1950

Honor Moore: Belfast Newsletter Cuttings Scrapbook, 1950

Honor Moore

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On adjoining walls, 9' 3" x 11' 3", a basic kitchen goes in when house is built. The balance of the room can be arranged to fit changing needs.
In a tiny little bistro on the edge of Rambouillet, summer residence of the president of France, we first experienced Pot-au-Feu (pot on the fire) Rambouillet.

**Pot-au-Feu Rambouillet**

Put the following in a large pot: 1 ham bone, 1 veal knuckle or ham bone, 1 cup dried baby Lima beans, 2 tablespoons dried navy beans, 2 tablespoons finely chopped parsley, 1 medium onion, chopped fine, 1/2 cup dried split peas, 2 tablespoons uncooked rice, 3 quarts water, 1 cup finely chopped celery, 1 cup tomato puree, and 1 tablespoon salt. Simmer for 3 to 3 1/2 hours. Remove bone and cut the meat from them into pieces and add to soup. Skim off any fat. Serve in large tureen. Add a few chopped green onions to each serving plate. With this pot-au-feu serve hot and crusty bread, a green salad with French dressing, and cheese. This is the perfect meal.

**Editor's Note:** Corinne Griffith, the motion-picture star who is now Mrs. George Marshall, of Washington, D.C., wife of the owner of the Washington Redskins football team, has collected recipes in many countries—famous hosts and hostesses and from obscure (but superb) cooks. The recipes here are from her collection soon to be published as a book by Houghton-Mifflin.

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**Orange Chiffon Filling.** Sprinkle one tablespoon gelatin over 2 tablespoons lemon juice and 6 tablespoons orange juice. Mix 4 egg yolks with 1/2 cup cold water, 1/4 cup sugar and 1/2 teaspoon salt. Cook in double boiler until thick, stirring constantly. Remove from hot water. Add gelatine and fruit juices and stir. Add 1 teaspoon grated orange rind. Then beat 4 egg whites until fluffy, add 1/2 cup sugar gradually and beat to stiff meringue. Fold into fruit mixture and pour into baked shell. Refrigerate until set. Before serving, wrathe with whipped cream and orange segments.

**To make single crust,** measure 1 1/2 cups all-purpose flour, then sift with 1/2 teaspoon salt. Next add 1/4 cup of Armour Star Lard and blend with flour and salt. Then add 2/3 cup of hot water. Mix lightly and press together. Roll out on pastry cloth to 1/8-inch thickness. Fit into 9-inch pie pan, make high fluted edges and prick all over with fork to prevent blistering. Bake in 425°F oven 15 minutes or until lightly browned.
DINNER
Pan Broiled Minute Steaks—Pan Gravy
Cheesed Potato Loaf
Rainier Nut Bran Muffins
Butter & Margarine
Tossed Greens With French Dressing
Apricot Rennet Dessert
Milk (children) Coffee (adults)

PAN BROILED MINUTE STEAKS—PAN GRAVY
Minute steaks are generally cut from the loin or rib, about ¾" thick, then flattened by butcher to ½" thickness. To pan broil: Heat a little butter, marinade or fat in large skillet. Put in steaks; pan broil over rather high heat about 1-2 min. on each side, or to desired doneness. Remove steaks to platter, add about ½ cup water to drippings in skillet. Heat until rich colored. Stir. Pour over steaks.

CHEESED POTATO LOAF
2 tablespoons butter or margarine
2% cup flour
% teaspoon salt
% teaspoon pepper
3% cups milk
3 cups sliced cold boiled Potatoes (about 6 medium)
1 tableap. minced parsley
1 tableap. minced onion
1 cup grated process American Cheddar cheese
Melt butter, blend in flour, salt and pepper. Slowly stir in milk; then cook, stirring, until smooth and very thick. Remove from heat, and stir in potatoes, parsley and onion. Oil a loaf pan about 8" X 3/4 X 3". Cut a strip of waxed paper the width of bottom of pan and 12" to 15" long. Place this lengthwise in pan, with ends extending. Pack potato mixture in pan; chill several hours or until dinner next day. Heat oven to 350° P. (moderately hot). Loosen sides of loaf with spatula, and turn out onto oiled oven-glass platter or baking sheet; peel off paper. Sprinkle with cheese; bake at 400° F. 25 min., or until browned and thoroughly heated. If baking sheet is used, loosen bottom of loaf with spatula, and slide it onto serving platter. Serves 4.

APRICOT RENNET DESSERT
% cup dried apricots, washed
1 cup cold water
1 tablespoon granulated sugar
2 tablespoons milk
1 pkg. vanilla rennet dessert
Simmer apricots and water, covered, 40 min., or until tender, adding more water if necessary to prevent scorching. Drain, rub through strainer. Stir in sugar; cool. David's cooled apricot mixture around 4 or 5 sherbet glasses. Heat milk in saucepan, stirring constantly, until a little dropped on inside of wrist feels just lukewarm. Remove at once from heat, and quickly stir in rennet dessert until just dissolved—not over 1 min. Pour 1% cup over apricot mixture in glasses. Let stand, without disturbing, until set about 10 min. Then chill. Makes 4 or 5 servings.
Add Peach Pinwheel To In-a-Hurry Roster

By ELLA ELVIN

Quick breads are those we can enjoy eating the news from a friend who enjoys 'kitchen hospitality.' Mother and Grandmother may have been known for their biscuits but is the present day housewife who takes the little time and trouble required to make them. Here is a suggestion for a biscuit roll made with a peach filling which is fine for expected or unexpected coffee or tea times or for a luscious weekend breakfast. They taste best when served hot.

Peach Pinwheels
Mix to eight minutes:
One-half cup sugar
Three tablespoons cornstarch
Five to eight minutes:
One tablespoon tried lemon juice
Four cups sliced fresh peaches
Three teaspoons baking powder
One teaspoon salt
One-third cup milk
Thirteen minutes Fifteen to Twenty

Mix the peach halves or halves through a colander to yield one and one-third cups puree. In a saucepan heat the puree, sugar and cornstarch. Cook, stirring the very thick. Remove from the heat and add the lemon juice and lemon rind to the saucepan. Stir the flour, baking powder and salt into the shortening with a pastry blender or two knives. Stir in the milk. Turn onto a floured board and knead lightly. Roll into a one-fourth-inch thick. Spread with peach mixture. Bake in a hot oven until golden brown. Place on a greased baking sheet and bake in a hot oven until golden brown. Serve hot.

Tonight’s Menu
Minute Steaks
French Fried Potatoes
Baked Peas
Orange Gelatin
Chocolate Cake
Coffee
Tea

Tomorrow: Beef in Yorkshire Pudding

$5 DAILY FOR A FAVORITE RECIPE

Spanish Whipped Cream Cake
Servings 4
1/2 cup sugar
One and three-fourths cup sifted flour
Three teaspoons baking powder
One tablespoon cocoa
Three-fourths cup milk
One teaspoon salt
One teaspoon cinnamon

Cream the shortening in a bowl; add the sugar, creaming until fluffy. Add the egg yolks, beating until well blended and the mixture is frothy. Add the sifted flour and baking powder, cocoa and cinnamon alternately with the milk and beat until smooth. Fold in the stiffly beaten egg whites. Turn into two greased, floured cake pans (8 inches). Bake in a moderate oven until dry, when tested with a cake tester. For the filling: Mix the cocoa and powdered sugar in a small bowl. Slowly add enough water (hot) to make a smooth paste. Add the vanilla. Fold in the whipped cream. Spread between layers and on top of the cake. Serve as a dessert.

To Anne Carington, Manhattan, New York: Today’s prize winner, send your recipe to The Favorite Recipes Editor, The News, 220 E. 42nd St., New York 17, N. Y. It may win the $5 offered daily.

Spring Time Dessert
HERES a bright, gay springtime dessert called Apple Sauce Parfait.

You’ll find it in the light side, cool and fruity, part rosy cinnamon apple sauce, part almond sauce and topped with a froth of whipped egg white or a dab of whipped cream.

It’s easy to make too. Just open a can or jar of your favorite apple sauce. Color the apple sauce by dissolving red cinnamon candies in it. Add spoon into tall glasses with alternate layers of a creamy almond custard.

In making the dessert we can take our choice in ingredients. Instead of making a custard we can use a package of vanilla mix and flavor it with almond extract. Or we can start from scratch at home and follow the recipe:

APPLE SAUCE PARRAT.
Combines 2 cups apple sauce, 2 tablespoons cinnamon, 1 teaspoon lemon juice, 1 cup sugar, 1 cup milk.

Combine 1/2 cup sugar, 2 tablespoons cornstarch and 1 teaspoon salt in the top of a double boiler. Gradually add 2 tablespoons of milk and stir constantly until slightly thickened. Beat 3 egg yolks, gradually add a little hot milk mixture and stir. Return to double boiler; cook, stirring constantly, until mixture is thick and coats spoon. Cool.

Add 1/4 teaspoon almond extract. Chill. Arrange alternate layers of apple sauce and almond custard in parfait glasses, ending with custard. Beat 1 egg white until stiff, gradually add 2 tablespoons sugar, beating constantly. Use as a meringue to top parfait glasses. Yields 6 servings.
Try Canned Salmon In Loaf or Casserole

By ELLA ELVIN

Canned salmon is good, solid protein. A one-pound can has makings of a good meal for four persons. In combination dishes, pick salmon is as good as the higher priced red.

Layered with spinach and a heavily seasoned sauce, salmon makes a casseroles to remember. And a baked salmon loaf knows no equal for an evening of staggered eating times.

Salmon-Spinach Casserole
One can salmon (14 oz.)
One-half teaspoon dry mustard
One-quarter teaspoon salt
One-fourth teaspoon Tabasco
Four tablespoons butter or margarine
Four tablespoons grated Parmesan cheese
One and one-quarter cups milk
Two cups cooked and drained new potatoes
Cooking time: 30-35 minutes
Servings: Six

Drain and flake salmon. Enough milk to salmon liquid make 1 1/2 cups; set aside. In saucepan, melt the butter, stir the flour, mustard, salt and Tabasco; stir to a smooth paste. Pour reserved liquid and cook, stirring constantly, until mixture thickens and comes to a boil. Remove from heat; add grated Cheddar cheese and stir until melted. Divide sauce between 4 individual casseroles. Top each with one-fourth of the salmon and sauce; sprinkle with Parmesan cheese. Bake in a moderately hot oven until cheese begins to brown on top.

Salmon Loaf
One can salmon (14 oz.)
One-third cup evaporated milk
Two cups soft bread crumbs
One egg, beaten
One tablespoon minced parsley
Two tablespoons minced onion
One-fourth teaspoon monosodium glutamate
One-fourth teaspoon Tabasco
One-fourth teaspoon poultry seasoning
Grease loaf pan (9x4x3 in.).

In a bowl combine the canned salmon and liquid with the evaporated milk and bread crumbs. Mix with a fork until well blended. Add beaten egg, parsley, onion, monosodium glutamate, salt, poultry seasoning and Tabasco. Mix well. Turn into a greased loaf pan (9x4x3 in.). Bake in a moderately hot oven until loaf is firm in the center.

Chicken Salad a Sure Hit

By ELLA ELVIN

The salad season is upon us; not that it ever really leaves, but from now on it will more often form the main part of our meals.

Chicken makes a trustworthy salad; one that is almost guaranteed friendly acceptance. It is the perfect luncheon dish for the ladies' committee meeting at your house or a group of bridge friends. Serve it with soup and rolls so that everyone can eat as much or as little as they wish. But make sure you have plenty of the salad as it will be in great demand. The molded cold dish offered today will be a popular one, you'll find.

Apple Chicken Salad Mold
One cup lemon-flavored gelatin
Two cups boiling water
Two cups applesauce
One-half teaspoon salt
Chilling time: Until set

In a bowl, dissolve the gelatin in the boiling water. Stir in lemon juice or vinegar and salt. Chill until partially set. Core the apples and without peeling, cut into medium-sized pieces. Add to gelatin with the chicken and toasted almonds. Pour into a mold of a nine-inch pie pan and chill until firm.

Place the diced chicken in a bowl. Combine the salad oil with vinegar, pepper, mustard, and salt. Add the salt and mix well. Allow to marinate in the refrigerator. Since sitting in the salad oil and apple vinegar sauce, the chicken will absorb the flavor.

Serve the salad unmolded upon salad greens with the whipped cream cheese.
Gold and Green Irish Dinner

Shrimp Soup
(Condensed Cream of Asparagus Soup)

Start with

Canned salmon steak
Mushrooms
Buttered Spinach
Potato Soubise

Pour the canned salmon steaks into a saucepan, add mushrooms to the boiling liquid, and make a sauce from the liquid. Add the canned mushrooms to the saucepan and make a sauce from the liquid. Add the canned mushrooms to the saucepan and make a sauce from the liquid.

Mix one-fourth cup minced parsley, one tablespoon minced onions, and one teaspoon minced garlic into the soup and cook until the soup is slightly thickened. Add one tablespoon of grated cheese and one teaspoon of Worcestershire sauce to the soup, then bring to a boil. Add a tablespoon of chopped celery and one tablespoon of sliced tomatoes to the soup, then bring to a boil. Add a tablespoon of chopped celery and one tablespoon of sliced tomatoes to the soup, then bring to a boil. Add a tablespoon of chopped celery and one tablespoon of sliced tomatoes to the soup, then bring to a boil. Add a tablespoon of chopped celery and one tablespoon of sliced tomatoes to the soup, then bring to a boil.

Serve the soup hot with a side of buttered spinach.

Buttered Spinach

Melt one tablespoon of butter in a saucepan, add one tablespoon of chopped celery, and cook until the celery is tender. Add one tablespoon of chopped tomatoes and one tablespoon of sliced tomatoes to the saucepan, then bring to a boil. Add one tablespoon of chopped celery and one tablespoon of sliced tomatoes to the saucepan, then bring to a boil. Add one tablespoon of chopped celery and one tablespoon of sliced tomatoes to the saucepan, then bring to a boil. Add one tablespoon of chopped celery and one tablespoon of sliced tomatoes to the saucepan, then bring to a boil.

Serve the buttered spinach hot with a side of buttered spinach.

Savory Rye Bread

Mix one tablespoon of butter, one tablespoon of flour, and one tablespoon of chopped celery in a bowl. Add one tablespoon of chopped tomatoes and one tablespoon of sliced tomatoes to the mixture, then bring to a boil. Add one tablespoon of chopped celery and one tablespoon of sliced tomatoes to the mixture, then bring to a boil. Add one tablespoon of chopped celery and one tablespoon of sliced tomatoes to the mixture, then bring to a boil. Add one tablespoon of chopped celery and one tablespoon of sliced tomatoes to the mixture, then bring to a boil.

Serve the savory rye bread hot with a side of buttered spinach.

For example:

The usual breakfast for the one day reducing diet consists of two ounces of unsweetened orange juice, two eggs any style except fried, one slice of toast with a teaspoon of butter, a glass of skim milk, and black coffee or tea without sugar if desired.

Many people say that's more than breaking fast now. True. But a good breakfast reduces temptation to overeat at noon. In addition, the breakfast adds up to one-eighth teaspoon of sugar in orange juice, 100; eggs, 150; toast and butter, 120; milk, 100—total 470. The remaining calorie count for the menu may be changed by using equivalents: one-half grapefruit, a small prune, one tablespoon syrup if cooked without sugar; a small fresh peach, pear or two plums in season or a dozen blue grapes.

AVOID HEAVY SYRUP.

But avoid canned fruits in heavy syrup; use the digestive water-packed fruits instead. For instance, such as peaches, apricots, or plums are acceptable, supply no calories, and are safe to use unless a physician requires an otherwise.

Persons on a low-sodium diet should use only salt-free or sugarless, which does not come in tablets, but only in solution. A small pat of bacon may be substituted for eggs, or a lean lamb chop or small breakfast steak.

SALADS FOR LUNCH

At luncheon the big deal is salads. The typical luncheon on a one-day-at-a-time reducing diet is a large salad of green vegetables. This is usually based on lettuce but can include grated carrot, green peppers, cucumber slices, tomatoes, water-cress, radishes, asparagus, or a garnish, shaved raw cabbage or red cabbage, celery or any other green vegetable.

The best dressing is a vinaigrette or lemon-juice based recipe, with an oil-free or lemon-juice based recipe. Most drinks add 100 calories. The beverage can be skimmed milk or tea, or coffee. This should add up to about 300.

For example: But avoid canned fruits in heavy syrup; use the digestive water-packed fruits instead. For instance, such as peaches, apricots, or plums are acceptable, supply no calories, and are safe to use unless a physician requires an otherwise.

The diet suggested contains the necessary proteins, vitamins and minerals, and the required energy foods for a person who does not do heavy labor. Any special dietary needs must always be met by a physician's advice, and no reducing should ever be done except under medical supervision.

Done that way, faithfully with...
$5 Daily for Favorite Recipe

Hot Crab Salad

Four tablespoons butter, melted
One cup flour
Cooking time: Fifteen minutes
One quart milk
Cooking time: Fifteen minutes
One teaspoon salt
One tablespoon pepper
One cup sliced almonds, blanched and cut into strips
Two cups (4 oz.) crab meat, or three-fourths pound delicately
picked crabmeat
Four hard-cooked eggs, sliced
One canned pineapple, cut into strips
One-half cup dry bread crumbs

Mix the milk, cooked egg, and sliced eggs (reserving 8 perfect egg slices for garnish) and the pineapple. Mix lightly. Pour into a well-greased square baking dish (9x9 in.). Arrange the reserved egg slices over the top, sprinkling top with the bread crumbs. Bake in a medium oven until golden brown. Serve cut into squares upon crisp lettuce leaves.

Today's award goes to William Chandrakum, S. E. C. Jackson Heights, L. L. You may win the $5 offered daily. Mail your recipe to The Favorite Recipes Editor, The News, 229 E. 42d St., New York 17, N. Y.

Bread Pudding

Two cups milk
Two tablespoons butter
One-half cup sugar

Cooking time: Three to five minutes

Two eggs, beaten
Two cups bread cubes
One-half cup raisins
One-fourth teaspoon salt
One-fourth teaspoon nutmeg

In a saucepan, combine the milk, butter and sugar. Heat to scalding, melting butter and sugar. Remove from the heat. In a bowl, beat the eggs. Add a small amount of the milk to the eggs then return to the saucepan. Add the bread cubes, raisins, salt and nutmeg. Turn mixture into a greased casserole (2 qts.). Place casserole in a large pan that contains an inch of hot water. Bake in a moderate oven, until a silver knife inserted in the center comes away clean. Serve warm or cool with thin or whipped cream.

Chocolate Bread Pudding

Two cups milk
Two tablespoons butter
One-half cup sugar

Cooking time: Three to five minutes

Two eggs, beaten
Two cups bread cubes
One-fourth teaspoon salt
One-fourth teaspoon nutmeg

In a saucepan, combine the milk, butter and sugar. Heat to scalding, melting butter and sugar. Remove from the heat. In a bowl, beat the eggs. Add a small amount of the milk to the eggs then return to the saucepan. Add the bread cubes, salt and melted chocolate. Turn the mixture into a greased casserole (2 qts.). Place casserole in a large pan that contains an inch of hot water. Bake in a moderate oven until a silver knife inserted in the center comes away clean. Serve warm or cool with thin or whipped cream.

Tonight's Menu

Barbecued Spare Ribs
Greens Spinach
Rice
Tomato Green Salad
Baked Apple
Coffee Tea Milk

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**Fiesta Rice With Meat Balls**

That great Spanish favorite seasoned to perfection—

1/4 cup salvad oil 1 6-ounce can
2 cloves garlic, 1 (3/4 cup)
1 tomato paste
1/2 cup chopped 2 1/4 teaspoons salt
cecy 1 teaspoon sugar
1/2 cup green 1/2 teaspoon chili pepper
pepper strips
1 1/2 tablespoons 1 teaspoon salt
chili powder
2 1/2 tablespoons 1/2 teaspoon pepper
cayenne

1 1/2 cups chopped 1 teaspoon salt
condensed beef 1 cup rice
1 can Meat 2 cups milk
Balls

2 No. 2 cans (2 1/4 cups) tomatoes

Heat oil in large, heavy skillet. Add garlic and celery; cook till golden. Add 2 cups hot water and remaining ingredients except Meat Balls. Stir well and cover. Simmer 10 minutes. Then put rice mixture in 4-qt casserole. Cover and bake in moderate oven (350°) 35 to 40 minutes. Meat Balls: Combine 1 pound ground beef, 1/2 cup of fine, dry bread crumbs, 1 1/4 cups milk, 1 slightly beaten egg, 2 tablespoons chopped onion, 1 teaspoon salt, and 1/2 teaspoon pepper. Form into balls; brown in 2 tablespoons hot oil. Bake with rice mixture to complete cooking. Makes 8 to 10 servings.

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**Red-ribbon Cheese Casserole**

A real prize of a recipe. And in pretty, You'll feel proud to serve it when you entertain the girls for lunch or host ladies in for Sunday-night suppers—

2 1/2 cups 1 10 1/2-ounce packages elbow
packages elbow 4cups milk
macaroni 6 tomato slices
condensed 1/2 cup milk
soup
1/2 cup milk 12 thin slices
10 1/2- or 11-
ounces cheese
1/2 cup milk 2 cups soft bread
uncovered. Baked
1/2 cup milk

Cook macaroni in boiling, salted water (13/4 teaspoons salt per quart of water) until tender. Drain. Combine milk and soups. Heat. Mix with macaroni. Place in greased 13x9 1/2x1-inch baking dish. Alternate slices of cheese and tomato in it, strip down the center. Top with the rest of the cheese, then sprinkle with the buttered crumbs. Bake in moderate oven (350°) about 25 minutes. Makes 10 to 12 servings.

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**Chicken-Tuna Bake**

Hearty, but it looks dainty with its gay flower trim. So good, family and friends won't know you're economizing—

1 10 1/2- or 11-
ounce can package cut 1 10 1/2- or 11-
spaghetti 1 1/2 cups milk
2 tomatoes 6 tablespoons fat
1/2 cup chopped 2 6x2- or 7-
cream of onion 1/2 cup grated
6 tablespoons fat 11/2 or 7-
2 1/2 cups milk 1/2 cup grated
2 1/2 cups milk

Cook the spaghetti till tender in boiling, salted water (2 teaspoons salt per quart of water); drain. Cook the chopped onion and green pepper in hot 1/4 cup fat until tender. Blend in the flour. Slowly add the milk and cook over low heat until thick, stirring constantly. Stir in the cream of chicken soup, the chopped pimientos, and the blanched tuna. Pour into greased 3-quart casserole. Garnish with blanched almonds and flowers made of pimiento strips cut to resemble petals. Bake in moderate oven (350°) about 35 minutes. Before serving the casserole, put a sprig of parsley in center of each pimiento flower. Makes 8 to 10 servings.

---

**Oxtail Stew With Crescent Biscuits**

Be sure to bake an extra pan of biscuits to go with the stew. Pass a plate of crunchy RELISH—

2 1/2 pounds onions, 1 clove garlic, sliced
onion, cut in 1 teaspoon sage
1/2-inch lengths 1/2 teaspoon salt
Worcestershire sauce
1/2 cup enriched flour 1/4 teaspoon black pepper
ry flour
1 teaspoon sugar 1/2 cup sliced almonds
1/2 teaspoon celery 5 tablespoons butter
powder 1/2 cup diced tomatoes
2 teaspoon pepper 1/2 cup chopped green onion
4 white cloves 1 1/2 cups milk
1/4 cup fat 1/2 cup diced green onion
1 1/2 cups water 1 can (1/2 cups)
1 tablespoon salt 4 carrots, cut in
1 cup diced onion 1/2 cups milk
1 No. 303 can (2 2 1/2 cups milk
2 quarters) 1/2 cup grated
1 cup tomatoes cheese
1 tablespoon 12 thin slices
lemon juice bread
1/2 cup diced 2 6x2 or 7-
potatoes

Roll oxtail pieces in flour seasoned with salt and pepper. Brown in hot fat. Add water, onion, tomatoes, lemon juice, garlic, Worcestershire sauce, sugar, and other seasonings. Cover; simmer 2 hours. Add carrots and onions, simmer 15 minutes; then add diced tomatoes and continue simmering for 30 minutes more. Slowly stir 1 1/2 cups water into 6 tablespoons enriched flour to make a paste. Add to stew slowly; stir till thick. Transfer stew to 3-quart casserole. Top with biscuits made from 2 cups prepared according to packaging directions, rolled or patted 1/2-inch thick, and cut in crescent shapes, uncooked in hot oven (425°) 15 to 20 minutes or until biscuits are browned. Makes 8 servings.

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**Scotch Pork Pie**

You're in luck if you have pork left from Sunday's roast to "make over" into this savory dish—

3 cups cubed, 3/2 teaspoon sage
2 cups cooked pork
1/2 teaspoon sage
Dash pepper
1 1/2 cups chopped
Hot onion
1/2 cups milk
3 cups seasoned 4 unpeeled
onions, sliced, sliced
apples, sliced
1 1/2 tablespoons 1/2 teaspoon salt
mashed sweet
1 1/2 teaspoon salt
pimientos

Lightly brown pork, onion, and apples. Season with salt, sage, and pepper. Turn into 2-quart casserole. Pour gravy over; top with strips of sweet potatoes. Bake in moderate oven (350°) 35 minutes or until heated through. Makes 6 to 8 servings.
Party Pies

They're light and fluffy and not the least bit troublesome to make—a perfect dessert for a company dinner

BY AMY ALDEN

FLUFFY APRICOT PIE
shelled 8 apricot shell (make from mix)
cups dried apricots (1 lb.)
cups water
cups unflavored gelatin
cups cold water
egg yolks
cup granulated sugar
thsp. fresh, frozen, or canned lemon juice
tsp. salt
egg whites
cup granulated sugar
drops almond extract
cup heavy cream, whipped

Soak apricots in water 1 hr.; cook in same water, covered, 10 min. or until tender. Press apricots and juice through sieve; measure cup puree. Add gelatin to cold water; set aside. In top of double boiler, beat egg yolks; stir in sugar, lemon juice, salt and apricots. Cook over boiling water, stirring, about 5 min., until mixture just thickens. Add gelatin; stir until dissolved. Remove from heat. Beat egg whites till stiff; add cup sugar while beating stiff. Fold in hot mixture. Fold in hot mixture. Fold in hot mixture. Fold in hot mixture.

Four into baked pie shell; refrigerate in refrigerator to serve. Pile whipped cream around edge of pie.

