



DESSERT WITH A FUTURE—Eggnog Pudding is fine for basket meals right now, and later on, can go to school in lunchbox. It has interesting texture and flavor, and is good for sit-down meals at home, in sherbet glasses.

End of summer—

Labor Day weekend coming up; time for final summer outing

By Ila Grant Hopper
Bulletin Staff Writer

The long Labor Day weekend coming up means end-of-summer for many families. Labor Day means just one week of vacation before back-to-school.

Many families will be loading up the family car this weekend.

Danish know snack tricks

An evening get-together often means sandwiches, of the Danish open-face type. Here are four of an endless assortment of egg and cheese combinations.

Top rye bread with lettuce, natural caraway cheese slices and egg salad. Garnish with anchovy fillet and pimiento.

Place American sliced pasteurized process cheese and hard-cooked egg and radish slices on pumpernickel bread. Top with mayonnaise.

Spread white bread with mayonnaise; cover with lettuce. American sliced pasteurized process cheese and hard-cooked egg slices. Garnish with pimiento and parsley.

Spread rye bread with mayonnaise; cover with slices of cooked ham and natural Swiss cheese slices. Top with wedges of hard-cooked eggs. Garnish with chopped green onion tops.

Soup-salad lunch seasonal treat

Serve an enchanting summer luncheon of hot soup and cooling sandwiches. Make it as bewitching to the eye as it is to the palate.

Breezy bowls of Summer Green Soup are served with colorful sparkling glazed openface sandwiches.

The beauty of a sandwich is a "make-ahead" of tomato, sardines, and hard-cooked eggs on rye bread lightly glazed with a lemon herb coating. Minted melon balls and iced beverage complete the menu.

Summer Green Soup
1 can (12 ounces) sliced mushrooms, drained
2 tablespoons chopped onion
1 tablespoon butter or margarine
4 cups water
1 can (2½ ounces) noodle dry soup mix
¼ cup cooked chopped spinach
In saucepan, brown mushrooms and cook onion in butter until tender. Add water and soup mix; bring to boil. Partially cover; simmer 7 minutes, stirring now and then. Add spinach. Heat. Makes 4 to 6 servings.

for one last trek to a favorite camping spot or picnic place. Take along foods that are all ready to serve, or that can be prepared easily over the grill or a bonfire.

Always good are canned hams, salad fixings, deviled eggs, fried chicken and canned beans. Sandwiches may be made at home, of well-chilled fillings, and carefully wrapped in individual servings for snacking on the way or at the destination.

An idea for dessert, that will be useful later on for the school lunch box, is Eggnog Pudding. It carries well in a wide-mouth vacuum bottle. Served with store-bought chocolate chip pecan cookies, it's a treat that has pleasing texture, and is not too heavy.

Eggnog Pudding
1 3½-ounce package vanilla pudding and pie filling
2 cups milk
2 eggs, separated
¼ teaspoon ground nutmeg
¼ teaspoon ground mace
Pour vanilla pudding and pie filling into a saucepan. Add a small amount of milk and mix until smooth.

Hard-cooked eggs versatile

Experienced cooks know that hard-cooked eggs are as versatile an item as can be kept in the refrigerator. Here are two suggestions, both useful for end-of-season picnics and at-home snacks.

Deviled Eggs
8 hard-cooked eggs
1 tablespoon lemon juice
1 teaspoon prepared mustard
1 teaspoon Worcestershire sauce
½ teaspoon salt
Dash of pepper
¼ cup salad dressing or mayonnaise
Cut eggs in half lengthwise. Remove yolks. Press yolks through a sieve and combine with remaining ingredients. Beat until smooth. If desired, add more seasoning. Refill whites. Garnish with bits of pimiento or parsley. Makes 16 Deviled Eggs.

Egg Salad Filling
6 hard-cooked eggs, finely chopped
6 tablespoons finely diced celery or green pepper
3 tablespoons pickle relish
3 tablespoons snipped parsley
3 to 4 tablespoons mayonnaise or salad dressing
½ to ¾ teaspoon dry mustard
Salt and pepper
Combine eggs, celery or green pepper, pickle relish, parsley and mayonnaise or salad dressing. Blend in ½ teaspoon dry mustard, adding more if desired. Season to taste with salt and pepper.

til smooth. Add remaining milk, egg yolks, nutmeg and mace. Cook over medium heat, stirring constantly until pudding thickens. Cool to room temperature. Beat egg whites until stiff but not dry. Fold into pudding. Chill. Spoon into wide mouth vacuum bottle for carrying. Makes 4 servings.

Tokay grapes top yam dish

Here's good news for grape lovers. In this recipe, Tokay grapes team with baked yams, for an unusual meat accompaniment.

