

BOLOGNA CUPS substitute for individual serving dishes in this recipe from the Martha Logan Test Kitchens at Swift and Company for creamed Eggs and Mushrooms. The rounds of bologna are pan-fried until the edges curl, forming individual serving cups.

"Cold Cuts" For Hot Dishes

Table ready meats are so frequently served cold that we often forget how good they are hot. They are wonderfully quick and easy to prepare and with the long weekend coming up you'll probably want to have plenty on hand for time-saving hot meals or sandwiches.

There's a wide selection of these "cold cuts" available, ranging in flavor and texture from delicately flavored bologna to more highly seasoned and coarser textured salami. Of course, cold meats also vary a great deal from brand to brand, so be sure to choose fine quality, well known brand meats that can be depended upon.

Some table ready meats such as Pot Roast of Beef, Savory Loaf, and Jellied Corned Beef are cubes of cooked meat in a jellied broth. The summer sausage type like salami, cervelat and pepperoni contain exotic imported spices not usually found on homemaker's shelves. These add intriguing flavor appeal to bland cooked dishes such as spaghetti or vegetables that need perk.

Rounds of bologna are tempting when pan-browned, until the edges curl to form a cup, and filled with your favorite creamed mixture. Here's a recipe featuring creamed hard-cooked eggs in flavorful, easy to prepare bologna cups that will add a party air to any menu.

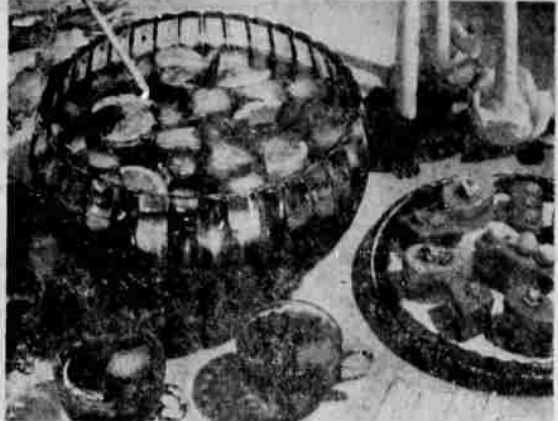
CREAMED EGGS IN BOLOGNA CUPS
 4 1/2-inch slices round bologna
 3 tablespoons butter or margarine
 1/2 cup chopped mushrooms
 2 tablespoons flour
 1/2 teaspoon salt

1 cup milk
 4 eggs, hard-cooked
 Pan-fry bologna in butter until edges curl. Remove from pan. Add mushrooms and brown, if using fresh mushrooms. Stir in flour and salt. Add milk gradually, stirring until well mixed and cook until thickened. Slice eggs, add to sauce. Fill bologna cups with creamed mixture. Serve hot. If you want to be a little fancy, chop half of the hard-cooked eggs into the creamed mixture and reserve a full round of egg for each bologna cup. Serves four.

PEPERO-CORN CASSEROLE
 1/2 pound peperoni, sliced thin
 2 cups cooked corn or 1 can whole kernel corn
 1 10 1/2-oz. can cream of celery soup (condensed tomato or mushroom soup may be substituted)
 1 tablespoon butter or margarine

Combine the corn and soup in a 1-quart casserole. Dot with butter. Stick slices of peperoni into the corn mixture so that about half of each slice remains above the mixture. Bake in a moderate oven about 30 minutes.

STILL FAVORITE
 Jenny Lind arrived in New York September 1, 1850, for her famous singing tour. One of the favorite desserts of the Swedish Nightingale's era was Butterscotch Pecan Pie. The modern way to make it is to prepare a package of butterscotch pudding and pie filling according to package directions; when cool, stir in pecan halves, pour into a baked pie shell, chill, and garnish with additional pecans and whipped cream.



ORANGE AND RASPBERRY FIZZ is a refreshing tangy punch made in a jiffy with soft drink powders and ginger ale. Dissolve 1 package orange Kool-Aid, 1 package raspberry Kool-Aid, 2 cups of sugar right in your punch bowl, adding water and ice cubes to make four quarts. Add 1 large bottle (28 or 29 ounces) of ginger just before serving. Make about 48 servings. As the young set would say, Kool-Aid is "real cool." It is now available in eight flavors.

BREAKFASTS

Resolve to start the fall right this year and get your family off to school and to work with good breakfasts under their belts. And while you are at it, remember to eat your own breakfast.

Your doctor will tell you that breakfast is the most important meal of the day. If you aren't hungry when you first get up, then get up 15 minutes earlier and give your appetite a chance.

In many homes today, various members of the family leave the house at different times—the teenage son may leave very early for the morning session at high school, with Pop following along a little later on his way to the office or plant, and little Sue starting for grade school even later.

To avoid making a "short order cook" out of the homemaker, a self-service breakfast counter can make it easy for members of the family to fix their own breakfasts. Canned or quick-frozen fruit juice or fruit can be set out. If it is a warm morning, stand fruit juice in bowls of crushed ice. Near the toaster can be set bread, marmalade and butter. Favorite dry cere-



HERE'S a self-service, short-order set-up for breakfast. Quick-frozen orange juice, crisp cereal, toast and soft-cooked eggs are on the menu. Photo courtesy Birds Eye.

real now comes in individual servings, and surely any member of the family can soft-boil an egg. Fry bacon if you wish for the ear-

ly riser - it holds if properly drained. Make coffee for the grown ups and then you are free to go about your own work.

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ITALIAN sweater pajamas are an ideal item for the campus wardrobe. The striped sweater top of Carter's warmwear pajamas is of a new fabric combination. Of brushed nylon and orlon, the plush softness is worn next to the skin. The cuffed trousers are brushed nylon. Two pockets on the jacket are for stocking things. In brilliant red or soft powder blue, the outfit is made for lounging or sleeping.

More Hot Water Used During Warm Weather
 Strange as it may seem, American homes use more hot water in the summer than any other season of the year, a recent survey shows. There are extra baths or showers in hot weather to cool off and the washing machine runs twice as much to take care of the additional laundry. Bed linen is changed more often, the kitchen and porch and patio are mopped more frequently and the refrigerator is given more attention because it is in constant use. In addition to the regular wash, nearly all of the family's summer wardrobe now goes into the washer. The Vogue for cotton means that everything from daytime casuals to cotton evening dresses can be home-laundried and back in the closet in almost no time. All this requires a practically inexhaustible supply of hot water—an item to keep in mind if you are planning to build a new home or remodel the one you own.

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