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Friendly Mexican Dishes Add Exotic, Romantic Touch

Ever think of some foods as being friendly? To me the term describes Mexican foods perfectly. Their rich color, inviting aroma and full flavor add a festive note to any meal, and seem to fill the air with a friendly feeling that makes folks relax and enjoy themselves.

Whether it's a small family dinner or a big, gala affair, Mexican foods spell hospitality. Even here in San Antonio, where Chili con carne originated many, many years ago, colorful, flavorful Mexican specialties are still favorite subjects for mealtime conversation. Think of the exciting possibilities for Mexican foods in areas where they're not the daily bill of fare!

Next time you want to give an extra-pleasing dinner, try this dish which we call Tamales con Queso (pronounced KAY-SO). In English the entire term means "tamales with cheese," but your family or guests will get an extra thrill if you introduce it by its Spanish name. Delightful either way, that!

TAMALES CON QUESO

Of course it's important to start any dish with good ingredients, and that's especially true of Mexican foods where an authentic flavor means so much. Real Mexican tamales are made with masa instead of corn meal, and, it goes without saying, they should contain lots of good lean meat.

Remove the parchment wrappers from six tamales and place side by side in a skillet or shallow

casserole. Pour the chili gravy from the can over the tamales and top with strips of American cheese sprinkled lightly with chili powder. Cover and heat until the cheese melts.

SPANISH RICE

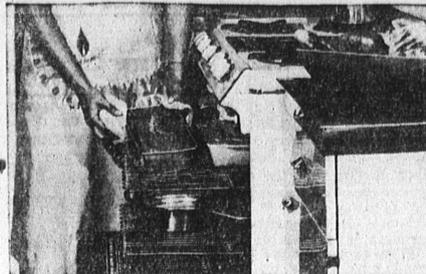
One of the most colorful and inviting of all Mexican dishes . . . and when it's prepared in the traditional Mexican way Spanish rice is incomparably tasty. Brown 1 cup of raw rice in hot fat. Add one small minced onion, 1/2 green pepper (chopped), 2 tsp. salt, 1 cup canned tomatoes and 2 tsp. Gebhardt's Chili Powder. Mix well and add just enough water to cover. Simmer in covered pan for 30 minutes or until rice is tender.

GUACAMOLE SALAD

Avocados are still new to many Americans, but they are daily fare to our friends south of the border. In fact a real Mexican dinner isn't complete without a Guacamole (pronounced WAHK-UH-MOLE) salad. To make this colorful, flavorful salad you'll need the following:

- 2 avocados, diced
- 2 hard cooked eggs, chopped
- 6 stuffed olives, sliced
- 3 small tomatoes, diced
- 1 medium onion, minced
- 1/2 cup French dressing
- 1/2 tsp. Gebhardt's Chili Powder

Combine ingredients with enough French dressing to moisten. Season to taste with salt and chili powder. Serve on crisp lettuce with additional French dressing. Garnish with crisp bacon.



PACK A LUNCH . . . Homemade bread makes delicious as well as nutritious lunch box sandwiches. Try this tasty Graham Prune Bread—the children will ask for more, and if it goes into father's lunch box, so will he.

Pack a Lunch Which Packs A Good Punch

A lunch box menu should include one-third of daily food requirements: Meat, poultry, fish, eggs, or cheese — at least one in sandwich, salad, or main dish. Vegetable — at least one, in sandwich, salad, or as a relish. Fruit — at least one, fresh or canned, in salad, or dessert. Bread — choose from a variety of breads, rolls, muffins, biscuits and crackers. Milk — to drink, or in a soup, main dish, or dessert.

GRAHAM PRUNE BREAD

- 1 egg
- 1/2 cups sugar
- 1 cup sifted all-purpose flour
- 1/2 teaspoonful salt
- 1/2 teaspoonful soda
- 1/2 teaspoonful baking powder
- 1/2 cup unsifted graham flour
- 1/3 cup prune juice
- 1/2 cup sour milk or butter-milk
- 1/2 cup stewed prunes
- 2 tablespoonful melted shortening
- 1/2 cups nuts

Method:

1. Beat egg. Add sugar.
2. Sift dry ingredients and add graham flour.
3. Add liquid ingredients, alternately, with the dry ingredients to the egg mixture.
4. Add prunes — cut in small pieces.
5. Add melted shortening and nuts.
6. Pour into oiled loaf pan lined with waxed paper.
7. Bake in modern gas range oven at 350 degrees Fahrenheit for 1 hour.

