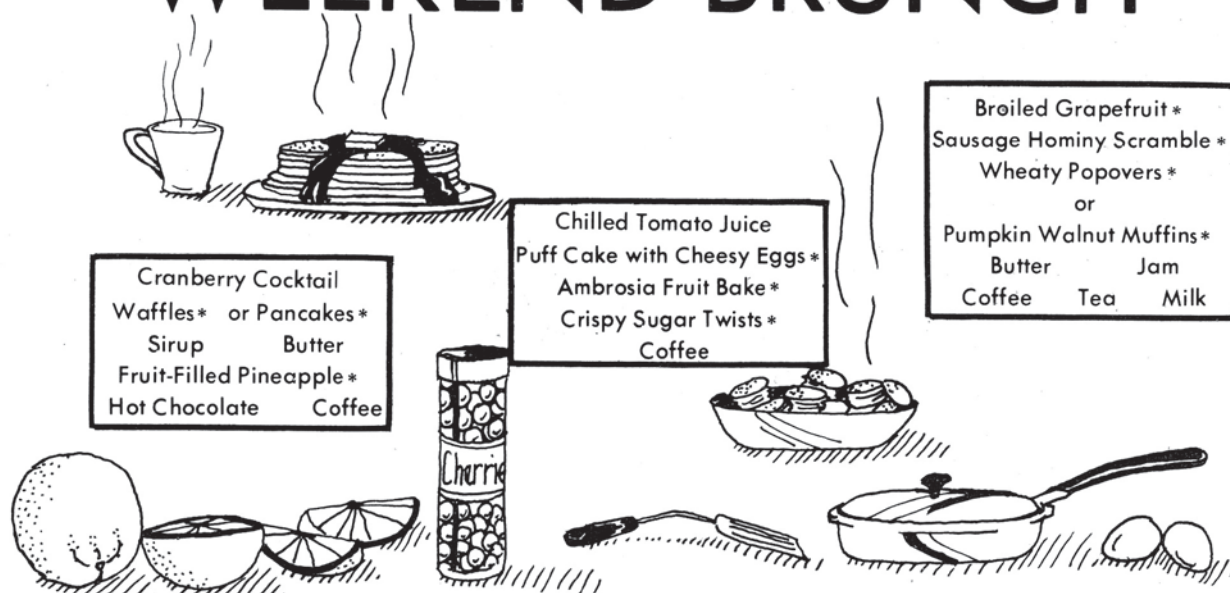


WEEKEND BRUNCH



Cranberry Cocktail
Waffles* or Pancakes*
Sirup Butter
Fruit-Filled Pineapple*
Hot Chocolate Coffee

Chilled Tomato Juice
Puff Cake with Cheesy Eggs*
Ambrosia Fruit Bake*
Crispy Sugar Twists*
Coffee

Broiled Grapefruit*
Sausage Hominy Scramble*
Wheaty Popovers*
or
Pumpkin Walnut Muffins*
Butter Jam
Coffee Tea Milk

AMBROSIA FRUIT BAKE

- | | |
|-------------------------------------|---------------------------------|
| 2 1-pound cans pear halves, drained | 1/4 cup packed brown sugar |
| 2 oranges, peeled and sectioned | 2 teaspoons cornstarch |
| 1/4 cup halved maraschino cherries | 1 tablespoon grated orange rind |
| | 1 cup orange juice |
| | 1/3 cup flaked coconut |

Arrange fruit in shallow 2-quart casserole. In small saucepan blend brown sugar, cornstarch and orange rind; stir in orange juice. Cook, stirring until clear and slightly thickened. Pour over fruit. Sprinkle with coconut. Bake at 425 degrees for 15 minutes. **YIELD:** 8 servings.



WHEATY POPOVERS

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|-----------------------------|----------------------|
| 3 eggs | 3/4 cup sifted flour |
| 1 cup milk | 1/4 cup wheat germ |
| 2 tablespoons melted butter | 1/2 teaspoon salt |

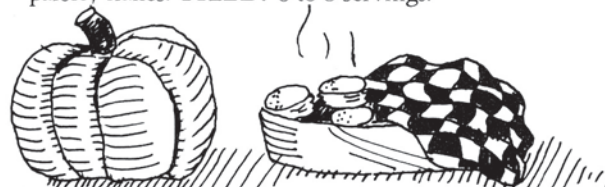
Beat eggs with rotary beater until frothy. Add milk and butter. Combine flour, wheat germ and salt; gradually add to the egg mixture beating until batter is smooth and thick as cream. Pour into lightly greased custard cups, filling no more than 1/2 full. Place cups on baking sheet. Bake at 400 degrees for 40 minutes. Slash each on side with knife to let steam escape. *Remove from cups; serve immediately. **YIELD:** 8 to 12 popovers.

