



VERSATILE PINEAPPLE — With the holidays ahead there will be lots of entertaining around festive boards and new ideas for the menu are welcome. Here is one salad that may be served with almost any meat course, Pineapple Vinaigrette, Nob Hill.



HIDDEN GOODNESS — Flaky pie crust conceals the tender meat and vegetables in this new version of the American stew. Lard, the standby of good cooks, is used for crust.

Bonny Beef Braid A Fancy Favorite

Beef stew, a favorite winter meal, is hearty but fancy in a latticework setting of pie dough made into a Bonny Beef Braid.

Serve with a tossed salad, baked squash seasoned with cinnamon, blueberry muffins, fruit compote and coffee.

Homemakers who know that the proof of the pie is in the crust, insist that there is nothing finer than lard for producing extra flaky pastry. When you select the lard with high shortening power it is your assurance of melt-in-the-mouth-tenderness in prize winning pies and fancy meat braids. The results will give you personal pride and, give your family gastronomic delight. It's odorless and tasteless and serves all your baking and frying needs. Lard is easily kept on your cupboard shelf because it stays fresh without refrigeration. The handy markings on the carton do away with messy measuring. You simply slice off the amount needed.

The dough for the Bonny Beef Braid is rolled out to a rectangle measuring 20 by 14 inches. To keep the dough of uniform thickness lift the rolling pin at the edge of the rectangle. When the lengthwise sides of the rectangle are slit into strips and the beef stew spooned down the center, the strips are brought over the beef stew in latticework fashion to make a braid. Because the beef stew has been cooked the braid is placed in the oven just to lightly brown the crust.

2 tablespoons flour
1/2 cup cold water
Melt two tablespoons lard in a skillet. Add stew meat and brown well. Blend in salt, garlic powder, pepper, paprika, bay leaf, mushrooms and water. Cover and simmer over low heat about two hours. Stir in potato and carrots and cook until vegetables are tender. Mix together flour and water. Stir into stew and cook for about five minutes. Set aside while making pastry.

Hot Cheese Sandwich

2 cups (1/2 pound) shredded sharp American cheese
1 tablespoon butter
1 egg, beaten
1/2 teaspoon salt
1/2 teaspoon paprika
1/2 teaspoon prepared mustard
1 teaspoon Worcestershire sauce
8 slices bacon
8 hamburger buns
2 large tomatoes
Butter
Blend cheese with butter, egg and seasonings. Cut each slice of bacon in half crosswise and partially cook. Spread bottom half of each bun with butter then cheese mixture. Slice each tomato in eight slices and place two slices on each sandwich. Top sandwich with bacon and bake, open-face, in moderate oven, 350 degrees, about five minutes. Butter and heat top half of bun. Remove from oven and place on top of bun on sandwich. Makes eight sandwiches.

To make pastry, sift flour with salt into a bowl. Cut in lard, using a pastry blender or fork, until the mixture is the consistency of corn meal and small peas. Sprinkle cold water, a little at a time, over different parts of flour mixture. Toss together lightly with a fork. Place dough on waxed paper. Knead three times. Press gently with the paper into a ball. Let stand at room temperature for 15 to 20 minutes.

Using a floured pastry cloth and rolling pin, roll dough into a rectangle about 20 by 14 inches. Place dough on a baking sheet. On each side of the rectangle, lengthwise, make four-inch cuts in the dough, about one inch apart. Place beef filling down center of dough on uncut portion, leaving an inch of dough at each end. Beginning at one end, fold an inch of dough up over the filling. Bring one strip of dough from each side, criss-crossing strips in the center. Continue crossing dough lattice fashion. At other end of braid, fold one inch of dough up over filling and tuck strips underneath braid. Bake in a hot oven, 425 degrees F., about 30 minutes or until crust is brown. Serve hot.

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A Different Blend

The sweet tangy flavor of canned pineapple chunks blends with an exotic array of vegetables and herbs to create this exciting new holiday salad. It's a San Francisco original... as zesty and colorful as the city itself.

- 1 (9-ounce) package frozen Italian green beans
- 1 (1-pound 4-ounce) can pineapple chunks
- 1 (12-ounce) jar sweet mixed pickles
- 1/2 cup wine vinegar
- 1/4 cup salad oil
- 1/4 teaspoon dried dill
- 1/4 teaspoon Tabasco sauce
- 1/4 teaspoon garlic salt
- 1 small green pepper, cut in strips
- 1 cup thinly sliced celery
- 1 large tomato, cut in small wedges

up from each with vinegar, oil, dill, Tabasco and salt. Blend well. Combine cooked beans, drained pineapple, pickles, green pepper and celery. Add dressing; mix gently until thoroughly combined. Cover and chill several hours. Garnish with tomato wedges. Serve cold. Makes about 10 servings.

Many good cooks like to use a combination of butter and a bland oil when they crown chicken or meat; the oil helps to slow down the browning of the butter.

Specialties in Gourmet
By RUTH KING

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