



SHRIMP RIO GRANDE

Most Southwesterners like their shrimp big and pink and firm, their sauces spicy. In San Antonio, across the square from the Alamo, they specialize in a tiny restaurant, in sea foods, delectable food served as only Texan restaurants can serve it... as though they had invited you to dinner. This recipe for Shrimp Rio Grande came from San Antonio. Offer it with spoonbread and melted butter.

SHRIMP RIO GRANDE

1 pound shrimp, fresh or frozen
 1/2 cup (1/2 stick) butter or margarine
 1/2 cup chopped onion
 2 tablespoons minced celery
 1/4 cup flour
 1 to 2 tablespoons chili powder

der
 1 1/2 teaspoons salt
 1/2 teaspoon cinnamon
 2 1-pound cans peeled tomatoes
 Clean 1 pound shrimp, fresh or frozen. Cook onion and celery in butter or margarine until soft but not browned. Stir in flour, chili powder, salt and cinnamon. Add tomatoes, stirring to blend. Simmer gently, stirring frequently, about 10 minutes. When ready to serve, add shrimp and cook five minutes longer or until shrimp are firm. Sauce may be made ahead and stored, in which case the sauce should be brought to a boil before adding shrimp. Serve with a firm-type spoonbread, such as the one given here, or on hot fluffy rice. Makes 4 to 6 servings.

SPOONBREAD

1 cup water
 6 tablespoons grits
 2 tablespoons butter or margarine
 1 tablespoon sugar
 1/2 teaspoon salt
 1 cup milk
 2 eggs, well beaten
 1/2 cup corn meal
 Bring water to boil in medium saucepan. Add grits and cook, stirring constantly, until thickened (time depends on type of grits used). Stir butter into hot grits. Add sugar, salt, milk, and eggs. Stir to blend. Add corn meal and stir until smooth. Turn into a well buttered 1 quart casserole or baking dish. Bake at 350 degrees (moderate oven) about 1 hour or until firm.



TRY A BRUNCH main-course that is designed to stay hot on the buffet table. Serve scrambled eggs in a scooped-out, hot, toasted bread loaf. Slice and serve with a taste-appealing mushroom-cheese sauce that boasts the provocative accent of a lemon-lime carbonated beverage.

New Tendered Beef Offers Choice

With the introduction of a new tendered beef by one of America's best known companies into many parts of the United States and Canada, homemakers may now choose whether to dry or moist-heat cook many beef cuts that were formerly recommended for only moist-heat cookery.

This new beef is fresh in flavor and dependably tender. Oven roasting is even recommended for the brisket, chuck and English cuts of beef but only tendered beef is recommended to be used in these recipes. Check your meat counters for tendered beef.

OVEN-ROASTED BRISKET

WITH WINTER VEGETABLES

4 pounds tendered beef brisket, rolled and tied
 2 tps. salt
 1/4 tsp. pepper
 2 medium acorn squash
 4 ounce can crushed pineapple, drained
 Brown sugar
 2 medium tomatoes

2 tbs. fine, dry bread crumbs
 1 tbs. soft butter or margarine
 1/4 tsp. basil
 Rub salt and pepper over the surface of the roast and place it on rack in shallow, large open pan. Insert a meat thermometer into the center of the brisket. Do not add water or cover. Roast in a slow oven (325 degrees) about 2 1/2 hours for medium done or 3 hours for well done. About 2 hours before roast is done, split squash lengthwise and remove seeds. Place squash cut side down around brisket and allow to steam for 1 1/2 hours.
 Turn squash, fill centers with pineapple and sprinkle with brown sugar. Cut tomatoes in halves. Prepare topping of bread crumbs, butter, basil and spread on cut side of tomatoes. Place tomatoes cut side up around brisket during last 1/2 hour of roasting time. Remove roast to warm platter and surround with tomatoes. Serve squash from separate serving dish.

Brunch - Informal
Easy Entertaining

A definitely American innovation is a striking combination of breakfast and lunch called brunch. It's a delightfully informal meal to share with family or friends and one of the newest ways to entertain.

In a land where "gulp and go" breakfasts are sadly, but often, the rule, a Sunday or weekend brunch should be, by strict contrast, a meal of luxurious relaxation. So that the hostess, too, might relax she should plan a brunch that can be served buffet-style.

Fresh Fruit

Buffet Scrambled Eggs
 Mushroom Cheese Sauce
 Sausage Links

Beverage

Buffet Scrambled Eggs is a recipe that keeps the hostess out of the kitchen during the meal. Hot and creamy delicious scrambled eggs are spooned into a scooped-out, toasted-in-butter loaf of unsliced bread so that the eggs remain hot as the guests serve themselves. Serve by cutting in thick slices so that each person gets a slice of the hot, toasted fresh bread, as well as a generous portion of scrambled

The Mushroom Cheese Sauce is a cinch to make — even the hostess can sleep late. It's made by combining a can of cream of mushroom soup, grated cheese and a bottle of lemon-lime carbonated beverage. The provocative citric flavor of the lemon-lime carbonated beverage gives the sauce a flavor lift that's distinctive.

