

Feeding the Family

By Zola Vincent
Food Editor

Want to Put Up Some Corn Relish?

Zesty, crunchy, fragrant corn relish is relished by many. Here is a recipe for about 10 pints that will prove just about right for family enjoyment and for sharing a cherished jar or two at the holiday season.

18 ears of corn
1 medium-sized head cabbage
1 cup finely chopped celery
2 large onions, chopped
2 green peppers, chopped
2 red peppers, chopped
1 quart vinegar
1 pound sugar (2 cups)
½ cup salt
3 tablespoons dry mustard
2 teaspoons turmeric

Drop corn into boiling water and boil 2 minutes. Remove and plunge into cold water. Slice corn from cob. Chop other vegetables. Combine corn and other vegetables. Add a little vinegar to dry ingredients and stir to smooth paste. Add remaining vinegar and sugar mixture in large saucepan. Cook slowly 30 min-

utes, stirring frequently. Place in hot sterilized jars and seal immediately.

Stuffed Pork Chops Caraway

Caraway, by the way, is also delicious in meat gravies, sprinkled on braised liver, added to any cornbread batter, sprinkled on cole slaw, sauerkraut or any other cabbage dish. Good too in potato salad. See now what it does to these pork chops. Serves four.

¼ double loin pork chops
¼ cup minced onion
2 tablespoons butter
¼ cup finely diced mushrooms
1 tablespoon dried parsley flakes
½ cup toasted bread crumbs
1 egg, beaten
½ teaspoon salt
Dash of pepper
½ teaspoon powdered thyme
½ teaspoon caraway seed

Cut a pocket (or have meat man do it) in each chop. Saute onion in butter. Add mushrooms, parsley and crumbs. Blend well. Beat egg and add remaining ingredients. Combine with crumbs. Stuff into pockets of chops. Fasten edges with toothpicks or small skewers and lace closed with string. Brown chops on each side in buttered frying pan. Add 3 tablespoons water. Cover pan and simmer gently until chops are tender; about 1 hour. Make gravy from pan juices.

Rainbow Fruit Plate Cream Cheese Dressing

An ideal, tasty and pretty luncheon specialty when the thermometer soars. Serve tiny bread and butter sandwiches; offer hot or iced tea or coffee. Halve apricots or peaches and fill centers with cottage cheese topped with red raspberries. Slice bananas lengthwise and cut in two. Sprinkle with orange juice generously to prevent darkening. Cut watermelon or cantaloupe balls or cubes. If strawberries are available and you want to splurge further, wash large ripe berries and leave the stems on. Arrange on leaf lettuce or luncheon plates, leaving room for little custard cups filled with this cream cheese dressing.

Cream Cheese Dressing.
Recipe serves six. Beat two 3-

ounce packages cream cheese until smooth. Blend in 2 tablespoons lemon juice, ¼ cup currant jelly and 1½ cups cream. Chill well before serving.

Toasted Cheese Bars

Perfect with any fruit salad plate. A fine idea to remember. Can be quickly prepared to meet any emergency. Good eating any supper time.

3 slices day-old bread
1/3 cup butter or margarine
1 pound sharp processed cheddar cheese
2 tablespoons minced pimiento
2 teaspoons dry mustard
½ teaspoon paprika
Light cream or top milk
Extra paprika

Cut bread slices into bars 1-inch wide. In top of double boiler, melt butter and cheese and stir until smooth. Add pimiento, mustard and paprika. If necessary, thin cheese down with cream or top milk to consistency that will coat the bread. Pick up bread bar with fork and dip into cheese, coating well all over. Place on baking sheet. Sprinkle with paprika and broil at moderate heat with oven door open, until cheese is melted and bars lightly browned. Serve immediately. Makes 9 bars.

Seasonal Vegetables and Fruits Help Keep Your Budget Healthy

Those field-ripened tomatoes along with lettuce, cucumbers, green peppers and celery make vegetable salad almost a must for those who are looking for vitamin and budget-wise buys this week-end.

Now is the time to eat your fill of fresh, sweet corn-on-the-cob. When buying corn look for ears that have cobs well filled with bright, plump, milky kernels that are just firm enough to offer slight resistance to pressure.

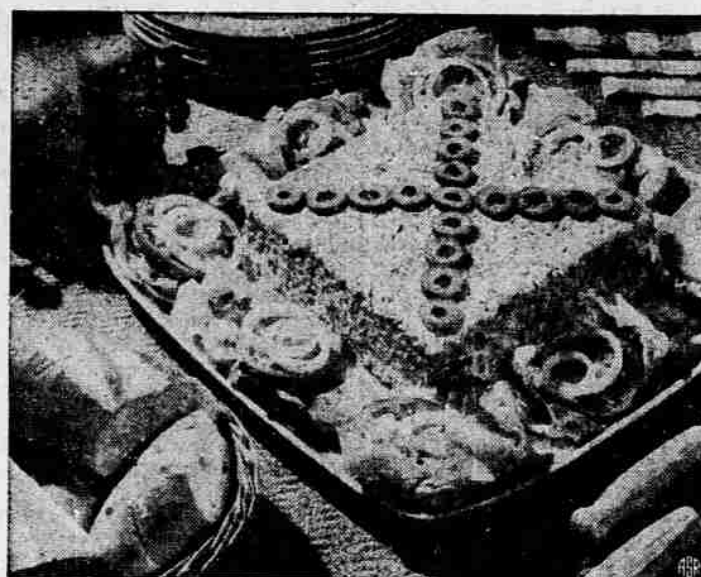
Cauliflower, Cabbage and squash are also good buys along with potatoes which are once again of good quality and price.