LEMON CHIFFON PIE

Unbaked Graham-Cracker Crust
cups, unflavored gelatin
cup cold water
egg yolks, 1 cup granulated sugar
ground lemon peel
cup lemon juice
egg whites, 1 cup salt
cup granulated sugar
cup heavy cream, whipped

Add gelatin to water; set aside. Put pucks in double boiler; stir in cup sugar, lemon rind and juice. Cook, stirring, over boiling water 5 min. or till thickened. Add gelatin; stir until dissolved. Remove from heat. Beat egg whites and salt till they form peaks when beater is raised. Slowly add cup sugar while beating stiff. Fold in hot mixture.

Turn into graham-cracker shell; chill till set. To serve: Spread cream on pie. May be topped with blueberries, sliced strawberries or bananas.

CHOCOLATE MOUSSE PIE

Unbaked Graham-Cracker Crust
cup sweet chocolate pieces
cup egg yolks
tsp. rum
cup heavy cream

Melt chocolate pieces over hot water. Remove; beat in egg and yolks, one at a time. Add rum. Beat whites till they peak when beater is raised. Whip cup cream; fold into beaten whites with chocolate mixture. Spoon into shell. Refrigerate until well chilled. Top with cup cream, whipped; shave on chocolate.

ORANGE COCONUT PIE

Baked 8" pie shell
cup granulated sugar
cups all-purpose flour
cups cornstarch
tbsp. salt
cups boiling water
cup orange juice
cup grated orange rind
cup shredded coconut
cup egg whites
inflavored gelatin
cup cold water
egg yolks

cup sugar

Add gelatin to water; set aside. Scald cream in double boiler top. Beat yolks with fork; stir in salt, cup sugar. Slowly stir in scalded cream. Return mixture to double boiler; cook over hot, not boiling, water, stirring constantly, until smooth and as thick as custard sauce—about 5 min. Add softened gelatin; stir mixture until gelatin is dissolved. Pour into bowl; refrigerate until it mounds slightly. Beat egg whites quite stiff; slowly add cup sugar, beating until stiff. Fold into chilled custard with vanilla. Four into baked pie shell; refrigerate until set.

To serve: Just before serving, shave 1 sq. (1 oz.) chocolate with vegetable peeler, or sharp straight-edge knife. Sprinkle shavings over pie. Or spread top of pie with cup heavy cream, whipped, then shave shavings over cream.

LEMON CHIFFON PIE

Unbaked Graham-Cracker Crust
cups, unflavored gelatin
cup cold water
egg yolks, 1 cup granulated sugar
ground lemon peel
cup lemon juice
egg whites, 1 cup salt
cup granulated sugar
cup heavy cream, whipped

Add gelatin to water; set aside. Put pucks in double boiler; stir in cup sugar, lemon rind and juice. Cook, stirring, over boiling water 5 min. or till thickened. Add gelatin; stir until dissolved. Remove from heat. Beat egg whites and salt till they form peaks when beater is raised. Slowly add cup sugar while beating stiff. Fold in hot mixture.

Turn into graham-cracker shell; chill till set. To serve: Spread cream on pie. May be topped with blueberries, sliced strawberries or bananas.

CHOCOLATE MOUSSE PIE

Unbaked Graham-Cracker Crust
cup sweet chocolate pieces
cup egg yolks
tsp. rum
cup heavy cream

Melt chocolate pieces over hot water. Remove; beat in egg and yolks, one at a time. Add rum. Beat whites till they peak when beater is raised. Whip cup cream; fold into beaten whites with chocolate mixture. Spoon into shell. Refrigerate until well chilled. Top with cup cream, whipped; shave on chocolate.

ORANGE COCONUT PIE

Baked 8" pie shell
cup granulated sugar
cups all-purpose flour
cups cornstarch
tbsp. salt
cups boiling water
cup orange juice
cup grated orange rind
cup shredded coconut
cup egg whites
inflavored gelatin
cup cold water
egg yolks

cup sugar

Add gelatin to water; set aside. Scald cream in double boiler top. Beat yolks with fork; stir in salt, cup sugar. Slowly stir in scalded cream. Return mixture to double boiler; cook over hot, not boiling, water, stirring constantly, until smooth and as thick as custard sauce—about 5 min. Add softened gelatin; stir mixture until gelatin is dissolved. Pour into bowl; refrigerate until it mounds slightly. Beat egg whites quite stiff; slowly add cup sugar, beating until stiff. Fold into chilled custard with vanilla. Four into baked pie shell; refrigerate until set.

To serve: Just before serving, shave 1 sq. (1 oz.) chocolate with vegetable peeler, or sharp straight-edge knife. Sprinkle shavings over pie. Or spread top of pie with cup heavy cream, whipped, then shave shavings over cream.

LEMON CHIFFON PIE

Unbaked Graham-Cracker Crust
cups, unflavored gelatin
cup cold water
egg yolks, 1 cup granulated sugar
ground lemon peel
cup lemon juice
egg whites, 1 cup salt
cup granulated sugar
cup heavy cream, whipped

Add gelatin to water; set aside. Put pucks in double boiler; stir in cup sugar, lemon rind and juice. Cook, stirring, over boiling water 5 min. or till thickened. Add gelatin; stir until dissolved. Remove from heat. Beat egg whites and salt till they form peaks when beater is raised. Slowly add cup sugar while beating stiff. Fold in hot mixture.

Turn into graham-cracker shell; chill till set. To serve: Spread cream on pie. May be topped with blueberries, sliced strawberries or bananas.

CHOCOLATE MOUSSE PIE

Unbaked Graham-Cracker Crust
cup sweet chocolate pieces
cup egg yolks
tsp. rum
cup heavy cream

Melt chocolate pieces over hot water. Remove; beat in egg and yolks, one at a time. Add rum. Beat whites till they peak when beater is raised. Whip cup cream; fold into beaten whites with chocolate mixture. Spoon into shell. Refrigerate until well chilled. Top with cup cream, whipped; shave on chocolate.

ORANGE COCONUT PIE

Baked 8" pie shell
cup granulated sugar
cups all-purpose flour
cups cornstarch
tbsp. salt
cups boiling water
cup orange juice
cup grated orange rind
cup shredded coconut
cup egg whites
inflavored gelatin
cup cold water
egg yolks

cup sugar

Add gelatin to water; set aside. Scald cream in double boiler top. Beat yolks with fork; stir in salt, cup sugar. Slowly stir in scalded cream. Return mixture to double boiler; cook over hot, not boiling, water, stirring constantly, until smooth and as thick as custard sauce—about 5 min. Add softened gelatin; stir mixture until gelatin is dissolved. Pour into bowl; refrigerate until it mounds slightly. Beat egg whites quite stiff; slowly add cup sugar, beating until stiff. Fold into chilled custard with vanilla. Four into baked pie shell; refrigerate until set.

To serve: Just before serving, shave 1 sq. (1 oz.) chocolate with vegetable peeler, or sharp straight-edge knife. Sprinkle shavings over pie. Or spread top of pie with cup heavy cream, whipped, then shave shavings over cream.

LEMON CHIFFON PIE

Unbaked Graham-Cracker Crust
cups, unflavored gelatin
cup cold water
egg yolks, 1 cup granulated sugar
ground lemon peel
cup lemon juice
egg whites, 1 cup salt
cup granulated sugar
cup heavy cream, whipped

Add gelatin to water; set aside. Put pucks in double boiler; stir in cup sugar, lemon rind and juice. Cook, stirring, over boiling water 5 min. or till thickened. Add gelatin; stir until dissolved. Remove from heat. Beat egg whites and salt till they form peaks when beater is raised. Slowly add cup sugar while beating stiff. Fold in hot mixture.

Turn into graham-cracker shell; chill till set. To serve: Spread cream on pie. May be topped with blueberries, sliced strawberries or bananas.

CHOCOLATE MOUSSE PIE

Unbaked Graham-Cracker Crust
cup sweet chocolate pieces
cup egg yolks
tsp. rum
cup heavy cream

Melt chocolate pieces over hot water. Remove; beat in egg and yolks, one at a time. Add rum. Beat whites till they peak when beater is raised. Whip cup cream; fold into beaten whites with chocolate mixture. Spoon into shell. Refrigerate until well chilled. Top with cup cream, whipped; shave on chocolate.
GOLDEN DATE CAKE

Rich... Moist... Fine-textured
(RECIPE PERFECTED FOR GOLD MEDAL FLOUR)

FOR SUCCESS—do these first:
1. Have ingredients room temperature (70° to 75°). In hot weather, use milk and eggs directly from refrigerator.
2. Preheat oven 350° (moderate).
3. Grease generously and dust with flour 2 round layer pans, 8 or 9 x 1 1/2 inches, or one oblong pan, 13 x 9 1/2 x 2-inches.
4. Measure level for accuracy with standard measuring cups and spoons.
5. Sift GOLD MEDAL Flour, then spoon lightly into cup and level off. Do not pack.

Sift together:
- 2 1/2 cups (2 cups plus 2 tbsp.) sifted GOLD MEDAL Flour
- 1 1/2 cups sugar
- 3 tsp. double-action baking powder
- 1 tsp. salt

Add:
- 1 1/2 tsp. vanilla
- 1/2 cup Crisco
- 1 cup milk

Beat vigorously with spoon for 3 minutes by clock (about 150 strokes per minute). You may rest a moment when beating by hand; just count actual beating time or strokes. Or mix with electric mixer on medium speed (middle of dial) for 2 minutes. Scrape sides and bottom of bowl constantly.

Pour into prepared pans or pan. Bake in moderate oven (350°) or until top springs back when lightly touched. When cake is cool, frost with Fresh Orange Icing (recipe below).

FRESH ORANGE ICING

For layer cakes: Blend together 3 cups sifted confectioners' sugar and 1/3 cup soft Crisco. Stir in 3 tbsp. orange juice and 1 1/2 tbsp. coarsely grated orange rind.

For oblong cakes: Use 2 cups sifted confectioners' sugar, 1/4 cup Crisco, 2 tbsp. orange juice and 1 tbsp. orange rind.

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SCALLOPED CABBAGE

1 3/4 lbs. coarsely shredded cabbage
1/2 cup chopped onion
1/2 cup chopped, seeded green pepper
1/2 cup catchup
1/2 cup water (use 1/2 cup as needed)
1/4 cup uncooked rolled oats
1/4 cup uncooked rolled oats
1/2 cup finely chopped celery
1/2 cup finely chopped green pepper
1/2 teasp. pepper
1/2 teasp. salt
1/2 teasp. dry mustard
1/4 cup grated cheese

In a saucepan, add crumb mixture and mix well. Pack firmly into 4-1/2 x 6" pan, fitted with two adjustable heads, etched scale and paper guide.

Grease, to 5 individual casserole dishes. Arrange layers of cabbage and cheese sauce. Melt 1/2 tblsp. flour in pan; add crumb mixture. Stir In grated cheese. Taste; add more seasonings, if needed.

Pour into pan; sprinkle crumbs, then nuts. Strain. Stir In lemon rind. Pour into pan; sprinkle with reserved crumbs, then nuts. Bake in moderate oven of 350°F. 35 min.; then cool in oven 1 hr. Chill. Remove from pan. Makes 10-12 servings.

Cheese Cake

4 eggs
1 cup granulated sugar
1/2 cup lemon juice
1/2 cup melted butter or margarine
1/2 cup flour
3/4 teasp. baking powder
1 teasp. lemon rind
1/4 cup chopped walnuts

Beat eggs light; beat in 1 cup sugar slowly. Add next 3 ingredients; beat until just tender. Mean-while, melt 1/2 tblsp. butter in saucepan. Stir in flour, salt and mustard. Drain cabbage, saving 1/4 cup of liquid. To liquid, add milk; slowly stir into butter-and-flour mixture. Cook stirring, until thickened. Stir in grated cheese. Taste; add more seasonings, if needed. Grease 4 to 5 individual baking dishes. Add equal parts of cabbage and cheese sauce. Melt 1/2 tblsp. butter in saucepan; add crumbs, and toss until well mixed. Sprinkle thickly over top. Chill. Half an hour before supper, start baking at 350°F. Moderate for 20 to 30 min., or until bubbling hot and nicely browned. Makes 4 to 5 good-size individual casseroles.

Cheese Cake

1 1/2 cups fine switchback crumbs
1/2 cup granulated sugar
1/2 cup melted butter or margarine
4 eggs
1 cup grated cheese
1/2 lb. ground cured ham
1/2 lb. ground veal or lean beef
1/2 lb. processed American cheese
1/2 cup shredded cheese
1/2 cup uncooked rolled oats
1/2 cup chopped celery
1/2 cup flour
1/2 cup water drained from cabbage
1/2 cup undiluted evaporated milk or top milk
1/2 cup grated cheese

In a mixing bowl, combine ingredients in large bowl; mix well. Pack firmly Into greased 8"x8"x2" pan. Chill.

In a saucepan, add crumb mixture and mix well. Pack firmly into 4-1/2 x 6" pan, fitted with two adjustable heads, etched scale and paper guide.

Grease, to 5 individual casserole dishes. Arrange layers of cabbage and cheese sauce. Melt 1/2 tblsp. flour in pan; add crumb mixture. Stir In grated cheese. Taste; add more seasonings, if needed.

Pour into pan; sprinkle crumbs, then nuts. Strain. Stir In lemon rind. Pour into pan; sprinkle with reserved crumbs, then nuts. Bake in moderate oven of 350°F. 1 hr.; turn off heat; open oven door; let cake cool in oven 1 hr. Chill. Remove from pan. Makes 10-12 servings.

FOR FAMILY: For 4-6, make 1 recipe, in "8" pie plate. Bake at 350°F. 30 min.; then cool in oven 1 hr. Serve in wedges.
APRICOT-FRICE MOLD
Wash 1 package dried apricots. Place in a saucepan and add 2 1/2 cups water. Boil 10 minutes. Cover and simmer slowly for 15 minutes. Reserve 12 cooked apricots for garnishing. Sofen 1 envelope unflavored gelatin in 2 tablespoons cold water for 5 minutes. Dissolve the gelatin in 1/2 cup apricot juice; add 1/2 cup sugar and stir until dissolved. Cool. Purée the remaining apricots and juice through food mill or sieve. Add gelatin mixture; 4 slices pineapple, cut up; 1 cup heavy cream, whipped; 2 cups cooked rice; 1 teaspoon almond flavoring, and mix all together well. Pour the mixture into a 6-cup mold. Chill until firm. Turn it out on a platter and garnish with apricot halves and sprigs of mint.

we have parsley squares in our consommé and a tasty cracker to eat with it.

CONSOVMÉ—PARSLEY SQUARES
Beat 1 egg. Add a pinch of salt, 1 teaspoon cold water or milk and 2 tablespoons flour, 3/4 cup mayonnaise. Mix with a fork. Heat 1 teaspoon butter or margarine is small 6" skillet. Pour in the egg mixture. Cook on one side like a thin omelet, without stirring. When curled at the edges, turn and cool 10 minutes. Cut into 3/4" squares. Put a few squares in each soup cup. Pour hot consommé over them. They float!

GARLIC-BUTTERED WAFFERS
Brush 1 clove garlic into 3 tablespoons butter. Heat until melted. Spread on 12 toasted wheat waffles. Heat in a moderately hot oven, 350° F, 15-20 minutes. Have them hot. They're hard going if you hate a cold one.

Halibut and the broiler. One of the first ways to cook a fish steak—not only halibut, but salmon and all the firm fish that isn't start to come apart if you look at it—broiling. Small fish stand up, too, as smelt and perch and their close relatives. But the older fish are tops under this treatment. Be sure to have your fish done. All-cooked fish is worse than nothing. If you've ever cut into one, you'll know what I mean. But here is the way to fix up a fishinner that you'll really like, and so will the family and guests. And speaking of such, but don't have to keep yourself to only two sides; have as many as you need. I never could abide stringiness. Doesn't get you anywhere except to a reputation you don't want.

BROILED HALIBUT
Select two 1-lb pieces of halibut, weighing about 1 1/2 pounds each. Cut the steaks in half and take out the round center bone with the kitchen shears. Season the fish with salt and pepper and dust with paprika, but sparingly. Spread 1 1/2 teaspoons butter or margarine on each half and put the fish steaks on a greased preheated broiler pan, 4" to 5" away from the heat. That doesn't mean out in the pantry. Only not too close to the broiler. Broil about 5 minutes, until the fish is half done. (Brush with more butter or margarine occasionally during broiling and squeeze a little lemon juice over the fish.) Turn the fish, season as before, finish broiling until flesh is white and done—about 5 minutes more.

A word about fish sauces. You all know that often it's the sauce that makes the dish, but more often it's the sauce that makes the fish taste so good. For fish steaks can be a dry and rather tasteless dish without a good sauce. In an effort to make more friends for fish, I've included several sauces, any one of which would be good with your halibut steaks.

Lemon-Butter Sauce is, of course, one of the best ones, but it can be varied by the addition of finely chopped parsley, chives, tarragon or dill, or a touch of curry, turmeric or garlic. Hollandaise sauce is good, too—particularly on halibut.

Some fish sauces, such as these two, are better if you serve them cold. Hot fish, cold sauce. And let folks help themselves.

Fisherman's Sauce. Mix 1/2 cup thick sour cream, 1/2 cup mayonnaise, 2 teaspoons lemon juice, 2 tablespoons dill sauce, a good dash of Tabasco sauce and a pinch of marjoram.

Snappy Sauce. To 1/2 cup mayonnaise, add 2 teaspoons prepared mustard, 1/2 teaspoon salt, a dash of black pepper and 1 dash of cayenne. Beat, not only to mix but to make it smooth and slick as a kitten's ear.

FRENCH-FRIED POTATO BALLS
You will need 7 pounds of potatoes to cut potato balls for six. Cut out balls with a melon-ball cutter. Soak the potato balls in ice water 1 hour. Drain. Dry between paper towels and wrap in a clean towel and store in the coldest part of the refrigerator (not freezing compartment) for half an hour until frying time. Place the potatoes in a frying basket or sieve, immerse in deep hot fat, 320° F, turning potatoes with a long-handled fork until the potatoes are light brown and cooked through—about 15 minutes. Do not fry too many at a time. Drain on paper towels. Sprinkle with salt. Keep warm in the oven while the next batch is frying. Bake scraps and pieces left over from cutting balls and save them for creaming another day. Only let it be next day. From now on, potatoes don't improve by too long waiting.

Not out of the cellar. One thing I've often pondered about in the few spare moments of my life, and that is the English language with particular attention to spelling. Now I am not too expert, as the years roll by, on spelling. For any who are afflicted as I am with "spellitics," take the word cellar. I know the place where the coalbin is is spelled with a "t". Goods Ltd., not "g". But does anyone know how to spell that cell? Glass salt basinry on the dining table? Out upon the whole thing, I am going to say something, about salt. And salt in a different way, too, and is coming out of a box or the kitchen shelf. For salt breads are wonderful with soup, perfect with the salad course, and real nice any time and anywhere.

SALT STICKS
Soften 1 package yeast, compressed or dry, in 1/2 cup lukewarm water. Put 1 1/2 cups additional lukewarm water in a bowl and add 1 tablespoon sugar, 1 teaspoon salt, 2 tablespoons caraway seed and 3 tablespoons soda.
CRAB LOUIS
Mix 1 tablespoon prepared horseradish, 1/2 cup chili sauce, 2 tablespoons chopped green pepper, 1 tablespoon chopped sour pickles, 1 tablespoon chopped scallion or green onion, 1 tablespoon lemon juice and 1/2 cup mayonnaise. Season with salt and pepper and a dash of Worcestershire sauce. Serve on chilled cooked fresh or canned crab meat. (Remember to pick it over well on a search for the small flexible bones.) Or mix the crab meat with the sauce if you like and serve on lettuce. This is divine—fuss-rich—served in small avocado halves or scooped-out tomato cups.

CURRIED CRAB IN PEPPER SHELLS
Cut 4 green peppers into halves lengthwise. Remove seeds; cover peppers with boiling salted water and parboil for 5 minutes. Drain. Combine 2 cups cooked fresh or canned crab meat (pick it over to be sure you've got out all the small bones), 2 slightly beaten eggs, 1/2 cup soft bread crumbs, 1 tablespoon chopped green onion, 2 tablespoons butter or margarine, 1/2 cup chopped lemon juice, 1 tablespoon curry powder, 1/4 teaspoon salt, dash of pepper, 1/2 tablespoons lemon juice, 3 tablespoon butter or margarine and 1 teaspoon grated onion. Remove skin and bones from the contents of a 7-ounce can of salmon—or 1/2 pound cooked fresh salmon. Flake into large pieces and stir into potatoes. Refill potato shells. Bake 20 minutes in a moderate oven, 350°F., until well heated through.

SALMON-STUFFED POTATOES
Bake 4 large scrawled baking potatoes in a hot oven, 400°F., 1 hour or until done through. Cut in half lengthwise; scoop out potatoes, taking care not to break the skins. Mash the potatoes well, blend in 1/2 cup hot milk which has been mixed with 1 slightly beaten egg yolk. Add 1 teaspoon salt, dash of pepper, 1/2 tablespoons lemon juice, 3 tablespoons butter or margarine and 1 teaspoon grated onion. Remove skin and bones from the contents of a 7-ounce can of salmon—or 1/2 pound cooked fresh salmon. Flake into large pieces and stir into potatoes. Refill potato shells. Bake 20 minutes in a moderate oven, 350°F., until well heated through.

APPLE-PASTRY
Sift 2 cups flour with sugar and 3/4 teaspoon salt. Rub in shortening until the mixture is the consistency of fine meal. Add 1/2 cup cold water, mix to form into a pliable dough. Roll out to a thickness of 1/8 inch and line a pastry pan. Prick the bottom of the pastry with a fork and bake until golden brown. Cool, then spread with apple preserves. Cut in squares and let cool. Serve with cream.

CHOCOLATE CAKE
Mix 1 3/4 cups sifted cake flour, 3/4 cup sugar, 1 1/2 teaspoons baking powder, 1/4 teaspoon salt, and 1/2 cup butter. Beat until smooth, add 2 eggs, 1/2 cup milk, and 1 teaspoon vanilla. Beat until well blended. Pour into a greased and floured 9 by 1 1/2 inch tube pan. Bake in a preheated moderate oven, 325°F., 45 minutes. Unmold cake and frost with any of the following:

1. Powdered sugar
2. Cream cheese frosting
3. Chocolate frosting

APPLE TART
$2.75

Slice and serve with any of the above frostings.
WASTE CITY

Stir-N-Roll Tuna Roll-Ups

Makes 9 Rolls. Delicious Tuna Flakes in Stir-N-Roll Biscuit Blankets

Preheat oven to 450°.

Mix together:
- 2 cups sifted GOLD MEDAL Flour
- 1/2 tsp. Double-acting baking powder
- 1 tsp. salt

Pour into a measuring cup (but don't stir together)...
- 3/4 cup WESSON OIL
- 1/2 cup milk

Then, pour all in once into the flour.

Stir with a fork, until mixture cleans sides of bowl and stands up into a ball. Smooth by kneading dough about 10 minutes without additional flour. Place the dough between 2 sheets of waxed paper (-1/20 square). Roll out until dough reaches edges of paper. Peel off top paper. Cut dough into 9 squares.

Spread over each square... 2 tbsp. Tuna Filling (recipe below)

Roll up each square as for jelly roll. Place sealed-side-down on ungreased cookie sheet. Bake 10 to 15 minutes in hot oven (450°).

Serve with hot Celery, Mushroom or Chicken Sauce. (Bring to boil over low heat, stirring constantly, one 10 oz. can condensed Cream of Celery, Mushroom or Chicken soup, 2 tbsp. chopped parsley, 1 tbsp. minced celery. Garnish with parsley or paprika. Serves 6 to 9.)

TUNA FILLING

Mix together:
- 1 cup tuna, flaked (about 6 1/2oz. can CHICKEN of the SEA Brand. **)
- 1/4 cup minced celery
- 1 egg, unbeaten

ORIGANAL TOLL HOUSE COOKIE RECIPE

Blend 1/4 cup butter (or shortening) with 6 tbs. granulated sugar and 6 tbs. brown sugar. Add 1 egg beaten whole. Add 1/2 tsp. soda, 1 1/2 cups sifted flour and 1/2 tsp. salt which have been mixed together. Add a few drops of hot water. Blend well. Add 1/2 cup chopped nuts and contents of 1 bag Nestle's Semi-Sweet Chocolate Morsels. Add 1/2 tsp. vanilla. Drop by half-teaspoons on greased cookie sheet.

BAKE at 375° F. TIME: 10-12 min. YIELD: 50 cookies

A four-star lunch for a cold March day. Piping-hot tongue mouse served with an extra-special white-raisin sauce; asparagus and cooked carrot salad topped with Thousand Island dressing; and for that dainty-touch, rolled-water-crees sandwiches.

DUBLIN

Telegraph

KILMAINHAM, DUBLIN

TALK OF THE TOWN

Merchants

TEXTILE AND WASTE

per Merchants
LIVING on the coast as we do, there's always a great variety of fish to choose from at all seasons of the year. Everyone is proud of their local dishes, and we are no exception. Many of our favorites can be local di he .. , and lIe are no exception. Man} of our fayorite .. can lit' ... on 11 ... (pirk it ovt' ... shell- ... r, ... 3 tablespoons lemon juice, ... and reh' ... a 1 tablespoon ... levo; ... ... 6 tablespoons lemon ... a drain. Combine 2 cups cooked fresh ... and 1 tablespoon chopped onion, 2 tablespoons flour or margarine, melted, 2 tablespoons lemon juice, ... set into a hot oven, 350° ... to make 3 4 tablespoons butter or margarine. Bake in a hot oven, 400° F., for 10 minutes. EVERYONE with even a sketchy knowledge of geography associates salmon—the king of all fish—with the Northwest. We can't all buy fresh or frozen salmon, but mighty fine ones can be created from canned salmon for very little money. Here are two good canned-salmon specialties from Arvela's collection:

WASHINGTON SURPRISE FRITTERS
Add 1/2 cup milk and 2 tablespoons melted butter or margarine to 2 eggs, well beaten. Sift together 1 cup flour, 1 teaspoon baking powder, 1 teaspoon salt and 1/2 teaspoon paprika. Add to the egg mixture and mix well. Stir in 1 cup canned whole-kernel corn, well-drained, and 1 cup canned or fresh boiled salmon (first removing any large bones and skin and breaking into pieces). Drop fritter batter by spoonfuls into deep fat, heated to 375°F., and fry until golden brown. Lift out and drain on paper towel. Serve with egg sauce made this way. To 1/4 cups thick cream sauce, add 2 teaspoons minced onion, 1 tablespoon chopped parsley and 1 hard-cooked egg, sliced. Make this before you fry the fritters. Reheat and serve with them.

