



CHICKEN NOODLE DINNER like grandma's goes right from the container to the casserole. For an extra special occasion, top it with asparagus and garnish it with pimiento strips and toss it in the oven at moderate heat until bubbly hot.

GRANDMA TO YOU

Treasured Recipe on Your Market Shelves

A generation ago, life moved at a more leisurely pace. Grandma was queen of her kitchen and family recipes were treasures to be guarded and handed down.

Many a family reputation for producing good cooks was founded on just such a recipe as Chicken Noodle Dinner.

And the care that went into the preparation! A fine plump hen was chosen, fresh eggs were gathered from the henhouse, flour came fresh from the mill and choicest vegetables were gathered from the garden.

**All Hands to the Fore**  
Every lady in the household a helping hand. The fine plump hen was plucked, drawn and set simmering on the kitchen range.

Knowing hands made a hollow in the mound of fresh ground flour for the fresh eggs to be dropped in one by one. Sensitive fingers knew just how much flour to be kneaded in to make the noodles tender good.

The dough was rolled paper thin, then re-rolled like a jelly roll to be sliced into narrow coiled strips to be unwound and set to dry. Shortly before meal time the noodles were dropped — a few at a time — into the bubbling broth to be cooked plump and succulent — rich with the flavor of chicken and tender by the skill of the cook.

**Dinner Is Served**  
When hungry appetites could wait no longer, dinner was ready to be served. It was served in triumph if the noodles were delicious and tender.

Though we don't lament the passing of the old cook stove, we do regret the loss

of the leisurely pace. Though we still cherish grandma's recipe we seldom take time to use it.

**Lynden's Chicken Noodle Dinner**  
Instead we use a chicken-noodle dinner already prepared for use — with grandma's built-in goodness!

Lynden's Chicken Noodle Dinner contains the plump, tender, old-fashioned noodles we remember, simmered in rich, whole broth with lots of chicken and vegetables.

Look for this Chicken Noodle Dinner with Vegetables in the canned food section of your favorite market. Serve it just as it comes or in a casserole.

**Baked Cauliflower**  
Cook 1 medium head cauliflower whole, covered, in small amount of boiling, salted water. Drain and place head upright in shallow casserole. Press 1 cup of half-inch cubes of American cheese into head.

Pour ½ cup half and half cream around cauliflower in casserole and sprinkle head with ¼ cup butter crumbs and 4 slices bacon, cooked crisp and crumbled. Bake at 375 degrees for 20 minutes.

**Extra! Extra!**  
This dip adds extra protein to the diet. Dunkers will need vegetables such as cauliflower, celery sticks, carrot sticks, cherry tomatoes, bell peppers, radishes and green onions.

Combine well 1 pint cottage cheese with 2 chopped hard cooked eggs, ½ teaspoon salt, ¼ teaspoon each of pepper and chili powder and ¼ cup catsup.

During summer months, well chilled canned apple sauce gains in favor. Blend a bit of nutmeg and brown sugar through it. Top with a scoop of softened ice cream.

Spicy Plum Cakelets Make Dessert Goody

If you need to make a dessert in a hurry, here's a recipe that is fast and "plentiful."

Sliced fresh plums are folded into spice cake batter (made from a mix). Just bake as directed in a 13x9x2-inch

Eggs Are for Glamour Dishes, Too

Everybody knows the story of the egg, even though the discussion of the egg vs. the chicken may never end!

What should be known but is not always practiced is that eggs are versatile and should be held in high esteem for any meal of the day. Their protein is complete and now their cost is at budget level.

Try them in the suggestions which follow.

MIXED VEGETABLE FONDUE

- 1 8-oz. can mushrooms, drained
- ½ cup sliced water chestnuts
- 2 tbs. minced green pepper
- 2 tbs. minced celery
- 1 tbs. chopped chives
- ¼ cup butter
- 3 Rhode Island Red Premium Royal Brown Eggs, separated
- 1 cup cottage cheese
- ½ tsp. onion salt
- 2 cups all-purpose dressing
- ¼ tsp. paprika

Saute mushrooms, water chestnuts, green pepper, celery and chives in butter until vegetables are tender.

