

Dorothy Dean's

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HOMEMAKERS SERVICE—THE SPOKESMAN-REVIEW

SPOKANE, WASHINGTON

Buffet Luncheons and Suppers

Cold Meat Platter
Noodle Ring With Tuna
Vegetable Salad Bowl
Bunch of Grapes Salad
Glorified Meat Loaves

Spicy Cheese Pinwheels
Graham Cracker Muffins
Orange Sherbet
Chilled Pineapple Pie
French Chocolate

Vegetable Salad Bowl

Place small flat leaves of lettuce around edge of a large platter. Fill center with thin layer of shredded lettuce. On this arrange attractively any desired vegetables, such as shredded raw carrots, asparagus tips, string beans, cooked cauliflower-ettes, beets, etc. Just before serving, add French dressing.

Noodle Ring With Tuna

1 six-ounce package noodles
1 cup milk, scalded
1 tablespoon butter
3 eggs
Salt and pepper

Boil noodles in salted water until tender. Drain and rinse with clear water. Beat eggs slightly, add milk, salt, pepper, melted butter and noodles. Place in greased ring mold and bake in moderate oven (350 degrees) about forty minutes or until firm. Serve with creamed tuna or tuna a la king. Serves six to eight.

Bunch of Grapes Salad

4 large pears
1 package white cream cheese
1/2 cup French dressing
1 or 2 bunches green grapes (depending on size)
1 head lettuce

Dry pears on a towel. (Be sure to drain canned pears very well.) Turn the halves of pears round side up. Cover rounded side of pear with cheese mashed and creamed to a soft creamy consistency. Cut green grapes in halves and stick them very close together into the cheese (round side up). Place the pears in a shallow dish, such as a plate or platter, containing French dressing. Chill thoroughly. Serve on crisp lettuce leaves which have had a little French dressing dripped over them. This makes eight servings.

Glorified Meat Loaves

2/3 cup fresh pork, ground
1 cup rice crispies
1 cup milk, scalded
2 eggs
2/3 cup green pepper, chopped
1 1/3 teaspoons Worcester's sauce
Salt and pepper

Beat the eggs slightly and mix with other ingredients. Pack into individual molds or muffin pans and top with a mixture of two tablespoons brown sugar and one tablespoon prepared mustard. Bake in moderate oven (300 degrees) for one hour. Serve hot with 1/2 pint whipped cream mixed with two tablespoons horseradish. Serves six.

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Spicy Cheese Pinwheels

$\frac{1}{2}$ pound American cheese, shredded	2 tablespoons Worcestershire sauce
2 tablespoons melted butter	$\frac{1}{4}$ cup catsup
1 small onion, chopped fine	$\frac{1}{2}$ teaspoon salt
1 pimento, chopped fine	1 loaf sandwich bread, unsliced
	Dash of cayenne pepper

Mix ingredients together to form paste. Slice bread in thin slices lengthwise, remove crusts and spread evenly with cheese mixture. Roll each slice like jelly roll, wrap in wax paper and place in refrigerator several hours. When ready to serve, cut in thin slices and place on baking sheet. Toast under broiler until a golden brown on both sides. Delicious with salads.

Chilled Pineapple Pie

4 eggs	$\frac{1}{2}$ package lemon gelatin
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup hot pineapple juice
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ cup sugar and $\frac{1}{4}$ teaspoon cream of tartar for meringue
$\frac{1}{4}$ cup crushed pineapple	Baked pastry shell
1 tablespoon lemon juice	
1 teaspoon grated lemon rind	

Beat yolks lightly, add sugar, salt and pineapple (well-drained). Cook in double boiler and add lemon juice and rind. Dissolve the gelatin in the hot juice and blend with the custard when it coats a spoon (this takes about 15 minutes). When mixture starts to congeal add to the whites, which have been beaten to the meringue stage with the sugar and cream of tartar. Pour into cooled, baked pastry shell and chill thoroughly before serving.

Graham Cracker Muffins

16 graham crackers	2 tablespoons butter, melted
2 tablespoons sugar	1 egg, well beaten
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup nutmeats
2 teaspoons baking powder	$\frac{1}{2}$ cup dates or raisins
$\frac{1}{2}$ cup hot milk	

Crush crackers to pulverized stage. Add sugar, salt and baking powder. Mix with the hot milk and melted butter, then add the egg and fruits. Bake in moderately hot oven (375 degrees) 20 to 25 minutes. May be served hot or cold.

Orange Sherbet

1 tablespoon granulated gelatin	2 tablespoons lemon juice
$2\frac{1}{2}$ cups orange juice	2 egg whites
1 cup sugar	

Soak gelatin in one-fourth cup cold water, dissolve in one-half cup of boiling hot orange juice. Add sugar; stir until dissolved. Add remaining orange juice and pinch of salt. Chill until thick and sirupy; beat with rotary beater until light and fluffy. Fold in stiffly beaten egg whites, pour into refrigerator tray. Freeze for $\frac{1}{2}$ hour, then whip mixture with a fork. Return to refrigerator and freeze for 2 or 3 hours. Serves eight.