SALMON-STUFFED POTAUGOS
Bake 4 large scrubbled baking potatoes in a hot oven, 400°F., 1 hour or until done through. Coat in half lengthwise; scoop out potatoes, taking care not to break the sheets. Mash the potatoes well, blend in 1/2 cup hot milk—which has been mixed with 1 slightly beaten egg yolk. Add 1 teaspoon salt, dash of pepper, 1/2 tablespoons lemon juice, 3 tablespoons butter or margarine and 1 teaspoon grated onion. Remove skin and bones from the contents of a 7ounce can of salmon—or 1/2 pound cooked fresh salmon. Flake into large pieces and set into potatoes. Refill potato shells. Bake 20 minutes in a moderate oven, 350°F., until well heated through.

FISH and CHIPS, originally an English dish, is popular fare in Seattle sea-food restaurants. Dick and Arvela often used to order this from a local restaurant to “take out” until she learned how to make the thin batter that ties to a delicious, golden crispness, keeping the thin strips of fish moist within. Delectable eating! FISH and CHIPS
Preheat oven for 400°F. Place a baking sheet on bottom shelf. Cut 1 pound haddock, rounder or cod fillets into 1” x 1/2” strips. Sift together 1 cup flour, 1 1/2 teaspoons salt, 1 teaspoon poultry seasoning and 1 teaspoon pepper. Roll fish strips in the flour mixture. Beat 1 egg well and add enough milk to the flour mixture to make 1/2 cup liquid. Add 1 tablespoon melted bacon fat or shortening or salad oil. Add liquid to the reserved flour mixture and stir together. Dip fish strips in batter. Fry in at least 2” hot fat, 375°F., until golden brown—about 3-5 minutes. Test for doneness by breaking apart 1 strip. Serve with French fries or potato chips.

A COLLECTION of Northwest favorites would not be complete without an apple and a pear dessert from the great orchard section of Washington and Oregon. Here are two that we think are tops:

BAKED CHOCOLATE-MINT PEARS
Wash, peel thinly, cut in half and core 6 ripe winter pears. Arrange them cut side up in a baking dish. Sprinkle with the fillings of 1 lemon; then sprinkle the pears sugar on each pear. Add a little water—about 1 cups—to the baking dish and bake in moderately hot oven, 375°F., 30—45 minutes or until the pears are tender, covering in the last 20 minutes. Just before removing from the oven, put a chocolate covered peppermint pattie in the core cavity of each pear half. Cover and let stand in the turned-off oven for a minute or so until the chocolate shells are easier to thin than making chocolate sauce and so good.

APPLE-PASTRY SQUARES
Sift 2 cups flour with 2 tablespoons sugar and 1/2 teaspoon salt. Cut in 3/4 cup butter or cream cheese with a pastry blender. No liquid is needed, but be sure the cheese is worked in well. Put the dough in the refrigerator to chill while you slice and dice 3 pounds apples. When the apples are ready, divide the dough in half. Roll out half the dough thinly on a lightly floured board or pastry cloth to fit into a pan 12” x 71/2”. Sprinkle 1/4 cup packaged dry bread crumbs over the dough. Lay the apple slices on the pastry, overlapping them an inch or so. Sprinkle with 1 teaspoon cinnamon. Mixture mixed with 1/2 cup sugar. Roll out the remaining pastry dough and fit it over the apples, cutting the edges in the top crust and sealing the edges. Brush the top crust with milk or cream. Sprinkle with 1/2 cup brown sugar. Bake at 375°F. in a hot oven, 45-55 minutes. Reduce heat to moderately low, 325°F., and bake 30—40 minutes longer until the apples are tender and crust is golden brown. Cut into squares and serve warm with or without cream. Serves 8.
For adent card players the game’s the thing, but there’s no discounting the lunch that precedes a cozy session of bridge or canasta. Here’s a luncheon menu that will meet with everyone’s approval, I hope. It’s delicious to taste, pretty to look at, and, of paramount importance, it isn’t loaded with calories. After all, card playing is a sedentary business, and though you want to win the game you don’t want extra pounds added as a dividend.

STIR-N-ROLL TUNA ROLL-UPS

Makes 9 Rolls: Delicious Tuna Flakes in STIR-N-ROLL Biscuit Blankets

Preheat oven to 450°.

Sift together:
2 c. sifted GOLD MEDAL flour
2 tsp. double-acting baking powder
1 tsp. salt
1/2 c. milk

Beat, pour into a measuring cup (but don’t stir together) . . . 1/2 c. WESSON OIL

Roll up each square as for jelly roll. Place seasoned side-down on ungreased cookie sheet. Bake 10 to 15 minutes in hot oven (450°).

TURCCAN.

KILMAINHAM, DUBLIN

TELEPHONE 76671
W H I T E - R A I S I N S A U C E

The first step is to cover 1/2 pound stoned almonds with boiling water, let stand in it 10 minutes and drain. While still warm, cover with 2 cups chicken bouillon, 1 tablespoon butter or margarine and the grated rind of 1 orange. A little sherry may be added if you like. Bring to a boil and stir in 1 tablespoon cornstarch mixed with a little water and boil 1 minute. Do this the day before so that the raisins will absorb enough liquid to become plump and round. Before serving add the slivered almonds and cayenne.

A S P A R A G U S - A N D - C A R R O T S A L A D

Peel carrots and cut them into long, slender strips. Boil in salted water until barely tender, drain and store in refrigerator. The asparagus can be fresh, frozen or canned. Bring to a boil and stir in 1 tablespoon cornstarch mixed with a little water and boil 1 minute. Do the same the day before so that the asparagus will absorb enough liquid to become plump and round. Before serving, add the long strips and cayenne.

T O N G U E M O U S S E

Get a smoked beef tongue weighing 4 to 5 pounds. If it comes sealed in a transparent plastic material, cook it according to directions on the package, but give it 15 minutes extra, because we want it to be very tender. This type of tongue I have never found to be too salty. If the tongue isn’t specially wrapped, carefully wash it under running water and make sure of nothing soaking in it, cold water to remove some of the salt. Cover with cold water, bring to a boil and simmer until tender—about 1 hour to the pound. When done, cool in brine and remove skin, roots and all fat.

Cut into chunks and run through finest blade of meat grinder three times. Melt 3 tablespoons butter or margarine, blend in 1 tablespoon flour and add 2 1/2 cups milk. Cool tongue thick and bubbling, stirring constantly. Pour over ground tongue and beat until well blended. Add 1 1/2 cups fine bread crumbs, 3 beaten egg yolks, 1/4 teaspoon salt, 1/2 teaspoon white pepper, 1/4 teaspoon nutmeg, 1/2 teaspoon paprika and 1 teaspoon sugar. Work with your hands until mixture is very smooth. If you don’t want to get your hands messy you can use a spoon, but hands do the best job. Beat 3 egg whites until stiff and fold them into the mixture until thoroughly blended.

Grease glass custard cups or a loaf-shaped oven-dish. Fill with the tongue and insert a silver knife many times to remove all air bubbles. I suggest you can see what you are doing and know where to poke the knife. Set molds or mold in a pan of hot water and bake in a moderately slow oven—325°F.—until firm to the touch. This takes about 45 minutes for the small molds and 1 hour for the large. The tongue can be prepared for the oven the day before. To serve, turn molds out on plates or a serving platter and spoon over them the white-raising sauce.

T H O U S A N D I S L A N D D E S S I N G I N G

To 1 1/2 cups mayonnaise, add 1/2 cup chili sauce, 6 tablespoons finely chopped sweet pickles, 5 tablespoons finely chopped onion or shives, 1/2 teaspoons prepared horseradish, 1 tablespoon and 1 teaspoon Worcestershire sauce, 1/2 tablespoons paprika and a few drops garlic juice. Beat to a thick consistency. To the plate, turn a large, thin aperitif glass and turn the filling in. Mousse can be prepared the day before and frozen. To serve, let it stand at room temperature about 1 hour before serving time.

R O L L E D W A T E R - C R E S S S A N D W I C H E S

For 24 sandwiches, one bread that is very fresh and spongy in texture. The first-textured breads are delicious, but they don’t roll successfully. Sше quite thin, but not so thin as for tea sandwiches, and remove crusts. Cream together equal quantities of butter or margarine and cream cheese and mix in a lot of finely chopped water cress. I’m not specifying quantities here, but use enough water cress to make the mixture quite green. Add salt to taste. Spread generously on slices of bread, being sure to cover entire surface, roll tightly and slip a strip of butter or margarine on the outside. This is the simplest way to serve and is suggested for lemon and 1 1/2 tablespoons. The butter or margarine and cream cheese will harden when cold and there’ll be no danger of the sandwiches’ unrolling.

R A S P B E R R Y - L E M O N M I L K S H E R B E T

Thaw 2 packages frozen raspberries and press through a fine sieve, or give them a little buzzing in an electric blender and then press through sieve. The blender will efficiently pulverize the seeds, so an especially fine sieve should be used in this case. Add 3 cups milk, the juice of 2 lemons and 1 cup sweetened condensed milk, and beat with rotary beater until thoroughly blended. Pour into freezing tray and freeze, stirring occasionally to prevent the formation of ice crystals. The mixture is merely the prelude to the game, a pleasant pastime to the success of a bridge luncheon. The meal is merely the prelude to the game, a pleasant pastime to the success of a bridge luncheon. The meal
THEinkerweds the spud and wins first prize in this week's Give 'n' Take recipe exchange contest. Miss E. Mollner of Ridgedwood, N. Y., receives a $5 check for her.

POTATO DOUGHNUTS—gather 3 cups all-purpose flour, 4 teaspoons baking powder, 1 teaspoon salt, 3/4 teaspoon nutmeg, and 1/4 teaspoon white pepper. Gradually add 1 cup sugar to 2 well-beaten eggs, beating until light; add 1/2 cup butter, creamed; add 1 cup mashed potatoes; add flour mixture alternately with 1 cup milk, stirring until ingredients are just combined. Turn out on floured board and shape into 1 1/2-inch thick rolls and cut with floured doughnut cutter. Fry in hot, deep fat; about 30 seconds each side. Serve hot.

CORN CUSTARD—Beat 3 eggs slightly and add 1 1/2 cups milk. Beat sugar, 1 1/2 cups flour, and 1 teaspoon salt together. Bake in custard pans in a 350-degree oven about 1 hour. Serve with cream and lemon juice.

SEVEN MAIN DISHES:

FOR DINNER:

Monday—DELUXE DINNER PATTIES:
1 lb. ground beef
2 teaspoons salt
2 tablespoons chopped onion
Mix cut into very thin slices. (it has been tested by Janet Cooke)—Mix and sift together:

POPCORN, of Staten Island, wins $5 second prize for her—

TOFFEE TOPPING—Combine 2 tablespoons brown sugar, 1 cup water, 2 tablespoons light corn syrup, 2 tablespoons dark corn syrup and 1 teaspoon salt in a heavy saucepan. Cook over low heat without stirring to 244 degrees or until corn forms when a little of the mixture is dropped in cold water. Stir in 2 tablespoons butter, then 1/2 cup whipped cream and 1 teaspoon rum extract. Cool; fold in 1/2 cup chopped nuts. Chill. Yield about 1 1/2 cups. Six servings.

THIRD PRIZE OF $2 goes to Mrs. J. Michniks, of Danbury, Conn., for her—

CORN BREAD—Beat 3 eggs slightly and add 1 cup white flour, 1 1/2 cups milk, and 1 teaspoon salt or baking powder. Bake in custard pans in a 350-degree oven about 1 hour. Serve with cream and lemon juice.

TUESDAY—SAUSAGE PIE:
Crust:
1 cup sifted flour
1 1/2 teaspoons baking powder
3/4 teaspoon salt
3 tablespoons shortening
1/2 cup milk
To make crust, sift baking powder and salt with flour. Cut in shortening until mixture resembles corn meal; add milk. Shape into a roll on a lightly-floured board to a diameter of 6 inches. Piece in 4 pieces; shape into 1 1/2-inch thick patties. Bake at 450 degrees F. for about 15 minutes. Saute in hot, deep fat, about 10 minutes on each side until crusty brown. Serve with gravy and fresh vegetables.

Filling:
4 lb. pork sausage links
1 No. can tomatoes
3/4 clove garlic
1/2 teaspoon basil
1/4 teaspoon pepper
1 cup grated cheese
Bake meat, sifd baking powder and salt with flour. Cut in sausage, then add ground garlic, roll cut on a lightly-floured board to a diameter of 6 inches. Piece in 4 pieces and shape into 1 1/2-inch thick patties. Bake at 450 degrees F. for about 15 minutes. Serve on macaroni or spaghetti or fluffy rice. Serve 4.
Root Vegetables, Simple to Cook, Are Plentiful and Low in Cost

By SALLY DIXON WIENER

Root vegetables, the wholesome staples of the winter world, are a symbol of the good things in life: they are in good supply this year. Adding to this is the important fact that they are extremely low in cost and nutritious. We simply encourage you to eat them again.

Fenlon's among the versatile vegetables are turnips—both the white and the yellow (rutabagas)—beets, carrots and parsnips. Salsify, or oyster plant, and celery are good. Smaller, but equally nourishing, are asparagus, radishes, mustard greens, and lettuce, plus onions, which the Americans call “garden potatoes.”

For the best flavor and food value, cooking them just tender in boiling water and covering them until done helps to keep cooking time to a minimum. A half-teaspoon of salt added to the water will also make all your turnips a vegetable delight. Skins might be left on unless you prefer to peel them. If these are paren, they should be pared thinly.

Varieties of vegetables for the garden vary according to the soil, the climate, and the expertise of the grower. Research is included in a booklet, "Root Vegetables in Every-day Life," which can be obtained at a nominal cost from the U.S. Department of Agriculture, Office of Human Nutrition and Home Economics, Washington, D.C.

Vegetables Also from Canada

Root vegetables which may be served in a great many ways require little preparation. They are grown in Canada, and are in demand in many countries, are coming to the New York market now from several regions. The carrots, beets, parsnips and turnips are from New Jersey and Pennsylvania, and the celery and potatoes are available from Canada. Some new varieties of root vegetables are in development in Canada. Old-topped and washed beets are from Pennsylvania and New Jersey.

Turnips, certainly as representative a root vegetable as any, are a popular food. Those that have been high in the tables of all classes of people in England long before the potato was introduced to the New World. Easy to grow in various climates, they are considered a staple food in almost any soil they are grown in. Raw slices of the yellow or white, crisp in cold water, or if the refrigerator, make an excellent addition to a salad dish, or for raw turnip chips, which can be made by deep-frying them. If the roots are not tender, they can be sliced and sautéed in butter until they are tender and then served as a snack food. They also make excellent additions to soups, stews, and casseroles.

Turnips are a great source of vitamins, the natural source of vitamins. Old-topped and washed white beets are from Pennsylvania and New Jersey.

Encore for the Roast

Round of beef, reported recently as a good buy in many markets, is one of the leanest, leanest cuts of meat. Since it must be trimmed for two and half hours or longer to develop tenderness, the home cook should like to prepare it for a family of five or more people, or a small family.

This roast yields an impressive Sunday roast and meat for several quick-to-prepare main courses, or even several days. For today's encore we suggest an Italian-style, polenta style.

Cook one cup quick-cooking farina or other cereal as directed on package. Spread half of it in a shallow greased casserole. Top with two cups sliced or chopped cooked beef. Add one cup tomato sauce or gravy, and a generous sprinkling of grated cheese. Cover with remaining cereal. Bake until top has browned lightly. Yield: four servings.

FISH FILLETS—Hunt Style

Your family's going to say: "Mmm! These are good." Mother, they're so easy to prepare!

Hunt's Tomato Sauce puts the extra taste tingle into these fillets. Because Hunt's is real tomato sauce. Not a soup, not a catsup, Hunt's makes your fish cooking still more flavorful. For this recipe, you start with...

1 lb. seasoned fish fillets
Place in shallow, greased baking dish. Then mix together...
4 tbsp. melted margarine or butter
1 tsp. salt 1/4 cup water 1 bay leaf
2 tbsp. chopped onion
1 can HUNT'S TOMATO SAUCE

Yield: 2-4 servings.

Time between April 16 and October 8.

DUBLIN

(Continued)

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Cabbage Is Versatile, So Easy to Prepare

By ELLA ELVIN

That vegetable standing by the versatile. It won't take up with a

FAVORITE RECIPE

Sunday Coffee Cake
One-third cup shortening
One cup sugar
One teaspoon vanilla
One cup sour cream
Two teaspoons sifted flour
One teaspoon baking powder
Three-fourths cup boiling soda
One teaspoon salt

Cream the shortening in a bowl with the sugar; add the egg, beating
until creamy. Add the vanillin, sour cream, beat. Sift the flour, baking
powder, soda and salt together; add to the creamed mixture. Fold in
small pieces. Bake in a greased pan. Ten to fifteen minutes. Yield: One

FIELS IN TOMATO SAUCE
5 pounds of fresh eels
2 cup onion
1 onion, finely minced
2 cloves garlic, crushed or minced
1 tablespoon minced parsley
1 cup of any rich stock—meat or fish
2 tablespoons tomato paste of one No. 15 can of tomato puree
Salt and pepper.

1. Cut the eels into small sections. Wash and dry thoroughly.
2. Put olive oil in a skillet over a slow fire, add garlic, parsley and
onions. When onions are soft, add the eels. Cook very slowly, stirring
frequently until each is sure to absorb the flavor. Place shredded cabbage
in a saucepan, cover with boiling water and cook until tender but still
green. Drain thoroughly. Return to saucepan and add chopped
cabbage. Add salt and pepper and cook briefly until cabbage is tender.

SPICED CABBAGE
One small head of cabbage, shredded
Cooking time: Five minutes
Three-fourths cup water
One-fourth cup brown sugar
Salt and pepper

Place shredded cabbage in a saucepan, cover with boiling water and cook
tenderly until tender but still green. Drain thoroughly. Return to saucepan
and add chopped cabbage. Add salt and pepper and cook briefly until cabbage is tender.

PETITS PATE DE VIANDE
(Individual Meat Pies)
2 cups flour
1/2 cup butter
2/3 cup butter milk
3/2 cup milk
6 oz to 7 oz tomatoes milk.
1. Sift flour and salt. Cut in butter until particles are
the size of small peas. Sprinkle 1 tablespoon cold water on the flour
with fork while dough is moist enough to hold together. Form
into a ball and chill while pre-
paring following filling:

Slices bread
1 cup onion (medium) chopped
1 clove garlic, chopped
1/4 cup ground pork
1/4 cup green peas, drained
1/4 cup of any rich stock—meat or fish
1 egg
1 tablespoon parsley, chopped
1 teaspoon salt
2 cups cream

2. Crumb bread into a mixing bowl. Add milk. Let stand five
minutes. Mince onion garlic, parsley, egg, peas, salt, pepper and bread mix
into crumbs; add remaining
fat and cold-

3. Roll out chilled pastry on a light work surface to the
thickness of five-sixteenths. Cut into six-inch circles. Divide cooked meat
mixture into four parts, placing
on pastry to form half-circles and seal edges. Place on un-


SIX WINTER MEALS

1. Cream butter. Add small sauce
pan. Blend in confectioners sugar, 
cinnamon, nutmeg, orange juice. Heat and blend
thoroughly.

By ELLA ELVIN

WINTER months, the cabbage, is most
cream sauce or a sugar and spice
mix with equal ease. Thus it can
be used in enough guises to please all.

It's the brief, quick-cooking of cabbage, as a green, tender-crisp vegetable
we like. When it is finely shredded, it can be cooked from five to six
minutes in rapidly boiling water.

FIVE MINUTE CABBAGE
Three cups milk
One-half cup hard raw cabbage
Rimming time: Two minutes
One tablespoon flour
Three tablespoons water
One-eighth teaspoon pepper
Six servings: Six

In a large kettle heat the milk thoroughly; add the shredded

cabbage and stir it gradually
into the flour mixture. Reduce
heat and serve immediately.

Spiced Cabbage
One small head of cabbage, shredded
Cooking time: Five minutes
Three-fourths cup water
One-fourth cup brown sugar
Salt and pepper

Place shredded cabbage in a saucepan, cover with boiling water and cook until tender but still
green. Drain thoroughly. Return to saucepan and add chopped cabbage. Add salt and pepper and cook briefly until cabbage is tender.

PETITS PATE DE VIANDE
(Individual Meat Pies)
2 cups flour
1/2 cup butter
2/3 cup butter milk
3/2 cup milk
6 oz to 7 oz tomatoes milk.
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paring following filling:

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1 clove garlic, chopped
1/4 cup ground pork
1/4 cup green peas, drained
1/4 cup of any rich stock—meat or fish
1 egg
1 tablespoon parsley, chopped
1 teaspoon salt
2 cups cream

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It's the brief, quick-cooking of cabbage, as a green, tender-crisp vegetable
we like. When it is finely shredded, it can be cooked from five to six
minutes in rapidly boiling water.
MAYONNAISE is a master at making many a good dish taste better. Don’t confine it to a dab on a lettuce leaf; give it a chance to display its talents for it can add a richness throughout the menu.

Great chefs, over a period of years, began to discover that they could create certain culinary masterpieces by using rich mayonnaise as one ingredient. At first each artist of the range guarded his secret, delighting to puzzle his rivals with tantalizing, elusive flavor he produced in what­ever dish he might. Gradually those secrets have leaked out and many a homemaker now makes good use of them.

The basic principle to remember in using mayonnaise as an ingredient is that it is a whipped combination of fine oil, whole eggs and added flavoring, which can be used to enrich all sorts of dishes from soup to nuts.

One word of warning—Remember that even the best salad dressing (which is a cooked product containing some type of starch and mayonnaise in combination) cannot be substituted for real mayonnaise in cookery.

Here are a few samples to start you on your own adventures in cooking with mayonnaise.

**WHOLE FAMILY LIKES CHOCOLATE DESSERT**

By ELLA ELVIN

We are usually safe in choosing a chocolate dessert. From junior to grandpa, there is happy acceptance of chocolate pudding, fudge cake or cookies.

Here are two recipes to add to that dainty delicious collection you may have been compiling. The nut crunch pudding is good served warm or cold and takes well to milk or cream, or topped with custard. As for the brownies, need any­thing be said except that they are good? Mayonnaise is used in this cake in lieu of all the ingredients may be tossed into the electric mixer and baked together except for the nuts. Should you have a personal muscle power, cream the chocolate and then fold in mayonnaise and dry ingredients in the conventional manner.

**Macaroon Pudding Cake**

One cup flour, shortened to chocolate

Moles time: Twenty minutes

For custard filling, mix

* One cup milk, lightly br0um (about a half cup

Heat milk thoroughly and, just before serving, pour a little hot soup in 1 cup mayonnaise, blend thor­oughly then add to rest of soup. Heat 1 minute.

**Tonight’s Menu**

Short Cut with Potato Dumplings

Chicory Salad

Chocolate Mayonnaise Pudding

Coffee

**Tomorrow:** Baked Macaroon

*MIXTURE* for a quick Holl­landaise-type sauce for asparagus or broccoli, mix with chopped chives after floating on soup. This amount is enough for 6 servings.

HOT BREADS, TOO—Make lighter, more tender biscuits with real mayonnaise as the shortening.

Two cups flour, 3 teaspoons baking powder, 1/2 tea­spoon salt, add 11/4 cup mayonnaise which has been blended with 1/4 cup milk. Stir in lightly with a fork. Roll out and bake as usual.

WONDERFUL FOR SATURDAY. For a quick Holl­landaise-type sauce for asparagus or broccoli, mix

Cued...

To Cooking

**BEETS in raisin sauce are a favorite to serve with ham.**

Combine 1 tablespoon cornstarch and sugar with the liquid from a pound can of beets. Cook and stir until clear and thickened. Add 1/2 cup raisins, 1/2 cup juice, 1 table­spoon butter, a dash of salt and the beets. Simmer a few min­utes more.

For a Sunday dessert, you might suggest using the peaches in an old-fashioned tart.

**FAVORITE RECIPE**

Walnut Tea Bread

Two and one-half cups sifted cake flour

One teaspoon baking powder

One cup sugar

One cup brown sugar

One cupcode black walnuts

One cup milk

Four tablespoons margarine butter

Rising time: Thirty minutes

Even temperature, 360 degrees baking time: One hour

Yield: One loaf (4 in.)

Sift the flour, baking powder and soda into a bowl. Add the black walnuts. To the slightly beaten eggs add 1 cup milk and mix in a bowl. Turn into the flour mixture, stirring until well blended. Add the melted butter mixture. Pour into a well-greased loaf pan (9 in.) Set in a warm oven. Bake in a moderate oven until a golden

TAKING IT ALONG: I’d suggest that you pack the buns in a sandwich baggie. The raisin sauce may be made up in a sauce pan and be added to the buns just before serving.

**Lemon-Meringue Angel Cake**

Bake an angel-food cake in a 10-inch tube pan, using your favorite recipe for size. Or take one out of the pan and cut into five or six layers, horizontally. Be careful and don’t back through it. You know how it is. Everyone doesn’t believe you unless you cooperate with me. Prepare a package lemon-meringue filling according to pack­age directions. Cool.

It is easier to fill and frost the cake on a greased baking sheet, because you are going to brown it in the oven. Spread the cooled lemon filling between the layers, ending with a layer of cake on top. Then make a meringue using 3 egg whites, a pinch of salt and 1 cup sugar. Spread meringue on top and sides of the cake. Sprinkle with 1/2 cup browned, moist coconut.

Bake for 12 minutes in a moderate oven—350°F. Cool before serving. Use cake breaker or serrated knife for cutting. Remember, Lot’s wife. She got in trouble and so can you if you don’t cooperate and stick. Otherwise it’s easy as falling off a stepstool.
Canned Cherries Make Washington's B
Birthday Dessert, Mixed Fruits a Salad

Peaches, Pears, Cherries

and Others Are Available in Consumer-Sized Cans

BY RUTH P. CASA-EMELLOS

Canned fruits, popular with home cooks because of their convenience and economy, may be used in a wide variety of ways to add interest to winter meals. They are appreciated especially at this season when their fresh counterparts are either unobtainable or exceedingly expensive.

