

# FOOD FORUM

DOROTHY JOHNSON

## MEMORIAL DAY: BEGINNING OF OUTDOOR LIVING

Memorial Day, years ago commonly known as Decoration Day was set aside to decorate the graves of your loved ones. Today, Memorial Day seems to signal summer family reunions and the beginning of the picnic season. Food is an important part of any holiday festivity. This is particularly true of Memorial Day because outdoor activities tend to sharpen appetites.

Two good entrees for Memorial Day are strip steaks and Hamburger that still tops the list of barbecuing favorites. But give the Hamburger a different twist with Hero-Burger Bonanzas

### HERO-BURGER BONANZAS

- 1 lb. ground beef
- 1 tsp. accent salt to taste
- pepper to taste
- 3 Tbsp. soft butter or margarine.
- 1/8 tsp. garlic salt
- 2 Tbsp. grated Parmesan cheese
- 1 loaf unsliced Italian Bread
- shredded lettuce
- onion rings
- hard boiled egg slices
- prepared mustard
- dill pickle slices

Combine ground beef, accent salt and pepper. Form four large hamburger patties. Grill or broil hamburgers to the desired degree of doneness.

Meanwhile, combine butter, garlic salt and Parmesan Cheese in small bowl. Slice bread in half lengthwise. Spread butter mixture on bottom half of split loaf. Broil buttered bread 6 inches from heat about 3 minutes or grill until golden brown. To construct Heroes, generously spread shredded lettuce and onion rings on toasted half of loaf. Add hamburgers, tomato slices, green pepper rings and egg slices. Spread top half of split loaf with prepared mustard dill pickle slices and cover sandwich. To serve cut off as many hamburgers as desired. Makes 4 single-hamburger servings.

### BROILED BEEF STRIP STEAKS

Beef top loin steaks cut 1 to 2 inches thick salt and pepper. Marinate steaks at least 2 hours before broiling with Wish-bone Italian Dressing.

Piercing steaks with finger so dressing will thoroughly marinate. Broil over moderate, heat letting the charcoal burn until covered with gray ash, before placing steaks on the grill. Place steaks on grill and let cook 8 to 10 minutes. Turn. Brown second side about 8 to 10 minutes.

### ROASTED FRESH CORN ON THE COB

Nothing is quite as good as fresh corn on the cob swimming in pools of melted butter. For the juiciest foil roasted corn, select young, tender ears. Remove husk and corn silk. Place each ear on a piece of heavy duty aluminum wrap. Spread with soft butter and sprinkle with salt and pepper. Wrap ears in the foil, twisting the ends of foil to secure. Place on the grill and roast 25 minutes, turning often.

### MEXICAN CHICKEN

- 1 can (8 oz.) tomato sauce
- 1 Tbsp. parsley flakes
- 1 Tbsp. sugar
- 1 tsp. salt
- 1 tsp. chili powder
- 1/8 tsp. pepper
- 1/8 tsp. Tabasco
- 1/8 tsp. garlic powder
- 2 broiler-fryer chickens (2 to 2-1/2 lbs. each)

Combine tomato sauce, parsley, garlic powder, sugar, salt, pepper, chili powder, and Tabasco. Split chickens in half. Place bone side down on grill five inches from medium coals; cook 20 to 30 minutes. Turn chicken and cook 30 to 40 minutes longer, turning and brushing frequently with tomato mixture.

# REDDY KILOWATT'S

## Helpful Hints For The Homemakers

### Here Comes The Bride



One of the most creative techniques you can introduce to your new husband is to make a beautiful, tasteful main dish, salad and dessert in textures ranging from sheer shimmer to a towering fluffy fantasy.

It's really comforting to a bride to be advised that gelatine dishes can be made a day ahead of any entertaining event, and held in the refrigerator till wanted. No nervousness on party days.

The Mile High Pie is gossamer light, a show piece.

### MILE HIGH PIE

- |                                |                               |
|--------------------------------|-------------------------------|
| 1 envelope unflavored gelatine | 1/3 cup lime juice            |
| 1-1/4 cups sugar, divided      | 1 tsp. grated lemon rind      |
| 1/4 tsp. salt                  | 1 tsp. grated lime rind       |
| 6 eggs, separated              | 1/2 tsp. cream of tartar      |
| 1/3 cup water                  | 1 (9 inch) baked pastry shell |

Mix together gelatine, 1/2 cup sugar and salt in saucepan. Beat egg yolks with water, lemon and lime juice; stir into gelatine mixture. Cook, stirring constantly, on thermostatically controlled burner set at 140-180 degrees until gelatine dissolves and mixture thickens slightly, about 6 minutes. Add lemon and lime rind. Chill, stirring occasionally, until mixture mounds slightly when dropped from a spoon. Beat egg whites with cream of tartar until stiff but not dry; gradually add remaining 3/4 cup sugar and beat until very stiff. Fold in gelatine mixture. Chill until firm, several hours or over night. Garnish with whipped cream and a lime twist. YIELD: One 9-inch pie.

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### DUO BEAN SALAD

- 1/2 cup dairy sour cream
- 2 Tbsp. wine vinegar
- 1 tsp. prepared mustard
- 1/4 tsp. tabasco
- 1/4 tsp. salt
- 2 Tbsp. chopped green pepper
- 1 onion, thinly sliced
- 2 cups cooked green beans, cut up
- 1 can (1 lb.) kidney beans, drained

In medium size bowl, blend sour cream, vinegar, mustard, tabasco and salt. Stir in green pepper and onion. Add green beans and kidney beans. Refrigerate at least 1 hour before serving to let flavors blend.

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## VA Question And Answers

Q--Is the sale of VA repossessed homes limited to veterans only?

A--No. Anyone who qualifies may purchase these homes whether they are veterans or non-veterans.

Q--I will attend college this fall under the G. I. Bill. When can I expect my first check?

A--VA cannot state an exact date. When VA receives the enrollment certification from the school, it generally will require from four to six weeks to process it for payment.

Q--Can a veteran who has \$10,000 NSLI and later become service-connected for disability also be eligible for RH insurance?

A--No. A veteran can carry only \$10,000 worth of life insurance. However, if a veteran is eligible for RH and wishes to surrender his present policy, he may replace it with RH. He must apply for RH within one year from the date of his service-connection rating.

Q--Will my pension as a widow of a World War II veteran be discontinued because I received an inheritance of \$4,000?

A--No. Under the law, the inheritance may not affect your payments until the first of the year after that in which it is received. Then unless your estate is excessive, your pension rate will be computed on your anticipated income only.

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