

Thanksgiving Feast

K-8



COVERED ROASTER TURKEY (Turkey, Yearling or Mature Hens)

1. Preheat oven to 450 degrees. Rub entire turkey (stuffed or unstuffed) with soft shortening, oil or butter.
2. Place turkey, breast-up, on rack in roaster.
3. Cook bird at 450 degrees for 20 to 30 minutes until nicely browned. Baste with drippings. Add 1 cup water.
4. Reduce oven temperature to 325 degrees. Cover roaster or make cover of foil, crimping it to edge of roaster. Roast turkey according to timetable below.
5. About half an hour before end of cooking time, remove cover and baste bird. Continue roasting without cover until turkey is done.

TIMETABLE FOR COVERED ROASTER TURKEY

Allow 20 minutes per pound for small bird, up to 10 pounds. Allow 15 to 18 minutes per pound for 10 to 15 pound bird. Allow 15 minutes per pound for bird over 15 pounds.

For yearlings or mature hens, allow 20 to 25 minutes per pound.

CREAMY MINCEMEAT PIE

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| 1 9-inch baked pie shell | 1 tablespoon lemon juice |
| 2 cups prepared mincemeat | 1 teaspoon lemon rind |
| 4 3-ounce packages cream cheese, softened | 1 cup dairy sour cream |
| 2 eggs | 2 tablespoons sugar |
| 1/2 cup sugar | 1/2 teaspoon vanilla |

Spoon prepared mincemeat into baked pie shell. Combine cream cheese, eggs, 1/2 cup sugar, lemon juice and rind. Beat until smooth and creamy. Pour cheese mixture over mincemeat. Bake at 375 degrees for 20 minutes. Blend sour cream with 2 tablespoons sugar and vanilla. Spoon over filling. Return to oven; continue baking 10 minutes longer. Refrigerate at least 5 hours before serving. YIELD: 8 rich servings.

CLASSIC PUMPKIN PIE

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| 1 1/2 cups canned pumpkin | 1/4 teaspoon cloves |
| 3/4 cup sugar | 3 eggs |
| 1/2 teaspoon salt | 2/3 cup (1 small can) evaporated milk |
| 1 1/2 teaspoons cinnamon | 1 cup milk |
| 1/2 teaspoon nutmeg | 1 9-inch unbaked pie shell |
| 1/2 teaspoon ginger | |

Blend pumpkin, sugar, salt and spices in large bowl. Beat eggs slightly; combine with evaporated milk and milk. Pour into pumpkin mixture; blend with rotary beater. Pour filling into unbaked pie shell. Bake at 425 degrees for 10 minutes; reduce heat to 325 degrees and continue baking for about 50 minutes or until pie tests done. (Silver knife inserted midway between edge and center will come out clean.)

FREEZER NOTE: Freeze unbaked pie shell. Pour filling into frozen shell. Quick-freeze then wrap in moisture-vapor proof material. Bake without thawing, as directed above.

RICE-NUT STUFFING

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| 1 1/2 cups uncooked regular rice | 1 clove garlic, minced |
| 3 cups chicken broth | 1 1/2 teaspoons poultry seasoning |
| 6 tablespoons butter | 1 teaspoon salt |
| 1 cup minced onion | 1/4 teaspoon pepper |
| 1 cup minced celery | 1/2 cup teaspoon thyme |
| 1/4 cup minced parsley | 1/3 cup Sherry or chicken broth |
| 1 8-ounce can mushrooms stems and pieces | 1 cup sliced almonds |

Cook rice in 3 cups chicken broth. Melt butter in large frying pan; add onion and cook until transparent. Stir in celery, parsley, mushrooms and garlic; simmer about 5 minutes. Remove from heat; add cooked rice and remaining ingredients. YIELD: About 6 cups stuffing, enough for 10 to 12 pound turkey.

For Help With Homemaking Problems Write Dorothy Dean or Phone MA 4-3321

THE SPOKESMAN-REVIEW

Spokane, Washington 99210

CARAMEL SWEET POTATOES, APPLES

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|-------------------------|----------------------------|
| 2 pounds sweet potatoes | 1/2 teaspoon nutmeg |
| 3 pared, sliced apples | 4 tablespoons butter |
| 1/4 cup sugar | 1/4 cup hot water |
| 1/2 teaspoon salt | 2/3 cup packed brown sugar |

Cook potatoes in boiling salted water until just tender. Peel and slice. In greased 2-quart casserole place a layer of potatoes and apples, using one-third. Combine 1/4 cup sugar, salt, nutmeg and butter; blend until crumbly. Sprinkle part of sugar mixture over potato-apple slices. Repeat twice. Pour hot water over top. Cover casserole and bake at 350 degrees for 45 minutes or until the apples are tender. Remove from oven; sprinkle top with brown sugar. Place under broiler for 1 to 2 minutes or until sugar melts. Watch closely to prevent scorching. YIELD: 10 servings.

CARDINAL CRANBERRY MOLD

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| 1 3-ounce package raspberry gelatin | 1 teaspoon grated lemon rind |
| 3/4 cup boiling water | 1 1-pound can whole cranberry sauce |
| 1/2 cup Port wine | 1 cup halved seeded red grapes |
| 1 tablespoon lemon juice | |

Dissolve gelatin in boiling water; stir in wine, lemon juice and rind. Chill until sirupy. Stir in cranberry sauce and halved grapes. Turn into individual molds. Refrigerate until set; unmold on salad greens. Top each serving with mayonnaise. YIELD: 4 to 6 servings.

ONIONS GOURMET

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| 12 medium-size white onions, peeled | 1/4 teaspoon salt |
| 3 tablespoons butter | 1/4 teaspoon pepper |
| 1/2 teaspoon Ac'cent | 1/4 cup Sherry |
| 1/2 teaspoon sugar | 1/4 cup grated Parmesan cheese |

Cook onions in a large amount of boiling salted water until tender, about 30 minutes; drain. Melt butter in saucepan; stir in Ac'cent, sugar, salt, pepper and Sherry. Add onions; heat to serving temperature. Turn into serving dish and sprinkle with grated cheese. YIELD: 4 to 6 servings.



TURKEY CORN CASSEROLE

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| 3 tablespoons butter | 1/2 cup sliced stuffed olives |
| 4 tablespoons flour | 2 cups diced cooked turkey |
| 1/2 teaspoon salt | 1 cup soft bread crumbs |
| 1/4 teaspoon pepper | 4 tablespoons melted butter |
| 1 cup turkey broth | |
| 1 1-pound 4-ounce can cream style corn | |

Melt 3 tablespoons butter in saucepan; blend in flour and seasonings. Gradually stir in turkey broth. Cook and stir over medium heat until mixture is smooth and thickened. Combine corn and stuffed olives. Alternate layers of corn mixture, turkey and sauce in 1 1/2-quart casserole. Top with bread crumbs blended with 4 tablespoons melted butter. Bake at 350 degrees for 30 minutes or until crumbs are browned and sauce is bubbly. YIELD: 6 servings.



HOLIDAY CENTERPIECE

Frost bunches of grapes, pears, oranges, bananas, and apples. Arrange with assorted nuts, in cornucopia on large tray.

TO FROST FRUIT: Dip in egg white, beaten with a fork just enough to mix. Drain fruit; roll in granulated sugar. Spread out on waxed paper to dry. Store in open container; do not refrigerate.

MOLDED CRANBERRY NUT SALAD

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| 2 cups fresh cranberries | 1/2 cup cold water |
| 1/2 cup sugar | 1 cup cranberry juice |
| 1/4 teaspoon salt | 1/2 cup chopped pecans |
| 1 envelope unflavored gelatin | 1/2 cup diced celery |

Put cranberries through food chopper; stir in sugar and salt. Soften gelatin in cold water. Dissolve over hot water. Add cranberry juice; chill until mixture begins to set. Fold in cranberry mixture, nuts and celery. Turn into 1-quart mold; chill until set. Unmold on salad greens. YIELD: 6 to 8 servings.

PUMPKIN SQUARES

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| 1/2 cup butter | 1/2 teaspoon ginger |
| 1 cup packed brown sugar | 1/4 teaspoon allspice |
| 1 egg | 1/4 teaspoon soda |
| 1/2 cup canned pumpkin | 1/2 cup cut-up dates |
| 1 1/2 cups sifted flour | 1/2 cup chopped nuts |
| 1 teaspoon cinnamon | Orange Glaze |

Cream butter and sugar until light and fluffy. Add egg and pumpkin; beat well. Sift flour, spices and soda; stir into creamed mixture. Stir in dates and nuts. Spread batter evenly in greased 10x15-inch rimmed cookie sheet. Bake at 350 degrees for 15 to 18 minutes. Remove from oven; spread on Orange Glaze. Cool; cut in squares. YIELD: 4 dozen spicy bars.