*For drier interior, return to oven with heat turned off for 10 minutes.

SAUSAGE HOMINY SCRAMBLE

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|---------------------------------|-------------------|
| 1-1/2 pounds pork sausage links | 4 eggs |
| 2 tablespoons water | 1/4 cup milk |
| 1 15-ounce can hominy, drained | 1/2 teaspoon salt |
| | Dash pepper |
| | Parsley flakes |

Place sausage and water in skillet; cover and cook 5 minutes. Remove cover; brown links on all sides. Remove to hot platter; keep warm. Pour off all but 1/4 cup drippings; add hominy and heat thoroughly. Beat eggs, milk, salt and pepper; add to hominy. Cook slowly; when eggs begin to set at bottom, lift up mixture to allow the uncooked eggs to flow to the bottom of skillet. Repeat until eggs are just cooked through. Serve on platter with sausage; garnish with parsley flakes. **YIELD:** 6 to 8 servings.



PUMPKIN WALNUT MUFFINS

- | | |
|-------------------------|-------------------------------|
| 1/4 cup shortening | 2-1/2 teaspoons baking powder |
| 2/3 cup sugar | 1 teaspoon salt |
| 1/2 cup canned pumpkin | 1/2 teaspoon cinnamon |
| 2 eggs, slightly beaten | 1/4 teaspoon nutmeg |
| 1 cup milk | 1/4 teaspoon cloves |
| 2 cups sifted flour | 1/2 cup chopped walnuts |

Cream shortening and sugar; stir in pumpkin, eggs and milk. Sift dry ingredients; add all at once, along with nuts to creamed mixture. Stir quickly until just mixed; batter will be lumpy. Fill greased muffin pans two-thirds full. Bake at 400 degrees for about 25 minutes. **YIELD:** 2 dozen.

PUFF CAKE WITH CHEESY EGGS

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|----------------------|--------------------------|
| 2 tablespoons butter | Scrambled Eggs |
| 1/2 cup flour | 1/3 cup shredded cheddar |
| 1/2 teaspoon salt | cheese |
| 1/2 cup milk | 2 tablespoons minced |
| 3 eggs | chives |

Preheat oven to 425 degrees. Measure butter into 9-inch oven-proof skillet; place in oven until melted. Place flour, salt, milk and eggs in small mixer bowl. Beat until smooth, about 2 minutes. Pour batter into skillet. Bake at 425 degrees for about 25 minutes until puffed and golden brown. Spoon scrambled eggs into center; top with cheese and chives. **YIELD:** 4 to 5 servings.

SCRAMBLED EGGS: Beat 9 eggs; add 1 teaspoon salt, 1/4 teaspoon pepper, 2 tablespoons minced chives and 1 cup dairy sour cream. Melt 1 tablespoon butter in large skillet; add eggs. Cook slowly; when eggs begin to set, lift up mixture to allow the uncooked eggs to flow to the bottom of skillet. Repeat until eggs are just cooked through.

FRUIT-FILLED PINEAPPLE

- | | |
|---------------------------|-----------------------------|
| 1 fresh pineapple | 1 cup orange sections |
| 1 cup sliced banana | 1 cup sliced peaches |
| 1 cup grapefruit sections | 1/2 cup maraschino cherries |

Cut deep slice from side of pineapple, leaving green top intact. Cut out center to form large shell; dice fruit, removing core. Combine pineapple chunks and remaining fruits. Spoon into pineapple (save remaining fruit mixture to refill shell). **YIELD:** 6 to 8 servings.



