

Hints for Homemakers

by SONDRA REID

Some Cooking Tips —Tricks of Trade

There are tricks to all trades—and cooking is no exception.

When a recipe says to "julienne" vegetables, cold meats or cheese, place two or three thin slices together and cut into match-like strips.

To flute cucumbers or bananas, hold the peeled or unpeeled cucumber in one hand and score it lengthwise, all around, with tines of fork. Cut in thin crosswise slices. Flute peeled bananas the same way.

Kitchen shears, dipped frequently into hot water, cut dates and marshmallows into bits more efficiently than any other kitchen tool.

To chop or mince onion quickly, cut end slice from peeled onion. Cut exposed surface into tiny squares to any desired depth, then cut crosswise.

To chop celery, place several stalks together on cutting board. Cut through all at once, lengthwise and crosswise, into desired size.

Easiest way to section citrus fruit is to peel round and round with sharp knife through white membrane to the fruit. Then slide knife blade down along each section wall to center of fruit. Hold over bowl while working to catch juice and loosened sections.



STACKED DOUGH STRIPS

A Zesty Parmesan Cheese Loaf

Strips of dough are stacked in the bread pan for this zesty Parmesan cheese loaf, so individual slices are pulled apart for eating.

GARLIC PARMESAN LOAF

- 1 pkg. or cake yeast
- ¼ cup lukewarm water
- 1 cup grated Parmesan cheese
- 2 tbsp. sugar
- 2 tbsp. shortening
- 2 tsp. salt
- ⅛ tsp. cayenne pepper
- 2 cups milk, scalded
- 5½ cups sifted flour (about)
- Melted butter or margarine
- 2 tsp. garlic salt

Soften yeast in water. Measure cheese, sugar, shortening, salt and cayenne into large bowl. Add milk, stirring until sugar dissolves and shortening melts. Cool to lukewarm. Stir in 2

cups flour. Beat well. Beat in softened yeast. Stir in enough flour to make a moderately stiff dough. Turn out on lightly floured board and knead until smooth and satiny. Shape into ball and place in lightly greased bowl, turning to grease surface. Cover and let rise in warm place until doubled, about 1½ hr. Punch down.

Divide dough into halves and shape into balls. Cover and let rest 10 min. Roll out half of dough to 10x16 in. rectangle. Brush with butter. Sprinkle with 1 tsp. garlic salt. Cut into four 4x10-in. rectangles. Stack rectangles, spread side up. Cut into 5 stacks, 2 in. wide and 4 in. long. Place stacks in row in greased 4½x8½-in. loaf pan, placing one long, cut side down. Repeat with other half of dough. Let rise in warm place until doubled, about 1 hr. Bake at 400 deg. 30 to 35 min. Cool slightly before serving. To serve, pull slices of bread from loaf. Makes 2 loaves.



Zucchini and Bacon Add Zing to Soup

Zucchini and bacon give extra heartiness to a tureen of vegetable soup made shortcut fashion with canned soup.

FALL VEGETABLE TUREEN

- 2 slices bacon
- 1/2 cup thinly sliced zucchini
- 1 can old-fashioned vegetable soup
- 1 soup can water

Cook bacon, drain and crumble. Pour off all but 1 tbsp. drippings. Add zucchini and cook until tender. Add soup and water. Heat, stirring now and then. Garnish with bacon. Makes 2 to 3 servings.

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