



## SUMMER SELECTIONS

Simmering summer heat can't lessen the teenagers' energy for their many individual and group activities. FHA, FFA and 4-H'ers working on summer projects for local and state fair ribbons; Scouts practicing for merit badges; and many, many teenagers holding summer jobs, saving money for college days, plus all of you helping around the home and farm.

Take time out for fun! Yes, with these refreshments to help you, you'll be the coolest hostess before or after that recreational bit. Call the gang together now!

### MEAT SANDWICH IN THE ROUND

- |   |   |
|---|---|
| 1 half-inch slice cut crosswise from 2-pound round loaf rye bread | 4 thin slices cucumber, halved                    |
| 3 tablespoons soft butter   | $\frac{1}{4}$ cup chili-bologna spread            |
| $1\frac{1}{4}$ cups deviled liverwurst spread                     | Parsley   |
|   | 4 frankfurters, cut into $\frac{1}{2}$ inch coins |

Spread bread with butter. Spoon a ring of deviled liverwurst onto bread  $\frac{1}{2}$  inch from edge. Arrange cucumber slices around inside ring of liverwurst. Pile chili-bologna spread in center and garnish with sprig of parsley. Stick frankfurter coins into liverwurst spread to make border. Cut into wedges to serve. 6-8 servings.

**Deviled Liverwurst Spread:** Blend  $\frac{1}{2}$  pound liverwurst,  $\frac{1}{4}$  cup finely chopped green pepper, 1 tablespoon grated onion,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon pepper and 3 tablespoons mayonnaise. Chill. Yields  $1\frac{1}{4}$  cups.

**Chili-bologna Spread:** Blend  $\frac{1}{4}$  pound finely ground bologna, 2 tablespoons chili sauce, 1 tablespoon minced green onion, and 2 teaspoons horseradish. Chill. Yields  $\frac{1}{4}$  cup.

### SAUSAGE SIZZLERS

- |  |                               |
|--|-------------------------------|
| $1\frac{1}{2}$ pounds pork sausage links | $\frac{1}{2}$ cup chili sauce |
| 4 large English muffins                  | 1 teaspoon oregano            |

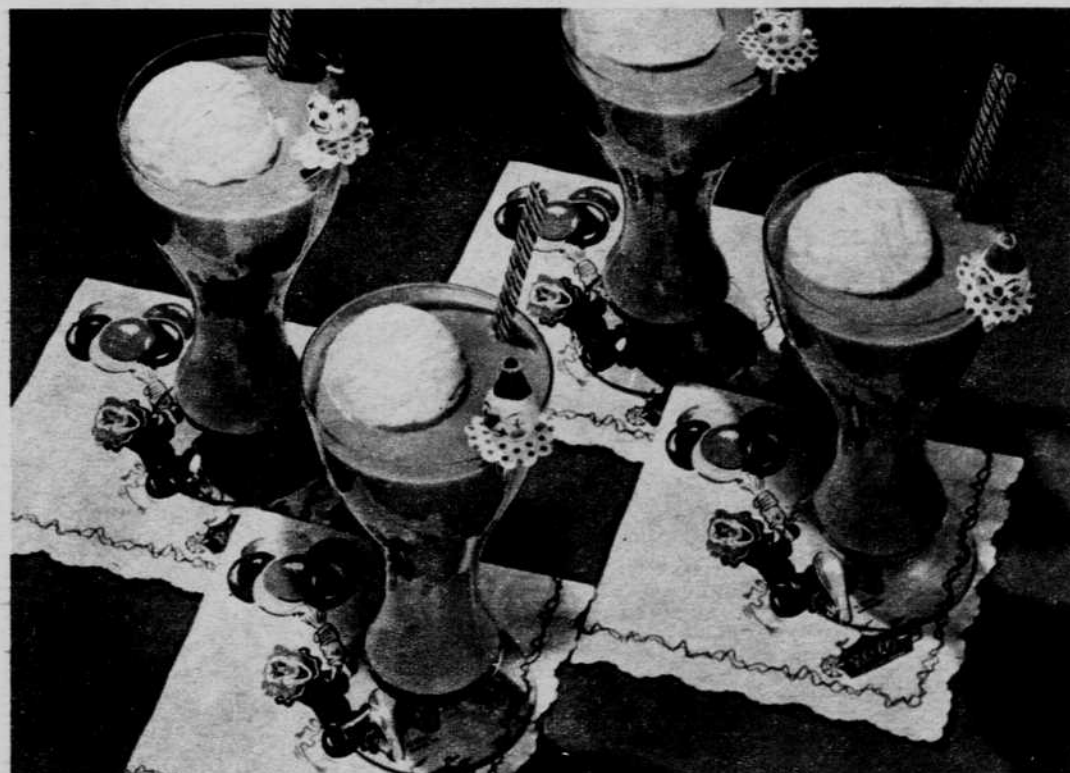
Spread sausage links, one layer deep, in a shallow baking pan. Bake at 400°F. 25 minutes. Split muffins in half and toast. Place 3 sausage links on each muffin half, browned side down. Top each with a tablespoon of chili sauce and sprinkle each with  $\frac{1}{2}$  teaspoon oregano. Broil until sauce bubbles. Serve immediately. 4-8 servings.

### HAM HOT RODS

- |   |                                |
|---|--------------------------------|
| $\frac{1}{2}$ pound cooked ham, diced     | $\frac{1}{2}$ cup tomato paste |
| $\frac{1}{4}$ pound process cheese, cubed | 2 tablespoons mayonnaise       |
| 3 tablespoons minced onion                | 8 frankfurter buns             |
| $\frac{1}{2}$ cup chopped ripe olives     | Aluminum foil                  |

Mix ham, cheese, onion, olives, tomato paste, and mayonnaise and spoon into buns. Wrap each bun securely in aluminum foil. Place on cooky sheet and bake in 350°F. oven 15 minutes. 8 servings.

These Ham Hot Rods may be assembled several hours before serving, then refrigerated 'til baking time. The foil-wrapped sandwiches are baked and served in their silvery covering.



### PINEAPPLE-CHOCOLATE FLOAT

4 servings

- |                                   |   |
|-----------------------------------|---|
| 3 cups cold milk                  | $\frac{1}{4}$ cup (1 can, thawed) pineapple juice concentrate |
| $\frac{1}{4}$ cup chocolate syrup | 1 pint vanilla ice cream                                      |

Combine milk, chocolate syrup and pineapple juice concentrate and beat together thoroughly. Pour into tall glasses and top with a scoop of ice cream.