

# FOOD FORUM

DOROTHY JOHNSON

## Mother's Day

It's popular these days to take Mother out to a restaurant on "Her" Day. Most mothers, I think, would consider it the best celebration to be queen for a day in their own home, beginning with breakfast in bed. Mother's likes and dislikes should get first consideration. I salute my mother Mrs. Estella Waldron and three of the nicest mothers I know, Louise Key, Sue Godfree and my aunt who is my second mother, Mabel Bell.

Mr. Obie Oberlander at Silver Nugget is celebrating his first born by treating all mother's who come to his establishment for dinner with free Champagne, Congratulations!!! Here are a couple menu's that are easy to prepare.

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Honey Dew Melon - Broiled Ham - Scrambled Eggs with Snappy Cheese - Lots of Fresh Tomatoes, cut in the last few minutes of cooking - Toasted English Muffins, buttered and spread with a tart marmalade - Hot Coffee.

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Frozen Pineapple and Orange Juice (mixed, half and half, served from a bowl or pitcher - Thin Hot Cakes or Waffles, package bought if necessary - Eggs, Scrambled with Sour Cream - Bacon Curls - Chicken Livers - Link Sausage - Hominy Grits Souffle - Hot Biscuits - Strawberry Preserves - Hot Coffee.

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If your breakfast is late in the morning, or should I say Brunch--

Pink Grapefruit - Braised Chicken Breast with Cinnamon - Buttered Tiny Pancakes, put a little Brandy in the pancakes - Eggs Scrambled with Cottage Cheese - Grilled Tomatoes - Fresh Pineapple Sticks - Whole Strawberries - Hot Coffee.

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### COTTAGE CHEESE PANCAKES

Put in a bowl 3 eggs, beat well. Add 1 cup dry cottage cheese, 2 Tbsps. butter, 1/4 cup flour, sifted, 1/4 tsp. salt. Beat only until well blended. Cook by tablespoonfuls on a heated griddle. Spread with tart jelly, roll up sprinkle with confectioner's sugar. Makes 12.

### QUICK BUTTERSCTOCH-NUT MUFFINS

2 cups pancake mix,  
1/4 cup light brown sugar  
1/2 tsp. salt  
1/2 cup coarsely chopped walnuts  
3/4 cup milk  
1/4 cup salad oil or melted shortening  
1 egg

Preheat oven to 400 degrees. Grease bottoms of 14 (2-1/2 inch) muffin-pan cups, or line each with paper liner. Combine pancake mix, sugar, salt, and walnuts in medium bowl. Measure milk in a 2 cup measure. Add oil and egg; beat with fork to mix well.

### HONEY AND SPICE PANCAKES

Batter:  
3/4 cup milk  
1 egg  
1 Tbsp. melted butter, margarine or shortening  
1 Tbsp. honey  
1 cup package pancake mix

Topping:  
1/2 cup honey  
1 Tbsp. lemon juice  
1 Tbsp. butter or margarine  
1/2 tsp. cinnamon  
1/8 tsp. nutmeg.

Make batter in a small bowl, combine milk, egg, butter and honey; beat with rotary beater until well mixed. Add pancake mix; beat until smooth. Slowly heat griddle or heavy skillet. To test temperature, drop a little cold water onto hot griddle; water should roll off in drops. Use about 2 Tbsps. batter for each pancake; cook until bubbles form on surface and edge becomes dry. Turn; cook 2 minutes longer, or until nicely browned on underside. Meanwhile make Topping: Combine ingredients in small saucepan; heat

# REDDY KILOWATT'S

Helpful Hints  
For The Homemakers

## MOTHER'S DAY



This Mother's Day, Dad and youngsters alike can prepare this easy treat to delight any mother.

### TENDERLOIN-NOODLE TREAT

Noodles are laced with smooth, rice blue-cheese sauce dotted with pimiento and green pepper. Pork Tenderloin slices atop, make this a special occasion casserole. Serve with buttered green beans, fresh fruit salad, hot French bread slices.

6 oz. (about 3 cups) noodles  
6 slices pork tenderloin, 1/2 thick  
1 Tbsp. shortening  
1/2 tsp. salt  
Dash pepper

### Blue Cheese Sauce:

3 Tbsps. butter  
3 Tbsps. enriched flour  
3/4 tsp. salt  
Dash pepper  
1 cup milk  
3 oz. blue cheese, crumbled (3/4 cup)

Cook noodles in boiling salted water; rinse; drain. Brown tenderloin slices slowly on both sides in hot fat (about 15 min.) Season with 1/2 tsp. salt, pepper. Make Blue Cheese sauce; Melt butter; blend in flour, 3/4 tsp. salt, and dash pepper. Stir in milk. Cook and stir till thick. Add blue cheese, stir till cheese melts. Combine noodles, green pepper, pimiento, and sauce. Place in ungreased 10 x 6 x 1-1/2 inch baking dish. Arrange meat on top. Bake at 350 degrees for 30 minutes or till done. Serves 6.

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over very low heat, stirring occasionally until hot, Serve over pancakes.

### RICE WAFFLES

Sift together into a mixing bowl: 1-3/4 cups flour, 4 tsps. baking powder, 1/4 tsp. salt, 2 Tbsps sugar. Add: 2/3 cup cooked cold rice, 1-1/2 cups milk, 1 egg well beaten, 1 Tbsp. melted butter or salad oil. Stir thoroughly. Fold in 1 egg white beaten stiff. Cook on a waffle iron. Serve with your favorite syrup.

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## VA Question And Answers

Q -- I am a Vietnam serviceman hospitalized pending discharge. I recently applied for vocational rehabilitation, and understand I will be rated for service-connected disabilities by the VA before I am discharged. Will this rating set the one year period that I will have to apply for service disabled veterans' insurance?

A -- No. The one year allowed for applying for service-disabled veterans insurance begins with the date of the first notice of disability rating sent to you by VA after discharge.

Q -- Are there any income and credit requirements a veteran must meet in obtaining a VA loan for a mobile home?

A -- No, there is no set income requirement. The terms of repayment of the loan, however, must bear a proper relationship to the veteran's or serviceman's present and anticipated income and expenses, and he must be a satisfactory credit risk.

Q -- May a veteran who is receiving compensation from the VA arrange to pay a policy loan on his National Service Life Insurance out of this monthly benefit?

A -- Yes. It is a most convenient and relatively painless way to accomplish this repayment. VA Form 29-888, Insurance Deduction Authorization, available from any VA office, should be completed and sent to the office which has your insurance records.

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