

Beef Loaf Baked In Pie-Pan

Here's a meat loaf that's not a loaf at all. The ground beef mixture is molded in a pie-pan. For even more variation, the beef has a filling of well-seasoned bread stuffing, and it's baked with bacon strips atop.

PIE-PAN MEAT LOAF

1 1/2 pound ground beef

- 1 1/2 teaspoons salt
- 1/4 teaspoon pepper
- 1 cup chopped celery
- 1 tablespoon minced onion
- 1 tablespoon minced parsley
- 1 tablespoon butter or margarine
- 2 1/2 cups bread crumbs
- 1/4 teaspoon marjoram
- 1/4 teaspoon celery seed
- 1 teaspoon salt
- Water or stock
- 3 slices bacon

Combine ground beef, salt and pepper. Line a 9-inch pie pan with the meat mixture, allowing 1 inch to overlap the edge. Cook celery, onion and parsley in butter or margarine for a few minutes. Add bread crumbs, marjoram, celery seed, salt, pepper and enough water or stock to moisten. Place in center of meat and fold edge of meat over dressing to give "crust" effect. Bake in a moderate oven (350 F.) for 15 minutes. Top with bacon slices and continue cooking 30 minutes or until meat is done and bacon crisp. 6 servings.

Key To Smart Women Is In Little Touch

It's a well-known fashion fact that accessories make the costume. In accessories this is a banner year for cotton. Starting at the top—with milady's chapeau—there's the ever-popular pique. There are small sailors, cloches, pill boxes, sculptured shells, rolled derbies, beehives—all in sparkling white pique accented with scarlet or navy velvet. While the trend is mostly toward smaller hats, included in most collections is the perennial floppy brimmed hat in broadcloth or pique.

New this year is the interest in cotton lace hats. They look like dainty confections—cloches fashioned entirely of narrow bands of lace; lace hats with wide, draped brims; beret-type hats of starched lattice lace. A dash of color is supplied by velvet trim.

Important in the dramatizing of a costume is the proper glove. Right in tune with the spring mood is the cotton glove with pale multi-colored hand-embroidered flowers posed prettily on each fingertip. Eye-catching, too, is the crisp, white glove with wrist trim of tiny red hearts. Beautifully angled cotton gloves come in soft pastels and in vibrant reds and yellows with sharp white stitching. Lengths vary from shorties, to show off a pretty arm, to elegant lengths to meet the uprising sleeve.

KEEP PLENTY

The new vacuum-packed tins of buttered diced roasted almonds are wonderful to have on hand for summer salads. An arrangement we think is particularly pretty and tasty is put together like this: Arrange 4 crisp lettuce cups on a dinner plate. Fill one with creamy cottage cheese liberally sprinkled with almonds. In the other cups put watermelon balls, fresh unstemmed cherries and a combination of cooked prunes and halved fresh strawberries.



MOTHERS DAY WEEKEND, May 16, drew mothers from all parts of the West Coast to OTI for campus festivities. A number of interesting activities were planned in their honor. Here in the recreation room, back row, (l to r) are, daughters, Audrey Ferguson, Joy Bird, Jackie Hinkle, Joan Miller, Blanche

Campbell, Colleen Shaw, Mary Merryman, Etta Lue Harris, Audre McElwain. Front row, same order, Mrs. William Ferguson, Mrs. Owen Bird, Mrs. Ernest Hinkle, Mrs. Beth Medford, Mrs. Mable Campbell, Mrs. Betty Shaw, Mrs. Bertha Merryman, Mrs. C. A. Harris and Mrs. Helen Haught. — Photo by McIntosh

COOKIES

Warm weather makes us think of picnics and plenty of food to satisfy ravenous out-of-doors appetites. We like to plan foods that will give the cook a holiday too. A dessert that goes over big is fresh fruit and these "Sugar-Crust Raisin Bars." The bars are the perfect picnic cookies since they taste extra good and are easy to pack. Bake the batter in a 9-inch square and carry it to the picnic that way. The bars are rich and delicious with flavorful raisins to help keep them fresh. They're wonderful to serve with cold refreshments during the summer months.