ORANGE GLAZE: Blend 1 cup powdered sugar with 1 to 2 tablespoons orange juice. Stir in 1 teaspoon grated orange rind and dash of salt.

TURKEY ORIENTAL

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| 2 tablespoons butter | 4 water chestnuts, sliced thin |
| 1 1/2 cups diced cooked turkey | 1 1/2 cups turkey broth |
| 1 green pepper, minced | 1 teaspoon salt |
| 2 stalks celery, sliced thin | 1/4 teaspoon pepper |
| 1/2 small onion sliced | 1/4 teaspoon Ac'cent |
| 1 4-ounce can sliced mushrooms, drained | 3 tablespoons cornstarch |
| 1 can bean sprouts, drained | 3 tablespoons water |
| | Steamed rice |
| | Soy sauce |

Melt butter in large skillet. Add turkey and cook until lightly browned. Stir in green pepper, celery and onion; cook until barely tender. Add mushrooms, bean sprouts, water chestnuts, broth, salt, pepper and Ac'cent; bring to a boil. Make a paste of cornstarch and water; add slowly, stirring constantly until gravy thickens. Serve over steamed rice or chow mein noodles. Pass soy sauce. YIELD: 4 to 6 servings.

The following is list of products which are to be featured in the Homemakers Department during November 1967.

