

Hints for Homemakers

by SONDRA REID

Chilled Slaw Ideal for Patio or Picnic

Chilled slaw is perfect summer fare for patio suppers, picnics or everyday family meals. There is usually enough for another day to serve with frankfurters, cold cuts or sandwiches for lunch.



Sondra Reid

RED RADISH SLAW

5 cups coarsely grated cabbage
3/4 cup sliced radishes
1/3 cup grated onion
1/2 cup chopped celery
3/4 cup chopped green pepper

Old-Time Dressing

Chill cabbage in cold water and drain well. Combine radishes, onion, celery and green pepper. Refrigerate. Add dressing and mix. Chill until ready to serve. Makes 6 servings.

Old-Time Dressing

1/4 cup vinegar
3/4 tsp. salt
1/8 tsp. pepper
3 tbsps. sugar
1 tbsps. butter or margarine
3 eggs, well beaten
2 tbsps. light cream

Combine vinegar, salt, pepper and sugar. Heat, add butter and bring to a simmer. Turn into double boiler and beat in eggs. Cook until thickened. Stir in cream. Cool and place in covered jar in refrigerator until ready to use.

APPLE CABBAGE-BOWL SLAW

1 large head cabbage
2 cups apple sauce
1 cup slivered celery
1 small onion, minced
1/2 green pepper, slivered

2 pimientos, chopped
1 tsp. salt
1/8 tsp. pepper
1/8 tsp. dry mustard
1 tsp. caraway seed
1 cup mayonnaise
1 cup dairy sour cream
2 tbsps. vinegar
Slivered toasted almonds

Rinse cabbage in warm water. Turn outside leaves back to make a frilly collar around the firm cabbage head. Slice top off cabbage, then hollow out head, leaving a thin, bowl-like shell. Shred cabbage removed from shell to make about 5 or 6 cups. Thoroughly mix shredded cabbage with apple sauce, celery, onion, green pepper, pimientos, salt, pepper, mustard, caraway seed, mayonnaise, sour cream, vinegar and almonds. Chill. Adjust seasonings to taste and heap slaw in cabbage shell to serve. Makes 6 to 8 servings.

RED CABBAGE BOWL

2 cups shredded red cabbage
1/4 cup green pepper strips
1/2 cup thinly sliced celery
1 tbsps. minced onion
3 tbsps. oil
1/4 cup vinegar
1/2 tsp. salt

Toss together cabbage, green pepper, celery, onion, oil, vinegar and salt. Chill. Heap in salad bowl or cabbage shell. Makes 4 to 6 servings.

Chicken with a South Seas Touch



You can plan an island menu around chicken Tahitian, which consists of breast of chicken sauced with ginger-flavored pineapple-orange juice.

CHICKEN TAHITIAN

(Six servings)

3 chicken breasts, split
1/2 cup butter
1 can (8 ounces) frozen pineapple - orange juice, undiluted
1/2 teaspoon salt
1 teaspoon ginger
1 teaspoon soy sauce

Cook chicken in 1/4 cup butter until delicately browned on both sides. Place in a shallow baking dish. Melt remaining butter and frozen juice in a small saucepan; add remaining ingredients. Pour over chicken. Bake at 325 degrees for 40 minutes, basting several times with sauce. Serve chicken with hot rice topped with avocado slices and raisins.

EXHAUSTIVE NEGRO EMPLOYEE STUDY LAUNCHED

NEW YORK, N.Y.--A detailed study of the American businessman's experience in employing Negroes is being undertaken by the National Industrial Conference Board according to H. Bruce Palmer, president of the nonprofit research organization.

The 18-month investigation will be financed by a \$195,000 grant from the Ford Foundation. The NICB will conduct interviews with executives representing different areas of the country, different industries and companies within an industry.

Although details of how the study will be conducted are still tentative, the Conference Board will attempt to cover such areas of management as recruitment, placement, training and advancement of Negro employees.

In addition, an organization spokesman said, the project will collect statistics on pay, fringe benefits, layoffs and the effects of management and union cooperation.

The study when completed will be distributed to the more than 4,000 members of the NICB, which includes leading business concerns, colleges and universities and key Federal and local Government units.

The study is expected to be used as a guide for businessmen in expanding Negro opportunities in industry.

Palmer said he thought "it could be of significant aid to educators and guidance workers in preparing the country's Negro youth for

satisfying, highly productive jobs in the future."

Heading the study group will be S. Avery Raube, Conference Board vice president, who has directed the organization's division of personal administration for the past 20 years, and Dr. Stephen Habbe, manager of employment research at the institution.

Palmer noted that businessmen today lack comprehensive information on the subject of Negro employment.

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