

Special Corn Pudding

Ingredients: 1 cup diced cooked ham or luncheon meat, 2 tablespoons butter or margarine, 2 tablespoons flour, 1 teaspoon salt, 3/4 teaspoon pepper, 1/4 teaspoon sugar, 1 1/2 cups milk, 1 teaspoon scraped corn, 1 box (10 minutes) quick frozen corn kernels (kernels), 2 eggs, slightly beaten.

Method: Arrange ham or luncheon meat on bottom of shallow 1-quart baking dish. Melt butter or margarine in saucepan, add flour, salt, pepper and sugar and blend. Add milk gradually and cook over a medium heat until mixture is thick, cook, then continue. Remove from heat. Add corn, corn and egg. Stir over heat. Turn over ham. Place in portion of hot water and bake in oven for 15 to 20 minutes for thick custard. 4 to 6 servings.

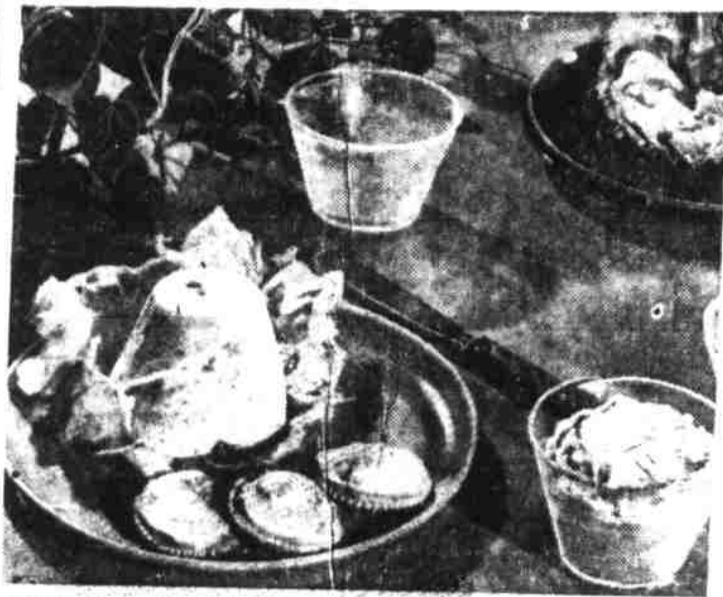
APPLE TREE BLOOMS TWICE

Fruit on apple trees reports that some of his apple trees which produce early fruit and later growing fruit.

Nutritious Salads For Fall

By **CECILY BROWNSTONE**
Associated Press Food Editor

No one was more surprised than I to see on a recent survey made among homemakers, that more recipes for salads would be welcomed. I always have believed that salads would be concocted on the spur of the moment out of what was in the refrigerator without definite recipes.



FROZEN CHEESE AND FRUIT SALAD . . . Men love it.

Now I'm wondering whether this great interest in salad recipes isn't occasioned by the fact that mothers of families have been learning through food columns—that good nutrition demands they feed their families several kinds of fruits and vegetables every day . . . preferably some of them raw. In an attempt to get husbands and youngsters to eat and like salads they've probably found they could stand a little help.

A friend of mine—a man who reads the food columns—asked me once whether nutritionists and home economists and food editors had solemnly pledged themselves to mention a "tossed green salad" every time they wrote a piece. I hastened to assure him that I liked salad greens—and missed them when I didn't have them—but there was no reason why they should appear alone. Moreover, salads—whatever their kind—do not always have to accompany the main dish.

A salad can come at the beginning of the meal, California appetizer style. Avocado combinations, for instance, are always delicious starters. One of these starter salads I particularly like is made of avocado, orange and watermelon with French dressing. Cole slaw makes a good appetizer, too, when it's coupled with celery and carrot sticks, black or green olives, fennel, or what you will.

One of the reasons why I think people who come to my house always like the salads is that I serve them with some fanfare. There are various ways you can do this.

Mixing the dressing right the front of everyone with the help of interesting bottles of herbs or to use attractive salad bowls and servers.