BUFFET SCRAMBLED EGGS

Mushroom Cheese Sauce

1 can condensed cream of mushroom soup
 1 (7-ounce) bottle lemon-lime carbonated beverage
 1/4 teaspoon nutmeg
 1/2 pound processed sharp cheddar cheese, grated

Place mushroom soup in top of double boiler. Stir until smooth. Slowly stir in lemon-lime carbonated beverage. Add nutmeg and cheese. Cook over boiling water, stirring occasionally, until cheese

is melted and smooth. Serve hot sauce over Buffet Scrambled Eggs. Makes 2 cups sauce.

Buffet Loaf
 1 (1 1/4 pound) loaf unsliced bread (day old)
 1-3 cup melted butter or margarine

Trim crusts from bread. Cut out center of bread leaving about one-inch thickness at bottom and sides. Brush loaf with melted butter. Bake in 400 degree oven for 10 to 15 minutes or until lightly browned.

Scrambled Eggs

12 eggs
 3/4 cup light cream
 1 teaspoon salt
 1/4 cup butter or margarine

Beat eggs until blended. Add light cream and salt. Mix thoroughly. Melt butter in a large skillet. Add eggs and cook over medium heat, stirring constantly, until eggs are set. Spoon into hot Buffet Loaf and serve with Mushroom Cheese Sauce. Makes 6 to 8 servings.

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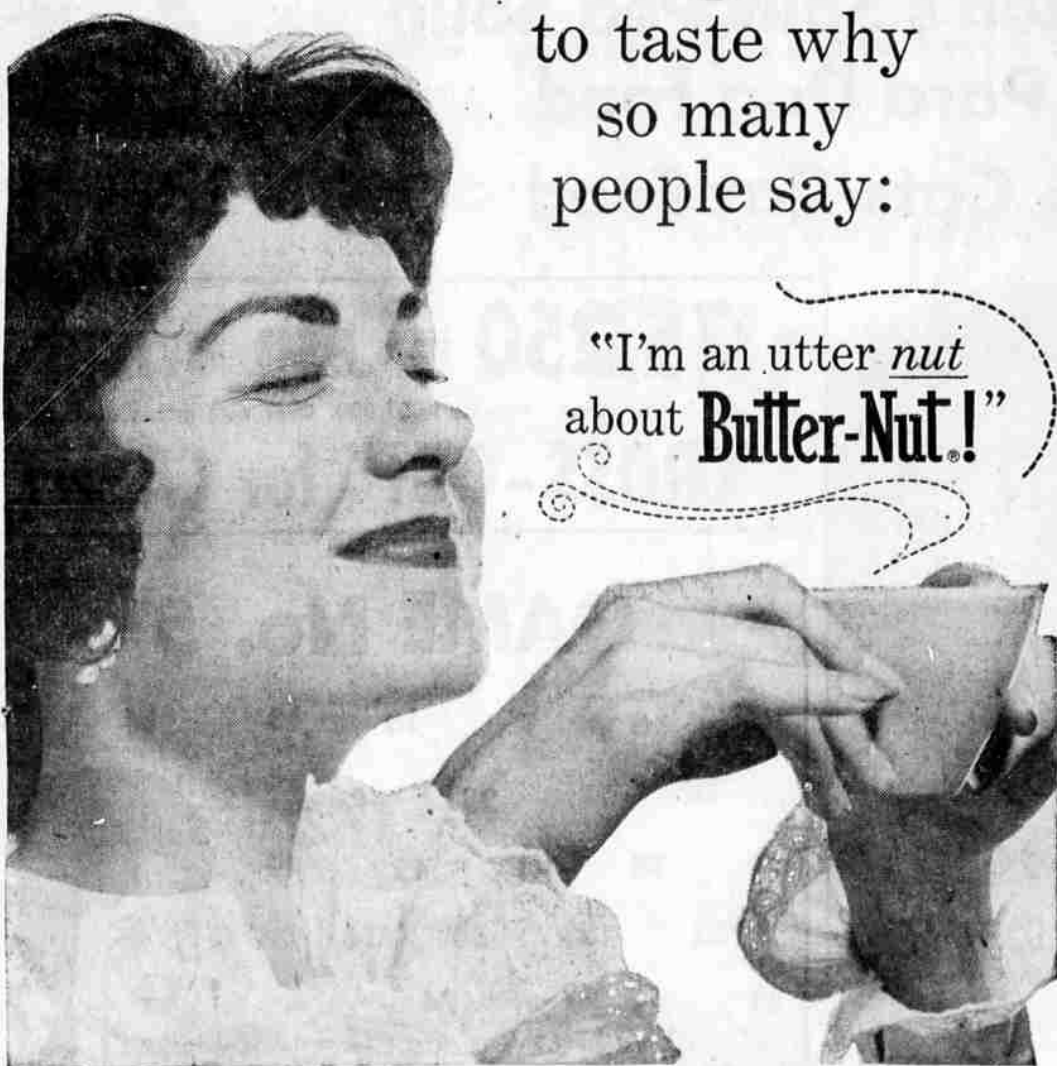
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PEACHY PANCAKES: Follow directions on Betty Crocker Buttermilk Pancake Mix package. Top with Cling Peach Syrup. Drain 1 can (1 lb. 13 oz.) Cling Peach slices. Heat 1 cup maple-flavored syrup with 2 to 3 tablespoons of butter. Add peaches to syrup and heat.

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