

FOOD FORUM *

Dorothy Johnson

The Biggest - Yummiest Grooviest Hamburgers

An American tradition is the hamburger; the young people's delight; the housewife saver when pressed for time. My teenager neighbors have requested recipes for fixing hamburgers for a party.

GREEK BURGERS

1 lb. ground beef, 2 tbsp. minced onion, 2 tbsp. chopped parsley, 1 tsp. salt, 1/2 tsp. ground coriander, 1/2 c. ricotta, or cottage, cheese.

Combine meat, onion, parsley, salt, and coriander. Toss lightly until well blended. Shape into 3 or 4 inch patties. Broil 3 minutes on each side. Top each hamburger with 2 tbsp. cheese. Serve on toasted buns.

MEXICAN CHILI BURGERS

1 lb. ground meat, 1/2 c. finely chopped onion, 1 tsp. salt, 1-1/2 tsp. chili powder. Combine all ingredients. Toss lightly with fork until blended. Broil 3 or 4 minutes on each side. Serve on toasted buns.

GUACAMOLE BURGERS

1-1/2 lbs. ground beef, 1-1/2 tsp. garlic salt, dash liquid hot pepper seasoning, 1 tomato, cut in 4 slices; 1 small avocado, peeled and sliced; 1 can (4 oz.) pimientos, drained.

Combine meat, salt, and pepper seasonings--blend well. Shape into eight 3-inch patties. On each of four patties, place 1 slice tomato, a few slices of avocado, and 1 pimiento. Cover with other patties. Seal edges. Broil 3 to 4 minutes on each side and serve on toasted buns.

CHINESE BURGERS

2 lbs. ground beef, 1 tsp. salt, 1 tsp. ground ginger, 3/4 c. soy sauce, 6 tbsp. drained bean sprouts (from a 5 oz. can) 1 can (5 oz.) water chestnuts, drained and chopped; 1/4 c. green onions, chopped.

Combine meat, salt, ginger and 1/4 cup soy sauce. Toss lightly with fork until well blended. Shape into twelve 3-inch patties. Combine bean sprouts, water chestnuts, onions, and 1/4 cup soy sauce. Place 2 to 3 tbsp. of mixture on 6 patties. Cover with other 6 patties. Seal edges. Brush with soy sauce. Broil 3 to 4 minutes on each side, basting with remaining soy sauce during cooking. Serve on toasted buns.

AMERICAN CHEESE STUFFED BURGERS

1-1/2 lbs. ground beef, 1 tsp. pepper, 4 slices American cheese, cut in half; 4 thin slices onion, 4 slices tomato.

Combine meat, salt, and pepper. Toss lightly with fork until well blended. Shape into eight 3-inch patties. Layer half slice of cheese, 1 slice onion, 1 slice tomato, and a second slice cheese on each of 4 patties. Cover with other patties. Seal edges; broil 3 to 4 minutes on each side. Serve on toasted buns.

Surround them all with the goodies that make up the variations: Cole slaw, potato salad, macaroni salad, French fries, or potato chips, and then watch one of the greatest "disappearing acts" ever.



REDDY KILOWATT'S HELPFUL HINTS FOR THE HOMEMAKER

Here are some tips on use and care for the blender. Don't overload! Most will operate best if container is only two-thirds full. For thick mixtures, limit volume to one-half of capacity of container; for thin, free-flowing liquid, blender may be three-fourths full. In general, it is a good idea to put enough liquid in the blender to cover the blades. Turn off motor before scraping down the sides. Avoid overblending!

Have you tried using the blender to make cole slaw. It's the fastest trick you've ever seen.

COLE SLAW

- | | |
|------------------------|----------------------|
| 1 medium sized cabbage | 2 Tbsp. sugar |
| 1 carrot, peeled | 1 tsp. salt |
| 1/2 green pepper | 1/4 tsp. pepper |
| 1 slice onion | 1/2 tsp. dry mustard |
| 3 Tbsp. salad oil | 1 tsp. celery salt |
| 1/3 c. vinegar | |

Quarter and core cabbage; cut carrot and green pepper into chunks and place in blender. Cover with water and turn blender on high for 2 to 5 seconds. Drain off water. Chill slaw vegetables. Blend remaining ingredients for dressing until thoroughly mixed; pour over vegetables and toss. 6 to 8 servings

To clean, fill blender with warm water, add a few drops of detergent. Operate on instant, rinse and dry.

We invite you to use the services offered by our Home Economics Department. For assistance with electrical appliances, kitchen planning, home lighting, menus and recipes
Call 384-4600 and ask for HOME SERVICE

HOUSE of STYLE FASHIONS

Thomas & Edwards Tailors
7 A.M. - 11 P.M. 7 Days

Laundry - Dry Cleaning - 5% Discount
1320 'D' Street

Phone: 385-9526

Glady's
BEAUTY SALON

407 Jackson Street
Las Vegas, Nevada 89106

Complete Beauty Service
Styling - Tinting - Cut
Curl - Permanents



"Harambee"

CHICAGO BAR-B-Q

410 West Bonanza

Now You Have Tried The Rest
Now Try The Best
From The Chicago Bar-B-Que House

TELEPHONE 385-9994

Buy One Order
Get Our Special Order Only 25¢
with this coupon

TRADE UP AND GET CASH FOR YOUR VACATION AT

Walt Epprecht's **Dodge**
LAS VEGAS

BUYING FROM US IS BETTER THAN HAVING A FRIEND AT THE FACTORY
801 E. FREMONT ST.

FASHIONS

By Mattie Smith Colin (NPI)

And now...fashions that tranquilize: For fall, according to the New York Couture Group, which opened its program for more than 200 style reporters, women's styles will be soothing. Some non-surprises, promised for fall are female figures as nature made them with waists in place; saner patterns and drab colors, mini's for the young, medium for the modest and for the dramatic, maxi!

Hemlines promise to be generous, with skirts flaring gently or occasionally pleated...

Clothes cover up without peek-a-boo portholes and seldom with plunging décolletage. Jewelry and furs will be less showy...

Shoes will have the appearance of sensibility--with floppy straps at a minimum...Wide heels and flat-boots high-rising for inclement weather.

Costumes will mix and match, spreading the budget for clothing. Designers predict the return of hats and gloves for women with the absence of dizzying geometric patterns that shriek attention. No psychedelic colors.

Colors of chic fall jersey and melton cloth costumes for night and day will be the velvets and silks (on the quiet side), nipped golds and browns and toned down reds, blues and greens. Subdued colors and designs with a quiet elegance are scheduled to be "in"!

* * * * *