

# The JUNE FOOD Calendar

By NELL B. NICHOLS

RECIPES TESTED IN THE HOME SERVICE CENTER.



**6** SURE hot-weather hits: Use strawberry ice cream with crushed strawberries over it on top of angel food cake that is a day old. Another good dessert is coffee ice cream with chocolate sauce. Vanilla with raspberries is a big favorite.

**7** DRESS up small plain sugar cookies. With a pastry tube rim the edge of each with butter frosting and place a bit of jelly or jam in the center. Excellent to serve with tea or with any chilled fruit beverage. Cookies may be homemade or packaged ones.

**8** CHICKEN casserole: Roll pieces of chicken in seasoned flour; brown in hot fat or salad oil. Place in the casserole. Pour over chicken 1 can mushroom soup and bake slowly until chicken is tender, depending of course on age and size of chicken.

**9** TIE the minerals in by cooking shredded new carrots in parchment paper. First season them with butter or margarine, salt, pepper and a dash of nutmeg; add 3 tablespoons of water. Cook in the oven or in boiling water till vegetable is tender.

**10** TWO summer desserts: Serve sections of grapefruit with mint ice in glass cups. Could be used as an appetizer also. Fill meringue shells with chilled lemon filling such as you make for pie, top with sweetened whipped cream before serving.

**11** BLUEBERRY appetizer: Place 2 cups blueberries, canned, fresh or frosted, in glass cups; pour over berries 1 cup unsweetened pineapple juice mixed with 1 banana mashed. Chill. Serve as first course. Garnish with mint.

**12** MARVELOUS salad dressing: To ¼ cup mayonnaise add 2 tablespoons apricot jam or preserves. Blend well. Serve this dressing with a salad of prunes stuffed with cream cheese or on banana salad. A flavor combination that is delightful.

**13** DIFFERENT: Soak slices of bacon in evaporated milk overnight in the refrigerator. Drain, flour and fry in butter or margarine. Sauté bananas or slices of tomatoes in the drippings, adding more fat if necessary; serve for Sunday morning breakfast.

**14** FOR the class picnic: Prepare lemonade for 50 this way. First make sirup by boiling 8 cups sugar with 4 cups water 5 minutes. Add 4 quarts chipped ice, 4 cups lemon juice and 1 gallon water or part carbonated water or ginger ale if desired.

**15** SANDWICHES: Cut raisin bread in oblong slices; put together with cream cheese, seasoned, to which have been added chopped California walnuts. A good filling for nut-bread sandwiches is quince jelly mixed with a few bits of candied ginger.

**16** IF your family are gingerbread fans and you make gingerbread often, use soft peneche fudge full of chopped nuts or dates as a topping when warm. Did you know that gingerbread is delicious with ice cream, especially vanilla, coffee, chocolate?

**17** WHEN raspberries are at their best in your locality and you want a wonderful dessert serve them with cream into which honey has been blended, 1 tablespoon honey to ½ cup cream. Cream may be whipped or not as desired.

**18** CROQUETTES on the square: Stir leftover chicken, chopped, into very thick white sauce to make a paste. Chill, cut in squares, coat with flour, egg and crumbs. Sauté. Substitute salmon for chicken, adding a little lemon juice to sauce.

**19** YOU will like orange plus chocolate in a frosting. Add 1 cup confectioners' sugar to ¼ cup butter, creamed. Add 1½ squares unsweetened chocolate, melted, 2 teaspoons grated orange rind, cup sugar. Thin with 1 tablespoon orange juice.

**20** JELLIED tomato ring filled with avocado slices or cubes is attractive as the main course of a summer luncheon or Sunday supper. Season the avocado with lemon and onion juices and salt. Pass Russian dressing and hot cheese biscuits.

**21** TENDER and flavorsome: Over seasoned veal cutlets or chops in shallow casserole pour tomato ketchup. Top each with slice onion, slice lemon, short strip bacon; add water to cover bottom of pan. Bake at 325 degrees F., 1½ to 2 hours.

**22** SALAD thoughts: Try Waldorf salad made with June apples and for variety add cubes of canned pineapple, drained. Into a green salad just before serving toss 3 or 4 very crisp pretzels crushed. Just that different touch in each case makes a hit.

**23** DELECTABLE flavors: On the browned fat coating the hot roast beef grate a little fresh horseradish just before carrying to the table. When frying chicken use 1 whole peeled onion in the skillet. Remove it when serving the chicken.

**24** SUNDAE at home: Boil ½ cup each sugar and water 5 minutes, add 3 cups crushed pineapple. Cool. Serve over vanilla ice cream to make sundaes. For variety, add a little mint or wintergreen flavoring to the pineapple sauce. Most refreshing.

**25** IF you have potato salad left over here's a grand way to use it up. Sauté it in a frying pan containing hot bacon drippings or other fat. Brown. Fold like an omelet when serving. It is a nice luncheon snack with a green salad.

**26** EVER experiment with new seasonings on the vegetables? Pour melted butter or margarine over asparagus and then grate on a little nutmeg. Grated lemon rind is another addition to try sometime. Good with peas or string beans too.

**27** REAL June dessert: Carefully fold 3 cups of ripe strawberries into 1 cup cream whipped, sweetened with sugar, flavored with sherry. Serve in tall stem glasses. Garnish tops with crumbled cake or macaroons. Chill in refrigerator.

**28** POSSIBILITIES in cooking potatoes are endless. Try a potato-pepper partnership: Parboil green pepper shells 10 minutes, fill with potatoes creamed in cheese sauce (white sauce with cheese added). Bake at 400 degrees F., 20 minutes.

**29** GRAND summer dessert: Place raspberry ice in sherbet glasses. Around the edges arrange large black cherries, fresh or canned, pitted. Sprinkle with shredded toasted almonds. Or serve ice in a big bowl surrounded with the cherries.

**30** FROZEN apple snow: Beat 2 egg whites stiff, add 1 tablespoon sugar, fold in 1 cup sweetened applesauce made by cooking June apples in pineapple juice. Freeze this apple snow in refrigerator tray; serve with chilled soft custard.



FRED COOPER