

Hints for Homemakers

by SONDRA REID

FOR BUSY HOSTESSES

Stuffed Vegetables Can Be Done Ahead

Stuffed vegetables fit into the winter timetable of busy days and cool weather.

Preparation time itself is short, leaving time to do other chores while supper bakes. For especially hurried days the vegetables



Sondra Reid

can be cooked and stuffed, or even partially baked in the morning, so they need be only popped in the oven at the end of the day for a quick supper.

STUFFED BERMUDA ONIONS

- 4 or 5 Bermuda onions
- 1/4 cup dried bread crumbs
- 1/3 cup beer
- 1/2 lb. ground beef
- 2 tbsp. chopped parsley
- 1 tsp. salt
- 1/8 tsp. pepper
- 1/2 cup beer
- 1 tsp. butter or margarine

Peel onions and slice away ends. Cook in 1 in. of boiling, salted water 20 min. Drain. Remove centers to leave 1/2 in. shell. Chop removed portion. Combine bread crumbs and 1/3 cup beer. Blend with chopped onion, beef, parsley, salt and pepper. Stuff onions and place in shallow baking pan. Pour

- 1/2 cup beer around onions and dot with butter. Bake at 350 deg. 1 hr. Makes 4 or 5 servings.

BAKED TOMATOES STUFFED WITH HASH

- 1/2 cup chopped onion
- 2 tbsp. shortening
- 4 large tomatoes
- Salt and pepper
- 1 lb. can corned beef hash
- 1 tbsp. chopped parsley
- 1/4 cup softed bread crumbs
- 1 can mushroom soup
- 1 tbsp. butter or margarine

Cook onion slowly in shortening 5 min. Cut tops from tomatoes and scoop out centers. Chop tomato pulp, add to onion and cook until almost dry. Season to taste with salt and pepper. Add corned beef hash and parsley. Stuff tomatoes and sprinkle with bread crumbs. Place in a shallow baking pan with soup, dot with butter. Bake at 375 deg. 30 min. Makes 4 servings.

SAUSAGE STUFFED ACORN SQUASH

- 4 acorn squash
 - 1/2 lb. pork sausage meat
 - 1 onion, minced
 - 1 tbsp. chopped parsley
 - Salt and pepper
 - Fine dry bread crumbs
- Cut squash in half and remove seeds. Place in baking pan cut side down. Add about 1/4 in. water and bake at 375 deg. about 45 min., or until just tender. Brown sausage and onion. Remove pulp from 4 squash halves and add to meat with parsley and salt and pepper to taste. Fill remaining squash halves and top with crumbs. Bake at 375 deg. 30 min. Makes 4 servings.



HAPPY BIRTHDAY--Women's Progressive Club members celebrated birthday of their president, Mrs. Jelline Scott Irvin (seated holding gift from club) at home of Mrs. Lee Birda Rose. Club members are (from left) Mmes. M. V. Smith, Beatrice Harris, Everlean Terry, Willie B. Williams, Lee Birda Rose, Debra Johnson, Miss Luetscher Woods and Mrs. Virginia Collins.

SPECIAL OCCASION APPLE ALASKA

While the new year is still new, prepare a new dessert — Baked Alaska with Apples. This type Alaska could well become a family favorite.

You'll also want to serve this dessert when friends come to dinner or for a family celebration such as a birthday or anniversary.

APPLE BAKED ALASKA

- 4 cups sliced apples
- 1/4 cup seedless raisins
- 1/4 cup water
- 1/2 cup firmly packed brown sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon mace
- 4 egg whites
- 1/4 teaspoon salt
- 8 tablespoons sugar
- 1 pint firm vanilla or coffee ice cream

Combine apples and raisins in 1 1/2 quart baking dish. Sprinkle with water.

Combine brown sugar and spices. Pour over apples. Bake at 350 degrees for 30 to 35 minutes or until apples are soft, stirring occasionally. Chill.

Just before serving the Alaska, beat egg whites until stiff; add sugar gradually while continuing to beat until very stiff and glossy.

Spoon ice cream over apples. Top with deep swirls of meringue,



Apple Baked Alaska with ice cream hidden under high mound of meringue is a new delight.

being careful to bring meringue to edge of dish.

Bake in preheated oven at 450 degrees for 3 to 4 minutes, or until meringue is tipped with brown. Serve immediately at the table. Makes 6 servings.

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