BABY FOOD . . . Gerber

BREAD . . . Holsum

CANNED FRUIT COCKTAIL . . . Stokely

CANNED VEGETABLES . . . Stokely

DRESSING . . . IMO

PACKAGED DINNERS . . . Kraft

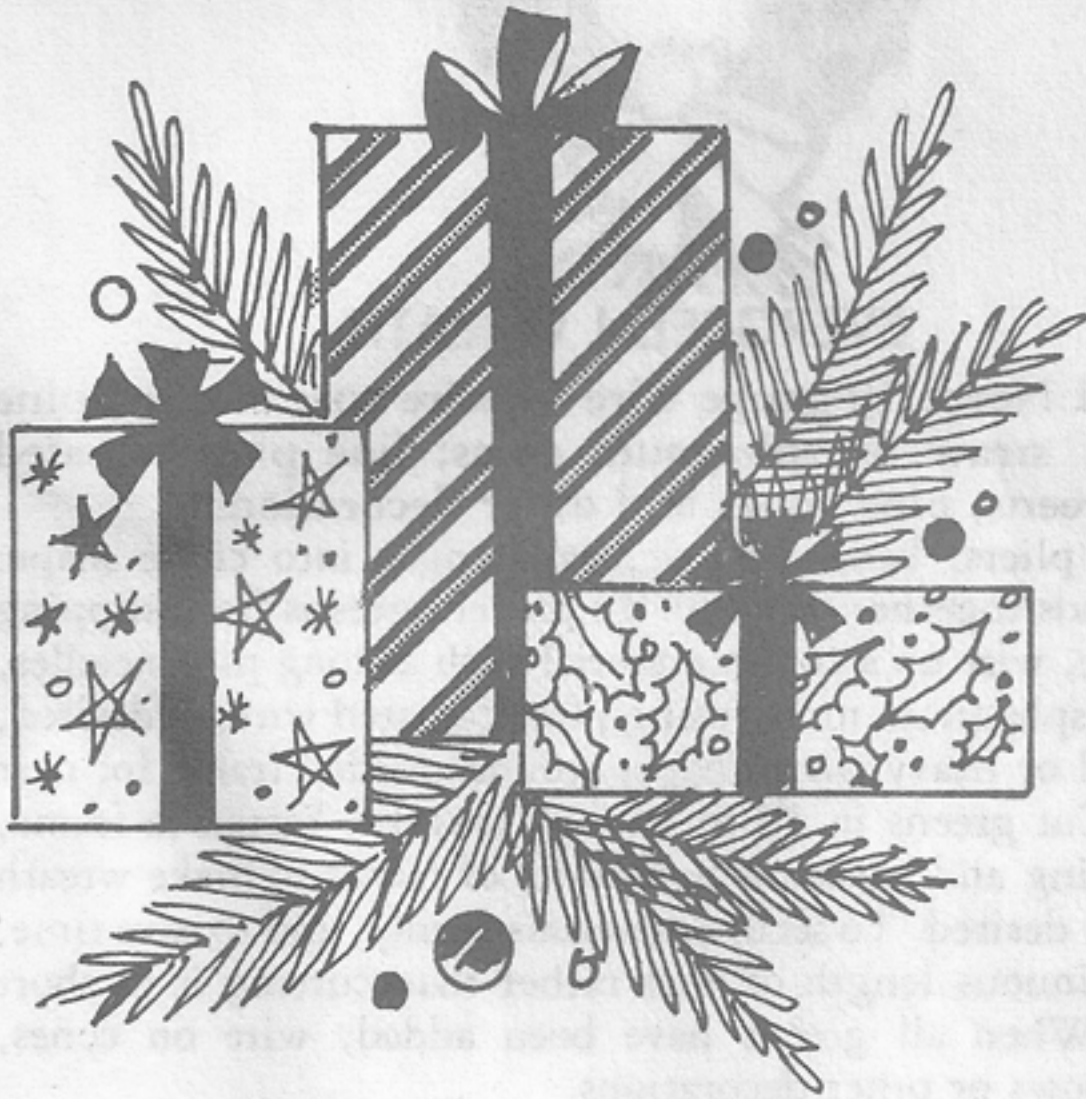
ORANGES . . . Sunkist

PACKAGED SAUCE MIXES . . . Milani's

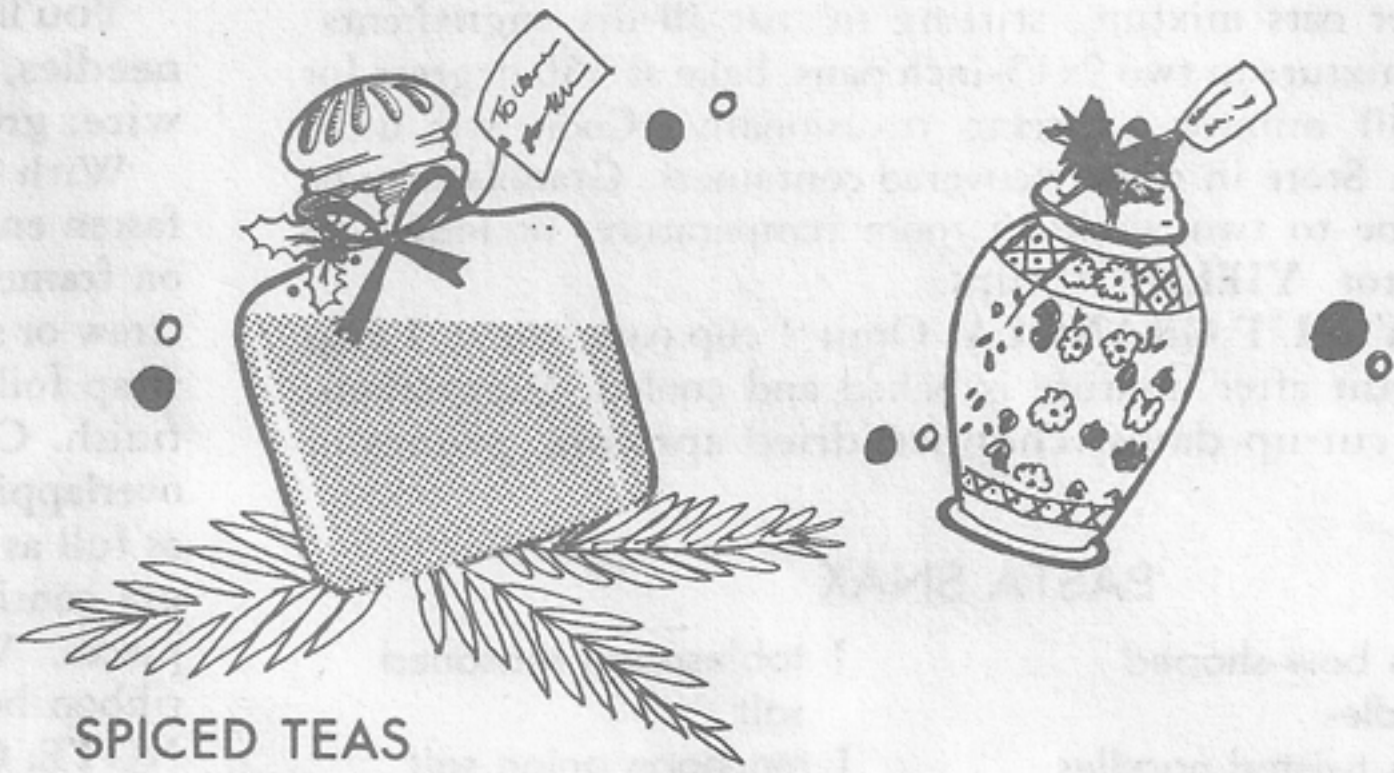
CANNED PINEAPPLE . . . Del Monte

WASHINGTON DAIRY PRODUCTS

WASHINGTON GROWN FRYERS



GALA GIFTS



SPICED TEAS

For a perfect holiday gift, fill a fancy jar or pot with a special homemade spiced tea blend. Attach tag with name of tea and **BREWING INSTRUCTIONS**: Place one teaspoon spiced tea for each cup water in warmed teapot. Pour boiling water over tea; cover and steep 3 to 5 minutes. Stir and strain. Serve plain or with sugar to taste.

ORANGE-CLOVE TEA

Measure 1½ cups black tea leaves (¼ pound) into container with tight-fitting lid. Stir in 2 tablespoons whole cloves and peel of 1 orange, dried.* **YIELD**: 1½ cups.

CARDAMON-CLOVE TEA

Measure 1½ cups black tea leaves into container with tight-fitting lid. Stir in 1 tablespoon cardamon seed (remove outer shells before measuring), 1 tablespoon whole cloves and peel of 1 lemon, dried.* **YIELD**: 1½ cups.

LEMON-MINT TEA

Measure 1½ cups black tea leaves (¼ pound) into container with tight-fitting lid. Stir in 4 tablespoons dried mint and peel of 1 lemon, dried.* **YIELD**: 1¾ cups.

ANISE-CINNAMON TEA

Measure 1½ cups black tea leaves into container with tight-fitting lid. Stir in 1 tablespoon anise seed and 1 4-inch stick cinnamon, broken up. **YIELD**: 1½ cups.

***TO DRY LEMON OR ORANGE PEEL**: Cut peel from fruit in long spiral, being careful not to take too much white pulp. Dry on baking sheet in oven at 200 degrees for 45 to 60 minutes. Cool; break into small pieces.

BREAD DOUGH BASKET

1½ cups salt
1¾ cups warm water

4 cups flour, about

1 egg
Clear urethane finish

Blend salt and warm water. Add enough flour to make a moist, pliable dough. Turn out on lightly floured board; knead for two minutes. Grease outside of 9x5-inch loaf pan; place upside down on greased baking sheet. Divide dough in half; cover and set half aside. Roll ¾ of one half of dough on lightly floured board to ¼-inch thick. Cut into 1-inch wide strips, making 3 about 15 inches long and 5 10 inches long. Place 15-inch strips lengthwise along bottom and ends of pan. Place 10-inch strips crosswise, weaving them alternately over and under the lengthwise strips. Where strips cross, moisten with additional water and seal together by pressing gently. Trim edges evenly along top of pan. From remaining ⅓ of dough roll pieces under hands to make 4 15-inch pencil-shaped strips. Make 2 ropes by twisting 2 strips together. Place ropes along top edge of pan, moistening where they join strips already in place. Where ends of ropes meet, trim if necessary, moisten and seal together. Beat egg; brush lightly over all exposed surfaces of basket. Bake at 350 degrees for 60 minutes or until golden brown. Check after 15 minutes . . . any dull areas may be brushed with egg at this point. Remove from oven; cool until basket can be handled. Lift basket off pan. Brush inside lightly with egg and return to oven for 15 minutes until inside is browned. Cool on rack. Repeat with remaining dough. Apply three coats of clear urethane finish, allowing baskets to dry between coats. **YIELD**: 2 baskets.

BREAD DOUGH ORNAMENTS: The same dough may be rolled ⅛-inch thick and cut with cookie cutters to make Christmas tree ornaments. Place on baking sheet, punch holes for hanging and brush with beaten egg. Bake at 350 degrees for 15 minutes. Turn; brush other sides with egg and continue baking 15 minutes or until golden brown.

For Help With Homemaking Problems Write Dorothy Dean or Phone 455-6850

TOASTY NUT GRANOLA

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| 6 cups old fashioned
oats, uncooked | 1/4 cup sesame seed |
| 1 cup packed brown
sugar | 1 cup chopped walnuts
or pecans |
| 3/4 cup wheat germ | 1 cup salad oil |
| 1/2 cup coconut | 1/2 cup honey |
| | 3 teaspoons vanilla |

Heat oats in 9x13-inch pan at 350 degrees for 10 minutes. Remove from oven; add brown sugar, wheat germ, coconut, sesame seed and walnuts. Combine oil, honey and vanilla; pour over oats mixture, stirring to coat all dry ingredients. Spread mixture in two 9x13-inch pans; bake at 350 degrees for 35 to 40 minutes, stirring occasionally. Cool; stir until crumbly. Store in tightly covered containers. Granola may be stored one to two weeks at room temperature, or longer in refrigerator. **YIELD:** 10 cups.

FRUITY NUT GRANOLA: Omit 1 cup oats; stir in 1 cup dried fruit after mixture is baked and cooled. Suggestions: raisins, cut-up dates, chopped dried apricots, prunes or apples.

PASTA SNAX

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| 2 cups bow-shaped
noodles | 1 tablespoon seasoned
salt |
| 2 cups twisted noodles | 1 teaspoon onion salt |
| 1 cup macaroni | 1 cup peanuts, optional |

Cook noodles and macaroni together in boiling, salted water until tender, yet firm, about 8 minutes. Rinse and drain on absorbent paper. Fry pasta, a few at a time, in deep hot fat, 400 degrees for 2 minutes or until golden brown. Drain and spread on absorbent paper. Sprinkle while warm with seasoned salt and onion salt. Stir in peanuts. Cool. Store in covered containers. **YIELD:** 10 cups.



CROCKED CHEESE

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| 1 1/2 cups shredded sharp
cheddar cheese | 1/4 cup butter or
margarine |
| 1 1/2 cups shredded mon-
terey jack cheese | 1/2 teaspoon dry mustard |
| 1 3-ounce package cream
cheese | Dash Tabasco |
| | 1/3 cup beer or port
wine |

Combine cheeses and butter; let stand at room temperature until softened. Add mustard and Tabasco; beat until blended. Gradually beat in beer. Pack into crock. Chill until ready to use. **YIELD:** 2 1/2 cups.

WINE JELLY

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| 2 cups wine* | 1/2 bottle liquid
pectin |
| 3 cups sugar | |

Mix wine and sugar in top of double boiler. Place over rapidly boiling water; stir constantly until sugar is dissolved, about 2 minutes. Remove from heat; at once stir in liquid pectin. Skim if necessary. Ladle into clean hot half-pint jars to within 1/4-inch of top. Adjust lids. Process in boiling water bath for 5 minutes. **YIELD:** About 3 cups.

*Use port, muscatel, sherry, sauterne, burgundy, claret or fruit wines . . . loganberry, currant, blackberry.



EVERGREEN WREATH

You'll Need: 10-gauge wire or wire coat hanger; pine needles, straw or sphagnum moss; fine plastic-coated wire; greens; pine cones and other decorations.

With pliers, bend wire or coat hanger into circle shape; fasten ends together securely. To prevent greens from slipping on frame, wire on a coarse material such as long pine needles, straw or sphagnum moss, using plastic-coated wire. If desired, wrap foil or heavy waxed paper around padded frame for neat finish. Cut greens in 10 to 12-inch lengths. Fasten to frame, overlapping and covering both sides of frame to make wreath as full as desired. To secure materials firmly, and to save time, use continuous length of wire rather than cutting it in short pieces. When all greens have been added, wire on cones, ribbon bows or other decorations.

