

NOVEL BEAN DISH

Prepare baked beans in your favorite manner, and during the last half hour of the baking period, add 1 cup sherry flavoring for each pound of beans used. Try them with small pieces of raw smoked ham rather than salt pork or bacon.

BEANS LIKED BY ALL

BAKED BEANS are liked by all, so serve them more often. Keep a half dozen or more cans of different varieties of beans on your pantry shelf for emergencies, and occasionally make up a batch of old fashioned baked beans yourself.

TEXAS BEAN PIE

Ingredients: ½ pound kidney beans, 1 pound diced or chopped round steak, 3 tablespoons shortening, 1 small onion, 1 clove garlic, 1 tablespoon chili powder, 1 tablespoon Worcestershire sauce, 1 can tomatoes, ½ cup cornmeal.

Saute steak in the shortening until brown, add the beans, which have been soaked overnight, onion, garlic, chili, Worcestershire sauce and salted water to cover. Simmer slowly until the beans are tender. Add the tomatoes and cornmeal and cook until thick. Turn the mixture into a shallow casserole. Sprinkle with grated cheese and bake until cheese is bubbly and brown. Serves 6.

PETER AND SUE

Continued From Page 4

sorry. You can call him Da, Da if you like."

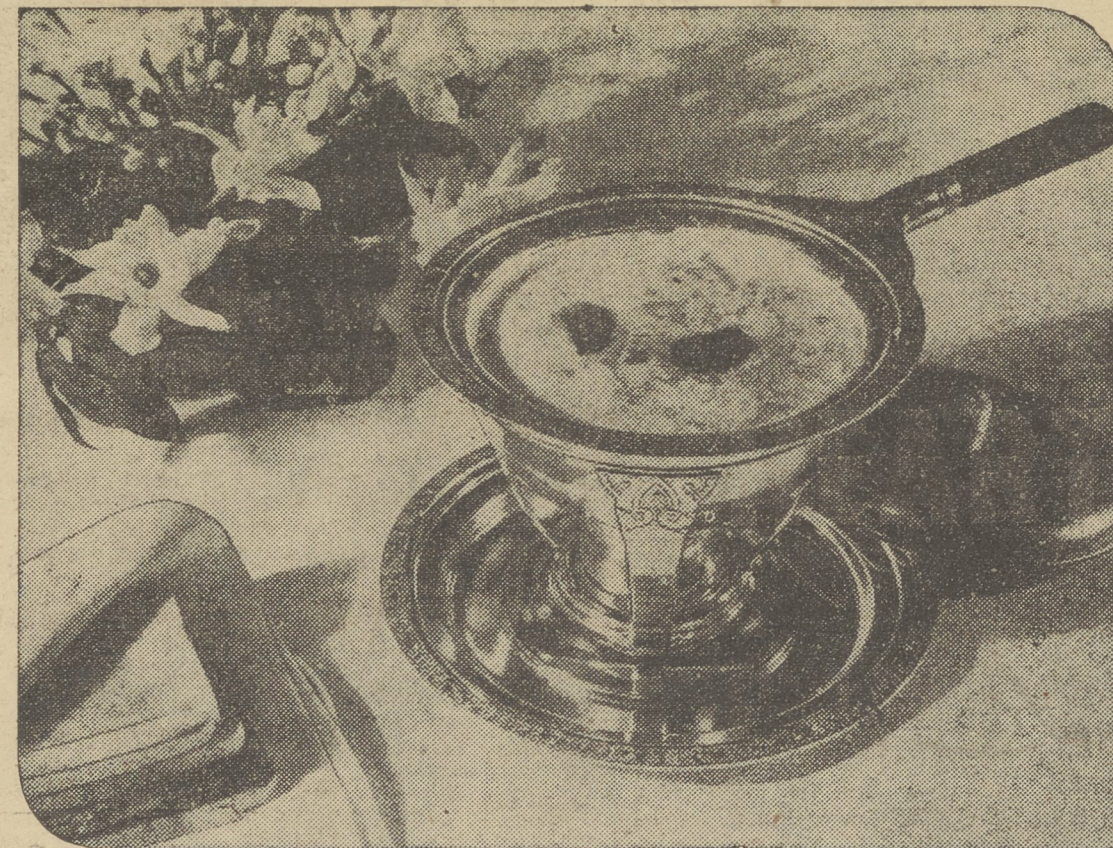
"Dr. Stewart," Mrs. Moore turned toward the doctor, "do you think Elizabeth will be old enough at Thanksgiving time to be taken on quite a long trip?"

"How long?" asked the doctor.

"Well," replied Mrs. Moore, "we would have to drive about five hundred miles. We would take it in easy stages."

"Would I go?" broke in Hattie-Ann.

