

Accentuate...

It's often the unique, unusual ingredients that contribute distinction and fine flavor to everyday food. The achievements of great cooks rest on their imaginative combinations of spices, herbs and flavors. Be creative! Be different! Dare to experiment!

PURPLE PLUM CRUNCH

TO PREPARE: 30 MIN.

TO BAKE: 40-45 MIN.

- 5 cups pitted, quartered fresh purple plums
- ¼ cup firmly packed brown sugar
- 3 tablespoons flour
- ½ teaspoon ground cinnamon
- ½ cup butter, melted and cooled
- 1 cup sifted flour
- 1 cup sugar
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ¼ teaspoon ground mace
- 1 egg, well beaten

1. Put plums into an ungreased, shallow 2-qt. baking dish or casserole.
2. Sprinkle plums with a mixture of brown sugar, flour, and cinnamon; mix gently with a fork.
3. To prepare topping, sift together flour, sugar,

baking powder, salt, and mace; add to the beaten egg and stir with a fork until mixture is crumbly. Sprinkle evenly over plums in baking dish. Pour the melted butter evenly over the topping.

4. Bake at 375° F 40 to 45 min., or until topping is lightly browned. Serve warm with cinnamon whipped cream or Orange Whipped Cream-Cheese Topping.

6 to 8 servings

Orange Whipped Cream-Cheese Topping (about 1½ cups)—Beat 8 oz. softened cream cheese until very fluffy. Blend in 1 tablespoon sifted confectioner's sugar and 2 teaspoons grated orange peel. Gradually add 2 tablespoons cream and 2 tablespoons orange juice, beating until smooth. Spoon into a serving bowl.

SWEET-SOUR GREEN BEANS

TO PREPARE: 20 MIN.

- 2 10-oz. pkgs. frozen French-style green beans
- 1 medium-size onion, sliced
- 1 clove garlic, minced
- 1 bay leaf
- ½ teaspoon salt
- Few grains ground nutmeg
- Few grains black pepper
- 3 tablespoons tarragon vinegar
- 2 tablespoons sugar
- 3 whole cloves
- 3 tablespoons butter or margarine
- 1 tablespoon chopped parsley

1. Cook beans according to package directions using the onion, garlic, bay leaf, salt, nutmeg, and black pepper. Drain, reserving liquid. Remove bay leaf. Set beans aside to keep warm.

2. If necessary, add water to reserved liquid to measure ¾ cup liquid. Add the vinegar, sugar, and cloves to liquid. Bring to boiling; boil until liquid is reduced about one-half, about 20 min. Remove cloves. Stir in the butter and parsley. Pour sauce over beans. Serve immediately.

6 to 8 servings

the fine flavor

LIMAS IN SOUR CREAM

TO PREPARE: 30 MIN.

- 1 10-oz. pkg. frozen lima beans
- 3 slices bacon, diced and panbroiled
- 1 cup thick sour cream
- 3 tablespoons milk
- 2 tablespoons tomato paste
- 1½ tablespoons instant minced onion

Cook beans according to package directions; drain. Return beans to saucepan. Blend in bacon and a mixture of the remaining ingredients. Heat over low heat, stirring constantly, until hot. Do not boil. If desired, garnish with sieved hard-cooked egg yolk and additional crisp crumbled bacon.

About 4 servings

ORANGE ICED COFFEE

Prepare 4 cups double-strength coffee beverage (use 4 tablespoons instant coffee to 4 cups hot water). Pour hot coffee beverage over 2 medium-size oranges, sliced. Let stand 30 min. Remove orange slices and chill coffee thoroughly. To serve, pour coffee beverage into tall glasses. Stir in desired amount of sugar. Top each serving with sweetened whipped cream and a sprinkling of equal parts of grated orange peel and shaved unsweetened chocolate. Serve immediately.

About 4 servings

JELLIED VEAL

TO PREPARE: 15 MIN.

TO COOK: 2-2½ HRS.

- 2 lbs. veal shank
- 1 lb. veal shoulder
- 2 qts. boiling water
- 1 tablespoon salt
- 10 peppercorns
- 1 bay leaf
- ¾ teaspoon ground ginger
- ¼ teaspoon black pepper

1. Set out a 9½x5¼x2¼-in. pan.

2. Put meat into a large, heavy sauce pot with the boiling water, salt, peppercorns, and bay leaf. Bring to boiling. Skim off foam. Cover, reduce heat and simmer slowly about 2 hrs., or until meat is tender. Remove meat from broth.

3. Strain the broth and return it to sauce pot. Bring to boiling and boil rapidly, uncovered, until 1 qt. liquid remains.

