



AS HANDY as your refrigerator is a can of jellied consommé. This recipe combines canned condensed consommé, chopped cucumber and radish slices. The topping is sour cream and horseradish. For dessert, the Home Economics Kitchens of the Campbell Soup Company suggest angel food cake from a packaged mix. For the avid observers of June Dairy Month, top the fluffy angel food cake, particularly if it is Cherry Angel Food, with whipped cream just before serving.

Cool Summer Meals

As temperatures soar to torrid heights, thoughts turn to summer coolers. More times than not, summer coolers mean long slim glasses of chilled beverages. Coolers can also be sparkling glasses of amber-colored lusciousness delicately flavored jellied consommé.

Handy as your refrigerator is a menu featuring this tried and true summer delight. Have it plain, right from the can . . . or combine it with crisp, colorful vegetables or toppings. Be certain that one corner of your refrigerator holds some canned condensed consommé. It takes but four hours to jolly to eating consistency, right in the can. Likewise when you're using a recipe, four hours of chilling will do the trick.

As a base for a salad, or plain cooling jellied consommé is just right for the calorie conscious gal, and the economy minded hostess. For your next luncheon serve June Vegetable Consomme with Sour Cream Topping, assorted sandwiches and angel food cake.

Here are the recipes:

JUNE VEGETABLE CONSOMME

- 1 can (10 1/2 ounces) condensed consommé
 - 1/2 cup chopped cucumber
 - 2 radishes, sliced
- Empty consommé into a bowl. Add vegetables. Chill about four hours. Stir mixture once during chilling period (when partially jellied) to distribute vegetables evenly. Serve with Sour Cream Topping. Makes two to three servings.
- #### SOUR CREAM TOPPING
- 1/2 cup sour cream
 - 1 tablespoon prepared horseradish
- Blend sour cream and horseradish. Use as a topping for jellied consommé.

Vinaigrette Dressing

This recipe is from the manager of the Alexander Young Hotel in Honolulu, Jack E. Trautman, and reaches us through the courtesy of the Home Service Department of the Hawaiian Electric Co., Ltd.

- 2 tablespoons water
 - 3 tablespoons red wine vinegar
 - 1/2 teaspoon sugar
 - 1 tablespoon lemon juice
 - 1/2 teaspoon salt
 - 1/2 teaspoon black pepper
 - 1/2 teaspoon Worcestershire Sauce
 - 1/2 teaspoon dry mustard
 - 1/2 clove garlic, minced
 - 3 tablespoons olive oil
 - 1/2 cup salad oil
 - 1 dill pickle, chopped
 - 4 stuffed olives, chopped
 - 1 tablespoon capers
 - 1 tablespoon chopped chives
 - 1 teaspoon tarragon vinegar
 - 1 tablespoon chopped green pepper
 - 1 hard cooked egg, chopped
- Mix well the first 11 ingredients to make a French dressing. Add remaining ingredients. Serve over torn lettuce, chicory and romaine mixed with shredded carrots, sliced cucumbers and cooked peas. Garnish with julienne beets, tomato wedges, asparagus and pepper rings. Shrimps and crab meat may be used also. The recipe makes one cup dressing.

LAZY SUSAN

A handy lazy susan for spices used in cooking can be made out of a metal pie plate. Drive a nail through the center of the pie plate. Choose a lace on a cupboard shelf near the stove or your work counter. Place two metal washers on the shelf so that when you nail the pie plate to the shelf the nail will go through the holes in the washers. The plate will spin freely at the touch of a finger.

FURNITURE MARKS

Depressions left in rugs and carpets by the legs of heavy furniture can often be removed by thorough vacuuming; then dampening with warm water and, after allowing about a quarter of an hour to dry, scraping with the edge of a coin.

QUICK TRICK

Separate ground beef during cooking with a potato masher when making spaghetti sauce, chili, browning meat for casserole dishes, etc.



GENERAL MILLS has a new crisp puffed cereal called Cocoa Puffs, a corn cereal with chocolate flavor. One ounce of Cocoa Puffs provides these percentages of minimum daily adult requirements: 15 per cent of thiamine; 3 per cent of riboflavin; 6 per cent of niacin and 12 per cent of iron.

Betty Crocker Presents New Chocolate Corn Cereal

The new Cocoa Puffs are fine for nibbling. They are a dandy "munching food" for between-meal snacks. Also, they are a novel change served as a breakfast cereal.

Betty Crocker suggests here a backyard barbecue brunch. The menu includes a bowl of fresh tossed fruits, Streusel coffee cake and sausages. And, to provide more outdoor eating fun, heaping bowls of the new chocolate flavor corn cereal.

The fruit combination may be fresh strawberries, melon balls, pineapple and bananas. Fruit Freeze sprinkled over the banana slices will prevent discoloration.