NOTE: Greens cut from Douglas fir, pine, red cedar and coast redwood are effective and fragrant, and keep longer than those from hemlock and spruce.

DRIED HERBS

Pick herbs before they blossom (when aromatic oils are most concentrated) for best results. Dip quickly into boiling water, then into cold water, to clean and set color. Drain well. Tie in bunches; hang by ends in dry, shady place (indoors or out) until bone dry, about 2 weeks. **OR,** quick dry on wire rack on baking sheet in oven at lowest setting (140 to 150 degrees). Time will vary from 45 minutes to several hours. Remove and discard stems. Place in tightly covered containers; label, date and store at room temperature.

CAFE' MOCHA MIX

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| 2 cups non-dairy
creamer | 1 cup instant
coffee powder |
| 1 3/4 cups sugar | 1/3 cup cocoa |
| 1 1/3 cups nonfat dry
milk | 1 teaspoon cinnamon |
| | 1 teaspoon nutmeg |

Combine all ingredients; mix well. Pack in attractive, tightly closed containers for gifts or storage. To serve: Measure 1 tablespoon mix into coffee cup; fill with boiling water. **YIELD:** about 5 cups, or 80 servings.

ANY DAY STRAWBERRY JAM

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| 4 10-ounce packages
frozen strawberries,
thawed | 5 cups sugar |
| | 2 tablespoons lemon juice |
| | 1/2 bottle liquid pectin |

Combine thawed fruit, sugar and lemon juice in very large saucepan. Place over high heat. Bring to a full rolling boil; boil hard for 1 minute, stirring constantly. Remove from heat; at once stir in liquid pectin. Skim and stir by turns for 5 minutes to prevent floating fruit. Ladle into clean hot half-pint or pint jars to within 1/4-inch of top. Adjust lids. Process in boiling water bath for 10 minutes. **YIELD:** 8 cups.

*Ok to freeze this since
already cooked after
thawing*

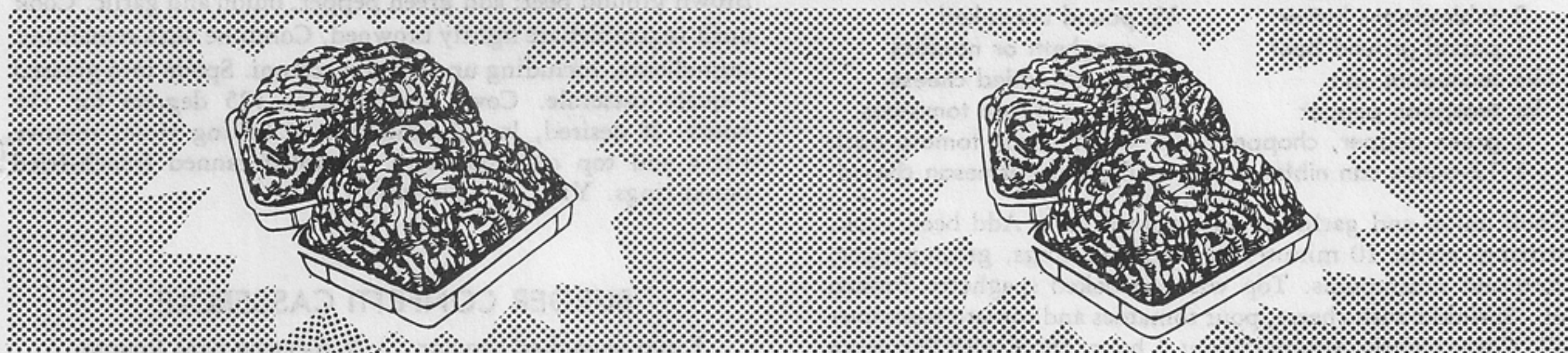
The following is a list of products which are to be featured in the Homemakers Department during December, 1975:

BACON—Corn King
DIPS FOR CHIPS—Reser's
FISH—Mrs. Paul's Kitchens

FLOUR—Pillsbury
FROZEN SHRIMP—Del Monte
GUM—Wrigley

IMO—Rod's Foods
MINCED CLAMS—Snow's
WASHINGTON GROWN FRYERS

HAMBURGER HITS



HAMBURGER STROGANOFF

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|------------------------|---|
| 1/2 cup minced onion | 1 6-ounce can sliced mushrooms, undrained |
| 1 garlic clove, minced | 1 10 3/4-ounce can cream of chicken soup |
| 2 tablespoons butter | 1 cup dairy sour cream |
| 1 pound ground beef | 2 tablespoons minced parsley |
| 2 tablespoons flour | Cooked noodles or rice |
| 1 teaspoon salt | |
| 1/4 teaspoon pepper | |
| 1/4 teaspoon paprika | |

Cook onion and garlic in butter until soft. Add ground beef; cook until crumbly. Drain off excess fat, if necessary. Stir in flour, seasonings and undrained mushrooms; cook 5 minutes. Stir in soup; simmer 10 minutes. Just before serving stir in sour cream; sprinkle with parsley. Serve over cooked noodles or rice. **YIELD:** 6 servings.

CHILI MEATBALL CASSEROLE

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| 1 pound ground beef | 1 teaspoon salt |
| 1 cup uncooked rolled oats | 1/2 teaspoon garlic powder |
| 1 egg | 1/4 teaspoon pepper |
| 1/2 cup minced onion | 4 1/2 cups cooked noodles |
| 1 tablespoon chili powder | 2 10 3/4-ounce cans tomato soup |
| | 1/2 cup water |

Combine ground beef, rolled oats, egg, onion, chili powder and pepper; mix thoroughly. Shape into 18 meatballs. Brown in skillet, adding fat if needed. Place in greased 2 quart casserole along with cooked noodles. Blend soup and water; add to casserole, mixing gently. Cover and bake at 375 degrees for 35 minutes or until hot and bubbly. **YIELD:** 6 servings.

CHEESEBURGER PIE

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| 2 cups soft bread crumbs | 1 teaspoon Worcestershire | Dash Tabasco |
| 2 eggs | 1/2 teaspoon Ac'cent | 1 10-inch unbaked pastry shell |
| 2/3 cup evaporated milk | 1 tablespoon prepared horseradish, optional | 3 tablespoons chili sauce |
| 2 pounds ground round | 1 tablespoon prepared mustard | 1/2 pound Muenster cheese, shredded |
| 1/2 cup minced onion | | |

In bowl combine bread crumbs, eggs and milk. Add ground round, onion, Worcestershire, Ac'cent, horseradish, mustard and Tabasco; blend well. Pack into pie shell. Spread chili sauce over top. Bake at 425 degrees for 15 minutes. Reduce heat to 350 degrees and continue baking for 40 minutes. Pour off excess fat. Sprinkle cheese over top; bake 5 minutes longer or until cheese is melted. **YIELD:** 8 to 10 servings.

PORCUPINE MEAT BALLS

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| 1 pound ground beef | 1 teaspoon salt |
| 1/4 cup uncooked regular rice | 1/4 teaspoon pepper |
| 1 egg, slightly beaten | 1 teaspoon Worcestershire sauce |
| 1/4 cup minced onion | 1 10 3/4-ounce can tomato soup |
| 2 tablespoons minced parsley | 1 1/4 cups water |

Mix beef, rice, egg, onion, parsley and seasonings. Shape into 1 1/2-inch balls. Brown in small amount of fat, if desired. Place in 2-quart casserole. Blend soup and water; pour over meat balls. Cover; bake at 350 degrees for about 1 1/2 hours. **YIELD:** 4 servings.

