

# For easy Autumn Sociables

Here are three rules,  
six recipes to work  
like magic!

Rule 1: Keep an "emergency shelf" of canned foods and quick mixes. Such preparation has saved more than one hostess' reputation at the table! Pork and beans, canned sausage, ham or luncheon meat, cans of pineapple and onions will mix into so many dishes! And not just plain fare but informal party foods, too.

Rule 2: If you haven't got the habit of keeping frankfurters and hamburger on hand *always* (freezer?) you just don't know how handy they can be!

Rule 3: Select one or two favorite cookies that store well. Keep the cookie jar or freezer supplied—or have the ingredients ready at a guest's notice. Serve with lots of coffee for dessert, with cocoa at an afternoon get-together. See how easy?

## KABOB CROWNED BEANS

2 cans (1 lb. 15 oz. each) pork and beans  
Small cooked onions  
1 can pineapple chunks  
1 can luncheon meat, cubed

In saucepan, bring pork and beans to a simmer. On skewers, alternate rest of ingredients. Broil in oven until meat is cooked to your liking. Pour hot beans into serving casserole. Lay grilled kabobs on top. Rush to the table! Serves 6 to 8.

## CORN BREAD AND BEAN SUPPER

(not illustrated)

### BEAN MIXTURE:

1 can (1 lb.) pork and beans  
1 can (4 oz.) Vienna sausage  
¼ cup finely chopped onion  
1 tablespoon shortening  
½ teaspoon dry mustard  
¼ cup chili sauce

### CORN BREAD:

½ cup yellow corn meal  
½ cup flour  
2 tablespoons sugar  
¼ teaspoon salt  
2 teaspoons baking powder  
1 egg  
½ cup milk  
2 tablespoons shortening

Combine in one-quart buttered casserole (line dish with foil for easy clean-up) pork and beans, sausages, onion, mustard and chili sauce.

Prepare corn bread: sift dry ingredients into bowl. Add other ingredients. Beat just till smooth. Pour batter over beans. Bake at 375° for 40 minutes. Makes 4 to 6 servings.

## HOBO HAMBURGER COOK-IN

2 pounds ground round steak  
Salt, pepper to taste  
4 tablespoons butter  
4 tomatoes, sliced about ½ inch thick  
4 medium potatoes, peeled, sliced about ¼ inch thick  
2 large onions, sliced about ¼ inch thick  
2 10-oz. packages frozen mixed vegetables (can be omitted, if desired)  
3 or 4 3-ounce cans mushrooms, sliced  
Salt, pepper, thyme

Mix ground steak, salt and pepper. Divide into 8 portions; form into patties and brown in butter (do not cook through). Reserve drippings.

Place one patty in center of each of 8 18-inch squares heavy-duty aluminum foil; gather foil loosely around meat. Top each patty with slices of tomato, potato, onion, vegetables and mushrooms. Season.

Close foil sack-fashion, place on baking sheet. Bake 1½ hours at 350°. Makes 8 great servings.



Crunchy Sandwich Cookies are easy, but very special . . . chocolate-y!



Kabob Crowned Beans mixes ingredients from the "emergency shelf" . . . takes minutes to make!

## BROILED BEAN SANDWICH LUNCHEON

(not illustrated)

1 can (1 lb. 5 oz.) pork and beans  
¼ cup pickle relish  
½ teaspoon prepared mustard  
¼ teaspoon salt  
6 slices sandwich bread  
6 slices sharp cheese  
6 strips bacon

Combine pork and beans, relish, seasonings. Place bread on baking sheet covered with foil; top with bean mixture. Add to each a slice of cheese, then a bacon strip cut in half. Broil till bacon is cooked, cheese melted. Serve with fruit or tossed green salad, cookies, coffee.

## CHOCOLATE STICKS

¾ cup butter  
¾ cup sugar  
2 eggs  
¼ teaspoon salt  
1 teaspoon vanilla  
1¼ cups sifted all purpose flour  
1 6-oz. pkg. semi-sweet chocolate morsels  
1 cup toasted shredded coconut

Cream butter, gradually add sugar and cream until light and fluffy. Blend in eggs, salt, vanilla; beat well. Gradually add flour; mix thoroughly. Fold in chocolate morsels, coconut.

Fold two 36-inch pieces of heavy-duty foil in half lengthwise; make pleated pan by folding foil crosswise in 1-inch pleats or troughs; open slightly to fit baking sheet approximately 17x14 inches.

Drop level teaspoonfuls of dough into "troughs" in pan about 2 inches apart; do not use two outer troughs. Bake 25 to 30 minutes in preheated 325°

oven. Cool 5 minutes; pull edges of foil to flatten pleats; loosen sticks from foil. Makes about 4 dozen sticks.

## CRUNCHY SANDWICH COOKIES

1 cup sifted all purpose flour  
½ teaspoon baking soda  
¼ teaspoon salt  
½ cup granulated sugar  
½ cup firmly packed brown sugar  
½ cup shortening  
1 egg  
½ teaspoon vanilla  
1 cup cornflakes, crushed  
1 cup quick-cooking rolled oats  
½ cup coconut

Sift flour, baking soda and salt. Set aside. Combine white and brown sugar with the shortening and beat till light and creamy. Blend in egg and vanilla. Stir in flour mixture, then rest of ingredients till blended. Remove and reserve ⅓ of dough. Shape remaining ⅔ of dough into balls using level teaspoons for each. Place on greased cookie sheets. Flatten with bottom of glass dipped in flour.

Bake in preheated 350° oven 8 to 10 minutes. Shape reserved ⅓ dough into balls, using half teaspoons for each. Bake 8 minutes on greased cookie sheets. Cool, while preparing filling.

**Chocolate Filling:** Melt over hot (not boiling) water: 1 6-oz. pkg. semi-sweet chocolate morsels, ½ cup sifted confectioners' sugar and 1 tablespoon water. Blend in 1 3-oz. pkg. soft cream cheese. Beat till smooth. Cool and spread on larger cookies; top with small ones. Makes 3½ dozen.



Wrapped in foil (the party touch and it saves pans!) "hobo" dinners stay hot until they're opened. Chocolate Stick cookies are new in shape, but easy when you know their foil secret.