



SUMMER TREAT—A delectable quick bread, laced with shredded cheese and gently flavored with sweet basil, provides a pleasant variation on the traditional staff of life.

Biscuit mix treat—

Easily made basil cheese bread adds sparkle to summer meals

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A light homemade bread with sparkling herb flavor can add sparkle to many a summer meal. This Basil Cheese Bread combines grated sharp cheddar cheese and sweet basil in a stir-and-bake quickie that puts no strain on the cook.

This bread is a perfect go-along for patio suppers, crisp salad luncheons, or a between-meal snack. It's delicious served warm, the first time around, but it keeps well in the breadbox, and after a week, is ideal toasted lightly for a breakfast surprise.

Sweet basil is an age-old herb long known to man. Today it is commercially grown in sunny California. It's a traditional seasoning, along with familiar oregano, is most well-known in Italian dishes. Lasagne, spaghetti and chicken Cacciatore all benefit from its sweet herb flavor.

Cooks who like to experiment with herbs and spices will enjoy getting acquainted with sweet basil by using this new and unusual recipe.

Basil Cheese Bread

- 3 cups biscuit mix
- 1/2 cup finely grated sharp cheddar cheese
- 1 tablespoon sugar

1 1/4 cups milk

- 1 tablespoon salad oil
- 1 egg, lightly beaten
- 2 teaspoons chervil
- 1 teaspoon sweet basil, crushed

Combine biscuit mix, cheese and sugar in a large mixing bowl. Stir milk, oil, egg, chervil and basil together until well-blended. Add to cheese mixture all at once. Stir until just blended.

Turn into a heavily greased 9 x 5 x 3-inch loaf pan. Bake in a moderate oven (350 degrees) 45 to 50 minutes, until crust is golden and bread tests done. Turn onto a wire rack to cool slightly. Serve warm. Makes 1 loaf.

Fancy peppers easy to prepare

- 1/2 stick (1/4 cup) margarine
- 4 large green peppers
- 2 1/2 cups soft bread cubes
- 1 teaspoon minced onion
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 egg, slightly beaten
- 1/2 cup chopped pecans
- 4 slices bacon, cut in half

Wash the peppers. Slice peppers in half lengthwise and remove the stems, seeds, and fibers. Simmer peppers in hot water 5 minutes. Cream margarine. Stir in bread cubes, onion, salt, pepper, and egg. Mix in pecans.

Spoon this stuffing into the peppers. Top each with bacon slices. Bake in a moderate oven (350 degrees F.) for 30 minutes.

Tomato dish is new, colorful

Here is a side dish that makes any meal more colorful and tasty.

Broiled Parsley Topped Tomatoes

- 2 tablespoons margarine
- 4 large red, ripe tomatoes
- 2 tablespoons chopped parsley
- 1 tablespoon flour
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

Wash tomatoes, cut out stems, cut in halves crosswise. Cream margarine. Blend with parsley, flour, salt and pepper. Spread mixture on top of each tomato.

Place on baking sheet. Broil about 10 minutes or until tops are lightly browned. (Yield: 4 servings.)

Go Italian with American favorite, manicotti with savory tomato sauce

Like Italian food? Then you'll welcome this recipe for one of the most popular Italian dishes with Americans.

This version has been adapted to American cooking techniques. Serve it with a savory tomato sauce.

Manicotti with Tomato Sauce

- Tomato Sauce:**
- 1 cup chopped onion
- 1 clove garlic, minced
- 1/4 cup olive oil
- 1/4 teaspoon sweet basil leaves
- One 1-lb. 12-oz. can tomatoes
- One 6-oz. can tomato paste
- 1/2 teaspoon sugar
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

Dough:

- 3/4 cups sifted all-purpose flour
- 1/4 cup enriched corn meal
- 1 teaspoon salt
- 2 tablespoons melted butter
- 3 eggs
- 1/2 cup water

Filling:

- 1/2 lb. ricotta cheese
- 1 egg
- 1/4 teaspoon salt
- 1/2 cup ground ham

For tomato sauce, saute onion

and garlic in olive oil. Stir in basil, tomatoes and tomato paste. Simmer, uncovered, about 45 minutes. Stir in sugar, salt and pepper.

While tomato sauce is cooking, prepare dough and filling. For dough, sift together flour, corn meal and salt into bowl. Stir in melted butter and eggs. Add water; mix until well blended. Divide dough in half.

Turn one half out on lightly floured board or canvas. Knead gently until smooth. Roll dough to form a 10x15-inch rectangle. Cut to form six 5-inch squares. Repeat with other half of dough.

For filling, combine all ingredients; mix well. Spread 1 tablespoon filling on each square. Roll up as for jelly roll. Pinch edge to each roll to seal seam; tuck ends under or trim with pastry wheel.

Cook these roll-ups (manicotti) in a large pot of boiling salted water (about 4 quarts) about 20 minutes. Make sure they do not stick to the bottom of the pot. Drain. Serve immediately topped with the hot tomato sauce. Sprinkle with grated Parmesan cheese, if desired. (Makes 6 servings.)

Tuna salad with Polynesian flare

Juicy fresh pears complement this Polynesian treatment of tuna salad.

