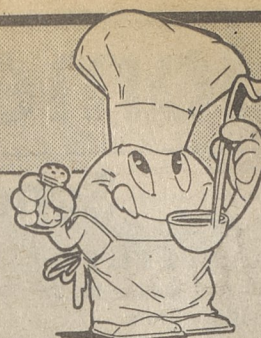


Post Cookbook

Dallas Women of Kiwanis present second set of recipes



BY JOAN KINGSBURY

This week the Dallas Women of Kiwanis present their second set of recipes for this year's salad luncheon which will be held on Wednesday, May 12 at noon at the Shavertown United Methodist Church. These recipes, as well as a wide variety of others, will be served at the luncheon. Tickets may be purchased by contacting Mrs. Robert Dolbear, chairman, 675-2501; Mrs. John Luke, co-chairman, 696-3624; Mrs. Reese Pelton, ticket chairman, 675-5790 or any Women of Kiwanis member. Tickets will not be sold at the door.

PINK CLOUD

2 1/2 c. or 1 pkg. frozen strawberries, thawed, drained
2 1/2 c. chunk pineapple, drained
1 pkg. dream whip
Prepare dream whip according to package directions. Fold well drained fruit into dream whip, pour into mold or

bowl and chill. Serves 6-8.
Sybil Pelton

PINEAPPLE SALAD

1 lg. pkg. lemon gelatin
2 c. boiling water
1 c. chopped celery
2 c. crushed pineapple, well drained
1 pkg. Dream Whip
1-8 oz. pkg. cream cheese
Combine gelatin, boiling water and stir until gelatin is dissolved. Add cream cheese and stir until smooth. Add celery and pineapple. Prepare Dream Whip according to package instructions. Fold into the above mixture. Pour into a 12" x 7" pan. Chill until firm. Cut into squares. Serves 8.

TACO SALAD

1 1/2 lb. gr. lean beef
1 med. onion, finely chopped
1 pkg. or 1 bottle Taco mix or sauce
1 t. salt
1 lg. bag Dorito chips
1 med. head lettuce
4 lg. tomatoes, cubed, small

2 c. grated cheddar cheese

Reserved 2 tablespoons chopped onions. Saute ground beef, the reserve onions and salt. Drain off liquid. Add taco sauce or taco mix according to package directions. Simmer one-half hour. Layer chips, meat, lettuce, tomatoes, onion and cheese on individual plates. Serves 6-8.

Sandra Miller

BLUEBERRY SALAD

2-3 oz. pkg. grape gelatin
2 c. boiling water
1-No. 2 can crushed pineapple with liquid
1-1lb. can blueberry pie filling
Mix gelatin and boiling water and stir until gelatin is dissolved. Add pineapple with liquid and blueberry pie filling. Mix well. Chill until set in a 9" x 13" pan.
TOPPING
1 c. sour cream
1-8 oz. pkg. cream cheese
1/2 c. sugar
1 t. vanilla
1/2 c. finely chopped

walnuts
In a mixing bowl, blend until the first four ingredients are well mixed. Pour on top of the chilled blueberry mixture. Sprinkle walnuts on top.

Gertrude Neyhard

SOUFFLE MOLD

1-3 oz. pkg. lime jello
1 1/4 c. boiling water
1-16 oz. can drained pears
1-3 oz. pkg. softened cream cheese
1 T. mayonnaise
1 c. Cool Whip
1/4 c. finely diced cooked carrots
1/2 c. diced chicken or turkey
Mix boiling water and jello until jello is dissolved. Chill until thickened to consistency of a thick egg white, about one hour. Beat cream cheese, mayonnaise and Cool Whip and pears until smooth. Add thickened jello, beat until slightly fluffy. Fold in carrots and chicken. Pour into mold

and chill until set.
TOPPING

5 T. margarine, melted
3/4 c. Kellogg's Bran Buds Cereal
1/4 c. firmly packed brown sugar
1/2 c. shredded coconut
2 T. flour
1/4 t. cinnamon
dash nutmeg
Combine all ingredients an spread into a shallow baking pan. Bake at 350 for 6-8 minutes. Topping will become crisp on cooling. When ready to serve soufflé, sprinkle with topping. Serves 8.
Pauline Selingo