- 3/4 cup seedless raisins
 - 1 egg
 - 2-3 cup brown sugar (packed)
 - 1-3 cup melted butter or margarine
 - 1 cup sifted all-purpose flour
 - 1/2 teaspoon baking powder
 - 1/4 teaspoon salt
 - 1 teaspoon vanilla extract
- Topping:
- 2 tablespoon granulated sugar
 - 1/2 teaspoon cinnamon
- Rinse and drain raisins. Beat egg lightly and stir in sugar and butter. Sift together flour, baking powder and salt. Add to first mixture and blend well. Stir in vanilla and raisins. Spread in greased 9-inch square pan. Stir topping ingredients together and sprinkle over batter. Bake in moderate oven (350 degrees F.) about 25 minutes. Cool. Cut into bars. Makes about 24 small bars.

Pres. Wilson's Widow Still Clings, Relic

WASHINGTON — Mrs. Woodrow Wilson, widow of the World War I president, has given most of her husband's books, papers and other historic data to the public but still clings to the typewriter upon which he so constantly relied.

Now in her early 70s and living in comparative retirement in a gracious mansion on S Street here, she was Edith Bolling Galt, widow of a wealthy Washington jeweler, when she was married to Wilson in December 1918.

Wilson's library, totaling more than 9,000 volumes, for which the Library of Congress constructed a special, walnut-paneled room under her direction was Mrs. Wilson's most generous gift. The library which consists of books used by the President back to his childhood, was housed until 1946 in the S Street residence.

Mostly a "working library," it includes books Wilson studied as an undergraduate at Princeton University in the late '70s, law books he used at the University of Virginia in 1880 and books he used while practicing law at Atlanta, Ga., in 1882 and through his teaching days at Princeton, his years as president of the University and later as President of the nation.

Mrs. Wilson added some 200 volumes of her own to this collection—books about her husband sent to her by friends and biographers. In addition, she has given the library's manuscript division a collection of Wilson papers she has been building up over the past two decades, another group of some 10,000 items.

Mrs. Wilson also has donated many articles to the Smithsonian Institution. Her latest contribution consisted of gifts she received as First Lady. These include a piece of rare Venetian rose point lace, presented by the Italian delegation at the Versailles peace treaty conference, to which she accompanied her husband in 1918-19, and a fan with angels of peace routing the dragons of war, worked in lace, the gift of the late Queen Elizabeth of Belgium on her visit to the U. S. in 1920.

Mrs. Wilson's jet and sequin-embroidered black velvet inaugural gown long ago took its place in the museum's collection of presidents' wives' gowns. Because of illness, and more recently a sprained ankle, the still handsome former first lady appears infrequently in public—mostly to attend functions at the Washington Cathedral, where the body of her husband is interred, or at the Congressional Club, of which she is an honorary member.

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Savory Salad Excellent

A perfect dressing for a salad of cucumber and tomato slices bedded on crisp greens, or a combination salad, is this savory herb dressing. The dressing can be whisked together in a jiffy. It is notably good in flavor and behavior, for it adheres admirably to the salad ingredients. The smooth creamy emulsion of the dressing is achieved with double rich evaporated milk and salad oil. Wine vinegar adds proper sharpness, and basil, thyme, garlic, salt and pepper grand good flavor.

HAM-PEPPER CUPS

Try this tasty filling for green peppers. Scoop out peppers, then cook in salted boiling water for 15 minutes. In the meantime, cook 1/2 cup of diced celery in butter or margarine. Mix with 1/2 cup of minced cooked ham, 1 chopped onion, 1 chopped pimiento, 1/2 cup of bread crumbs, 1/2 cup of tomato sauce and salt to season. Fill the pepper cups, sprinkle with buttered bread crumbs, then place in a shallow pan, containing 1/2 inch of water, and bake in a hot oven for 10 minutes.

LEMON PORK CHOPS

Lemon flavors pork chops for a tempting combination. Brown the chops, then place a lemon slice on each. Combine 1/2 cup each of catchup and water and 2 tablespoons of brown sugar. Pour over the chops, then closely cover and cook slowly for 45 minutes or until the chops are done.