WAFFLES

- | | |
|---------------------------|---------------------------|
| 2 cups sifted flour | 3 eggs, separated |
| 3 teaspoons baking powder | 1-1/2 cups milk |
| 1/2 teaspoon salt | 1/3 cup salad oil, melted |
| 1 tablespoon sugar | shortening or butter |

Sift dry ingredients into bowl. Beat egg yolks; beat in milk and oil. Add to flour mixture, stirring just until mixed; batter will be lumpy. Beat egg whites stiff; fold in. Bake in preheated waffle iron for about 5 minutes or until waffle stops steaming. Serve with plenty of butter and sirup. **YIELD:** 6 to 8 medium waffles.

PINEAPPLE IN SOUR CREAM

- | | |
|---|----------------------------------|
| 1 1-pound 13-ounce can pineapple chunks | 1/3 cup brown sugar |
| 1 cup dairy sour cream | 1/2 cup flaked coconut, optional |

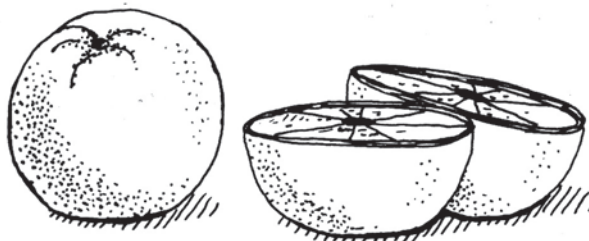
Chill pineapple. At serving time, drain. Spoon into serving bowl or individual sherbets. Add sour cream; top with brown sugar. Sprinkle with coconut, if desired. **YIELD:** 6 to 8 servings.

VARIATIONS: Substitute peaches, bananas, strawberries or seedless grapes for pineapple.

CRISPY SUGAR TWISTS

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|-------------------------|------------------------------|
| 1 package yeast | 2 eggs, beaten |
| 1/4 cup warm water | 1/2 cup dairy sour cream |
| 3-1/2 cups sifted flour | 3 teaspoons vanilla, divided |
| 1-1/2 teaspoons salt | 1-1/2 cups sugar |
| 1/2 cup butter | |
| 1/2 cup shortening | |

Dissolve yeast in warm water. In large bowl combine flour and salt. Cut in butter and shortening until pieces are the size of peas. Add eggs, sour cream, 1 teaspoon vanilla and dissolved yeast; blend thoroughly. Cover; chill dough 2 hours. Combine sugar and 2 teaspoons vanilla; sprinkle 1/2 cup on surface for rolling. Roll half of dough to a 16x8-inch rectangle. Sprinkle with 1 tablespoon vanilla-sugar. Fold over and roll out to 16x8-inch rectangle. Repeat twice more. Sprinkle with 1 tablespoon vanilla-sugar; cut into 4x1-inch strips. Twist each strip 2 to 3 times. Place on ungreased baking sheet. Repeat process with remaining dough and vanilla-sugar mixture. Bake at 375 degrees for 12 to 15 minutes, until golden brown. **YIELD:** 64 crisp twists.



BROILED GRAPEFRUIT

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|----------------------------------|-----------------------------|
| 2 large grapefruits, halved | 2 tablespoons melted butter |
| 3 tablespoons packed brown sugar | 2 teaspoons rum, optional |
| 1 tablespoon sugar | 4 maraschino cherries |

Cut out centers and remove seeds from each grapefruit half. With grapefruit knife, cut around each section to loosen flesh from membrane. Combine sugars; sprinkle 3 teaspoonsfuls on each half. Drizzle with melted butter. Broil 4 inches from heat, about 3 minutes or until top is bubbly. Just before serving spoon on rum and top with maraschino cherry. **YIELD:** 4 servings.

PANCAKES

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|---------------------------|-------------------------|
| 2 cups unsifted flour | 2 tablespoons corn meal |
| 2 teaspoons salt | 2 eggs |
| 4 teaspoons baking powder | 1-1/2 cups milk |
| 2 tablespoons sugar | 2 tablespoons oil |