ORIENTAL BURGER BAKE

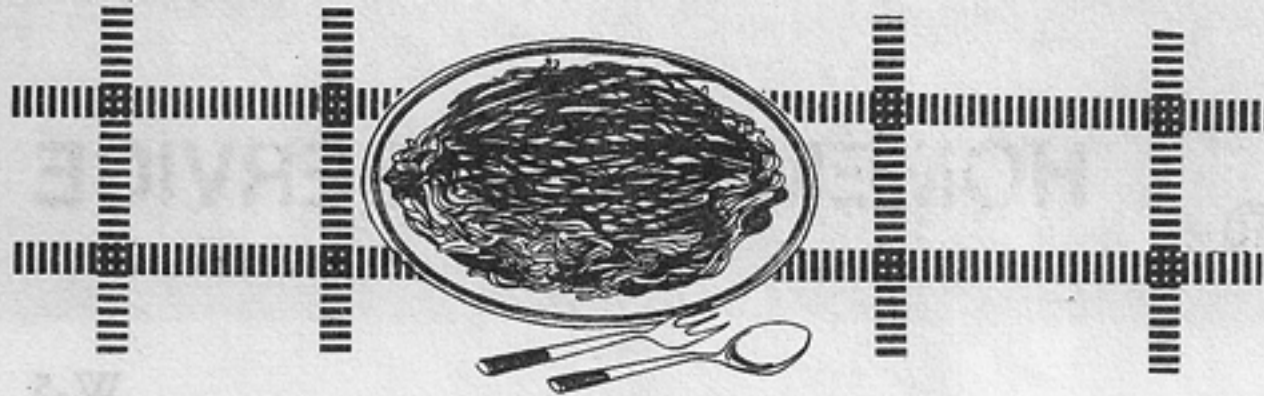
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| 1 pound ground beef | 2 tablespoons brown sugar |
| 1 1/2 cups minced celery | 1 tablespoon butter |
| 1 cup minced onion | 1 4-ounce can mushrooms, undrained |
| 1 cup cooked brown rice | 1 5-ounce can water chestnuts, thinly sliced |
| 1 10 1/2-ounce can chicken with rice soup | |
| 3 tablespoons soy sauce | |

Brown ground beef until crumbly. Add celery and onion, cook until tender. Stir in remaining ingredients. Spoon into greased 2-quart casserole. Cover and bake at 350 degrees for 30 minutes. Uncover and bake 15 minutes longer. **YIELD:** 8 servings.

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THE SPOKESMAN-REVIEW

Spokane, Washington 99210



SPAGHETTI BEEF SKILLET

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|----------------------------|---|
| 1 onion, chopped | 1 3-ounce can sliced mushrooms, undrained |
| 1 clove garlic, minced | 1/2 pound uncooked spaghetti or noodles |
| 3 tablespoons butter | 1 cup shredded cheese |
| 1 pound ground beef | 1 No. 2 1/2 can tomatoes |
| 1 1/2 teaspoons salt | 1 6-ounce can tomato paste |
| 1/4 teaspoon pepper | Grated Parmesan cheese |
| 1 green pepper, chopped | |
| 1 12-ounce can niblet corn | |

Cook onion and garlic in butter until soft. Add beef; cook, stirring, about 10 minutes. Stir in seasonings, green pepper, corn and mushrooms. Top with uncooked spaghetti, broken up. Sprinkle with cheese; pour tomatoes and tomato paste over all. Cover tightly; simmer about 1 hour. Serve with Parmesan cheese. **YIELD:** 6 servings.

BEEF NOODLE MEDLEY

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| 2 slices bacon, diced | 1/2 cup catsup or water |
| 1/2 pound ground beef | 1 4-ounce can chopped ripe olives |
| 3/4 cup chopped onion | 2 cups wide noodles, uncooked |
| 1 cup sliced celery | 1 cup diced American cheese |
| 1 1/2 teaspoons salt | |
| 1/4 teaspoon pepper | |
| 1 1-pound can tomatoes | |

In large skillet, fry bacon. Add beef, cook about 5 minutes, stirring frequently. Stir in onion and celery; cook 5 minutes longer. Add remaining ingredients. Cover tightly; cook until mixture boils. Remove cover; stir lightly but thoroughly. Cover and cook slowly about 20 minutes until noodles are done. **YIELD:** 4 to 6 servings.

HAMBURGER CHOWDER

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| 1 pound ground beef | 1 tablespoon instant beef bouillon |
| 1/2 cup minced celery | 1/2 teaspoon salt |
| 1/4 cup minced onion | 4 cups milk |
| 2 tablespoons minced green pepper | 1 cup shredded cheddar cheese |
| 3 tablespoons flour | |

Brown ground beef until crumbly. Add celery, onion and green pepper; cook until tender. Blend in flour, beef bouillon, and salt; gradually stir in milk. Cook, stirring, over low heat until thickened. Add cheese; cook and stir until cheese melts. Serve immediately. **YIELD:** 6 servings.

SWEET-SOUR MEATBALLS

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| 1 pound ground beef | 1 teaspoon salt | 1/2 cup vinegar |
| 3/4 cup minced celery | 2 eggs, slightly beaten | 1 cup pineapple chunks |
| 1 minced garlic clove | 1/2 cup sugar | 1/2 cup pineapple sirup |
| 1/2 cup dry bread crumbs | 2 tablespoons cornstarch | 2 teaspoons soy sauce |
| 1 tablespoon soy sauce | 1 cup chicken broth | 1/2 cup green pepper strips |

Combine ground beef, celery, garlic, bread crumbs, 1 tablespoon soy sauce, salt and eggs. Shape into balls about 1 inch in diameter. Brown slowly but thoroughly, adding fat if needed. Blend sugar and cornstarch; stir in chicken broth, vinegar, pineapple sirup and 2 teaspoons soy sauce. Drain excess fat from meat balls, then add sweet-sour mixture. Cook, stirring until sauce is clear. Cover; simmer for about 15 minutes. Add green pepper and pineapple; heat through. Serve over cooked rice or chow mein noodles. **YIELD:** 6 servings.

JIFFY MACARONI 'N' BEEF

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| 1 pound ground beef | 1 10 3/4-ounce can tomato soup |
| 1 green pepper, chopped | 1 soup can water |
| 1 large onion, chopped | 1 teaspoon chili powder |
| 1 clove garlic, minced | 2 teaspoons salt |
| 1 1-pound can cream style corn | 1/4 teaspoon pepper |
| 2 cups shredded cheddar cheese | 2 cups uncooked seashell macaroni or noodles |

Brown ground beef; add green pepper, onion and garlic. Cook until vegetables are lightly browned. Combine with remaining ingredients, including uncooked macaroni. Spoon into greased 3-quart casserole. Cover and bake at 325 degrees for 1 1/2 hours. If desired, last 20 minutes of baking time, remove cover and top casserole with crumbled canned french-fried onion rings. **YIELD:** 10 servings.

BURGER CONFETTI CASSEROLE

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| 1 cup uncooked regular rice | 2 8-ounce cans tomato sauce |
| 1 12-ounce can whole kernel corn, drained | 1/2 cup chopped onion |
| 1 teaspoon salt | 1/2 cup chopped green pepper |
| 1/4 teaspoon pepper | 3/4 pound ground beef |
| 3/4 cup water | 4 bacon strips, halved |

Layer ingredients in greased 2-quart casserole. Start with rice then corn; sprinkle with half the seasonings. Add 1 can tomato sauce and 1/2 cup water. Top with onion, green pepper and uncooked ground beef. Sprinkle with remaining seasonings. Add remaining tomato sauce and water. Top with bacon strips. Cover; bake at 350 degrees for 1 hour. Uncover; continue baking about 30 minutes longer until bacon is crisp. **YIELD:** 6 servings.



BEEF BUNWICHES

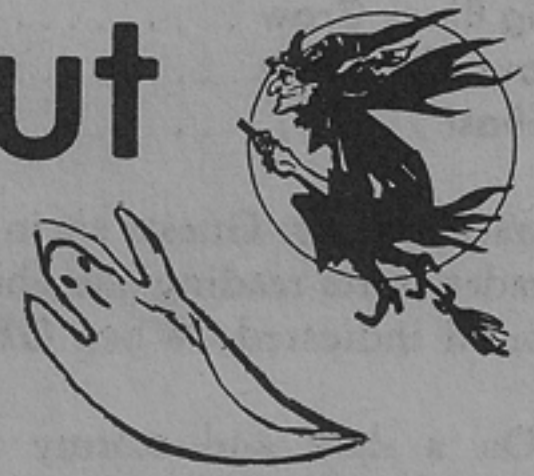
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| 1 1/2 pounds ground beef | 1/4 teaspoon pepper |
| 1/2 cup minced onion | 1 teaspoon celery seed |
| 1/2 cup catsup | 1 teaspoon dry mustard |
| 1 tablespoon vinegar | 1 teaspoon paprika |
| 1 1/2 cups water | 1 tablespoon sugar |
| 1 1/2 teaspoons salt | 8 hamburger buns |

Brown ground beef and onion; drain off excess fat, if needed. Stir in catsup, vinegar, water and seasonings. Simmer mixture for 20 minutes or until as thick as desired. Serve between toasted split hamburger buns. **YIELD:** 8 servings.

