

# Food Forum

**Dorothy Johnson**

LEFT OVERS

Now that Easter is over, the question is what to do with the left-over Lamb, Ham, Turkey or Beef. If there is a large amount left, it may be put in deep freeze for future use. You might use your favorite Macaroni and Cheese dish topped with creamed Ham. Chicken ala' King out of the Turkey. Spaghetti is good with all the meats left over.

**\*Ham & Corn Au Gratin\***

2 cups diced cooked ham, 2-1/2 cups canned whole kernel corn, 2 tablespoons grated onion, 1/4 cup chopped green pepper, 1-1/2 cups medium white sauce, 1/2 teaspoon dry mustard, 1/2 cup grated cheese, 1/2 cup buttered crumbs.

Arrange ham, corn, onion, and green pepper in layers in greased casserole. Mix the mustard with the white sauce; pour into casserole. Top with grated cheese and buttered bread crumbs mixed--sprinkle with paprika. Bake in moderate oven (375) about 25 minutes or until browned.

**\*Ham, Lamb or Beef Hash Patties\***

2-1/2 cups cooked ham, lamb or beef ground, 1-1/2 cups mashed potatoes, 3 tablespoons onion chopped, dash of cayenne, 1/2 teaspoon dry mustard, 1/3 cup cream or rich milk. Combine ham, potatoes, onion, seasonings and cream. Shape into patties 1 inch thick. Saute in ham drippings or bacon fat, browning on both sides.

**\*Ham or Turkey Ala' King\***

3 tablespoons butter, 1/3 cup green pepper cut in thin strips, 1 cup mushrooms sliced, 3 tablespoons flour, 1-1/2 cups milk, 1/3 cup cream, 1/3 cup pimiento cut in thin strips, 2 cups cooked ham, or turkey in cubes, egg yolks, slightly beaten, 2 tablespoons Sherry (optional).

Melt butter in a heavy skillet. Add green pepper and mushrooms; simmer over low heat until soft. Blend in flour. Add milk gradually, stirring constantly until smooth and thickened. Add cream, pimiento and meat. Just before serving, stir a little of the hot mixture into the beaten egg yolks; add to hot mixture--add Sherry.

**\*Brunswick Stew\***

3 tablespoons butter or drippings, 2 cups cooked ham, beef or turkey--ground or finely chopped, 1 cup onion chopped, 3-1/2 cups tomatoes, plain or stewed, 1 cup whole kernel corn, 1 cup lima beans, 1/4 teaspoon pepper, 1 teaspoon worchestershire sauce, few grains cayenne.

Heat butter or drippings in a heavy skillet or saucepan; add meat and onions. Cook over low heat until onion is soft. Add remaining ingredients and simmer over low heat about 2 hours.

**\*STRAWBERRIES\***

ALREADY SEEN at Thriftmart at a very low price are the most popular of all berries and however you serve them, strawberries are tops. There's no need to use a lot of high-powered adjectives to describe strawberries. They are simply one of the most luscious, most delicious, most fragrant and most decorative of all foods consumed by man. They are as high in vitamin C as they are low in calories. Men, women and children adore them and beginning now, for the next few months, we can eat our fill of this luscious fruit.

It was Cardinal Wolsey, they say, back in the days of Henry VIII who first poured cream over strawberries and then m-m-m-d and ah-ah-ah'd as he spooned them. That or maybe old-fashioned biscuit dough--strawberry short cake is the most common way to serve strawberries. Of course, there are all manner of delightful things to do with fine fresh strawberries.

If you want to show off their ruby perfection, set whole berries matched for size, if possible, in tart shells and spoon glaze over them. These fresh strawberry tarts (see recipe which follows) are very elegant for parties, ladies luncheons and Sunday dinners. Or, if you have twice trays free, why not make a fresh strawberry Mousse.

## WELCOME NEWCOMER

A mutual admiration society is rapidly developing between the Flamingo Hotel's Head Goermarjia, Millard Easom, and the famed Strip Hotel's gourmet customers as well as the Flamingo culinary staff.