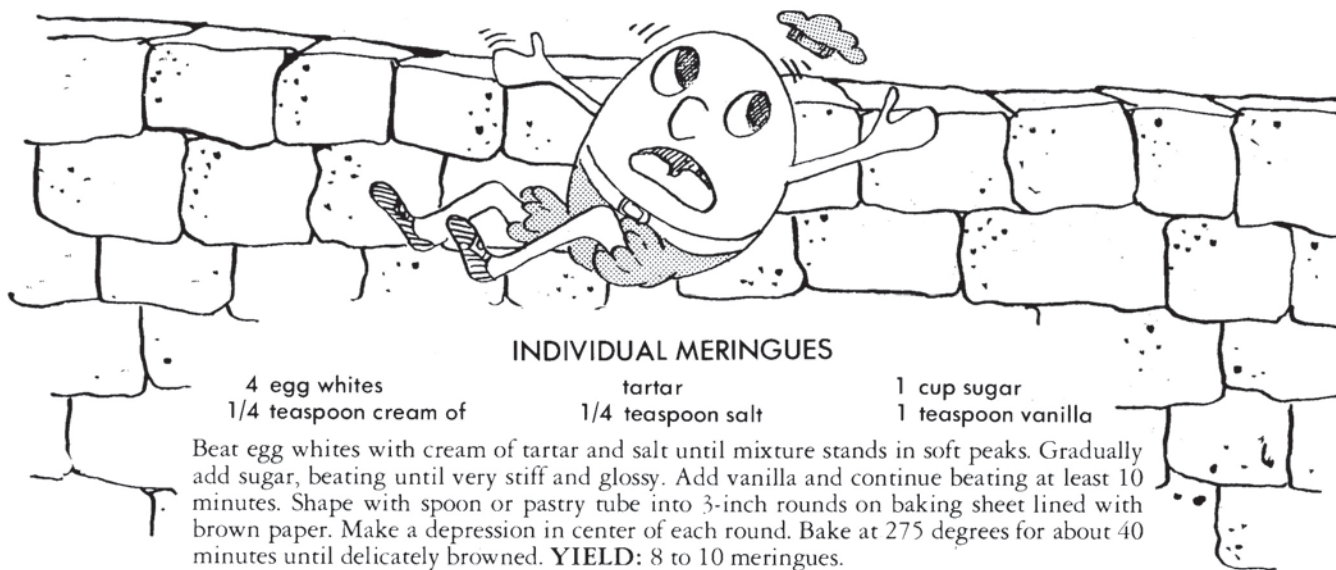
Measure flour, salt, baking powder, sugar and corn meal into bowl. Beat eggs slightly; beat in milk and oil. Add to dry ingredients, stirring just until mixed; batter will be lumpy. Bake on hot griddle, turning once when bubbles just start to break. Serve with plenty of butter and sirup. **YIELD:** About 12 6-inch pancakes.

BUTTERMILK PANCAKES: Substitute 2 cups buttermilk for 1-1/2 cups milk; decrease to 2 teaspoons baking powder; add 3/4 teaspoon soda.

OVEN-FRIED BACON

Separate bacon slices. Place, with fat edge of each slice overlapping lean of next slice, on a rack in a shallow pan (broiler pan is convenient). Bake at 400 degrees for 10 to 15 minutes until crisp as desired. No turning is needed; bacon browns evenly.

A BREAK FOR EGGS



INDIVIDUAL MERINGUES

4 egg whites
1/4 teaspoon cream of

tartar
1/4 teaspoon salt

1 cup sugar
1 teaspoon vanilla

Beat egg whites with cream of tartar and salt until mixture stands in soft peaks. Gradually add sugar, beating until very stiff and glossy. Add vanilla and continue beating at least 10 minutes. Shape with spoon or pastry tube into 3-inch rounds on baking sheet lined with brown paper. Make a depression in center of each round. Bake at 275 degrees for about 40 minutes until delicately browned. **YIELD:** 8 to 10 meringues.

BAKED FRENCH TOAST

4 eggs
1 tablespoon sugar
1/2 teaspoon salt

1 cup milk
6 to 8 slices bread
1/4 cup melted butter

Beat eggs slightly; stir in sugar, salt and milk. Dip each bread slice into mixture, turning to allow both sides to take up liquid. Place on well-buttered baking sheet. Pour melted butter over tops of slices. Bake at 450 degrees for 10 minutes. Turn and bake about 5 minutes longer until golden brown. Serve with butter and jam or sirup. **YIELD:** 6 to 8 servings.

DEVILED EGGS

6 eggs
2-1/2 tablespoons mayonnaise
or salad dressing
1/2 teaspoon prepared
mustard

1/4 teaspoon paprika
1/4 teaspoon salt
Dash pepper
2 tablespoons pickle
relish

Hard-cook eggs. Remove shells; cool completely. Half lengthwise. Remove yolks; mash and combine with mayonnaise, mustard, paprika, salt, pepper and pickle relish. Refill whites with yolk mixture. Garnish with paprika or sprig of parsley, if desired. **YIELD:** 6 servings.

