## Page 4

INVESTIGATE

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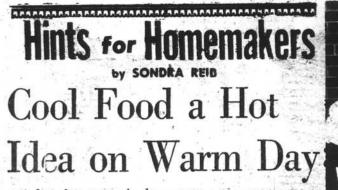
O DEPOSIT + NO RETU

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signed to give flagging appetites a lift.

This menu emphasizes cool foods that can be prepared ahead. Crunchy re-lishes such as carrot curls, celery sticks, ripe olives, or for a' change of pace,



## Sondra Reid

cold crisp cauliflowerets and sliced fresh mushrooms, are served with a cold ham loaf and dill-flavored potato salad.

Leftover rice is a natural for an easy dessert pudding children and adults will enjoy.

> HOT DAY MENU Corn Ham Loaf **Pickle Sauce Relish Tray Potato Salad**

Citrus Rice Pudding The ham loaf, potato salad and pudding can be made in the cool of the evening before or early morning hours. Relishes, cut and ready to eat, keep crisp in iced water. Keep the ham loaf and potato salad in mind for cool weather days when they can be served hot.

## CORN HAM LOAF 2 eggs, well beaten

3/4 tsp. salt

tbsp. prepared mus-1 tard 1/4 cup well-drained

pickle relish 1 cup milk

12-oz. can whole kernel corn with sweet peppers 1 cup shredded Cheddar

cheese 1 lb, ground ham

1 lb. ground lean pork

3/4 cup cracker crumbs

Combine eggs, salt, mustard, pickle relish and milk in large bowl. Add pork and cracker crumbs, Makes 8 servings.

A hot day menu is de- mixing thoroughly. Press into a 9x5-in. loaf pan and bake at 350 deg. about 1 1/2 hr. Drain and remove from baking pan. Serve hot or chill and serve cold with Pickie Sauce. Makes 8 servings.

Pickle Sauce

1 cup mayonnaise 1 cup pickle relish 1 tbsp. horseradish

Combine mayonnaise, pickle relish and horseradish, mixing well. Chill. Makes about 2 cups.

DILL POTATO SALAD' 6 cups diced hot cooked

potatoes 1 1/4 cup minced onion 9 slices bacon, diced

2 tbsp. bacon drippings 1/3 cup vinegar 1 tbsp. sugar 3/4 cup boiling water

1 tbsp. prepared mustard 1 cup dairy sour cream 1 tsp. dill weed Salt, pepper

Combine hot cooked potatoes, and onion in bowl. Fry bacon until crisp and drain on paper toweling. Pour off all but 3 thsp. drippings. Add vinegar, sugar, water and mustard to drippings and stir until sugar is dissolved. Add hot mixture to potatoes and toss gently until most of moisture is absorbed. Fold in sour cream, dill, bacon and salt and pepper to taste until well blended Serve warm or cold. Makes 6 to 8 servings.

CITRUS RICE

PUDDING 3 oranges

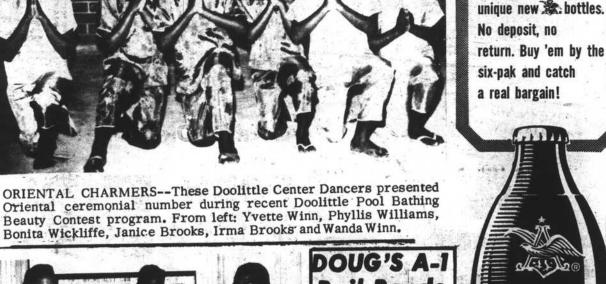
1 3/4 cups miniature marshmallows

- 2 cups cold cooked rice cup chopped dates
- cup heavy cream

1 tbsp. sugar Orange slices

Peel and cut oranges into small pieces, reserving juice. Pour oranges and juice over marshmallows and chill 2 hrs. Stir in rice and dates. Whip the cream until thick. Gradually add sugar, whipping until stiff. Fold whipped cream into rice mixture. Spoon mixture into individual dessert dishes. Garnish with orange slices. Chill at least 1 hr. before serving.







HERE'S YOUR WINNER! -- Young Darius McCall (center) and Larry Bolden (right), secretary of sponsoring Men's Progressive League, re-enact' drawing in TV raffle for benefit of Doolittle Center Happy Times Club trip to Disneyland. Holder of lucky winning ticket was Serigo Lecaros (left) of Las Vegas.



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