

## For the Farm Wife and Family

By Mrs. Richard O. Spence

### A BOW TO SAINT PAT



SPENCE

Everyone is Irish on Saint Patrick's Day and 'tis a good way to be. There is little better way to treat your family to some of Ireland's delicacies than with Corned Beef, delicate buttermilk biscuits and a "green" dessert.

Besides sour milk or buttermilk, these biscuits claim whole bran cereal for an unusual taste; chopped parsley is stirred in for that Irish look. If you don't have sour milk, you can use sweet milk; just omit the baking soda and increase the baking powder.

- |                                     |                                |
|-------------------------------------|--------------------------------|
| <b>ALL-BRAN BUTTERMILK BISCUITS</b> | 1 cup shortening               |
| 1/2 cup whole bran cereal           | 1/4 cup finely chopped parsley |
| 3/4 cup buttermilk or sour milk     |                                |
| 1 1/2 cups sifted flour             |                                |
| 2 teaspoons baking powder           |                                |
| 1/4 teaspoon baking soda            |                                |
| 1 teaspoon salt                     |                                |

Combine cereal and buttermilk; let stand until most of moisture is taken up. Sift together flour, baking powder, soda and salt. Cut in shortening until mixture resembles coarse corn meal. Add cereal

mixture together with parsley, stirring only until combined. Turn dough out onto lightly floured board and knead gently a few times. Roll out to 1/2 inch thickness. Cut with floured biscuit cutter. Place on ungreased baking sheet or atop meat stew. Bake in very hot oven (450 degrees) about 12 minutes. Makes 10 biscuits, 2 1/2 inches in diameter.

**NOTE:** If sweet milk is used instead of buttermilk, omit soda and increase baking powder to 3 teaspoons.

Modern corned beef now comes in family-sized pieces, neat and drip-free, in a sealed transparent wrap. The complete cooking directions are on the label.

#### CORNED BEEF WITH DEVEILED CREAM SAUCE

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|----------------------------------|
| 3 to 4 pound corned beef brisket |
| 1/2 teaspoon dry mustard         |
| 1/4 teaspoon salt                |
| 1 teaspoon wine vinegar          |
| 1/2 cup dairy sour cream         |
| 1 tablespoon chopped parsley     |

Place corned beef in a kettle and cover with water. Cover and simmer 3 to 3 1/2 hours or until fork-tender. Serve hot or cold with Develed Cream Sauce.

For sauce, blend together dry mustard, salt, and vinegar in a bowl. Stir in sour

cream and chopped parsley. Serve with corned beef. Sauce makes about 1/2 cup.

#### CORNED BEEF HASH

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|---|
| 15 1/2 ounce can corned beef hash               |
| 4 hard-cooked eggs, sliced                      |
| 10 1/2 ounce can condensed cream of celery soup |
| 1/2 teaspoon dry mustard                        |
| 1 cup cheddar cheese, shredded                  |

Empty corned beef hash into a 9-inch pie pan. With back of spoon, line the pie pan with the hash. Bake in a moderate oven (350 degrees) 20 minutes to brown lightly. Remove from oven. Place sliced hard-cooked eggs in "pie." Spread celery soup seasoned with mustard over eggs. Sprinkle cheese over the top. Return to oven and continue to bake in a moderate oven (350 degrees) 15 minutes or until heated through and cheese bubbles and browns. Makes 4 servings.

Finish your Irish meal with a green dessert, such as Ting-A-Ling Cream. Toss flaked coconut with corn flake crumbs for a chewy crust. Combine the lime juice and rind with sweetened condensed milk

and stir until thickened. Stir in the egg yolks and a few drops of green food coloring. Pour over the crumb crust. Make a meringue of the egg whites and sugar and pile lightly over the cream filling. Slide under the broiler until very lightly browned.

#### TING-A-LING CREAM

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|--|
| 4 cups corn flakes or 1 cup corn flake crumbs    |
| 2 tablespoons sugar                              |
| 1/4 cup flaked coconut                           |
| 1/2 cup butter or margarine, very soft or melted |
| 1/2 cup fresh lime juice                         |
| 2 teaspoons grated lime rind                     |
| 1 1/2 cups (15-oz. can) condensed milk           |
| 2 eggs, separated                                |
| 1/4 teaspoon salt                                |
| 1/4 cup sugar                                    |
| Green food coloring                              |

If using corn flakes, crush into fine crumbs. Measure crumbs, sugar and coconut into 8-inch square pan; mix well. Add butter and blend thoroughly. Reserve 1/4 cup crumb mixture. Press remainder evenly and firmly in bottom of pan to make crust. Add fruit juice and rind to condensed milk, stirring until mixture is well-blended and thickened. Add egg yolks, stirring until smooth and

(Continued on Page 9)

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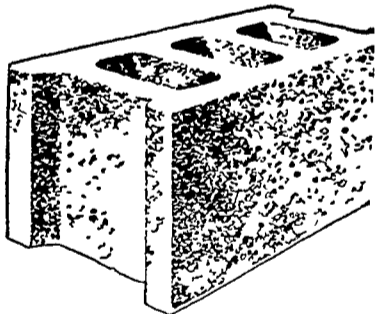
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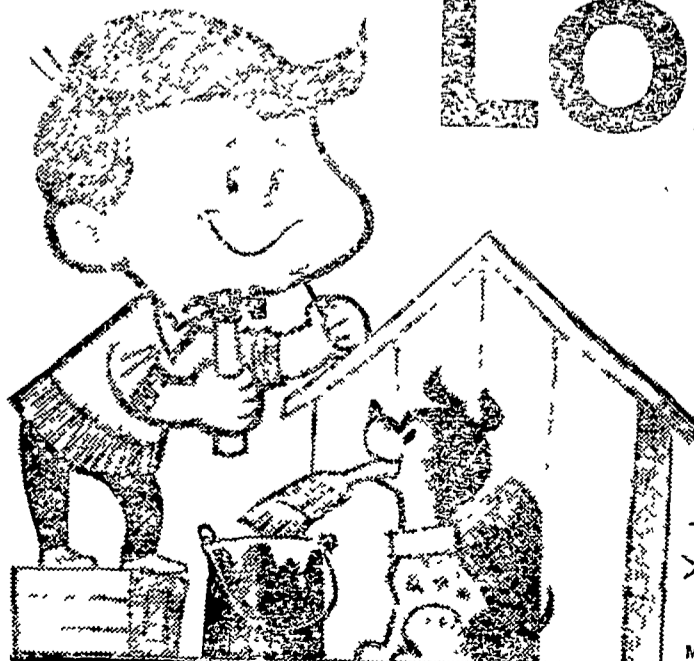
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