



# No Summer Slump



with these bright ideas

## Tangy Horse-radish Mold



A zesty accompaniment for roast ham.

Set a bowl and rotary beater in refrigerator to chill.

Lightly oil a 3-cup mold with salad or cooking oil (not olive oil); drain.

Pour into a small cup or custard cup

**3 tablespoons cold water**

Sprinkle evenly over water

**2 teaspoons unflavored gelatin**

Let stand about 5 min. to soften. Dissolve gelatin completely by placing cup over very hot water.

Using the chilled bowl and beater, beat only until frothy

**1 cup chilled whipping cream**

Stir cooled gelatin. *Very* gradually add gelatin to cream and continue to beat after each addition until cream is of medium consistency (piles softly). Work quickly. When all gelatin has been added, beat into whipped cream with final few strokes until blended

**¼ cup sifted confectioners' sugar**

Beat until cream stands in peaks when beater is slowly lifted upright.

Gently fold whipped cream into

**½ to 1 cup prepared horse-radish**

Turn into prepared mold. Chill in refrigerator until firm.

Unmold onto chilled serving plate. (To unmold, see recipe for Snow Pudding.)

12 to 16 servings

## Regal Salad Bowl

Combine the following in amounts to suit the taste of family and friends: curly endive, lettuce, romaine, water cress, celery, cucumber, radishes, and pimiento-stuffed olives. Toss lightly together. Chill thoroughly.

Just before serving, toss lightly with a French or Blue cheese dressing, tomato

wedges, and chunks of ripe avocado. Garnish with onion rings.

## Chocolate Java

Put into a medium-size saucepan

**3 sq. (3 oz.) unsweetened chocolate**

**3 cups double-strength coffee beverage**

(dissolve ¼ cup concentrated soluble coffee in 3 cups hot water)

**½ cup sugar**

Set over low heat and stir constantly until chocolate is melted. Bring rapidly to boiling, stirring constantly. Reduce heat; cook 3 min., stirring occasionally. Remove from heat; add gradually, stirring constantly

**2 cups milk**

Set in refrigerator to chill thoroughly.

Beat until very thick and lemon-colored

**4 egg yolks**

**¼ cup sugar**

Add gradually the chilled chocolate mixture, beating until blended.

Using clean beater, beat until frothy

**4 egg whites**

Add gradually, beating well after each addition

**¼ cup sugar**

Beat until rounded peaks are formed. Turn the beaten egg whites onto chocolate mixture and slowly beat together just until blended. Chill in refrigerator.

When ready to serve, pour mixture into a punch bowl or an attractive container. If desired, top with coffee-flavored whipped cream.

About 2 qts.

## Cumberland-Style Sauce

A peppery sauce—wonderful with roast ham (cold or hot) or assorted cold meats!

Cut off roots, peel, rinse, and very finely chop

**3 green onions or scallions**

Put into a bowl and mash with a fork

**½ cup red currant jelly**

Mix in the green onions and

**¼ cup orange juice**

**1 tablespoon lemon juice**

**1 tablespoon grated orange peel**

(grated through color only)

**2 teaspoons grated lemon peel**

**½ teaspoon prepared mustard**

**⅛ teaspoon ground ginger**

**⅛ teaspoon cayenne pepper**

Mix together thoroughly.

Serve hot or cold. About ¾ cup sauce

## Raspberry Sauce



Set out a heavy 1-qt. saucepan.

Sort, rinse, and thoroughly drain

**2 cups fresh ripe raspberries**

Force berries through a sieve or food mill into the saucepan. Blend in

**½ cup sugar**

Set berry mixture aside.

Blend together to make a smooth paste

**1 tablespoon cold water**

**1½ teaspoons cornstarch**

Thoroughly blend into berry mixture. Stirring gently and constantly, bring rapidly to boiling. Continue stirring and boil over medium heat about 3 min. Set aside to cool. Cover and store in refrigerator.

About 1 cup sauce

## Snow Pudding

A Scandinavian delicacy especially delicious with lingonberry preserves or Raspberry Sauce.

Set out a 2½-qt. mold.

Pour into a small bowl

**½ cup cold water**

Sprinkle evenly over water

**2 tablespoons (2 env.) unflavored gelatin**

Let stand about 5 min. to soften.

Blend softened gelatin into

**2 cups very hot water**

Stir until gelatin is completely dissolved.

When gelatin is dissolved, stir in until sugar is dissolved

**1¼ cups sugar**

**½ to ½ cup strained lemon juice**

Chill in refrigerator or in a pan of ice and water until mixture is slightly thicker than consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.

Lightly oil the mold with salad or cooking oil (not olive oil); set aside to drain.

When gelatin mixture is of desired consistency, beat until rounded peaks are formed

**6 egg whites**

Beat gelatin mixture until frothy. Gently but thoroughly fold gelatin mixture into beaten egg whites. Turn into prepared mold. Chill in refrigerator until firm.

To unmold, run tip of knife carefully around top edge of mold. Invert onto a chilled serving plate and remove mold. (If necessary, wet a clean towel in hot water and wring it almost dry; wrap hot towel around mold for a few seconds. If mold does not loosen, repeat.)

8 to 10 servings

## Peanut Colonels

Grease cookie sheets.

Coarsely chop and set aside

**1½ cups (8 oz.) salted peanuts**

Beat until thick and piled softly

**1 egg**

**½ cup sugar**

**¼ teaspoon vanilla extract**

Add gradually, folding in the chopped peanuts and

**2 teaspoons flour**

Drop by teaspoonsfuls about 2-in. apart onto cookie sheets.

Bake at 350°F 10 to 12 min. Remove cookies to cooling racks.

About 4 doz. cookies