









STUFFED PORK ROAST: Colorful,

tangy stuffing made with cheese tid-

bit crackers is the feature of this

Extra flavor is captured

in main dish recipes by addi-

tion of catsup to ingredients.

Three luncheon or dinner

dishes which make use of

the tomato tang of catsup

are: jambalayah, macaroni

Viennese and ham loaf with

apricot-tomato sauce. Reci-

JAMBALAYAH

showers. Year-round events

- engagements, weddings,

new homes, new babies --

are occasions for gala get-

Shower Scheme

ers shower scheme, pretty as

any, and easier than most.

The strate gy involves a

punchbowl with frozen

strawberry ice for a center-

piece, and sandwiches that

can be stored and then trim-

Trim crusts from thinly

sliced white bread and cut

into lengthwise slices. Go

over slices lightly with a

rolling pin to make firm,

clean - cutting surfaces.

Spread with cream cheese

and press out with a heart-

shaped cutter. To make

cornucopias cut squares of

spread bread and overlap

opposite corners. Press

edges; the cheese holds the

cornucopias in shape. Freeze

or cover shapes with a damp

cloth and store in refriger-

To decorate, use chives for

flower stalks, red caviar for

lily of the valley blossoms,

small wedges of red radishes

to form tulip petals, egg

med at the last minute.

Here's the how of it:

Here's a hearts and flow-

Hearts and Flowers

Belong at Showers

It's always open season on slices with parsely stalk

2/3 cup uncooked rice

1/2 cup chopped celery

Catsup Adds Flavor

pepper

margarine

To Main Dish Recipes

1/2 cup chopped onion

1/2 cup chopped green

3 tablespoons butter or

tomato soup, undiluted

 $1 \text{ can } (10\frac{1}{2} \text{ ounces})$

condensed cream of

worcestershire cause

1 pound green shrimp,

stems for other posies.

miento strips.

juice blend

3 limes, juiced

or gin-

vert in punchbowl.

Fill cornucopias with

sprays of watercress spiked

with bits of radish, or field

leaves and bits of cucumber,

or celery stalk tops and pi-

Orange Blossom Punchbowl

1/4 cup superfine sugar

pint whole strawberries

quart orange juice or

1 large bottle ginger ale 1 bottle (4/5 quart) bour-

Put a thin layer of water

in a heart-shaped mold; out-

line with whole strawberries.

Freeze. When berries are

imbedded in ice, fill mold

with water and freeze solid.

Before serving, dip mold

briefly in cold water, and in-

Punch Recipe

juices, add suga, and stir to

dissolve. Pour over ice heart

in a three-quart punchbowl.

Add ginger ale and gin or

whiskey. Stir lightly. Serve

in punch cups garnished

with whole strawberries.

Yields 13 to 16 cups. Double

proportions for larger punch-

For the punch, combine

bon, or blended whiskey,

4 cup catsup

1/4 tespoon salt

1 tablespoon















Pork Roast Stuffed With Cheese Crackers

Stuffing for pork shoulder roast gets its unusual flavor from cheese tid-bit crackers and pimento.

STUFFED PORK ROAST

1/4 cup butter or margarine

½ teaspoon oregano 1 medium onion, chopped

1 large apple, cored and chopped 1/4 teaspoon salt Dash pepper

½ cup pimento, chopped 2 eggs, beaten 6½-ounce package cheese tid-bit crackers, crushed (about 2 cups)

5-pound pork loin roast, center cut

Melt butter or margarine. Saute oregano, onion and apple until tender. Stir in salt, pepper, pimento, eggs and cheese tid-bit crackers. Mix thoroughly but lightly. Cut pork roast through as for chops but leave attached at the rib ends. Fill each pocket with stuffing. Using a wire rack in roasting pan, roast in a slow oven (325 degree F) about 3 hours. Cover with foil during first 21/2 hours of cooking to prevent stuffing from becoming too brown. Makes 8 to 10 serv-

COOK OF THE WEEK

Cook of the week is Mrs. Thomas E. Fitch of 3444 Emerald St., Torrance, whose recipe for Russian sauerkraut wins her \$5 in the weekly PRESS contest.

The tasty dish features feef, pork, sauerkraut and tomatoes in a top-of-thestove main course.

RUSSIAN SAUERKRAUT 1½ lbs. lean boneless

fresh pork 1½ lbs. beef

1/4 tsp. pepper 1 tsp. salt 1 small onion, chopped

1 large can sauerkraut (No. 2½ size) 1 large can tomatoes (No. 21/2 size)

1 large green pepper, sliced or diced

1 pin sour cream (2 cups) Dice pork and beef into-

1/2 inch pieces. Put into a large frying pan with 1/4 cup shortening. Add salt, pepper, onion and cut up green pepper. Stir until brown and set aside. Drain off excess fat.

Into a large stewing kettle place the sauerkraut. Arrange browned mixture over the kraut. Pour tomatoes over this mixture. Cover and simmer very slowly for 50 minutes or until meat is tender.

Spoon sour cream over the top, cover and simmer about 10 minutes more.