Pear and Tuna Salad Exotica

- 2 cans (7 oz. each) solid pack tuna
- 1 cup thinly sliced celery
- 2 tablespoons pimiento strips
- 2 tablespoons silvered crystallized ginger
- 2 tablespoons thinly sliced pickled onion
- 1/4 cup toasted slivered almonds
- 1/2 cup dairy sour cream
- 1/4 cup mayonnaise
- 1/2 teaspoon seasoned salt
- 4 or 5 fresh Bartlett pears
- Salad greens

Separate tuna into chunks. Combine with celery, pimiento, ginger, onion and almonds. Combine cream, mayonnaise and seasoned salt. Pour over tuna mixture; mix carefully. Core pears and cut into wedges with pear slicer or knife.

Arrange wedges spoke-fashion on greens-lined plates; spoon tuna mixture into center of each. Serve at once. Makes 4 to 5 servings.

OLIVE VARIATIONS

Select big glossy pitted ripe olives for your appetizers and hors d'oeuvres. Serve them chilled "as is." Or drain and stuff them with onion-cheese spread. Or wrap the olives in thin strips of smoked salmon and fasten with picks.

Blend of cheeses in new spread

Here is a blend of three favorite cheeses, perked up with sherry, nutmeg and almonds.

Crunchy Cheese Spread

- 1 small (8 oz.) Edam or Gouda cheese
- 2 oz. blue or Roquefort cheese
- 1 package (3 oz.) cream cheese
- 1/2 teaspoon nutmeg
- 2 tablespoons Sherry or sour cream
- 1/2 cup finely chopped toasted almonds

Let cheeses warm to room temperature. Cut top off Edam cheese. Scoop out cheese carefully; mash well. Crumble blue cheese and add to Edam with cream cheese. Add nutmeg; blend thoroughly. Mix in remaining ingredients.

Heap back into Edam shell. Serve with Melba toast and fresh Bartlett pears.

Makes about 2 cups cheese mix.

EXOTIC TOUCH

Old-fashioned creamed-chicken-'n'-biscuits take on exotic flavor with a touch of curry in the biscuits and chutney in a garnish of canned cling peaches. Add a teaspoon of curry powder to 2 cups mix when preparing baking powder biscuits. Serve warm, topped with hot creamed chicken and accompanied by broiled chutney-filled canned cling peach halves.

Norwegian salad is treat; stuffed eggs complementary

On a hot summer day, a tomato stuffed with a Norwegian salad is perfect. Stuffed eggs are a perfect complement.

Summer Salad

- 2 cans (3 1/2-ounce each) Norway sardines
- 6 medium-size tomatoes

- 3 celery stalks, diced
- 2 medium-size apples, unpeeled
- 3 tablespoons mayonnaise
- 6 teaspoons mayonnaise for garnish

Wash and trim the celery stalks; dice. Wash, core and dice unpeeled apples. Drain the olive oil from the sardines. Reserve 6 sardines and cut remainder in half. Combine with celery, apples and 2 tablespoons mayonnaise.

Spicy drumsticks are versatile dish for any season

Deviled Drumsticks are a menu idea for an informal luncheon or supper, at home or away, inside or out, hot or cold.

Deviled Drumsticks

- 1 cup mellow red wine
- 2 tablespoons wine vinegar
- 1/2 teaspoon garlic salt
- 1/2 teaspoon plain salt
- 1/4 teaspoon pepper
- 8 chicken legs
- 2 tablespoons brown sugar
- 1 teaspoon Worcestershire sauce
- 1/2 cup catsup
- 2 tablespoons butter

Mix wine, vinegar, salts and pepper together. Pour over chicken legs. Cover and refrigerate several hours or overnight. Lift out chicken and drain. To remaining marinade add brown sugar, Worcestershire sauce and catsup.

Brown chicken legs lightly in heated butter in skillet or electric frying pan. Pour on wine mixture. Simmer over moderate heat, turning often, until chicken is tender and richly sauced, about 35 to 40 minutes. Chicken may be grilled over charcoal, if desired.

Add butter to the marinade, heat and brush over chicken often while cooking. Allow 2 legs for each serving.

Nurse Stuffed Eggs

- 6 hard-cooked eggs
- 6 tablespoons mayonnaise
- Piccalilli (or India relish)
- Salt and pepper to taste
- Pimento strips

Hard cook the eggs and let cool in cold water. Remove the shells and cut eggs in half lengthwise. Scoop out the yolks. Combine yolks, piccalilli and mayonnaise until well-blended. Season to taste.

Stuff each egg half with this mixture and top each with a whole Norway sardine. Garnish with criss-cross strips of red pimento. Chill before serving.

NIBBLING FOOD

Heap a bowl of cracked ice with tiny red tomatoes and elegant ripe olives. Sprinkle lightly with flaked parsley or dill weed. Serve as nibbling food before or during dinner.

POTATO TRICK

When cooking frozen potato patties, sprinkle each one with instant minced onion and grated cheese. Add to a platter of breakfast steaks and sunny-side-up eggs for a Sunday brunch.

UNIQUE LUNCHEON SALAD

Tower alternate rings of sliced tomato, avocado and hard-cooked egg on individual salad plate. Crumble crisp bacon on top and serve with a choice of French, sour cream or Thousand Island dressing.

PRETTY SALAD TRICK

Watch those listless warm-weather appetites perk up with a pretty salad of meaty cantaloupe rings, pineapple slices and pink grapefruit or orange sections. Arrange fruits on mint-garnished salad plates. Top with a blend of mashed avocado and sour cream, seasoned to taste.

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