SAVORY HERB SALAD DRESSING

- 1/4 cup salad oil (not olive oil)
- 1/4 cup evaporated milk
- 2 tablespoons wine vinegar
- 1/2 teaspoon salt
- Few grains freshly ground pepper
- 1 small clove garlic, peeled
- 1/8 teaspoon sweet basil, crumbled
- 1/8 teaspoon thyme, crumbled

Measure ingredients for dressing into a jar which holds at least a half pint. Cover tightly and shake vigorously for about a minute. Chill thoroughly. Before using, remove garlic glove. Makes about 2-3 cup dressing (enough for 4 salads).

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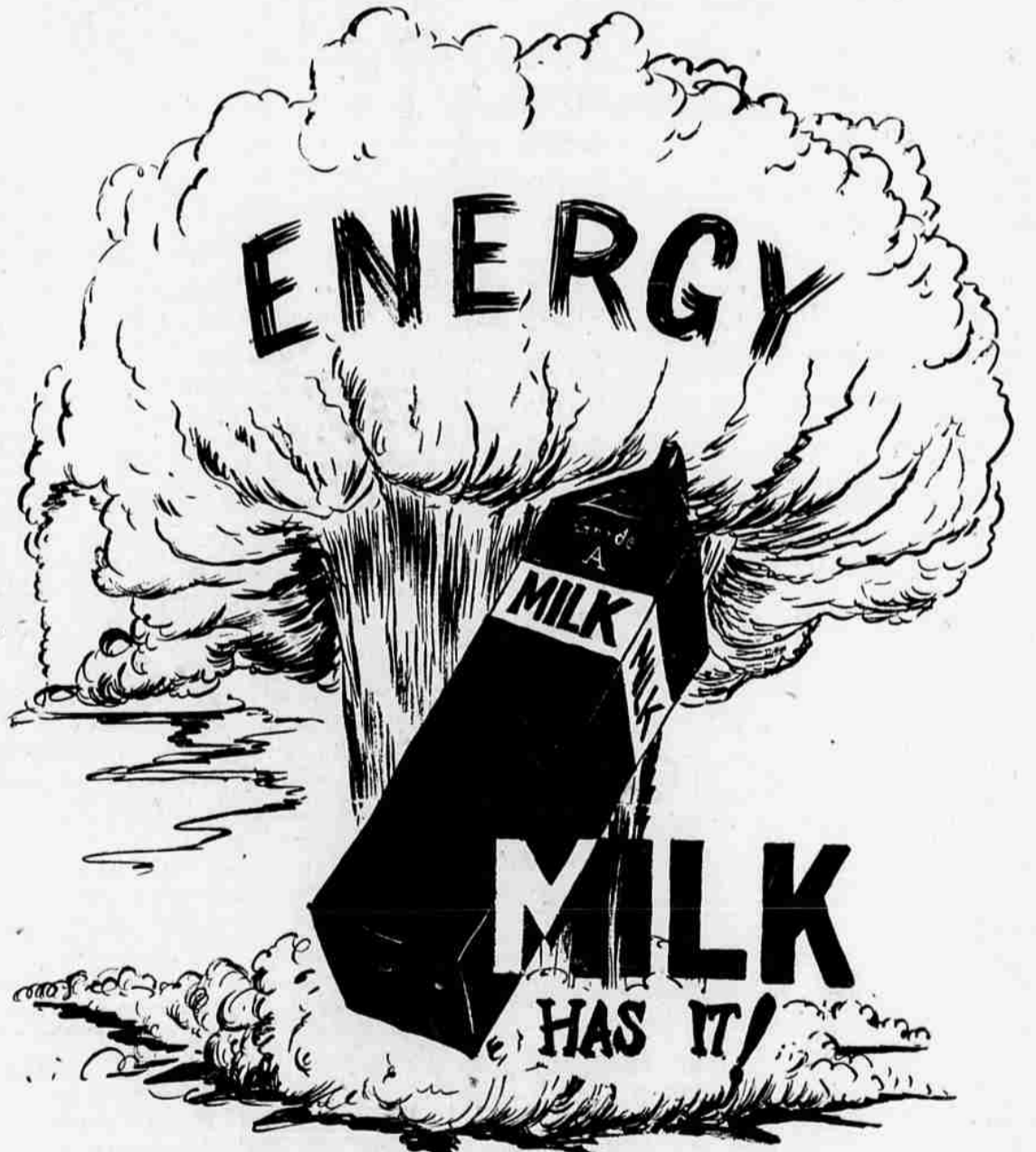


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