Tokay Yam Boats
4 yams or sweet potatoes for baking
Salad oil
1 cup Tokay grapes
2 tablespoons chopped green pepper
1½ cups leftover cooked ham, cut into strips
2 tablespoons butter or margarine
Milk
Salt to taste
Wash and dry yams; grease with oil and bake in 400-degree (hot) oven about 40 minutes, until done.

Cut Tokays in half, seed. Sauté green pepper and ham in butter until lightly browned. Scoop out and mash yams, saving shells; combine with ham mixture and a little milk to moisten.

Add salt if needed and Tokays, saving a few to garnish. Fill yam shells with mixture. Return to oven to heat through and brown lightly. Serve with garnish of Tokays. (Serves 4.)



Fresh corn good in Vichyssoise; serve hot or cold

Fresh Corn Vichyssoise is one of the sweet corn season's most delightful treats.

Note: If you serve it chilled (we think that's the best way although you may not agree), be sure it is thoroughly chilled. And serve it in chilled bowls.

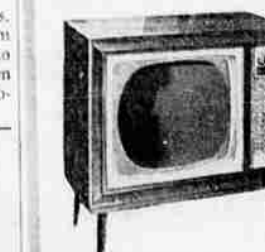
Fresh Corn Vichyssoise
¾ cup finely chopped leeks or green onions
2 tablespoons butter or margarine
1 cup corn, fresh, cut-off-the-cob (about 2 ears)
1 cup diced raw potatoes
4 cups chicken stock
1 cup heavy cream
1 teaspoon salt
¼ teaspoon ground white pepper

Chopped chives or watercress
Sauté leeks or onions in butter or margarine 2 minutes. Add corn, potatoes and chicken stock. Cover and simmer 15 minutes or until vegetables are tender.

Put through a good mill or push through a sieve. Stir in heavy cream, salt and white pepper. Serve hot or chilled, garnished with chopped chives or watercress. (6 cups.)

DRY MILK USEFUL
There are many ways to use no fat dry milk. Each manufacturer of instant nonfat dry milk suggests the amounts to get the best results. Follow package directions, when measured by spoon, cup or similar measures. Use dry or rehydrated as indicated on the package. Keep it on the kitchen shelf and try it for cooking, baking, whipping and as a beverage.

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Cheese egg puff good for supper

Egg Puffs with Danish Blue Cheese are a good supper or luncheon item served with a tossed green or fruit salad; and with beverages. They are also good for supper or luncheon, with a hot green vegetable such as green beans or spinach, or with broiled tomatoes. This recipe serves six.

Blue Cheese Egg Puffs
6-12 slices white bread
4 eggs, separated
1 tablespoon sherry or liqueur
2 tablespoons sugar
2 cups milk
1 to 1½ cups Danish Blue Cheese, crumbled
Salt
½ cup sugar
1 teaspoon flavoring
Trim the crusts from the bread slices. Beat the egg yolks with flavoring and sugar until light yellow in color, and beat in the milk. Place the bread slices in a deep platter and pour the egg-yolk mixture over them. Set slices aside to soak for a few minutes.

Line a large pan or baking sheet with unglazed paper. Use a bread spatula to aid in the careful transfer of the bread-soaked slices to the lined baking sheet. Sprinkle or scatter the crumbled Danish Blue Cheese over the top of the bread slices. And carefully cover each slice with the second slice of bread.

With a spoon or spatula top each sandwiched serving with a stiff meringue made by beating the egg whites with salt and adding sugar gradually, and the flavoring, until it is well mixed and not granular. Place the baking sheet in a preheated 350 degree moderate oven, immediately turning the heat control down to 275 degrees, and continue to bake for 45 to 60 minutes.

Cut into slices, wedges or triangles, and serve at once.

Country brunch starts day right

Cheese and eggs are a wonderful, versatile combination, especially in a dish such as Country Breakfast. A meal in itself, it's sure to please everyone from the smallest "Little Leaguer" to Grandpa.

Country Breakfast
6 slices bacon, diced
4 cups cubed, cooked potatoes
½ cup chopped green pepper
2 tablespoons chopped onion
Salt and pepper
6 eggs
1 cup (1 4-oz. pkg.) shredded sharp natural cheddar cheese
Cook bacon until crisp; remove from skillet. Pour off excess fat. Add potatoes, green pepper and onion; cook until lightly browned. Season to taste with salt and pepper. Make six indentations in potato mixture; break one egg into each.

Cover and cook until eggs are at desired doneness. Sprinkle with cheese and crisp bacon; cover until cheese melts. Makes 6 servings.