Pictured here is a Frozen Fruit Salad beloved by equally ladies of bridge-luncheon and current events groups. And when it comes to a family or company dinner it doubles delightfully for dessert. Don't let anyone gourmand or otherwise tell you it's woman's tearoom food—I've seen men lap it up.

Frozen Fruit and Cheese Salad

Ingredients: 1 three-ounce package cream cheese, 3 tablespoons mayonnaise, 1 cup canned sweet cherries, 1/2 cup maraschino cherries, 1 cup orange marmalade-free orange sections, 1 cup sliced walnuts, 1 cup crushed pineapple (drained), 1 cup whipping cream.

Method: Allow cream cheese to stand at room temperature to soften; cream with mayonnaise. Cut sweet cherries and maraschino cherries in halves. Cut orange sections in thirds. Combine cream cheese mixture with cherries, orange, sliced walnuts and pineapple. Whip cream and fold into fruit mixture. Pour into 12 custard cups, 3-ounce size. Set cups in freezing compartment of refrigerator for about 3 hours or until frozen.

When salad is frozen remove from refrigerator and unmold by slipping a small knife around salad. Serve on salad greens.

TEEN TALK

AP Newsfeatures

Dear Judy,

Goblins . . . spooks . . . witches . . . owls. Halloween is a perfect eve for a party.

Make your own invitations of orange or black paper with contrasting orange or black ink used to write the message. Cut paper in the form of a cat or witch or skeleton or owl.

Rhyme the invitation. Here's an idea or make up an intriguing one of your own: **Harness your broom . . . Sweep away To Katie's house. On that spooky day. Halloween eve . . . 7 o'clock.**

Make things as eerie as possible for your guests. Put out the house lights until all the guests have arrived. Prop up a carved-out pumpkin on a broomstick and place it in a big pot of soil or the garden. Place a lantern in the hollow of the pumpkin so the light will shine through the cut-out features.

The perfect halloween party game is "Witches Hunt." Prepare a list of things to be found such as: A bag of bones; witch's tooth; garden gate with an owl's head painted on it; a black cat; a stuffed owl. When all these things are brought in the winner has one final choice: she or he must go to the graveyard alone and copy a designated inscription from a tombstone.

Naturally you will have to set an area for these collections. None of the things should be buried. The bones can be soup meat bones left in a paper bag right on the front porch or placed in a tree; a neighborhood garden gate will be marked with an owl's head in advance of the date (but for goodness sake pick one that is easily removed). The witch's tooth can be a plastic one from the hobby shop unless you have an old bicuspit lying around the house. Borrow the stuffed owl from the local taxidermist.

A spook-to-spook hookup can be accomplished with one of those little radio attachments that can be spoken through from a concealed mike in another room. A volunteer can disappear occasionally and send some blood-curdling noises out of the radio. This is particularly good if you are playing "ghosts" or another game with the lights out.

Food is your next worry. Whatever you have will be all right with the boys just so long as you have plenty of it—and none of those little tea-party snacks if you please. They'll take steaming oyster soup with man-sized sandwiches or cold-meat loaf. Or those old stand-bys, chili-con-carne, hamburgers or spaghetti with meat balls. Orange fruit jello and chocolate covered cookies for dessert. Hot cider with sugar and cloves, good to drink. Give them carrot sticks to nibble on.

Make the table attractive with autumn leaves and some black candles set in oranges. The centerpiece can be anything you feel inclined to whip up—from a basket of fruit and nuts to a paper skeleton.

Make your crowd duck for apples. This is always fun as the evening wears on. Stuff each apple with a fortune. Make it something sane such as: "A handsome blue-eyed freshman will ask you for a date in three days, etc."

Treats for Church Suppers



CHICKEN CELERY CASSEROLE . . . Homespun recipe.

By **CECILY BROWNSTONE**
Associated Press Food Editor

I feel sorry for anyone who's never been to a church supper. The turkey, or chicken pie or macaroni and cheese, or hot potato salad, or butternut or sour cream pie served are all dishes that can be made at home. But somehow or other the angels seem to inspire "the ladies" when they're cooking for a church event and I've never been to one at which the food didn't taste heavenly.

