

Rice Ring

1 cup uncooked rice
1 1/2 quarts boiling water
1 teaspoon salt
1 egg, beaten
1 tablespoon melted butter
1 tablespoon Worcestershire sauce
2 tablespoons cream
Salt and pepper to taste
Cover rice with boiling water salt, and simmer until tender but not mushy (about 25 minutes). Drain the water from the rice and rinse with cold water. Drain again. Add well beaten egg, butter, Worcestershire sauce, cream, and salt and pepper. Place in a greased ring mold and set in a pan one-quarter full of warm water. Bake in a moderate oven (350 F) until the mixture is firm (about 45 minutes). Unmold on a round platter.

Summer Beverages Especially Nice For Children

Here are just a few of the many beverages that are especially nice for children during the summer months.
CHOCOLATE MALTED MILK
4 tablespoons cocoa syrup
1 glass milk
2 tablespoons malted milk powder
Combine ingredients in order given, beat well, pour over cracked ice. Serves one.

ROOT-BEER FLOAT
Place two tablespoons of vanilla ice cream in a tall glass. Pour ice cold root beer over and serve. Serves one.

LIMEADE
3 limes, juice
1 tablespoon sugar
1/2 glass cracked ice
Cold water
In a glass with cracked ice place lime juice and sugar; fill up with fresh or charged water.

ORANGE SHAKE
Juice of 2 oranges
1 teaspoon sugar
1 egg
1/2 cup cream
Shake well together with pieces of ice and serve very cold.
PINEAPPLE QUASH
To the juice from one can of pineapple, add an equal quantity of lemon juice and the juice of the lemons. Serve with crushed ice.

Preview To Summer Canning

There are ever so many women right this minute who are already starting to do something about this year's canning. Probably they are just looking over the supply of jars and the canning equipment but that in itself is one step in the right direction. If you are one of these women, you will probably start collecting the recipes long about now too, so here is another to try:

STRING BEAN PICKLE
1 peck butter beans or string beans cut fine
1 dozen onions, chopped
2 quarts vinegar
3 pounds brown sugar
1 cup mustard
1 cup flour
2 tablespoons tumeric
2 tablespoons celery seed
Boil vegetables together in lightly salted water to cover, about 30 minutes then drain. Bring to a boil in a separate kettle the vinegar and brown sugar, mix the mustard flour and tumeric with a little cold water and add gradually to hot mixture as in making gravy. Add celery seed and simmer all together 20 minutes, straining constantly. Then add vegetables

and simmer 10 minutes. Fill jars to overflowing and seal at once. Makes about 14 quart jars.

Corn Rolls

Here is another roll that will be very nice included among your repertoire for use during the summer with those salad meals.
CORN ROLLS
1-3 cup sugar
1/4 cup shortening
1 egg, unbeaten
3/4 teaspoon salt
1 cup milk
1 cup yellow cornmeal
1 cup flour, sifted
3 teaspoons baking powder
Cream sugar and shortening; add egg and beat. Add salt and milk and stir; add cornmeal, flour and baking powder. Bake in greased muffin tins in a hot oven (400 F.) 20 minutes, or until done. Makes 12 rolls.

Creamed Celery On Toast

2 cups celery, cut in pieces
2 cups hot water
1 1/2 cups milk
2 tablespoons butter
2 tablespoons flour
1/2 teaspoon salt
1/2 teaspoon parsley
Cook the celery in the hot water until tender (about 30 minutes). Melt the butter, add the flour and blend. Stir in the milk and cook until thick, stirring constantly. Combine the celery and liquid with the cream sauce. Serve on toast and garnish with sprigs of parsley.

When The Man Of The House Gives A Party

It's a wise wife who encourages the man of the house to give a party to his favorite cronies. She's doubly wise if she leaves in the ice box plenty of cold cuts, relishes and an assortment of dessert cheese—and keeps away from the party scene. In spite of the war, it's still possible to treat the gentlemen to Camembert, tawny Liederkranz cheese, mild Brie, and Swiss, all with "made in America" labels.

The art of making Camembert was developed in this country more than 25 years ago. Liederkranz cheese, that special male favorite that's a famous affinity for beer, is the only American-invented cheese to achieve an international reputation. It was named after a New York singing society nearly half a century ago. Swiss, Brie and Limburger have all been made successfully in this country for some time.

