

For Bayou Style Jambalayas

1 No. 2 can tomatoes (2 1/2 cups)
1 cup uncooked rice
2 1/2 cups chicken stock or 2 cups water and 2 chicken bouillon cubes
1/2 teaspoon thyme
1 tablespoon chopped parsley
1 1/2 teaspoons salt
1/2 teaspoon black pepper

Method: Melt fat in a large saucepan. Add onion, green pepper and garlic. Cook slowly, stirring often until onions and pepper are tender. Add chicken ham, sausage, uncooked rice, chicken stock, thyme, chopped parsley, chili powder, salt and black pepper. Place this mixture in a large greased casserole. Cover and place in oven at 350 F. for 50 minutes or until rice is done and liquid is absorbed. This recipe makes 8 servings.

RICE VEGETABLE JAMBALAYA

1 cup uncooked rice
1/2 cup butter or margarine
1/2 pound mushrooms sliced
1/2 cup sliced onion
1/2 cup chopped green pepper
1/2 cup chopped celery
3 cups broth, stock, canned bouillon or consommé, or water
1/2 bay leaf
1/2 teaspoon chili pepper
1/2 teaspoon salt
1/2 teaspoon red pepper
1/2 teaspoon thyme

Method: Heat butter or margarine in a heavy skillet. Add dry, uncooked rice. Cook, stirring constantly about 10 minutes or until lightly browned. Add mushrooms, onions, green pepper and celery. Cook until vegetables are soft and lightly browned. Add remaining ingredients. Simmer over low heat, only partly covered, about 40 minutes or until the rice is tender. If a thicker mixture is preferred, remove cover entirely and continue cooking for a few minutes longer until the liquid has cooked down to the desired thickness. This recipe makes 6 servings.

Preparing the Fluffy White Rice: To make 3 liberal cups of fluffy rice, put 1 cup of uncooked rice, 2 cups of cold water and 1 teaspoon of salt into a 2 quart saucepan and bring to a vigorous boil. Turn the heat as low as possible. Cover sauce pan with a lid and leave over this low heat for 14 minutes. Do not remove lid nor stir rice while it is cooking. Turn off the heat. Use exact measurements of uncooked rice and water. Time the

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Coos Bay Hot Dog Casserole

Company fancy! Everyday good! Goes together in a jiffy, costs very little, and the wise cook will figure on second helpings all around. The failure-proof pantry recipe makes enough Cheese Twists for extras which you serve crisp and hot right from the oven.

HOT DOG CASSEROLE

Sift flour before measuring. Use level measurements for all ingredients. Cook until softened but not browned.
3 stalks celery, finely chopped
1 medium onion, cut in rings
1/2 cup drippings or oil
Blend in:
1/2 cup sifted enriched flour
1 teaspoon salt
1 teaspoon mustard (dry or prepared)
2 cups canned tomatoes
1/2 cup water

Stir to blend ingredients well. Turn simmer until mixture thickens, stirring frequently, about 5 minutes. Add:
1-1/2 pound hot dogs cut into 1/2 inch slices or Bologna, sliced
Turn into a 12x8x2 inch baking dish. Arrange 6 or 8 cheese twists across top of hot filling. Bake in preheated hot oven, 425 F., for 20-25 minutes or until topping is baked and nicely browned. Makes 6-8 servings.

BEANS-SAUSAGE

Sizzling browned sausage patties or links are delightful eating with pork and beans. To be sure of plenty, heat 2 cans (1-lb. 7-oz. size) of the pork and beans for 4 people. Have Waldorf salad and Boston brown bread to complete this quick-fix menu.

Four-H News

BONANZA BEEF CLUB

A schedule for the coming year has been partly planned for the club. We discussed different things that could be done at meetings. Some of the meetings will be weighing four when all of the club calves will be weighed. The club decided that each mem-

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ber should take part in some sort of demonstration. Some of the items that could be used for demonstrations were: tying of different types of knots, making rope halters, curling a calf, and hoof trimming. A joint meeting with the Malin Beef Club was decided to be held at Malin Park during the summer. Club members present at the planning meeting were: Billy and Bobby Liskey, Billy and Henry Dearborn, Joe Hoefler, Jim and

Rex Porterfield, Johnny Hankins, Fred Fernland, Chester and Roger Schooler, Vera and Verla Chellis, Joyce Roberts, Nancie Olivans, Carolyn Chellis, Catherine Dearborn, Marianna Hellekson, and leader John Heyden. Catherine Dearborn



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RECIPE OF THE WEEK
By Mary Lee Taylor
Pork Chops with Milk Gravy
4 pork chops, 1/2 inch thick
1/2 cup milk
1/2 cup water
1/2 cup fat milk
1/2 cup salt
1/2 cup pepper
Roll chops in mixture of flour, salt and pepper. Brown in skillet in hot fat. Sprinkle any flour that is left over chops before turning to brown other side. When brown, add water. Cover and cook slowly 30 minutes, or until tender. Remove chops to warm platter. Stir milk into liquid in skillet. Heat until steaming hot, but do not boil. Serve gravy with the chops. Makes 4 servings.

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