I'll never forget the kidney beans baked in maple syrup that I tasted—several summers back—at a Vermont church supper. Or the simple dish of homegrown beefsteak tomatoes cut in thick slices, beautiful beyond words on a milk glass plate, and seasoned beyond description with vinegar, sugar, fresh basil. And still another time the same tomatoes with another subtle seasoning—was it tarragon?

A reminder of all good church suppers has just come into my kitchen. It's The Homespun Cookbook, recently published by Harper and Brothers (New York, \$2.00). The recipes in it were chosen from more than five thousand submitted by church people in response to a call by the Brethren Publishing House for reliable and wholesome cooking rules. The cookbook has the usual categories from breads to vegetables, including chapters on "International Cookery" and one simply called "One Dish."

Anyone who likes homespun recipes will enjoy this cookbook, even the way many of the recipes are written will give you great enjoyment. Take this one, for instance, contributed by Mrs. Lulu Sanger Dull, of Los Angeles, California.

Cinnamon Slaw

Ingredients: 3 apples, 1/2 cup sugar, 1/2 cup cinnamon candies, 5 cups cabbage, 1/2 cup mayonnaise.

Method: Cook diced apples, cinnamon candies and sugar together, covered, for 5 minutes, and allow to get cold without lifting lid. When ready to serve add mayonnaise to shredded cabbage, then apples. Makes a beautiful salad.

If it's your job to cook, rather than to eat, at a church supper you'll be interested in the chapter

with a fortune. Make it something sane such as: "A handsome blue-eyed freshman will ask you for a date in three days, etc."

Orange Glazed Sweet Potatoes

Ingredients: 4 1/2 pounds boiled sweet potatoes, 1/2 cups brown sugar, 1/2 cups white sugar, 2 tablespoons cornstarch, 1 1/2 cups orange juice, 1/4 cup butter, 1 tablespoon salt.

Method: Arrange sliced sweet potatoes in buttered baking pan. Combine sugars and cornstarch; add orange juice. Cook 5 minutes, stirring constantly. Add butter and salt. Pour over potatoes. Bake in a moderate oven for 25 minutes. Serves 20.—Mrs. Pearl Hoover, Harrisonburg, Va.

Cheese Apple Crisp

Ingredients: 3 quarts apples, 1/2

Method: Arrange ham or luncheon meat on bottom of shallow 1-quart baking dish. Melt butter or margarine in saucepan, add flour, salt, pepper and sugar and blend. Add milk gradually and cook over a medium heat until mixture is thick, cook, then continue. Remove from heat. Add corn, corn and egg. Stir over heat. Turn over ham. Place in portion of hot water and bake in oven for 15 to 20 minutes for thick custard. 4 to 6 servings.

Method: Cook chicken with onion, celery, carrot and tomato. Drain. Add chicken fat, 3/4 cup brown sugar, 1/2 cup white sugar, 1/2 cup milk, 1/2 cup corn starch, 2 cups celery, stirring until smooth. Add chicken, 1 cup corn starch, 2 cups milk, 1 cup butter, 1/2 cup salt. Spread layer of chicken in greased casserole. Add cooking liquid, another layer of chicken. Repeat. Sprinkle with corn flakes. Bake in moderate oven for 45 minutes. Serves 20. —Mrs. Pearl Hoover, Harrisonburg, Va.

Ingredients: 2 cups scraped sweet potatoes, 1/2 cups brown sugar, 1/2 cup white sugar, 2 tablespoons cornstarch, 1 1/2 cups orange juice, 1/4 cup butter, 1 tablespoon salt.

Method: Arrange sliced sweet potatoes in buttered baking pan. Combine sugars and cornstarch; add orange juice. Cook 5 minutes, stirring constantly. Add butter and salt. Pour over potatoes. Bake in a moderate oven for 25 minutes. Serves 20.—Mrs. Pearl Hoover, Harrisonburg, Va.

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