

# Hints for Homemakers

by SONDRA REID

## SEA FOOD ADAPTS TO VARIETY OF GUISES

Sea food comes to the table in many guises. Lobster in a smooth soy-flavored sauce with green onions is served with rice in a Chinese style dinner for friends or family.

Marinated shrimp goes Scandinavian in a cold luncheon or buffet dish.

### CHINESE LOBSTER

- 2 5-oz. cans lobster
- 1 clove garlic, minced
- 2 tbsp. oil
- 1/4 tsp. salt
- 1 cup water
- 1 tsp. cornstarch
- 1 tbsp. soy sauce
- 2 large green onions, sliced
- 1 egg, beaten

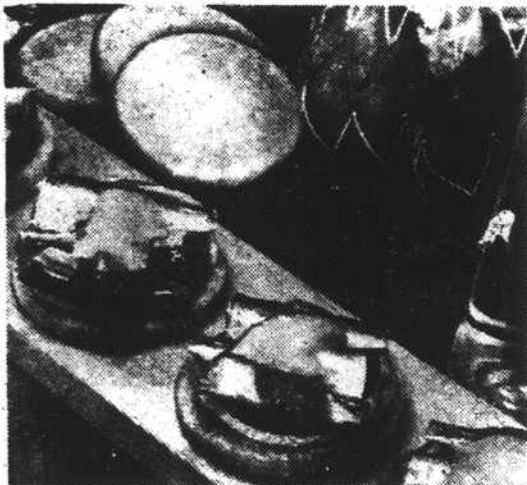
Drain lobster and cut into bite-sized pieces. Saute garlic in oil. Add salt and water. Blend cornstarch with soy sauce and add. Cook, stirring gently, until

sauce thickens. Add lobster meat and green onions. Stir in egg and cook just until set. Serve with rice. Makes 6 servings.

### LEMON SHRIMP

- 2 lb. cooked, cleaned shrimp
- 1 large onion, sliced
- 1 1/2 cups oil
- 3/4 cup lemon juice
- 2 tbsp. capers with liquid
- 1 1/2 tsp. salt
- 1 tsp. dill weed
- 1/4 tsp. monosodium glutamate

Layer shrimp and onion into mixing bowl. Combine oil, lemon juice, capers with liquid, salt, dill weed and monosodium glutamate. Cover and chill overnight. Drain. Serve with stuffed eggs, if wished. Makes 8 servings.



## Sardines, Chili in Mock Pizza

Split corn English muffins are the base for mock pizza prepared with a sardine, chili sauce and pizza topping.

### CORNY SARDINE PIZZA

- 3 corn muffins, split
- Prepared mustard
- 1 tomato, thinly sliced
- 1 small green pepper, seeded and sliced
- 1 small onion, thinly sliced
- 3 4-oz. cans sardines, drained
- 1/3 cup chili sauce
- 2 tbsp. horseradish
- 1/2 tsp. oregano
- 3 slices process cheese, halved

Spread split English muffins with mustard. Top each muffin half with tomato and green pepper slices. Add several onion rings. Place 3 sardines atop onions. Mix chili sauce, horseradish and oregano and spoon over sardines. Top each with 1/2 slice cheese. Broil until cheese is browned and bubbly and sardines are heated. Makes 6 small pizzas.

## African Bronzes in Philadelphia

Thanks to an act of Parliament, one of the year's exceptional exhibitions has arrived in Philadelphia, although it has slipped in rather quietly. By special dispensation, the British Museum has been allowed to lend the University Museum 35 of its collection of 200 bronze plaques from the one-time kingdom of Benin—the first such loan outside England.

Dating from the late 16th or early 17th century, the plaques once sheathed the pillars of the royal palace of the one-time independent kingdom, which is now a part of modern Nigeria. The bronzes were brought to England in 1897 following the British punitive expedition to Benin, occasioned by the murder of a party of Europeans who were on their way to visit the king to consider trade agreements.

The bronzes are usually described as loot taken during the capture of the city, but as a matter of fact they had been discarded at some previous time and were discovered at the bottom of what is usually described euphemistically as an abandoned well—actually, an old cesspool. They aroused great public interest in England, less because of their esthetic character, which was hardly understood, than because evidences of the king's annual human sacrifices to his ancestors had been uncovered in Benin, which had been tagged "The City of Blood."

Thought of today first as works of art and only second as ethnological material, the Benin bronzes represent the climax of a vanquished African cultural tradition with European connections. They are virtually the only African material dating earlier than the 19th century, when the finest remaining examples of the perishable tribal masks were produced.

The plaques on loan to Philadelphia illustrate ceremonies held in the palace that they decorated, with courtiers, musicians and royal guards in elaborate costumes.

As technical examples of bronze casting by the lost-wax process they are hardly excelled even by the masterpieces of the Italian Renaissance.



Bronze plaque from Africa, dating from late 16th or early 17th century, shows courtiers carrying ceremonial swords with regular swords under their arms. It is one included in an exhibition at University Museum, Philadelphia.

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## Demo Women Celebrate

A GALA CELEBRATION of their second anniversary will be staged next Thursday, Aug. 12, by members of the Las Vegas Democratic Women's Club West at Elks headquarters, 600 Jackson St. Tickets for the "Roaring 20's Party" may be obtained from any club member according to president Gwen Weekes.

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