All of the family favorites in canned fruits are available now in quantity and in styles to meet consumer demand. The supply of canned peaches is almost 60 percent larger than last year with prices on the No. 2,Jan a few cents lower than in 1953. Canned pears are also in excellent supply and often featured as a good buy. Other "plentifuls" include canned purple plums, sweet red and light (Queen Anne) cherries, pitted pie pan, sour cherries, apricots, fruit cocktails and various berries. There are now all out-of-season in the fresh form.

Canned fruits are packed in sugar syrup and the degree of sweetness is shown on the label by the terms "light," "saccharine," "heavy" and "extra heavy." Heavy syrup is usually preferred when the fruit is to be served directly from the can. Other types of syrup may be preferred when the fruit is to be used in salads or made into desserts.

Canned labels also give information on the weight and measurement of the contents. The No. 2,Jan weighing one pound thirty-six ounces, is used extensively for canned peaches, pears, plums and apricots. The yield is about one and a half cups of fruit with syrup. Often this size is an economical buy and, although it may be too much for one meal, for a small family, any leftovers may be covered and refrigerated for a week or so.

Berries. Sweet cherries and fruit cocktails are most generally available in the No. 363 cans weighing about one pound and holding two cups or four servings.

Red pitted water pack cherries are predominately in No. 2 cans. These weigh about a pound and a quarter and yield two and a half cups, enough for an eight-inch pie.

Today's recipes offer suggestions for the use of canned fruit. In a cherry shortcake, in fruit crumble—an easy and delightful dessert for family or guests—and in salads with a creamy fruit salad dressing.

CHERRY LATTICE SHORTCAKE

2/3 cup sugar
2 tablespoons cornstarch
1 No. 2 can water-pack red pitted cherries
1/2 cup butter or margarine, melted
1 teaspoon cinnamon

Mix sugar, cornstarch, cherries and butter and, using the fingers, work in butter until mixture is crumby. Place in an oven-proof nine-inch pie plate and sprinkle with cinnamon.

CHERRY CRUMBLE

1 No. 2,Jan can plums, peaches, pears or apricots
1/2 cup light or heavy cream
1/2 cup sifted flour
1 tablespoon brown sugar (may be half white)
1 teaspoon cinnamon

Mix sugar, flour and egg yolk in a sauce pan. Add fruit or juice, flavors as desired and thickened, stirring constantly. Add celery seed. Cool.

Beat and whip the cream until thickened and stiff. Add butter and, using the fingers, work in butter until mixture is crumby. Add fruit and mix with whipper. Bake at 350 degrees for about 30 minutes. Serve warm, plain or with cream.

FRUIT CRUMBLE

1 No. 2,Jan can plums, peaches, pears or apricots
1/2 cup light or heavy cream
1/2 cup sifted flour
1/2 cup brown sugar (may be half white)
1 teaspoon cinnamon

Mix sugar, flour and egg yolk in a sauce pan. Add fruit or juice, flavors as desired and mix until thickened, stirring constantly. Add celery seed. Cool.

Beat and whip the cream until thickened and stiff. Add butter and, using the fingers, work in butter until mixture is crumby. Add fruit and mix with whipper. Bake at 350 degrees for about 30 minutes. Serve warm, plain or with cream.

FRUIT SALAD DRESSING

1/3 cup sugar
1 teaspoon flour
1 egg yolk
2 tablespoons lemon juice
1/2 cup canned pineapple juice
1/2 teaspoon celery seed
1 cup cream, whipped
1 Mix sugar, flour and egg yolk in a sauce pan. Add fruit juices and cook over low heat until thickened, stirring constantly. Add celery seed. Cool.
2 Stir in whipped cream just before serving. Yield: about four cups.

In the quick-to-cook department is news of a recently available peach pie filling. Sweetened lightly and thickened, it is ready to turn into an eight-inch pie crust. It is sold under the name "No. 1000." It may be purchased at Food Fair stores for 33 cents.

LICENCES

As at 3s. For licensing year may be obtained at the Post Office.

$5 for Your Favorite Recipe

LIVER AND SAUSAGE LOAF

One pound liver, partially cured and ground
One pound bulk sausage

One whole egg, slightly beaten

Oven temperature: 350-375 degrees

Baking time: One and one-half hours

Serving: Six

Place the liver in a saucepan, cover with boiling water, bring to a boil. Turn off the heat; let stand until cool. Grind the liver in a food chopper. Mix in a bowl with the sausage, bread crumbs, horseradish, catsup and onion. Add the milk, mixed with the beaten egg; blend thoroughly. Pack into a well-greased loaf pan (3½x2½x2½). Bake in a moderate oven for 30 minutes, reduce the heat and bake until the loaf is firm and a golden brown. Serve with creamed spinach and hot bread.
SEAFOOD CURRY SHORTCAKE—Bake two layers of biscuit dough, split, fill with curried seafood.

SPICY APPLE CAKE

1 3/4 cup shortening
1 1/2 cups sifted flour
1 1/2 cups sugar
1 egg
2 teaspoons baking powder
3 tablespoons curried fish
1/4 pound cooked steak
3/4 cup brown sugar
1 teaspoon grated cinnamon
1/2 cup quick rolled flour
3/4 cup milk
2 tablespoons shortening
1/2 cup boiling water
1 tablespoon salt
Add to molasses mixture. Do not beat. Add egg and mix well.

(1) Mix bran, fruit, shortening, molasses and boiling water till shortening has melted. Add egg and mix well.

(2) Sift together flour, soda and salt. Add to molasses mixture and stir only till combined.

(3) Turn into greased cans (two baked bean or several small fruit-juice cans) filling them not over two-thirds full. Any excess may be baked in greased custard cups.

(4) Bake in a moderate oven (350 degrees F.) forty-five minutes or longer, or till pick inserted in the center comes out dry. Let stand ten minutes before turning out of cans. Serve warm with baked beans or cool and slice for sandwiches. It is especially good with cream cheese.

Yield: two loaves.

BRAN FRUIT BREAD

1 cup ready-to-eat bran
1/2 cup seedless raisins or chopped figs or dates
2 tablespoons shortening
1/2 cup molasses
1/4 cup boiling water
1 egg
1 cup sifted flour
1 teaspoon baking soda
1 cup medium white sauce
1 tablespoon brown sugar
1/4 cup water
Add to molasses mixture. Do not beat. Add egg and mix well.

(1) Mix bran, fruit, shortening, molasses and boiling water till shortening has melted. Add egg and mix well.

(2) Sift together flour, soda and salt. Add to molasses mixture and stir only till combined.

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Yield: two loaves.
Cottage Cheese Can Look Tempting, Too

By ELLA ELVIN

Cottage cheese is the near relative of good nutrition and good eating. It raises bright in protein, calcium, and riboflavin and happily in low calories.

Dairies abroad are using it in small or large curd, with or without salt or acidified. Enjoy it like ice cream with the carrot-and-pineapple topping or make it seem like a sundae. However, let's look at what Icelanders do with it.

ICELANDIC EXPERT SAYS WE OVERCOOK

Find that Incongruous That Loss of Vitamins at Stove Is Met by Variety of Fills

By ELIZABETH HALSTED

The Columbia Encyclopedia, 4th ed., tells us that Iceland is "beyond the most northly inhabited nation in the world." And yet it was appropriate that a small, blonde Icelander arrived at a New York apartment in a one day last week carrying a cookbook under her arm. It was a 580-page book cook book--"The Icelandic Kitchen." Its author, the Rev. Mrs. Sigurdardottier, is mail carrier: a platter (12 in.) with enough of the creamed mixture to make ten servings.

RECIPE

Date Cheesecake Pie

One and one-fourth cups 

graham cracker crumbs

One-third cup melted butter

One and one-fourth cups sugar

Two tablespoons flour

One teaspoon lemon juice

One teaspoon granulated sugar

Vanilla extract

INGREDIENTS

For crust

For filling

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preservation of foodstuffs. In half months they concentrated on study, and in the last six months on work. Child care and development, health education, household accounting are among the other subjects covered during the nine months.

There are twelve of these home economics schools in Iceland. They take advantage of Iceland's hot geysers, which are used for hot baths, as well as salt, sugars, and eggs. The book includes recipes for a variety of dishes, including cheese pie.

The book, "The Icelandic Kitchen," tells how to prepare a cheese pie using graham crackers, melted butter, sugar, flour, lemon juice, and other ingredients. The filling is made with creamed mixture, sugar, and vanilla extract. The crust is made with graham cracker crumbs and melted butter. The pie is baked in a slow oven until the bottom and sides of a pie pan (9 in.) in a bowl, place the creamed cottage cheese. Beat with a beater to make it finer. Stir in the eggs one at a time, beating well after each addition. Add sugar, milk, flour, lemon juice, and rind and beat until smooth and thoroughly blended. Pour into the crumb-lined pan. Bake in a slow oven until the cheese mixture is set. Cool the pie thoroughly before serving.

$5 DAILY FOR FAVORITE RECIPE

Porcupine Scotch Bake

One 

egg yolk

Six tablespoons flour

six tablespoons applesauce

Four tablespoons sugar

Two tablespoons 

blanched, slivered

almonds

Time-1 hour 15 minutes

In a bowl, combine the graham cracker crumbs with the melted butter. Pack mixture firmly against the bottom and sides of a pie pan (9 in.) in a bowl, place the creamed cottage cheese. Beat with a beater to make it finer. Stir in the eggs one at a time, beating well after each addition. Add sugar, milk, flour, lemon juice, and rind and beat until smooth and thoroughly blended. Pour into the crumb-lined pan. Bake in a slow oven until the cheese mixture is set. Cool the pie thoroughly before serving.
THE $25,000 "MY INSPIRATION" CAKE

By Mrs. Bernard Kanago, Webster, South Dakota

Adapted for your use by Ann Pillsbury. Results guaranteed ONLY with Pillsbury's Best and Crisco.

BAKE at 350° F. for 35 to 40 minutes.

1 cup finely chopped nuts evenly over bottoms of two well-greased and lightly floured 9-inch round layer pans.

2 ounces sweet or semi-sweet chocolate; reserve.

1 cup sifted Pillsbury's Best Enriched Flour

3 teaspoons double-acting baking powder

1/3 cup Crisco

11/2 cups milk

1 teaspoon vanilla

2 egg whites (4 large or 5 medium), unbeaten

1/3 cup sugar into mixing bowl. Cream 2/3 cup Crisco and 1 teaspoon vanilla. Gradually blend in one-fourth of batter carefully into each nut-lined pan, using about half of the batter. Sprinkle with the grated chocolate (half in each pan). Spoon remaining batter into pans, spreading carefully so chocolate is not disturbed.

BAKE in moderate oven (350° F.) 35 to 40 minutes. Let cool in pans 10 to 15 minutes before turning out. Cool thoroughly and frost layers, nut-side up, with chocolate frosting. Spread frosting between and on sides of layers, but frost only 1/8 inch around top edge of cake. Decorate chocolate frosting with reserved 1/2 cup white frosting, thinned with 1 to 2 teaspoons water for spreading consistency.

If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the South), omit baking powder and salt.

CHOCOLATE FROSTING

Combine 2 squares (2 oz.) baking chocolate, 1/4 cup granulated sugar and 1/2 cup water in saucepan. Cook over low heat, stirring constantly, until chocolate melts and mixture is smooth and thick. Remove from heat. Add 4 egg yolks; beat thoroughly. Cool.

Cream 1/2 cup Crisco and 1 teaspoon vanilla. Gradually blend in 2 cups sifted confectioners' sugar, creaming well. Reserve 1/4 cup of this frosting to decorate cake. Add the cool chocolate to remaining frosting, beating until smooth.
**Team Gingerbread With Winter Pears**

By ELLA ELVIN

Gingerbread and milk! Is there a better combination? Or a more nutritious one with all that iron and calcium so good for the growing youngsters as well as the adult? Try combining the delicious gingerbread with the plentiful winter pear, for ginger and pear team naturally. Make it an upside-down cake and you have a dessert for almost any occasion.

**Pear Upsidedown Ginger Bread**

One tablespoon melted butter
One-third cup brown sugar
Two Bose pears, peeled, sliced
One teaspoon baking powder
One teaspoon cinnamon
One cup chopped pecans
One-third cup brown sugar

Combine the melted butter with the brown sugar in a cup. Spread over the bottom of a square or round cake pan. Place the sliced pears over the sugar, cut side down. Sprinkle the cinnamon over the pears and bake in a moderate oven until a toothpick inserted in the center comes away clean. Invert pan and let stand for one minute to permit the syrup to drain onto the pears. Serve warm or cold with cream if you prefer. Bake 350 degrees for 25 minutes.

**Serving Suggestion:**
Serve with. The plentiful whipping cream, with the plentiful fresh fruit when the season arrives for a delightful pear upside-down cake and you have a dessert for almost any occasion.

**Canned Peaches Go Just As Well in a Pie**

By ELLA ELVIN

You needn’t wait for August for peach pie. We used some canned peaches—almonds, a nut crumb topping and found one of the finest desserts ever. It’s quickly made (use packaging mix if you prefer), takes only a short baking period and is quite as delicious as in the old-time way. Save the recipe and use it with the fresh fruit when the season arrives.

At that time increase the sugar to about one-half cup.

**Pecan Crumb Pastry Pie**

One can (21/2 lb.) sliced cling peaches, drained
Two tablespoons sugar
Two tablespoons quick-cooking tapioca
One teaspoon lemon juice
Grated rind of one whole lemon
One-half cup flour
One-fourth cup brown sugar
One-half cup chopped pecans

One tablespoon melted butter
One teaspoon cinnamon
One teaspoon sugar
One large egg, beaten

One and one-half cups cold milk

One-half cup chopped pecans
Heat the fat in a heavy skillet. Cook the bananas quickly, then add the milk. Add one tablespoon sugar. Mix the flour, salt and baking powder. Add the milk and beat until smooth. Beat the eggs, add the mixture, and beat until smooth. Cook slowly, tightly covered, for 1 hour or more. Serve at once or store in the refrigerator. Serve with whipped cream if desired.

**Tahiti’s Mousse**

 Lima Bean Frankfurter Casserole

Ghingerbread

Apple Crisp

Coconut Milk

**COOKERY HINTS**

**Cooking of Meat (6)**

By "Housekeeper"

**STEW may be cooked in a casserole in the oven, or in a metal slow-cooker. Never put an oven-glass casserole on to direct heat, as it is liable to crack, and it does not improve an earthenware casserole. Cook or stew the meat gently. The old saying, “A stew suited to a stew has a spice,” is true. It is the long, slow cooking, with vegetables, which makes the meat tender, and gives it a good flavor.

Brown Stew—1 lb. stewing meat, 1 onion, 1 stick celery, 1 stick of carrots, 1 stick of turnip, a stick of celery, a stick of parsley, 1 teaspoon salt, 1 teaspoon pepper, 1 1/2 cups of water, 1 cup of flour, and vegetables in season—1 large or 3 or 4 small carrots, a piece each of parsnip and turnip, a stick of celery, 2 or 3 tomatoes (fresh, bottled or tinned), 11 to 1 cup of drained beans (soaked overnight), 1 to 2 cups of fresh peas, and, if liked, a small bunch of fresh herbs, or a bunch of dried herbs, and parsley.

Wash and peel the vegetables, and, if liked, dip the onions finely. Wipe the onions, and cut into neat pieces. Melt the dripping in a frying pan. Fry the onions to a deep brown; then lift out. Brown the meat in the same pan. Add the vegetables, 1 teaspoon salt, 1 teaspoon pepper, 1/2 cup of water. Stir in the meat, and cook until the gravy is thickened. Add a few drops of gravy or gravy if necessary. Add the chopped parsley just before serving. Serve very hot in a deep plate or casserole dish.

If preferred the meat may be dipped in the seasoned flour before frying. Roasting will be necessary. For casseroles, cook in a moderate oven (375 degrees) for 2 to 3 hours. Serve in the casserole.
**Cheese soup**

*If* you are feeling adventurous you might like to try a cheese soup: it is quick and easy to make, but it is one of those things most people still cook from a packet. You will need dry breadcrumbs, crusts of bread or slices of bread dried out in a very cool oven until they are crisp, then rolled into crumbs with a rolling pin. Slice the crumbs if you wish, put into a jar, and they will keep, covered, for a long time. Otherwise known as "crispings."

Cheese soup: 1½ pints of strong stock, 2 tablespoons of water brought to boiling point, two-thirds of a cupful of fried breadcrumbs, grated cheese and a little parsley. Stir these into the hot stock summer for two minutes, stirring all the time, and serve at once. (4 servings.)

Cheese trit ters. You will need ½ lb. Swiss cheese, or a similar cheese which can be cut into 1 inch thick slices without crumbling, a thick butter and fat for deep frying. Make the batter half an hour before you need it, sieving 3 oz. flour with a good pinch of salt, making a well in the centre and adding an egg and one tablespoonful of salad oil, then beating in 1 cupful milk or water. Set aside for half an hour. If the batter is too stiff, beat in a little more milk; it should be thick enough to coat the cheese thickly. Dip the cheese in the batter, and fry in deep hot fat for one or two minutes. The batter coated cheese slices should be cooked until the batter is crisp and lightly browned, by which time the cheese is beginning to melt. Drain and serve at once.

Another cheese fritter can be made using cheese sandwiches dipped in beaten egg and milk, one egg beaten up with one cupful milk, salt, and pepper to taste, and fried, in shallow fat, until crisp, then turned and browned on the other side. Surprisingly good with bacon.

**Chocolate puffs**

**Chocolate** puddings or puddings served with a chocolate sauce are very popular, and most children and quite a few adults. Today's puddings can either be steamed in a pudding bowl, covered with greased paper, or a square of aluminium foil twisted neatly over the top of the bowl, or in individual custard cups.

If you do not own a steamer, set a rack in the bottom of the saucepan, adding more boiling water from time to time, pouring it down the side of the saucepan, and into the bottom of the saucepan, adding more boiling water from time to time, pouring it down the side of the saucepan, and keeping the water boiling gently all the time the pudding is cooking.

Chocolate puddings: 4 oz. sieved flour, 1 teaspoonful baking powder, pinch of salt, ½ oz. margarine, 6 oz. sugar, 13 oz. unsweetened cooking chocolate, 1 cupful milk, few drops vanilla or almond essence.

Sieve the flour with the baking powder and salt. Cream the fat and beat in the sugar gradually, then add the whisked egg and beat until the mixture is light. Add two to four tablespoonsful of the measured milk to the chocolate and warm gently until the chocolate has melted.

Cool slightly and add the vanilla. Stir into the creamed mixture alternately with the dry ingredients, adding the rest of the milk, to give a soft dropping consistency. Cover and put into greased custard cups or individual moulds, and steam for half an hour. Turn out and serve hot with vanilla sauce. (Five to six servings.)

**Pot roast with tomatoes**

A SMALL piece of round, chuck or "housekeeper's cut" of beef is cheaper than prime roasting beef, and can be just as good if you pot roast it. Tie the meat into a round shape if necessary, and put together 2 tablespoonsfuls of flour, 1 teaspoonful salt, a good pinch of pepper.

Rub this mixture into the surfaces of the meat, then tablepoonfuls of dripping in a heavy saucepan and brown the meat on all sides. Lift out the meat and put a rack in the saucepan into which you have put one. Set the meat on the rack and add 11 pints of tinned tomatoes and two quartered onions. Cover tightly and simmer until tender, adding water from time to time when necessary. Allow 40 minutes per pound for lightly done meat and up to 1 hour and a half for well done meat. Add 6 carrots cut in large chunks, and potatoes, as needed. Cook for half an hour longer, or until the vegetables are tender.

Lift the meat on to a hot plate, remove the strings, arrange the vegetables round the meat, and keep warm while the gravy is thickened with a little flour blended with cold water.

**Fillaxed chops**: Have ready four sheets of foil each about 1 inch square. Prepare 2 tablespoonfuls of flour, 1 tablespoonful salt, 1 cupful milk, 1 egg, 1 oz. sugar, 13 oz. unsweetened cooking chocolate. Prepare 2 or more of sliced mushrooms separately, for each chop. Cut 8 small peeled and halved tomatoes, 2 very small peeled and blanched onions, and one or two halved potatoes (optional). Tie the onions, cover with cold water, bring to boiling point, and drain. The potatoes may be treated in the same way, but I prefer to cook them separately.

Heat a little dripping about a tablespoonful in a frying pan, and brown the chops on both sides. Set each one on the centre of a square of foil. Add the mushrooms and tomatoes to the fat, and cook for a moment or two, add salt and pepper, then divide the mixture amongst the chops. Round each chop put the small onion, tomatoes and potatoes, fold over the roll, and seal well. Set the packets on a baking tray, and cook in a moderately hot oven, 400 deg. F, gas mark 6, for an hour.

Serve the chops in the foil, wrapping the packets tightly, and folding them neatly back, you can put a square of parsley butter on top of each chop, if you wish. This recipe is very suitable for frozen or imported.
COOKERY

PLEASANT ALTERNATIVE
TO CHEESE SAUCE

Cheese sauce with cauliflower or leaks is popular with many people. But have you tried an onion sauce with cauliflower or cabbage. It makes a pleasant change with these vegetables or with meat, fish or poultry.

Onion sauce: — Chop enough onion to make about 1 cupful. Cover with cold water and simmer until tender, then rub through a sieve. To give you about a cupful of onion. Bring 2 pint of cream milk to boiling point, stir in the onion purée just to taste, then add 2 egg yolks (or one whole egg) and a dash of pepper and hot sauce. Pour the sauce over the vegetables and serve.

Onion sauce (2): — Slice enough onions to give 2 cupful. Cover with a pint of boiling water and cook until tender. Drain and reserve the liquid. Sieve the onions. Make up the onion liquid to 1 pint again and add a stock cube (bouillon cube), 1 oz. flour, cook for a few minutes then stir in the onion and bouillon liquid, and the onion puree. Cook for 5 minutes, season to taste and serve. To turn this sauce into onion soup, add 1 lb. grated cheese stir until the cheese has melted and serve hot.

Suet pastry makes sweet or savoury dumplings; it can be filled with sliced apples and sugar, with bottled fruits or with a savoury stew for such dishes as steak and mushroom pudding.

Suet pastry — 4 oz. fine breadcrumbs, 1 oz. flour, 3 to 4 oz. shredded suet, a pinch of salt, 1 teaspoonful baking powder, and enough cold water to mix to a soft elastic dough. Simply mix all the dry ingredients and moisten with cold water. Knead lightly on a floured board, and divide into one large and one small piece. Roll the large piece of pastry out to a round, and mould with the floured hands to line a greased pudding bowl neatly and evenly.

Fill with sliced apple, sprinkled with sugar, add two or three cloves, or half a teaspoonful of cinnamon, or mix apples and bottled blackberries. Or fill with sliced apple and bottled blackberries. Or fill with bottled or tinned plums.

Roll the rest of the pastry into a small round, damp the edges, and turn over on top of the filled pudding. Press the edges lightly together, cover with greased paper and steam for 2 hours, or pressure cook according to the instructions with the individual cooker, usually about 1 hour. Remove the paper and turn the pudding out on to a hot plate. Serve with custard or cream.

Alternatively, cut rounds of pastry, each one larger than the next, put a spoonful of syrup in the bottom of a greased bowl, then a small round of pastry, more syrup, another layer of pastry, and so on until the pastry is all used up. Jam or fruit puree, or mincemeat can be used instead of syrup. Steam the pudding as above.

You may use margarine or shortening instead of suet, rubbing it into the flour and crumbs if you have no suet.
Perfect party-tore, cheese cake is whipped up without anxious moments at an oven.

By PRUDENCE PENNY

TIMED exactly right for your party-giving mood is a new short-cut method for cheese cake, which you can whip up in 20 minutes. And instead of keeping anxious watch over the baking, you simply place the cake in the refrigerator for chilling and go your own carefree way without qualm as to the final, perfect outcome.

In elegance and delicacy, the No-Bake Cheese Cake is a match for the traditional kind. The secret is unflavored gelatine. This gives form and lightness to the custard, cottage cheese and whipped cream mixture. Here is a party-size recipe based on the new method:

NO-BAKE PINEAPPLE CHEESE CAKE

2 envelopes unflavored gelatine
3/4 cup sugar, divided
1/4 tsp. salt
20-oz. can crushed pineapple
1 egg, separated
1 tsp. grated lemon rind
2 tbsps. lemon juice
3 cups [24 oz.] creamed cottage cheese
1 cup heavy cream, whipped

Mix gelatine, 1/2 cup of the sugar and the salt in top of double boiler. Drain crushed pineapple well; measure 3/4 cup syrup (reserve remaining syrup for use in fruit drinks). Beat together egg yolks and 1/2 cup pineapple syrup and add remaining 1/4 cup sugar and beat until very stiff; fold into chilled gelatine-cheese mixture. Fold in whipped cream. Turn into 8-inch spring form pan spread with crumbs, etc.

CRUMB MIXTURE

2 tbsps. melted butter
1 tbsp. sugar
1/2 cup graham cracker crumbs
1/2 tsp. nutmeg

Thoroughly mix ingredients together. Sprinkle half the mixture evenly over bottom of spring form pan. Turn cheese cake mixture into pan; sprinkle with remaining crumbs. Chill until firm.

If desired, an 8 or 9-inch square pan or a 9x5-inch loaf pan, lined with waxed paper, may be used instead of the spring form type.

For a family size cheese cake of 5 to 6 servings, use 1/2 the gelatine recipe, the full amount of the crumb mixture, and either an 8-inch round pan or a 9-inch pie plate.

Cookies still require cooking—but a scant 5 minutes' baking time is all it takes to produce a batch of lace-like cookies unusually rich in flavor, due to the brown sugar, and ground Brazil nuts. If the nuts are prepared in advance and stored in the refrigerator until needed, the preparation time should not be much longer than that for baking. Here's the recipe.

LACY BRAZIL NUT COOKIES

3/4 cup butter or margarine
1 cup brown sugar ( firmly packed)
1 egg, slightly beaten
1 cup ground Brazil nuts
1 tbsp. flour
1/2 tsp. salt
1/2 tsp. vanilla flavoring

Cream butter and sugar; stir in egg; stir in nuts, flour and salt; mix well; blend in vanilla. Drop by level teaspoonfuls, about 2 inches apart, on greased foil on baking sheets. Bake in preheated moderate (375 degrees F.) oven 5 minutes. Remove from oven and let cool 1 minute before removing cookies from pan.

Any ordinary pancake mix can be transformed into Pancake Hawaiian. And what a breakfast菜单! Just brown pineapple slices in butter, spread each pancake with butter and blackberry jam, top with a pineapple slice, and lay another pancake on top. Serve with a pot of steaming coffee for Sunday brunch or late supper.

