

HOMEMAKING

Sausage and Corn Are Combined for Breakfast Treat

When the family comes down to breakfast and the tantalizing aroma from sizzling sausage greets them, they know they're in for a fine, hearty meal.

The recipe given here features economy as well as flavor, for it is made with the lower-cost bulk sausage.

- PORK SAUSAGE AND CORN CASSEROLE**
- 1 pound fresh pork sausage
 - 2 tablespoons flour
 - 2 tablespoons sausage drippings
 - 1 cup milk
 - 1/4 teaspoon salt
 - 1/4 cup chopped green pepper
 - 1 cup cracker crumbs
 - 2 cups whole kernel corn
 - 1 tablespoon butter or margarine, melted

Grease a 1 1/2-quart casserole. Shape sausage into 6 patties and brown in frying pan. Remove sausage. Pour off drippings, reserving 2 tablespoons.

Stir flour into drippings. Add milk and salt and cook until thickened. Add green pepper. Arrange 1/2 cup cracker crumbs in casserole. Add corn.

Place sausage patties on corn and pour white sauce over all. Mix remaining cracker crumbs with melted butter or margarine and sprinkle on top of mixture.

Bake in a moderate oven (350° F.) 40 minutes. 4 to 6 servings.

For a festive Sunday breakfast, here's an old friend—pancakes—all dressed up fancy... whether you're treating the family or guests, these are fun to prepare and easy, too.

Make the pancakes ahead of time, roll them and keep warm in oven, chafing dish or electric skillet.

When you are ready to serve them, garnish with shredded coconut and Mandarin orange sections (a small can goes a long way). Serve with whipped orange butter and hot coconut syrup.

- FESTIVE PANCAKES**
- Buttermilk pancakes
 - Shredded coconut
 - Mandarin orange sections
 - Orange juice
 - Grated orange rind
 - Coconut Syrup
 - Butter

Prepare thin buttermilk pancake batter from your favorite recipe or mix. Allow 1/4 cup batter for each 5-inch pancake and 3 pancakes per serving. Fry pancakes in the usual manner.

Roll each pancake while still hot. Place pancakes side-by-side so they stay rolled. Keep hot in a very slow oven (250° F.) an electric skillet set at the same temperature or on a heated tray.

When ready to serve, sprinkle shredded coconut generously over each serving. Top with drained Mandarin orange sections.

COCONUT SYRUP

Dilute two parts coconut syrup in double boiler with one part hot water. Serve hot.

(Coconut syrup is available in food specialty stores or the gourmet section of department stores.)

WHIPPED ORANGE BUTTER

- 1/2 pound butter (one stick)
- 1/4 cup orange juice
- 1 1/2 teaspoon coarsely-grated orange rind

Whip butter in mixer until light and fluffy. Add orange juice and rind. Blend thoroughly. Chill. Form into shapes with butter paddles, melon ball cutter or measuring spoon.



BULK SAUSAGE, combined with whole kernal corn, is an economy in cost but in appearance and taste. Chopped green pepper adds to the delight.



Miss Allison B'field Hills Girl Named As Miss JA

Kathy Allison, 17, daughter of Mrs. M. Allison, 4443 Derry, Bloomfield Hills, has been selected as Miss Junior Achievement 1963.

After winning the local contest, she went on to the national contest held during the 20th annual National Junior Achievement Conference at Indiana University.

Miss Allison, a five-foot, five-inch, blue-eyed brunette, competed with more than 100 girls who had won local contests.

HER POISE, personality and business sense singled her out for the honor of representing the thousands of teen-age boys and girls who take part in JA to further their economic education.

Miss Allison recently graduated from Seahigh High School and will attend Michigan State University this fall. Even though she gained secretarial know-how in her JA company, she plans to major in retailing.

New 'Instant' Flour Dissolves Without Lumps

How would you like to throw away your flour sifter and stop worrying about messy kitchens when you bake?

We not only have non-sift flour, but we now are able to buy a revolutionary granular non-sift flour. It is on your grocer's shelf this month, says Mrs. Josephine Law-year, district marketing information agent.

The new flour has an individual feature that makes it really special. It is "instantized"—that is, it dissolves instantly in warm or cold water without lumping. This insures smooth sauces and gravies, makes batter preparation easier and allows short-cut methods and recipes.

You can substitute instantized flour in any recipe calling for all-purpose flour without altering the amount stated. The manufacturers also claim that it gives more accurate results.

"THE NEW PRODUCT is easier to use since it doesn't fly around as much as conventional flour. It's dust-free and easily transferable from bag to canister to bowl," according to the manufacturers.

Instantized flour particles are uniform and granular. That's what makes sifting unnecessary. It looks like a dry milk solid and pours like salt.

The size of conventional flour particles, on the other hand, varies from small to quite large.

The difference in texture leads to a difference in effectiveness. Conventional flour won't pack as conventional flour often does. It has a more uniform weight and the amount of flour measured by a cup is constant, guaranteeing uniform baking results.

