Spread tops of deviled egg halves with a small amount of slightly thickened gelatin. Chill until firm.

Carefully invert egg halves on chilled gelatin layer. Fold celery and pimiento into remaining slightly thickened gelatin. Pour over eggs in loaf pan. Chill until firm. Unmold and cut in slices. Serve on crisp lettuce. Garnish with mayonnaise. (4 servings.)

### COLOR HORS D'OEUVRES

Slip a pineapple chunk, a fresh strawberry and a California avocado ball on colored picks. Serve in a bowl of cracked ice with a sour cream-cheese dip for colorful hors d'oeuvres. To make avocado balls, cut avocado lengthwise into halves and scoop out fruit with French ball-cutter or 1/2-teaspoon measure. Sprinkle with lemon or lime juice.

## Chicken dish is buffet favorite

Chicken A La Orange has an exotic sound yet is so easy to prepare. Make it your buffet favorite.

### Chicken A La Orange

- 2 pounds chicken parts
- 2 tablespoons flour
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon paprika
- 3 tablespoons shortening
- 1 can (10 1/2 ounces) condensed cream of chicken soup
- 1/2 soup can orange juice
- Generous dash ginger
- Generous dash nutmeg
- 3 slices orange, cut in half
- 1 can (1 pound 7 ounces) whole sweet potatoes, drained
- Toasted chopped almonds
- Dust chicken with flour seasoned with salt, pepper, and paprika. In heavy pan, brown chicken in shortening. Pour off excess drippings. Stir in soup, orange juice, ginger, and nutmeg. Cover; cook over low heat 45 minutes; stir now and then.
- Add orange slices and sweet potatoes. Cook, uncovered, 15 minutes. Sprinkle with almonds. Makes 4 to 6 servings.

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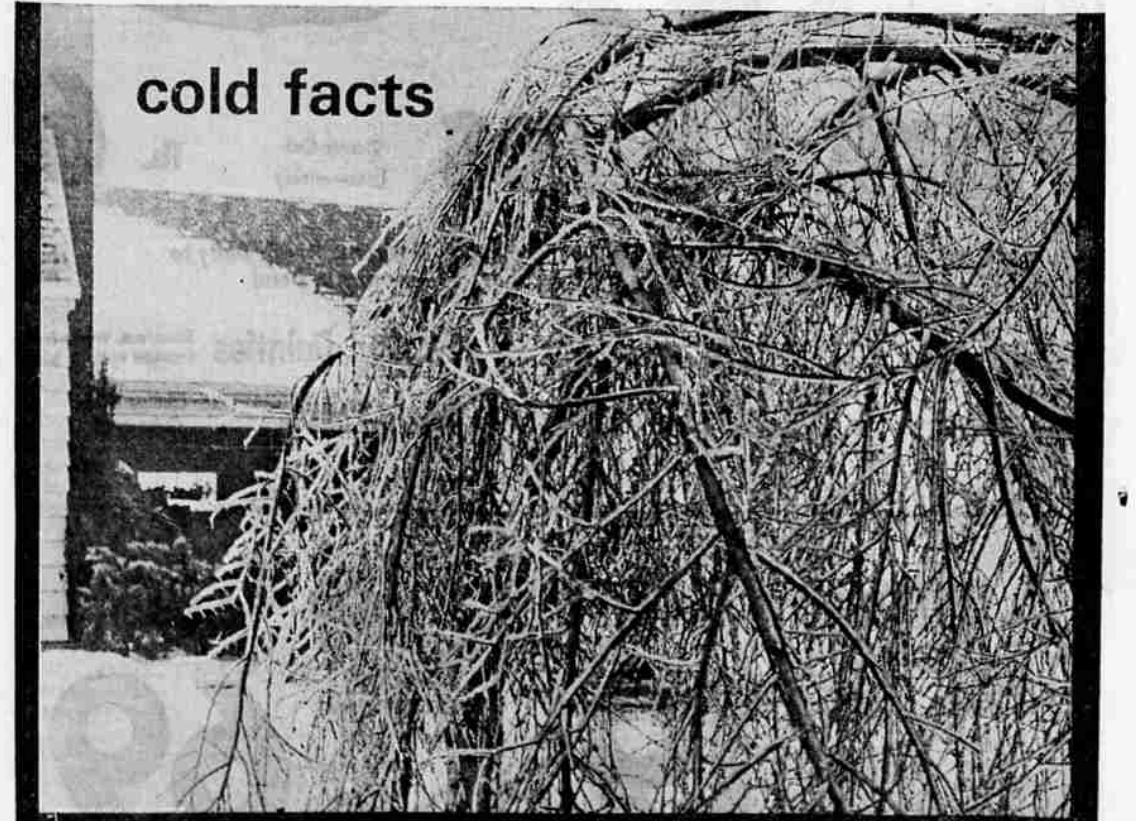
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