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Tuna Spaghetti Casserole

Add one tablespoon salt to three quarts rapidly boiling water. Gradually add eight ounces spaghetti so that water continues to boil. Cook uncovered, stirring occasionally until tender. Drain. Combine one shortening and one-half cup milk; bring to boil over medium heat. Combine one cup flour and three-fourths cup water; mix until blended and gradually add to sauce mixture. Cook over low heat until thickened, stirring constantly. Combine one cup grated processed Cheddar cheese (one-fourth pound), three hard-cooked eggs, diced, and one onion and one-half onion, can shrink style tuna fish, drained; mix well. Turn into greased casserole dish; spread with mixed crumbs. Bake at 350 degrees F. for thirty minutes. Garnish with green pepper rings and hard-cooked egg slices.

(Ann Roden's Kitchen)
**COOKERY HINTS**

**Lemon Tart**
By "Housekeeper"

**Coffee Cake**
By "Housekeeper"

**Buttermilk**

**Brown and Treacle Breads**
By "Housekeeper"

**Scone Recipes**

**Buttermilk Scones**
By "Housekeeper"

**COOKING WITH BUTTERMILK (1)**

**COOKING WITH BUTTERMILK (2)**

**COOKERY HINTS**

**Brown and Treacle Breads**
By "Housekeeper"

**Scone Recipes**

**Buttermilk Scones**
By "Housekeeper"
Frosty Day Cakes

By DIXIE OLIVER.

Energy and ambition arrive automatically with cooler weather. It's as if the weather doled out the desire to busy along with crisp temperatures.

One of the time to catch up on all that baking you neglected during the summer--hot breads, tarts...and the most popular of all baked goods.

Besides pleasing the family, then you bake a delicious homemade cake, you also satisfy your own desire to be as well as a good cook. If you haven't the time for a lot of ding and fixing, use a cake mix, but if you like to "create your own" you'll find the three following recipes signed for the more leisurely cook.

COFFEE ANGEL FOOD CAKE
1 package angel food cake mix
Strong coffee
1/4 cup butter or margarine
1/4 cup light corn syrup
1/4 teaspoon salt
1 teaspoon vanilla
1 cup cocoa
1/2 cup strong, cold coffee (about)
3/4 cups sifted confectioners sugar

Prepare and bake angel food cake mix as directed on package, using strong coffee instead of the water called for in package directions. When cool, frost with icing made by creaming butter or margarine with sugar and cocoa. Add coffee and cinnamon alternately with dry ingredients and beat until smooth and creamy after each addition. Add enough coffee to make a good spreading consistency.

WALNUT CAKE SUPERMIX:
1/2 cup shortening
1 1/4 cups sugar
2 cups sifted cake flour
3 teaspoons baking powder
1 teaspoon salt
1 teaspoon vanilla
1 cup water

Sift together flour, salt, baking powder and vanilla. Add to creamed mixture alternately with milk. Stir in walnuts.

SOUR CREAM CAKE
1/2 cup butter or margarine
1 cup sugar
2 egg yolks
1 teaspoon vanilla

Cream butter or margarine, add the sugar gradually, beating until smooth. Cream the egg yolks and vanilla and blend in well. Beat the egg whites until stiff; fold into the creamed mixture. Stir in chocolate chips, if desired.

Coffee in the frosting, too. Prepare and bake angel food cake mix as directed on package, using strong coffee instead of the water called for in package directions. When cool, frost with icing made by creaming butter or margarine with sugar and coffee. Add coffee and cinnamon alternately with dry ingredients and beat until smooth and creamy after each addition. Add enough coffee to make a good spreading consistency.

Pineapple a Versatile Fruit

By ELLA ELVIN.

Is pineapple one of the popular fruits at your house? On ham, topping upsidedown cake, added to appetizer cups, this fruit asserts itself and generously gives of its flavor.

We can choose from slices, chunks, sticks or crushed pineapple. The latter is particularly versatile, stirring easily into cakes, muffins and puddings.

Today we add it to a fine layer cake frosted with sweetened whipped cream. Put the layers together just before serving and add just a bit of well drained fruit as a golden garnish.

Pineapple Cream Cake
One-half cup butter or margarine
One and one-half cups sugar

One and one-half cups sugar

One cup crushed pineapple, with juice
Two and one-half cups sifted cake flour
Two and one-half teaspoons baking powder
One-eighth teaspoon salt

One-fourth cup water
Three egg whites

Mixing bowl: 25 degrees F.
Baking time: Thirty-five minutes
Yield: Two layers (8 in.)

In a bowl cream the butter or margarine, add the sugar gradually with the vanilla. Add the crushed pineapple and juice. Stir together the cake flour, baking powder and salt. Add to the creamed mixture alternately with the water. In a bowl beat the egg whites until stiff; fold into the cake batter. Pour batter into two greased and lightly floured 8-inch pans. Bake at 350 degrees F. for 25 to 30 minutes for layers, 20 to 25 minutes for cupcakes. When cool, frost with your favorite icing.
FRIDAY

High Tea suggestions

MALONE reader, "E.H."

Some time ago asked for a menu for a light tea to be used in their tea room for one or more visitors. I presume that, my correspondent does not wish to use rationed meat, and therefore suggests fish, liver or offal, a cheese dish, as a basis, with the usual sandwiches, cold meats, and square garnishes. Freshly-made eggs are preferred, but if not obtainable, boiled or steamed in rolls until quite cooked. Serve with mashed potatoes.

Liver for grilling is prepared as above, brushed with melted fat, and cooked under a hot grill. Serve with small pieces of greased cauliflowers, tomatoes, creamed potatoes and a good gravy. If preferred, the liver may be dipped in seasoned flour, tomatoe and pepper, &c. and served on a greased plate, and mark into squares.

Baked Liver-Put slices to the boil, cover for 3 minutes and drain. Baked or steamed in rolls until quite cooked. Serve with mashed potatoes and a gravy, seasoned with bacon, tomatoes, peas, creamed potatoes and a little lemon or vinegar.

Almond filling

1 lb. sugar, 1 lb. fat, 1 cup of cream, 1 cup of cocoa, a pinch of salt. Cream sugar, fat and cocoa until soft, add cream and cook until quite thick. Add 1 tablespoonful finely-chopped onion, mix with a little flour, top with bacon, and serve very hot.

COOKERY HINTS

Popcorn Recipes

By "Housekeeper"

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A POPPERRY Housewife's "asks for a recipe of a number of puff-breakfast foods, among which are our savoury and crunchy Popcorn. Don't they sound delicious? Some of these should be dried in a cool oven until quite crisp before being used.

Popcorn.- 1 lb. sugar, 1 lb. fat, 1 oz. margarine, 1 cup of cream. Put the sugar, water and salt in a saucepan. Stir until the sugar has dissolved, boil to the medium soft ball stage (240 deg. F.). Cool slightly, and stir in the puffed cereal. Put in small squares and allow to cool. Pour any remaining cream on a greased plate, and mark into squares.

Treatise popcorn.- 1 lb. tablepoonful butter, 1 cup sugar, 1 cup cream, 1/2 lb. flour. Boil to the brittle stage. Stir the flour and cream into balls, and set on a greased tray. Puffed toffee-Bake 1 cup sugar, 1/2 cup cream, 1/2 cup white vinegar, with a pinch of cream of tartar, to a hard ball stage. Add 1 tablespoonful syruped thery, 1/2 lb. margarine and a pinch of flour. Boll to the crack, stir slightly, flavor to taste, and finish as above.

Baked Liver

By "Housekeeper"

LIVER can be fairly easily obtained at present, and can be used in a number of different dishes. It should be cut into slices 1/4 inch thick, soaked in cold water for half an hour, and any skin and gristle removed. Rinse and dry the slices. If the liver is tough, parboil it for 5 minutes before cooking.

Liver for grilling is prepared as above, brushed with melted fat, and cooked under a hot grill. Serve with small pieces of greased cauliflower, tomatoes, creamed potatoes and a good gravy. If preferred, the liver may be dipped in seasoned flour, tomatoes, &c. and served on a greased plate, and mark into squares.

Baked Liver and Bacon.- Place slices of prepared liver, a greased causerole, put a piece of bacon on each slice, add water or stock to a depth of 1 inch. Cover with greased paper, and bake in a moderately hot oven for about 1 hour.

Baked Stuffed Liver.-Put slices of prepared liver in a greased causerole or on a baking sheet. Put 1 or 2 spoonfuls of stuffing on each slice, top with bacon, and bake for about 1 hour.

Kidney Recipes

By "Housekeeper"

KIDNEYS may be the largest and choicest of all the sheep's kidneys. Either should be soaked in cold water for 2 or 3 hours. The kidneys are tough they may be softened by boiling in a large pot of cold water for 2 or 3 hours. The Kidneys should be sprinkled with salt and pepper, and cooked under a hot grill, turning frequently during grilling. Allow 1 or 2 kidneys per person.

Serve on hot buttered toast, or with buttered tomatoes, &c.

Popcorn Recipe

WHEN in season olive or plaice, instead of liver or offal, or more recently visiters, the liver With otaige-fried potatoes, &c. In a day's time may be dipped In seasoned flour, tomatoe, &c. and cooked in a moderate oven until quite crisp. A little of the puffed cereal is added to the central fat and mixed, and then this served in a tray.

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A Poppererry Housewife's "asks for a recipe of a number of puff-breakfast foods, among which are our savoury and crunchy Popcorn. Don't they sound delicious? Some of these should be dried in a cool oven until quite crisp before being used.

Popcorn.- 1 lb. sugar, 1 lb. fat, 1 oz. margarine, 1 cup of cream. Put the sugar, water and salt in a saucepan. Stir until the sugar has dissolved, boil to the medium soft ball stage (240 deg. F.). Cool slightly, and stir in the puffed cereal. Put in small squares and allow to cool. Pour any remaining cream on a greased plate, and mark into squares.

Treatise popcorn.- 1 lb. tablepoonful butter, 1 cup sugar, 1 cup cream, 1/2 lb. flour. Boil to the brittle stage. Stir the flour and cream into balls, and set on a greased tray. Puffed toffee-Bake 1 cup sugar, 1/2 cup cream, 1/2 cup white vinegar, with a pinch of cream of tartar, to a hard ball stage. Add 1 tablespoonful syruped thery, 1/2 lb. margarine and a pinch of flour. Boll to the crack, stir slightly, flavor to taste, and finish as above.

Baked Liver

By "Housekeeper"

LIVER can be fairly easily obtained at present, and can be used in a number of different dishes. It should be cut into slices 1/4 inch thick, soaked in cold water for half an hour, and any skin and gristle removed. Rinse and dry the slices. If the liver is tough, parboil it for 5 minutes before cooking.

Liver for grilling is prepared as above, brushed with melted fat, and cooked under a hot grill. Serve with small pieces of greased cauliflower, tomatoes, creamed potatoes and a good gravy. If preferred, the liver may be dipped in seasoned flour, tomatoe and pepper, &c. and served on a greased plate, and mark into squares.

Baked Liver and Bacon.- Place slices of prepared liver, a greased causerole, put a piece of bacon on each slice, add water or stock to a depth of 1 inch. Cover with greased paper, and bake in a moderately hot oven for about 1 hour.

Baked Stuffed Liver.-Put slices of prepared liver in a greased causerole or on a baking sheet. Put 1 or 2 spoonfuls of stuffing on each slice, top with bacon, and bake for about 1 hour.

Kidney Recipes

By "Housekeeper"

KIDNEYS may be the largest and choicest of all the sheep's kidneys. Either should be soaked in cold water for 2 or 3 hours. The kidneys are tough they may be softened by boiling in a large pot of cold water for 2 or 3 hours. The Kidneys should be sprinkled with salt and pepper, and cooked under a hot grill, turning frequently during grilling. Allow 1 or 2 kidneys per person.

Serve on hot buttered toast, or with buttered tomatoes, &c.

Popcorn Recipe

WHEN in season olive or plaice, instead of liver or offal, or more recently visiters, the liver With otaige-fried potatoes, &c. In a day's time may be dipped In seasoned flour, tomatoe, &c. and cooked in a moderate oven until quite crisp. A little of the puffed cereal is added to the central fat and mixed, and then this served in a tray.
A Washington housewife, Mrs. Bernard Koreen, won the $25,000 grand award in the Pillsbury Bake-Off Contest at the Waldorf-Astoria yesterday, with this novel chiffon pie.

**OPEN SESAME PIE**

TO WHIP EVAPORATED MILK:
Pour 1 cup raw long-grain rice
3 tablespoons shortening
tomatoes, sieved
1 cup water
1 teaspoon salt
chopped
Dash of Cayenne
green

cup chopped green
diced or sliced. Add.

**Chinese Rice With Shrimp**

1 1/2 cups sifted flour
1 teaspoon baking powder
1/2 teaspoon baking powder
1/2 cup buttermilk

Measure 2 heaping tablespoons of the flour and use for flouring board. Put remaining flour in a bowl. Make a hole in center of flour and into this add 1 tablespoon sugar, baking soda and salt. Add 2/3 cup grated cheese and stirring gradually mix flour and liquid into a soft dough. Turn onto floured board and pat gently to half-inch thickness. Cut into small size biscuits with cutter. Place on a greased pan. Bake at 400°F until brown on bottom, about 10 minutes, then place under a preheated broiler for a minute to brown tops. Yield: 16 2-inch biscuits. Allow at least 5 to a portion.

**Buttermilk Biscuits**

1 1/2 cups butter or margarine
1 1/2 teaspoon salt
1 cup sugar
1 cup mashed and sieved bananas
2 eggs
2 cups sifted flour
1/2 cup finely chopped nuts
1 teaspoon soda

Cream butter and sugar thoroughly. Add eggs one at a time, and beat well. Sift flour, baking soda and salt. Add to creamed mixture alternately with banana purée. Fold in nuts. Place on a greased 9x5x3-inch pan. Bake at 350°F. for 55 to 60 minutes. Allow to cool thoroughly before slicing. Yield: 1 loaf.

**BANANA BREAD**

Cream butter and sugar thoroughly. Add eggs one at a time, and beat well. Sift flour, baking soda and salt. Add to creamed mixture alternately with banana purée. Yield: 1 loaf.

**SOFTENED GELATIN: STIR UNTIL DIS SOFTENED, CHILL UNTIL ALMOST SET, STIRRING CARRYOVER TO TOP. CHILL UNTIL FIRM. IF DESIRED, SPRINKLE LIGHTLY WITH NUTMEG BEFORE SERVING.**

**CHIFFON PIE**

**BASE:**

1 envelope gelatin
1/2 cup cold water
2 cups milk
1/4 cup sugar
1/2 teaspoon salt
2 egg yolks
1/4 cup chopped cream, beaten

**TOPPING:**

1 cup pitted dates, chopped
1/2 cup whipping cream, beaten
very thick
1 cup vanilla
egg whites
2 tablespoons. sugar
nutmeg

Softened gelatin; stir until dissolved. Chill until almost set, stirring occasionally, until mixture is a smooth blend. Chill until thickened. Fold into the date mixture. Spoon into cooled baked pie shell, heaping into fluffy mounds. Chill until firm. If desired, sprinkle lightly with nutmeg before serving.

**MEXICAN RICE WITH SHRIMP**

1 1/4 cups sifted flour
1 teaspoon salt
2 tablespoons shortening

Measure 2 heaping tablespoons of the flour and use for flouring board. Put remaining flour in a bowl. Make a hole in center of flour and into this add 1 tablespoon sugar, baking soda and salt. Add 2/3 cup grated cheese and stirring gradually mix flour and liquid into a soft dough. Turn onto floured board and pat gently to half-inch thickness. Cut into small size biscuits with cutter. Place on a greased pan. Bake at 400°F until brown on bottom, about 10 minutes, then place under a preheated broiler for a minute to brown tops. Yield: 16 2-inch biscuits. Allow at least 3 to a portion.

**SMOKED RICE WITH SHRIMP**

1 cup raw long-grain rice
1 can (1 pound)
3 tablespoons shortening
tomatoes, sieved
1 cup water
1 teaspoon salt
chopped
Dash of Cayenne
green

cup chopped green
diced or sliced. Add.

**CHIFFON PIE**

**BASE:**

1 envelope gelatin
1/2 cup cold water
2 cups milk
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1/2 cup cold water
2 cups milk
1/4 cup sugar
1/2 teaspoon salt
2 egg yolks
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cup chopped green
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A Curry for cold days

By "Housekeeper"

A CURRY is excellent on a cold night. It is a comforting sauce for roast meats.

METHOD: - Mix 1 lb. of meat with 1 pt. of rich milk and seasoning, and cook for 2 or 3 hours, when the meat should be tender and the sauce thick. If more liquid is needed, add some stock or water. Then add the stock or water, and cover tightly, and allow to simmer very gently for 1 to 1 1/2 hours. Remove the bacon rinds, if any, and allow to cool. The curry sauce should accompany the curry.

Curry Sauce - A small onion, 1 lb. of rich milk, 1 tablespoonful of curry powder, 1 tablespoonful of chopped garlic, a few anchovies, a little red pepper, and a pinch of salt. Melt 1 or 2 oz. dripping in a heavy saucepan, and fry the onion and garlic until golden. Add the anchovies, and fry until they are crisp. Then add the curry powder, and fry until the mixture is thick. Stir in the milk, and cook for 10 minutes longer, stirring occasionally. Add the meat, or half of it, and allow to simmer until tender, then stir in the lemon juice and, if a milder curry is desired, 1 to 2 tablespoonfuls of top-of-the-bottle cream or unsweetened tinned milk. Cook for 5 or 10 minutes longer, and serve with plain boiled rice.

Curried Meat - Take 1 lb. stewing steak, skin of beef, stewing mutton (or any rich meat), and cut into small pieces. Melt 2 oz. dripping in a saucepan. Lightly brown the meat in the fat, and cook for a few minutes. Stir in 1 to 1 tablespoonful of good quality flour, a few tablespoons of milk (or 1 tablespoonful coconut milk), and a mixture of diced vegetables - usually onions, carrots, 2 cupfuls of stock or water, cover tightly, and allow to simmer very gently for 2 or 3 hours. Then gradually add the stock or water, the salt, and the curry. Bring to boiling point, cover tightly, and allow to simmer gently for 20 to 30 minutes, stirring occasionally. Add the meat or half of it, and allow to simmer until tender, then stir in the lemon juice and, if a milder curry is desired, 1 to 2 tablespoonfuls of top-of-the-bottle cream or unsweetened tinned milk. Cook for 5 or 10 minutes longer, and serve with plain boiled rice.

A vegetable and egg curry will serve 4 or 3 people, using 3 fresh or dried eggs. Ingredients - 1 large onion, 1 lb. stewing mutton or beef, 1 tablespoonful of curry powder, a small bottle of cream, a few anchovies, a few tomatoes (or 1 lb. fresh tomatoes), a little red pepper, and a pinch of salt. Melt 1 or 2 oz. dripping in a heavy saucepan, and fry the onion and garlic until golden. Add the anchovies, and fry until they are crisp. Then add the curry powder, the small bottle of cream, or the small bottle of coconut milk, and fry until the mixture is thick. Stir in the mutton, and allow to simmer for 10 minutes longer, stirring occasionally. Add the meat, or half of it, and allow to simmer until tender, then stir in the lemon juice and, if a milder curry is desired, 1 to 2 tablespoonfuls of top-of-the-bottle cream or unsweetened tinned milk. Cook for 5 or 10 minutes longer, and serve with plain boiled rice.

Cookery Hints

How to make "haystacks" - A READER asks for a recipe for "haystacks." These can be either plain or made with chocolate, preferably unsweetened or black chocolate.

Cornflakes Haystacks - 2 oz. margarine, 2 oz. syrup, 2 oz. sugar, 1 large egg, 1 oz. flour, 1 oz. salt, 1 oz. raisins, and a few drops of rosemary essence. Mix the margarine and sugar with the syrup, beat well, and stir in the flour, and add the raisins. Add the risen dough, and allow to rise for 20 minutes longer. Divide into about a dozen small pieces, and mirror with milk or egg, put in a 1-inch thick layer of cornflakes, and fry in hot fat, and drain in a wire basket. Dust with sugar, or with a mixture of creamed and sugar, and serve hot or cold.

Cookery Hints

Doughnuts (1)

By "Housekeeper"

AN Omagh reader, "Queenie," asks for a recipe for doughnuts made with yeast. The sweetened dough is made in the usual way as for yeast bread, and the risen buns cooked in deep fat.

There must be 2 to 3 inches in depth of fat in the pan used, to allow for the expansion of the doughnuts. Too many should not be cooked at the same time, as the fat becomes cold, and the doughnuts become greasy and very heavy. The fat must be smoking hot before the doughnuts are dropped in to cook.

Ingredients - 3 oz. flour, 1 to 2 oz. margarine, a pinch of salt, 1 oz. sugar, 1 oz. yeast, warm water, and a teaspoonful of cyananin (if liked), and caster sugar.

METHOD: - Before making the yeast dough, add 3 to 4 tablespoonsful of lukewarm milk, and set it in a warm place to come up. When it begins to froth and bubble, rub the fat into the flour, and then mix in the sugar and water also. Fry the yeast mixture to a froth on the hot fat, and mix in a fairly soft dough, using a little more warm milk if necessary. Knead until smooth, and shine. Then set to rise, in a cloth covered with a damp cloth for 1 to 2 hours, until doubled up.

Knead lightly on a floured board, divide into about a dozen pieces. Knead each into a ball, and put in a greased and floured tin, in a warm place, and cover. Allow to rise for 10 minutes, until nicely risen. Cook the doughnuts a golden brown, and remove hot fat, and drain in a wire basket, and on crumphed newspaper. Dust with sugar, or with a mixture of creamed and sugar, and serve hot or cold.

Cookery Hints

Beefroot Pickle

By "Housekeeper"

A BELFAST reader asks how he may pickle beefroot. The beefroot can be boiled and then pickled in vinegar, or it can be boiled and then pickled in a vinegar and a mixture of whole spices, allspice, black pepper, and sugar, and served with vinegar and a mixture of spices, and as required. Cover the jar with parchment, or with other slight-20 minutes before cooking.

Doughnut rings are made from dough rolled out slightly more than 1 inch thick, cut into rings, and allowed to rise in the centre of each ring, and then cooked. The edges with milk or egg, put in another round of dough on top, and allow to rise for 20 minutes before cooking.

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Cherry Strudel

One and one-half cups sifted flour
One-fourth teaspoon salt
One tablespoon salad oil
One egg, beaten with
One-third cup warm water

Kneading time: Fifteen minutes
Standing time: Thirty minutes

One can (No. 2) sour pitted cherries, drained

Make a dough of the first five ingredients. Turn the dough out on a floured board. Knead with both hands until the dough comes away clean, elastic and silky to touch. Then throw or beat dough against the board until it blisters (about 100 times with great force). Cover with a warm bowl; keep in a warm place for 30 minutes.

Prepare the filling: In a bowl combine the drained cherries with the sugar, flour and almond extract. Cover the table with a small white cloth; flour the cloth slightly. Place the dough on the cloth. Pull out and stretch the dough very gently to the thickness of tissue paper, working around the dough and pulling easily from underneath. Stretch the dough a little larger than a two-foot square. Allow to dry slightly and then spread with some of the melted butter. With a scissors trim off the thick edges of the dough.

Sprinkle the bread crumbs, nuts and brown sugar over the dough. Spoon the cherry mixture along one end of the dough. Let the dough roll by lifting the cloth high with both hands. Roll onto a greased baking sheet. Twist roll and on half

Come-Again Cranberry
Breath

2 cups sifted all purpose flour
1 3/4 teaspoons baking powder
1 teaspoon soda
1 cup sugar
1/2 cup shortening
2 teaspoons grated orange rind
1/2 cup orange juice
1/2 cup water
1 egg, well beaten
1 1/4 cups cranberries, coarsely ground
1 cup bran

Sift flour with baking powder, soda, salt and sugar. Cut in shortening fine. Add combined orange juice and water and egg and beat well (200 strokes). Add cranberries and bran. Pour batter into greased 9 x 5 x 3 inch loaf pan. Bake in slow oven (325 degrees F.) for 75-85 minutes. Store 24 hours before cutting.

(MISS) V. LINQUIST.
16 Shirley st., W. Newton, 85.

Harvest Time Salad

1/2 cup cream
2 tablespoons mayonnaise or salad dressing
2 cups sliced apple
1 cup Today grapes, cut in half and seeded
1 cup chopped celery
1/2 cup grated carrot
1/2 cup raisins
1 teaspoon lemon juice

Dash of salt
Lettuce
Blend together the cream and the mayonnaise or salad dressing. Add the remaining ingredients with the exception of the lettuce. Toss until well blended. Serve each portion in a lettuce cup. Makes 4 to 6 servings.

MRS. LILA E. FARRAHER.
103 Hancock st., Malden.

Sweet Bread and Butter Pickles

4 quarts cucumbers, sliced
5 small onions, sliced
2 green peppers, sliced
1/2 cup salt

Mix prepared vegetables with salt and 2 trays of ice cubes. Let stand 3 to 4 hours, stirring now and then. Drain well; rinse lightly if vegetables seem too salty, but do not rinse off all salt. Make a syrup of 5 cups sugar, 4 cups vinegar, 1 teaspoon turmeric, 1/2 teaspoon cloves, 1 tablespoon powdered mustard and 2 tablespoons celery seed. Add drained vegetables and heat till well heated through, but do not boil. Seal in hot sterilized jars.

MRS. MABEL HARRIS,
Rt. No. 1, Brooks, Me.
Eggless Cakes (1)

By "Housekeeper"

EGGLESS cakes cannot be easily made, and light is the more popular recipe, using the largest possible quantity of eggs and fat.

Ingredients: 1 cup margarine, 1 cup sugar, 2 cups flour, 2 eggs, 1 cup milk. Beat the sugar and margarine together until light, and stir in the flour and eggs. Bake in a well-greased pie-dish.

Serve hot, cut in squares, with custard or cream.

Chocolate cake

Ingredients: Two cups flour, 3 tablespoonsful baking soda, a pinch of salt, 1 oz. sugar, 1 1/2 tablespoonsful powdered chocolate or cocoa, 2 oz. margarine, 2 oz. syrup, milk to mix (preferably fresh), 1 cup sugar, 1/2 cup milk, and vanilla essence.

Mix together the sugar, cocoa, sugar and cacao. Rub in the fat, and add the slightly-warmed syrup. Mix to a stiff batter with milk, pour into a greased cake-tin, and cover with a greased paper and a lid. Bake in a moderately hot oven (350 deg. F.) for 30 to 40 minutes. Cool in the tin, and cover when cold.