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Ginger-glazed Cornish hens delicious with orange rice

Rock Cornish hens and broiler fryers are so very tender that they need only sufficient roasting time to cook through thoroughly. That means they will not take on an attractive brown. So brush them with soft fat and bottled meat-browner about 15 minutes before taking from oven. Then they will have a beautiful brown glaze. A little ground ginger in the browning glaze gives a delightful flavor.

Rock Cornish Hens with Rice
4 frozen rock Cornish hens, about 1 pound each
2 tablespoons cooking oil
¼ cup soft fat
2 teaspoons kitchen bouquet
¼ teaspoon ginger
Defrost hens by allowing them to stand in warmest spot in the refrigerator for 24 hours before needed. Fasten vent with small pins and twine if needed and tuck in the additional skin around the neck.

Cheese cake special treat

To top off a special buffet dinner, serve a delicious cheese cake. This one is handy to make ahead and chill before serving. Its subtle flavor and rich goodness make it a favorite.

Crust
1 cup graham cracker crumbs
3 tablespoons margarine, melted
3 tablespoons sugar
Filling
2 8-oz. packages cream cheese
¾ cup sugar
¼ cup flour
2 eggs
1 cup light cream
1½ teaspoons vanilla
Crust: Combine crumbs, margarine and sugar; press onto bottom of a 9-inch spring-form pan. Bake in a 325 degree F (slow) oven for 10 minutes.

Filling: Combine softened cream cheese, sugar and flour, beating until well blended. Add eggs, one at a time, beating well after each addition. Blend in cream and vanilla; pour over crumbs. Bake in a 325 degree F (slow) oven for 35 minutes. Cool before removing rim of pan. Do not invert. Chill in refrigerator before garnishing and serving.

Garnish with cherry preserves and peach slices. Makes 8 to 10 servings.

Corned beef good in burgers

When the youngsters decide to entertain their friends at home, serve them easy-to-make and easy-to-eat corned beef dogs. Accompany the sandwiches with carrot and celery sticks, radishes, and for dessert, well frosted cupcakes. Make plenty of the corned beef dogs, for youngsters have a way of devouring a number of such sandwiches in short order.

Corned Beef Dogs
1 can (12 ounces) corned beef, unchilled
1 cup grated sharp cheddar cheese
2 tablespoons piccalilli
½ cup minced onion
2 tablespoons Worcestershire sauce
½ cup chopped ripe olives
½ cup catclup
8 frankfurter buns
Flake corned beef; mix with remaining ingredients except buns. Spread mixture in split buns, wrap in foil, and heat at 350 degrees for 20 minutes. Serve hot. Makes 8 buns.

Seedless grapes spike fish sauce

With Thompson seedless green grapes so plentiful now, they can be worked into menus in many interesting ways. Here's a recipe using them in a sauce for broiled fish steaks.

Grape Hollandaise Sauce
¾ cup butter or margarine
3 egg yolks, beaten slightly
1½ tablespoons fresh lemon juice
1/16 teaspoon ground cayenne pepper
1 cup Thompson seedless grapes
Broiled fish steaks — salmon, sword, halibut

Divide butter or margarine in 3 parts. Place one part along with egg yolks and lemon juice in the top of a double boiler. Place over hot water (not boiling) and beat constantly with a beater or whisk until butter or margarine is melted.

Add another piece of butter or margarine and mix until melted. Add remaining butter or margarine. Cook until thickened, stirring constantly. Do not permit water to boil. Remove from heat. Stir in cayenne pepper and Thompson seedless grapes. Serve at once on fish. (4 servings.)

Shrimp garnish cool appetizer

Cucumbers and shrimp are a delicate cooling treat to serve as an appetizer before dinner. Serve the cucumbers in a large salad bowl, and the shrimp in a smaller one. Serve in individual small bowls, garnishing the cucumbers with shrimp.

Peel and slice small cucumbers. Salt well. Place in colander with weight on top to press out liquid. When ready to use, rinse cucumbers to get rid of some of the salt. Place in a large chilled bowl. Add chopped top onions and parsley and lots of freshly-ground black pepper.

Make a dressing of diluted white vinegar and a little sugar. Pour over the cucumbers. Serve in small glass bowls and pass tiny canned shrimp.

LOW TEMP FOR ROASTS
When cooking your tender Sunday roast, no matter what kind of meat you choose, remember to roast it at a constant low to moderate temperature. Searing is no longer recommended, basting is not necessary and the pan should not be covered.

BREAKFAST BOOSTERS
Not only are sausage and bacon breakfast boosters, but ground beef, ham, chops, Canadian-style bacon, bologna, luncheon meat, corned beef hash and many other meats can serve as breakfast fare. Meat at breakfast will give your family a high-quality protein meal that sticks to the ribs.

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