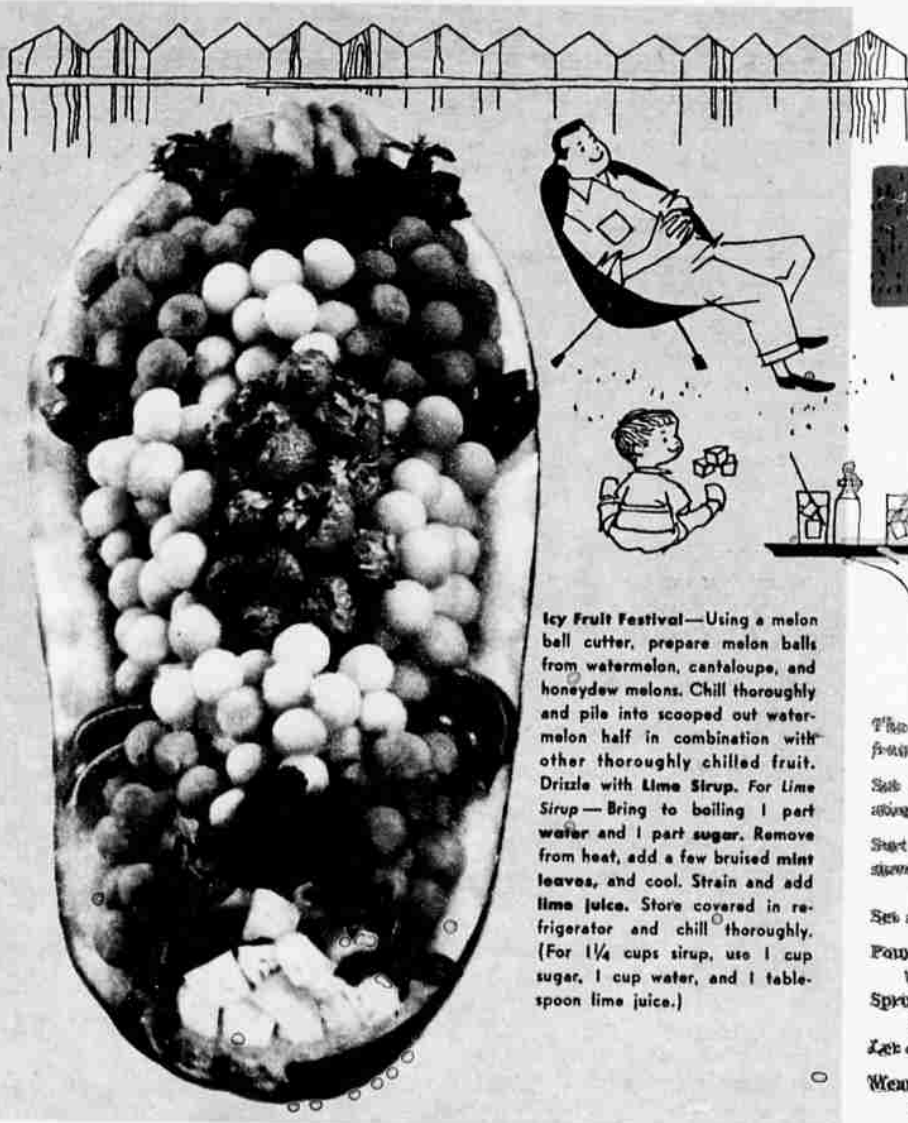




PATIO

hospitality

Enjoy the coming all-American holiday and many more fine Summer weekends outdoors on your own patio.

Icy Fruit Festival—Using a melon ball cutter, prepare melon balls from watermelon, cantaloupe, and honeydew melons. Chill thoroughly and pile into scooped out watermelon half in combination with other thoroughly chilled fruit. Drizzle with Lime Sirup. For Lime Sirup—Bring to boiling 1 part water and 1 part sugar. Remove from heat, add a few bruised mint leaves, and cool. Strain and add lime juice. Store covered in refrigerator and chill thoroughly. (For 1 1/4 cups sirup, use 1 cup sugar, 1 cup water, and 1 tablespoon lime juice.)

Raspberry Ice

Basic Recipe

The perfect accompaniment for fresh fruit & refreshing Summer drink.

Set refrigerator control at coldest operating temperature.

Start, raspberries, drain, and force through a sieve or food mill.

1 pt. ripe raspberries
Set aside.

Pour into a small cup or custard cup
1/4 cup cold water.

Sprinkle evenly over water
& refrigerate until set.
Let stand about 5 min. to soften.

Meanwhile, heat until very hot
2 cups water.

