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In Pineapple Design

550

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Try Lemon-Egg Pie for Potluck Supper
(See recipe below.)

Church Suppers

Although church and club activity dwindles to a minimum during these warmer months, there are still events on both calendars which require participation—and with food.

For events such as these the requirements are simple but quite important. We want a dish that is easy to make and to carry; then, too, we want something that will appeal to a number of people. We also like to bring a dish that goes pretty well with anything else that may be served.

First, there are a number of main dishes from which to choose. Any of these will put you up with the top ranking cooks of the community.

Chicken Chow Mein.

(Serves 6)

2 cups cooked chicken
2 tablespoons fat or oil
2 cups thinly sliced celery
1/2 cup sliced peeled onions
1/2 teaspoon pepper
2 cups chicken broth
2 cups canned mixed Chinese vegetables
1/2 cup canned mushrooms
2 tablespoons cornstarch
3 tablespoons soy sauce
Scallions
1 can fried noodles

Brown chicken slightly in fat; add celery, onions and pepper. Add chicken broth and cook, covered, until vegetables are tender. Add drained Chinese vegetables and mushrooms and heat thoroughly. You'll want to make good use of garden vegetables; and nothing would be more welcome at church or pot-luck supper than some of your freshest vegetables, seasoned beautifully and cooked to perfection.

LYNN CHAMBERS' MENU

*Baked Beans with Hamburger Relishes Rolls *Dutch Hot Slab Beverage *Frozen Fruit Salad Cookies *Recipes given.

*Baked Beans With Hamburger.

(Serves 4)

2 tablespoons fat
1/2 cup sliced onions
1/2 cup diced celery
1/2 pound chuck beef, ground
2 1/2 cups canned, baked beans

2 teaspoons Worcestershire sauce
1/4 teaspoon salt1/4 teaspoon powdered sage
1/4 cup water or tomato juice

Heat the fat in a skillet. Then add onions, celery and beef, and cook, uncovered, for 10 minutes. Add remaining ingredients and heat thoroughly.

The heat of a storm came up and Elihu used it to portray the greatness, mystery and unsearchableness of God (ch. 37). Elihu uttered many truths, but he did not rid himself of the error that Job was suffering for his sins. When he had finished, the voice of God was heard out of the storm!—(Arnold's Commentary).

We find in the selected Scriptures of our printed lesson—

I. The God of Creation (vv. 1-7).

JOB'S friend Elihu had made a

rather good speech, but he had

missed the real point of Job's teachings.

So the Lord rebukes him as

one who darkens counsel "by words

without knowledge."

How aptly that expresses much

that is going on in our day. Brilliant

men, leaders in science, economics

and government, but without the

true knowledge which comes from a

simple faith in God, are now filling

this already confused world with millions of words.

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Spinach, Bacon Dressing.

(Serves 4)

2 1/2 cups hot, cooked spinach

4 strips bacon

2 tablespoons vinegar

1 tablespoon sugar

1/2 teaspoon salt

1/2 teaspoon prepared mustard

Dice bacon and saute in skillet

until golden brown. Add remaining

ingredients, except spinach and

heat thoroughly. Then add to spin-

ach, toss and serve at once.

Make your desserts easy but de-

licious by selecting one of these:

*Frozen Fruit Salad.

(Serves 6)

1 orange

2 slices pineapple

1/2 cup Royal Anne cherries

1 banana

2 canned pear halves

1/2 cup blanched, chopped almonds

1/2 cup maraschino cherries

1/2 cup boiled salad dressing

1/2 cup whipping cream

Remove rind and skin from orange and cut fine. Chop other fruits

and combine with nuts. Add dress-

ing and fold in whipped cream.

Freeze in tray of automatic refrig-

erator until firm.

Lemon-Egg Pie.

(Serves 6)

4 egg yolks

1 cup sugar

Grated rind of 1 lemon

4 tablespoons lemon juice

1/2 teaspoon salt

Blend first five ingredients. Cool

over simmering water, stirring con-

stantly until thickened, about 15

minutes. Remove from heat. Pre-

pare meringue by beating egg

whites until stiff, then adding salt

and sugar gradually. Beat until

glossy and firm. Fold yolk mixture

into meringue. Pour into baked pie

shell. Bake in a moderate (325-

degree) oven until delicately

browned, about 20 minutes.

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Seeing God in
Our Present World

LESSON TEXT FOR JULY 13—Job 38: 1-7, 18-19, 22, 23, 31, 41.

MEMORY SELECTION—The hearing ear, and the seeing eye, the Lord hath made even both of them.—Proverbs 20: 12.

EDITOR'S NOTE: Lesson subjects and Scripture texts selected and copyrighted by International Council of Religious Education; used by permission.

By HAROLD L. LUNDQUIST, D. D. Of The Moody Bible Institute, Chicago. "THE earth is the Lord's and the world, and they that dwell therein" (Ps. 24:1). The man who knows the Lord recognizes that the material and the spiritual world are both God's, and that there is in the final analysis no dividing line between the secular and the sacred.

To keep our thinking straight about the story of Job, we quote an excellent summary by Dr. B. L. Olmstead: "Our lesson today stresses the works of God as seen in nature. The longer lesson of a few chapters (Job 38-41) consists of the whole of the Lord's answer to Job out of a whirlwind after the dialogue with the three friends is completed, and after a youthful bystander, Elihu, had undertaken to give Job an answer (chs. 32-37).

"While Elihu was speaking, a storm came up and Elihu used it to portray the greatness, mystery and unsearchableness of God (ch. 37). Elihu uttered many truths, but he did not rid himself of the error that Job was suffering for his sins. When he had finished, the voice of God was heard out of the storm!—(Arnold's Commentary).

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*Frozen Salmon Loaf.

(Serves 6)

2 cups cold cooked rice

1/2 cup salmon, drained and

flaked

1 cup cooked peas

1/2 teaspoon salt

1/2 teaspoon paprika

1 tablespoon lemon juice

1/2 cup mayonnaise

Combine the ingredients lightly and freeze in a loaf or ring mold until firm enough to slice. Unmold on crisp greens and serve with lemon wedges.

*Dutch Hot Slaw.

(Serves 4)

6 cups shredded green cabbage

1 tablespoon butter

2 eggs, beaten

1/4 cup vinegar

1/4 teaspoon salt

1 1/2 tablespoons granulated sugar

1/2 teaspoon paprika

1/4 cup water

1/4 cup light cream

Cook cabbage until just barely tender.

Drain, place in a serving dish or casserole and keep hot.

Meanwhile, melt butter in double boiler, then add eggs, vinegar, salt, sugar, paprika and water. Cook until thickened, stirring frequently.

Remove from heat, add cream and beat until fluffy. Pour over hot cab-

bage until just barely tender.

Cook, place in a serving dish or casserole and keep hot.

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