If you have a favorite reci-pe you would like to share with our readers to be considered for Cook of the Week honors, please jot it down and mail to: Food Editor, Torrance Press, 3238 W. Sepulveda Blvd., Torrance.



French Toast Sandwich Uses Leftover Ham

Traditional with Easter is the serving of ham for the festive dinner. If you're like many homemakers, now comes the problem of what to do with what's left over.

One of the favorite sandwiches over the years has been the combination of sliced ham and cheese. There is a delightfully different twist to this sand-. . make it a hot French toast sandwich built up in layers of ham, cheese, and asparagus spears and serve with a tempting mushroom sauce. The sauce . . magic from a can . . . condensed cream of mushroom soup accented with thyme.

lunch or supper. Enjoy delicious stewed fresh rhubarb as the dessert to "your "souper" sandwich

Truly a delectable treat for

FRENCH TOAST SANDWICH WITH

ORANGE SURPRISE

3-ounce package

lime-flavored gelatin

cup orange juice

1 cup heavy cream,

½ cup heavy cream,

6 oranges

whipped

whipped

Orange Surprise

Features Gelatin

MUSHROOM SAUCE 4 servings sliced cooked

(about 2 ounces) 3 cooked asparagus spears slices bread 1 egg

margarine 1 can (10½ ounces)

condensed cream of mushroom soup Generous dash of thyme

Make 4 sandwiches by placing a serving of ham, a slice of cheese, and 2 asparagus spears in each one. Beat egg and 1/4 cup milk; dip both sides of sandwich in this mixture. Fry sandwiches in butter until golden brown on both sides. Meanwhile, in saucepan, stir soup until smooth; gradually blend in remaining milk and thyme, Heat, stirring now and then. Serve over sand-

ham 4 slices Swiss cheese

½ cup milk 2 tablespoons butter or

wiches. Makes 4 sandwiches.

School Menus Told for Week

Press publishes elementary school lunch menus to a.i d housewives preparing to do marketing to plan dinner ac-

cordingly ning tomorrow are as fol-

THURSDAY

Salisbury steak and gracy, whipped potatoes, tomato wedge on lettuce, cherry pudding, bread and butter;

potato salad, relishes, citrus fruit cup and milk.

MONDAY Spaghetti with meat sauce, buttered spinach, carrot and raisin salad, hot French bread with cheese stick, sliced peaches with cookies,

TUESDAY Mana er's choice

WEDNESDAY

milk.

while, saute celery, onion and green pepper in butter. When tender, add soup and next 3 ingredients. Simmer, covered, for 5 minutes, stirring occasionally. Add shrimp, simmer 5 minutes more. Serve over hot rice. Makes 4 servings.

(½ pound cleaned)

Cook rice in boiling salted

water until tender. Mean-

tempting pork roast. Serve with spiced

crabapples, buttered brussels sprouts

and tossed salad for a complete meal.

MACARONI VIENNESE

1 medium onion, thinly sliced 1/2 cup sliced celery

2 tablespoons butter or margarine ½ cup catsup

2 tablespoons water 1/2 teaspoon salt

½ tespoon worcestershire sauce dash pepper

1 can (4 ounces) Vienna sausages, drained 2 cans (151/4 ounces) macaroni with cheese

sauce Saute onion and celery in butter until tender. Stir in catsup and remaining ingredients except macaroni; bring to a boil; simmer 5 minutes. Heat macaroni; place on platter with meat

HAM LOAF WITH APRICOT-TOMATO SAUCE

sauce in center. Garnish

with parsley. Makes 4 serv-

1 pound (2 cups) ground lean, cooked ham 1 cup soft bread crumbs 1/3 cup chopped onion 1/3 cup chopped green pepper

1 egg ½ teaspoon salt 1/8 teaspoon pepper 1/8 teaspoon ground

cloves 1 cup apricot nectar 1/2 cup catsup 1/4 cup drained, crushed

pineapple ½ teaspoon lemon juice Heat oven to 350 degrees

F. (moderate). Combine ham and next 7 ingredients. Mix well; form into loaf. Place in baking pan (8"x8"x2") or (10"x6"x1½"). Cover with sauce made by combining apricot nectar and remaining ingredients. Bake 1 hour or until done, basting frequently. Makes 6 servings.

The Torrance Royal Neighbors will sponsor a dance on Tuesday, 8 p.m. in the women's clubhouse,

Music will be provided by Moe's Orchestra. A potluck dinner will pre-

cede the dance at 6:30.

Kitchen Tips Are Offered

Southern Calif. Gas Co. Home Economist

As many people know, we at the Gas Company Home Service Department answer numerous cooking questions by phone. You'd be surprised at the number of calls we receive for simple kitchen problems - simple, if you know the answer. Looking back over the calls, we've chosen a few tips that you may want too.

