

# FOOD FORUM

Dorothy Johnson

## National Hot Dog Month

Wiener, frankfurter or hot dog is as American as apple pie. Few foods are as humble and versatile as the hot dog. Children love them. Men love them. The homemaker uses them when in a hurry or when her budget is low. They are casual food, a snack or a meal and available at almost any restaurant or any street corner snack stand.

Children say they're fun to eat. Here are ideas for plain and fancy frankfurters.

### SUPER SKILLET FRANKS

1 small onion, chopped (1/2 c.) 2 tbsp. butter or margarine, 1 lb. (8 to 10) frankfurters, cut in 1/2" pieces, 1-1 lb. can (2 c.) tomatoes, cut up; 1 c. tomato juice, 1 clove garlic, minced; 1 tsp. salt, 1/2 tsp. marjoram, crushed; 1/4 tsp. basil, crushed; dash pepper, 4 oz. medium noodles (about 3 c.), 1 green pepper cut in strips.

In medium skillet, cook onion in butter or margarine till tender but not brown. Add frankfurters, tomatoes, tomato juice, garlic, salt, marjoram, basil and dash of pepper; bring to boiling. Add noodles; simmer covered for 10 minutes. Add green pepper strips. Simmer covered, 3 to 5 minutes more or till noodles are tender. Makes 6 servings.

### THREE BEAN FRANK BAKE

1 lb. (8 to 10) frankfurters, 1-1 lb. can (2 c.) pork and beans in tomato sauce, 1-1 lb. can (2 c.) butter beans drained, 1 1 lb. can (2 c.) chili beans, 1/2 c. brown sugar, 1 small onion chopped, 2 tbsp. wine vinegar, 1/4 tsp. oregano crushed.

In large mixing bowl, combine all ingredients above. Turn into 2-1/2 quart bean pot or casserole. Bake, uncovered, in moderate oven (350 deg.) for 2 hours, stirring occasionally.

### CORNBREAD FRANKS

1-14 oz. pkg. corn muffin mix, 1/4 c. chopped onion, 2 tbsp. chopped green pepper, 1 lb. (8 to 10) frankfurters, halved lengthwise; 1-10 oz. pkg. frozen chopped spinach, 1 can condensed cream of mushroom soup, 2 tbsp. butter or margarine, 1 tsp. instant minced onion, 1 tsp. prepared mustard, 1/4 tsp. salt.

Mix corn muffin mix according to package directions. Stir in chopped onion and green pepper. Turn into greased 12x7-1/2x2" baking dish. Score split frankfurters; arrange atop muffin mixture. Bake in moderate oven (375 deg.) for 25 minutes. Serve with Spinach Sauce: Cook spinach according to package directions; drain. Add mushroom soup, butter or margarine, instant onion, mustard, and salt. Heat to boiling, stirring frequently.

### FRANKS & APPLE BROCHETTES

Parboil 12 small frankfurters in water to cover for 5 minutes, drain and cool. Cut frankfurters into 1" pieces and thread them on 6 skewers alternately with wedges of apple. Roll the skewers in lemon juice and melted butter. Broil over hot coals, turning once or twice, until meat is lightly browned on all sides.

### FRANKS & SAUERKRAUT GOULASH

2 tbsp. margarine, 1 lb. frankfurters, sliced, 1/4 c. chopped onion, 3-1/2 c. (1 lb. 13 oz.) can sauerkraut, 1 c. dairy sour cream, 1 tsp. caraway or dill seeds, 1/4 tsp. salt, 1 tsp. paprika or more to taste.

Heat margarine and cook franks and onion for 5 minutes, stirring. Drain sauerkraut and rinse under running cold water. Drain again; add to franks. Cook, covered, 15 minutes. Add last 4 ingredients. Cook, uncovered, over low heat for 5 minutes. Add sour cream just before serving with seasonings.

### FRANKFURTER PILAF

1/4 c. butter or margarine, 1 lge. onion,

# REDDY KILOWATT'S

## Helpful Hints For The Homemaker

### DEEP-FAT FRYING

Here are some hints for deep-fat frying on an efficient, electric range, and a great, quick recipe to go with it.

1. Use a deep utensil, the same size as the surface unit.
2. Add enough fat or oil to cover food completely. Leave at least 3 inches between the surface of fat and top of utensil.
3. Heat fat to desired temperature on Medium-High, the second heat. (High heat is too hot.)
4. Use wire basket, tongs, or a spoon to lower food into fat slowly. To keep breaded foods from sticking, dip the basket into hot fat before adding the food.
5. Turn food if necessary. Fry a small amount at a time to avoid cooling fat. After frying, drain food on paper towels or napkins.

### TEMPERATURES FOR DEEP-FAT FRYING

TYPE OF PRODUCT	TEMPERATURE
Chicken	degrees F 350
Doughnuts, fish, fritters, oysters, scallops, soft-shelled crabs.	350 to 375
Cauliflower, croquettes, eggplant, onions	375 to 385
French fried potatoes	385 to 395

### HAM AND CORN FRITTERS

1/2 c. ground cooked ham      1-1/2 tsp. baking powder  
1 No. 1 can whole kernel corn      1/2 c. milk or corn liquid  
1 Tbsp. grated onion      Fat for deep-fat frying  
2/3 c. flour

Mix ham, corn, and onion. Sift dry ingredients together. Add to corn and ham mixture. Add liquid and mix well. Drop by teaspoonfuls into hot fat (360 degrees). Fry until golden brown. Drain. Yield: 18 fritters.

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minced, 1 c. uncooked rice, 2-1/2 c. hot chicken bouillon, 1/2 lb. franks, sliced; salt and pepper to taste.

Heat butter in heavy saucepan that has a tight lid. Saute onion until soft; add rice and saute until golden, stirring. Add hot bouillon and franks. Cover tightly. Simmer over the lowest possible heat until rice is tender, 20 to 25 minutes. Season with salt and pepper.

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## Tax Office Hours

County Assessor James A. Bilbray announced his office is open daily, Monday through Friday at 9 AM.

This announcement became necessary when droves of taxpayers started lining up as early as 7:30 and 8 AM, last week. These people desired to file for exemptions, pay property taxes, etc.

No one seems to know how the earlier opening hour was circulated. Bilbray became concerned at the needless hours of waiting by the misinformed citizens.

## KIDS RIDE STRATA

Headstart children were treated to a Space Ship ride and a tour of The Las Vegas Strip last week.

E. L. (Ted) Rogich who operates the Strata Slide rides was host to the children's group. The attraction became a part of the Strip about a month ago.

Mrs. Mildred Brown, Mrs. Betty Lonney and Mrs. Dorothy Flood conducted the tour and the 200-foot above ground level ride.

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