

FOOD FORUM

DOROTHY JOHN

Watermelon Is A Swinger

Surprising what can be done with watermelon. This refreshing fruit may be round or oval, large or small, according to the variety. You may buy them whole, or a section by the pound. Watermelon apart from having its rind pickled or shaped into watermelon balls for an appetizer, has been neglected by the culinary arts until recently. A few cookbooks carry the recipe for watermelon pickle and that is the extent of it.

STEWED WATERMELON RIND

Watermelon ring
1 tsp. salt
3 tbsp. butter or margarine

Trim green skin from rind and leave a little pink meat. Cut rind in 1 inch cubes to make 6 cups. Put in heavy saucepan. Add salt and just enough water to cover bottom of pan. Cover and simmer 20 minutes, or until rind is tender. Serve as a vegetable.

WATERMELON APPETIZER

Mix 3 tsp. curry powder with 1 tbsp. each of lemon juice and cider vinegar. Let stand 5 minutes. Whip 1/3 cup heavy cream until thick but not stiff. Strain curry mixture through cheese cloth into cream; stir in lightly. Fold in 3 cups small watermelon cubes. Chill 20 minutes. Spoon on lettuce leaves on small plate. Serves six.

WATERMELON ON THE ROCKS

1 cup watermelon meat
1/2 oz. lime juice
1 tsp. sugar
1-1/2 oz. Vodka

Remove all seeds from watermelon, cut into approximately 1 inch cubes and puree in electric blender. Put 2 large ice cubes into an Old Fashion glass, add puree, lime juice, sugar and Vodka. Stir well.

WATERMELON-CELERY-NUT SALAD

2 pkgs. (3 oz. each) cream cheese, softened
1/4 cup mayonnaise
1/2 cup heavy cream, whipped
2 cups diced celery
3 cups watermelon balls or cubes
Salad greens
1/2 cup chopped nuts

Beat cream cheese with mayonnaise until smooth and fluffy. Fold into whipped cream and add celery. Arrange watermelon on salad greens and top with cheese mixture. Sprinkle with nuts.

SPICY SALAD DRESSING FOR WATERMELON

1/3 cup apple juice
2 tbsp. lemon juice
1/8 tsp. salt
1/4 tsp. each cinnamon or nutmeg
1/2 cup sour cream

Combine all ingredients in jar with screw top. Cover and shake well; chill. Arrange diced watermelon on greens and serve with the dressing.

WATERMELON ICE

1/4 large watermelon
1 envelope unflavored gelatin
Juice of 1 lemon
1/2 cup sugar
1/8 tsp. salt

Remove seeds from melon and whirl pink meat in blender. Strain (you need 3 cups of juice). Soften gelatin in 1/4 cup of juice in small saucepan and dissolve over low heat or hot water. Add with lemon juice, sugar and

Decline On American Jazz Explored On "Doin' It"

Teroy Vinnegar, a bass player who has been in and around the jazz scene for 22 years, will discuss the declining status of jazz in this country on "Doin' It" Tuesday, July 11, at 9:30 p.m. "Doin' It," public TV's new series of black programs, will be seen locally on Channel 10.

Vinnegar, who has played and recorded with such established musicians as Gerry Mulligan, Las McCann, Duke Ellington, and Andre Previn, has yet to record on his own. The reason, he says, is the lack of popular support for jazz and the overwhelming infiltration of pop.

Record company executives tell him, "jazz doesn't sell anymore." To survive, jazz musicians must often leave America and most head for Europe where as a musician, "you're not black or white," where jazz is still revered as a living art and where the black musician commands respect as an artist.

Today, Vinnegar says, we pay well for live jazz. Cover charges and expensive drinks discourage many jazz fans "who have never had any money," and the kids, the great music consumers of the nation. This commercialism is killing jazz. It is only through the concentrated efforts of American television and radio that the jazz culture can be saved.

On the program, Vinnegar is seen developing a theme at the piano, and later, "Glass of Water" is performed by the Teddy Edwards

salt to remaining watermelon juice. Put in crank type freezer and freeze until of sherbert consistency. Makes 1 quart.

PANNED WATERMELON RIND

Watermelon rind
1/2 cup minced bacon
1 medium onion, chopped
Salt & pepper

Trim green skin from rind and remove pink meat. Using a medium shredder, shred rind to make 4 cups. Saute' bacon in skillet with cover until crisp; remove and reserve. Add onion to fat remaining in skillet and saute' slowly until lightly browned. Add rind and cook, covered, 10 minutes or until barely tender. Season with salt and pepper to taste and add bacon. Serve as a vegetable.

Sextet at the Los Angeles "Festival in Black" celebration.



(P20CC00243:LS) SAN DIEGO (FHTNC) June 22-Marine Pvt. Charles E. Warren, son of Mrs. Leona Warren of 504 Leonard St., Las Vegas, Nev., graduated from basic training at the Marine Corps Recruit Depot in San Diego.

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