CREAM PUFFS

1/4 cup butter
1/2 cup water

1/2 cup sifted flour

1/8 teaspoon salt
2 eggs

Combine butter and water in saucepan; cook and stir over medium heat until butter melts and liquid is boiling. Add flour and salt all at once. Cook, stirring vigorously, until mixture forms a ball and leaves sides of pan. Remove from heat, add eggs, one at a time, beating well after each. Continue beating one minute longer. Drop dough by heaping tablespoons, 2 inches apart, on lightly greased baking sheet. Bake at 450 degrees for 10 minutes; reduce heat to 325 degrees and continue baking about 25 minutes longer until browned. Remove from oven; cut slit in each to let steam escape. Turn off heat; return puffs to oven for 30 minutes, with door ajar, to dry out. Cool thoroughly. Just before serving, split and fill with Custard Filling or chilled vanilla pudding, whipped cream or ice cream. Frost tops with Chocolate Glaze or dust with powdered sugar. Serve with sauce, if desired. **YIELD:** 6 cream puffs.

CHOCOLATE ECLAIRS: Shape batter in 1x4-1/2-inch strips; proceed as directed. Split lengthwise and fill with Custard Filling; frost tops with Chocolate Glaze.

MINIATURE CREAM PUFFS: Drop cream puff batter by rounded 1/2 teaspoonfuls onto ungreased baking sheet. Bake at 400 degrees for 20 to 25 minutes until browned and puffy. Remove from oven; cut slit in each. Turn off heat; return to oven for 30 minutes, with door ajar, to dry out. **YIELD:** 3 dozen tiny puffs.

CUSTARD FILLING: in top of double boiler combine 2/3 cup sugar, 1/4 cup flour and 1/4 teaspoon salt. Stir in 2 eggs, slightly beaten and 1-1/2 cups scalded milk. Cook over boiling water until slightly thickened, about 15 minutes. Stir in 2 teaspoons vanilla; refrigerate until cold. Fold in 1 cup whipping cream, whipped. **YIELD:** Filling for 6 cream puffs or eclairs.

CHOCOLATE GLAZE: Melt 1-ounce square unsweetened chocolate and 1 tablespoon butter. Stir in 1/2 cup powdered sugar alternately with 1 or 2 tablespoons cream, enough for good spreading consistency. Beat until smooth.

CLASSIC SPONGE CAKE

- 5 eggs, separated 1/4 teaspoon lemon
1 cup sugar extract
3 tablespoons water 1 cup sifted cake flour
1 teaspoon vanilla 1/4 teaspoon salt
1/4 teaspoon almond 1/4 teaspoon cream of
 extract tartar

Beat egg yolks until thick and very light. Gradually add sugar, beating constantly. Stir in water and flavorings. Fold in flour. Beat egg whites until frothy. Add salt and cream of tartar; continue beating until stiff peaks form. Fold into cake batter. Turn batter into ungreased 10-inch tube pan. Bake at 350 degrees for 40 to 50 minutes or until cake tests done. Invert to cool. Remove from pan when cold. Frost if desired.



DOROTHY'S ANGEL FOOD CAKE

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|----------------------------------|---------------------------------|
| 1 cup sifted cake flour | 1/4 teaspoon salt |
| 1-1/2 cups sifted powdered sugar | 1-1/2 teaspoons cream of tartar |
| 1-1/2 cups egg whites, about 12 | 1 cup sugar |
| | 1 teaspoon vanilla |

Sift flour with powdered sugar three times. Beat egg whites until frothy. Add salt and cream of tartar; beat just until stiff peaks form. (Peaks should "droop" slightly when beaters are raised, do not overbeat.) Add remaining sugar, one tablespoon at a time, folding in thoroughly. Add vanilla with last addition of sugar. Sift flour mixture over top, a little at a time; fold in lightly with a down-up-over motion. Spoon batter in ungreased 10-inch tube pan. Place on rack, in lowest position in oven. Bake at 325 degrees for about 65 minutes until top springs back when lightly touched. Invert to cool. Remove cake from pan when cold. Frost if desired.