Fig cake

Ingredients: 1 cup nuts, 3 tablespoonsful butter, 3 eggs, 1 cup sugar, 1 cup milk. Beat the sugar and butter together until light, and add the eggs, milk and flour, and mix well together. Bake in a greased cake-tin, and cover with a greased paper and a lid. Bake in a moderately hot oven (375 deg. F.) for 30 to 40 minutes. Cool in the tin, and cover when cold.

Pudding

Ingredients: 2 cups milk, 1 tablespoonful flour, 1 tablespoonful sugar, and a pinch of salt. 1 lb. sugar. Pour into a greased baking-tin, and cover with a greased paper and a lid. Bake in a moderately hot oven (400-425 deg. F.) for 10 to 15 minutes. Serve for 15 minutes before cutting.

Coffee Information Bureau

Coffee Information Bureau, for a special report, kindly supplied the instructions for making coffee, which can be made up and stored for future use. The instructions are: "It is difficult to judge the amount of coffee required without the use of a measuring cup. The amount of coffee required for a cup of coffee is 1 oz. of coffee per person. The amount of water required for a cup of coffee is 2 cups of water per person."
Jellies, candies, cakes and cookies all crowd the shelves for the church bazaar.

During the height of the Christmas church bazaar season last year, we visited some of the "fairs" knowing that we would find recipe ideas for popular goodies.

The booths are loaded with an array of homemade delicacies for which many a cook has gained fame and admiration.

Jellies which one woman put up this summer as her contribution to the orphanage in Korea; freshly baked pies which another guild member rushed over at the last minute; candied orange peel, a specialty of an amateur candy maker; cookies so tender and rich they require careful handling— all these and many others are for sale, with no lack of eager buyers.

Here are our recipe versions of a few bazaar favorites.

**Tiny Snax**

3/4 pound butter or margarine
2 tablespoons Worcestershire sauce
1 teaspoon celery salt
1 teaspoon onion salt
1 teaspoon garlic salt
1 pound salted cashew nuts
1 pound salted peanuts
1 box doughnut-shaped oat cereal
1/2 box bite-size shredded rice cereal
1/2 box bite-size shredded wheat cereal
1 box thin pretzel sticks

Melt butter; add Worcestershire sauce, celery salt, onion salt, garlic salt, salted cashew nuts, salted peanuts, oat cereal, rice cereal, wheat cereal, and pretzel sticks. Mix well, Place remaining ingredients in large mixing pan. Pour butter mixture and mix thoroughly. Bake at 275°F. for 2 hours, stirring about every half hour. Cool thoroughly. Yield: 5 1/2 quarts.

**Note:** Popcorn may be substituted for part of the cereals. Cheese-flavored pretzels add a tangy flavor. Any type of salted nuts is suitable.

**Sugarless Orange or Grapefruit Rind**

Remove rind from orange or grapefruit in four lengthwise sections; cut each rind section into four long strips. Place in a saucepan and cover with cold water. Cook for 10 minutes uncovered. Drain. Repeat this cooking process three more times. After fourth cooking, drain for 15 minutes. Measure rind and place in saucepan. Add an equal measure of sugar. Cook over low heat, stirring often with a fork, until rind becomes shiny, about 30 minutes. Lift out separate pieces onto waxed paper. Sprinkle generously with sugar. Yield: 4 ounces of rind gives about 1 1/2 pounds sugared rind.

**Scotch Shortbread**

2 cups sifted flour
1/4 teaspoon baking powder
1/4 teaspoon salt
1/4 cup shortening
1/4 cup confectioners' sugar


**Date Strips**

1/2 cup sugar
2 tablespoons flour
1 teaspoon baking powder
1/4 teaspoon salt
2 eggs, well beaten
1 cup chopped walnuts
1 cup chopped dates
1/2 teaspoon vanilla
Confectioners' sugar

Sift together dry ingredients. Add to eggs. Fold in nuts and dates; stir in vanilla. Spread greased 7x11-inch pan. Bake at 350°F. for 20 to 25 minutes or until a delicate brown. Yield: about 28 2-inch rounds.

Note: A mixture of 1/2 teaspoon cinnamon and 2 tablespoons sugar may be sprinkled on cookies before baking. Dough may also be pressed into a 9-inch pan (without chilling), baked and cut while still warm, into pieces.

**AMERICAN brioche (egg-glazed yeast rolls) and orange-flavored bread will sell like hot cakes.**

Rib bread cut-outs and ginger cookies

**POPULAR bazaar offerings include brown**
COOKERY HINTS

SEVILLE ORANGE MARMALADE

By "Housekeeper"

SEVILLE oranges are in the season and it is marmalade-making time. They may be used alone or with a mixture of the other citrus fruits. If preferred, the fruit may be removed to the kirsch before cooking and the juice strained off.

Put the oranges into a preserving-pan with 1 pint of water and 1 lb. sugar. Bring to the boil. Add the rinds and pips and slices of lemon, and allow to stand for 2 hours before cooking.

Meanwhile put the rinds of 1 1/2 oranges into a large pan with 2 pints of water and 2 lb. sugar. Bring to the boil, skimming off the froth and allowing it to boil down to a thick consistency. Then add 2 oranges, divided in pieces, 4 oranges peeled and thinly sliced, and allow to come to the boil. Mix the orange and lemon juices, and if the mixture is thick, add 8 oz. of sugar. Bring to the boil, skimming off the froth, and continue cooking until the mixture thickens. Pour into heated jam jars, cover with muslin, and allow to cool. Test for firmness after 2 hours in the usual way.

COOKERY HINTS

LEMON MARMALADE

By "Housekeeper"

ANYONE who tries lemons for the first time is likely to find them a little sour and disappointing. However, by using them in their natural state and allowing them to mature, the lemon is transformed into a delightful preserve. The recipe given in this series can be used as a basis for many other variations, such as including geranium petals, for those who are not permitted to use lemons in their daily diet.

Lemon marmalade (1) - 1 lb. lemons, 3 pints water and 3 lb. sugar. Wash the lemons thoroughly, remove the tops and bottoms, and slice them thinly. Cover with water, and allow to stand for 12 hours before cooking.

Meanwhile put the rinds and pips of 1 lb. lemons into a large pan with 2 pints of water and 1 lb. sugar. Bring to the boil, skimming off the froth and allowing it to boil down to a thick consistency. Then add 3 lemons, each divided in pieces, and allow to come to the boil. Mix the orange and lemon juices, and if the mixture is thick, add 8 oz. of sugar. Bring to the boil, skimming off the froth, and continue cooking until the mixture thickens. Pour into heated jam jars, cover with muslin, and allow to cool. Test for firmness after 2 hours in the usual way.

Many people prefer lemon to orange marmalade in the second recipe to-day as large lemons are easier to find, and an extra one can be used to make up the quantity when medium-sized ones are available.

Lemon marmalade (2) - 1 lb. lemons, 3 pints water and 3 lb. sugar. Wash the lemons thoroughly, remove the tops and bottoms, and slice them thinly. Cover with water, and allow to stand for 12 hours before cooking.

Meanwhile put the rinds and pips of 1 lb. lemons into a large pan with 2 pints of water and 1 lb. sugar. Bring to the boil, skimming off the froth and allowing it to boil down to a thick consistency. Then add 3 lemons, each divided in pieces, and allow to come to the boil. Mix the orange and lemon juices, and if the mixture is thick, add 8 oz. of sugar. Bring to the boil, skimming off the froth, and continue cooking until the mixture thickens. Pour into heated jam jars, cover with muslin, and allow to cool. Test for firmness after 2 hours in the usual way.

Many people prefer lemon to orange marmalade in the second recipe to-day as large lemons are easier to find, and an extra one can be used to make up the quantity when medium-sized ones are available.
Woman Simplicity 3728, is cut in sizes 14 in., 16 in., 19 in., 21 in. and 23 in. tall. Please turn to page 55 for your Pattern Order Form.
**Italian Dishes (1)**

By "Housekeeper"

ITALIAN MACARONI AND SPAGHETTI

**BAULDHAMING**

A reader who spent several years in Italy during the war, acquiring a taste for spaghetti, and the other Italian pastas, would like some information on them. So far as I can find out it is not practicable to make spaghetti, vermicelli or macaroni at home. Noodles can, however, be made. I would suggest trying some of the stores which specialize in various foods for the latter. The correct cooking will alter the flavor greatly; so will the careful use of boil water.

**Italian Dishes (2)**

By "Housekeeper"

**MACARONI OR SPAGHETTI**

When the long sticks of these pastas have been boiled in salted water, or with milk, they will stick into the saucepan. This can be prevented by boiling the ends of the pasta in salted water before they are put into the saucepan. If the saucepan is well heated, the macaroni will be cooked gently, stirring well. Add the tomatoes, cooked with the herbs and vegetables, and lightly fry them in the oil. Add the minced meat, and the saucepan can be covered. When the chicken liver is used, a little stock or water must be added. Fry the macaroni and flirtf:

**Italian Dishes (3)**

By "Housekeeper"

RAVIOLI

**BROUGHSHANE**

A reader asks for a recipe for Devonshire cream. As there are such a mixture of sponge mixture, baked either as round biscuits or in finger-shaped tins, and sandwiched together with cream.

Ingredients: 2 eggs, 5 oz. of sugar, 3 oz. of flour, a pinch of salt and a short extract of lemon rind, and 1 teaspoonful ofunsweetened orange juice. Wrap the mixture in the sugar until they are stiff. Add the yolks of the egg and the sugar, and continue to roll. When quite stiff, add the whipped cream, and sift in the flour and half-sifted grated nutmeg. Bake in a moderately hot oven (400° F.) for 5 minutes. When cooked through, add 1 tablespoonful of unsweetened cream. Place on a large plate, and set aside for 2 hours.

**Devonshire Creams**

By "Housekeeper"

BROUGHTON**

A reader asks for a recipe for Devonshire cream. These are made of a mixture of sponge cake, baked in finger-shaped tins, and filled with a cream mixture of equal parts of flour and icing sugar, or half-sifted grated nutmeg. Some of the sugar and flour mixture over the top of the sponge cakes, and bake in a moderate oven (450° F.) for 5 minutes until cooked through, and then set aside.

**Mock cream**

**Devonshire Creams**

By "Housekeeper"

COOKERY HINTS

**Italian Dishes (1)**

COOKERY HINTS

**Italian Dishes (2)**

COOKERY HINTS

**Italian Dishes (3):"**

By "Housekeeper"

**Ravioli**

This is made from noodle paste. Half the quantity given in the recipe for noodles which appeared on Monday will be sufficient for the amount required—i.e., 4 on a floured floor. Cut the dough into two portions. Roll the first out as thinly as possible, into a square. Place the filling in the centre of the paste, having an inch apart. Roll out the second sheet of paste, brush with water, and cut in squares. Press the edges well together. Bake in a moderate oven (350° F.) for 15 or 20 minutes.
A DESSERT guaranteed to please family and friends is a peach kuchen. It is a rich shortbread crust filled with sweetened fruit and baked.

PEACH KUCHEN

Two cups sifted enriched flour
Two tablespoons sugar
One-fourth teaspoon baking powder
One-half teaspoon salt
One-half cup butter or margarine
Twelve peach halves, canned or fresh
One cup light brown sugar
One teaspoon cinnamon
Two egg yolks
One cup heavy cream

Oven temperature: 400 degrees
Baking time: forty-five minutes
Servings: Six

In a bowl mix the flour, sugar, baking powder and salt. With a blender or two knives cut in the butter or margarine to the consistency of cornmeal. Sprinkle the mixture over the bottom and sides of a greased round pan (9 in.). Place the peaches cut side up over the dough. Combine the brown sugar and cinnamon; sprinkle over the peach halves. Bake in a quick oven for 15 minutes. Mix the egg yolks with the cream. Pour over the peaches and continue to bake 30 minutes or until brown. Cool. Serve with whipped cream.

American Brioche

1 cup milk, added
6 tablespoons sugar
1 teaspoon salt
2 packages compressed or dry yeast
1/2 cup lukewarm water
1/2 cup melted butter or margarine
2 eggs, beaten
1/4 to 6 cups sifted flour

Egg Yolk Glaze

Combine milk, sugar and salt; stir until sugar dissolves. Dissolve yeast in water. Combine yeast and milk mixture. Add butter and eggs; mix well. Add flour gradually until a soft dough is formed. Knead slightly. Cover and let rise in a warm place until doubled in bulk, about 11/2 hours. Knead slightly again. Make 24 balls of dough about 2 inches in diameter, using 1/3 of the dough. Place in greased muffin pans or deep-fluted tart shell pans. Form remaining dough into 24 small balls about 1/2 inch in diameter and set firmly on larger balls. Cover; let rise in warm place until double in bulk, about 1 1/2 hour. Brush with egg yolk glaze. Bake at 350°F. about 20 minutes or until a deep golden brown. Yield: 2 dozen brioche.

Egg Yolk Glaze: Combine 1 egg yolk, beaten, with 1 tablespoon heavy cream and 1 teaspoon sugar.

Potato Candy

1/4 cup cold mashed potatoes (no milk, butter or salt added)
4 cups confectioners' sugar
4 cups shredded coconut, chopped
11/2 teaspoons vanilla
1/2 teaspoon salt
4 squares unsweetened chocolate

Combine potatoes and sugar until well mixed. Blend in coconut, vanilla and salt. Press into a greased 9x13-inch pan, or two pans so that candy will be about 1/2 inch thick. Melt chocolate over hot water. Pour over candy in a thin even layer. Cool until chocolate has hardened and candy is firm. Cut in squares. Yield: about 2 pounds candy.

Coconut Haystacks: Form candy mixture into cone-shaped pieces. Dip the base or top in melted chocolate. — ISABEL A. MCGOVERN
Sweetmeats (2)

F

FLORENCE CAKE

By "Housekeeper"

REGULAR Reader from Banqor asks for a recipe for Florence cake. It has a layer of pastry, a cake mixture with fruit, and the finished cake is water-iced.

Ingredients: Pastry—3 oz. flour, 1 lb. fat, a good pinch of baking powder, and cold water to make a dough. For the filling—3 oz. flour, 1 teaspoonful baking powder, an inch of salt, 1 oz. brown sugar, 2 oz. sugar, 2 oz. currants, and jam or lemon curd. For the water-icing—1 lb. sweetened brown sugar, a little chopped lemon rind, and water.

Method: Make the short pastry in the usual way, roll out thin, and use to line a 1-inch sandwich tin. Prick well, and sprinkle with currants, or spread with jam or lemon curd. Cream the fat and sugar, beat in the reconstituted egg, and fold in the sieved dry ingredients, adding a little milk if necessary to give a soft dropping consistency. Put a little of the flavouring, together with some fresh lemon rind or a few drops of lemon essence, spread over the pastry, and bake in a moderately hot oven (425-450 deg. F.) for 20 to 25 minutes. Cut into circles, and when cold, ice with royal icing. (For this, sieve 2 or 3 oz. icing sugar, and add a few drops of water to make a thin running consistency. Beat until smooth, and pour over the cake.)

Rich Florence Cake: For the puff paste, use 1 lb. flour, 1 oz. margarine or butter, 1 egg yolk, 3 teaspoonful lemon juice, and cold water to make a dough. For the filling, 3 oz. margarine, 3 oz. sugar, 4 oz. flour, small teaspoonful of baking powder, 2 eggs, a pinch of salt, and 1 oz. essence, currants or cherries, and glace icing. Method as before, using 1 oz. golden syrup instead of water to make a thin running consistency. Beat until smooth, and pour over the cake.

Russian Toffee

1 lb. semi-sweet black chocolate, or edible cake decoration. Roll out the marzipan and sugar. Mix to an elastic consistency. Flavour with grated lemon rind, and pour over the cake. When cool, and store when cold. The finished cake is water-iced.

COOKERY HINTS

Answers to Queries

By "Housekeeper"

BELFAST reader asks for a recipe for ginger marmalade. I am inclined to think that the present price of ginger makes this marmalade much more expensive to make than the manufacturers of the usual kind.

COOKERY HINTS

17

Ginger Marmalade

By "Housekeeper"

BELFAST reader asks for a recipe for ginger marmalade. I am inclined to think that the present price of ginger makes this marmalade much more expensive to make than the manufacturers of the usual kind.

The original recipe from which to-day's recipe is adopted is American, where fresh root ginger, but I do not think it possible to obtain this. The friend who sent the recipe suggested using 4 lb. 15 oz. with the amount given, soaking it over-night, and keeping it just before potting; but I have not tried this.

Ingredients: 1 lb. thin-skinned oranges (or 6 to 7 large oranges), 3 lemons, water, sugar, and citron. Wash and cut up the oranges finely, and tie the pips in muslin. Measure the pulp, and add sufficient water to make 1 lb. Allow to stand overnight; when cold, reduce the pulp, and add each pound of fruit 1 lb. of water. After a day's boiling, add enough sugar to make the required consistency. At this point, take the fruit out of the pan, and pour in boiling water. After boiling, add 1 lb. of sugar for each pound of fruit. Let it boil well for 2 hours. Allow to cool, and add the proper amount of lemon juice, and a little citron, if liked.

COOKERY HINTS

18

SANDWICH COOKERY

By "Housekeeper"

ECCLES and BANBURY CAKES

ECCLES cakes and Banbury cakes are both at their best eaten cold, and I would not advise the Eric's in the oven can be depended on to produce the correct heat; too cool and the cakes will be flat, and too hot and they will dry out.

Eccles cakes—5 oz. pastry, 4 oz. currants, a little of the beaten egg, 1 oz. sugar, a dash of grated lemon, and a pinch of salt. Roll out the pastry, mix in the currants, and just water to make a roll about 1 in. wide. Fold it into the centre, prick it together, and roll out again, and so on half a dozen times. Pat it into a roll about 2 in. wide, and tie it in a string. Bake in the centre of a moderate oven.

Banbury cakes—1 lb. curdled milk, 1 oz. sugar, a level teaspoonful of baking powder, and 1 oz. currants. Roll out the pastry, and mix together the ingredients for the filling. Roll out the pastry 1 in. thick, cut into 4 in. squares, put in the filling, and reduce the heat slightly after the first part of the syrup is absorbed. Bake in the centre of a moderate oven.

COOKERY HINTS

19

Pastry Slices

By "Housekeeper"

BELFAST reads "Jumps" for recipes for pastries cut into slices. It seems a very good idea to enclose the recipe suggested using dried fruit, as it is very likely that this will be the answer they are looking for. I am inclined to think that the present price of ginger makes this marmalade much more expensive to make than the manufacturers of the usual kind.

The friend who sent the recipe suggested using 4 lb. 15 oz. with the amount given, soaking it over-night, and keeping it just before potting; but I have not tried this.

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COOKERY HINTS

20

Answers to Queries

BELFAST reader asks for a recipe for ginger marmalade. I am inclined to think that the present price of ginger makes this marmalade much more expensive to make than the manufacturers of the usual kind.

The original recipe from which to-day's recipe is adopted is American, where fresh root ginger, but I do not think it possible to obtain this. The friend who sent the recipe suggested using 4 lb. 15 oz. with the amount given, soaking it over-night, and keeping it just before potting; but I have not tried this.

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COOKERY HINTS
Unusual because of its creamy filling, this lemon meringue pie has a simple corn flake crust. The toasted meringue gives it an extra-special look.

**By DIXIE OLIVER.**

Pie baking and cake making used to be included in every young lady’s education. She was taught the fine points of cooking, along with embroidery, piano or voice and the art of blotting at the right time. Not too much emphasis was put on book learning.

Today things are quite different. Most young women at least finish high school and have a good number go on to college. And unless they are particularly interested in cooking . . . or their mothers insist on teaching them, they don’t grow up with the “feeling” for it. Nor do they bother too much with those other feminine accomplishments, thought once to be so important.

Still they turn into pretty good cooks, once they make up their minds to. They depend a lot on mixes, recipes and gadgets to make preparation easier. Frozen pies and corner bake shops help out if they’re in a rush. But they get a kick out of baking their own pies when time permits . . . easy one like this.

**LEMON CREAM Meringue Pie.**

1 1/3 cup melted margarine or butter
1/2 teaspoon salt
Plain Malt
Thoroughly mix corn flakes, sugar, melted margarine and salt. Press evenly and firmly on bottom and sides of nine-inch pie pan.

**MERINGUE.**

3 egg whites
1 teaspoon lemon juice
6 tablespoons sugar
Beat egg whites and lemon juice until they hold in soft peaks. Add sugar gradually. Drop meringue on filling and make swirls with the back of a spoon, sealing to the edge of crust. Bake in a hot oven (400 degrees F.) seven to 10 minutes until meringue is golden brown. Cool before serving.

**Savory Meat Loaf.**

1 pound ground beef
1/2 cup quick-cooking oatmeal
1 egg, beaten
1/4 cup chopped onion
1 tablespoon minced green pepper
1 teaspoon salt
1 teaspoon pepper
1 teaspoon dry mustard
1/2 cup tomato juice

**MEAT LOAF.**

2 1/2 lbs. ground beef
2 eggs
1/2 cup cold cream
1/2 cup hot bread crumbs
1/2 teaspoon salt
1/2 teaspoon pepper
1/4 cup melted fat
Mix ingredients well and shape in loaf pan. Bake in 350 degree oven 30 to 35 minutes. Let stand 10 minutes before slicing. Serves six.

**Tomato sauce.**

4 ozs. broad noodles
1/2 lb. bacon, diced
1/4 cup chopped onion
3 cups chicken broth
2 tbsps. prepared mustard
2 tbsps. prepared horseradish
1/2 cup brown sugar
1/2 cup catsup
Top with well blended. Serve hot with tomato sauce.
**FRUIT SQUARING**

**By” Housekeeper”**

**Belcher** reader asks for a recipe for currant squares, for her friends. Following an economical recipe would use currants and the rest of the ingredients as given below.

**Method**—Once cooked, the mixture should be spread on a cloth and quenched in a cool, quiet place. Ready to eat when cold.

**Ice Cream** (2)

**By” Housekeeper”**

**Belcher** reader also asks for a recipe for ice cream, to be made at home. This recipe is suitable for a party, using the refrigerator. The mixture must be thoroughly stirred from time to time to prevent uneven freezing.

**Ingredients**—1 quart of cream, 1/2 pint of milk, 2 egg yolks, 1/2 cup sugar, 2 teaspoons of blended cornflour. Cook for a few minutes until the mixture thickens.

**Method**—Stir in the boiling milk, and pour into a vessel. When cool, add the cream and blend all together. Season as desired, and serve at once.
Baked Macaroni Special:

4 ozs. elbow macaroni
1 10½-oz. can condensed cream of mushroom soup
⅔ cup milk
1 2½-oz. jar dried beef, cut into pieces
⅜ cups cooked cauliflower
2 ⅛ cups grated Parmesan cheese

Buttered Bread crumbs

Cook macaroni in boiling salted water until tender (about 7 minutes). Drain and rinse. While macaroni is cooking, combine cream of mushroom soup and milk, mixing until well blended. Add dried beef, cauliflower, green pepper and pepper. Thoroughly combine ingredients. Fold in macaroni. Pour into 1½-quart casserole. Mix grated cheese with buttered bread crumbs and sprinkle over top of casserole. Bake in moderate oven (350 degrees F.) 25 minutes. Makes four servings.

Note: Wash dried beef to eliminate too salty flavor.

Viennese Plum Cake

One-half cup butter, creamed
One-half cup sugar
Two eggs
One cup flour, sifted with one teaspoon soda
One-fourth teaspoon salt
Ten red or blue plums, cut into halves, pitted
One-half cup sugar, mixed with two teaspoons cinnamon

Oven temperature: 350 degrees Baking time: Thirty minutes Servings: Six

Cream the butter in a bowl; add sugar; cream until fluffy. Add one egg at a time, beating well after each addition. Sift the flour, baking powder and salt; add to first mixture beating until well blended. Spread in a buttered deep pie plate, or into a square pan (8 x 8 x 2 inches). Place the halved plums, skin side down, pressing into the top of batter. Mix the second half cup of sugar with the cinnamon, spoon into each plum. Bake in a moderately hot oven. Serve hot or cold.

Pineapple-Mincemeat Pie

For the pastry:

Flour, enriched all-purpose, 2 cups
Salt, ⅛ teaspoon

For the filling:

Mincemeat, moist, 3 cups
Crushed pineapple, 9-ounce can (1 cup)

Sift flour, measure, add salt; sift into bowl. Pour salted water into measuring cup (don’t stir); pour all at once into flour; stir mixed. Form dough into ball and divide in two, one part slightly larger than other. Roll dough into 9-inch piepan; peel off paper. Ease and fit pastry around pineapple and combine with mincemeat; fill pastry shell; dust with juice or brandy. Roll remaining dough between sheets of wax paper and trim to fit edges of undercrust; press together with fork. Bake or freeze.

Banana-Cream Pie with Coconut-Shortbread Crust

Butter or margarine, soft, ½ cup
Sugar, 3 tablespoons
Egg yolk, 1
Flour, enriched all-purpose, 1 cup

Vanilla pudding or cream, 3 tablespoons
Milk, 2 cups
Bananas, 3
Heavy cream, ⅛ cup

First make pie shell: Cream butter or margarine and sugar. Add egg yolk; blend well. Stir flour, measure, add to butter-sugar mix and mix thoroughly. Stir in coconut. Spread evenly in 9-inch piepan, cover bottom and sides; chill in refrigerator. For 25 to 30 minutes. Bake in moderate oven (350° F.) 10 minutes. Cool. Make filling: Cream pudding or pie filling with milk and cook as directed on package. Cool about 10 minutes. Cool. Stirring once or twice. Slice 2 bananas, lay in pie shell; pour with filling; chill before serving, whip cream and heap it in center of pie; garnish with slices of third banana arranged to stand up around mound of cream.
FRIDAY

2 SATURDAY

FRIDAY

\[\text{FRIDAY}\]

COOKERY HINTS

PEANUT BUTTER RECIPES

By "Housekeeper"

A NEW DEED, "Appreciative," asks for some recipes using peanut butter, which is fairly plentiful at present. When making short pastry, half the butter and half margarine may be used. For sweet pastries, use tablespoon sugar and 1 teaspoonful syrup. This pastry will be distinctly flavoured with the peanut butter. In sandwich spreads, beat a little milk into the puree of eggs and sugar, then mix with celery or cheese andent it sufficient sugar to make a good spread. For scones, beat the puree of ground almonds, and 1 cupful of milk. Cream the fat with the sugar until light and fluffy. Beat in the beaten egg, then fold in the flour and milk, and finally add 2 egg yolks (or 1 egg, fresh or reconstituted), 1 teaspoonful baking powder, a pinch of salt, and 1 teaspoonful vanilla essence. Bake in a moderate oven (400 deg. F) for 10 to 15 minutes, until the biscuits are crisp and brown. Allow to cool on a wire tray, and store when cold.

