



SALAD SURPRISE

Here's something very special for your next bridge club luncheon or when you're entertaining friends from out of town. It's simply a fruit salad plate and hot bread, but both are quite different and very, very good.

Here's the ingenious combination suggested by Jean Porter of the C and H Sugar Kitchen: A beautifully arranged fruit plate, plus yummy frosted orange rolls served warm. Iced or hot coffee or tea go well with this. The fruit plate is built around an unusual, and unusually good, strawberry and cottage cheese salad mold. (See recipe below.) Then there's a generous triangle of honeydew or Persian melon heaped high with balls of cantaloupe, honeydew, and watermelon—these marinated overnight in lemon juice and sugar. A bowl of mayonnaise or other favorite salad dressing may be passed separately. To fill in the "corners," and add interesting contrast, there is a peach half topped with coconut; a chunk of banana rolled in chopped walnuts; and a few bite-size roll-ups of pastrami or boiled ham centered with pickles. (You wrap the meat around the pickle, pin with toothpicks, then cut the whole thing into short lengths.)



Photo and recipe courtesy Jean Porter, C and H Sugar Kitchen

SURPRISE luncheon dish is suggested by Jean Porter of the C and H Sugar Kitchen. Home made rolls accompany a beautiful and unusual salad plate.

and let stand in a comfortably warm place until double in bulk (about 1 hour.) Punch down, form into 2 balls. Roll each separately into a circle about 1/4-inch thick, brush with melted butter and sprinkle with a mixture of 1 cup C and H pure Cane Granulated Sugar and the peel of 1 orange. With long knife cut into 12 pie-shaped wedges. Starting at wide end, roll up each long, slender triangle of dough toward narrow end. Set on greased cookie sheet, making sure that the tip is under the roll. (This will keep it from unrolling as dough rises.) Cover with damp cloth and let rise again until double in size. Bake in 425 degree oven about 15 to 20 minutes, or until nicely browned. Let cool a few minutes, then frost with Orange Frosting and serve while still warm. (Or, if you bake them early, reheat unfrosted rolls in oven, then frost just before serving.) Makes 24 rolls.

1 tablespoon lemon juice
About 2 tablespoons orange juice

Add orange peel to butter. Gradually work in powdered sugar and juice, a little at a time. Beat well until right consistency for spreading. Frosting should be fairly soft.

There's only one
SKIPPY

BEWARE OF IMITATIONS

LOOK FOR THE HAPPY LITTLE DOG

TOPS IN QUALITY!
LOW IN PRICE



ORANGE FROSTING

1 tablespoon soft butter or margarine
1 teaspoon grated orange peel
1 cup sifted C and H pure Cane Velvet Smooth Powdered Sugar

TWO-TONE STRAWBERRY MOLDS

Halve 2 cups strawberries, add about 1-3 cup C and H pure Cane Superfine Dessert Sugar (it dissolves ever so quickly), and toss gently. Dissolve 1 package strawberry-flavored gelatin in 1 cup boiling water. Drain juice from berries and add enough cold water to make 1 cup; add to gelatin. Pour a little of this clear gelatin into each mold; chill slightly, then arrange a few halves of berries over it, pretty side down. Add enough gelatin to cover the berries, then chill until firm. To rest of gelatin add 1/2 pint cottage cheese. Pour over gelatin in molds and return to refrigerator.

FROSTED ORANGE ROLLS

1 package granular or compressed yeast
1/2 cup lukewarm water
1 egg
2 tablespoons C and H pure Cane Granulated Sugar
1 1/2 teaspoons salt
2 tablespoons melted butter
1 tablespoon grated orange peel
3/4 cup orange juice
3 cups sifted flour
Soften yeast in water. Beat egg in mixing bowl. Add yeast, sugar, salt, butter, orange peel and juice. Stir in flour. Beat until smooth, adding a little more flour if necessary to make a soft dough. Turn out on lightly floured board and knead until smooth. Return to greased bowl. Grease top, cover

Barbecue Sauce

Planning a barbecue? Here's a new barbecue sauce that does wonderful things for hamburgers, chops or spareribs. "Western Barbecue Sauce" is a mixture of catsup, bottled seasonings and spices with enough California red dinner wine to give the sauce a subtle and interesting flavor accent. With your barbecue meal, serve more of the same California red dinner wine you used to prepare the sauce. Many California wines are available in 1/2 gallon jugs, a convenient size for entertaining.

WESTERN BARBECUE SAUCE

1 medium sized onion
1/2 cup butter or margarine
1/2 cup catsup
1 tablespoon Worcestershire sauce
1/2 cup California Burgundy, Zinfandel or other red dinner wine
1/4 cup wine vinegar
1 tablespoon fresh lemon juice
2 tablespoons brown sugar
1 tablespoon prepared mustard
1 teaspoon salt
1/4 teaspoon black pepper
1/4 teaspoon cayenne pepper
Chop onion and cook slowly in butter until golden. Add all remaining ingredients and simmer five to 10 minutes. Use to baste hamburgers, chops or spareribs while broiling or barbecuing.

1 1/2 tablespoons fresh lemon juice
1 1/2 tablespoons cornstarch
2 tablespoons cold water
1 1/2 cups halved seeded Tokay grapes
Chopped parsley

CHICKEN TOKAY

Handsome Tokay grapes are in the market now—so enjoy them to eat out of hand. Their handsome color invites you to start nibbling; their sweet flavor and crisp texture make you glad you accepted the invitation! These versatile grapes are a delightful addition to fruit cups and salads. Use small clusters to garnish salad and sandwiches. However you use them, you'll find Tokays make pleasant eating.

Here's quite an unusual use for Tokays, to get your cooking out of a rut. For "Chicken Tokay," brown chicken breasts, then simmer until tender with chicken broth, lemon juice and a dash of allspice. Thicken the liquid for a sauce, add halved Tokay grapes and heat just a minute longer; so grapes are hot but still crisp textured. Served with fluffy rice, it's delicious to eat and pretty as a picture, with colorful Tokays and a sprinkling of vivid parsley over the golden chicken. It's a dish simple enough to suit conservative appetites, yet elegant enough for discriminating guests.

Sprinkle chicken with salt and pepper. Brown slowly in butter. Add broth, allspice and lemon juice, and simmer until tender, about 30 minutes. Stir cornstarch into cold water, add to liquor in pan, and stir until sauce boils and is clear and thickened. Add grapes, and heat gently a minute longer. Serve at once, sprinkle with parsley.

Makes 6 servings.
Note: 1 large frying chicken may be substituted for the chicken breasts, if desired.

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CHICKEN TOKAY
6 frying chicken breasts
Salt
Pepper
2 tablespoons butter or margarine
1 1/2 cups chicken broth
Dash allspice

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