FRENCH OMELET

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| 8 eggs | Dash pepper |
| 1 tablespoon cold water | 2 tablespoons butter |
| 1 teaspoon salt | or margarine |

Break eggs into bowl; add water, salt and pepper; beat slightly with fork. Melt butter in 10-inch skillet, tilting skillet to grease sides and bottom. Pour in egg mixture; cook over low heat until eggs set on bottom of pan. Lift edge of cooked egg and tilt pan so uncooked egg runs under the cooked. Continue cooking until mixture is golden brown on bottom, about 10 minutes. Loosen omelet with spatula. If desired, spread with jelly, grated cheese, crisp crumbled bacon, diced ham or chicken. Roll omelet from handle side to opposite side of skillet. Serve at once with **SPANISH SAUCE**, mushroom sauce or cheese sauce, if desired. **YIELD:** 4 to 6 servings.

SPANISH SAUCE: Cook 1 tablespoon minced onion, 1 tablespoon minced celery and 1 tablespoon minced green pepper in 2 tablespoons fat until soft. Blend in 1 tablespoon flour. Add 1-1/2 cups canned tomatoes; cook and stir until sauce thickens. Season with salt, sugar and Tabasco to taste. **YIELD:** 1-1/2 cups.

GOLDEN YOLK CAKE

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|--|------------------------------|
| 1/2 cup shortening | 1-1/3 cups sifted cake flour |
| 1-1/4 cups sugar | 3/4 teaspoon salt |
| 1/4 teaspoon each lemon and almond extract | 1/2 cup milk |
| 1 cup egg yolks, about 12 | 2 teaspoons baking powder |

Cream shortening, sugar and extracts until light and fluffy. Add egg yolks, beating until creamy. Sift flour with salt. Add to creamed mixture alternately with milk; beat well after each addition. Add baking powder last, stirring in carefully. Turn batter into ungreased 10-inch tube pan. Bake at 350 degrees for about 40 minutes until cake springs back when lightly touched. Invert to cool. Remove cake from pan when cold. Frost if desired.

CHOCOLATE SOUFFLE

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|----------------------|----------------------------------|
| 4 tablespoons butter | 2 squares unsweetened |
| 4 tablespoons flour | chocolate, melted |
| 1 cup milk | 6 eggs, separated |
| Dash salt | $\frac{3}{4}$ cup sugar, divided |

In saucepan, melt butter; blend in flour. Stir in milk and salt. Cook, stirring until thickened. Remove from heat; stir in melted chocolate. Stir in unbeaten egg yolks and 1/2 cup sugar; blend thoroughly. Beat egg whites until they hold soft peaks, then beat in remaining sugar just until they hold short distinct peaks. Fold half the whites thoroughly into the sauce; then fold in the remaining whites as thoroughly as you like. Pour into buttered and sugar-dusted 2-quart souffle dish or casserole. Bake at 375 degrees for 30 to 35 minutes. **SERVE AT ONCE!** Top each serving with whipped cream, sweetened and flavored as desired. **YIELD:** 8 servings.



PUFFY OMELET

- 6 eggs, separated
6 tablespoons water
1 teaspoon salt
- 2 tablespoons flour
Dash pepper
1 tablespoon butter

Beat egg whites until frothy; add water and salt. Beat stiff but not dry. In separate bowl, add flour and pepper to egg yolks. Beat until thick and lemon-colored. Fold into egg whites. Melt butter in 10-inch skillet; heat just until a drop of water sizzles. Pour in omelet mixture. Level gently, leaving slightly higher around edge. Cook over low heat until puffy and lightly browned on bottom, about 5 minutes. Then bake at 325 degrees for 12 to 15 minutes until surface feels dry and center springs back when lightly touched. Run spatula around inside of skillet to loosen omelet. If desired, fill with jelly, grated cheese, crisp crumbled bacon or diced ham. Cut in wedges; or fold by cutting down through center, only part way through. Slip spatula under one half, tip pan, carefully loosen omelet and fold in half. Serve at once—with sauce, if desired. **YIELD:** 4 to 6 servings.

HOW TO COOK EGGS

SOFT-COOK: Take eggs directly from refrigerator; place in saucepan. Add cold water to 1 inch above eggs; bring rapidly to full rolling boil. Cover pan and remove from heat. Let stand 2 to 4 minutes, depending on doneness desired.