"Yes," her mother replied. "I

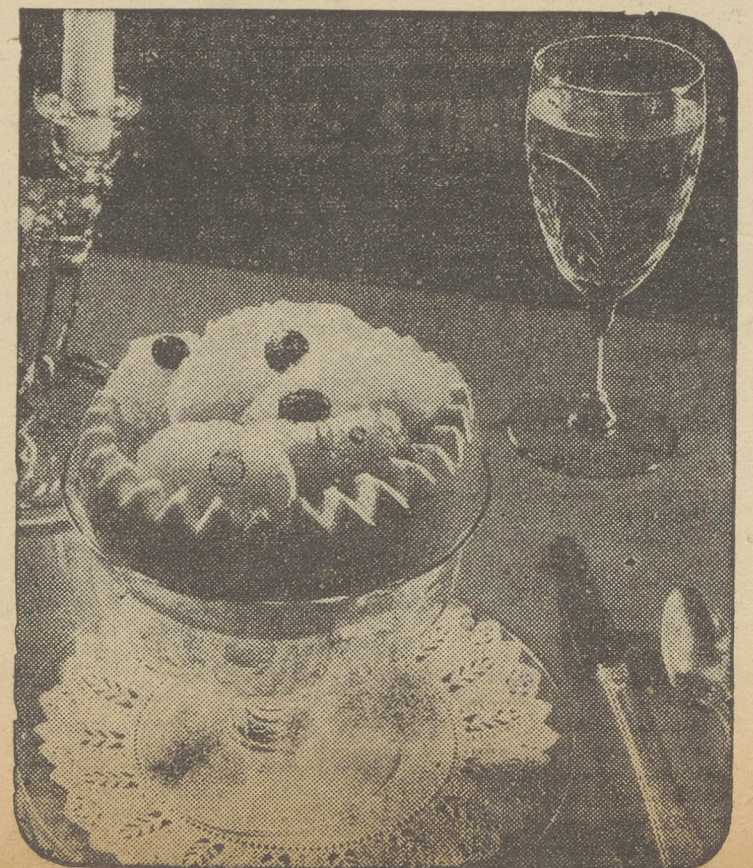


CHICKEN A LA KING

To make this delicious dish, warm 4 ounces sweet butter in a flat saucepan or chafing dish, into which cook for 2 minutes 1 ounce julienne of green pepper, adding 4 sliced mushrooms next and cooking for another 2 minutes. Mix very well with 2 cups minced breast of fowl. Season. Add 1 dessert spoon flour, already dissolved and pour in 1 cup heavy cream. Let boil 2 minutes, stirring constantly. Off the fire add 1 egg yolk, mix well, season to taste. Serve piping hot on crisp toast.

EYE OPENER

To prepare this dish, cut large juicy grapefruit in halves and remove the seeds. Then remove the sections of grapefruit with a sharp knife. Scoop out the membranes leaving the shell clean. Flute the edge or cut in notches. Refill with the grapefruit sections, sweetened to taste. Chill thoroughly. Top with a maraschino cherry and serve as an appetizer or as a breakfast fruit.



TREAT YOUR FAMILY INEXPENSIVELY---WITH CHICKEN

by

JUDITH WILSON

CHICKEN PARISIENNE

Ingredients: One 3½ pound roasting chicken, 2 pounds fresh spinach, ½ pound small mushrooms, 1 tablespoon minced onion, 1½ cups cream, 1 cup light cream, 4 tablespoons butter, 3 tablespoons flour, ½ cup grated cheese, salt, pepper, paprika.

Steam the chicken until tender and with a very sharp knife slice the breast and leg meat. Wash the spinach thoroughly and cook without adding water. Drain thoroughly. Peel the mushrooms and slice part of them, leaving a few small whole ones for garnishing. Saute the mushrooms and onion in butter. Make a sauce from the butter, flour, milk and cream. Season to taste. I like a dash of cayenne.

Pour a little of the sauce into shallow baking dish or individual baking dishes and cover with

some of the sauted mushrooms and onions, then the spinach, chopped fine. Reheat the chicken slices in the remaining sauce, arrange over the spinach and garnish with the whole mushroom caps. Sprinkle with cheese and brown lightly under the broiler or in a very hot oven. Served with crusty rolls and sweet butter, this dish makes a whole meal. And perhaps you will have enough odds and ends left over to make the following:

CREAMY CHICKEN HASH

Ingredients: 2 tablespoons butter, 2 tablespoons flour, ¾ cup cream, ¾ cup chicken stock (made from bones and scraps), 2 cups cooked chicken finely minced, ½ teaspoon salt, pepper to taste, 2 eggs, 2 teaspoons sherry flavoring.

Melt the butter, blend in the flour and add the chicken stock and cream, stirring constantly until the sauce is smooth and thickened. Add the chicken and season well with salt, pepper and cayenne if wanted. Pour the chicken mixture over the slightly beaten eggs and flavoring. Mix well. Pour into a shallow baking dish and pipe freshly mashed potatoes through a pastry bag around the edge of the dish.

CHICKEN CELERY PATTIES

Ingredients: ½ cup butter or other shortening, ½ cup flour, 1 teaspoon salt, 2 cups diced cold chicken, 2 cups diced cooked celery, paprika and pepper to taste, 4 cups milk, 12 baked patty shells.

Heat the shortening, blend in the flour and seasonings, then add the milk, stirring constantly. When the sauce is smooth and thickened, add the chicken and celery and heat thoroughly. Serve in crisp patty shells, garnished with sprigs of parsley or thin strips of pimiento. This makes a nice party dish. The proportions given will serve 12.

CHICKEN STEW

Cut chicken in pieces for serving. Add boiling water to cover partially. Cover kettle. Cook slowly 2½ hours. Season. Add 8 small onions and 6 medium carrots and continue cooking until meat and vegetables are tender. Serve with a sauce made from the stock.