

Feeding the Family

By ZOLA VINCENT
Food Editor

Lemonade Ice Bowl

For a distinctive party note, make one or more ice bowls as container for melon balls and/or fruits. Interesting also when floated in party punch bowl. Keeps punch lively. Mix frozen lemonade with equal amount of water and pour into large metal bowl. Place a smaller metal bowl inside and weight it so that liquid is evenly distributed to about one inch depth all around. To help center the smaller bowl, run strips of cellulose tape from it at intervals to edge of bigger bowl. Freeze solid. To unmold, let stand 30 minutes at room temperature, then remove carefully. Returns to free ice bowls to freeze hard for future use.

Party Sandwiches

Party sandwiches are seldom made of meat, though minced chicken, lobster or crab meat beaten to a paste are sometimes used. The bread is cut very thin; the butter thoroughly creamed.

Sandwich butters often are made by creaming one cup butter with one-half cup cream. Butter is best spread with a pliable knife or small spatula taking both butter and filling. Relishes such as mustard, salt, grated horseradish, chopped parsley, chives and curry may be added to creamed butter for use in many sandwiches. Spread the filling on the buttered surface of one slice only of each sandwich.

Sandwiches may be cut into triangles, ovals, hearts, circles, crescents or any preferred design; must be handled with care. They may be rolled or made interesting by combining white and dark breads.

Anchovy Sandwiches. Rub yolks of four hard-cooked eggs to a smooth paste with four boned anchovies and one-half cup butter; add paprika.

Nut Sandwiches. Pine nuts, butternuts, walnuts, filberts, almonds and pecans may all be put through a meat-chopper, mixed, a very little salt added and spread over thin, buttered slices of brown or white bread. Good, too, when combined with cream cheese moistened with sweet thick cream and seasoned with salt.

Shrimp Butter. Pound one cup cooked shrimps in a mortar with salt and dash of cayenne. Add one cup butter and about one-fourth cup tarragon vinegar or lemon-juice.

Harlequin Sandwiches. These usually take a butter and cream cheese filling. Cut half-inch slices lengthwise of loaves using both brown and white bread; spread three slices alternating brown bread with white and topping with fourth slice. Press together, chill, cut into thin cross slices.

Two Popular Dunks
Here are two party dunks at the end of the class as accompaniments for fresh raw vegetables, according to Helen Evans Brown, Pasadena food celebrity.

Sour Cream Dip. A cold dip that combines one cup sour cream, two tablespoons soy sauce, one tablespoon lemon juice and one-half teaspoon ground ginger, mixed thoroughly.

Hot Curry Dip. A hot dip that combines one cup rich medium-thick white sauce to which one teaspoon curry powder and one teaspoon minced onion are added. Heat until flavors are well blended.

Pork Chops Sensation
Sensationally good, that's what the family will say about these park chops accented with orange juice and raisins. For each four servings, proceed as follows:

Flour four pork chops, brown and sprinkle with salt. Remove orange rind from two medium size oranges; free orange sections from membrane and lay two sections on each chop.

Make sauce as follows: Mix together one-fourth cup sugar, one tablespoon cornstarch, one-eighth teaspoon allspice. Gradually stir in 1 1/4 cups hot water and cook until thick. Add two tablespoons lemon juice, one-fourth cup orange juice and one-fourth cup raisins. Pour sauce over chops and cook over low heat for an hour. Serve topped with sauce.

Spanish Celery
Celery is a very good buy and you're missing a treat if you're not cooking it occasionally. For this flavorful, crispy and different vegetable dish, cook eight cups finely sliced celery in about one inch of boiling salted water

in a tightly covered saucepan until tender, 15 to 20 minutes.

Cook together for 10 minutes the following ingredients: Two eight-ounce cans tomato sauce, one-fourth teaspoon salt, one teaspoon butter or margarine and pepper to taste. Combine with cooked celery. Serve hot. Makes eight servings.

Asparagus Topping. For a flavor and appearance change, fancy up cooked asparagus with Dutch Crumbs. Melt one-half cup butter or margarine in a small skillet or saucepan. Stir in one-half cup dry bread crumbs or crumbled crisp dry cereal. Brown well. Sprinkle over hot asparagus.

