

Fresh corn-potato patties crisp meat accompaniment

Looking for something different and particularly delicious to serve with grilled meat, poultry or seafood? Then we think you'll welcome this recipe.

Fresh Corn and Potato Patties
2 to 3 ears fresh corn
Boiling water
1 teaspoon salt
2 cups mashed potatoes
3 tablespoons flour
1 1/4 teaspoons salt
1/2 teaspoon ground black pepper
2 tablespoons butter or margarine
1 egg, beaten lightly
Fine dry bread crumbs
Shortening
Husk corn and remove silks. Cook 5 minutes in boiling water to cover and the 1 teaspoon salt,

having saucepan covered. Remove from water and cool until corn can be handled without discomfort. Score each row of kernels with a sharp knife. Cut corn off the cob and scrape cob with the bowl of a tablespoon. (There should be 1 cup.)
Add potatoes, flour, salt, black pepper and melted butter or margarine and egg. Mix well. Drop a heaping tablespoon of the mixture at a time into a bowl containing bread crumbs. Spoon bread crumbs over top and sides to cover patties completely.
Fry in 1/4 inch hot shortening, turning to brown both sides. Drain on brown paper. Serve hot with seafood, chicken or meat. (12 patties.)

Banana crepes with sauce specialty from West Indies

You may be one of those hostesses who like to surprise your guests with flaming desserts. Here's one that's served at the Colony Hotel and Beach Club in Montego Bay, Jamaica.

Banana Crepes Colony
3 eggs, beaten

Ripe blueberries seasonal bounty

Beautiful to look at and wonderful to eat — those dark blue, plump cultivated blueberries now adding color to our local markets. How about a super meringue pie jeweled with them?

Blueberry Meringue Pie
1 1/2 cups fresh cultivated blueberries

3 cups cornflakes (about 1 1/2 cups crumbs)
2 tablespoons sugar
4 tablespoons butter
4 egg whites
3/4 cup sugar
1/2 teaspoon almond extract
1/4 teaspoon salt
1/2 teaspoon cream of tartar

Rinse fresh blueberries and spread between layers of absorbent towels to dry thoroughly. Crush cornflakes to make 1 1/2 cups of crumbs. Mix crumbs with 2 tablespoons sugar.

Let butter soften to room temperature and mix cornflake crumbs and butter together thoroughly. Use crumb mixture to line a 9-inch pie plate, pressing crumbs with back of spoon to get an even layer on bottom and sides of pie plate. Bake shell at 375 degrees for 10 minutes. Let cool.

Beat egg whites until stiff. Gradually add sugar in very small amounts, beating continuously after each addition. Alternately add almond extract, salt and cream of tartar, beating until thick and glossy.

Carefully fold in dried blueberries, being careful not to break the berries. Pipe blueberry meringue into baked crumb crust. With back of wet tablespoon, make swirl designs in meringue. Bake at 300 degrees for about 15 minutes or just until top browns slightly. Let cool before cutting. (8 servings.)

Chinese entree from new book

"Food for the Emperor," a new cookbook that is beautifully made and fascinatingly written, will make you much wiser about Chinese cuisine. It is written by John D. Keys of San Francisco, with an introduction by Kee Joon, a learned oriental gentleman.

Here is one example, called Chung-Yo Kuk Gai (Roast young chicken stuffed with fresh mushrooms and spring onion).

Chung-Yo Kuk Gai
1 roasting chicken (4 pounds)

1/2 pound fresh mushrooms, sliced
1 bunch scallions
3 or 4 thin slices ginger
1 cup chicken stock
2 tablespoons soy sauce
1/4 cup rice wine or sherry
1 tablespoon sugar
Cornstarch binder

Cut the scallions into 2-inch lengths, using both the green and white parts. Wash in hot water, drain, then dry them thoroughly in a clean towel. Sauté the ginger slices slowly in a small amount of oil. After two minutes, add the scallions and the mushrooms and sauté them for several minutes, but do not allow the mixture to brown. Remove from the fire and allow to cool.

Dress the chicken and rub it inside and out with salt. Stuff with the mushroom — scallion mixture, truss and lard it well, then place in a roasting pan. Mix together the chicken stock, soy sauce, wine, and sugar, and pour over the chicken. Roast the chicken in a moderate oven, basting often. Carve and arrange on a platter together with the stuffing. Thickened 1/2 cup of the drippings with cornstarch binder and pour over the chicken.



Ham-grape salad all-in-one meal

Salad plates that combine meat, seafood or poultry with salad greens and fruit are excellent entrees for warm summer evenings. Serve a cup of hot soup first, made with a package mix if you wish.

Crusty bread, heated in the oven, is nice with the chilled main course. Dessert could be a bowl of fresh fruit and a cheese tray, or ice cream and a quick mix cake.

Ham and Grape Salad
3 cups diced cooked ham

1 cup diced celery
1 teaspoon finely chopped onion
1 teaspoon salt or salt to taste
1/2 teaspoon ground black pepper
1 tablespoon fresh lemon juice
1/4 cup mayonnaise
2 cups seedless grapes
Lettuce
Combine ham, celery, onion, salt, black pepper, lemon juice and mayonnaise. Mix lightly. Add grapes and toss only to blend with other ingredients. Serve on lettuce. (6 to 8 servings.)

Deluxe sandwich warm day treat

"Change of place" meals in summer are like little moments of vacation. Set up a card table before the coolest windows in the house, or on the patio.

This recipe for a super deluxe sandwich would fit perfectly into a "change of place" meal. (Any husband would appreciate such a treat when his friends come to the house for a poker game.)