4. Remove the meat from bones. Put through medium blade of a food chopper. Add meat to the broth with the ginger and pepper. Turn into loaf pan and cool. Chill until firm.

5. When ready to serve, unmold onto a chilled serving plate. Slice and serve with lingonberry preserves or pickled beets.

10 to 12 servings

NORWEGIAN MEAT BALLS



A delicious reminder of the ground-meat miracles in traditional Scandinavian cookery.

TO PREPARE: 40 MIN.

- 2 tablespoons butter or margarine
- ¼ cup finely chopped onion
- 1 lb. ground beef
- ¼ lb. ground lean pork
- ½ cup (½ slice) soft bread crumbs
- ½ cup milk
- 1 egg, beaten
- 2 teaspoons sugar
- ¼ teaspoon salt
- ¼ teaspoon Accent
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground allspice
- 2 tablespoons butter or margarine
- 3 tablespoons flour
- 1 teaspoon sugar
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 2 cups liquid (cream and water)

1. Heat butter in a large, heavy skillet. Add onion and cook until transparent.

2. Mix together lightly the onion, beef, pork, crumbs, milk, beaten egg, and a mixture of the 2 teaspoons sugar, ¼ teaspoon salt, Accent, nutmeg, and allspice. Shape into 1-in. balls.

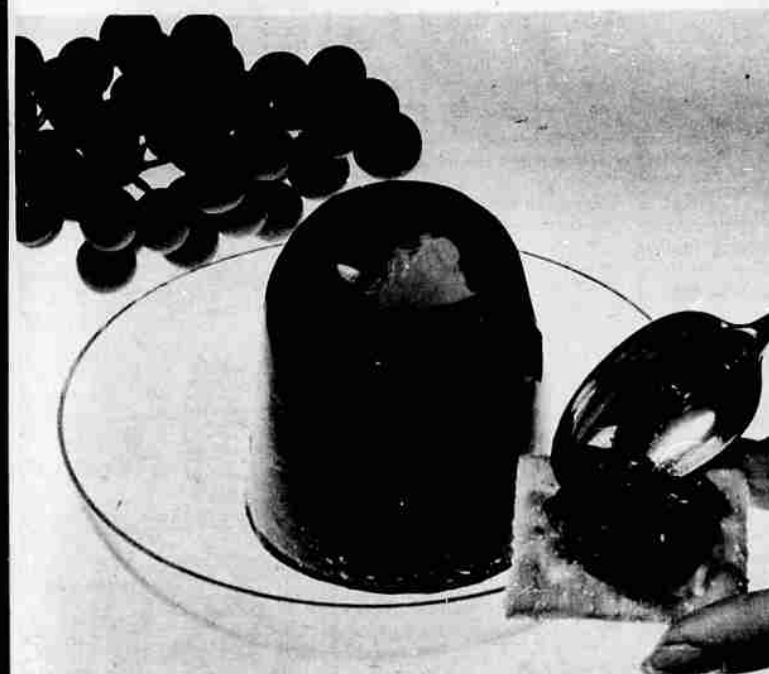
3. Heat remaining butter in the skillet. Add meat balls and brown evenly. Remove meat balls to warm serving dish; set aside to keep warm.

4. Blend dry ingredients into the fat in skillet. Heat until mixture bubbles. Add liquid gradually, stirring constantly; bring rapidly to boiling. Pour gravy over meat.

6 servings

No jelly tastes like the kind you make yourself!

Easy! Thrifty! No failures—and only one-minute boil with Certo or Sure-Jell!



Sure-Jell and Certo are brands of pectin... the fruit substance that causes jelling. The amount of pectin in fruits varies—so Sure-Jell or Certo takes the guesswork out of jam and jelly making. Recipes with package and bottle. Products of General Foods.



Recipe: perfect homemade grape jelly. Crush 3½ lbs. ripe Concord grapes. Cover; simmer 10 min. with 1½ cups water. Place in jelly bag; squeeze out juice. Mix 5 cups juice with 1 box Sure-Jell in large saucepan. (Or use liquid Certo—recipe on bottle.)



Bring to boil over high heat, stirring constantly. At once, stir in 7 cups sugar; bring to boil again. Boil hard 1 min. only, stirring constantly. This short boiling time gives you fresher flavor. And less juice boils away, so you get up to 50% higher yield!



Remove from heat; skim off foam and pour into glasses. Paraffin at once. Yield: 12 medium glasses at the cost of mere pennies a glass! And you're sure of perfect results with all kinds of fruits when you use powdered Sure-Jell or liquid Certo!

Purple Plum Crunch is an unusual version of the old-fashioned cobbler. The tangy sweetness of purple plums is perfectly complemented by a rich, crunchy topping and a whipped cream-cheese sauce.