

COOKING FUN!

BY CECILY BROWNSTONE

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- Barbecued Frankfurters**
 3/4 teaspoon salt
 Dash freshly ground pepper
 1/4 teaspoon onion powder
 1 tablespoon dry mustard
 2 tablespoons cider vinegar
 2 tablespoons molasses
 1/2 10 1/2-ounce can condensed tomato soup (1/2 cup plus 2 tablespoons)
 4 to 6 (about 1/2 pound) frankfurters

Bring sauce to a boil over medium heat, stirring as you do so; arrange frankfurters which have been split in two lengthwise, in sauce. Reduce heat and simmer until thoroughly hot, about 10 minutes, basting and turning frankfurters occasionally. Cover skillet if desired. Serves 2 to 3.

Pineapple Nectar Tapioca

- 1/2 cups apricot whole fruit nectar
 1/2 cup syrup from canned pineapple
 1/2 cup granulated sugar
 1/4 teaspoon salt
 3 tablespoons quick-cooking

College Swimming Pool Built For Only \$4.20

TALLAHASSEE, Fla. (UP)—Hollywood wouldn't believe it, but three GI students at the state university here took the stone foundation of an abandoned building, three bags of cement and two weeks' spare time, and turned into a swimming pool.

It cost them \$4.20. The pool is 11x24 feet and only 40 inches deep. But it's good for a shallow dive and a cooling dip any time.

Ralph Fielding and Ernest Oaks, Pensacola, and Don Milburn, Jacksonville, did the job.

Novice Cooks Watch the Clock



Chilled Cream of Asparagus Soup

By CECILY BROWNSTONE
 Associated Press Food Editor

One way to learn to cook, if you're a bride, is to get your husband to help you. If you persevere you may even write a cook book with him. That's what happened to Jean Mattimore, who has just co-authored "Cooking by the Clock" (Farrar and Straus) with her husband, Clarke Mattimore.

Neither of the Mattimores—by their own confession—knew their way around a kitchen when they decided to try housekeeping together; after they learned how to cook various dishes out of various cook books they still ran into trouble. Somehow or other they never could get the darned meal on the table all at one time, and all at the right temperature and state of doneness. They realized their difficulty was the usual cook book with its individual recipes—they'd write a "meal book."

So their book charts its own course an outlines menus that tell exactly—by diagrammed clocks—when to start to prepare each dish, how to cook everything in the proper order—and have things ready when they're supposed to be.

The Mattimores have done an admirable job. Each of their book's thirty or so menus gives recipes, an appropriate shopping list, the staples to be used, the utensils needed. In addition to the menus there are a number of other chapters—one that gives helpful hints, one on "The Cup That Cheers," one on Hors D'Oeuvres.

Here's a sample menu and recipe:

- Hamburgers with Barbecue Sauce**
Corn on the Cob
Frozen Fruit Salad
Buttered Rolls
Chocolate Upside-Down Cake with Whipped Cream
Coffee

The "Cooking by the Clock" recipe for Frozen Fruit Salad on the above menu interests me because every once in a while someone takes me aside, whispers something about a very special "quickie," and offers me the recipe. It always turns out to be a version of this Frozen Fruit photo-

graph. To prepare it chill a 10 1/2-ounce can of condensed asparagus soup in the refrigerator; open, add an equal quantity of cold milk or light cream and beat with a whisk or rotary beater to make it smooth. Garnish with thin radish slices and copped chives and parsley.

Salad. Here's the Mattimores' directions for it.

- Frozen Fruit Salad**
 1 package cream cheese (3-ounce)
 2 tablespoons mayonnaise
 1 No. 2 1/2 can fruit cocktail

Mash the cheese with a fork and blend in mayonnaise. Drain the fruit cocktail, saving the juice for another meal. Mix the fruit with cheese and mayonnaise. Put in tray in freezing compartment of a mechanical refrigerator and allow at least 2 hours to freeze thoroughly before serving. (Do not make this salad too far in advance or it will freeze solid.) Cut in squares and serve on crisp lettuce.

The Mattimores know it's important to serve salads frequently—and the following recipe of theirs demonstrates the kind of dressing a man likes. If your husband won't collaborate with you on the whole meal perhaps he'll take over the greens department. Here's the dressing that will help build his salad reputation.