De Luxe Sandwich
1 can (3-ounces) sliced mushrooms

1 tablespoon butter or margarine
1 can (11-ounces) condensed Cheddar cheese soup
1/2 cup light cream
2 tablespoons cognac (or diluted lemon juice)
4 fillets of beef (about 1 pound)
Salt and pepper
4 toast rounds
In saucepan, brown mushrooms in butter. Add soup; stir until smooth. Gradually blend in cream

Luscious apricot cake roll makes meals more inviting

Here's another suggestion for making summer meals more inviting. This cake roll can be made hours ahead and refrigerated, or can be made days ahead (on a cool day) and then frozen. Apricot is the prevailing flavor.

Apricot Cake Roll
Filling:
One 11-oz package (2 cups)

dried apricots
2 cups water
1/2 cup sugar
1/4 cup slivered almonds
Cake Roll:
1/2 teaspoon salt
4 eggs
1/2 cup sugar
1/2 teaspoon lemon extract
1/4 cup pancake mix

and cognac or lemon juice. Simmer a few minutes, stirring now and then.

Season fillets with salt and pepper; broil to desired doneness. Place on toast rounds; pour sauce over. (Makes 4 servings.)

Sweetened whipped cream
For filling, place apricots and water in saucepan. Cook over low heat, stirring occasionally until thickened, about 25 minutes. Add sugar; cook an additional 5 minutes. Cool, then stir in almonds.

For cake roll, heat oven to hot (40 degree F.). Grease bottom and sides of 10x15-inch jelly roll pan; line with wax paper; grease again and flour.

Add salt to eggs; beat until thick and lemon colored. Add sugar, a little at a time, beating well after each addition. Add lemon extract and pancake mix; stir until smooth.

Spread evenly in greased waxed paper-lined pan. Bake in preheated oven (400 degree F.) 8 to 10 minutes. While cake is baking, sprinkle a towel well with confectioners' sugar.

Immediately on taking cake from oven, loosen edges and turn out on towel. Peel off waxed paper. Roll cake in towel. Let stand 20 minutes, then unroll.

Chicken mousse gourmet entree

Chicken Mousse
4 1/2 cups chicken broth
3 envelopes unflavored gelatin
1 teaspoon onion powder
1/2 quart (about 1 1/2 lbs.) finely diced chicken or turkey
1 pint shredded carrots
3 cups heavy cream, whipped
2 cans (6 oz. each) boiled mushroom broth
1/2 cup cider vinegar
1/2 cup dark brown sugar
1 tablespoon whole mixed pickling spices

Place 1 1/2 cups chicken broth in a small saucepan and sprinkle in gelatin. Place over low heat and stir until gelatin is dissolved. Remove from heat and stir in remaining 3 cups chicken broth and the onion powder.

Pour into a 4-quart bowl and chill mixture to the consistency of unbeaten egg white. Stir in chicken and carrots, then fold in

whipped cream. Turn into a lightly oiled 3-quart mold or into two 1 1/2 quart molds and chill until firm, preferably overnight.

Meanwhile drain mushrooms. Combine 1/2 cup mushroom broth and vinegar, brown sugar and pickling spices and bring to boil. Place mushrooms in jar or other suitable container and pour hot vinegar mixture over mushrooms. Cover tightly and place in refrigerator for at least 24 hours.

Unmold Chicken Mousse and garnish with pickled broiled mushrooms and carrot rings with parsley or watercress bouquet. (9 large or 18 medium servings)

STEAK HINTS

To keep steaks, chops and ham slices from curling during grilling or indoor broiling do not broil them too fast. Slash into the fat edge, being careful not to cut into the lean, also helps prevent curling. You may want to trim off part of the outer edge of fat so the drippings won't blaze up too much.

FOOD SAVINGS

COTTAGE CHEESE
Kraft's — Cream or Country Style
Full Pint **19c**

MARGARINE 6 FOR 1.00
Folger's COFFEE 2-lb. Tin - 1.17
1-lb. Tin **59c**
INSTANT COFFEE 6-oz. Jar 89c 10-oz. Jar 1.29

Bumble Bee CHUNK TUNA
No. 1/2 Tins **4 FOR 1.00**

Frozen Pies Flav-R-Pac All Varieties **3 FOR 1.00**
Fruit Cocktail Hunt's No. 300 Tin **5 FOR 1.00**
Pork & Beans Hunt's No. 2 1/2 Tin **5 FOR 1.00**
Potato Chips Blue Bell Reg. 79c Value 4-Bag Pack **59c**
Blue Bonnet Quality Margarine 5 1-lb. Pkgs. **1.00**

POT ROAST
Grade Choice, "Aged Tendered Beef"
BLADE CUT lb. **39c**
BONELESS POT ROAST Grade Choice lb. **69c**

CHUCK STEAK Grade Choice lb. **49c**
SWISS STEAK Grade Choice lb. **69c**
CORNISH GAME HENS Fresh Frosted — 20-oz. Size ea. **79c**
PICNICS Deep Smoked 4 to 6 lb. Average lb. **33c**

GROUND BEEF Fresh Thriftway High Quality Lb. **39c**

GREEN BEANS PEAS-or-CORN Tastewell 8 303 Tins **1.00**
SALAD DRESSING Tang Qt. Jar **49c**
MUSTARD RELISH French's 9-oz. Jar **19c**
BREAKFAST SAUSAGE 8-oz. Rath 3/1.00
CUSTARD COOKIES Sunshine — Each 45c 2/45c
FRESH MILK 1/2-Gallon **49c**
TOOTH PASTE Reg. 83c Size — Crest **59c**
WHITE KING "D" Gt. Size — Detergent **69c**
SOAP POWDER Gt. Size — White King **69c**

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