

Dorothy Johnson's AND TONOMONON CHARGE CHARGE FOOD FORUM Rice Deserts : Old Faithful Goes Fancy

Traditionally, rice has been thrown at weddings since the ancient days of the Orient and now is customary as cake at American nuptials.

This almost a world-wide practice is probably a survival of the age-old religious rites of the Hindus and Chinese who believed that rice was a symbol of fertility.

Rice in all facets of the meal is becoming increasingly important on American tables, including desserts. And, while most everyone is familiar with rice pudding there are other ways to use this life sustaining food in salads, fruit molds, parfaits, and ricey delights.

GLORIFIED RICE

1-(13-1/2 oz.) can pineapple tidbits 1 cup quick cooking rice 3/4 tsp. salt 6 marachino cherries, diced 1 cup whipping cream 1 tbsp. sugar 1 cup diced marshmallows

Drain pineapple, measuring syrup into large saucepan. Add enough water to syrup to equal 1-1/4 cups. Bring mixture to a boil. Stir in rice and salt. Cover; remove from heat and let stand 5 minutes. Add cherries and pineapple. Chill thoroughly. Combine cream and sugar. Whip. Fold whipped cream and marshmallows into rice. Makes 6 to 8 servings.



RICE-ON-Snow-white rice mold with golden peaches makes a spectacular dessert presenta-

RICE MOLD WITH PEACHES

1 cup converted rice 2-1/2 cups water 1 tsp. salt 1/2 cup sugar 1/4 cup butter or margarine 1 cup whipping cream 4 egg yolks, slightly beaten 1-1/2 tsps. vanilla 1/2 tsp. grated lemon peel Peaches Apricot sauce

Combine rice, salt, sugar and butter in medium-size saucepan. Bring to a boil. Cover and simmer over low heat untillliquid is absorbed, about 25 to 30 minutes. Place cream in large, heavy skillet. Bring to a boil and boil for 2 minutes or until reduces to 1/2 cup. Pour over egg yolks, stirring constantly. Fold in rice. Stir in vanilla and lemon peel. Pack into an oiled 1-quart ring mold and chill 3 to 4 hours. To serve unmold rice ring onto serving plate. Drain peaches and arrange in center of mold. Pour Apricot Sauce over and serve immediately. Makes 6 to 8 servings.

PEACHES

2 cups sugar

1 cup water Juice and peel of 1 lemon 6 to 8 small ripe peaches or 6 to 8 whole or halved canned peaches

For fresh peaches, in a saucepan combine sugar, water and lemon peel and juice. Cook until sugar dissolves. Add peaches and simmer partially covered, 12 to 15 minutes. Remove from heat and allow peaches to cool in syrup. Peel peaches and return them to the syrup. Cover and refrigerate. If using canned peaches chill be fore draining.

APRICOT SAUCE

1-1/2 cups apricot preserves 1/4 cup water 1/4 cup Kirch

Heat the preserved with the water in a small sauce pan over low heat. With a wooden spoon, press through a fine sieve into a small bowl. Stir in Kirch.



POLYNESIAN TOUCH-Hawaiian-style cold broiled chicken accompanied by a chilled tropical rice salad served in a pineapple boat makes excellent picnic fare for a warm day.

RICE SALAD TROPICALE

1 cup uncooked rice

2 cups orange juice

1/4 tsp. salt Grated lemon peel 1/4 cup mayonnaise 1/2 cup sour cream 2 cups fresh pineapple chunks 1/2 cup raisins cup miniature marshmallows thsps. sugar 1/4 cup pineapple juice 1/3 cup thinly sliced green pepper 1/3 cup toasted slivered almonds, optional Pineapple boats

Combine rice, orange juice and salt in sauce pan. Bring to a boil and stir lightly with a fork. Reduce and simme, covered, about 20 minutes or until rice is tender. Cool thoroughly. Place rice in a bowl and add lemon peel, mayonnaise, sour cream, pineapple chunks, raisins, marshmallows, sugar, pineapple juice, green pepper and almonds, if desired. Mix lightly but well. Chill until ready to serve and spoon into pre-pared pineapple boats. Makes 6 to 8 servings.

Reading Experience



Shown above are: Mrs. Barbara Kirkland, chairperson, Theta Theta Omega Chapter Reading Seminar; Dr. Agnes Lockette, Department Early Childhood Education, University of Nevada Las Vegas; Miss Margaret Crawford, consultant, Pre-School Activities; and Miss Debra Wicker, Kappa Xi Chapter, President.

The members of Theta Theta Omega and Kappa Xi Chapters combined efforts to sponsor "An Experience in Reading and Early Child-hood Education." The Seminar was held at Divine Providence Variety Day Home.

The immediate objective of this project was to expose personnel employed in area day care centers to early childhood educational strategies.

The main focus of the clinic was to provide insight into the need and impact of health screening, nutrition, growth and development as it affects the future Reading readiness and reading abilities of children.

The general session speakers were: Dr. Beverly Neyland, Health Screening and Nutrition; Growth and Development, Sister Corinne Marie; Early Childhood Education, Dr. Agnes Lockette; Reading Readiness through Physical Activities, Miss Waynette James and Using Music to De-velop Reading Readiness, Sister Jean Kathleen.

Workshop I, chaired by Dr. Lockette, concentrated on techniques for use in the Kindergarten program.

Resource persons for Workshop II - Nursery Two and Three-Year-Olds, were Sister Jean Kathleen and Mrs. Lois Tarkanian.

Following lunch, a film presentation depicting pre-school activities was shown by Miss Margaret Crawford.

The afternoon general session topics were Governmental Agencies and Programs by Mrs. Shirley Barber and Social Services and Programs, Mrs. Willa Bywaters, Theta Theta Omega President.

The AKA Reading Experience and Early Childhood Education Seminar was held with the assistance of Sister Corinne Marie, director of Divine Providence, and her staff.

Mrs. Barbara Kirkland, chairperson of the Seminar, was assisted in program planning by Mrs. Jennie Crawford, Mrs. LaNeal Rayford and Miss Margaret Crwaford.

Display materials were provided by Miss Deborah Wicker, Kappa Xi, President.

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