Beat egg whites until stiff and set aside. Beat yolks in large mixing bowl, add cottage cheese and seasonings and continue to beat.

Stir in dressing and vegetable mixture. Fold in egg whites and pour into buttered 8-inch casserole and sprinkle with paprika.

Bake at 350 degrees about 30 minutes or until slightly browned.

ENGLISH THIN YELLOW BOYS

- 6 hard-cooked Rhode Island Red Premium Royal Brown Eggs, chopped fine
- 2 tbs. butter, melted
- 1 tbs. French mustard
- 1 tbs. steak sauce
- 1 tbs. wine vinegar
- 1 tbs. tarragon
- 1 tbs. fresh chervil, minced
- 1 tbs. minced parsley
- Freshly ground black pepper
- Salt
- 6 slices hot buttered toast

Combine all ingredients except toast and heat through thoroughly, mixing well. Spread between toast slices and serve very hot.

pan and when done, sprinkle warm cake with cinnamon-sugar mixture.

The tart flavor of the plums gives a nice lift to the cake—a very compatible combination. Try it warm with whipped cream if you like or serve it cold with coffee as an evening snack.

PLUM CAKELETS

- 2 cups sliced fresh plums
- 1 pkg. spice cake mix, regular size
- Cinnamon-sugar mixture
- Whipped cream (optional)

Wash 8 or 9 plums. Slice each plum into eighths, removing pit in the process. Measure and set aside 2 cups of sliced plums.

Pre-heat oven to 350 degrees. Grease bottom of 13x9x2-inch baking pan and line with waxed paper. Grease again and sprinkle lightly with flour.

Prepare spice cake mix according to package directions. Drain the reserved plums on absorbent paper and fold carefully into spice cake batter.

Turn into prepared pan and bake at 350 degrees for 30 to 35 minutes. Remove from oven and sprinkle warm cake with cinnamon-sugar mixture.

Allow to cool at least 10 minutes before cutting. Serve warm or cold with whipped cream, if desired.

AMONG MY SOUVENIRS

WONDERFUL BREAD

- 1 cup quick-cook oatmeal (uncooked)
- 1 cup all-bran cereal
- 1 tbs. shortening
- ½ cup dark molasses
- 1 tbs. salt

Pour 3 cups boiling water over the above combined ingredients. When lukewarm, add 2 yeast cakes which have been dissolved in ¼ cup water (lukewarm for cake yeast and warm for granular).

Now add 5 to 6 cups white flour, combining until all flour is blended. Knead until smooth and elastic, adding a little flour as necessary so it does not stick to board or hands.

Let rise in warm place (about 85 degrees) until double in bulk. Work into 2 loaves and put into pans 9x5x4-inches. Let rise to double in bulk in warm place. Bake at 375 about 45 min. Remove from oven; remove from pans and cool on racks or bottom of pans, inverted.



LOCAL TREES ARE laden this year and what the trees in your own orchard don't produce the markets have in abundant supply. Plums, so popular for their ease of use as well as their tart goodness are currently in peak supply. Just right for between snacks they also provide menu dividends at dinnertime. Try them in these spicy cakelets.

Lamb Chops in Big League of Fine Foods

It's the seasoned butter and lemon juice that put 'Herbed Lamb Chops' in the big league of fine foods. The juice is drizzled over the meat before it's broiled.

Then each chop is served with a spoonful of soft butter flavored with instant minced onion and dill weed.

HERBED LAMB CHOPS

- 1 tablespoon instant minced onion
- ¼ cup butter or margarine
- ¼ teaspoon dill weed
- 5 or 6 large loin lamb chops (about 2 lbs.)
- 1 lemon, halved
- Pepper
- Salt

Stir onion into soft butter along with dill. Let stand until ready to use.

Rub chops with cut surfaces of lemon; drizzle juice over chops, then season with pepper.

Broil chops to desired degree of doneness; sprinkle with spoonful of seasoned butter on each chop.

Makes 6 servings.

The use of a variety of cheeses, grated, crumbled or julienned, in salads is often overlooked. They will give new interest to almost any tossed green or other mixed vegetable salad.

Your family deserves the Best!

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