PICTURE PIES

Make A Worthy Pie-Shell Frame for your masterpiece filling:

Doily Edge— press crust flat on rim. Pinch every half inch with forefinger between thumb and forefinger. With knife tip, outline tiny "half-moons".

ALL ABOUT FOOD CLIP 'N' FILE
By Tested Recipe Institute

Create A Cut-Out Top: Cut cheese slices into scallop-edged wedges, or use a cooky cutter to make fancy shapes for topping pie.

Or, bake pastry cut-outs; then put over pie just before serving.

Add Extra To Your Subject:

- Grated orange peel in apple or cheese pie;
- Chopped dates and nuts in peach, apricot or pineapple pie;
- Nutmeg or cinnamon in chocolate and coffee pies.

Develop Serving Artistry:

- Spoon sour cream on warm apple pie;
- Crown berry pies with warm lemon or vanilla pudding and chill;
- Pipe a rim of softened cream cheese around apple, peach or cherry pie.

10-27

SURE TO PLEASE — Fall is here and where could you find a finer casserole to set before your "king" and hungry little followers than this one of canned beans and franks in tomato sauce. As an added touch slices of tomato are dressed with grated Cheddar cheese.

Beans And Franks Casserole Is Hit

Fall changes expressions in so many ways that our daily living patterns are definitely influenced by them. Days grow shorter moving our entertainment inside. Cooler weather brings about a change to slightly heavier clothing and menus call for more hot and substantial foods. One popular food which adjusts itself to any season is canned beans and franks in tomato sauce.

All summer long the children have had these good beans served piping hot in toasted frankfurter rolls, heated plain, or splashed with a little relish. And when you look back didn't you and Dad enjoy them too? Of course, you did, but now it's time to put aside the childish ways for a new recipe . . . one certain to please Dad on any workday evening or company on a chilly Saturday night after a football game. Everyone will enjoy serving this casserole:

BEANS AND FRANKS ITALIENNE

- 1 can (1 pound) beans and franks in tomato sauce
- ¼ teaspoon leaf oregano, crushed
- Dash garlic powder
- 3 slices tomato
- ¼ cup shredded sharp Cheddar cheese

Blend beans and franks with oregano and garlic in a 1-quart casserole. Top with tomato slices; sprinkle with cheese. Bake in a moderate oven (350 degrees) for 30 minutes. Makes 2 to 3 servings.

Casserole Saves Mom Many Hours

Few homemakers have time for elaborate cooking during fall cleanup. Yet mealtimes roll 'round just as regularly and the clan always pops up as hungry as ever.

If this is the condition in your home now, or soon will be, you will be interested in this blue cheese lamb casserole. It is the kind of main dish that you can get ready early and store in the refrigerator until baking time.

The casserole will maintain your reputation as a skillful cook, too, for even though it is a time-saving dish, it has the elements of a gourmet entree due to the addition of American blue cheese. This zesty, blue-marbled member of the cheese family, once considered suitable only for special occasions, now is an everyday favorite thanks to its moderate price tag.

In the following recipe, a topping of crumbled blue cheese performs the magical but simple act of transforming a homespun lamb noodle dish into a delicacy.

BLUE CHEESE LAMB CASSEROLE
(Six Servings)

- 1½ pounds lamb shoulder, cubed
- ¼ cup butter
- ¼ cup chopped green pepper
- 2 cups cooked noodles
- 3 tomatoes, quartered
- 1 cup milk
- 1 teaspoon salt
- 1 teaspoon frozen chopped chives
- ½ teaspoon garlic salt
- ½ cup crumbled American blue cheese (about 3 ounces)

Brown lamb well in butter. Add green pepper and cook gently until pepper is tender. Add noodles, tomatoes, milk and seasonings. Pour mixture into a 1½-quart casserole. Bake at 350 degrees about 20 minutes. Then sprinkle blue cheese on top and bake about 10 to 15 minutes longer.

Shrimp Boats

- ½ cup ripe olives
- 1 (4½ ounce) can deveined shrimp, drained
- ¼ cup chopped celery
- 2 tablespoons mayonnaise
- 1 tablespoon chopped dill pickle
- 1 teaspoon prepared mustard
- 1 teaspoon instant minced onion
- ½ teaspoon poppy seed
- ⅛ teaspoon pepper
- 2 frankfurter buns

Cut olives into small pieces, reserving four whole ones for garnish. Chop shrimp, saving eight for garnish. Combine all ingredients except buns. Split frankfurter buns lengthwise and toast lightly. Spread shrimp-olive mixture on cut side of buns. Top each with two whole shrimp and an olive. If desired, add green onion piece or pickle slice for a "mast" or "sail."

