

# The Cook's Nook

**"Just The Thing" — for June!**  
**BLACK-HEARTED BUT KIND!**  
 The season is short-lived for those juicy cherries, so enjoy them now! Try stuffing them with cream cheese mixed with chopped Brazil nuts and combining them with grapefruit segments to make a novel and delightful salad.

**ICE IS NICE—IN SUMMERTIME**  
 Homemade ices cool you off and make your own is simple if you know the secret—pick freezing mixtures.  
 Too much sugar shows up freezing and is responsible for grain. The refreshing Mint Ice given is coolly correct!

1 cup sugar  
 1/2 cup white corn syrup  
 1 cup water  
 1/2 cup fresh fruit  
 1/2 cup orange juice  
 1 egg white  
 Cook together sugar, corn syrup and water to 240 deg. F. (soft ball in cold water). Remove from stove, add crushed mint leaves and oil. If essence is used add with fruit juices. Strain, add fruit juices and pour into freezing tray of automatic refrigerator. Freeze for half an hour and remove. Beat well and add 1 stiffly beaten egg white. Return to refrigerator and freeze until firm. Stir well every half hour. Freezing time about 4 hours. Serves 6.

**BRAND NEW WAY WITH HAM**  
 Banana Savory with Pineapple Sauce is making its debut here, and now! Dip this recipe for your file.

**Banana Savory With Pineapple**  
 2 firm bananas  
 Salt  
 6 thin slices cold boiled ham  
 Horseradish  
 Thinly rolled pastry  
 Milk or melted butter  
 1/2 cup crushed pineapple  
 Peel bananas and cut crosswise into halves. Sprinkle lightly with salt. Spread thinly with horseradish. Wrap a slice of ham around each half of banana then roll each half of banana in the ends open. Brush lightly with milk or butter. Bake in hot oven (425 deg. F.) about 20 minutes or until pastry is browned and banana is tender. Serve hot with hot crushed pineapple over the top of each serving. Six servings.

**NEW FLAVOR WITH BRAZILS**  
 A piquant flavor is added to soups and salads when chopped or crushed Brazil nuts are sprinkled on top and potato salad.

a new treat when the flavorful "Brazil" are tossed in with other ingredients.

**TAKE IT EASY!**  
 The breakfast fruit juice is easy to get and easy to serve if you stock up with canned orange juice, grapefruit juice and a delectable blend of both. Use them whenever a fresh fruit juice is called for—and try orange juice for basting your picnic ham!

**COFFEE JELLY DE LUXE!**  
 Make your favorite coffee jelly as usual (using strong coffee to flavor in making the gelatine) and when it is set beat it up with half a cup of cream. Flavor with vanilla and almond and chill again. Serve in tall glasses.

**A DATE FOR A PICNIC!**  
 Pic's for a picnic—when it's picnic pie—easy to "tote" and easy to serve. Finger pies fill this bill: Make a pastry by creaming together 1/2 cup butter and 1 pkz. cream cheese; add 2 cups flour, 1/4 teaspoon salt and mix to firm dough. Keep in refrigerator over night, or until firm. Roll thin on floured board and cut into 3-inch squares. Place tablespoon date filling on each square and fold over into crescent shape. Arrange on greased baking sheet and bake in hot oven (450 deg. F.) 15 minutes.

**Date Filling**  
 Place in a saucepan 1 cup dates, 1/2 cup water, 1 teaspoon lemon juice and 8 marshmallows. Cook gently, stirring frequently until thick. Remove from stove and cool before using.

**TOO PRETTY TO COOK**  
 Serve rosy red raspberries for breakfast, just as is, or add them to your dish of crisp crunchy cereal and top with sugar and cream.

**WHY A SARDINE!**  
 Sardines gave its name to the little fish called sardine and now it came it back for its own little fish alone. Our favorite summertime snack will continue to come out of a can of sardines. Try the little fellows with crackers and pearly onions and cocktail sauce for a first course tonight.

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## Independence Day Barrage



By BETTY BARCLAY

Shot from the cannon you'll find your delicacies for that Fourth of July dinner. Add whatever you wish — bread, pickles, olives, potato chips, or whatever appeals, but try the following recipes and your family and guests will enjoy your hospitality immensely:

### Holiday Fruit Cup (Serves 12)

- 6 oranges
  - 2 small grapefruit
  - 1 cup white cherries, stoned
  - 6 tablespoons lemon juice
  - 2 cups powdered sugar
  - Rhubarb and cranberries
- Segment oranges and grapefruit. Combine fruits and sprinkle with lemon juice and sugar. Chill. Garnish with rhubarb and cranberries. To develop color note of the red and green garnishes further, serve fruit in double cocktail glasses with finely chopped green or red-tinted ice in outer glass. Make ice in automatic refrigerator from water tinted with vegetable coloring.

