

Hints for Homemakers

by SONDRA REID

Lamb Shoulder Provides Variety

Lamb shoulder is a tender, tasty cut less expensive than leg of lamb, and can be cooked in a variety of ways.

Prepared hunter's style, it is a top of the stove or electric skillet dish made with tomatoes, mushrooms and red wine.

LAMB HUNTER'S STYLE

- 2 tbsp. butter or margarine
- 2 lb. lamb shoulder, sliced about 1 in. thick
- 1/2 cup sliced onion
- 2 cloves garlic, sliced
- 1-lb. 4-oz. can tomatoes
- 1/2 lb. mushrooms, sliced
- 1/2 tsp. oregano
- Salt and pepper
- 1/2 cup dry red wine
- 1 lb. spaghetti

Melt butter, add lamb and cook until lightly browned on both sides. Add onion, garlic, tomatoes, mushrooms, oregano and salt and pepper to taste. Cook covered, over low heat about 30 min., or until lamb is tender. Add wine. Cook 15 min. Cook spaghetti and drain. Serve with lamb. Makes 4 servings.

GLAZED LAMB ORANGE-MINT

- 4-lb. boned lamb shoulder, rolled and tied
 - 6-oz. can frozen orange juice concentrate
 - 1/4 cup lemon juice
 - 1/4 cup butter or margarine
 - 1/2 tsp. salt
 - 1/2 cup finely chopped celery
 - 1/4 cup slivered almonds
 - 1/4 cup chopped mint or 2 tbsp. dehydrated mint flakes
- Place lamb on rack in shallow roasting pan. Bake at 325 deg., 1 hr. Combine orange juice, lemon juice, butter and salt. Cook 5 min., mixing well. Brush over lamb and cook 1 1/2 to 2 hr., or until meat thermometer registers 175 to 180 deg., basting frequently. Combine remaining juice mixture with celery and cook 5 min. Add almonds and mint, mixing well. Serve over lamb. Makes about 8 servings.

GRAPE BAKED LAMB SHOULDER

- 4-lb. boned lamb shoulder, rolled and tied
- Salt and pepper



Sandra Reid

Boiled Pork Used to Vary Classic Dish

This supper made with smoked shoulder butt and vegetables is a variation of the New England boiled dinner.

PORK BOILED DINNER

- 2 to 3 lb. smoked shoulder butt
 - 2 bay leaves
 - 1 med. onion, sliced
 - 3 med. carrots, cut in strips
 - 3 med. potatoes, quartered
 - 1 small head cabbage, cut in 6 wedges
- Cover meat with water and add bay leaves and onion. Cover tightly and simmer 1 1/4 hr. Add carrots and potatoes and continue cooking 30 min. Add cabbage and cook 15 min. Discard bay leaves. Makes 4 to 6 servings.

- 1/2 cup lemon juice
- 3/4 cup currant jelly
- 2 cups seeded grapes
- 1 tbsp. grated lemon peel

Sprinkle lamb with salt and pepper. Place on rack in roasting pan and bake at 325 deg., 2 hr. Combine lemon juice, jelly, grapes and lemon peel, mixing well. Pour over lamb and bake until meat thermometer registers 175 to 180 deg., basting frequently. Makes about 8 servings.

Tuna Dip a Good Centerpiece Dish

Crackers and dip seem to be the basic dish at almost every party, probably because they're so easy to prepare. This attractive dip forms a buffet-table centerpiece.

HOLIDAY TUNA DIP

- 6 1/2 or 7-oz. can tuna
- 1 cup cream-style cottage cheese
- 1/4 cup pickle relish, drained
- 4 slices cooked bacon, crumbled
- 1/3 cup dairy sour cream
- 1/2 tsp. onion salt

Combine drained and flaked tuna with cottage cheese, relish, bacon, sour cream and onion salt. Mix until well blended and smooth. Serve with crackers. Makes about 2 1/2 cups dip.

Fashion Corner

BLACK AND WHITE can be very young. It can be as lively as the beat of the Beatles and bright as the activities of on-the-go teenagers.

But it can be a lot more. It can be a versatile color selection that lends a staccato contrast to holiday reds and greens and then whirl into spring with no effort at all.

Ila Claire designs half-and-half separates that are soft as cream and make subtraction and addition a fun fashion course.

A double-breasted white crepe blouse becomes the alter ego for a long black crepe skirt when prom and party time arrives... a short version of the skirt turns the blouse dayward. Add capris and the blouse does triple-duty as a fireside fascinator.

The same designer places inky buttons on white for a Scotch-Guarded coat that changes style with a flip of its belt.

When dashing through the rain, cinch the sash to look like the youngest devil-may-care foreign correspondent in town. Dispense with the belt, and the coat flares wide and handsome in A-line to wear over full-skirted party dresses.

From Mr. Karyl, a dress that will get a top grade on any girl's "check" list swings a circular skirt below a long torso bodice. A black or white shell can fill in the neckline for a shy Susie or be forgotten by a flirty Flo.

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