

**Blue Cheese Offers Fine Flavor**



BLUE CHEESE gives new flavor to potatoes.

By CECILY BROWNSTONE  
Associated Press Food Editor

EVERYBODY OOOOHS AND  
AAAAHS over baked stuffed pota-  
toes. We've rarely seen it fail.  
High and puffy, tops gloriously  
browned, what looks better to eat?  
Or what tastes better with chops  
or a roast?

These potatoes are convenient  
for a company meal because they  
can be prepared ahead and heated  
in the oven shortly before serving.  
We thought we had explored all  
the varieties of stuffed potatoes.  
Then a new recipe came under  
our critical eye. We were curi-  
ous, and so to the kitchen to find  
out how it ate. We liked. So did  
our tasters. Here's the recipe.

America's good blue cheese  
gives these potatoes elusive flavor.  
If the man in your family likes  
blue cheese in salad dressing, he's  
sure to approve this formula, too.

**BLUE CHEESE STUFFED  
POTATOES**

Ingredients: 6 medium-sized bak-

ing potatoes (about 2 pounds) 3/4  
cup milk, 2 tablespoons butter, 4  
ounces (about 3/4 cup crumbled)  
blue cheese, salt, pepper, paprika.

**Method:** Bake potatoes in hot  
(400 degrees) oven 1 hour or until  
soft when pierced through center  
with a fork. Cut a thin lengthwise  
slice from the top of each potato;  
scoop out pulp and put through ric-  
er or mash. Add milk and butter  
and beat well; beat in 3/4 cup of the  
crumbled blue cheese and beat  
again. Add salt and pepper to taste.  
Spoon filling back into potato  
shells; spread remaining 3/4 cup  
blue cheese over tops; sprinkle  
with paprika. Bake in very hot  
(450 degrees) oven until tops are  
lightly browned and cheese melts—  
about 20 minutes. Serve at once.  
Makes 6 servings.

**Note:** Place stuffed potatoes on  
aluminum foil when they are to go  
back into the oven for last heating  
because cheese on top may dribble  
down sides a bit.

**MORE WAYS WITH  
BLUE CHEESE**

Like stuffed eggs for a supper  
snack when friends are over in  
the evening? Add blue cheese along  
with butter, prepared mustard and  
Worcestershire sauce to the mashe-  
ed yolks; taste before adding salt.  
These eggs are delicious with cold  
ham, rye bread, celery, pickles,  
olives.

Want to try a new salad? Ar-  
range half-moon slices of ripe  
avocado over mixed greens.  
Sprinkle with crumbled crispy-  
cooked bacon and crumbled blue  
cheese. Toss with French dressing  
before serving. Use olive oil, wine  
vinegar, prepared mustard, salt and  
freshly-ground pepper for the  
dressing.

Mix up a batch of cream cheese  
and blue cheese — half and half.  
If you want it to be smooth, force  
it through a fine strainer. Store in  
a tightly covered jar in the re-  
frigerator. Use as a stuffing for  
celery, as a spread for crackers or  
rounds of cucumbers, or as a  
topping for hamburgers.

Make up a batch of your abso-  
lutely flaky rich pastry. Cut small  
squares out of it with a pastry  
wheel. Put a dab of blue cheese  
on each square and fold over.  
Seal edges together with the tines  
of a fork. Bake in a hot oven.  
Wonderful with a tomato juice  
cocktail.

No dessert for supper? Serve  
juicy ripe fresh pears with blue  
cheese. Have the pears very cold,  
the cheese at room temperature.

**Flight Thrills Airmen**

SACRAMENTO, Calif. (AP) —  
What does an airman do on his  
day off? If he belongs to the  
Mather Air Force Base Aero Club,  
he flies.

A postman's holiday? Not at all,  
says Staff Sgt. William Orebaugh,  
when you consider that some mem-  
bers of the Air Force have never  
been up in an airplane. The club  
owns one small plane, stationed at  
a private field.

"A lot of young fellows join up  
with the hope of becoming red  
hot jet pilots," Orebaugh said,  
"and they are pretty disappointed  
when they find out some of them  
have to be policemen like me."

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Safer for Colors! <b>Duz</b> Giant Pkg. <b>72c</b>	Gets Clothes Cleaner <b>Tide</b> Giant Pkg. <b>72c</b>	Liquid Detergent <b>Joy</b> Large Bottle <b>31c</b>	Liquid Detergent <b>Lux Liquid</b> 12-Oz. Bottle <b>39c</b>	Protects Lingerie <b>Lux-Flakes</b> Large Pkg. <b>31c</b>	For Whiter Clothes <b>Silver Dust</b> Large Pkg. <b>32c</b>

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