

Crisp weather meals deserve a salad which has a cubes texture in contrast to the. rest of the meal but which is not unpalatably chilly.

A hot salad made with chicken, potatoes, corn or onion cabbage is the solution. These vary the meal with

2 cups toasted bread 1 cup mayonnaise 1/3 cup evaporated milk

1/4 cup pickle relish, drained 1 thsp. instant minced

1 tbsp. lemon juice tsp. salt

3 drops hot pepper sauce 1/4 lb. grated process American cheese

1/4 cup whole blanched almonds

Thoroughly mix chicken, celery, bread cubes, mayonnaise, milk, relish, onion, lemon juice, salt and hot pepper sauce. Place in 6 greased individual baking dishes and sprinkle with cheese and almonds. Bake at 450 deg., 10 to 12 min., until cheese melts and almonds are toasted.

HOT CORN®RELISH 1/2 cup chopped onion 1/4 cup chopped green

pepper 2 tbsp. chopped red pepper or pimiento

3 tbsp. sugar 3/4 tsp. salt

1/2 tsp. celery seed 1/2 tsp. dry mustard 1/3 cup cider vinegar

10-oz. pkg. frozen whole kernel corn Combine onion, green



LAS VEGAS VOICE

## **Dinner** Takes **Only Minutes**

This shrimp and spaghetti dinner is a busy day special, taking only minutes to prepare.

SHRIMP AND SPAGHETTI DINNER

- 9½-oz. pkg. spaghetti dinner
- 1 tbsp. salt

1 tbsp. oil

1 cup cleaned, cooked shrimp

Prepare spaghetti dinner according to package directions, adding salt to spaghetti and oil to sauce. Heat shrimp in sauce and pour sauce over spaghetti. Makes 4 servings.

pepper, red pepper, sugar, salt, celery seed, mustard and vinegar. Bring to a boil, cover and simmer 12 min, stirring occasionally. Add corn and bring to a boil. Reduce heat and simmer 2 min., or until corn is just tender. Makes 4 serv-

FRANKS WITH HOT POTATO SALAD

6 med. potatoes, cooked 1/4 cup chopped onion 1/4 cup chopped green

- **Bacon** drippings
- 1/2 cup water

1/2 cup cider vinegar

Salt, pepper, sugar

Peel and dice potatoes to make 4 cups. Lightly brown onion and green pepper in bacon drippings. Add water and vinegar. Slice frankfurters crosswise and combine with potatoes and dressing. Heat and season to taste with salt, pepper and sugar.

**DUTCH SLAW** small head cabbage 3 slices bacon 1/2 cup vinegar 1/4 cup dairy sour cream 2 tbsp. flour 1 tbsp. water 2 egg yolks, beaten Salt, pepper Chop or shred cabbage. Cook bacon until crisp, re-

move from pan and dice. Add vinegar, sour cream, flour blended with water until smooth and egg yolks to bacon fat. Cook over low heat, stirring constantly, until thickened. Season to taste with salt and pepper and pour over cabbage. Makes 6 servings.

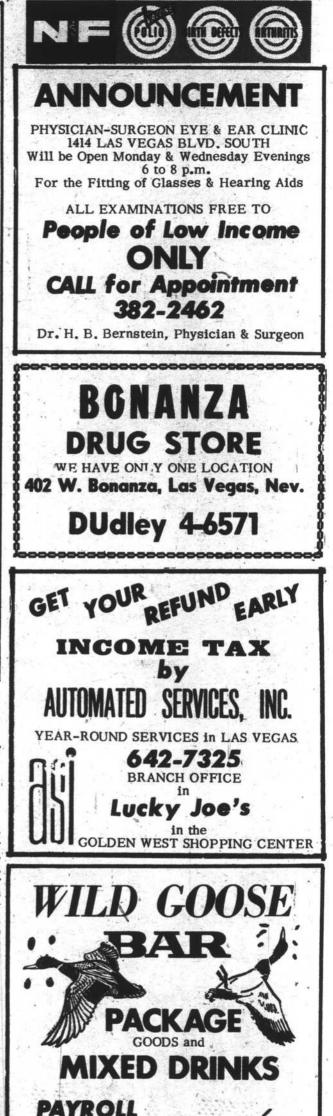
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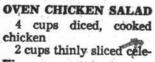
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out being summery. Their Makes 6 servings. rich dressings provide plenty of nourishment.

Two of these salads, the chicken and the potato with frankfurters, contain enough meat so they can double as the main dish for a light luncheon or late evening supper.



2 cups thinly sliced celery