DOGS THRIVE ON ITS WHOLESOME GOODNESS

Specialties in Gourmet

By RUTH KING

A wife spends more time in the kitchen than any place in the house. This being the case, it follows that the kitchen should be as attractive as possible. This can be done with a kitchen that looks outdoors through a glass wall or sliding doors opening onto a patio or garden. The view of the garden can be matched on the inside with garden colors. This is where ceramic tile fills the bill. It comes in more than 200 shades, so it will be easy to match the colors of your garden flowers.

AMERICAN COW-BELLES OFFER BEEF COOKBOOK

A copy of "Roundup of Beef Cookery," containing more than 400 recipes and menus covering all uses of beef in every form reached the food editor's desk recently as a gift from Mrs. D. E. Alexander of Napa, Calif.

Mrs. Alexander, a former resident of Klamath Falls, has been active for several years in California in the promotion of beef through various groups. Through efforts of the women's auxiliary of the California Cattlemen's Association, information on the use of beef including recipes, has reached thousands of housewives on the Pacific Coast.

Booths have been sponsored at fairs, hundreds of thousands of attractive recipes on cards for card files have been distributed and the educational program has benefitted not only established homemakers but new brides and those about to be.

The 196-page volume was edited by Demetria Taylor in collaboration with the American National Cow Belles, Inc., and published by Sterling Publishing Co., Inc., Mrs. Taylor is one of America's leading cooking writers, columnist for the Parade section of the Sunday newspapers, and author of several popular cookbooks.

Most of the recipes have a distinct Western flavor, coming as they do from ranch wives. "And who would know more about the best beef recipes than the wives of cattlemen?" says the introduction.

"From a completely glamorized hamburger to a savory beef ragout, each recipe has originality and imagination. Best, of all, the recipes fit into every budget from high to low, and range from family meals to company dinners for a large group of people."

Each section of the cookbook is delightfully illustrated.

Because our family likes high seasoning we pass along this recipe from "Roundup of Beef Cookery."

WEST COAST PEPPER STEAK

- 2 lbs. round steak, 1 inch thick
- 3 large onions, sliced
- 3 tablespoons salad oil
- 4 green peppers, seeded and cut in strips
- 1 garlic clove

Use specially-seasoned meat tenderizer. Do not add salt. Pierce both sides deeply with sharp fork to insure penetration and seal in juices and flavor. Let stand at room temperature for 1 hour or cover loosley and refrigerate over night. Heat 2 of your 3 tablespoons of oil and cook onions in heavy skillet until tender; remove to plate. Cook steak in remaining hot oil (one tablespoon) until done to your taste; 5 to 6 minutes for rare, 6 to 7 minutes for medium. Return onions and peppers to skillet; reheat over low heat. Arrange onions on one end of steak platter and peppers on other. Serve with suggested menu: Spanish rice, squash, cucumber salad and raspberry tapioca parfait.

1001 WINNERS NALLEY'S COUNTRY CUPBOARD CONTEST

1st PRIZE $5,000 IN CASH and 1 OWENS FLAGSHIP CRUISER!

OWENS 25' FLAGSHIP Family Express Cruiser has more space for more fun afloat for more people! It features the new Flagship Marine V8 Engine. For top all-around performance, matchless economy and dependability—it's OWENS!

2nd PRIZE $2,500 IN CASH and TWA "Royal Ambassador Service" Paris Vacation for 2!

TWA takes you on a "Royal Ambassador Service" adventure to Paris for two exciting weeks. You'll fly the finest passenger service ever offered airline travelers. It's TWA Super Jet for a truly memorable vacation for two!

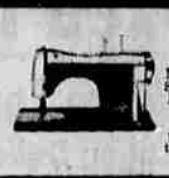
3rd PRIZE $1,500 IN CASH and 1 FALCON STATION WAGON!

FORD FALCON Station Wagon...the world's most successful new car! It has more of everything you want most in a compact car. Economy and performance, luxury and roomy comfort, plus FORD built-in quality!

PLUS 998 ADDITIONAL PRIZES

17 WESTINGHOUSE Refrigerator-Freezers Exclusive features keep foods fresher longer! Both a full-sized refrigerator, a full-sized freezer, plus roll-out drawer. You can be sure if it's WESTINGHOUSE.