- Anchovy Dressing**
 French dressing with chopped anchovies added
 1/2 cup olive oil
 1/4 cup wine vinegar
 1/2 teaspoon salt
 1/4 teaspoon pepper
 1/4 teaspoon dry mustard
 1/4 teaspoon paprika
 1 clove garlic
 6 anchovy fillets

Combine and beat together in a small bowl all ingredients except garlic and anchovies. Peel the garlic clove and put it into a jar or bottle. Pour in the dressing, cover tightly, and keep in the refrigerator until needed. Before serving, chop the anchovies fine, then add to the French dressing. Shake or beat the ingredients thoroughly before using. Remove the clove of garlic. Makes over 3/4 cup dressing—plenty for 6 servings.

One tip all new cooks, and old ones too, ought to remember this summer is that it's wise to serve a hot dish at most meals. Even when the weather is warm we need some hot food for good digestion. However, when there's a warm casserole for the main course you may want to serve a chilled soup. In this case try the attractively garnished cream of asparagus a version of this Frozen Fruit photo-



Speaking Of Homemaking

By ELIZABETH GREENWOOD
 Home Service Representative
 Carolina Power and Light Company

EAT IT ALL—SAVE MORE

Those pennies you so carefully save by clever shopping can melt away mighty fast if you aren't just as clever at home in your food-saving habits. No matter how smart you are at shopping, real savings result only if you use proper care in storage, preparation, cooking, serving and use of left-overs. If you don't follow through with saving ways in the home, you can easily waste over a pound of food a day! This waste is made up of edible outside leaves and tops and thick pelings of vegetables, food

left on plates or not scraped from bowls and pans, food which is thrown away before it can be used, stuffings and cake, unused left-overs, and countless other small but real pieces of food which add up to a real loss of money and health.

Save by storage. Each kind of food needs its own special care. Refrigeration is important for perishables. Foods with a high moisture content need to be covered. Other foods which have a thick protective covering that is stored uncovered. Breads must be kept in a well ventilated box, cakes and soft cookies stay longer if kept in a lightly covered container.

Save in preparation and cooking. Waste from careless preparation and improper cooking can make a big dent in your food dollar. For instance, did you realize that you may throw away 30 per cent of a

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Grilled Ham, Cheese and Sweet Pickle Sandwiches
 1/2 pound American cheese
 1/2 pound cooked ham
 6 small sweet gherkins (about 1/3 cup chopped)
 2 tablespoons mayonnaise
 2 tablespoons juice from gherkins
 12 slices bread
 1/4 cup butter or fortified margarine, softened

Put American cheese, ham and gherkins through food chopper. Add salad dressing and gherkin juice and mix well. Spread 1/4 cup of the mixture over six of the bread slices, top with remaining slices; press together. Spread top surface of each sandwich with a teaspoon of butter; place under broiler; when toasted turn and spread each of the other sides with a teaspoon of butter or margarine. When these sides are toasted remove and cut in half; sandwich mixture will be "runny" but will set in a few seconds so that sandwiches can be eaten with fingers if desired. Sandwiches may be grilled slowly instead of toasted under the broiler; to do so use a sandwich grill or place buttered sides down in a very hot heavy skillet over low heat until golden brown, butter the other side before turning. Serve at once. Serves 6.

Note: These are very rich sandwiches and one for each person usually is adequate.

Lacy Raisin Cookies
 3/4 cup sifted all-purpose flour
 1 teaspoon baking powder
 1/4 teaspoon salt
 1/4 teaspoon cinnamon
 1/2 teaspoon mace
 1/2 teaspoon allspice
 1/4 teaspoon cloves
 1/2 cup butter or margarine
 1/2 cup granulated sugar
 2 small eggs
 1/2 cup seedless raisins
 1/2 cup coarsely chopped pecan or walnut meats
 4 cups uncrushed corn flakes

Sift flour, baking powder, salt, cinnamon, mace, allspice and the cloves together. Cream butter or margarine, add sugar and continue creaming until light and fluffy. Add eggs and beat well. Mix in flour, raisins, nutmeats and corn flakes. Shape in small mounds, about 3 inches apart on ungreased cookie sheet. Do not flatten since cookies spread. Bake in moderately hot (375 deg. F.) oven 12 to 14 minutes. Cool slightly and remove from cookie sheet with spatula or thin bladed knife. Makes about 2 1/2 dozen large cookies.

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