Lunch Box Tricks: Pack-a-surprise—A stick of gum, candy, 20 minutes.

Flavor surprises—Combine butter and honey, or butter and jelly. For meat sandwiches, mix butter with mustard, chili sauce, chives, horseradish or onion before spreading on bread.

Muffin surprise—Split muffins and spread halves with butter or cream cheese. Press halves together and wrap in waxed paper. Use other leftover quick breads this way.

Cupcake surprise—Split cupcakes and spread halves with frosting. Press together and wrap in waxed paper. This prevents icing from smearing on paper.

Salt and Pepper—Mix together and put in one shaker. Always pack napkin on top. Don't forget fork and spoon if necessary. Roll them in the paper napkin.

BARBUCUED CHICKEN MAKES MOUTH WATER

- 2 broilers 1 to 1 1/2 lbs. each
- 1/2 cup salad oil
- 1/2 cup white wine vinegar
- 1 clove garlic, grated
- 1 onion, grated
- 1/2 teaspoonful salt
- 1/2 teaspoonful celery salt
- 1/2 teaspoonful black pepper
- 1/2 teaspoonful thyme
- 1/2 teaspoonful marjoram
- 1/2 teaspoonful rosemary

Place chicken on cold broiler grid, skin side down. Blend together remaining ingredients and brush hollow of chicken. Place broiler in compartment so that chicken is 4 to 5 inches from tip of flame. Broil 20 to 25 minutes, brushing occasionally with sauce. Turn chicken, brush with sauce, broil 15 to 20 minutes.

EGGS CARACAS

For an unusual delight for Sunday supper you should try this recipe that has been handed down from several generations of San Antonio mothers to daughters and modernized for you in our Spanish Kitchen.

Brown 2 ounces of shredded, dried beef in melted butter. Stir in 1/2 lb. grated cheese, 1 cup canned tomatoes, and season with 1 tsp. Gebhardt's Chili Powder. Simmer and stir in three beaten eggs. Cook until eggs set, and serve hot. The single teaspoon of chili powder gives this dish a touch of flavor genius when the chili powder is made of genuine ancho chili peppers which have been slowly and carefully sun-dried in Old Mexico and then blended with other carefully selected imported spices.

FRIJOLE EN TAZAS DE TOMATE

(Beans in Tomato Cups)

Here is a delightful surprise with a real taste of Old Mexico. Served at a bridge luncheon it's very satisfying and makes an interesting conversation piece, too.



San Antonio is Wonderland Of Prized Mexican Recipes

One of the nicest things about developing new uses for the unique flavor of Mexican foods is the thrill of capturing the glamour and romance of an ancient culture and taking it right into modern American kitchens.

Every day here in the Spanish Kitchen we find new ways to use the piquant flavor and aroma of chili seasonings. Of course, we are fortunate to be working where chili powder was originated and where fine chili seasoning is a tradition.

Treasured Recipes

Here in San Antonio nearly every homemaker treasures many superb Mexican recipes which have been handed down from generation to generation, and we thoroughly enjoy discovering these delightful, time-tested family recipes and passing them on to you.

The ancient, exotic flavors of traditional Mexican recipes were never blended in a hurry. So, for your modern meal planning, we have taken some short cuts here in the Spanish Kitchen, and by using dependable ingredients you can pick up at your neighborhood grocer's, you, too, can turn old flavor secrets into quick, mouth-watering treats.

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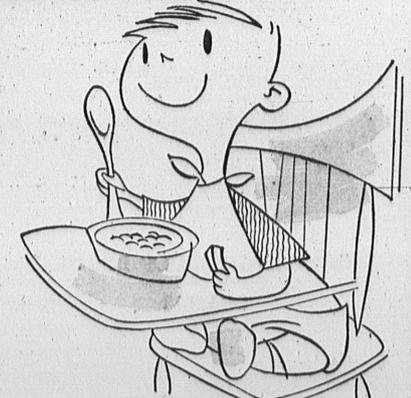
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Phone Box Heist Nets Many Dimes

Police are working with investigators of the Pacific Telephone Co. in an attempt to snare a gang of pay telephone looters who presumably are working in the area.

Latest victim was a phone at 22771 So. Western Ave., which Thursday morning was broken into and change amounting to \$28.80 removed. The instrument, valued at \$65, and the phone booth also were damaged.

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