Hints for Homemakers

by SONDRA REID

THREE DISHES KIND TO THE POCKET BOOK

Traveling around the world can be expensive, but not with these three budget dishes.

Fish sticks with an Italian air, ground beef Spanish style and frankfurters in an Oriental mood are



Sondra Reid

kind to the pocket book and nourishing as well.

Rice with pimiento or parsley, a tossed green salad, beverage and dessert go well with the fish.

Serve hamburger patties with French bread, creamed corn, green beans, beverage and dessert. The Chinese frankfurters are delicious with chow-mein noodles or rice. marinated vegetable salad, beverage and dessert.

FISH STICKS ITALIAN

pkg. frozen fish sticks 1 cup chili sauce 1/2 to 1 tsp. oregano 1/4 tsp. chili powder 1/2 lb. mozzarella

cheese, sliced Arrange fish sticks in bottom of greased broiler ings.

pan. Broil 4 min., turn and broil 2 min. Combine chili, sauce, oregano and chili powder. Spread over fish sticks and top with cheese. Broil until cheese is melted and lightly browned. Makes 6 servings.

SPANISH BURGERS

1 cup soft bread crumbs 6-oz. can tomato paste 1/2 tsp. salt

1/8 tsp. pepper Pinch saffron

1/8 tsp. chili powder 2 tsp. chopped canned hot peppers

1 lb. ground beef 12 stuffed olives, chopped

Combine crumbs, tomato paste, salt, pepper, saffron, chili powder, hot peppers, beef and olives. Mix thoroughly and shape into small patties. Broil or fry until cooked to taste. Makes 4 to 6 servings.

CHINESE HOT DOGS

1 med. onion, sliced

1 tbsp. shortening

2 cups diced celery 1 1/2 cups water

4 frankfurters 1 pkg. chow mein mix

Saute onion in shortening until golden. Add celewater, frankfurters and brown sauce from mix. Cover and simmer 10 min. Add vegetables with liquid from mix. Add 1/4 cup water to seasonings from mix and stir into frankfurter mixture. Sim-

mer, stirring, until thick

and clear. Makes 4 serv-



Oriental-Style Baked Chicken

Chicken baked in an oriental-style sauce and surrounded with grilled pineapple slices is a winning recipe.

CHICKEN DELUXE

2 21/2-lb. broiler-fryers

6 tbsp. flour

2 tsp. salt

1/4 tsp. pepper

1 cup oil

1 lb. 13-oz. can pineapple slices

2 tbsp. lemon juice

2 tbsp. soy or Worcestershire sauce

Cut chicken in serving pieces, wash and pat dry. Dip in flour seasoned with salt and pepper. Heat oil in large skillet and brown chicken on all sides. Remove chicken to casserole. Drain syrup from pineapple and combine with lemon juice and soy sauce. Pour over chicken. Cover and bake at 325 deg. 1 hr. Dry pineapple slices, cut in halves, if wished, dip in seasoned flour and brown on hot griddle, brushed with oil. Remove chicken to a heated platter and surround with pineapple. Pass sauce separately. Makes 6 to 8 servings.

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ONE OF the most un-usual of the many fashion collections presented in San Francisco recently was shown Monday afternoon when the designs of Hanae Mori of Tokyo were modeled in the Gold Ballroom of the Fairmont Hotel.

Applause and gasps of appreciation greeted almost every style on the runway as members of the very large audience acknowledged the creations of the Japanese designer in her first West Coast showing

Detailing was probably the showing, although fab- that climaxed the show. ric ran a close second.

Pure joy to the heart of the style-conscious wom-Mori is aware that people coat. every jacket is lined ; already supplied? exquisitely and for show.

background designed to buckles or pins.

spotlight the dress and

Such was the solid black wool dress with matching coat lined in a black and white block print reminiscent of a Geisha costume. So also were the several solid color ensembles, the jackets lined in brilliant obi brocade.

Delicate fabric petals clustered in a ruff about the neckline and in a jabot down the front of the gowns, short and long.

These stand as a signature for the designer both the black and white brush in the daytime dresses and strokes the one feature most sin- in the chirimen (Japanese signature. gled out for comment at wilk crepe) bridal gown

Most of the dresses shown were such complete ensembles that little or no an is the fact that Madame jewelry would be worn with them - indeed, who open their coats - every would want more than that cherry blossoms that give

Not all, but many of the Some of the coats are styles were detailed with lined in a fabric matching gem's - cultured pearl the dress of the ensemble; buckles, solid coral but-others contrast and form a tons, pearl and sapphire



Beauty alone is not enough for the designereverything has a meaning, from the tortoise-shell weave that symbolizes long life and happiness, through the gay butterfly prints to

Some of the more dramatic styles, both for day and evening, are handcrocheted, with petal overlapping petal to form the skirt, or studded with huge a three-dimensional effect to the gown.

inate in the colors of the her collection in New York collection, but don't over- to the fashion press during whelm it. Some of the the American Designers styles are in calm shi- showings.

bui colors - plum, grayed greens and blues.

Others sparkle with brilliance, as in the long gown that is a simple butterfly print in tones of orange with a touch of green in the front, and in the back springs into a cascade of shockingly bright ruffles from neck to hem.

Color combinations are unusual but not disturbing peacock blue, Kelly green and bright oranges are mixed, and a fuchsiatoned scarf belts one hostess gown printed with butterflies in shades of red-

The styles are designed to move fluidly even though the wearer may not be one of the slender models on whom the chiffons flowed gracefully and the brocades fell in an unbroken rhythm.

Madame Mori, who is Japan's top film costume designer, was returning to Black and white predom-Japan from having shown