SARDINE LUNCHEON MOLD

1-9 oz. can crushed pineapple
1-3 oz. pkg. lime gelatin
1 c. boiling water
2 T. lemon juice
1 c. mayonnaise
1-7 oz. can sardines, water packed
1-10 oz. pkg. each cauliflower, baby limabeans, brussel sprouts and broccoli spears

Lightly oil a mold with Crisco oil and set aside. Drain pineapple and reserve syrup to make 1/2 cup liquid and set aside. In a medium size bowl empty gelatin and boiling water and stir until gelatin is dissolved. Blend in pineapple liquid and lemon juice. While stirring constantly gradually add this liquid mixture to the mayonnaise. Chill until mixture is slightly thicker than a thick unbeaten egg white, about 1 hour. When mixture is at proper texture add pineapple, sardines, celery and peppers. Mix and pour into mold, chill until firm. Serves 6. (Tuna may be substituted for sardines)
Sandra Miller

MARINATED SHRIMP-VEGETABLE SALAD

1-10 oz. pkg. each cauliflower, baby limabeans, brussel sprouts and broccoli spears

1 lb. cooked cleaned shrimp
1 c. ripe olives
1/4 c. chopped pimento
Cook vegetables and chop into small pieces. Add to this the shrimp, olives, and chopped pimento. toss well.
MARINADE
1 c. lemon juice
1/2 c. oil
2 t. salt
1 t. basil

2 T. chopped parsley
1 clove garlic, chopped, optional
Place the above ingredients in a container which has a lid and shake well. Pour marinade over vegetable-shrimp mixture. Cover and refrigerate.

Sally Roberts

Here's what's cooking

DALLAS SCHOOLS

April 28 - May 4

WEDNESDAY-Meatloaf w-gravy, mashed potatoes, celery stalks, frosted chocolate cake, milk.
THURSDAY-Macaroni-cheese or turkey deli sandwich (turkey, lettuce, mayo on roll), green beans, pretzel rod, orange wedges, milk.
FRIDAY-Pizza (2 slices), fruit punch, chilled mixed fruit, milk.
MONDAY-Mexican ground beef taco, potato rounds, sliced peaches, milk.
TUESDAY-Italian meatball hoagie, peanut butter celery sticks, fresh carrot sticks, strawberry shortcake w-topping, milk.

RAGGEDY ANN & ANDY PLAYSCHOOL

April 28 - 30

WEDNESDAY-Hot dogs, chips, green beans, milk.
THURSDAY-Chicken patties, French fries, corn, jello, milk.
FRIDAY-Pizza, raw vegetables, pudding, milk.

LAKE-LEHMAN SCHOOLS

April 28 - May 4

Junior High and Elementary

WEDNESDAY-Tacos with trimmings, buttered corn, ice cream, milk.
THURSDAY-Beef stew over noodles, pickled beets, Parker House roll-butter, jello-topping, milk.
FRIDAY-Early dismissal-Pizza or peanut butter-jelly sandwich, potato chips, carrot-celery sticks, banana fruit cup, milk.
MONDAY-Hamburg on bun, pickle chips, vegetable soup-saltines, pears, milk.
TUESDAY-Hot dog on bun, cheese squares, potato puffs, baked beans, peaches, milk.

Senior High School

WEDNESDAY-Ham pattie or kielbasi on bun, candied sweet potatoes, buttered baby lima beans, coconut cake, milk.
THURSDAY-Spaghetti w-Italian meat sauce, lettuce dressing, Parker House roll-butter, peaches, milk.
FRIDAY-Pizza or tuna sandwich, potato chips, stuffed celery, apple crisp, milk.
MONDAY-Hamburg or chili dog on bun, pickle chips, French fries or small salad, peaches and cookies, milk.
TUESDAY-Steak or sausage hoagie w-peppers, onion rings, baked beans, pudding, milk.

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COOKBOOK-Women of Kiwanis who share some of their favorite recipes with Post readers this week are seated, left to right, Mrs. Reese Pelton, Mrs. Robert Dolbear, Mrs. Robert Maturi, Mrs. David Miller; standing, Mrs. Paul Selingo, Mrs. Fred Anderson, Mrs. Clifford Parker and Mrs. Walter Roberts. (Mark Moran Photo)

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