



BRUNCH

BRUNCH MEANS EASY ENTERTAINING

Brunch is a form of entertaining easy on the hostess and guests alike. For the busy mother, a midweek brunch does not conflict with evening or weekend plans for the family. And for the working girl, Saturday morning or Sunday-after-church are convenient times to have friends in.

Brunch is also an easy little meal to plan, built around one or two main dishes and an ample supply of coffee. The meat in the menu is usually one of the standard breakfast favorites; sausage, ham or bacon. Eggs, hot breads and fruit are also right at home at brunch.

two rows in baking dish. Place sausage pattie on top of each muffin. Bake in a moderate oven (350 degrees) for about 20 minutes.

Tint applesauce pink with red food coloring and serve with the sausage and muffin bake. Another pleasing way to serve the applesauce is to add a few tiny cinnamon candies just before serving.

BAKED SAUSAGE AND EGGS
Yield: 8 servings
1/2 pound package brown 'n serve sausage patties

8 eggs
2 teaspoons salt
1/4 teaspoon pepper
1/2 teaspoon marjoram
3 tablespoons butter or margarine

Lightly grease the sides of 8 custard cups. Place a sausage pattie in the bottom of each cup and break an egg on top of each. Combine salt, pepper, and marjoram. Sprinkle each egg with some of the seasoning. Dot with butter. Bake in a moderate oven (350 degrees) for about 20 minutes or until eggs are firm.



SHRIMP CACCIATORE is a delightfully new idea that comes in particularly appropriately in October which is also Shrimp Fiesta Month. The famous cacciatore with succulent shrimp is suggested for an unusual party dish. It is suggested that it be served with red wine and thick slices of Italian bread.

LUXURY LUNCHEON
The next time you have the "gals" over, serve hot baked crab. Combine 1/2 cups crabmeat with 1 (10 1/2-ounce) can undiluted celery soup; season with chopped green pepper, instant minced onion and Worcestershire sauce. Blend in 3/4 cup coarsely cut ripe olives and 1/2 cup mayonnaise. Turn into a casserole or baking shells, top with bread crumbs, and bake in a moderate oven until heated through.

GOOD IDEA
Top the batter of your favorite quick raisin coffee cake with this mixture. Combine 1/4 cup each honey, sugar, soft butter and flour with 1/2 cup chopped almonds. Bake as usual.

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SHRIMP CACCIATORE

2 pounds fresh or frozen shrimp
1-3 cup olive oil (or other fat)
1/2 cup minced onion
1/2 cup minced green pepper
2 cloves garlic, minced
1 No. 2 can tomatoes
1 can (8 oz.) tomato sauce
1/2 cup red New York State wine
2 teaspoons salt
1/4 teaspoon black pepper
1/2 teaspoon allspice
1 bay leaf, crumbled
1/4 teaspoon thyme
Dash cayenne pepper

Shell and devein shrimp. Cook 3 to 5 minutes in simmering water. Then heat olive oil in large skillet. Add onion, green pepper and garlic, cook gently, stirring occasionally, until onion is tender. Then add remaining ingredients. Simmer rapidly, uncovered, twenty minutes. Add cooked shrimp and heat through. Serve with spaghetti, rice or toasted croutons. Makes 6 servings.

ELEGANT ENTREE
Bake this elegant entree for dinner guests. Arrange chicken breasts in baking pan, dot with butter or margarine and season with herbs. Pour chablis or sauterne wine around chicken and bake at 350 degrees, basting frequently. About 15 minutes before serving time, add cooked artichoke hearts and baste them generously with wine butter sauce. Serve with browned rice casserole, and French style green beans and a tossed green salad.

READY NOW
The winter crop of Calavo avocados is on the market. Cut buty-ripe avocados into halves lengthwise and fill with curried shrimp. Place in a slow oven and bake 15 minutes to heat the Calavo through. Serve with crisp golden brown latticed potatoes.

DELIGHTFUL
For after-skating refreshments serve hot spiced apricot whole fruit nectar with thin slices of fruit cake and fresh doughnut balls. Keep the nectar hot by or in an old-fashioned ironstone tureen.

NEW FLAVOR
Mashed avocado adds a delightful new flavor to French dressing. Use your favorite recipe for a simple dressing. Then just before you're ready to dress your salads combine equal parts French dressing and mashed Calavo avocado.

TRY THIS
Make your creamed turkey elegantly rich by adding some chunks of meaty ripe olives. The pieces of shiny ripe olives also add interesting color contrast to this popular entree.

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DAILY ON THE COMIC PAGE
Herald and News
STARTING MONDAY, OCT. 17

Brown and serve sausage is a good brunch meat as it is so little bother. It comes already shaped in patties or links, and cooked except for the last minute browning. Because it has been cooked in advance, drippings are kept to a minimum. This makes possible some interesting recipe combinations of hot bread and sausage, baked together. A national home economist for the meat packer who created brown 'n serve sausage, recommends a Sausage and Muffin Bake. In this recipe, bakery English muffins and brown 'n serve patties are baked in a spicy sauce to create a major sensation at serving time.

Sausage patties and eggs baked in individual custard cups are another scene-stealer. Try either of these dishes at your next forenoon gathering. They are easy, and yet fancy enough for company.

FALL BRUNCH
Fresh Fruit Bowl
Sausage and Muffin Bake
Applesauce
Coffee
Mints

SAUSAGE AND MUFFIN BAKE
Yield: 4 servings
1/2 pound package brown 'n serve sausage patties
4 small English muffins
4 eggs
1/2 cup milk
1 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon marjoram
1/4 teaspoon rosemary
1 pound can applesauce
Red food coloring

Split English muffins in half and toast. Beat eggs together with milk. Add salt, pepper, rosemary, and marjoram. Pour egg mixture into a lightly greased 12 by 7 1/2 by 2 inch baking dish. Place toasted English muffins in

FOOD TIPS

POPULAR SWEET
Hot peach desserts are popular in winter. Place 4 canned cling peach halves in a shallow baking dish. Fill their cups with a mixture of 1/4 cup each flour and brown sugar, 2 tablespoons butter and 1/4 teaspoon cinnamon. Bake in a moderate oven about 20 minutes. Serve with cream.

NEW FRUIT SALAD
Fill avocado halves with well-drained canned fruit cocktail combined with fresh grapefruit sections. Top with a dressing of sour cream with a dash of lemon juice and sugar, and sprinkle with toasted almond slivers or toasted coconut. This makes an elegant salad for bridge club refreshments. Open-faced chicken sandwiches go well with it, too.

TINTED SUGAR
To dress up cookies, cakes and desserts sprinkle tops with colored sugar—quick, easy, and inexpensive. With a fork blend vegetable food coloring into 1/4 cup sugar; 6 drops for light color, 12 drops for medium, 24 drops for dark. Let sugar dry on wax paper at room temperature. Store in small screw-top jars.

• Newspaper SPOT ADS are inexpensive

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