French Chocolate

$2\frac{1}{2}$ squares chocolate	$\frac{1}{2}$ cup cream, whipped
$\frac{1}{2}$ cup water	6 cups hot milk
$\frac{3}{4}$ cup sugar	
Dash of salt	

Combine chocolate and water and place over low heat. Cook four minutes or until smooth and blended, stirring constantly. Add sugar and salt and cook four minutes longer. Cool. Fold into cream. Place one rounding tablespoon of the chocolate mixture in each serving cup and pour hot milk over it, filling the cup. Stir well to blend. Serves eight.

The following products were featured in this program:

Fresh Meats—Burger Bros.
 Spices—Schilling's.
 Salt—Leslie's.
 Canned Fruits and Vegetables—I. G. A. Stores.
 Canned Tuna Fish—White Star Tuna Co.
 Eggs—Emskamp Blue Ribbon Hatchery.
 Dairy Products—Benewah Creamery.
 Flour—Sperry's Drifted Snow.
 Soups—Heinz.
 Bread—Continental Bakery "Wonder Bread."
 Shortening—Crisco (Procter & Gamble).

Baking Powder—Crescent.
 Bran—Kellogg's.
 Cookies—National Biscuit Co.
 Mayonnaise and Dressing—Best Foods.
 Macaroni—Quaker Oats Co.
 Coffee—Hills Bros.
 Oranges and Lemons—Sunkist.
 Jello—General Foods.
 Lux and Rinso Soaps—Lever Bros.
 Bab-o Cleanser—R. T. Babbit Co.
 Rye Crisp—Ralston's.

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HOME MAKERS SERVICE—THE SPOKESMAN-REVIEW
SPOKANE, WASHINGTON

"A Jack O'Lantern Jamboree"

SUGGESTIONS FOR HALLOWEEN

—MENU—

DEVILED TUNA WITH RICE
SNAPPY "SAND-WITCHES"
HALLOWEEN SALAD
CHOCOLATE IMPS

BLACK MAGIC
JACK O'LANTERN TARTS
GOLDEN ANGEL FOOD
ICE CREAM GOBLINS*

Favors*

**To be made by Dorothy Dean*

DEVILED TUNA WITH RICE

2-3 cup rice, uncooked	1 can tomato soup
2 cups water	1 cup tuna, flaked
1 teaspoon salt	dash of cayenne
1/4 cup butter	1/4 cup mayonnaise

Wash rice, cook in boiling salted water until tender. Drain and rinse. Melt butter in frying pan. Add rice and cook three minutes. Add soup, tuna and cayenne. Cook five minutes. Mix with mayonnaise just before serving. Serves four to six.

BLACK MAGIC (Gingerbread)

1 cup sugar
7/8 cup melted shortening
1 cup molasses
1 cup boiling water
2 teaspoons soda
1/2 teaspoon salt
1 teaspoon ginger
1/2 teaspoon cinnamon
1/2 teaspoon cloves
2 1/2 cups flour
2 eggs

Combine in order given, dissolving soda in hot water. Add the eggs at the last. Bake in a well-greased square or oblong pan in a moderate oven (350 degrees) about 40 minutes.

SNAPPY SAND-WITCHES

1-3 cup peanut butter
1-3 cup green pepper, finely chopped
2 slices crisp bacon, diced
1-3 cup mayonnaise
2 tablespoons chili sauce
16 slices bread
1/4 cup butter

Mix peanut butter with pepper, cooked bacon and mayonnaise. Add chili sauce. Spread on buttered bread. Make a sandwich in the usual manner, cut with a "witch" cutter, or in rounds.

JACK O'LANTERN TARTS

Bake a plain pastry in tart pans or on the backs of muffin pans. Prepare a package of orange flavored gelatin according to the directions on the package. Place half an apricot or small peach, rounded side up, in each shell. Use nuts and raisins to make a Jack O'Lantern face on each piece of fruit. When the gelatin starts to congeal, pour into the tarts, chill and serve plain or with a whipped cream garnish on one side.

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JACK O'LANTERN JAMBOREE

GOLDEN ANGEL FOOD

5 eggs
½ cup cold water
1½ cups sugar
1½ cups flour
1 teaspoon vanilla
¼ teaspoon salt
½ teaspoon baking powder
¾ teaspoon cream of tartar

Beat yolks with water until fluffy. Add sugar and continue beating until mixture is creamy. Fold sifted dry materials into this and combine with stiffly beaten egg whites to which cream of tartar has been added. Bake in an angel cake pan at 325 degrees for one hour.

CHOCOLATE IMPS

2 squares unsweetened chocolate
1 cup milk
2 cups sugar
¼ teaspoon salt
6 tablespoons butter
1 teaspoon vanilla
3½ cups graham cracker crumbs
1 cup walnut meats, chopped
1 cup raisins, chopped

Combine chocolate and milk; heat over low fire until mixture becomes smooth. Add sugar and salt, stir until dissolved. Boil rapidly until soft ball forms when dropped in cold water. Remove from fire, add butter, stir until dissolved, add remaining ingredients, and mix well. Spread in well-greased 8x8x2 pan, packing mixture down firmly. Chill over night if possible. Cut into one-inch squares. Makes about five dozen cookies.

HALLOWEEN SALAD

1½ cups raw cauliflower, finely chopped
1½ cups raw celery, finely chopped
1½ cups walnut meats, finely chopped
¾ cup carrots, ground
1½ cups mayonnaise

Mix all together and pack into individual molds. Chill. Turn out on lettuce cups and garnish. If desired, serve with more dressing. Serves 8.

NOTES