COOKERY HINTS

CHOUX PAstry

By "Housekeeper"

A "CONSTANT Reader" asks why she cannot make light choux pastries. It is very difficult to make them light without shelling eggs, but provided the mixture is thoroughly beaten and correctly ovened the pastries are not difficult. When the pastries are cooked, sit quickly with the fingers, and scoop out any uncooked matter in the centre. If this process is omitted, the pastry will certainly be moist and heavy.

Ingredients (1) - 1 pint of water, 1 oz. fat, a pinch of salt, 2 oz. sifted flour, and a few drops of vanilla essence. Beat in the well-beaten eggs just before piping, if using dried eggs, (2) - 1 pint water, 2 oz. fat, 4 oz. flour, 1 teaspoonful salt, a few drops of vanilla, and large or 4 small eggs, and 2 teaspoonsful baking powder. Add for choux pastry must be accurately measured. Put the fat, water and salt into a fairly large saucepan, and bring to the boil. Tip in the sifted flour all at once. Cook until the mixture forms a ball in the centre of the saucepan, then beat until smooth and glossy. Allow to cool slightly; then beat in the eggs, one at a time, and add the essence, and continue beating until the mixture is smooth. After several minutes the eggs have been added, add the baking powder if needed. Shape into small balls with two spoons, or force through a pastry bag with small pieces for eclairs. Allow plenty of room for spread, and扩张. Bake in a moderately hot oven (425 deg. F) for 10 to 15 minutes; these make the best slightly, and cool until crisp. Take from the oven when quite cold, and store out the soft centre part. Cool, and fill with cream. For all-fashioned cream buns, the pastry should be cooked in a covered pan in its own steam. Cover the tray with a coating-tin, and bake as above, until the pastry is moderate even for 3 minutes (700 deg. F). Do not open the tin during the cooking.

COOKERY HINTS

PEANUT BUTTER RECIPES

By "Housekeeper"

Two rather penetrating flavour of peanut butter may be produced by the use of salt, pepper, or of chocolate, though it is difficult to disguise it completely.

Peanut Biscuits - 1/2 oz. flour, 2 oz. peanut butter, 1 oz. margarine, 1 oz. sugar, 1 egg (fresh or reconstituted), 1 teaspoonful vanilla essence, 1 teaspoonful cinnamon, 1 pinch of ground pepper, and a pinch of salt. Beat the fat until soft, add the flour, and mix to a stiff dough. Roll out thinly, cut into rounds or triangles, and bake on a graham cracker. Bake in a moderately hot oven (400 deg. F) for 10 to 15 minutes until the biscuits are crisp and lightly browned. Allow to cool on a wire tray, and store in a tin.

Chocolate crisps - 4 oz. flour, 4 oz. peanut butter, 1 oz. margarine, 4 oz. sugar, 1 egg, 1/2 cupful of milk. Mix the ingredients together, then beat in the flour and milk, and form into a rather dry dough with the hands. If the mixture refuses to stick together, a little more flour may be added; but this should not be necessary. Knead the dough lightly on a floured board, and roll out. Prick well with a fork, cut into rounds or triangles, and bake on a graham cracker. Bake in a moderately hot oven (400 deg. F) for 10 to 15 minutes. Allow to cool on a wire tray, and store in a tin.

COOKERY HINTS

PEANUT BUTTER RECIPE (3)

By "Housekeeper"

Those who like the flavour of peanut butter in bread find the first recipes, for bread with peanut butter: Peanut Butter Bread - 10 oz. flour, 8 oz. sugar, 2 oz. peanut butter, 1 egg, 3 tablespoonsful baking powder, and a pinch of salt. Knead the dough lightly on a floured board, and add the mixture to the centre. Stir together the flour, salt, and baking powder, and mix with the sugar. Work in the peanut butter fork until the mixture is like bread crumbs. Add the cream and milk, and, if liked, a little shredded cheese. Mix well. Put into a greased loaf tin (1 lb. capacity) for an hour in a moderate oven (375 deg. F). Test by turning the loaf and tapping the bottom. It should sound hollow.

Peanut Butter Scones - Ruth 1 oz. flour, 1 oz. sugar, and cut in 1 to 1 1/2 oz. of peanut butter. This resembles cream bread crumbs, and is sweet and a little tough, and I suggest moist. Bring to a dough with milk. Knead lightly, pat into 1/2 inch thick, cut into rounds (1 1/2 inches), and bake in a moderately hot oven (450 deg. F) for 10 to 15 minutes. Allow to cool in the pan. Put the fat, water and salt into a saucepan, and bring to the boil. Tip in the sifted flour all at once. Cook until the mixture forms a ball in the centre of the saucepan, then beat until smooth and glossy. Allow to cool slightly; then beat in the eggs, one at a time, and add the essence, and continue beating until the mixture is smooth. After several minutes the eggs have been added, add the baking powder if needed. Shape into small balls with two spoons, or force through a pastry bag with small pieces for eclairs. Allow plenty of room for spread, and扩张. Bake in a moderately hot oven (425 deg. F) for 10 to 15 minutes; these make the best slightly, and cool until crisp. Take from the oven when quite cold, and store out the soft centre part. Cool, and fill with cream. For all-fashioned cream buns, the pastry should be cooked in a covered pan in its own steam. Cover the tray with a coating-tin, and bake as above, until the pastry is moderate even for 3 minutes (700 deg. F). Do not open the tin during the cooking.
CRISP EGG CUTLETS

For 8 cutlets you'll need:
- Thick white sauce, 1 cup
- Eggs, hard-cooked, coarsely chopped, 5
- Parsley, chopped, 2 tablespoons
- Paprika, 1/4 teaspoon
- Bread crumbs, fine dry, 1/2 cup
- Eggs, slightly beaten, 1
- Water, 1 tablespoon
- Fat for frying, 4 tablespoons (may be shortening, salad oil or drippings)

1. Combind white sauce with eggs, parsley and paprika; cool slightly. Line bottom of ungreased 8 by 8 inch pan with waxed paper. Spoon filling into pan, spread evenly to edges.

2. Chill well, at least 3 hours. Then loosen edge with knife, turn out on waxed paper, peel off the pan. Cut into 8 equal portions, roll each in crumbs and form into cutlet shape with fingers to make egg mixture into pan, spread evenly to edges.

3. Heat fat in 9-inch skillet over low heat; put in 3 In shallow dish beat egg and water together, one side turn and brown other side. Remove to absorbent paper; keep warm.

4. Dip cutlets into egg mix, brown one side, turn and brown other side. Remove to absorbent paper; keep warm.

Sprinkle remaining crumb mixture over filling. Bake on the middle shelf of hot oven until top is browned. Cool in pan on cake rack; cut in 1-1/2 by 2 inches, then loosen edge with knife, turn out on waxed paper, peel off the pan. Cut into 8 equal portions, roll each in crumbs and form into cutlet shape with fingers to make egg mixture into pan, spread evenly to edges.

For white sauce: Melt 3 tablespoons butter or margarine in 1-quart saucepan over low heat; add 4 tablespoons flour, 1 teaspoon salt, dish of pepper; stir and cook until well blended and bubbly. Remove from heat, slowly stir in 1 cup milk or half evaporated milk and half water. Cook over low heat, stirring constantly, until the sauce is very thick and the mixture comes to a boil.

PRUNE-FILLED SQUARES

For 25 squares you'll need:
- Prunes, cooked without sugar and well drained, about 1 1/2 cups
- Sugar, 3 tablespoons
- Salt, dash
- Flour, enriched all-purpose, 1 1/2 cups
- Cinnamon, 1/2 teaspoon
- Salt, 1/2 teaspoon
- Brown sugar, 3/4 cup
- Lemon juice, 2 tablespoons
- Orange rind, grated, 1 teaspoon
- Liquid from prunes, 2 tablespoons
- Rolled oats, quick-cooking, 1 cup
- Shortening, half butter or margarine, 1/4 cup
- Milk, 2 tablespoons

1. Sift flour, measure; add cinnamon, salt; sift 2. Spread half of crumb mixture evenly over bottom of baking pan; press down firmly with large spatula. Using blending fork or 2 knives, cut in spoon. Cover with the prune filling, spreading thinly. Sprinkle remaining crumb mixture over filling.

Baking temperature: 400° (hot oven) Time: 30 to 35 minutes

For white sauce:
Melt 3 tablespoons butter or margarine in 1-quart saucepan over low heat; add 4 tablespoons flour, 1 teaspoon salt, dish of pepper; stir and cook until well blended and bubbly. Remove from heat, slowly stir in 1 cup milk or half evaporated milk and half water. Cook over low heat, stirring constantly, until the sauce is very thick and the mixture comes to a boil.

For the prune filling:
- Prunes, cooked without sugar and well drained, about 1 1/2 cups
- Sugar, 3 tablespoons
- Salt, dash

For the crumb layers:
- Flour, enriched all-purpose, 1 1/2 cups
- Cinnamon, 1/2 teaspoon
- Salt, 1/2 teaspoon
- Brown sugar, 3/4 cup

First make filling: Pit prunes, cut in small pieces, measure (should now be reduced to 1 1/2 cups); combine with sugar, lemon juice, orange rind and liquid from prunes in 1-quart saucepan. Cook over low heat, stirring occasionally, until thickened, about 8 minutes. Cool to room temperature. Now start your oven, thoroughly grease 8-inch square pan and proceed as directed in step 1.
**Cookery Hints**

**“Melting Moments” Biscuits**

By “Housekeeper”

A PORTLANDER asks for a recipe for “Melting Moments,” which are short, bread-type biscuits made with cornflour. If possible, these could be made with a half-inch star piping bag and foregaging so that the pattern is in the correct position. The recipe follows:

**Ingredients**
- 2 oz. flour
- 1 oz. cornflour
- 1 l/2 oz. margarine
- 1 l/2 oz. rashers of bacon
- 1 oz. icing sugar
- 1/2 oz. egg
- 1/2 oz. milk
- 1/2 oz. lemon juice

Mix all ingredients except lemon juice and milk. Stir in the lemon juice before cooking. Bake in a moderate oven for 10-15 minutes.

**Fish Cookery (1)**

By “Housekeeper”

If you are a lover of seafood, you will appreciate the following recipe for Baked Fish-Dip fillets.

**Ingredients**
- 2 oz. margarine
- 1 oz. flour
- 1 oz. butter
- 1 l/2 oz. breadcrumbs
- 1 l/2 oz. chopped parsley
- 1 l/2 oz. chopped celery

**Method**
1. Preheat oven to 375°F (190°C).
2. Melt the margarine in a saucepan.
3. Add the flour and stir well.
4. Add the butter and stir until it is well combined.
5. Add the breadcrumbs and stir until they are well coated with the flour mixture.
6. Add the parsley and celery and stir well.
7. Place the fish fillets on a baking tray and cover with the breadcrumb mixture.
8. Bake for 20-30 minutes or until the fish is cooked through.

**Fish Cooking (2)**

By “Housekeeper”

FISH may be fried in deep or shallow fat. If shallow fat is used, a separate frying pan and bowl of fat should ideally be kept for fish Alone.

Where deep fat is available, if the cooked temperature of the fat should not be above the temperature at which the fish skin starts to brown. This is usually around 375°F (190°C).

**Method**
1. Preheat oven to 375°F (190°C).
2. Heat the fat in a saucepan.
3. Add the fish fillets and fry until golden brown.
4. Remove from the fat and drain on a wire rack.

**Fish Cookery (3)**

By “Housekeeper”

**Fish**

This is a waste of time, energy and food. However, the following method will work well:

1. Wash and dry the fish.
2. Mix the flour, cornflour, and salt. Add the fish and coat it evenly.
3. Heat the fat in a saucepan.
4. Add the fish and fry until golden brown.
5. Remove from the fat and drain on a wire rack.

**Fish Cookery (4)**

By “Housekeeper”

WHEN fish is recommended for “Dipping” or “Frying”, the following method is recommended:

1. Preheat oven to 375°F (190°C).
2. Heat the fat in a saucepan.
3. Add the fish fillets and fry until golden brown.
4. Remove from the fat and drain on a wire rack.
5. Serve with a dash of pepper, 1 cup celery, and any other desired accompaniments.
APRICOT MARMALADE
Making apricot marmalade was one of my earliest cooking experiences, and I remember well how I watched a hawk to see if everyone would eat it and how gratified I was that they did. It’s a tart marmalade, easy to make, and the ingredients are available the year round. That first time I’m sure I must have had a recipe (after all, seven years old I was!) but since then I have made it by guess until now. Guesswork doesn’t go well with writing recipes down for others to follow, so here you are, safe and sure.

Soak 1 pound dried apricots overnight in enough cold water barely to cover. The next day, drain and cut up through the inside of the skin. Most of the liquid will be absorbed through soaking and cooking, so use juice and all. To 2 cups apricot pulp add 1 cup granulated sugar, 6 tablespoons lemon juice, 1 tablespoon grated lemon rind, and blend into a heavy paste. Don’t overmix, but with that little problem solved in the mold upside down in the center of the pie dish. Do not have an electric heating device, try those little canned-heat stoves, covered with a cloth and set in the kitchen between servings. Hot it must be, but with that little problem solved in the mold upside down in the center of the pie dish.

PINEAPPLE SAUCE
Beat 8 egg yolks, ½ cup sugar, 2 tablespoons apricot pulp, 2 tablespoons lemon juice, and ½ teaspoon salt until light and fluffy. Cook in double boiler until mixture is about the same temperature as a completed forward pass and no standing required. Have ready-made ladyfingers to put in the mold. Mold upside down in center of the pot-au-feu, set on the table so that the main course can be eaten and the pie taken away from the table. This will give you a chance to set out the dessert be served in front of the fireplace. Presto!

Sorbet. This is a perfect meal and a perfect time for self-service, but places should be set at the table so that the main course can be eaten and the pie taken away from the table. This will give you a chance to set out the dessert be served in front of the fireplace. Presto!

RELISHES
Here you should use your own imagination and also your own cupboard: mixed pickle, watermelon pickle, chopped pickle; cucumber pickle, jellied, with crisp hearts of celery for a bland contrast.

GATEAU CARAMEL
(This recipe will make 24 2 1/4-inch biscuits)
Sift together 4 cups flour, 7 teaspoons baking powder and 2 teaspoons salt. Add ½ cup shortening, blend in with pastry blender until mixture resembles very coarse meal. Add 1 cup milk, mix all together at one time, and blend into a heavy paste. Don’t overwork the dough—this is important. Now shape a lightly floured rolling pin and flatten it gently with your hands. Sprinkle with a little flour and roll to desired thickness with rolling pin. Use as little flour and as little pressure as possible. Cut with biscuit cutter, transfer to roasting pan, lay in a 350°F. oven (450 degrees F.) 5 minutes. The biscuits can be made ahead of time and kept in refrigerator until ready for baking.

CHICKEN BURGUNDY
2 frying chickens, disjointed
1 ½ teaspoons seasoned flour
1 ½ cups sautéed chicken
1 1/2 teaspoons marjoram
1 1/2 teaspoons tarragon
2 cups milk
2 tablespoons butter
1/4 cup flour
4 cups sliced fresh dates
1/4 cup orange marmalade

Sift together flour, baking powder and salt. Cut in shortening with pastry blender until mixture resembles very fine meal. Stir in milk with fork, adding in two portions until mixture is well moistened. Turn out onto lightly floured surface and knead gently with fingers 10 to 15 times. Roll out ¼ inch thick and cut with 2 1/4-inch biscuit cutter.

Make indentation on top of each biscuit with teaspoon. Put in a dab of butter. Combine dates and marmalade, and put a spoonful in each biscuit. Bake on greased cookie sheet in hot oven (425 degrees F.) 10 to 12 minutes.

Smooth, creamy custard pie offers tops in good eating and is the best interest via today’s recipe:

ALMOND CUSTARD PIE
1 8-inch pie pastry, unbaked
1/2 cup milk, scalded
1/2 cup granulated sugar
1 tsp. salt
2 eggs
1 tsp. vanilla extract
tsp. mace
1/4 cup chopped or ready-diced almonds

Line pie pan with pastry and make standing fluted rim. Do not prick pastry. Bake in very hot oven (450 degrees F.) 5 minutes. Combine hot milk with sugar and salt; stir to dissolve sugar. Beat eggs lightly and stir into milk. Blend in vanilla and mace, and add to milk to the boiling point. Stir until mixture begins to thicken. Add sliced almonds and bake 5 to 10 minutes longer, or until custard is set in center.
Savoury Cheese Pudding

By "Housekeeper"

A savoury cheese pudding makes a good supper dish. For this reason, serve a soup before it, and a winter salad with it.

Those who grow cabbages, either in the garden or in a window-box, have a great advantage in having their favourite for the dish. Alternatively, use preserved ginger or a mixture of treacle and syrup, till and bake in a moderate oven (375 deg. F) for 20 to 30 minutes. Keep a few in a jar; they make excellent preparation, if preserved ginger is used. Toss in the centre and add the treacle, 1 teaspoonful ground ginger, 3 oz. sugar, 2 eggs, 5 oz. flour, a pinch of salt, and cinnamon. Stir the mixture until light, add the sugar and ginger, beat the eggs until light, add to the mixture, and whisk until they begin to thicken. Bake in a greased sandwich-tin, and bake for 20 to 30 minutes. Cool on a wire tray, turn out, and split diagonally.
**PICKLED PEARS**

The red currant jelly that added so much to many meat dishes is now almost impossible to get. Why not substitute it with delicious pear pickle, for which the later pears now ripening are admirable?

To 4 lb. of the fruit allow 1 lb. of sugar, 1 pint of vinegar. 1 teaspoonful of powdered cinnamon—rather more if this flavour is liked—and a little lemon juice substitute. Peel the pears, halve them, and remove the cores; wash them quickly in fresh, cold water. Boil together the vinegar, sugar, cinnamon and lemon, and skin the mixture well. Put in the pears, as many at a time as will lie side by side without overcrowding. Boil these quickly until soft. They must not cook too long or they will turn brown. Lift them out and put them into jars and pour the pickle over them. In a few days' time pour off the pickle, let it boil up, and again pour it over the pears. Tie down tightly when cold.

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**Pork Goulash with Sausage**

**Buttered Beets**

**Potatoes**

**Glorified Vanilla Pudding**

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**Venetian Onion Soup**

- 1/4 cup butter or margarine
- 4 bouillon cubes
- 2 slices cooked onions
- 1 quart hot water
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon salt
- 4 ounces elbow macaroni
- Grated Parmesan cheese

Melt butter in large saucepan. Add 2 bouillon cubes and stir until cubes begin to dissolve. Add onions and brown. Add water, 2 bouillon cubes, Worcestershire sauce and salt. Bring to a boil, gradually add macaroni. Cover and simmer for 30 minutes. Serve hot with cheese. Yield: 4 servings.

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**SWEET PICKLED CUCUMBER**

- 1 1/2 cups finely chopped onion
- 6 cups pickling vinegar
- 2 cups boiling water
- 1 1/2 cups sugar
- 1 1/2 teaspoons salt
- 6 whole cloves
- 2 green chilies
- 1 tablespoon sugar

Fry 1/3 cup finely chopped onion in 2 tablespoons salad oil. Drain. Add 1/2 cup sugar, 1 1/2 cups white or wine vinegar, 1/2 clove, 1 teaspoon salt, 1/4 teaspoon paprika, 1/2 teaspoon black pepper, 1 teaspoon whole cloves, 1/4 teaspoon mace, 1/4 cup fine dry bread crumbs. Season the meat with one teaspoon salt, 1/2 teaspoon paprika, 1/2 teaspoon cayenne pepper, 1 teaspoon garlic, finely minced. (By the way, I hope you have one of these onion chopping gadgets which allow you to chop an acre of onions with nary a tear or tain.)

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**Spaghetti with Meatballs**

- 1 pound ground beef chuck
- 4 slices bacon, finely cut
- 1/2 cup finely chopped onion
- 1/2 cup fine dry bread crumbs
- 1 egg, beaten
- 1 tablespoon chopped parsley
- 1 teaspoon salt
- 1 clove garlic, minced
- 1 ounce can mushrooms, chopped
- 1 No. 2 can tomatoes
- 6-ounce can tomato paste
- Salt and pepper to taste
- 8 ounces spaghetti, cooked

Combine beef, bacon, 2 tablespoons onion, crumbs, egg, parsley and salt, mix well. Divide mixture and shape into 8 to 12 balls. Melt enough fat in a heavy skillet to make a depth of 1/2 inch. Brown meat balls in hot fat on all sides. Drain fat, reserving 3 tablespoons. Flavor skillet and continue cooking over low heat 1 hour, turning balls occasionally. Combine reserved fat, remaining onion and garlic; cook until onions are tender. Add mushrooms, tomatoes, tomato paste and seasonings; mix well and cook, covered, over low heat 50 minutes. Yield: 4 servings.

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**For the budget down to bedrock—vegetables served lovingly.**

One of the bad days that, alas, recur in the life of every man, woman and child is the day when you know you’ve spent too much money. So I have evolved this thrift menu that will help my family healthy, and, as important place them, for I believe that not food, however correct, will do you any good if you hate it.

The caserole, practically all vegetable, is expensive, since you can always add a few sides to stretch the budget. The unexpected company should come. It’s an honest caserole, and one in which you can express your individuality with the seasonings. Since it’s mostly vegetables, it requires a pinch of both seasoning—but only a pinch—to lift it out of the rut. Salad is always good with a meal, though not strictly necessary with this one. Suit your

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**For Instance, Meat Loaf**

I learned a way to make delicious meat loaf from listening to such talk. Here is how I do it.

In a large mixing bowl I pour an eight-ounce can of tomato sauce. I break up four slices of stale bread into the sauce and mix well till the bread loses its own texture and appears to be part of the tomato sauce. Next I break into the mixture two eggs and best well. Then I combine this mixture lightly but thoroughly with two pounds of chopped beef.

I season the meat with one teaspoon of salt, one teaspoon of pepper, a tablespoon of grated onion, a tablespoon of chopped parsley and a pinch of poultry seasoning. The whole business is then mixed well and formed into a dressed loaf to bake in a moderately hot oven (375 degrees F) for one and one-half hours.

I shall always remember kindly the housewife who gave me this meat loaf recipe. It makes a tender, tasty, juicy loaf with a "bready" taste. It is as delicious cold in a sandwich as it is hot from the oven.

No, I wouldn’t miss the loss of my cook books, not while I do my own marketing.
Cooking of Meat (1)  
By "Housekeeper"

Cooking of Meat (2)  
By "Housekeeper"

Cooking of Meat (3)  
By "Housekeeper"

Cooking of Meat (4)  
By "Housekeeper"

Cooking of Meat (5)  
By "Housekeeper"

Cooking of Meat (6)  
By "Housekeeper"

Cooking of Meat (7)  
By "Housekeeper"

Cooking Hints

Cookery Hints

COOKERY HINTS
Cooking of Meat

Long, slow cooking is essential for a meat casseroles. The cheaper cuts of meat are used. A mixture of beef, mutton, and a little pork is all that may be used.

Hot-pot

Ingredients--1 lb. of meat, 1 large onion, 2 lb. potatoes, salt and pepper, flour, potato thickening, and water or stock.

Cut the meat into neat pieces and dip in the seasoned flour. Peel and chop the onion, and peel and slice the potatoes thinly. Place them, onion and meat in layers in a casserole, finishing with a layer of potatoes. Add a little more seasoning.

Put on a tight-fitting lid, and cook in the bottom of a slow oven for 4 to 5 hours, until the meat is tender. If the oven is not being used, cover and leave it overnight. The meat should not be overcooked and stewed, and cook over a very low heat until tender. To make Irish stew, take all the ingredients except the flour, and cook by the second method, adding more potatoes (peeled and quartered), and half-way through the cooking.

Lancashire stew

Ingredients--1 lb. of shin, 2 tablespoons of vinegar, 1 teaspoon of salt, 1 teaspoon of pepper, 1 teaspoon of gray powder, and cold water.

Wipe the beef, and cut it into neat pieces. Blend the vinegar with the gravy, and add the flour, and cook the second method. Put the meat in a saucepan, time the cooking, and add the flour, and add to the meat, with sufficient water to cover the meat well. stew gently for two hours, until tender, and peel the meat, which may be added to the sauce, allowing about one hour to thicken, and serve very hot with mashed potatoes.

TO-DAY'S MEAT

23 TURKEY

COURT AND PERSONAL
WINDSOR CASTLE, Thursday.

TODAY'S MEAT

COOKERY HINTS
**SAMPAN CHICKEN**

*For Servings 4 to 6*

1 1/2 cup all-purpose flour
2 tbsp. salt, 2 tsp. paprika, 1/2 tsp. pepper
1 tsp. monosodium glutamate
3-lb. fryer, cut into serving pieces
1 1/2 cups orange juice
1 cup pineapple juice
1/2 tsp. salt, 1/2 tsp. ground cloves
1/2 tsp. ground nutmeg
1/2 cup all-purpose flour
1 cup water
1/2 cup pineapple chunks
2 oranges, sectioned
1 cup almonds, salted, slivered, toasted

Blend first 5 ingredients in paper bag; drop chicken and shake. Heat 1/4" fat or oil in heavy skillet. Brown chicken. Meanwhile, blend 1/2 cup orange juice, 1/2 cup pineapple juice, 1/2 tsp. salt, cloves and nutmeg. Pour over chicken. Cover; simmer until done (about 25 min.). Blend flour and water until smooth. Pour over chicken and simmer over low heat until done. Serve with white rice, cooked as label directs.

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**BREAKFAST TO A FARMER**

Breakfast to a farmer this delectable mixture may be, but in our family we serve it for lunch or dinner. This time I’ll take it dinner style with tomato juice to precede, a cabbage-apple dish to accompany, and orange sauce with ginger snaps to follow. (At lunchtime, you’d just serve a tossed green salad and a fruit dessert with it.)