HARD-COOKED: Follow directions for soft-cooked eggs, letting eggs stand 25 to 30 minutes. Cool immediately in cold water.

Dorothy Dean

Homemakers Service

Sunday Brunch

Individual Grapefruit Baskets*

Glazed Canadian Bacon*

Do-Ahead Scrambled Eggs*

Buttered Toast Assorted Jams

Merk's Coffee Cake*

Milk Coffee

Frosty Melon Balls

Eggs a la Benedict*

Buttered Split English Muffins and Jam

Sugar Crunch Coffee Cake

Coffee Hot Chocolate

Fruit Kabobs*

Pineapple Oven Pancakes*

Scrambled Eggs

Baked Sausage Links*

Coffee Milk

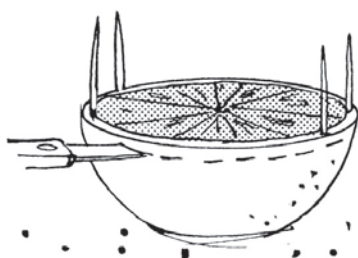
DO-AHEAD SCRAMBLED EGGS

- | | |
|-----------------------------------|-------------------------------|
| $\frac{1}{2}$ cup butter, divided | 1 dozen eggs |
| 2 tablespoons flour | 1 teaspoon salt |
| $1\frac{1}{3}$ cups milk, divided | $\frac{1}{8}$ teaspoon pepper |

Melt 2 tablespoons butter in saucepan; stir in flour. Gradually add 1 cup milk. Cook, stirring until smooth and thick. Set aside. Combine eggs, salt, pepper and remaining $\frac{1}{3}$ cup milk in bowl; beat until blended. Melt remaining butter in electric skillet set at 320 degrees . . . or in oven-proof skillet over medium heat. Add egg mixture; cook, lifting with spatula as eggs cook. Blend sauce into eggs while they are still quite soft. Continue cooking to desired doneness. Cover pan; reset temperature at "warm" . . . or place in 225 degree oven. Eggs will "hold" at least 1 hour. YIELD: 6 to 8 servings.

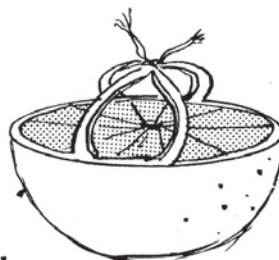


HOW TO MAKE INDIVIDUAL GRAPEFRUIT BASKETS



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

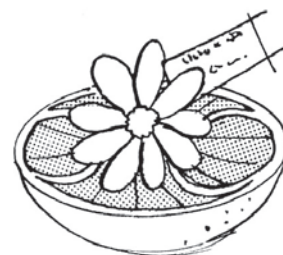
Lift strips of skin, still attached between toothpicks. Tie in center with string. Then separate grapefruit sections from membrane in usual manner.



MERK'S COFFEE CAKE

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|------------------------------|-------------------------------|
| $\frac{1}{2}$ cup shortening | 1 teaspoon soda |
| $\frac{3}{4}$ cup sugar | 1 cup dairy sour cream |
| 1 teaspoon vanilla | $\frac{1}{3}$ cup soft butter |
| 3 eggs | 1 cup packed brown sugar |
| 2 cups sifted flour | 2 teaspoons cinnamon |
| 1 teaspoon baking powder | 1 cup chopped nuts |

Cream shortening, sugar and vanilla. Beat in eggs, one at a time. Sift flour, baking powder and soda. Add to creamed mixture alternately with sour cream. Spread half of batter in greased and floured 10-inch tube pan. Combine butter, brown sugar and cinnamon; mix until crumbly. Add nuts. Sprinkle half of sugar mixture evenly over batter. Repeat layers. Bake at 350 degrees for about 50 minutes until cake tests done. Cool in pan 10 minutes; turn out on rack to finish cooling. Serve warm or cold. YIELD: 12 servings.



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.

EGGS A LA BENEDICT

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

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.

