

Timely Suggestions

And now is a good time to introduce some of these recipes — welcome, lively innovations to your meal planning. From satisfying entree to gay and flavorful luncheon trio — there's something here for every table.

Petite Orange-Currant Loaves



CONVENIENCE | GOOD FOR
FOOD RECIPE | FREEZING

Loaf miniatures of home-baked bread provide a delightful touch of the unusual to any meal . . . and are a charming "conversation piece" on special occasions. Fresh miniatures, served with coffee and a choice of several jams or preserves, make a complete bridge snack.

TO PREPARE: 35 MIN. TO RISE: ABOUT 2½ HRS.
TO BAKE: 20-25 MIN.

- 1 14½-oz. pkg. hot roll mix
- ½ cup chopped candied orange peel
- ⅓ cup currants

Melted butter or margarine

1. Prepare hot roll mix according to directions on package for richer dough. Add orange peel and currants with the dry mix.
2. Knead dough 5 to 10 min. and let rise according to directions on package.
3. Meanwhile, grease four 5½x3x2½-in. loaf pans.
4. When dough has doubled, punch down and turn onto a lightly floured surface. Divide dough into four portions.
5. Roll one portion into a 7x4-in. rectangle. Be-

ginning with shorter side, roll up dough; pinch edges and ends to seal. Place in pan, sealed-edge down. Brush top with melted butter. Repeat.

6. Cover with waxed paper and clean towel and let rise until doubled.

7. Bake at 375°F 20 to 25 min., or until golden brown. Immediately turn loaves out of pans onto cooling racks; turn right-side up. While bread is still hot, spread tops with desired glaze. 4 loaves

Petite Spice Loaves

Follow recipe for Petite Orange-Currant Loaves. Omit candied orange peel and currants. Mix ½ teaspoon ground nutmeg and ½ teaspoon mace into the dry mix.

For Confectioners'-Sugar Glaze.—Put 1 cup sifted confectioners' sugar into a bowl. Blend in ½ teaspoon vanilla extract, ¼ teaspoon almond extract, and 1 tablespoon cream or milk.

For Cinnamon-Sugar Glaze.—Sift together into a bowl 1 cup sifted confectioners' sugar, and ½ teaspoon ground cinnamon. Blend in ½ teaspoon vanilla extract and 3½ teaspoons cream or milk.

Quick Sparkling Jelly



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TO PREPARE AND COOK: 25 MIN.

- 1 qt. apple juice
- ½ env. (about 1 tablespoon) strawberry-flavored soft-drink powder
- 1 2½-oz. pkg. powdered fruit pectin
- 4¼ cups sugar
- ½ lb. paraffin

1. Set out a large, heavy sauce pot or kettle and seven 8-oz. jelly glasses.
2. Wash and sterilize jelly glasses.*
3. Meanwhile, melt paraffin over simmering water.
4. Combine in the sauce pot: apple juice, soft-drink powder, and fruit pectin. Stir over high heat until mixture comes to a full boil.
5. Add the sugar at one time and stir well. Bring to a full rolling boil. Boil for 1 min. only, stirring constantly.
6. Remove jelly from heat and let stand 1 to 2 min. Skim off any foam. Immediately fill drained jelly glasses and cover with paraffin.**

Seven 8-oz. glasses

***To Sterilize and Drain Glasses.**—Put a rack or folded dish towel onto bottom of large sauce pot or kettle. Place clean glasses on the rack or towel. Pour boiling water over them and boil 15 min., keeping glasses covered with water at all times; if more water is needed, add boiling water. Using long-handled tongs, carefully remove one glass at a time and thoroughly drain. Set right-side up on cooling rack, away from drafts.

****To Fill Glasses and Seal with Paraffin.**—Immediately after draining glasses, pour the mixture to within ½ in. of top. With a clean, damp cloth or paper towel, remove any food particles that may be on the inside of glass above surface of mixture. Immediately pour enough melted paraffin onto top of mixture to make a layer about ¼ in. thick in each glass. When paraffin has cooled completely, pour enough melted paraffin over first layer to make another layer about ¼ in. thick. Carefully tilt glasses to distribute paraffin evenly and seal it to edges. Cool glasses away from drafts; label, cover, and store in a cool, dry place.

Spiced Cole Slaw

TO PREPARE: 15 MIN.

TO CHILL: 1 HR.

- 5 cups chopped cabbage (about 1 lb.), chilled
- ¼ cup cider vinegar
- 1½ tablespoons mixed pickling spices
- 1 tablespoon sugar
- ½ cup mayonnaise
- ¼ teaspoon thyme
- ½ teaspoon salt
- ¼ teaspoon black pepper

1. Mix together in a small saucepan the vinegar, pickling spices, and sugar. Simmer 3 min.; strain.
2. Blend together the mayonnaise, thyme, salt, and pepper. Add hot vinegar mixture, stirring in.
3. Pour over cabbage; toss lightly to coat evenly. Chill thoroughly before serving. About 8 servings

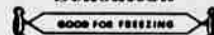
Wilted Lettuce

TO PREPARE: 20 MIN.

- 1 large head lettuce
- 6 slices bacon
- ½ cup water
- ¼ cup cider vinegar
- 2 tablespoons whipping cream
- 1 tablespoon sugar
- ¼ teaspoon salt

1. Tear lettuce into pieces and set in refrigerator.
2. Dice bacon slices. Put into a cold skillet. Cook slowly until evenly crisped and browned, frequently moving and turning with a spoon. Pour off and reserve fat as it collects. Set bacon aside on absorbent paper.
3. Put ¼ cup of the reserved bacon fat into the skillet. Stir in water, vinegar, cream, sugar, and salt. Heat mixture just to boiling, stirring well. Stir in the bacon pieces. Immediately pour vinegar mixture over the lettuce and toss lightly to coat thoroughly. About 8 servings

Frozen Cheddar-Cheese Salad Sensation



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The subtle flavor of green gage plums enhances the Cheddar-cheese richness of this delicious salad. For delightful luncheon fare, serve with petite loaves of home-baked bread.

TO PREPARE: 20 MIN.

TO FREEZE: 3-4 HRS.

- 1 No. 2½ can green gage plums, drained
- ¼ cup lemon juice
- 2 tablespoons sugar
- ¼ teaspoon salt
- 4 oz. Cheddar cheese, shredded (about 1 cup, shredded)
- 1 cup chilled whipping cream
- 1 to 2 drops green food coloring

1. Set control at coldest operating temperature, if using freezing compartment of refrigerator instead of freezer. Chill a bowl and rotary beater.
2. Cut plums into halves; remove pits; cut into small pieces. Mix in lemon juice, sugar, salt, and Cheddar cheese.
3. Using chilled bowl and beater, beat whipping cream until it is of medium consistency (piles softly). Fold whipped cream into plum mixture. Blend in food coloring. Turn mixture into a refrigerator tray. Freeze until firm, 3 to 4 hrs. Thaw slightly before serving. About 8 servings