EASOM, WHOSE present employment at the Flamingo Hotel, occasioned his first trip West is enchanted with Las Vegas and all the facets of Desert living. Hailing from New York City where he had accrued an enviable reputation in his field, the personable Gourmet Chef frankly admits that nothing in his prior experience matches the sheer enjoyment and pleasure he derives from plying his trade as does his present assignment at the Flamingo Hotel. He is instinting in his praise of the cooperation and rapport he enjoys with the Flamingo staff.

Among the better dining spots in New York City where Millard Easom is credited for building patronage are the Summit Hotel where he held the position of Ass't Chef, The Top of the Fair at the New York World's Fair as Head Broilerman, as the Head Chef at Fisherman's Wharf in St. Albans, L.I., and at Jack Dempsey's famous Broadway Restaurant.

CHEF EASOM has also, since 1939, been recognized as a master of the culinary art of Barbecueing with his secret "BAR-B-CUE SAUCE SUPREME" conceded by Bar-B-Q epicures to be incomparable.

Easom is married and has a 19-year-old son now attending New York City College majoring in Business Administration. His family will visit him at the end of the present school term, and it is his vowed intent to sell them on Las Vegas as the family permanent home.

Chef Easom is also a card carrying member of the Maritime Union, and is President of the Merchant Seaman's "Gold Key Club", a private chartered club based in New York City.



MILLARD EASOM

**THE ALPINE**  
**About MAY 16**  
**Watch For Grand Opening**

**\*Fresh Strawberry Tarts\***

1 qt. fresh strawberries, 1 cup water, 3/4 cup sugar, 1-1/2 tablespoon corn starch, 2 teaspoons fresh lemon juice, 1/4 teaspoon vanilla extract. Heavy cream, whipped or sour commercial cream.

Wash strawberries, remove caps, drain while making glaze. Combine sugar, corn starch and dash salt in a 3-cup saucepan. Add water, stir and cook 6 to 8 minutes or until mixture is clear and thickened. Remove from heat and add lemon juice and pure vanilla extract. Cool slightly. Arrange whole berries--stem down--in cold baked tarts. Spoon glaze over top. Refrigerate to set glaze. Top with whipped cream or sour cream.

**\*Strawberry Dressing for Fresh Fruit Salads\***

1/4 cup sour cream, 4 tablespoons mashed strawberries, 2 tablespoons chopped nuts, 1 cup mayonnaise.

This Strawberry Dressing turns an ordinary fruit salad into an elegant gourmet dish.

**\*Strawberry Chiffon Pie\***

1-1/2 tablespoons gelatin, 1 egg white stiffly beaten, 1 cup crushed strawberries, 1/2 cup sugar, 1/8 teaspoon salt, 1 cup whipped cream, 1 baked plain pastry shell.

Soak gelatin in 1/4 cup cold water 5 minutes. Dissolve over hot water. Sprinkle sugar over berries and let stand until dissolved. Add gelatin and salt; mix well and chill. When congealing starts, beat until light with rotary beater. Fold in egg white and whipped cream. Pile into baked pie shell. Chill.

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## MISSISSIPPI TV MAY NEVER SAY NEVER AGAIN

WASHINGTON--The U.S. Court of Appeals for the District of Columbia ruled that Jackson (Miss.) Negroes must be given a hearing on their charges of racial discrimination in broadcasting by a television station.

The ruling was described as "a very sweeping decision" by Henry Geller, general counsel to the Federal Communications commission.

It was the first court ruling requiring the commission to allow members of the public at large to challenge renewals of broadcasting licenses.

The charges against station WLBT-TV included assertions that it carried a disproportionate amount of commercials and entertainment.

Previously, the commission refused to allow members of the public to dispute a station's license renewal, except when electrical interference or economic injury was alleged.

ACCORDINGLY, THE commission declined to order a hearing in 1964 when two civil rights leaders--Aaron Henry and Robert T. Smith--and the United Church of Christ opposed WLBT's application for a three-year renewal of its license.

The church is a national Protestant denomination with a large membership in the area.

Among the charges was a complaint over an editorial broadcast at the time of the University of Mississippi integration crisis in 1962, which declared "The word of the hour, the word of the day, the word of the year is: Never!"

There was also complaints that the station's weather reports occasionally ended with the prediction: "Tomorrow, cloudy with demonstrators."

It was also charged that the station discriminated against local activities of the Roman Catholic church.

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