SUGAR CRUNCH COFFEE CAKE

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|--------------------|-------------------------------|
| 1/2 package yeast | 2 cups sifted flour |
| 1/4 cup warm water | 2 1/2 teaspoons baking powder |
| 1 teaspoon sugar | 1/2 teaspoon salt |
| 1/2 cup shortening | 1/4 cup milk |
| 1/2 cup sugar | Sugar Crunch |
| 1 egg | |

Sprinkle yeast in warm water in small bowl. Add 1 teaspoon sugar; mix well. Let stand until yeast is dissolved. Combine shortening, 1/2 cup sugar and egg; beat until smooth. Sift flour, baking powder and salt. Add half to shortening mixture; beat well. Add yeast mixture then milk and then remaining flour mixture, beating after each addition until smooth. Spread half of batter in greased deep 9-inch round cake pan or 9-inch square pan or 7x12-inch oblong. Sprinkle half of Sugar Crunch over batter. Repeat layers. Bake at 350 degrees for 40 to 50 minutes. Serve warm or cold. YIELD: 8 servings.

SUGAR CRUNCH: Mix 1 cup packed brown sugar, 3 tablespoons flour and 1 teaspoon cinnamon. Cut in 3 tablespoons butter. Add 1 cup chopped nuts; mix well.



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.

BACON AND EGG CASSEROLE

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|-------------------------------|---------------------------------------|
| 4 eggs | 2 cups milk |
| 1/2 teaspoon prepared mustard | 2 cups croutons |
| 1/2 teaspoon salt | 1 cup shredded cheddar cheese |
| Dash onion powder | 6 slices crisp cooked bacon, crumbled |
| Dash pepper | |

Beat eggs slightly. Add mustard, salt, onion powder and pepper; blend well. Stir in milk. In bottom of greased 6x10-inch casserole combine croutons and cheese; top with egg mixture and crumbled bacon. Bake at 325 degrees for about 50 minutes or until eggs are set. Garnish with crisp bacon curls and parsley, if desired. YIELD: 6 servings.

PINEAPPLE OVEN PANCAKES

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

Preheat oven to 400 degrees. Measure butter into 9x13-inch baking pan; place in 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 orange juice concentrate, whipping until smooth and creamy. YIELD: 6 to 8 servings.

FRUIT KABOBS

For each kabob, spear 2 or 3 pieces of fresh or canned fruit on a cocktail pick or bamboo skewer. Mix or match the fruit, choosing from this list:

Pineapple chunks, banana circles, apple wedges, pear slices, mandarin orange segments, maraschino cherries, grapes, melon balls, strawberries . . . plus cheese cubes, diced ham, luncheon meat, if you like. (To keep "blond" fruits from darkening, dip in pineapple juice.)

Place fruit kabobs on paper toweling; refrigerate while draining. Chill thoroughly. At serving time, arrange kabobs on a pretty platter or let a grapefruit, fresh pineapple, big red apple or cabbage hold them . . . make sure the base is steady. YIELD: For coffee-hour serving, allow 1 kabob per person if it will be a large gathering, 2 kabobs per person for a small group.

GLAZED CANADIAN BACON

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|---|---|
| 1 2-pound can pre-cooked Canadian bacon | 1/3 cup apricot-pineapple jam or other flavor |
|---|---|

Remove bacon from can; rinse off gelatin. Place on rack in shallow pan. Bake at 325 degrees for about 1 hour until heated through. Brush frequently with jam to glaze last half hour of baking. YIELD: 6 to 8 servings.

BANANA-NUT COFFEE CAKE

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|--|-------------------------------|
| 1/2 cup margarine | 2 1/4 cups sifted flour |
| 1 8-ounce package cream cheese, softened | 1 1/2 teaspoons baking powder |
| 1 1/4 cups sugar | 1/2 teaspoon soda |
| 2 eggs | 1 1/2 cups chopped pecans |
| 1 cup mashed ripe bananas, 2 or 3 | 1 1/2 teaspoons cinnamon |
| 1 teaspoon vanilla | 3 tablespoons sugar |

Combine margarine, cream cheese and sugar; blend well. Add eggs, one at a time, mixing well after each addition. Blend in bananas and vanilla. Sift dry ingredients; gradually add to batter. Combine nuts, cinnamon and 3 tablespoons sugar; fold half of nut mixture into batter. Turn into greased and floured 9x13-inch pan; sprinkle with remaining nut mixture. Bake at 350 degrees for 35 minutes or until done. YIELD: 12 servings.