The coffee cake is made ahead of time and warmed in foil for the outdoor brunch. Here is the Betty Crocker recipe:

STREUSEL-FILLED COFFEE CAKE

- 1/2 cup sugar
 - 1/4 cup soft shortening
 - 1 egg
 - 1/2 cup milk
 - 1 1/2 cups sifted flour
 - 2 teaspoons baking powder
 - 1/2 teaspoon salt
- Heat oven to 375 degrees. Mix shortening with sugar and egg thor-

oughly. Stir in milk. Sift remaining ingredients and add. Spread half of batter in greased and floured 9-inch square pan. Sprinkle with half the Streusel mixture. Add remaining batter and sprinkle remaining Streusel over top. Bake 25 to 35 minutes.

STREUSEL MIXTURE

- 1/2 cup brown sugar (packed)
 - 2 tablespoons flour
 - 2 teaspoons cinnamon
 - 2 tablespoons melted butter
 - 1/2 cup chopped nuts
- Mix together all the above ingredients.

FREEZING CANAPES

Use day old bread. Cut into desired shapes, spread one side with butter and toast in a 250 degree oven. Add spreads, freeze, then wrap. Thaw in wrapping for at least 30 minutes before serving.

Cheese Blintzes

Those of you who have gone to Honolulu on the SS Lurline have probably tried Cheese Blintzes as prepared by the chef, Jeronimo J. Romero. Here is his recipe for them:

CHEESE BLINTZES

- 1 cup cottage cheese
- 1 tablespoon brown sugar
- 1/2 teaspoon cinnamon
- 1/2 teaspoon minced orange peel
- 2 eggs
- 1 cup flour
- 3 tablespoons melted butter
- 1 cup flour
- 1 cup sour cream
- Strawberry jam

Mix the cheese, sugar and cinnamon. Strain through a fine sieve. Add orange peel and mix. Set aside. Beat eggs, add milk and butter; add flour and beat until very smooth. In a lightly oiled skillet, fry 2 tablespoons of batter at a time as a thin pancake. Do not brown. Place on a clean dry towel as each is fried. Top with a spoonful of cheese filling. Fold to make an envelope. Fry

at once or store in refrigerator for three or four hours. When ready to serve, fry rolls in butter until golden brown. Serve warm, topped with sour cream and strawberry jam. Yield: six servings.

DIET? TRY IT WITH MILK

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home quality GRANDMA'S COOKIES



COLORFUL SOUP

Add two tablespoons or more of finely chopped pimiento to a can of your favorite cream soup for a nice taste and color addition.



CROWN ROAST is an ideal choice for Sunday's outdoor meal. Shown here is a crown roast of pork with a center of hot potato salad. Serve with ice cream in home-made aluminum foil dishes with a variety of sauces. The hot dog buns are warmed in the oven during the last 20 minutes the entree is cooking. It's an Alcoa Wrap idea.

WIENER ROAST CROWN STYLE

Aluminum is making a bid (in competition with Fido) for position of man's best friend these days. Cooked in foil, food stays hot longer and stays in shape. The ice cream balls for dessert shown in the picture, for example, can be served in foil cups molded over the bottoms of glasses and cut into points to trim. Cuts down on dishwashing.

For the wiener crown roast, completely cover a 10 1/2-inch dinner plate or tray with aluminum foil. Run a string through frankfurters, one inch from the end. Tie the string, making a circle of the franks you have strung on the string. Stand them on end on the foil-covered plate. Fill the frankfurter ring with hot potato salad. Cover the entire platter with a hood of foil. Bake 30 minutes at 425 degrees; remove foil hood and bake an additional 10 minutes. Yield 12 servings. Of course you'll use a plate or tray you can put into the oven.

POTATO SALAD

- 8 medium potatoes

- 1/2 pound bacon, diced
 - 1/2 cup chopped onion
 - 2 tablespoons flour
 - 1 tablespoon salt
 - 1/2 cup water
 - 1/2 cup vinegar
- Cook potatoes with skins on; peel; dice.
- Fry bacon, onions until bacon is crisp; onions tender.
- Combine flour, salt, water, vinegar; add to bacon-onion mixture; stir until mixture boils and is thick, smooth.
- Pour over potatoes; toss gently.

BANANA MUFFINS

- Sift together two cups flour, one tablespoon baking powder, 1/2 teaspoon salt and two tablespoons sugar. Combine one beaten egg, one cup milk, 1/2 cup shortening and add all at once to the flour mixture. Mix until the dry ingredients are just moistened. Fold in one cup milk, 1/4 cup shortening and add all at once to the flour mixture. Mix until the dry ingredients are just moistened. Fold in one cup sliced bananas. Fill well oiled muffin pans about 2/3 full. Bake at 425 degrees for 20 to 25 minutes.

He won't go on until he's finished his **SANTIAM** Blue Lake Stringless GREEN BEANS



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