LIEDERKRANZ CHEESE
APPETIZER
Spread slices of rye or pumpernickel with butter and then with Liederkranz cheese. Cover with sliced marinated Bermuda onion. To marinate onion, add salt, pepper and equal quantities of oil and vinegar to sliced onion and let stand twenty minutes. Garnish with stuffed olives.

LIEDERKRANZ CHEESE AND WATERCRESS SPREAD
1 pkg. Liederkranz cheese
2 tablespoons beer
2 tablespoons finely minced watercress
Mash Liederkranz cheese with a fork until soft and smooth. Add beer gradually and blend to a smooth paste. Fold in watercress. Keep in tightly covered jar in refrigerator. Use a sandwich spread on crisp crackers as an appetizer. May also be used as a stuffing for celery.

Before putting away tapestries, roll them and wrap in moth-proof containers.

Rhubarb Meringue Pie

As fine a pie as could be asked for by men, women and children is the Rhubarb Meringue Pie, which is made as follows:
RHUBARB MERINGUE PIE
3 cups diced rhubarb
1/4 cup sugar
1 cup milk
2 eggs
PASTRY
1/4 teaspoon salt
1 teaspoon lemon juice
1/2 teaspoon vanilla
Stew the rhubarb and 3/4 cup of sugar until soft. Cool, add milk and beaten eggs with sugar, flour, vanilla and salt. Add lemon juice. Pour into pastry lined pie plate and bake in a hot oven (450 F.) for 10 minutes then reduce heat 325 F. and bake for 30 minutes longer. Cover with meringue made of two stiffly beaten egg whites and 4 tablespoons of powdered sugar. Bake in a slow oven not 300 F. for 30 minutes.

Come Spring - Salads Move To First Place

Probably the most-mouth-watering word to be used starting spring time is the word Salad. It suggests something cool and crisp. Something that not only tastes cool, but looks cool, which again goes to prove that looks have a great deal to do with the appeal of a dish.

Here are several summer luncheon salads that accompanied by either hot soup or a chilled fruit juice and a light dessert are just the ideal thing to serve.

COMBINATION SALAD
1 silver of garlic
1 head crisp lettuce or romaine
4 tomatoes, peeled and sectioned
1 medium size cucumber, sliced
3 or 4 radishes
3 small spring onions, chopped
1 green pepper, sliced into rings
Salt
1 cup French dressing
Sprinkle the inside of a large salad bowl with salt; then, holding the garlic with a fork, rub it in the salt. Pull head of lettuce apart, and drop it, leaf by leaf, into the bowl. Add the rest of the ingredients, slowly mixing well so that each vegetable is completely coated. Be sure the vegetables are very cold and crisp before starting. Serve immediately. Serves eight.

BEEF AND CAULIFLOWER SALAD
1 cup cooked beets, diced
1 cup cooked cauliflower, diced
1/4 cup chopped onion
1/2 cup noodles, cut in small pieces and cooked
1/2 cup celery, chopped
2 cups shredded lettuce
French dressing
Mix together beets, cauliflower, celery, onion and noodles. Blend well with French dressing and serve on shredded lettuce.

Plain Muffins

2 cups sifted flour
2 teaspoons baking powder
2 tablespoons sugar
1/2 teaspoon salt
1 egg, well beaten
1 cup milk
4 tablespoons melted butter or other shortening
Sift flour once, measure, add baking powder, sugar and salt, and sift again. Combine egg, milk and shortening. Add to flour, beating only enough to dampen all the flour. Bake in greased muffin tins in a hot oven (425 F.) for 25 minutes, or until done. Makes 12 muffins.
NUT MUFFINS
Use plain muffin recipe adding 1/2 cup broken nut meats to the sifted flour mixture.

Popovers With Meat

Here is a dish that is every bit as tasty as it sounds.
POPOVERS WITH CREAMED MEAT
1 cup flour
1/4 teaspoon flour
2 eggs
3/4 cup milk
1/2 teaspoon melted butter
1/2 cup milk
Mix salt and flour, add milk gradually to make a smooth batter. Beat whole eggs until light and add to mixture. Add butter. Beat two minutes with egg beater, turn into buttered custard cups or hissing hot buttered iron pans. Bake 30 to 35 minutes, beginning with a hot oven, 450 F., and decreasing gradually to moderate oven, 350 F., as popovers start to brown. When done, open the popovers and pour in some creamed meat. Replace top and pour some of the creamed mixture over top. Garnish with parsley and serve hot. Serves six.

