

taste will make a delightful overture to your meal. Make it the day before and heat in double boiler before serving.

SOLE AUX CHAMPIGNONS

Wash and dry 3 pounds fillet of sole. Frozen is excellent and easy to come by. Sauté 1 minute on each side in hot butter or margarine, transfer to a shallow baking dish—a big one if you have it—and sprinkle with salt, freshly ground black pepper and paprika. Wash and dry 1½ pounds mushrooms and remove 12 or 14 of the best-looking caps. Slice the rest and all the stems and sauté in butter or margarine for a few minutes to remove some of the moisture. Salt to taste and drain. Save liquid. Spread the mushrooms in a thick layer over the sole.

Make a cream sauce of 5 tablespoons flour, 6 tablespoons butter or margarine and 2 cups liquid composed of milk, the juice from the sautéed mushrooms and, if you like, ¼ to ½ cup sherry. Just be sure that the liquid is 2 cups in all. Add 1 tablespoon grated onion, 1 teaspoon sweet basil, 1 teaspoon chopped parsley, ½ teaspoon cayenne pepper and 1½ teaspoons gourmet powder or bouillon powder. Transfer to double boiler, add ½ pound grated cheese, Parmesan if you can get it, and 1 pound cooked shrimp cut in half. Cook until cheese is melted, add salt to taste and a dash or two of Tabasco. Spoon the sauce over the layer of mushrooms on the sole and sprinkle the top with more grated cheese and a little paprika. Around the extreme outside edge tuck a row of large cooked shrimps and inside this row place mushroom caps, stem side down. Sprinkle caps with paprika and dot each with butter or margarine. Half an hour before serving put the dish in a 350° F. oven and

Silence is the most perfect expression of scorn. —GEORGE BERNARD SHAW.

just before taking it out run it under the broiler for a minute or two so that the top will be a nice, crusty brown. Serve in baking dish.

STRING BEANS ORÉGANO

Cut 2½ pounds string beans into long slivers and boil until barely tender in a small quantity of water to which a pinch of baking soda has been added. Drain off any excess water and cool. Toss with French dressing, 1 tablespoon orégano, 2 tablespoons finely chopped onion and ½ clove garlic grated. Toss carefully so that the beans will not be mashed. They can be prepared the day before and should be kept very cold.

Cut several cucumbers into thin slices and store in ice water.

To serve, arrange the beans and cucumbers on a platter and garnish with plenty of crisp salad greens. The arrangement will depend on the shape of the platter, but don't mix the two vegetables. At the last minute spoon plenty of unseasoned sour cream over the cucumbers and top with a little paprika.

SANDWICHES

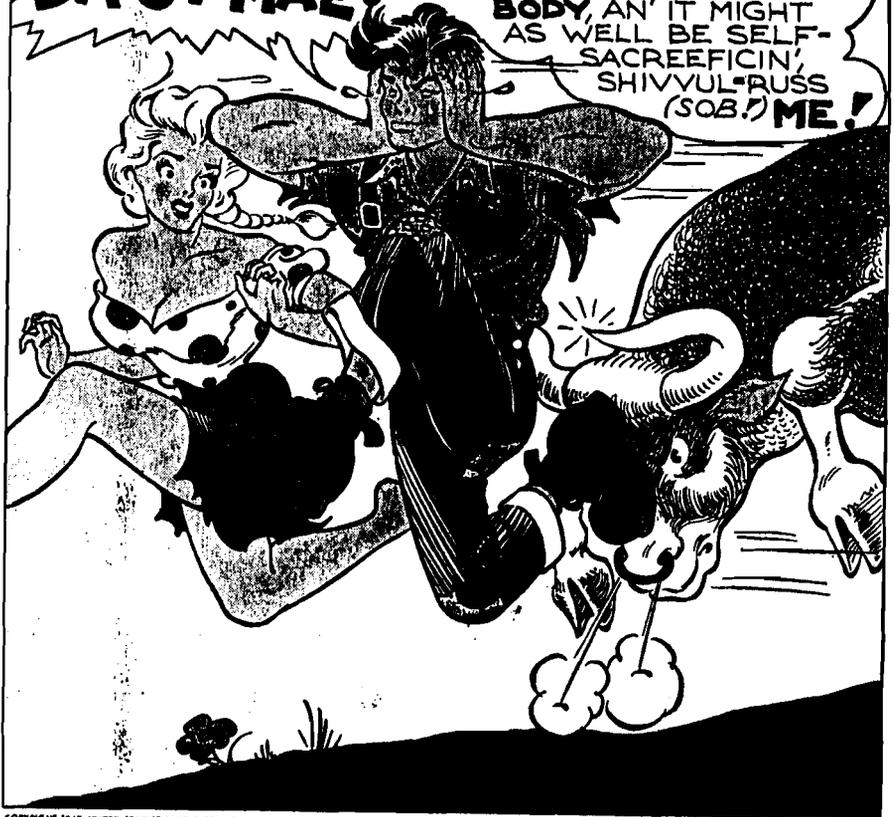
Cut pumpernickel or sour rye bread into very thin slices and remove crusts. Spread each slice with a half-and-half mixture of sweet butter and cream cheese. As you spread press hard with the knife so that all the little holes in the bread are filled. Put

LI'L ABNER by **AL CAPP**

MOVE OVER, DAISY MAE!

Reg. U. S. Pat. Off.

ESMERALDA'S HUSBIN IS BOUND T' BOP SOMEBODY, AN' IT MIGHT AS WELL BE SELF-SACREEFICIN', SHIVVUL-RUSS (SOB!) ME!



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EXCOOZE ME FO' HORNIN' IN LIKE THIS, MAMMY!!



THIS ENRICHED 5 MINUTE "CREAM OF WHEAT" WILL GIVE YO' ALL TH' VITY-MINS AN' MINNY-RALS YO' NEEDS T' GIT BACK AT THET CRITTER!

YIPPAAY!

AH GOT THET "CREAM OF WHEAT" FEELIN'!! AH IS POPPIN' WIF FOOD-ENERGY!



DOES YO' WANT THIS HYAR BRANDIN' IRON, SON?

ONLY IRON AH WANTS IS TH' "BODY-BUILDIN' KIND AH GIT'S FUM MAH 'CREAM OF WHEAT"

HAVE A HUNK O' ES-MERALDA'S HUSBIN, LI'L ABNER?

NOPE!-DRUTHER HAVE MAH OWN PERSONAL FAV'RITE-SMO-O-OTH DEE-LISHUS 'CREAM OF WHEAT"



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ZABAGLIONE

This marvelous dessert should be served hot, straight from range to table, or it should be icy cold. If it's to be served cold, make it the day before or early in the day of the party.

Into a mixing bowl put 10 egg yolks, beat rapidly with rotary beater, electric or hand, and add slowly 1 cup granulated sugar. Beat until light-lemon in color and add slowly, still beating, 1 cup orange juice prepared in this way: Several hours before needed, squeeze juice, and grate into it the rind of 1 orange and the rind of ½ lemon. Just before using strain through wire sieve lined with cheesecloth. (If you like, substitute 1 cup Marsala for the orange juice—the traditional way of making zabaglione.)

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GET THAT CREAM OF WHEAT FEELING!



"CREAM OF WHEAT" AND CHEF TRADEMARK REG. U. S. PAT. OFF.