

FOOD FORUM *

Dorothy Johnson

FOR HER DAY

REMEMBER MOTHER with a meal she will remember. What many mothers would like most on this Mothers Day is any indication that would lead them to believe the "blown mind", the "hippie happenings" and other such irrationalities are just a passing phase and that somehow, somewhere, sometime soon, sanity will return.

If I may be permitted to make a personal interjection, I'd like to say "Happy Mothers Day" to my Mom and my adopted mothers on the coast, Louise Key and Sue Godfrey...If I know my adopted mothers' daughters (and I think I do), they probably will 'dine-out' with their Moms, but here are suggestions for those who want the joy and gratification from cooking something special for Mom on her day.

CURRIED PEACH CHICKEN

1 broiler-fryer, cut up, 1 tsp. salt, 5 whole black peppers, 2 bay leaves, parsley, 1 med. onion, quartered; 2 tbsp. instant type flour, 1/4 c. lemon juice, 1 can sliced peaches, drained; 2 tsp. curry powder.

Cover chicken with water. Add next three ingredients, 2 sprigs parsley and onion. Bring to boil and simmer 30 minutes. Remove chicken from broth...Add peach juice to broth, then flour and curry powder--bring to boil; simmer 5 minutes while stirring--add lemon juice. Season with salt and pepper. Pour over chicken --add peaches and parsley.

CREAMY SHERRIED CHICKEN

Chicken breasts baked in a creamy gravy with mushroome make an appetizing and easy company dinner dish.

3 chicken breasts, halved; seasoned salt, 1/4 c. butter or margarine, 1/2 c. sherry, 1/4 oz. can button mushrooms, 1 pkg. golden gravy sauce mix, 1 c. dairy sour cream.

Sprinkle chicken with seasoned salt. Brown chicken lightly in butter. Add sherry and liquid from mushrooms. Cover and bake at 350 degrees 45 minutes to 1 hour until tender. Remove chicken to serving dish--add gravy mix to liquid in pan and bring to a boil. Reduce heat and simmer gently 5 to 7 minutes. Stir in sour cream and mushrooms until sauce is smooth and bubbling. Serve over chicken.

BEEF BURGUNDY

16 small white onions, peeled; 6 strips lean bacon, diced; 1/4 c. butter or margarine, 4 lbs. chuck (cut in 1-1/2 inch cubes), 1/4 c. brandy, 1-1/2 tsp. salt, 1/4 tsp. pepper, 2 c. burgundy, 2 whole garlic cloves, 2 c. small (or sliced) mushrooms, 1-1/2 c. water, 6 tbsp. flour, 1/2 c. water.

Brown onions with bacon and butter in Dutch oven; remove onions and bacon from pan with slotted spoon. Add meat to the pan and brown well on all sides. Pour brandy over beef and set aflame, tilting pan to keep the flame going as long as possible. Sprinkle meat with salt and pepper...Add the burgundy, garlic, mushrooms, 1-1/2 cups water, onions and bacon. Cover and simmer 1-1/2 hours or until meat is tender. Lift meat and mushrooms out--mix flour to a paste with 1/2 c. water--stir into meat stock and cook, stirring until gravy is thick and smooth. Pour gravy over meat and reheat.

CRAB VEGETABLE MELANGE

1 cauliflower, 1 pkg. frozen brussel sprouts, salt, 2 tbsp. butter, 2 tbsp. instant flour, 1 c. milk, 1 pkg. frozen Alaska King Crab Meat, pepper and paprika.

Break cauliflower into large flowerets... Cook in lightly salted boiling water 10 minutes or until tender, but still crisp. Cook and blend in flour; gradually add milk--stir until thickened. Add crab meat and season with salt and pepper. Pour sauce over vegetables.

GREEN BEANS DONNA

3 tbsp. butter or margarine, 3 cleaned celery stalks sliced chinese style, 2 tbsp. dill weed, 1/2 c. chicken broth (use dry instant chicken broth), 1 can long green beans, chopped parsley.

Lightly brown butter in skillet. Add celery

Silhouettes In Social Bow



SILLOUETTE CLUB MEMBERS are photographed at their first public function Friday night at the Herbert Gerson Recreation Center when the neophyte organization staged the season's first Luau--See Eddy Kim's Who's Who for more about this group of young ladies who are from left: Josephine Tatum, Florine Tatum, Ida Mae Cooper, Frankie Jean Davis, Secretary; Della Mae Mitchell, Betty Joe Donahue, Lula Pearl Scramble, Entertainment Committee Chairman; Maggie Reeves, Mary Lee Munerlyn, Eula C. Walker, Vice President; and Carlean Burkes, President...Members not pictured are Josephine Sewell, Treasurer; Aldena Sewell, Mary Thomas, and Emma Lee Hall.

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and dill weed. Stir over low heat until celery is tender--add green beans. Cover and simmer until beans are hot.

BARLEY PILAF

1 c. regular barley, 1 lge. onion chopped, 4 tbsp. butter or margarine, 1 envelope instant chicken broth.

Cook barley in a large amount of boiling water in kettle 1 hour or just until tender--drain. Saute onion in butter or margarine until soft in large frying pan. Stir in chicken broth--add barley. Toss and mix well.

TORTE (From a Mix)

Here's a new way to use a prepared Brownie Mix to make a torte with mocha whipped cream frosting. Use 1 pkg. brownie mix, follow directions on package for cake method stirring in egg and water as directed. Mix in 1/2 cup coarsely chopped walnuts. Spoon into two well greased layer cake pans. Bake in moderate oven (350 degrees) for 25 minutes...Remove from oven and cool in the pans for 10 minutes. Remove from pans and cool thoroughly on cake racks.

To make frosting, whip 1-1/2 cups cream until it begins to thicken. Gradually add 1/2 cup firmly packed brown sugar and 1 tbsp. instant coffee powder. Continue beating until it is of desired spreading consistency. Spread between layers and swirl on top and sides. Decorate with walnut halves--chill overnight or, at least, 3 hours.

FORWARD LOOK APT.

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