

Food Forum

Dorothy Johnson

SUGGESTED SUMMER SALADS

These long, hot summer days, we make good use of the endless variety of greens, fruits, vegetables, fowl and seafood for lighter eating fare.

Always handle salad greens carefully, trimming all wilted portions. Put washed and drained greens in a colander over a bowl covered with wax paper into the refrigerator to crisp. To prevent wilting, toss salad greens with dressing just before serving.

CHICKEN RICE SALAD

(With Wine Cream Dressing)

2 cups diced cooked chicken, 3 cups cooked rice, 1/2 cup sliced pitted black olives, 1 can (11 oz.) Mandarin Oranges (drained), 1/4 cup chopped pimiento, 1/4 cup coarsely chopped walnuts, bite-size pieces of lettuce. Place all salad ingredients in a salad bowl which has been lined with salad greens and chill until ready to serve. Spoon wine dressing over each serving.

WINE CREAM DRESSING

2 pkgs. (3 oz. each) cream cheese, 1/2 cup mayonnaise, 2/3 cup Niagara-type wine, salt. Beat cream cheese until soft and fluffy. Gradually stir in mayonnaise and wine. Add salt to taste. Chill until ready to serve. Stir again before spooning over salad.

LAYERED CUCUMBER MOUSSE and SALMON SALAD

2 envelopes unflavored gelatine, 2 cups chicken/broth, 1-1/2 cups Niagara-type wine, 1/4 cup lemon juice, 2/3 cup heavy cream (whipped), 2 cups diced cucumber, 2 tbs. chopped dill, 2 tbs. chopped chives, 1/4 cup lemon juice, 2/3 cup mayonnaise, 1 can (1 lb.) salmon (drained, boned & skin removed, and flaked).

Stir gelatine into chicken broth and let stand five minutes. Place over low heat and stir until gelatine is dissolved. Stir in wine and lemon juice. Cool, and then chill until slightly thickened. Fold in whipped cream and mayonnaise. Divide mixture into halves. To one half, add cucumber, dill, and chives and blend. Pour this mixture into lightly oiled mold. Chill until firm.... To remaining half gelatine, add salmon and olives --blend. Pour mixture over cucumber layer. Chill until firm. Dip mold into lukewarm water for a few seconds; invert on platter and garnish with watercress or shredded lettuce, and slices of hard boiled eggs.

These salads make an excellent menu for luncheons for discriminating guests, after club meeting refreshments, or just to add a gourmet touch to your family meal by serving with the salad one of the quick easy-to-make hot breads for which the recipes follow.

OLIVE CHEESE ROUNDS

Roll refrigerated biscuits to 3-inch rounds; drizzle with melted butter or margarine; top with thinly sliced cheddar cheese and ripe olives. Place on greased cookie sheet. Bake in hot oven (400) 10 minutes, or until cheese melts and bubbles up.

FAN-TAN LOAVES

Separate 1 pkg. refrigerated butterflake or gem-flake rolls into 12 pieces; stand 4 each in ungreased toy loaf pans. Brush with melted butter or margarine; sprinkle generously with sesame or celery seeds. Bake in moderate oven (375) 25 minutes, or until golden. Serve hot.

GARLIC-BREAD CHUNKS

Halve a loaf of French bread lengthwise, then quarter crosswise. Make 3 cuts in each piece almost to bottom crust; spread with butter or margarine seasoned with minced garlic or garlic powder. Place on cookie sheet. Bake in hot oven (425) five minutes, or until crispy hot.

CLUB TOASTIES

Make 4 or 5 deep cuts, diagonally, in brown'n serve club rolls; spread cuts with butter or margarine seasoned with chopped parsley. Bake, following label directions.

ITALIAN HERB STICKS

Halve Italian bread lengthwise and crosswise; split each quarter. Brush sides with melted butter or margarine mixed with oregano or basil. Place on a cookie sheet. Bake in hot oven (425)



SEAFOOD INN

<p>La. Creole Gumbo \$1.35 3 for \$3.35 5 for \$5.75</p>	<p>Shrimp Basket \$1.35 3 for \$3.35 5 for \$5.75</p>
<p>OYSTER LOAF ----- \$1.35 SCALLOP LOAF ----- \$1.35 OYSTER COCKTAIL ----- \$1.00 CLAM LOAF ----- \$1.35 CLAM GUMBO ----- \$1.35 CLAM COCKTAIL ----- \$1.00 OYSTER SAND ----- .75 SHRIMP SAND ----- .75 COD FISH SAND ----- .75 FISH STICKS ----- .50</p>	<p>TROUT LOAF ----- \$1.35 CODFISH LOAF ----- \$1.35 FISH CAKES LOAF ----- \$1.35 SHRIMP LOAF ----- \$1.35 STUFF SHRIMP ----- \$1.35 SHRIMP COCKTAIL ----- \$1.35 CRAB LOAF ----- \$1.35 STUFF CRAB ----- \$1.35 CRAB CAKES ----- \$1.35 CRAB COCKTAIL ----- \$1.00</p>

Broiled Lobster \$3.85
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five minutes, or until toasty-crisp.

CRACKER CRUNCHIES

Split milk crackers with a small sharp-tip knife; brush with melted butter or margarine; sprinkle with a seasoned salt. Place on cookie sheet. Bake in hot oven (400) 10 minutes, or until toasty. Other seasoners: Caraway seeds, paprika, dill weed.



Help Wanted

MALE

JR. PARKS MAINTENANCE MAN - CITY OF NORTH LAS VEGAS. Salary Range \$346 - \$463. Age limit 45. Employment standards - any combination of training and experience equivalent to completion of high school. Under supervision to perform variety of manual laboring tasks in general care of parks, including use of power and hand tools. Possession of a valid Nevada driver's license. 30 day residence requirement in Clark County. Applications will be taken through Friday, July 29, 1966. For further information, contact Personnel Director, 1301 E. Lake Mead Blvd., North Las Vegas.



JR. DUPLICATING MACHINE OPERATOR --CITY OF NORTH LAS VEGAS. Salary Range \$363 - \$486. Any combination of training and experience equivalent to graduation from high school and one year of experience in operating various duplicating equipment, including offset press. Knowledge of principles of operating offset duplicating equipment; clerical ability; mechanical aptitude and manual dexterity. Applications will be taken through Wednesday, August 3, 1966. For further information contact Personnel Director, 1301 E. Lake Mead Blvd., North Las Vegas.

PABST MEN OF THE WEEK



WHAT'LL YOU HAVE?

Roosevelt Gibson (left), Truck Driver for the Virgil Slade Co., 810 So. Commerce, and Leslie Whitmore, Baggage Clerk for the Greyhound Bus Company, meet at Friendly Liquors after a long, hot day for a cool, satisfying PABST BLUE RIBBON BEER. "Andy" Anderson, Friendly Liquor clerk, takes it all in stride--"I hear a lot of 'Make Mine PABST'".



ORIGINAL PABST

One of the fastest-growing beers in Las Vegas