### Fresh Peach Ice Cream

- 1/2 cup sweetened condensed milk
  - 1/2 cup water
  - 1 cup fresh peaches, crushed
  - 1/4 cup confectioners' (4X) sugar
  - 1 cup whipping cream
- Blend sweetened condensed milk and water thoroughly. Add peaches

which have been crushed and sweetened with sugar. (The average peaches require about 1/4 cup sugar). Chill. Whip cream to custard-like consistency and fold into chilled mixture. Pour into freezing pan. Place in freezing unit. After mixture is about half frozen remove from refrigerator. Scrape mixture from sides and bottom of pan. Beat until smooth but not until melted. Smooth out and replace in freezing unit until frozen for serving. Serves 6.

### New Drip Grind Version of Decaffeinated Coffee is Introduced

Now housewives who prefer the drip method of coffee brewing can serve the favorite American beverage any time of the day or night without qualms over their guests' sleeping problems. A drip blend version of decaffeinated coffee has just been put on the market which guarantees a perfect coffee brew.

Use one well rounded tablespoon drip grind decaffeinated coffee for each cup (1/2 pint) of boiling water. Preheat coffee pot. Put coffee in upper compartment of pot. Pour fresh, briskly boiling water over it. Cover and let stand in warm place until all water has dripped through once. Remove upper compartment and cover pot.

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## Punch For Summer Parties



By BETTY BARCLAY

The summer beverage parade starts with the Fourth of July. A punch bowl suggests fun and hospitality. Knowing this the hostess will welcome the delicious Sunkist Iceberg Punch illustrated above. It is suitable for holiday entertainment on July Fourth as well as on many other warm days not nationally celebrated. The tea infusion gives a subtle flavor which guests will relish. The oranges and lemons provide the valuable and necessary fresh fruit juices.

Fortunately California produces a bountiful supply of juicy Valencia oranges, therefore punch parties for patios and picnics are in order.

- Picnic Menu**
- Chicken Noodle Casserole
  - Olives Celery Radishes
  - Tomato and Cucumber Salad
  - Lettuce Sandwiches
  - Cherry Pie
  - Sunkist Iceberg Punch
  - Sunkist Iceberg Punch
  - 2 cups boiling water
  - 8 teaspoons jasmine tea
  - 1/2 cups sugar
  - 5 cups orange juice
  - 1 cup lemon juice
  - 2 quarts ice water, gingerale or charged water

### Lemon Sherbet

- 2 cups sugar
  - 1 cup water
  - 2 stiffly beaten egg whites
  - 1 cup lemon juice
  - 1 cup water
- Boil sugar and water together for 5 minutes. Fold sirup into egg whites. Add lemon juice and water, beating in well. Freeze in crank freezer or in mechanical refrigerator. If in mechanical refrigerator, set cold control at fast freezing. Stir once after the sherbet has stiffened. Return to freezing compartment and finish freezing.

### THIS recipe reminds me of the

tsaying of an old friend of mine, apropos of any supposedly difficult task: "Oh pshaw, that's not hard, it's only different." Well, just take this recipe step by step—and when you've finished your cake you'll find it's worth it.

### Coconut Creamed Angel Food Cake

- (8 or 10 egg whites)
  - 1 cup sifted cake flour; 1 cup egg whites, 1/4 teaspoon salt; 1 teaspoon cream of tartar; 1 1/4 cups sifted granulated sugar; 1/4 teaspoon vanilla; 1/4 teaspoon almond extract; 1/2 cup shredded coconut.
- Sift flour once, measure, and sift four more times. Beat egg whites and salt with flat wire whisk. When foamy, add cream of tartar, and continue beating until eggs are stiff enough to hold up in peaks, but not dry. Fold in sugar carefully, 2 tablespoons at a time, until all is used. Fold in flavoring. Then sift small amount of flour over mixture and fold in carefully; continue until all is used. Pour batter into ungreased angel food pan. Sprinkle with coconut. Bake in slow oven at least 1 hour. Begin at 275° F. and after 30 minutes increase heat slightly (325° F.) and bake 30 minutes. Invert pan 1 hour.

### Hints for Homemakers

By Jane Rogers



A FAVORITE brand of grape jelly has recently made its appearance in an attractive thin clear glass tumbler with grape cluster design. The fact that the tumbler can be used for table and beverage use after the jelly is eaten, gives it a definite appeal to the housewife. The closure, which is easily removed with hook or bottle opener, has also proved a popular feature of this new package.

The freshness and flavor of the grape jelly are protected by a unique sealing process, which hermetically seals out their worst enemy—air. This sealing process, technically known as vapor-vacuum sealing, is a nationally famous process and is being adopted by many leading food manufacturers.

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