The following is a list of products which are being featured in the Homemaker's Department:

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|-------------------------------|--------------------------------|---------------------------|
| BRANDY—Christian Bros. | GUM—Wrigley's | POPCORN—American Pop Corn |
| BREAD DOUGH—Rich's Products | HOT SAUCE—La Victoria | SOFT DRINKS—Pepsi Cola |
| CHOCOLATE DRINK—Nestle's Quik | IMO—Rod's Salad Dressings | WASHINGTON GROWN FRYERS |
| COOKIE MIX—Nestle's | OATMEAL—Standard Milling Maypo | WEINERS—Hormel |

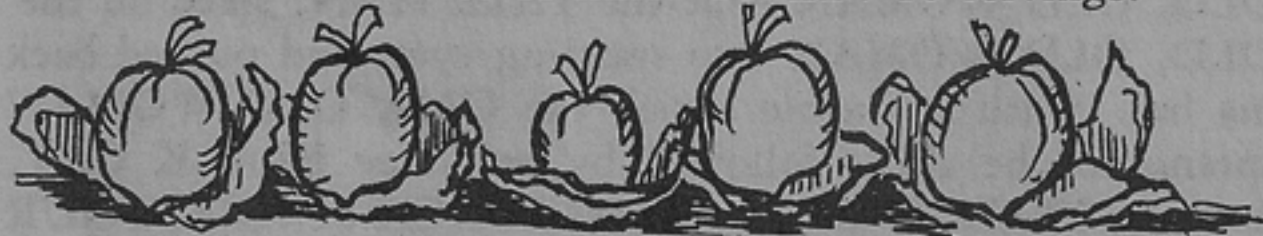
Spooks' Night Out



MULLED FRUIT BREW

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| 8 cups apple cider | 1/2 teaspoon cinnamon |
| 1 cup apricot nectar | Cinnamon sticks |
| 1 cup orange juice | Lime slices |

In kettle combine apple cider, apricot nectar, orange juice and cinnamon. Heat to piping hot. Serve in mugs with cinnamon stick stirrers and slice of lime. **YIELD:** 10 servings.



PEACH PUMPKIN SALAD

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| 2 29-ounce cans peach halves | 1 tablespoon minced pimiento |
| 1 3-ounce package cream cheese, softened | 1 tablespoon snipped parsley |
| 1 cup small curd cottage cheese | 1/4 teaspoon salt |
| 1 tablespoon minced green onion | Dash pepper |
| | Crisp greens |
| | Green onion stems |

Drain peaches and place cut side down, on absorbent paper. Blend cream cheese and cottage cheese; stir in onion, pimiento, parsley, salt and pepper. Spoon 1 1/2 teaspoons of cheese mixture in center of each peach half; press two halves together. Stand peaches, with filling showing on top and sides, on bed of crisp greens. Insert green onion stems in center of top filling. **YIELD:** 7 to 8 servings.

JACK-O'-LANTERN PIZZA

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| 1/2 cup minced onion | 1 egg, slightly beaten |
| 2 tablespoons butter | 2 tablespoons minced green pepper |
| 1 cup rice | 1/4 pound thinly sliced salami |
| 2 chicken bouillon cubes | 3/4 cup chopped ripe olives |
| 3/4 teaspoon salt | 1 6-ounce can pizza sauce |
| 2 cups water | Pitted ripe olives |
| 2 cups grated cheddar cheese, divided | |

Cook onion in butter until soft; add rice, bouillon cubes, salt and water. Bring to a boil; cover and cook over low heat for 20 minutes or until rice is tender and liquid is absorbed. Stir in 1 cup cheese and egg. Turn into buttered 11-inch pizza pan. Top with green pepper, salami and chopped olives. Spoon on pizza sauce; sprinkle remaining cheese over top. Bake at 350 degrees 15 to 20 minutes until cheese is melted. Remove from oven; make jack-o'-lantern face on pizza with whole olives. **YIELD:** 6 servings.

GOBLIN SCREAM PUNCH

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|--|------------------------------------|
| 1 46-ounce can apricot or apricot-pineapple nectar | 1 6-ounce bottle ginger ale |
| 1/4 cup lemon juice | 2 tablespoons honey |
| 1/2 cup maraschino cherry juice | 1 pint vanilla ice cream, softened |
| | Maraschino cherries |

Chill juices and ginger ale. At serving time combine all ingredients except cherries in bowl and blend until smooth. Pour into individual glasses and garnish with maraschino cherry halves. **YIELD:** 10 8-ounce servings.

HALLOWEEN BURGERS

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|---------------------------|----------------------------------|
| 2 pounds ground beef | 1/3 cup chili sauce |
| 1 1/2 teaspoons salt | 6 slices process American cheese |
| 1/4 teaspoon pepper | 1/2 cup grated carrot |
| 1 tablespoon minced onion | 6 hamburger buns |

Combine ground beef, salt, pepper, onion and chili sauce. Cut Halloween design, such as a jack-o'-lantern, ghost or moon and stars, out of each slice of cheese; reserve leftover cheese and cut into small pieces. Add cut-up cheese pieces to hamburger mixture. Shape into 6 patties 4 1/2 inches in diameter. Place patties on rack in broiler pan 4 to 5 inches from heat. Broil 8 minutes; turn and broil 7 to 10 minutes, to doneness desired. Place cheese design on each patty immediately so cheese begins to melt. Serve patties on hamburger buns. **YIELD:** 6 servings.

DEVEILED BUNWICHES

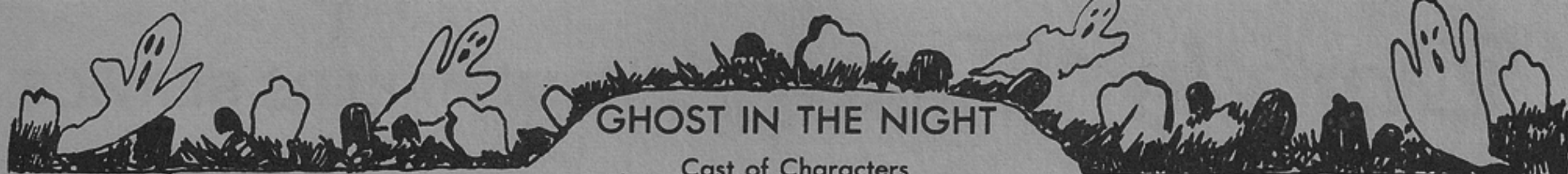
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| 12 hamburger buns or hot dog rolls, split | 1/3 cup minced green onion |
| 1/2 cup melted butter | 1/2 cup cut-up stuffed olives |
| 1 12-ounce can luncheon meat, chopped or 2 cups chopped bologna | 1/2 cup chili sauce |
| 2 cups (1/2-pound) shredded cheddar cheese | 3 tablespoons mayonnaise |
| 2 hard-cooked eggs, chopped | 1 tablespoon prepared mustard |
| | 1/4 teaspoon salt |
| | Dash pepper |

Scoop out center of each bun, leaving a shell to hold filling; brush with melted butter. Combine remaining ingredients. Divide filling among buns; replace tops. Wrap in foil. Refrigerate. Serve cold or bake wrapped rolls at 350 degrees for 20 to 25 minutes (or 250 degrees for about 1 hour, if preferred). **YIELD:** 12 servings.

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THE SPOKESMAN-REVIEW

Spokane, Washington 99210



GHOST IN THE NIGHT

Cast of Characters

A Tall Man Groan
 A Yellow Dog Howl and Bark
 Big Black Crow Caw! Caw!
 Four Black Bats Squeaks
 Ghost Everybody Together

Timid Young Girl Sob or Scream
 Old, Old Woman High Cracked Laugh
 Large Black Cat Meiouew
 Long Black Snake Hisses
 Bogie Man Boooo!

Instructions: Guests sit in large circle. Each one is given the name of a character . . . a noise to make. Lights are dimmed and the leader starts reading the ghostly story. Each time one of the names is mentioned the player who represents that character makes the sound indicated. When **GHOST** is mentioned everyone makes his assigned sound.

