

# Hints for Homemakers

by SONDRA REID

## Versatile Frankfurters Make Dinner a Breeze

Supper dishes made with frankfurters can use kitchen cupboard staples or improvise in special recipes.

One dish uses franks in a spaghetti sauce base. Another puts them in a vegetable pie.

Frankfurters served by themselves make good fritters when dipped in a special batter and fried.

### FRANK SPAGHETTI

- 1 med. onion, chopped
- 1 cup sliced mushrooms
- 2 tsp. oil
- 1 tbsp. flour
- 4 frankfurters, sliced
- 1 1/2 cups tomato juice
- 1 cup water
- 1 tsp. Worcestershire
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 2 tbsp. minced parsley
- 1/4 cup chopped green pepper
- 8 oz. spaghetti
- 1/4 cup grated Parmesan

Saute onion and mushrooms in oil until onion is golden. Stir in flour and frankfurters. Add tomato juice, water, Worcestershire sauce, salt and pepper. Simmer 25 min. Add parsley and green pepper and simmer 5 min. Cook spaghetti and drain. Place in a serving dish, top with sauce and sprinkle with cheese. Makes 4 servings.

### FRANKFURTER VEGETABLE PIE

- 3 tbsp. butter or margarine
- 2 frankfurters, sliced
- 1 tsp. finely chopped onion
- 1/4 cup flour
- 1/2 tsp. salt
- 2 cups milk
- 1/4 cup shredded Cheddar cheese
- 1/4 cup chili sauce

### VIENNESE GREEN BEANS (Six servings)

Simmer 2 pounds cut fresh green beans in salted water for about 15 minutes, or until just tender; drain. Saute 1 onion, chopped; 2 tablespoons each of chopped dill and chopped savory or 1/4 teaspoon dried savory in 5 tablespoons butter until onion is soft but not brown. Blend in 5 tablespoons flour and cook over low heat, stirring, until smooth. Add 2 cups beef stock (made from beef extract or bouillon cubes); cook until mixture is smooth. Add beans, salt and pepper to taste, and 1/2 lemon and 1/2 cup warm heavy cream just before serving.

- 1 cup cooked green beans
- 1/2 cup cooked whole kernel corn

### Frankfurter Biscuits

Melt butter, add frankfurters and onion and brown lightly. Stir in flour and salt. Add milk and cook, stirring constantly, until thickened. Stir in cheese, chili sauce, beans and corn. Pour into 8-in. square baking dish and top with Frankfurter Biscuits. Bake at 425 deg. 30 to 35 min. Makes 4 servings.

### Frankfurter Biscuits

- 1 1/2 cup sifted flour
  - 2 tsp. baking powder
  - 1/2 tsp. salt
  - 1/4 cup shortening
  - 1/4 cup shredded Cheddar cheese
  - 1 frankfurter, sliced
  - 3/4 cup milk
- Sift together flour, baking powder and salt. Cut in shortening until mixture is crumbly. Add cheese and frankfurter, mixing lightly. Add milk and stir until flour is well moistened. Drop by spoonfuls on vegetable pie. Makes about 8 biscuits.

### FRANKFURTER FRITTERS

- 1 cup sifted flour
  - 1 tsp. dry mustard
  - 1/2 tsp. salt
  - 2 tsp. baking powder
  - 1 egg, beaten
  - 2/3 cup milk
  - 2 lb. frankfurters
  - Shortening or oil
- Sift together flour, mustard, salt and baking powder. Stir in egg and milk, blending well. Dip franks in batter and fry in deep fat heated to 360 deg. 1 min., or until crust is golden. Drain on absorbent paper. Makes 6 servings.



Sondra Reid

## Handbook Gives Food Answers

How many people can one feed with a pint of blueberries? At what temperature does water boil at 2,000 feet?

These and many other questions are answered in the HANDBOOK OF FOOD PREPARATION, just released fifth edition of a book which has been a best-seller since 1946.

This reference book contains information not included in most cookbooks and other reference books. Conversion tables, food buying guides, food preparation methods, time-tables, description of foods and properties of certain foods are described.

The revised edition eliminates duplication of data and includes new products. The 72-page paperback, which sells for \$1, can be obtained from the American Home Economics Assn., 1600 20th St., N.W., Washington, D.C., 20009.

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### FRENCH HAM

## Late Supper Special

This sandwich, served hot with a cheese and sour cream sauce, is good for Saturday lunch or a late supper.

### FRENCH HAM SANDWICH

- 3 oz. Roquefort cheese
- 1 1/2 cups dairy sour cream
- 1 tsp. onion juice
- 1/2 tsp. white pepper
- 1 loaf French bread

6 slices hot baked ham  
Chopped chives

Mix cheese, sour cream, onion juice and pepper in top of double boiler. Heat, stirring occasionally. Cut bread in half lengthwise and cut each half into 3 equal portions. Toast bread and top with ham. Pour sour cream mixture over ham and top with chives. Makes 6 servings.

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