June Markets Feature Dairy Products Galore

June is traditionally known as "Dairy Month" . . . for during this month the production of milk and dairy products reaches the highest levels of the year. This year, again, the United States Department of Agriculture is supporting the industry's campaign by conducting a Special Proliferation Program on milk and other dairy products. The Department only conducts these programs when the supply of a commodity fully justifies them. So watch for bargain-buys in all dairy products especially in canned milk and nonfat dry milk. For many purposes evaporated and nonfat skim-milk are every bit as satisfactory as fresh fluid milk and much less expensive. A wide variety of cheese will be specialized so eat your fill of this wonderful-tasty-nutrition-wise food.

A simple rule for keeping fresh fluid milk at its best is the



HERE'S A NEW BREAKFAST IDEA, a special for June, National Dairy Month—softened ice cream on wheat flakes!

This cool combination is geared for warm summer mornings when appetites slump. Ice cream takes the place of sugar and cream to moisten the wheat flakes, and topped with fresh or frozen fruit, the ice cream-cereal bowl is complete in flavor and nutritional value.

"Wheaties and Ice Cream" will be served in restaurants from coast to coast, the American Dairy Association reports.

To brighten a blue Monday at home, whip ice cream to spooning consistency, mound on top of wheat flakes, and cover with luscious strawberries. Or face the morning blues bravely with wheat flakes and ice cream topped with tiny round blueberries.

rule of the three C's . . . Keep milk clean, cold and covered. Canned milk does not require refrigeration until opened. Be sure to wash off the top of the can before opening and store any remaining milk in the refrigerator in the original container. Dry milk should be kept tightly covered in a dry place. Nonfat dry milk can be kept at room temperature for several months (no higher than 75 degrees). When reconstituted, dry milk requires the same storage as fresh milk. Cheese is perishable food and should be covered tightly or wrapped in aluminum foil or waxed paper and stored in the refrigerator. Most cheese with

the definite exception of cottage cheese is best served at room temperature. Allow about 30 minutes before serving.

Fruit Department. Berries are rolling to market in good variety and excellent quality. Not only are they filled with important food elements but few things are so satisfying to the taste, so appealing to the eye. Strawberry season will go fast . . . so make the most of them now. Cantaloupes and watermelons are increasing in quantity with a corresponding drop in price. Other available fruits are bananas, fresh pineapples, storage apples, oranges, grapefruit and lemons.

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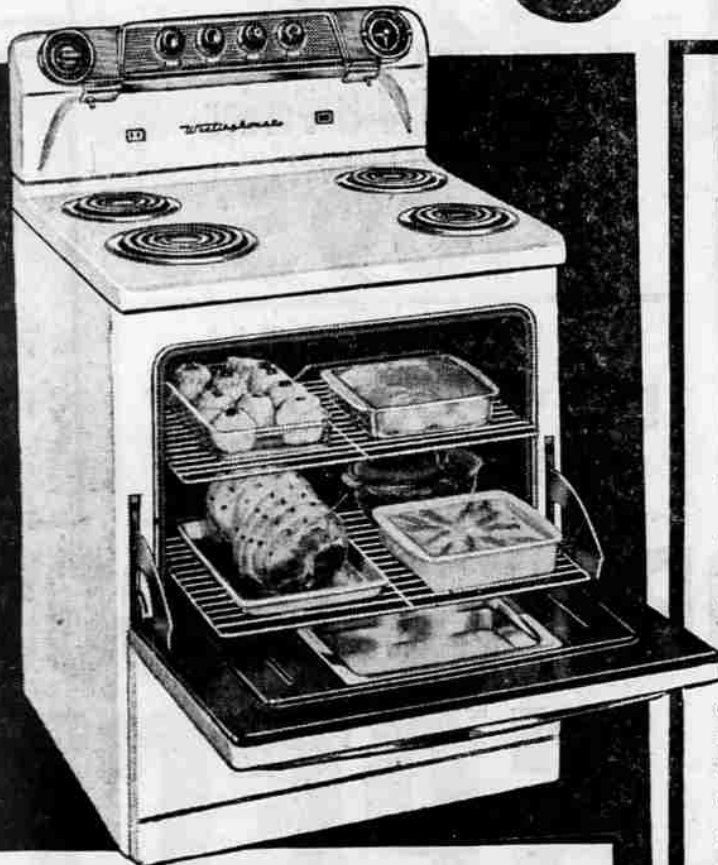
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