



ing

By CECILY BROWNSTONE Associated Press Food Editor

A cook's energy may dwindle, appetites may lag, but families still need well - balanced meals. How to handle this hot-weather situation? One way is to use canned meats in salads, for meats in cans provide the same complete protein, B. Vitamins and minerals as do those that are prepared at home

home. Here are four such salads we can recommend. There's variety aplenty here, so take your choice. First comes good old potato salad, its flavor heightened with mustard, vinegar and parsley. Top it with open - end Vienna sausage, a with open - end Vienna sausage, a blend of delicately smoked pork and beef. You can prepare this salad ahead of time, then reheat for 20 minutes before serving. Next come popular tomatees stuffed with a deviled ham mixture. Mixed greens call on luncheon max to make them hearty. Cab-bage slaw, as you would expect, takes corned beef for its partner. Hot Potato Salad Ingredients: 5 to 6 medium size

potatoes (2 pounds), ½ cup diced celery, 1 tablespoon finely chopped spoon dry mustard, 3 tablespoons sugar, ¹/₂ cup cider vinegar, ¹/₄ teaspoon finely chopped parsley, two 4-ounce cans Vienna sausage. **Method:** Cook potatoes in skins until tender, peel and dice. Put onion, 2 teaspoons butter or mar-

Method: Cook potatoes in skins until tender, peel and dice. Put in a 1¹/₂ - quart casserole; add celery and onion. Sprinkle with 1 teaspoon of the salt. Melt butter ver low heat; add flour, mustard, sugar and remaining 1 teaspoon salt; stir until smooth. Add vine-gar, water and tabaseo. Cook over moderately low heat, stirring constantly, until mixture thickens and comes to a boil. Pour over potatoes; sprinkle with parsley. Mix lightly with a fork, being careful not to break potatoes. Let stand 1 hour. Arrange sausage on top of salad. Cover and reheat in a modsalau, erate (375F) Makes 6 servings. Deviled Tomato Salad Heats: 2 small cans dr maise, (375F) oven, 20 minutes.

Ingredients: 2 small cans deviled ham, ¹/₄ cup mayonnaise; 1 tea-spoon prepared mustard, 2 table-spoons drained pickle relish, ¹/₄ cup finely diced celery, 1 teaspoon minced onion, medium size tomatoes. Method: Mix together deviled

ham, mayonnaise and prepared mustard. Stir in pickle relish, cel-ery and onion. Chill several hours. Cut tomatoes into sixth "petal fash-ion." Fill center with ham mix-ture. Makes 4 servings. Jackstraw Salad Ingredients: One 12-ounce can

gether 1/2 cup salad oil, 2 table-spoons wine vinegar, 3/4 teaspoon salt, ¼ teaspoon pepper, ½ tea-spoon dry mustard, ¼ teaspoon paprika. Shake or beat before ser.v-

Cole Slaw and Corned Beef . Ingredients: One 12-ounce can corned beef (chill before cubing), 4 cups shredded cabbage, 1 cup diced celery, 1/3 cup chopped green pepper, 2 tablespoons lemon juice, 1 teaspoon salt, ¹/₄ teaspoon celery seed, ¹/₄ teaspoon tabasco sauce, 1 cup mayonnaise. Method: Mix corned beef, cab

bage, celery and green pepper. Mix lemon juice, salt, celery seed, ta-basco and mayonnaise; toss lightly with corned beef mixture. Makes 4 servings.

Restaurant Man Greets Liners

Wedel-Schulau, Germany (AP)-"Capt. Bye-Bye's" real name is Gerhard Wolfgramm. His job is to say welcome or farewell to

flag dips from a mast in front of the restaurant, and then "The Star Spangled Banner" is played. Ships greeted area Ships greeted answer with three whistle blasts which mean "thank you" in ship language. For the benefit of guests at the restaurant, Wolfgramm gives tonnage, ownership, and ports of call of each ship as it passes. He has scores of recordings to take care of practically all coun-

tries. **Senator Classifies Those** Who Criticize Histories

Helena, Mont. (AP) - An Ore-gon state senator and free lance gon state senator and free lance writer debunks the saying that a book "can't be good if it's popular." Richard L. Neuberger spoke dur-ing the three-day Northwest His-tory Conference in Helena. He described people who make life dif-ficult for writers of "popular" his-tories, classifying them as "the fiends for accuracy cult, the na-tive son cult and the purists.

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