

Hints for Homemakers

by SONDRA REID

SUBTLE ACCENT

Touch of Curry Perks Casseroles

A deft touch of curry powder can add flavor excitement to any number of short-cut casseroles and quick luncheon dishes to disguise their simplicity.

The flavor should not be boldly commanding as in typical curries, but teasingly subtle.

Curried fresh and canned fruits are just being discovered by many cooks for spur of the moment salads and fruit compotes. They keep well for several days in the refrigerator and are dressed up for company with fresh mint, soft cheese balls or a dash of fruit cordial or brandy.



Sondra Reid

CURRIED TUNA AND PEAS

- 1 can mushroom soup
- 1/2 cup milk
- 1 tsp. curry powder
- 4-oz. can mushrooms
- 7-oz. can tuna, broken
- 1 pkg. frozen peas
- Pimiento

Combine all ingredients, including liquid with mushrooms, and cook, stirring occasionally until hot. Serve over crisp canned noodles, corn bread, hot biscuits, toast or in patty shells. Makes 4 servings. Serve with potato chips, celery and olives.

CHICKEN-BROCCOLI CASSEROLE

- 10 3/4-oz. can chicken gravy
- 1/4 cup milk
- 1 cup shredded process American cheese
- 1 tbsp. dry white wine
- 1/2 tsp. curry powder
- 10-oz. pkg. frozen broccoli spears, cooked
- 2 cups cooked noodles
- 1 cup cubed cooked chicken

Combine gravy, milk, 3/4 cup cheese, wine and curry powder. Heat until cheese melts. Dice broccoli stems saving flowerets. Arrange layers of noodles, gravy, chicken and broccoli stems in 1 1/2-qt. casserole. Top with flowerets, pressing lightly into casserole. Sprinkle with remaining cheese. Bake at 350 deg. 30 min. Makes 3 to 4 servings. Serve with chutney and jellied perfection salad.

VEGETABLE CURRY

- 2 tbsp. oil
- 1/2 tsp. curry powder
- 1 cup sliced celery

- 1 2 cup shredded green pepper
- 1/2 cup sliced onion
- 1/2 cup shredded zucchini

- 3 cups peeled, diced tomato
- 1/2 tsp. monosodium glutamate
- Salt, garlic salt, pepper
- Minced parsley

Heat oil, blending in curry powder. Add celery, green pepper and onion. Cover and simmer 5 min., stirring now and then. Add zucchini, tomato, monosodium glutamate and seasonings. Simmer, uncovered, until vegetables are tender and liquid is reduced to a sauce-like mixture. Sprinkle with parsley. Makes 4 servings. Good with steak or broiled meat patties.

CURRIED PEARS WITH CHEESE BALLS

- 3 pears
- 1/2 cup oil
- 1/4 cup vinegar
- 1 tsp. chopped green onion
- 3/4 tsp. salt
- 1/2 tsp. curry powder
- 1/4 tsp. sugar
- 3-oz. pkg. cream cheese
- 1/4 cup finely cut dates
- Garlic salt
- Lettuce

Peel, halve and core pears. Place cut sides up in shallow dish. Combine oil, vinegar, onion, salt, curry powder and sugar in small jar. Cover and shake to blend. Pour over pear halves to cover all surfaces. Refrigerate 1 hr. Soften cheese and combine with dates. Shape into 6 balls. Sprinkle lightly with garlic salt. Place pear halves on 6 lettuce-lined plates. Spoon marinade over pears and top each with cheese-date ball. Makes 6 servings. Delicious with roast turkey, pork or ham.



Poached Pears a la Mousseline

Poached pears chilled in a brandied apricot syrup are served with whipped cream and almonds for a light but fancy dessert.

BRANDIED PEARS A LA MOUSSELINE

- 4 pears
- 1 lb. 1-oz. can apricot halves
- 1/4 cup sugar
- 1/2 cup water
- 1/2 cup apricot brandy or orange juice
- 1/2 cup heavy cream
- Dash salt
- 1/4 cup toasted slivered almonds

Pare, halve and core pears. Drain apricots, saving syrup. Combine syrup, sugar and water in large saucepan. Bring to a boil. Add pears and simmer 8 to 10 min. until transparent, turning once or twice. Turn into bowl, add 1/4 cup brandy and chill. Puree apricots, add remaining brandy and chill. Just before serving, whip cream with salt. Spoon apricot puree over pears. Garnish with whipped cream and almonds. Makes 4 to 6 servings.

STEREO TRIO AT RUBEN'S

RUBEN'S SUPPER CLUB at 'H' and Owen's is currently presenting the amazing Abdul Karim and his Stereo Three. Abdul's organ magic is backed by Mickey De Carlo on drums and our own local saxsation, Willie Perry.

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Gowns, Jewels Sparkle at Theta Sig Benefit

A SPECTACULAR FASHION SHOW of 52 originals and \$2 million worth of jewels labeled "Fashionations 1964" was run off in exactly 60 minutes before a capacity crowd of 1,000 wide-eyed spectators at Universal Studios near Los Angeles not so long ago.

The benefit champagne supper was sponsored by the Los Angeles chapter of Theta Sigma Phi, national sorority for women in journalism. The fashions were created by California designers for the event.

Simulated champagne bubbles floated over the stage and runway as spotlights played on fabrics woven for the fashions. Theme of the event was "I'd Rather Be Rich." Social and civic leaders were transported on fringe-on-the-top trams through Universal to arrive at the park set specially designed for the event. Trees had been moved and walls lowered to make room for perfume scented fountains and a special fashion runway.

Scene stealer was the crimson Baccara rose, an import from the French Riviera, in centerpieces on each of the 100 tables.

Agnes McCay, founder-producer of Fashionations, was commentator with Ross Hunter, producer of the Universal picture "I'd Rather Be Rich."

Contributing designers who also were in the audience included Helga, Novarese, Jean Louis, Tassell, Elis Porter, Helen Rose, Galanos, Georgia Bullock, William Cahill, Margit Fellegi for Cole of California, Dominique, Geno of California, Renee of Firestone, Don Loper, Lee Herman, Addie Masters, George McCormick for Rose Marie Reid, Joanna Nelson, Oscar Nuget, Penelope and Edith Steinbeck for Catalina.

Also Ernest Newman,

Fortune in Jewels

The "I'd Rather Be Rich" spirit came up with such showstoppers as the Le Laykin et Cie \$2 million dollar collection of diamonds, rubies, sapphires and emeralds, Mike Anthony's \$10,000 white lace and white mink gown and coat, and a full length Russian sable coat designed by Rose Furman.

Other creations included a black petti-point brocade gown with sable-cuffed opera coat by Michael Navarese; a gold swimsuit with sparkling gilded jersey full-length coat by Mary Ann De Weese and Peggy Hunt's ivory and champagne gown of imported Chantilly which floated down the runway in a 48-yard-cloud of chiffon.

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