

Hints for Homemakers

by SONDRA REID

RAVIOLI REWARDS PATIENT CHEFS

Ravioli can be purchased canned or ready to cook, but many cooks like to experiment with making their own. It takes time and patience to make them but the results can be well worth it.

There are three parts to the recipe—the egg-noodle dough, the filling and the sauce. The dough is a bit tricky but the knack of making it grows with practice. Follow the instructions carefully.

One of the secrets to success is the rolling of the dough. It must be very thin, in fact, as thin as cloth—say experts. After a few tries most cooks will get the feel of the dough.

The fillings for ravioli vary. They are usually filled with a meat or fresh vegetable and cheese mixture. The sauce may be made with or without meat, depending on choice.

EGG-NOODLE DOUGH ITALIAN STYLE

- 4 cups sifted flour
- 1/4 tsp. salt
- 4 eggs
- 1/4 cup water

Place flour on a bread board. Make a large hollow in the center, sprinkle in the salt, then break in the eggs. With the tips of the fingers gently break the yolks and begin to mix the eggs and the flour. The mixture will seem very damp at first, but as it absorbs the flour it will become too dry to bring together. Don't worry. Gradually add the water in three parts. Continue to work flour and egg mixture with water until all the water is absorbed.

Knead dough vigorously for at least 15 min. until elastic and smooth. Shape into flat cake, cover with cloth and allow dough to rest for 15 min. Cut dough into thirds. Place one third on lightly floured board and cover other two parts. Roll out dough by rolling and stretching to about 18x12-in. rectangle. Turn dough over and roll some more until dough is very thin. Place sheet of dough on very lightly floured surface. Sprinkle surface of dough very lightly with flour, rub it in lightly and allow to dry for 30 min. Roll second and third part of dough in same manner.

RAVIOLI FILLING

- 2 tbsp. butter or margarine
- 2 tbsp. oil
- 1 med. onion, chopped
- 1/2 lb. ground veal
- 1 lb. spinach
- 1 qt. water
- 1 tsp. vinegar
- 1/2 tsp. salt
- 1/2 lb. sweetbreads

- 1/2 lb. ricotta cheese
- 1/4 tsp. thyme
- Salt and pepper
- 2 tbsp. chopped parsley

Heat butter and oil in large skillet, add onion and cook over medium heat until onion is golden. Add veal and cook until no pink color shows. Place mixture in bowl and cool.

Wash spinach and place in saucepan without additional water. Add salt and cook over medium heat until spinach is limp. Drain, pressing out as much liquid as possible. Chop and reserve.

Place water, vinegar and salt in saucepan and add sweetbreads. Cover and simmer 20 min. Drain. Immerse sweetbreads in cold water. When cool remove membranes and veins and chop sweetbreads. Combine veal mixture, spinach and sweetbreads. Add ricotta cheese, thyme, salt and pepper to taste and parsley. Mix well.

SPAGHETTI SAUCE

- 1 2 cup oil
- 6-oz. can tomato paste
- 3/4 cup boiling water
- 1/4 tsp. thyme
- Salt, paprika, onion salt
- 1/4 cup butter or margarine
- 1/4 lb. ground beef
- 1 tbsp. bottled steak sauce

Mix oil, tomato paste, boiling water, thyme and salt, paprika and onion salt to taste. Cover and simmer 30 min., stirring occasionally. Add butter and stir until melted. Add ground beef and stir until meat is well broken up. Cover and simmer 15 min. Just before serving add steak sauce and mix in well.

TO ASSEMBLE RAVIOLI

Trim the edges of the dough and place small mounds of the filling, about 1/2 tsp. each, about 2 in. apart on it. With a fingertip moisten straight lines with water the length of the dough between the mounds, then across the dough in the same manner. Moisten top and bottom edge of dough. Trim second piece of dough to size of one prepared and place over the first. Press down on all watered lines and edges. Cut ravioli apart into 2-in. squares.

Place squares, a few at a time, in large kettle of boiling water to which 1 tsp. of olive oil has been added. Boil about 10 min., until tender. Serve with sauce and sprinkle with Parmesan cheese.



Sondra Reid

Something Different for Brunch

Try a bubbling hot pot of baked beans for a Sunday brunch. Add little pork sausages, crisp bacon and tender chicken livers and you have a menu to please both men and women.

BRUNCH BUFFET BEANS

- 3 1-lb. cans beans with tomato sauce
- 2 unpeeled apples, cored, sliced 1/2 in. thick
- 2 med. onions, sliced thin

- Dash pepper
- Juice of 2 lemons
- 1 tbsp. butter or margarine

1 tsp. curry powder
2 tbsp. shredded coconut
In bean pot or casserole, alternate layers of beans, apples and onions with beans on top. Sprinkle pepper and lemon juice over all and dot with butter. Cover and bake at 350 deg. 30 min. Mix curry powder with coconut and sprinkle over top. Bake, uncovered, 10 min. longer. Makes 6 to 8 servings.

Ingredients for Tasty Salad

Cooked green beans, sliced red onion rings and greens make a simple but delicious salad. Prepare in advance and let chill thoroughly.

Just before serving toss with dressing and seasonings to taste. Garnish with pimiento strips.

New York Fashion Report

A COLLECTION of pretty, well-dressed women came to Lord & Taylor Monday evening to view another handsome collection—the spring and summer designs of Manuel Pertegaz, the Spaniard who is the store's favorite couturier. (Lord & Taylor has his clothes exclusively in New York.)

The American contingent included Dina Merrill, the blond actress, who arrived in a violet suit and mink; Mrs. Earl E. T. Smith in sky-blue wool; Mrs. W. Palmer Dixon in a kerchief hat, and Mrs. Ernest Byfield Jr., in her famous 55-carat diamond.

In the Spanish cheering section were the attractive diplomatic wives: Mrs. Manuel Aznar, wife of the Spanish Ambassador to the United Nations; Mrs. Manuel Alabart, wife of the Consul General, and Mrs. Fernando Escribano, who came with her husband, the Commercial Attaché.

Pertegaz, who is known for his superb tailoring, was at his

best in narrow, double-breasted coats, sometimes with bloused backs and almost always with neatly placed half-belts. The current edition of his beloved cape was white wool reversing to beige fleece.

Like the French couture, Pertegaz pleated many of his suit skirts and also did several linen coatdresses, which could become the summer uniform of city women anywhere in the world.

As the hour grew later, more Pertegaz Spanish flare emerged. A dotted silk dress for cocktail parties had a ruffled flounce at its hem and another for a cape. Evening dresses were discreetly beaded, although the most popular one was simplicity itself—a high-necked dress of pale silk with a small bolero jacket.

Pertegaz hats accompanied the collection and, for the first time, shoes of his own design. All the shoes had lowish heels. The handsomest were black and white spectator pumps with instep straps.

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