25 KEYSTONE MOVIE CAMERAS KEYSTONE 8mm Turret Model Movie Cameras with automatic Electric Eye. For the finest home movies you've ever taken just press the button, and like magic the picture is perfect!



25 NECCHI Portable Sewing Machines NECCHI Portable Sewing Machines! It features simple push-button operation, and provides you with the easiest sewing you've ever seen!

150 ZEBCO Fishing Sets ZEBCO Rod-N-Reel Combination fresh water spin fishing equipment. Impervious to rust, salt water corrosion, heat and cold. ZEBCO'S exclusive feathertouch control.

281 SYLVANIA Transistor Radios SYLVANIA Transistor Radios... perfect reception with this tops in transistors! You'll enjoy radio wherever you go with SYLVANIA!

500 GRUEN Watches GRUEN Watches. In winner's choice of ruggedly handsome man's model or enchantingly beautiful woman's style. 17-jewels. It's the timepiece you'll proudly wear!

EASY TO ENTER • EASY TO WIN • JUST LIKE A GAME

Supply the missing names of the foods in Nalley's Country Cupboard

CONTEST RULES

1 In the Country Cupboard pictured here are 12 of the more than 150 Nalley's products sold in Food Stores. The names of 5 are missing but they can be easily identified by the descriptions of each and matched with the proper names at the bottom of the cupboard illustration. *Just supply the missing names. All the clues are right here.* But, if you are not absolutely *sure* of your answers, you will find all the products in a special COUNTRY CUPBOARD display or on the shelves at your favorite Food Store.

2 When you have identified all 5 of the un-named Nalley's products print the names of each on one side of a plain sheet of paper or on an entry blank available in this ad or in Super-Markets or Grocery Stores. Then complete the Nalley's jingle found on the entry blank.

Print or write clearly, your name and address and mail your completed entry with any *one* Nalley's or Nalley's IXL label to Nalley's Country Cupboard Contest, Box 22, New York 46, N. Y. That's all there is to it!

3 Enter as often as you wish, but each entry must be accompanied by a Nalley's or a Nalley's IXL label, and all entries must be postmarked no later than midnight November 26, 1961 and received by December 6, 1961.

4 Correct entries will be judged by D.L. Blair Corporation on the basis of:
a. Aptness (e.g., relevance to subject matter and jingle) 0-25
b. Originality of idea and effectiveness of language (e.g., creativity, freshness, interest, rhyme) 0-50
c. Sincerity (believability) 0-10
d. Consistency and clarity 0-15

Duplicate prizes in case of ties. One prize to a single family. Judges decision final. All entries become the property of Nalley's, Inc. and none will be returned. Winners will be notified by mail within approximately six weeks after the close of the contest and a complete list of winners is available to anyone sending a stamped, self-addressed envelope for same.

5 The contest is open to all persons in the U.S.A. living in areas where Nalley's products are sold in retail stores, except employees of Nalley's, Inc., its food brokers and distributors, its advertising agencies and the employees of D.L. Blair Corporation and their families. Contest is subject to Federal, State and local regulations.

Nalley's

CLUES

1 made from sliced cucumber, spices, sweetening, vinegar; delicious for garnish

2 made with fresh sour cream, mayonnaise, seasonings—delicious for salads or dips or baked potato topping

3 big chunks of braised lean beef, garden fresh vegetables cooked in delicious home-style gravy

4 made from firm chunks of potato, fresh onions and spices, blended in mayonnaise base—fresh-tasting, not perishable—picnics, buffets

5 tender pillows of paste filled with beef or chicken cooked in a savory Italian-style sauce

BEEF STEW • CANNED POTATO SALAD • IXL RAVIOLI • CUCUMBER CHIPS • SOUR CREAM DRESSING

(Match the Names to the Clues)

ENTRY BLANK • CLIP NOW • YOU MAY WIN

Nalley's Country Cupboard Contest
Box 22, New York 46, N.Y.

The missing names are 1._____ 2._____
3._____ 4._____ 5._____

Complete this jingle to rhyme with "bare"

Go to Nalley's Country Cupboard
You'll never find it bare
It's filled with zesty flavors

Example: "You'll delight your family there."

☐ *Enclosed is one Nalley's (or Nalley's IXL) label.*

Be sure to enclose one label from any Nalley's or Nalley's IXL product with each entry.
"Remember, IXL is a Division of Nalley's, Inc."

Name_____
Address_____
City_____ Zone____ State_____

Get extra entry blanks at any store where Nalley's or Nalley's IXL products are sold.