"On a dark and stormy night in October, a stage coach rumbled along a country road. In it a **TIMID YOUNG GIRL** bounced up and down on the hard cushions and gazed frightened out into the darkness. Suddenly the coach stopped and in stepped an **OLD, OLD WOMAN**. From under one arm peered a **LARGE BLACK CAT** and around the other twined a **LONG BLACK SNAKE**. 'Hoity! Toity! a **TIMID YOUNG GIRL** traveling alone tonight?' she exclaimed with a hideous grin. 'Let me tell your fortune, my pretty dear.' Towards the **TIMID YOUNG GIRL**, the **OLD, OLD WOMAN** stretched a bony arm, while the **LARGE BLACK CAT** arched his back and growled and the **LONG BLACK SNAKE** watched with beady eyes. 'No, no,' cried the **TIMID YOUNG GIRL**, shrinking into a corner with her pretty hands behind her back. At that moment the door was thrown violently open and in rushed a **TALL MAN** in a long raincoat. His face was hidden by a drooping hat, but his voice was low and pleasant. He said 'Allow me,' and gently pushed between

the **TIMID YOUNG GIRL** and the **OLD, OLD WOMAN**. 'Allow me,' said the **OLD, OLD WOMAN** and three times pointed her finger at the **TALL MAN**. A **YELLOW DOG** howled from under the seat, the **LARGE BLACK CAT** growled again and the **LONG BLACK SNAKE** hissed. On the window-sill a **BIG BLACK CROW** alighted and croaked most dismally, and into the coach flew **FOUR BLACK BATS** and beat their wings in the face of the **TIMID YOUNG GIRL**, while through each window peered the grotesque face of a pumpkin **BOGIE MAN**. Nearer to the **OLD, OLD WOMAN** bent the **TALL MAN**, fixed on the **OLD, OLD WOMAN** two startling eyes, and pushed back his hat. With a terrible shriek the **OLD, OLD WOMAN** sprang to the door, followed by her large **BLACK CAT**, howling **YELLOW DOG**, **LONG BLACK SNAKE**, **FOUR BLACK BATS** and the **BIG BLACK CROW**. In the coach the **TIMID YOUNG GIRL** had fainted, for under the hat of the **TALL MAN** was the ghastly countenance of a Halloween **GHOST**."

QUICK CARAMEL APPLES

5 medium-size apples

1 14-ounce package
 wrapped caramels (49)

2 tablespoons water

Insert skewers in stem ends of washed and thoroughly dried apples. Unwrap caramels; melt in top of double boiler with water, stirring often until smooth. Working quickly, dip apples in caramel, twirling until well coated. Place apples, stem up, on buttered plate. Refrigerate until set. **YIELD:** 5.

CARAMEL CANDIED APPLES: Combine 1 cup sugar, ½ cup light corn sirup, ⅛ teaspoon salt and 1 14-ounce can sweetened condensed milk in saucepan. Stir until sugar is completely blended. Cook slowly, stirring, to firm ball stage, 244 degrees, about 30 minutes. Remove from heat; stir in teaspoon vanilla. Quickly dip 6 medium apples. Place on buttered plate. Refrigerate until set. **YIELD:** 6.

TAFFY CANDIED APPLES

4 to 6 apples, depending
 on size ½ cup cinnamon red hots
 ½ cup sugar ½ cup light corn sirup
 ½ cup packed brown
 sugar ½ cup water
 1 tablespoon butter
 1 teaspoon vanilla

Insert skewers in stem ends of washed and thoroughly dried apples. Combine sugars, candies, corn sirup, water and butter in medium saucepan. Cook slowly, stirring until candies are dissolved. Continue cooking to soft-crack stage, 285 degrees. Remove from heat; stir in vanilla. When bubbling stops, dip apples in hot sirup. Twirl each apple until well coated; place, stem up, on well-greased plate to harden. (If sirup becomes too hard for dipping, add 2 to 3 tablespoons water; reheat to 285 degrees.) **YIELD:** 4 to 6.

NOTE: If desired, substitute additional ½ cup packed brown sugar and ½ teaspoon cinnamon for cinnamon red hots.

POPCORN BALLS

5 quarts popped corn ½ teaspoon salt
 2 cups sugar 1 teaspoon vinegar
 ½ cup light corn sirup 1 teaspoon vanilla
 1½ cups water

Keep popcorn hot and crisp in 300 degree oven. Combine sugar, corn sirup, water, salt and vinegar in heavy saucepan. Cook to hard-ball stage, 260 degrees, or until mixture is slightly brittle when dropped into cold water. Remove from heat; add vanilla plus orange food coloring, if desired. Slowly pour sirup over hot popcorn, mixing to coat every kernel. Grease hands with butter; quickly mold popcorn mixture into 3-inch balls. **YIELD:** 12

JACK-O'-LANTERNS: Press skewers in warm popcorn balls for handles; press black gumdrops for "eyes," "nose" and "mouth" on each ball. Wrap in saran or cellophane; twist tightly at "neck." Snip a hole in center of 6-inch doily; slip skewer through the hole. Gather up doily and tie in place with orange and black ribbon.

The following is a list of products which are being featured in the Homemaker's Department:

BRANDY—Christian Bros.	GUM—Wrigley's	POPCORN—American Pop Corn
BREAD DOUGH—Rich's Products	HOT SAUCE—La Victoria	SOFT DRINKS—Pepsi Cola
CHOCOLATE DRINK—Nestle's Quik	IMO—Rod's Salad Dressings	WASHINGTON GROWN FRYERS
COOKIE MIX—Nestle's	OATMEAL—Standard Milling Maypo	WEINERS—Hormel

Sunday Brunch



Chilled Fruit Juice Tray
Pineapple Oven Pancakes
Baked Sausage Links
Calico Crumb Cake
Coffee Tea

Eggs A La Benedict
or
Mushroom-Eggs A La King
Curried Fruit Bake
Danish Puffs
Tea Coffee Milk

Grapefruit Baskets
Do-Ahead Sausage Fondue
Buttered Asparagus Spears
Assorted Sweet Rolls
Coffee Tea Milk



DANISH PUFFS

1 cup butter, divided	1 cup water
2 cups sifted flour, divided	1 1/4 teaspoons almond extract
2 tablespoons cold water	3 eggs

Sugar Glaze

Cut 1/2 cup butter into 1 cup flour until mixture resembles coarse meal. Stir in cold water; work dough until blended. Shape into ball; divide in half. Pat each half into 3x12-inch oblong on baking sheet. Measure 1 cup water and remaining 1/2 cup butter into saucepan; bring mixture to a boil. Remove from heat; add almond extract. Quickly stir in remaining 1 cup flour. Add eggs, one at a time, beating well with spoon after each. Spread thick mixture over oblongs. Bake at 400 degrees for about 45 minutes until puffed and golden. Frost while hot with Sugar Glaze. Cut in slices and serve warm. **YIELD:** 12 to 16 servings.

SUGAR GLAZE: Blend 1 cup powdered sugar, 1/2 teaspoon vanilla, dash salt and 1 to 2 tablespoons milk.

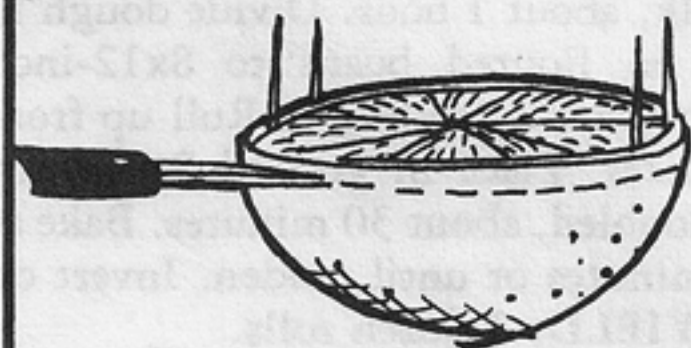
PINEAPPLE OVEN PANCAKES

2 tablespoons butter	1 tablespoon salad oil
1 8 1/4-ounce can crushed pineapple, drained	1 cup milk
1 cup sifted flour	2 eggs
1/4 teaspoon salt	Cinnamon
1 tablespoon sugar	Orange Spread

Measure butter into 9x13-inch baking pan; place in 400 degree oven until melted. Stir in pineapple; return pan to oven while preparing batter. Place flour, salt, sugar, oil, milk and eggs in small mixer bowl. Beat until smooth, about 2 1/2 minutes. Pour batter over hot pineapple mixture; sprinkle generously with cinnamon. Bake at 400 degrees for about 40 minutes until puffed and golden brown. Serve hot. Cut in squares. Top with **ORANGE SPREAD:** With electric mixer, beat together 1/4 pound butter, 1/2 cup powdered sugar and 1/4 cup undiluted frozen orange juice concentrate, whipping until smooth and creamy. **YIELD:** 6 to 8 servings.