Fruit Punches

Bake a syrup by boiling one-half cup each of sugar and water to a thread. Stir into this a tablespoon of Orange Pekoe tea, add the juice of one lemon and two oranges, with one-fourth cup each of shredded pineapple and preserved raspberries. Let the whole stand for an hour or longer, strain, add cold water, to make a quart and serve chilled.

CHOCOLATE JULEP
Add to one-fourth cup of chocolate syrup the juice of two oranges, one-half cup syrup from canned raspberries, and one cup of pineapple

Sauces That Will Improve Various Meat Dishes

THREE FRUIT PUNCH
Mix the juice of one lemon, one-half cup of strawberry juice, and one-fourth cup of sugar or more if fresh fruit is used. Add water, either plain or sparkling, to make a quart.

Assorted Butters For Tasty Canapes

When preparing butters for various and assorted canapes, the same rule holds true throughout—the butter is creamed thoroughly. Grind the fish, meat or vegetables to a paste and combine with the seasoning and butter. Then, if the mixture is not entirely smooth, rub through a sieve. Spread on rounds of toast and garnish appropriately or use as a base for sandwich fillings.

SHRIMP BUTTER
1 cup butter
1 cup minced cooked shrimp
1/4 teaspoon salt
Dash of paprika
1 tablespoon lemon juice
CHEESE BUTTER
1/2 cup butter
1/4 cup grated Parmesan or 1 1/2 ounces Roquefort or 1/2 cup snappy cheese spread
EGG BUTTER
1/2 cup butter
4 hard cooked egg yolks
Few grains cayenne
6 drops Worcestershire sauce
OLIVE BUTTER
1/4 cup butter
2 tablespoons chopped olives
1/4 teaspoon lemon juice

GRILL SAUCE

2 tablespoons melted butter
2 tablespoons dry mustard
Pinch of white pepper
4 tablespoons port
1 teaspoon Worcestershire sauce
1 teaspoon mushroom catsup
1 teaspoon walnut catsup
1 teaspoon Soy sauce
After stirring the mustard in a little of the port, mix all ingredients together, heat and beat. The tang of this biting sauce may be notified by changing the quantity of mustard. Serve with all grilled meats.

SAUCE AU VIN BLANC

4 tablespoons butter, melted
1 tablespoon flour
1 cup reduced broth
1/2 cup dry white wine
1 tablespoon onion juice
1 tablespoon mushroom liquor
Salt and white pepper
Juice of 1/2 lemon
Minced parsley
Cream flour with 1 tablespoon butter; add reduced broth in which meat or fish has been cooked; cook until very thick. Thin with wine; heat and stir until very smooth. Add remaining ingredients, beating in butter last. Serve with white meats and all sea foods.

SAUCE AU FINES HERBS

1 tablespoon minced shallots
1 tablespoon minced mushrooms
2 tablespoons butter
1 tablespoon flour
1/2 cup white wine
1/2 cup white wine
1 tablespoon minced chives
1 tablespoon minced parsley
Salt, white pepper
Simmer shallots and mushrooms in butter without browning; add flour and broth, and simmer. Add remaining ingredients and heat. If too thick, thin with a little hot broth. Use for chicken, sweetbreads, and vegetable omelets.

Sea Food Newburg Spells Good Eating

Those who like to eat well, as well as those who well like to eat, will find a sea food Newburg one of those dishes that just "suits" their taste and indeed it might when made in such a fashion.

SEA FOOD NEWBURG

2 littleneck clams
1/4 cup lobster meat
1/4 cup crab flakes
1/4 cup shrimp
Paprika
4 tablespoons butter
1 tablespoon sherry wine
1 cup cream
3 egg yolks, slightly beaten
1 tablespoon lemon juice
Salt and pepper
Saute clams, lobster, crab flakes, shrimp and paprika in two tablespoons of butter for a few minutes. Add sherry wine, toss over fire for a few minutes more, then add 3/4 cup cream, let come to a boil. Add the balance of cream in which the egg yolks have been slightly beaten.

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