Besides these improvements, the new flour has the same nutritional values as regular enriched flour and gives excellent baking results.

Answers To Cooking Questions

Q. How can I prevent a custard from soaking through the crust of the pie?

A. If the white of egg is beaten lightly, brushed over the crust before baking, and placed in the oven for a few seconds, the egg white will harden and crust enough to prevent soaking.

Q. How can I break a coconut easily?

A. First drain out the milk through the eyes, then place the coconut in a hot oven (350 degrees) for about 20 minutes, after which remove the coconut and allow to cool before breaking it.

Q. How can I use cocoa as a substitute if recipes call for chocolate?

A. It is well to remember that three tablespoons of cocoa equal one square of chocolate. Add more butter as cocoa is not so rich as chocolate.

Q. How can I keep a coffee pot or tea pot sweet and clean?

A. One of the best ways is to put a tablespoon of bicarbonate of soda into the pot, fill with water, and let it boil for a few minutes. Then rinse in several changes of warm water.

Q. How can I prevent air holes in my cakes?

A. By pouring your batter through a silt spoon.

Peach of Crop On Market in Michigan Now

Homogrown peaches for which Michigan has long been famous are beginning to appear on retail markets throughout the state and will be available well into September.

The crop is estimated at only 1,800,000 bushels because of winter damage. This is only slightly more than half the average for the years 1967 to 1961 which was 3,380,000 bushels, according to Director G. S. McIntyre of the Michigan Department of Agriculture.

Although the crop is lighter, homemakers who do not delay their peach buying too long should be able to obtain sufficient, free-frozen Michigan peaches for dessert use, home canning or home freezing.

THE TREND within recent years is toward peach varieties that are redder and ripen earlier in the season.

This has given Michigan a longer peach harvest than several years ago when the paler and later maturing Elberta was the main variety.

The state's main peach county is Berrien which is prominent nationally as a producer as are Van Buren, Allegan and Oceana counties. Other important peach counties are Oakland, Kent, Mason, Macomb and Monroe.

The largest single outlet for peaches in the state is the city-owned, city-operated Benton Harbor Fruit Market. Receipts are expected to amount to a half million bushels this season.

Many peaches will be offered in crates containing 38 pounds of peaches. The name and address of the packer, the contents, and the size and grade as well as variety is required to be shown.

The average number of cells in the body of a newborn baby is 25,000,000,000,000.

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Three Ideas for Kitchen Fix-Up

USE CORNER

When the time comes to replace a worn-out kitchen sink, wise homemakers take advantage of the opportunity to rearrange kitchen facilities for greater convenience and beauty.

If your plan is to replace cabinets at the same time, consider the arrangement which locates the sink in corner space beneath windows.

This "different" arrangement helps to make the kitchen interesting and also gives advantage of handy storage space back of the sink.

IT ALSO eliminates some "wasted" space. The sink takes up actual corner space, allowing for cabinets on either side. Usually, the wall adjoining cabinet must be left "free" to permit opening and closing of cabinet doors.

Of course, windows are not necessary for this arrangement, but are recommended since the housewife spends so much of her kitchen time with sink duties.

ADD CABINETS

Kitchen cabinet space is a problem for many homemakers. It often happens that there is room enough for everything, yet shelf spacing is such that some items must be stored or stacked behind something else.

Adjustable shelves are a simple solution for the homemaker plan-

ning a new home or installing new kitchen facilities. For those who have to "make do," however, consider the idea of utilizing what may now be "wasted" space.

FOR EXAMPLE, it is possible that dishes arranged on the lower shelf may stack no higher than four to six inches, leaving several inches of "unused" space above.

If this is the case, a short or narrow auxiliary shelf may be installed to provide storage space for saucers, cups or other narrow items such as gravy boats, glasses, etc.

Cut the auxiliary shelf one and one-half inches shorter than regular shelves and nail to cleats.

JOIN AREAS

Remodeling kitchen and dining facilities offers the homemaker the opportunity to make the most of available floor space.

Many housewives have learned that time spent cooking serving and cleaning up after meals is much simpler when kitchen-dining facilities are combined into one room rather than two separate rooms.

In an ideal arrangement, the partition has been removed by widening kitchen and dining room. The "heart" of the kitchen—cooking units and sink—are compact and

surrounded by cabinet space.

IT IS ONLY a few steps from stove to sink or refrigeration unit.

Cabinets hung from the ceiling lend an atmosphere of "separation" between cooking and dining areas and, if desired, can be fitted with doors on opposite sides.

Balance and colorful curtains brighten the sink area—the spot where the average housewife spends many hours of her kitchen time.

Sweet Success

You can prevent homemade syrup from candying after it has stood awhile if you'll add a teaspoonful of vinegar to it.

For Easy Cleaning

Heat the bottom of a new or cleaned metal garbage can with a hot iron and drop in a piece of paraffin or candle. The wax will melt and coat the bottom of the container so it will not rust out and can be easily cleaned.

Mister OH Jingle Contest

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