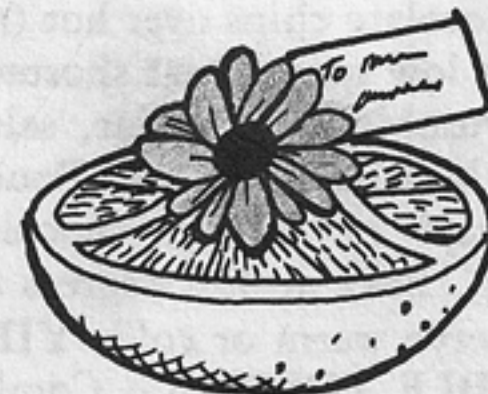
HOW TO MAKE GRAPEFRUIT BASKETS

Place two wooden picks on each side of grapefruit half, about an inch apart. With sharp knife, cut just through skin from wooden pick to wooden pick on both sides.



Lift strips of skin, still attached between wooden picks. Tie in center with string. Then separate grapefruit sections from membrane in usual manner.

Attach flower, ornament or favor to the handles of the basket. Or, if you like, tie on place card with narrow ribbon, yarn or fine wire.



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CURRIED FRUIT BAKE

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| 3 tablespoons butter | 1 1-pound can pear halves |
| 1/3 cup packed brown sugar | 1 8-ounce can pineapple chunks |
| 1 1/2 teaspoons curry powder | 12 maraschino cherries |
| 1 1-pound can peach halves | |

Melt butter in small saucepan. Stir in sugar and curry; mix well. Drain fruits; pat dry on paper toweling. Arrange in 1-quart casserole. Pour ~~curry~~ mixture over. Bake, uncovered, at 325 degrees for 1 hour. Keep warm, serve from casserole. **YIELD:** 8 servings.

DO-AHEAD SAUSAGE FONDUE

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| 8 slices bread, cubed | 4 eggs |
| 2 cups shredded sharp American cheese | 2 3/4 cups milk, divided |
| 1 1/2 pounds link sausage, cut in thirds | 3/4 teaspoon dry mustard |
| | 1 10 1/2-ounce can cream of mushroom soup |

Place bread in the bottom of a buttered 8x12-inch baking dish; top with cheese. Brown sausage; drain, then place on cheese. Beat eggs with 2 1/4 cups milk and mustard; pour over. Refrigerate overnight. Next day, dilute mushroom soup with 1/2 cup milk; pour over. Bake at 300 degrees for 1 1/2 hours or until set. **YIELD:** 8 servings.

MUSHROOM-EGGS A LA KING

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| 6 tablespoons butter | 3 cups half 'n' half |
| 2 tablespoons minced green pepper | 1 6-ounce can sliced mushrooms, drained |
| 1 tablespoon minced onion | 6 diced hard-cooked eggs |
| 6 tablespoons flour | 2 tablespoons minced pimiento |
| 1 teaspoon salt | 6 English muffins, toasted |
| Dash pepper | |

Cook green pepper and onion in butter until soft. Blend in flour and seasonings. Remove from heat; gradually stir in half 'n' half. Bring to a boil over low heat, stirring constantly; boil 1 minute. Add mushrooms, eggs and pimiento; heat through. Serve over English muffins or toast points. **YIELD:** 6 servings.



CALICO CRUMB CAKE

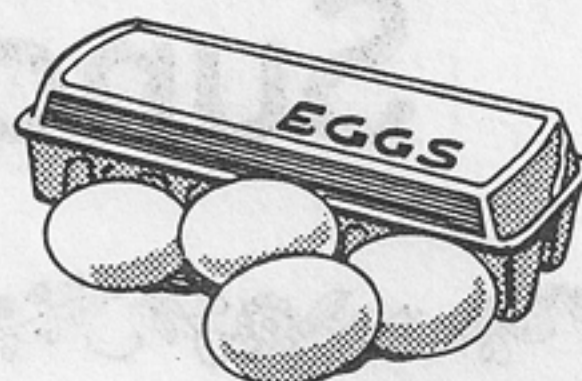
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| 1 6-ounce package chocolate chips | 1 teaspoon soda |
| 1/2 cup shortening | 2 eggs |
| 2 cups sifted flour | 1 cup buttermilk |
| 1 cup sugar | 1 teaspoon vanilla |
| 1 teaspoon salt | Crumble Topping |

Melt chocolate chips over hot (not boiling) water. Cool. With mixer at low speed, beat shortening and flour for 1 minute or until crumbly. Add sugar, salt, soda, eggs, buttermilk and vanilla; beat until smooth. Pour batter into greased 9x13-inch pan, swirl in melted chocolate. Sprinkle with Crumble Topping. Bake at 350 degrees for 35 minutes until cake tests done. Serve warm or cold. **YIELD:** 15 servings.

CRUMBLE TOPPING: Combine 1/2 cup sifted flour with 1/3 cup packed brown sugar; cut in 1/4 cup butter until mixture is crumbly. Add 1/2 cup chopped nuts.

BAKED SAUSAGE LINKS

Separate fresh pork sausage links. Arrange on rack in shallow pan. Bake at 400 degrees for 30 minutes or until done, turning links several times to brown evenly. Note: There are a number of fully-cooked or quick-cook pork sausage products on the market. These require only heating and browning. Prepare as package label directs.



EGGS A LA BENEDICT

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| 2 tablespoons butter | 8 eggs |
| 1/2 cup minced onion | 4 English muffins |
| 1 10 1/2-ounce can cream of mushroom soup | 8 thin slices cooked ham or Canadian bacon |
| 1/3 cup milk | |

Melt butter in skillet, cook onion until tender. Blend in soup and milk. Bring to boil; reduce heat. Carefully break eggs, one by one, into saucer and slide into sauce, side by side. Cook, covered, for about 10 minutes until eggs are of desired doneness. Split, toast and butter muffins. To serve, top each muffin half with ham slice, then with egg and some sauce. Garnish with paprika and sprig of parsley, if desired. **YIELD:** 8 servings.

STREUSEL MIX COFFEE CAKE

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| 1 package yellow cake mix | 1/2 cup salad oil |
| 3 3/4 3 5/8-ounce package instant vanilla pudding mix | 4 eggs |
| 1 cup dairy sour cream | 3/4 cup sugar |
| | 3 tablespoons flour |
| | 2 tablespoons cinnamon |
| | 3/4 cup chopped walnuts |

Place cake mix, pudding mix, sour cream, salad oil and eggs in large mixer bowl. Blend ingredients on low speed. Turn to high speed; beat 10 minutes. Spread half of batter into greased 10-inch tube pan. Mix together sugar, flour, cinnamon and nuts. Sprinkle half of sugar mixture evenly over batter. Repeat layers. Run knife through batter to give marbled appearance. Bake at 350 degrees for about 55 minutes or until cake tests done. Remove from pan; serve warm. **YIELD:** 16 servings.

KARIN'S ORANGE ROLLS

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|----------------------|-------------------------|
| 1 cup milk | 1 cake yeast |
| 3 tablespoons butter | 3 eggs, slightly beaten |
| 1/2 cup sugar | 4 1/4 cups sifted flour |
| 1/2 teaspoon salt | Orange-Sugar |

Scald milk. Add butter, sugar and salt; cool to lukewarm. Stir in crumbled yeast and eggs. Add 1 cup flour; beat well. Cover; let rise in warm place until light and bubbly, about 1 hour. Add remaining 3 1/4 cups flour; beat until smooth. Cover and let rise until doubled in bulk, about 1 hour. Divide dough in half. Roll out each half on floured board to 8x12-inch rectangle; spread each half with Orange-Sugar. Roll up from long side; cut in 1-inch slices. Place in greased 9x13-inch baking pan. Let rise until doubled, about 30 minutes. Bake at 375 degrees for 20 to 25 minutes or until golden. Invert on rack to cool. Serve warm. **YIELD:** 2 dozen rolls.

ORANGE-SUGAR: In bowl combine 1/2 cup soft butter, 1/2 cup sugar and 2 tablespoons grated orange rind.

The following is a list of products which are being featured in the Homemaker's Department:

BREAD—Holsum

CAKE MIX—Betty Crocker

COFFEE—Folger's

LUNCH MEAT—Buddig

MUSHROOMS—Ostrom

PIZZA—Totino's

POTATO CHIPS—Daddy Crisp

VEGETABLES—Del Monte

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