



# Add a Continental Touch CONTINUED

## PARISIAN OMELET

- |   |                                     |
|---|-------------------------------------|
| 8 ounces elbow macaroni                   | 4 eggs, separated                   |
| 1/2 cup crumbled, cooked bacon (6 slices) | 1 teaspoon salt                     |
| 3 tablespoons butter                      | 1/4 teaspoon pepper                 |
| 1/4 cup enriched flour                    | 1/4 cup finely chopped green pepper |
| 1 cup milk                                |                                     |

Cook macaroni in boiling salted water until tender, for 7 minutes. Drain. Cook bacon in skillet. Melt butter in saucepan over low heat. Blend in flour. Remove from heat and stir in milk. Return to heat. Heat to boiling and boil one minute, stirring constantly. Beat egg whites until stiff but not dry. Add salt and pepper to yolks and beat until thick and lemon-colored. Fold white sauce into beaten egg yolks. Combine egg yolk mixture, macaroni, bacon and green pepper. Fold egg whites into macaroni mixture. Drain all but 1 tablespoon bacon drippings from skillet and heat slightly. Spread omelet mixture evenly in skillet. Cook over moderate heat for 10 minutes. Then bake in moderate oven (350°F.) 15 minutes or until top is dry and light brown. Serve immediately. Makes 4 to 6 servings.



## VIENNESE STEW

- |                          |                                 |
|--------------------------|---------------------------------|
| 2 tablespoons fat        | 1/4 cup chopped celery leaves   |
| 1/4 cup enriched flour   | 1 teaspoon Worcestershire sauce |
| 1 teaspoon salt          | 1/4 teaspoon Tabasco sauce      |
| 1/4 teaspoon pepper      | 1/2 teaspoon salt               |
| 1/2 pound veal stew meat | 2 cups sliced carrots (about 4) |
| 3 cups water             | 4 ounces elbow macaroni         |
| 1 bay leaf               |                                 |
| 1/4 cup chopped onion    |                                 |

Heat fat in skillet. Mix flour, salt and pepper. Dip meat in flour mixture and brown well in skillet. Add water, bay leaf, onion, celery, Worcestershire sauce, Tabasco sauce and 1/2 teaspoon salt. Cover and simmer until meat is tender (about 1 1/2 hours). Add carrots and elbow macaroni. Simmer 30 min. longer. Serves 4.

## KOENIGSBERGER KLOPS

- |                                    |                          |
|------------------------------------|--------------------------|
| 4 cups water                       | 3 slices bread           |
| 3 tablespoons instant minced onion | 1 pound ground lean beef |
| 4 tablespoons lemon juice          | 1/2 teaspoon pepper      |
| 4 bay leaves                       | 2 eggs                   |
| 1 whole allspice                   | 1 tablespoon cornstarch  |
| 8 peppercorns                      | 3 tablespoons butter     |
| 2 teaspoons salt                   | Hot buttered noodles     |

Heat water to boiling. Add 1 tablespoon instant minced onion, lemon juice, bay leaves, allspice, peppercorns and 1 teaspoon salt; boil 15 minutes. Meanwhile, soak bread in a little water. Squeeze out excess water and mix bread with beef, remaining 2 tablespoons instant minced onion, 1 teaspoon salt, pepper, 1 whole egg and 1 egg white. Shape into 2-inch balls. Drop into boiling seasoned liquid and cook, turning occasionally, for 15 minutes; remove meat balls. Measure liquid, adding if necessary enough water to make 2 cups. Mix cornstarch with a little cold water; stir into hot liquid and cook until thickened. Add butter and remaining beaten egg yolk, stirring briskly. Do not permit sauce to boil after egg yolk is added. Return meat balls to gravy. Serve over hot buttered noodles. Serves 6.

with the

# GIANT TUB SPEED QUEEN<sup>®</sup>

AUTOMATIC WASHER

The stainless steel tub in the new '62 Speed Queen is 20 to 30% bigger than most other automatics. This means that much bigger loads can be washed with freer water circulation to get every piece clean and to protect fabrics.

Don't be misled by exaggerated "poundage" claims. Compare tub sizes. That's what counts.

See the new, big-load Speed Queen automatic washer at your Speed Queen dealer or for literature write SPEED QUEEN, A Division of McGraw-Edison Co., Ripon, Wisconsin.



Speed Queen Home Laundry Appliances include Automatic Washers, Electric and Gas Dryers, Combination Washer-Dryer and Wringer Washers.