

FORM & FLAVOR (Continued)

Molded Rice

Mold rice to accompany vegetables and main dishes. Cook rice according to package directions. Lightly butter a ring mold or individual molds. Turn cooked rice into mold, packing down gently with a spoon. Invert onto serving platter; lift off mold. Sprinkle rice with finely chopped parsley.

Bacon-Nut Corn Sticks

TO PREPARE: 25 MIN.

TO BAKE: 10-15 MIN.

- 1 cup sifted flour
- 1/4 cup sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup yellow corn meal
- 1/2 cup coarsely chopped pecans
- 6 to 8 slices bacon, cut in 1/2-in. sqs., panbroiled, and drained
- 1 egg, well beaten
- 1 cup buttermilk
- 5 tablespoons shortening, melted and cooled

1. Sift the first 5 ingredients together into a bowl. Thoroughly mix in the corn meal, nuts, and bacon.
2. Blend together egg, buttermilk, and shortening.
3. Make a well in the center of the dry ingredients; add liquid all at one time. Beat only until combined.
4. Spoon mixture into 12 hot, greased corn-stick pan sections.
5. Bake at 425°F 10 to 15 min. 1 doz. corn sticks

Squash in Orange Shells

TO PREPARE: ABOUT 50 MIN.

TO HEAT: 18-20 MIN.

- 1 medium-size Hubbard squash
- 3 medium-size oranges
- 1/4 cup butter or margarine
- 1/2 cup firmly packed brown sugar
- 2 teaspoons salt
- 1/2 teaspoon white pepper
- 2 teaspoons grated orange peel
- 1/4 cup (about 1 oz.) slivered blanched almonds

1. Wash, cut into halves, and remove seeds and fibers from squash. Cut it into pieces and pare. Put into a saucepan with a small amount of boiling water. Cover, bring to boiling, and cook 35 to 40 min., or until tender.
2. Meanwhile, using a narrow, sharp-pointed knife, mark points forming a saw-tooth line around the center of each orange. Cut through marked lines to center of pulp. Pull halves apart. Extract the juice; remove and discard all membrane from orange shells. Reserve shells and 1/2 cup juice.
3. Drain cooked squash if necessary; mash thoroughly. Add orange juice, butter, and a mixture of the brown sugar, salt, pepper, and orange peel. Whip until light and fluffy.
4. Pile squash mixture lightly into orange shells and place in muffin-pan wells. Top with almonds.
5. Heat in a 450°F oven 18 to 20 min., or until lightly browned. If desired, garnish with parsley. Serve immediately. 6 servings

Pyramids

A hint of lime adds an individual touch to these rich butter cookies.

TO PREPARE: 20 MIN.

TO BAKE: 30 MIN.

- 1 1/4 cups sifted flour
- 2 tablespoons confectioners' sugar
- 1 teaspoon grated lime peel
- 1/2 cup unsalted butter, chilled and cut in pieces
- 1 tablespoon butter
- 1/4 teaspoon lime juice
- Vanilla Confectioners' Sugar

1. Sift flour and sugar together into a bowl. Mix in the lime peel.
2. Cut in the butter with a pastry blender or two knives until mixture becomes a soft dough (requires working beyond the stage when mixture resembles coarse corn meal). Blend in lime juice.
3. Break off small pieces of dough and shape into small pyramids. Transfer to cookie sheets.
4. Bake at 300°F 30 min. Remove cookies to cooling racks. While cookies are still warm, roll in Vanilla Confectioners' Sugar. Cool completely and roll again. About 4 1/2 doz. cookies

For Vanilla Confectioners' Sugar—Cut a vanilla bean lengthwise and then crosswise into pieces. Poke pieces down into 1 to 2 lbs. confectioners' sugar at irregular intervals. Cover tightly and store. (The longer sugar stands, the richer the flavor.) When necessary, add more sugar to container. Replace vanilla bean when aroma is gone.

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