Remove from heat and immediately stir in softened gelatin until gelatin is completely dissolved.

Add, stirring until sugar is dissolved.

1/4 to 1 cup water.

Blend into gelatin mixture the sieved raspberries and

1/4 cup lemon juice.

Put into a refrigerator tray
Freeze until firm (3 to 4 hrs.), stirring
2 or 3 times.
About 1-qt. ice

Apple Pie

Follow Basic Recipe. Omit raspberries. Decrease hot water to 1 1/2 cups. Use 1 cup sugar. Substitute orange juice for lemon juice and blend 2 cups apple nectar into gelatin mixture.

Cheese-Mushrooms Casserole

Basic Recipe

This can be prepared hours in advance and stored in the refrigerator for last-minute baking.

Grease a 1 1/2-qt. casserole.

Set aside to drain, reserving liquid, contents of

1 1/2-cup (can) sliced mushrooms (about
1/2 cup drained).

Cut into 1/2-in. slices.

1/2 cup sliced Swiss cheese.

Trim cream from and cut into thirds
6 slices white bread.

Arrange a layer of bread fingers on bottom of casserole. Cover with layers of one-half the cheese and mushrooms. Repeat layers; top with remaining bread fingers. Do not

1/4 cup butter or margarine.

Add to reserved mushroom liquid.

1/4 cup onion (enough to make
1 egg liquid).

Beat until thick and piled softly.

1 egg.

Beat in the liquid and

1/2 teaspoon salt.

1/2 teaspoon paprika.

1/2 teaspoon pepper.

Pour over layers in casserole.

Bake at 325°F 30 to 40 min., or until puffed and lightly browned.

About 6 servings.

Cheese-Sausage Casserole

Follow Basic Recipe. Substitute diced bologna or sliced frankfurters for the mushrooms. Use salt milk or cream for the liquid. If desired, use both mushrooms and sausage.

Sardine-Cucumber Sandwich Filling

Drain and mash

1 lb. (1 1/2 cups, can) sardines.

Blend together in order:

1/2 cup (2 eggs) cream cheese, softened

1 tablespoon mayonnaise

2 tablespoons lemon juice

6 drops tabasco

1/4 cup finely chopped onion

1/4 cup finely chopped dillweed

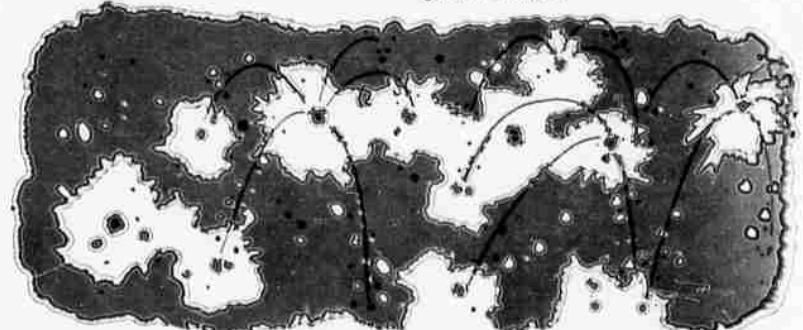
Mix in the mashed sardines and

1/4 cup finely chopped cucumber,
well-drained.

Mix lightly but thoroughly. Chill.

To serve, spread thin slices of buttered bread with sardine mixture. Trim crusts. Cut into fingers or cut diagonally to form triangles.

About 1 1/4 cups filling.



Sky-High Brownswelger Towers

Here's a way to make this favorite old stand-by, liver sausage, into an impressive hot Summer dish. It's handsome, it's delicious, it's easy!

Set out a shallow baking dish.

Cut into 5 slices

1 1/2 lbs. Brownswelger liver
sausage.

Set out

6 slices bacon

6 slices onion

6 slices tomato

6 mushroom caps, buttered

2 tablespoons prepared mustard

Spread about 1 teaspoon of the mustard over top of each slice of sausage. Wrap 1 slice of bacon around each slice of liver sausage; secure bacon with a wooden

pick. Arrange in the baking dish in a single layer. Place 1 slice of onion on top of each sausage; sprinkle onion with

1 egg white.

Top each onion slice with 1 slice of tomato and 1 mushroom cap (cavity side down); secure with wooden pick.

Bake at 350°F about 25 min., or until bacon is cooked.

Split and toast cut sides of

6 sandwich buns.

Spread toasted sides of buns with a mixture of

1/2 cup softened butter or margarine

1 tablespoon prepared horseradish

1 or 2 drops tabasco

Serve the liver sausage on the buns, open-face style.

6 servings.