

A Riot Of Colors

(Continued From Page 27)

Salt and pepper to taste
Parsley and onions to taste
4 tablespoons butter, melted and browned lightly
3 eggs beaten
Mix together, put in funnel pan

and bake at 350 degrees. Dump out, fill center with creamed chicken or turkey or other meat, or creamed vegetables such as mushrooms or peas. Serve

Eggplant Souffle

xxxx
1 cup milk
1½ cups bread cubes
1 cup cooked eggplant
4 tablespoons butter
½ teaspoon salt
¼ teaspoon pepper
2 egg yolks, well beaten
2 egg whites, stiffly beaten
Heat milk, add bread cubes and cook to a thick paste. Add eggplant, salt, pepper and butter. Remove from heat. Add egg yolks. Fold in stiffly beaten egg whites. Place in a greased baking dish and bake in 375 degree oven for 20 to 25 minutes.

Exotic Cheese Cake

xxxx
Combine 1 cup shredded coconut, 2 tablespoons each of flour and melted margarine. Press on bottom of 9 inch spring pan. Bake at 350 degrees for 12 to 15 minutes.

Soften 1 envelope unflavored gelatin in ¼ cup cold water. Combine 3 egg yolks, ¾ cup water and ¾ cup sugar in saucepan. Stir over medium heat 5 minutes. Add gelatin and stir till dissolved. Gradually add gelatin mixture to two 8 oz. pkg of cream cheese, softened. Mix till blended. Stir in ¼ cup lime juice, few drops of green food coloring. Fold in 1 cup whipped cream and 3 stiffly beaten egg whites. Pour over crust. Chill until firm. Decorate top as desired. You can change the flavors to lemon or orange and add food coloring to match the flavor.

Milk Chocolate Cake

xxxx
2¼ cups sugar
3 tablespoons water
2 squares semi-sweet chocolate, melted
¾ cup soft margarine or butter
1 teaspoon vanilla extract
4 eggs, separated
2¼ cups sifted cake flour
1 teaspoon cream of tartar
½ teaspoon soda
½ teaspoon salt
1 cup milk
Stir ¼ cup sugar and the water into melted chocolate. Cream butter and the remaining 2 cups sugar. Add vanilla then egg yolks, one at a time, beating well after each addition. Add chocolate mixture and blend. Add sifted flour, cream of tartar, soda, salt, alternately with 1 cup milk. Beat until smooth. Fold in stiffly beaten egg whites. Pour into three 9-inch layer pans, lined with wax paper. Bake at 350 degrees about 35 minutes.

You may use the next recipe for the icing on this cake

Milk Chocolate Icing

xxxx
Cream
¼ cup soft butter
8 oz cream cheese
3 squares semi-sweet chocolate, melted
dash salt
3 cups sifted confectioners sugar
1 teaspoon vanilla
¼ cup heavy cream

Oatmeal Pie

xxxx
3 eggs, beaten
1 cup granulated sugar
1 cup brown sugar
¾ cup uncooked quick oatmeal
¾ cup coconut
¼ cup butter
1 teaspoon vanilla
½ teaspoon cinnamon
½ teaspoon cloves
½ cup milk

Mix above and pour into unbaked 9-inch pie shell. Bake at 400 degrees for 10 minutes, then 375 for 40 minutes or till center is set.

Delicious Cream Pie

xxxx
1 cup plus 2 tablespoons sugar
1 envelope none flavored gelatin
whites of 5 eggs
1 pint whipping cream

Soak gelatin in 4-tablespoons cold water, over hot water until dissolved. Boil sugar in 5 tablespoons water until it spins a thread. Pour slowly over beaten egg whites, beat as you pour. Fold in soaked gelatin, then fold in whipped cream. DO NOT BEAT. Add 1 teaspoon vanilla and a small amount of almond extract. Pour into two 9-inch graham cracker crumb crusts. Chill well. Keeps fresh for days.

Fudge

xxxx
2 pounds 10X sugar
Pinch cinnamon
1 teaspoon vanilla
¼ pound melted butter
4 squares chocolate
½ to ¾ cup coffee cream
Work with hands. Mix above, arrange in pan one inch thick and put ground nuts on top. When set cut and store in tight container.

Date and Nut Balls

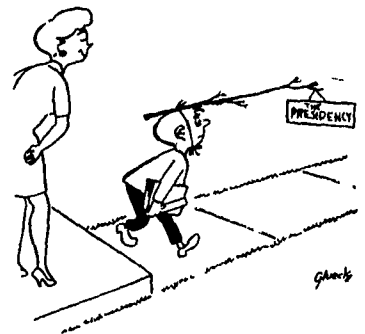
xxxx
1 cup sugar
1 cup chopped dates
¼ lb. butter

½ teaspoon salt
2 eggs.

Cream sugar and eggs, add remainder of ingredients and cook in heavy sauce pan 10 minutes. Pour mixture over 2 cups rice crispies and ½ cup chopped nuts. Cool until you can handle. Roll into balls then roll in coconut. Store in tight container.

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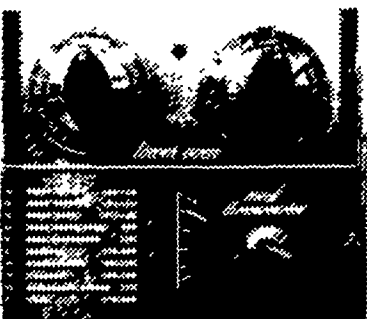


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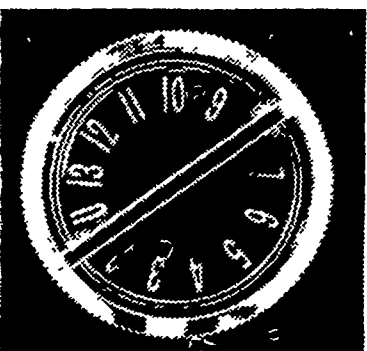
Everyone's conscious of the big need to conserve our nation's energy. But many people throw up their hands and say, "What possible help can my family give?" The answer is "Plenty," if all our 750,000 residential customers will make an effort to think carefully about the way you use electrical appliances. While the following hints are undoubtedly 'old hat' to many homemakers each can play a part in keeping your electric usage—and bills—down.



For dishwashers that don't have partial load settings, rinse and hold your dishes until there is a full load.



Make the best use of a warmed-up oven. Bake several dishes together which require slightly different heat settings and remove as each is done.



If nobody's watching television, turn it off.

Watch for others in our series of watt-saving hints. They'll ease the drain on your pocketbook and play a small but mighty part in easing the nation's energy drain.

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