Heating rolls and muffins is an easy task if you have an automatic top burner. Put the rolls in a pan (ungreased) and sprinkle a few drops of water in the pan; cover pan and set on automatic top burner at 175 deg. until you're ready to serve. If you have no automatic top burner, put the rolls in a. clean paper bag, sprinkle water lightly on the outside of the bag. Heat in the (closed) bag at 350 deg for 15 to 20 minutes.

Egg yolks and whites separate most easily when eggs are cold. Let them warm to room temperature, however, before heating for use in cakes, etc. Whenever egg yolks are left over, hard cook them for salads, sandwiches, etc. Slip the yolks into simmering salted water and poach till firm. Some recipes call for eggs beaten "slightly" — others say "well beaten." Why Slightly beaten eggs are used to thicken — well beaten eggs help to leaven or lighton a

When a recipe calls for a cup of sour milk or buttermilk and you've only sweet milk on hand, put 1 Tbsp. lemon juice or vinegar in a measuring cup. Then fill to cup line with sweet milk. Stir and let stand while you

get the rest of the ingredients ready.

Measure brown sugar by packing firmly into measuring cup and leveling off with a spatula unless the recipe specifies another procedure. If a recipe calls for "sifted brown sugar," press it through a coarse sieve, then spoon lightly into measuring cup and level off. To prevent lumps in brown sugar, store in airtight container with a slice of apple or orange in a piece of wax-ed paper. Change fruit often. Remove lumps from brown sugar by pressing through a coarse sieve or roll with a rolling pin. If lumps are quite hard, spread sugar on a shallow pan and heat at 300 deg. for a few minutes. Brown sugar that has been heated should be

used at once. If you come across a kitchen problem or want a recipe, do give us a call at the Home Service Department of the Gas Company.



BEA WEBB

Food File Favorites

By BONNIE SAUNDERS Women's Editor

More than a dozen years ago when this writer lived in Syracuse, N.Y., vacations were regarded as an opportunity to get into the car and explore the countryside from the Adirondacks to the Atlantic.

One particularly adventurous summer we packed our road maps and suitcases into our dependable '39 Dodge and headed towards the Northeasternmost tip of the United States and across the border into Canada's mari-

Contest

Recipes

Sought

Do you have a favorite

recipe that your family

considers your specialty?

It may be something you

originated or it may be

something that was pass-

The PRESS is seeking

favorite recipes of Tor-

rance families to feature

on the FOOD AND FAM-

Each week our food

editor selects a COOK OF THE WEEK. The wining

recipe is printed in our

columns and the winning

cook recieves \$5 for her

If you would like to

share your family's fav-

orite recipe with our read-

ers and be considered for

the prize money, send

3238 W. SepulvedaBlvd.

your entry to:

FOOD EDITOR

Torrance? Calif.

THE PRESS

ed on to you.

ILY page.

time provinces.

We had no particular destination - but eventually we found ouresives settled for a three-day stay at a 140 year old farmhouse on a dirt road 12 miles beyond Halifax, in a little fishing village on the Nova Scotia coast.

Mingled with memories of our visit to the Sea Gull, as the farmhouse was called, are memories of the smell of oatmeal bread. Breakfast at the window overlooking the rugged Atlantic sea town always began with homemade oatmeal bread, rich with aroma of molasses and fresh-baked yeast.

Before we returned to the states I got the recipe for Nova Scotia oatmeal bread from the rugged woman who stretched her seafaring dolfar by taking in paying guests.

The recipe, as she dictated it to me at the ginghamclothed kitchen table before the 140 year old iron stove, was as follows:

> NOVA SCOTIA OATMEAL BREAD (Makes 2 Loaves)

2 cups rolled oats (regular - not quick) I tsp. salt 1 cup molasses

4 cups hot water 2 yeast cakes 1/2 cup hot water.

8 cups bread flour Mix first four ingredients. Let cool until lukewarm. Then add yeastcakes disolved in hot water. Add bread flour and mix by hand. Cover and let rise to twice its

Cut down with knife. Grease two bread tins and put in pans. Cover with dishtowel and when it has risen to doublt its bulk, put it in a moderately warm oven for one hour. Then turn on oven and bake an additional 20 minutes in a hot oven.

Watch color, If you plan to serve the bread at breakfast, mix the batter the night before and cook the following morning. Always use water on your hands so that the dough doesn't stick.

2 tablespoons confectioners' sugar ½ tespoon vanilla extract

1 teaspon grated lemon rind Cut the top off each cup. Prepare lime gelatin using one cup orange juice, heated. Chill until partially set. Whip I cup cream until it forms stiff peaks, when beater are lifted. Beat in lime gelatin. Chill. Whip remaining 1/2 cup of heavy cream with confectioners' sugar and vanilla extract. Stir in lemon rind. Garnish tops of orange cups with this mixture. Makes 6 serv-

orange, Scoop out the pulp. Strain the juice rest, ing 1

As a public service the

Lunches to be served in the elementary school cafeterias for the week begin-

FRIDAY Grilled cheese sandwich,

Hamburger steak in sauce, candied sweet potatoes tossed green salad, hot cornbread, cherry sundae, and ROYAL NEIGHBORS SET POTLUCK

1422 Engracia.