In the fruit displays at your favorite market you will find cantaloupe, watermelon, peaches, Bartlett pears, Gravenstein apples and bananas reasonably marked. Berries are still very much in evidence, but prices are getting higher.

Eggs. A reminder that hot weather is hard on eggs. That's why shoppers are wise to choose only those kept under refrigeration. On counters or stacked in aisles of grocery stores, eggs can drop in quality in a few days at temperatures between 70 and 80 degrees F... and in a much shorter time when the mercury rises above 90, specialists of the U.S. Department of Agriculture say.

As soon as eggs come into the home, they should go into the refrigerator in a covered container to hold their quality. Never let eggs wait for hours in a hot automobile or stand in a hot kitchen.

Stewing Chickens are plentiful and a good buy now while they are being replaced by new flocks. Best for fricasseeing or



An old American tradition, corned beef and cabbage, becomes a he-man summer treat when molded into a cool gelatine main dish. Canned corned beef, shredded fresh cabbage and unflavored gelatine are the key ingredients in this sturdy two-layered favorite.

Corned Beef and Cabbage, Summer Style

Corned Beef Layer:

1 envelope unflavored gelatine
½ cup cold water
½ teaspoon salt
2 tablespoons lemon juice

¼ cup mayonnaise
¼ cup minced onion
¼ cup chopped sweet pickle
½ cup diced celery

1 No. 2 can corned beef, finely cut

Soften gelatine in cold water. Place over boiling water and stir until gelatine is dissolved. Add salt and lemon juice; cool. Mix in mayonnaise and remaining ingredients. Turn into 8-inch square pan and chill until almost firm.

Cabbage Layer:

1 envelope unflavored gelatine
½ cup cold water
½ cup hot water
½ teaspoon salt

2 tablespoons sugar
2 tablespoons lemon juice
¼ cup vinegar
2 tablespoons chopped pimiento

2 cups finely shredded cabbage

Soften gelatine in cold water. Add hot water and stir until gelatine is dissolved. Add salt, sugar, lemon juice and vinegar; stir until sugar is dissolved. Chill until mixture is consistency of unbeaten egg white. Fold in pimiento and cabbage. Turn on top of almost firm first layer and chill until firm. Unmold on serving platter. Garnish with olive slices. Surround with lettuce cups, tomato and onion slices.

YIELD: 9 servings.

Around Hollywood

By ALINE MOSBY
United Press Correspondent

Hollywood—(U.P.)—Robert Young went back to the stage Friday after 21 years because,

he said he feels he's "stagnating" in movietown.

The actor's big, brown eyes and wide grin have been standard-bys in the popcorn palaces since the movies dis-

covered him in a touring play in 1931. But recently he got the urge to forsake film for footlights because, he said, "I feel I haven't been making any progress as an actor."

The veteran thespian turned his back on movie offers to star in the national touring company of a Broadway hit, "The Country Girl." Now the star of plush dressing rooms in big movie studios is rehearsing the play with Dane Clark and Nancy Kelly in a dingy side-street theater before they start on their

nine-month, 40-city tour.

No Reflection on Movies
"There comes a time in an actor's life when he asks himself, 'where am I going as an actor,'" explained Young.

"This is no reflection on the movie business—there are lots of important roles left to play and I hope to do more movies. But for continuing growth and development, an actor must explore new facets.

Needs Exercise
"I have done picture, I'm doing radio and I'm being pressured to put my radio show on film for TV. Now I feel I need the exercise of acting on the stage.

The actor had to turn his life upside down to satisfy his yearning for the theater. The cast of his weekly radio show will have to be flown to wherever he's appearing—Chicago, Washington or Boston. His wife and their two youngest children will make the around-the-country trek, too, with Mrs. Young serving as tutor for the moppets.

Railroads Catering To 'Room Service'

New York—(U.P.)—American railroads are going in for "room service" which may eventually equal that in plush hotels around the country.

Experimental intercar telephone systems installed on some crack trains now enable passengers to reserve tables in dining cars by phone and avoid long waits, the Eastern Railroad Presidents Conference reports. They may also use the phone to have meals and snacks brought to their rooms and to learn if seats are available in the ostradome and observation cars.

Other railroad innovations which may be common sights in the future are slot-machine ticket counters, radar-cooked food, inexpensive tray meals and single book-tickets to replace the yards and yards of ticket stubs now required.

Dead line Sunday Classifieds is at noon Saturdays.

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