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**FARMER’S BREAKFAST (47c)**

Cut 4 slices bacon into small pieces (kitchen scissors are good for this purpose) and fry over low heat until just a little brown and crisp. Drain off all but 2 tablespoons of the fat. Be sure to save it, since bacon fat is wonderful to cook with. Add 4 large boiled potatoes, cubed, 1 tablespoon finely chopped onion, salt and pepper to the bacon, and cook gently until the potatoes are a deep ivory color. Sprinkle 1/2 cup grated Cheddar cheese over the potatoes—evidently, you’ll need it. Break 4 eggs into the pan over the potatoes and cook over low heat, stirring constantly, until the eggs are set. Decorate with parsley and rush to the table, to eat as hot as possible.

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**ORANGE COMPOTE AND GINGERNAPS**

For this meal, our subject tried the eggs before-hand. Don’t ask me why, but from having tried, out of sheer curiosity, I can assure you that with beaten eggs, this Farmer’s Breakfast isn’t right.

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**SAUCE FOR ROAST DUCK (ORIENTAL)**

(1/2 cup)

1 tsp. flour
2 tsp. sugar
1 tbsp. lemon juice
1/2 cup orange juice
1 tsp. grated orange peel
1 tsp. grated lemon peel

Remove fat from roasting pan (leaving about 1 1/4 cups) and strain. Add 1/2 cup orange juice, 1/2 cup pineapple juice, 1/4 tsp. salt, cloves and nutmeg. Cover and simmer until done (about 25 min.). Blend flour and water until smooth. Pour over chicken and stir well. Serve with white rice, cooked as label directs.

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**CRISCO DONUTS**

(Makes 21/2 to 3 dozen)

Fried just right in pure, sweet Crisco, the donuts are sure to be delicately sweet a light... and as digestible as they are delicious.

2 eggs
4 teaspoons baking powder
3 1/2 cups flour
1 1/2 cups sugar
1 tsp. salt
1 tsp. nutmeg
4 cups sifted flour
Crisco for deep-fry

All Measurements Level: Combine beaten eggs, sugar and melted Crisco. Add milk, mix well. Mix in baking powder, salt and nutmeg. Combine the dry and liquid ingredients, stirring until just moistened.

Roll dough to 1/4" thickness on a floured board. Dough should be soft. Cut with round donut cutter.

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**CABBAGE AND APPLES**

A different dish, and a good one, taking the curse off cabbage. Wash the nice parts of a tender young cabbage, drain, and chop it up. Put it into a biggish saucepan (it must be able to hold the apples too), season with 1/4 teaspoon salt and a dash of pepper, and a dash of cloves. Mix in 2 tablespoons of white wine vinegar. Pour boiling water—enough to cover—over the cabbage and cook it, uncovered, until half done. It takes about four or five minutes. Peel, core and cut 4 apples (cooking apples are best for the purpose) into quarters. Add to the cabbage with a lump of sugar. Cover the pan tightly and cook over heat until the apples are tender. Reiss to taste. Mmm-mm.

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**ORANGE COMPOTE**

Peel 4 oranges—save the peel—and take off as much of the bitter white membrane as you can. Slice oranges tuckily with a sharp knife so that each slice retains a body and a presence. Remove the seeds, unless you use seedless oranges. Make a syrup with 1/2 cup sugar and 1 1/2 cups water, put in it and about a third of the peel you took off the oranges, shredding it fine first. Bring to a boil and pour syrup boiling hot over the oranges. Let stand a few minutes. Drain syrup and boil again. Pour it hot over the fruit. Cook the compote, place it in a deep dish, and cover it with a layer of crisp cookies, especially gingersnaps, or, beautifully with this compote, which is one of the simplest and the best, and the right dessert for this meal.

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**CELERY CURSIS**

(For Celery)

Carrot Slicers, Olives
Exector Noodles
String Beans with Black Butter Sauce
Lemon Sherbet and Cookies

Black butter sauce dresses up the family friend, string beans.

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**EXECTOR NOODLES (11 c.)**

Boil 1 eight-ounce package medium egg noodles according to package directions. Drain, and set aside—it’s a good idea to have them done more than 5 minutes before you need them. Combine with 1 1/2 cups of boiling water. Add 1/2 pound hamburger and 1/2 pound mushrooms under cold running water, chop off the withered end of the stem, and slice not too thinly nor too coarsely. (Do not peel the mushrooms, or you’ll be saying good-by to their flavor.) Sauté mushrooms quickly in 2 tablespoons...
**Cookery Hints**

**Omelette Making**

By "Housekeeper"

NOW that eggs are more plentiful, you may make an appetising supper dish. If you wish to use more than six eggs, make two omelettes rather than one large omelette. Add, with a little melted bacon fat, a savoury omelette, made for a sweet omelette. In it, for a puffed or a cheese omelette, or mar-garine to a smooth sort, cream. Fat, 1 to 2 oz. sugar, 1 egg. With a small pinch of grated cheese if liked. Finish with the remaining filling, and pour over the cooked omelette.

Plain omelette

Warms the pan, and still, or under a eot grill to brown on top, and serve very hot.

**Oil-pot**

Put the ingredients in a very low heat until tender. To make Irish stews, turn all the above ingredients except the flour and cook by the second process. Put potatoes and meat in a casserole, finishing with a layer of potatoes, and season the potatoes and onion and peel and slice the potatoes thinly. Put potatoes and meat in a casserole, finishing with a layer of potatoes, and season the potatoes and onion and peel and slice the potatoes thinly. Put potatoes and meat in a casserole, finishing with a layer of potatoes, and season the potatoes and onion and peel and slice the potatoes thinly. Put potatoes and meat in a casserole, finishing with a layer of potatoes, and season the potatoes and onion and peel and slice the potatoes thinly. Put potatoes and meat in a casserole, finishing with a layer of potatoes, and season the potatoes and onion and peel and slice the potatoes thinly.
STRAWBERRY ICE-CREAM MERINGUE

Egg whites, 6 (3/4 cup)  
Salt, 1/4 teaspoon  
Vinegar, 1 teaspoon  
Vanilla, 1/2 teaspoon

Separate eggs while cold, drop whites into large mixing bowl (be sure no yolk is mixed with whites) and bring to room temperature before beating. Cover cooky sheet with unglazed paper; with a pencil draw a circle on paper about 7 inches across; grease circle with unsalted fat and dust with flour, shaking off any excess. Add salt, vinegar and vanilla to egg whites and beat with rotary beater to a stiff foam, then start adding sugar 1 tablespoon at a time, beating until thoroughly blended after each addition. Scrape sides of bowl frequently. If you use electric mixer keep at medium speed, reducing to slower speed as meringue thickens. It is essential to add sugar slowly; all the sugar should be dissolved at the end of 15 minutes of beating. If not, continue beating until mixture is satiny smooth. With hand method, use wooden spoon if mixture is too stiff to use beater. With a spatula spread a layer of meringue 1 inch thick over greased circle on paper. Then add spoonfuls to build up a rim about 3 inches high and about 1 1/2 inches thick, leaving center well about 4 inches across. With spatula gently smooth outside surface into soft swirls and peaks. Bake in moderate oven, 275°, for 50 minutes. When done meringue will be a tawny light brown color and will measure about 9 inches across. Cool on pan away from drafts. When completely cool loosen meringue from paper with spatula and place on a flat serving tray. Fill center with strawberry ice cream; surround with strawberries. To serve—there's enough for 6 to 8—use pie server and large spoon.

STRAWBERRY ROLL

Flour, enriched all-purpose, 3 1/2 cup  
Baking powder, 1/2 teaspoon  
Salt, 1/4 teaspoon  
Eggs, 4  
Cream of tartar, 1/4 teaspoon

Sift flour, measure; add baking powder and salt; sift again. Separate egg yolks from whites. Add cream of tartar to whites and beat until foamy and just stiff enough to hold a peak; gradually beat in sugar adding about 2 tablespoons at a time and beating after each until smooth and glossy. Beat yolks slightly with a fork, add vanilla and gently fold into beaten egg whites. Fold in flour mixture about 1/2 cup at a time. Pour into shallow baking pan (10 1/2 by 15 1/2 by 1 inch) lined with waxed paper. Bake in moderate oven, 375°, for 12 to 15 minutes; cake should spring back when pressed lightly with fingertip (do not overbake). Immediately loosen cake from sides of pan and turn out on clean towel dusted with confectioners' sugar. Quickly peel off waxed paper; starting at short end, roll up evenly. Wrap closely in towel and cool on rack. To serve, wash strawberries, hull; cut in half. Combine cream cheese, 4 tablespoons confectioners' sugar, salt. Add milk; beat with wooden spoon until smooth. Unroll cake, spread with cream-cheese mixture; top with layer of berries. Roll it up again and sift additional confectioners' sugar over the top—may be served at once or chilled for 1 hour. Serves 8 to 10.

STRAWBERRY TAPIOCA

Egg whites, 10 (3 1/4 cup)  
Sugar, 1 1/2 cups  
Vanilla, 1/4 teaspoon  
Cheese, 3 1/2 ounces packages  
Confectioners' sugar, 1/4 tablespoons  
Salt, dash  
Milk, 2 tablespoons  
Fresh strawberries, 1 pint

Separate egg yolks from whites. Add cream of tartar to whites and beat until foamy and just stiff enough to hold a peak; gradually beat in sugar adding about 2 tablespoons at a time and beating after each until smooth and glossy. Beat yolks slightly with a fork, add vanilla and gently fold into beaten egg whites. Fold in flour mixture about 1/2 cup at a time. Pour into shallow baking pan (10 1/2 by 15 1/2 by 1 inch) lined with waxed paper. Bake in moderate oven, 375°, for 12 to 15 minutes; cake should spring back when pressed lightly with fingertips (do not overbake). Immediately loosen cake from sides of pan and turn out on clean towel dusted with confectioners' sugar. Quickly peo off waxed paper; starting at short end, roll up evenly. Wrap closely in towel and cool on rack. To serve, wash strawberries, hull; cut in half. Combine cream cheese, 4 tablespoons confectioners' sugar, salt. Add milk; beat with wooden spoon until smooth. Unroll cake, spread with cream-cheese mixture; top with layer of berries. Roll it up again and sift additional confectioners' sugar over the top—may be served at once or chilled for 1 hour. Serves 8 to 10.
Simmel Cake

By "Housekeeper"

Those who have been able to get some ground almonds to flavor the beet and to make a shortening for the butter cake for Easter. Where the almonds—say 2 or 3 oz.—is available, choose a good sultana cake recipe and add the ground almonds with the fruit, using 1 or 2 oz. sugar, and a teaspoonful lemon rind for flavoring.

For the simmel cake first take the almond paste—2 lb. ground almonds, 1 lb. sugar, and sufficient beaten egg to make a smooth paste. Knead lightly on a floured board until cool place until required. Line and grease a cake tin. Cream 4 oz. margarine with 4 oz. sugar, beat in an egg; next 2 oz. sieved flour, a teaspoonful baking powder and a pinch of salt. Knead lightly and stir in sieved cleanup or chopped sultanas, and mix with the reste of the cake mixture. Put half the mixture in a greased paper over the top of the cake, set it on the hot cake, and bake it in the hot oven for 10 minutes. Cool the cake, and turn it into the beaten egg and sugar, and beat well. For the simmel cake previous, make a deep cut with a knife, take it from the heat, add coffee essence to flavor, and pour into well melted. Serve hot with stewed fruit, caught decorated with jam or mock cream. For a lemon

Custard Pudding

Ingredients—1 pint milk, 2 oz. margarine, 2 oz. sugar, and a little grated lemon rind. Mix the butter and sugar, and add the lemon rind. Add the milk, and stir it into the butter and sugar until it is have a slow heat; do not allow the custard to boil. When the mixture is cooked, a few minutes, cool on a wire tray, and serve cold.

Hot Cross Buns

By "Housekeeper"

Hot Cross Buns are made from a rich yeast dough, using a flavouring of cinnamon and nutmeg, and adding a dash of grated nutmeg or spice, 1 egg, milk to mix the dough, and milk to make a nice, light, and soft dough. Beat by hand, or with a wooden spoon, for 4 to 5 minutes. Pour a teaspoonful of sugar and a teaspoonful of flour on to the cross in the buns before allowing them to rise. Egg yolks are used, but if necessary, before putting them into the oven, they may be cut into strips, and placed on the top of the bun before setting the buns in the oven.

Ingredients—1 lb. flour, 2 oz. margarine, 2 oz. sugar, 2 to 4 oz. currants or sultanas, 1 oz. yeast, 3 teaspoonfuls of flour, a dash of grated nutmeg or spice, 1 egg, milk to mix the dough, and milk to make a nice, light, and soft dough. Beat by hand, or with a wooden spoon, for 4 to 5 minutes. Pour a teaspoonful of sugar and a teaspoonful of flour on to the cross in the buns before allowing them to rise. Egg yolks are used, but if necessary, before putting them into the oven, they may be cut into strips, and placed on the top of the bun before setting the buns in the oven.

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Rich chocolate cake

Ingredients—3 oz. sugar, 1 oz. margarine, 2 oz. chocolate, 2 eggs, 1 teaspoonful baking powder, and a pinch of salt, and a teaspoonful of flour. Mix the margarine with sugar and beat it in the mixer. While the eggs until light, with the yolks, add the flour with the chocolate, and mix the batter. Pour it into a greased baking tin, and bake it in a moderate oven for 25 or 20 minutes, until the top is slightly browned. Allow to cool on a wire rack, and cut into squares.
Easter Biscuits

By "Heckkeeper"

Easter biscuits are often coloured and flavoured with saffron. A pinch is steeped for a few hours in about half a tablespoonful of milk, and used to mix the ingredients to a moderately stiff dough.

Easter biscuits (1) 6 oz. flour, 3 oz. margarine, 2 oz. sugar, 1 egg yolks or 1 yolk egg, 1 to 2 oz. currants or chopped prunes, 1 to 1 oz. finely-chopped peel, milk to mix, and a pinch each of salt and baking powder.

Easter biscuits (2) 9 oz. flour, 4 oz. margarine, 3 oz. sugar, 1 egg, 2 to 3 oz. currants, 1 oz. chopped peel or grated orange rind, 1 teaspoonful baking powder, a pinch of salt, and a little milk. Instead of the orange rind a 1 teaspoonful mixed spices may be added.

Method—Cream the margarine and sugar, and beat in the egg. Stir together all the dry ingredients, add the fruit, and work into the creamed mixture, adding sufficient milk, plain or saffron-flavoured, to make a stiff dough. Knead lightly on a floured board, roll out 1/4 in. in thickness, cut into rounds or fancy shapes, prick well with a fork, and bake in a moderate oven (350 deg. F.) for 15 to 20 minutes until a pale golden-brown. If some white of egg is available take the biscuits from the oven after ten minutes' cooking brush with beaten one white, dust lightly with sugar, and return to the oven for a further 5 or 10 minutes. Allow to cool on a wire tray, and store in an airtight tin.

Chocolate pear dessert

Ingredients—1 square chocolate cake, 6 halves of unpeeled or bottled pears, 1 tin condensed milk, sugar, and chocolate glaze. Use a half chocolate cake slice. When cold, cut into eight triangular pieces. Place a large spoonful of whipped cream (condensed milk whipped, sweetened, flavoured and thickened with melted gelatine) on each triangle. Put a glazed pear on each.

For the glaze, melt 1 oz. chocolate in 1 oz. margarine. Add the sugar, then 1 cup of condensed milk (unsweetened). Beat until smooth, bring to the boil, then turn out into a tin, grated chocolate (2 oz. in all), sift the powdered, add vanilla essence, allow to cool slightly, and pour it over the pears.

10 MONDAY, Bank Holiday

11 TUESDAY

12 WEDNESDAY
A GOOD sauce should be well balanced and of a suitable thickness, and free from lumps. Problems that are too frequent or too great fail lies in undercooking the flour and fat at the same time. This gives the regrettable typical paste taste.

White Sauce—1 tablespoonful flour, 1 oz. margarine or butter, 1 pint milk, salt, pepper, a pinch of nutmeg, 1 oz. chopped parsley, or a pinch of cayenne pepper.

Cream Sauce—Add 3 to 4 tablespoonfuls of washed and chopped parsley just before serving the sauce.

Savoury Sauce—To途径 white or cream sauce add a few drops of onion juice, a spoonful of gravy, mustard made up with vinegar or lemon juice, and treacle (or a pinch of cayenne pepper).

Parsley Sauce—Add 3 to 4 tablespoonfuls of washed and chopped parsley, a little mustard and a quantity of grated cheese, or a little grated nutmeg.

Celery Sauce—Before making the sauce, cook 1 cup of coarsely-chopped celery in the milk. Strain, and use the flavoured milk for cooking the sauce.
HAWAIIAN CAKE

BATTER:
1 cup sifted all-purpose flour
1 teaspoon baking powder
1 cup butter, margarine
1/2 cup brown sugar, firmly packed
1 egg
No. 2 can (3 1/3 cups) crushed pineapple

Get out a 9-inch piepan or an 8-inch cake pan or a 7-inch spring-form pan. It isn't necessary to grease the pan. Start your oven at 350°F or moderate. Sift flour and baking powder together.

Now work butter, margarine or shortening until soft, then add sugar gradually, working it into the fat until you have a creamy mixture. Beat the egg in a little bowl, then beat it into the fat-sugar combination. Stir in the sifted dry ingredients thoroughly and spread batter over bottom of pan. Drain the pineapple.

Mix up the topping as quickly as possible. Beat eggs (yolks and whites together) until light and fluffy. Beat in the sugar gradually, then stir in butter or margarine, coconut and walnuts.

Spoon drained pineapple over batter. Cover pineapple with the topping and bake about 40 minutes. Let cool. If you use a spring-form pan remove cake before serving; otherwise cut cake in wedges right in the pan and serve on dessert plates. Plenty for 8.

PINEAPPLE-CHICKEN MOLD

1 1/2 cups coarsely canned chicken
1 small onion
1/4 teaspoon monosodium glutamate
No. 2 can (2 1/2 cups) pineapple tidbits
1/4 cup mayonnaise
1/4 green pepper
1 cup heavy cream

Chop the chicken quite fine and drain pineapple (reserve about 10 pineapple tidbits for salad decoration). Cut green pepper in little chunks and grate onion.

Mix chicken, pineapple, green pepper, onion, monosodium glutamate and salt with mayonnaise. Whip the cream stiffly and gently mix or fold into chicken mixture. Arrange remaining pineapple tidbits on the bottom of a mold, loaf pan or 2 refrigerator trays and spoon in the salad. Freeze in refrigerator until solid, then cut in sections and serve on crisp salad greens, enough for 6 to 8.

SPARERIBS. PINEAPPLE STUFFING

2 parboils (about 4 lb)
1/2 lb salt pork
1 medium onion
2 stalks celery
5 sprigs parsley

Start your oven at 450°F or hot.

Buy spareribs sides as much alike in size as possible. Put one side of the ribs in the bottom of a shallow roasting pan. Now drain pineapple, reserving juice to use later on. Cut salt pork into slices 1/2-inch thick and boil in a little water for about 10 minutes. Drain and cut into small pieces. Chop onion, celery and parsley fine.

Brown salt pork and onion in a large skillet. Dump in the celery and parsley and cook until celery is limp. Remove from heat and mix in drained pineapple, bread crumbs, 1 teaspoon salt, pepper and slightly beaten egg. Stuffing is quite dry at this point.

Pile on top of spareribs side. Cover with second side of ribs and fasten layers of meat with toothpicks or skewers. Sprinkle top with remaining 1/2 teaspoon salt and ginger. Bake until richly browned—about 10 to 12 minutes, then reduce heat to 350°F or moderate and pour in 1/2 cup pineapple juice and wine (if you don't have wine use pineapple juice and enough water to make 1 cup). Bake 1 hour and 20 minutes longer. This delicious stuffed meat serves 6 to 8.

PINEAPPLE FRIEZE

1/2 cup crushed macaroons or Graham crackers (about 8 pieces)
2 eggs
1/2 cup lemon juice
1 banana
No. 2 can (2 1/2 cups) crushed pineapple
1/4 cup sugar
1/4 cups heavy cream

Crush macaroons or Graham crackers with a rolling pin. Mash banana with a fork. Now mix crumbs, banana, pineapple and pineapple juice, orange and lemon juice and sugar together. Beat cream until it holds a shape and mix gently or fold into the fruit mixture.

Pour into 2 refrigerator trays. Set refrigerator at coldest point and freeze dessert until firm, about 3 to 4 hours. Serves 8 comfortably.

PINEAPPLE MARMALADE

1 medium lemon
1 medium orange
1/4 cup water
Pinch baking soda
1/2 cup sugar
1/2 cup pineapple juice
3 tablespoons melted butter or margarine

Remove peel from lemon and orange in quarters. Then lay these quarters out flat and shave away most of the thick white part. Cut peel into very fine strips. Cook peel, water and soda together to boiling point, then reduce heat and cook slowly for 10 minutes, stirring occasionally.

While the peel mixture cooks, remove the thin white membrane from the actual fruit of the lemon and orange with a sharp knife. Better do this over a bowl so that you catch all juices that escape. Add the pulp and juice to the un drained peel and cook very slowly for 20 minutes longer. Now measure 1 cup of this mixture into a large saucepan. Add the undrained pineapple and powdered fruit pectin. Stir thoroughly. Cook over a high heat until the mixture comes to a rolling boil. Stir in the sugar immediately, cook again to a rolling boil and boil hard for 1 minute, stirring constantly. Keep in mind that accurate timing is important here.

Remove marmalade from heat and spoon off all foam that collects on the surface. Keep stirring and skimming away the foam for 5 minutes. Ladle the marmalade into 7 medium jelly glasses immediately and cover with a cover.

PINEAPPLE JELLY

No. 2 can (2 1/2 cups) unsweetened pineapple juice
1/4 cup lemon juice, fresh, frozen or canned
4 1/2 cups sugar
1 bottle liquid fruit pectin

Put pineapple juice, lemon juice and sugar in a large saucepan. Mix thoroughly. Cook over a high heat until mixture comes to a boil, stirring constantly. When it reaches the boiling point stir in liquid fruit pectin and cook until jelly comes to a rolling boil. Boil hard for 1 minute, again stirring constantly.

Remove from heat and skim off all foam. Pour jelly into 7 medium jelly glasses and cover immediately with melted paraffin. Or if jelly is to be used within 2 months, cover with a lid, waxed paper or foil and keep in your refrigerator. This makes a delicious sweet for toast, biscuits and the like.
COOKERY HINTS

Short Pastry
By "Housekeeper"

SOME times a Newfoundlander who has mastered the method for the different types of pastries, from flaky, rough puff, puff, and hot water crust, will be found to be using the second being suitable solely for a

Plain short crust
Ingredients—8 oz. flour. 3 to 6 oz. fat. 1 teaspoonful salt, 1/4 oz. sugar, a pinch of nutmeg, 1 tablespoonful water, and a squeeze of lemon juice. If using 2 oz. of fat, add the same amount of sugar.

Method—If using two fats, mix them together, set on a plate, and rub into four pieces into the sieved flour until the mixture resembles fine bread crumbs. Add sufficient cold water to make a very stiff paste, mixing with the fingers until the mixture resembles a very stiff paste, mixing with the fingers, then roll out, and roll, and roll again, fold in three. Knead lightly on a floured board until the edges are sealed, and use as required. Bake in a hot oven (450 deg. F.) for 20 to 25 minutes.
24 MONDAY

25 TUESDAY

Food Hints

Leek recipes

By "Housekeeper"

Frequent vegetables are a problem at present. Some savoy, and kale are available, but other greens are scarce. Leeks, however, are fairly plentiful in most districts. Be sure that they are well washed before cooking them. If necessary, split them in halves lengthways. The mud tends to be washed down the leaves and into the rings of the white part, and is difficult to remove. Cut off the green part, and use it for flavouring soups. Cut the leaves to cook in boiling water, and cook until tender (15 to 20 minutes, depending on age and thickness). Serve hot, with or without a good sauce.

Baked Leeks—Grasp and part some leeks in a little water, add a cup of milk and half off the cooking. Make a white sauce, using the milk in which the leeks have been cooked, and add a pinch of dry mustard. Lift in 1 teaspoon of grated cheese, and pour over the leeks in a pudding. Put a thin layer of breadcrumbs on top, dot with a few pieces of margarine, and cook for 10 to 12 minutes in a hot oven, or brown under a grill.

Leek Pie—2 leeks, 4 or 5 potatoes, 1 oz cheese and 1 can of bacon. Boil the potatoes, and slice them thinly. Cut the washed leeks into rings, and chop the bacon, and add a little dripping if necessary. Line a pudding with the potatoes, and cut in half the leeks and bacon; then a layer of grated cheese, with the remainder of the bacon and top with grated cheese. Brown under a grill or in a hot oven.

Before cooking savoy or cut cabbage, pour boiling water over it, then cold water; slice thinly, and cook in the usual way. This will remove much of the strong flavour.
**Shah Biscuits**

By **Housekeeper**

**Lemon Cheesecake**

By **Housekeeper**

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### COOKERY HINTS

#### Rhubarb Meringue Recipes

By **Housekeeper**

**Orange Cake (1)**

By **Housekeeper**

**Orange Cakes (2)**

By **Housekeeper**

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### COOKERY HINTS

#### Shah Biscuits

S H A H biscuits are always popular, and there are numerous recipes for them.

To-day I am giving three which are about the fat and sugar. The quantity of species used can be varied slightly to suit the individual taste. The use of semolina or ground rice gives a coarser rough texture, and can be used in all three recipes.

Ingredients (1) — 4 oz. flour, 3 oz. margarine, 2 oz. sugar, 1 oz. semolina or ground rice, 1 tablespoon dried syrup, 1 egg yolk (or 1 dried egg), 1 teaspoonful baking soda, 1 teaspoonful grated nutmeg, and a pinch of salt.

Ingredients (2) — 7 oz. flour (or 4 oz. and 3 oz. made up with 1 tablespoon of syrup, 2 oz. sugar, 4 oz. margarine, 1 teaspoonful baking soda and 1 teaspoonful sugar. 1 teaspoonful baking soda, a pinch each of mixed spice and butter, and 1 teaspoonful baking soda.

Ingredients (3) — 8 oz. flour, 3 oz. sugar, 4 oz. margarine, 1 tablespoon syrup, 1 teaspoonful ground ginger, 1 teaspoonful cinnamon, 1 teaspoonful sugar, a pinch of salt, and 1 small egg.

Method: (The method is the same for all three recipes.) Cream the margarine and sugar until it is light; beat in the syrup and then the egg. Sift the dry ingredients together, except the semolina and flake meal. Mix these with the other ingredients. Work into the creamed margarine and mixture. No liquid is necessary with these biscuits. Flour the hands lightly, break off small pieces of the dough, roll into small balls, flatten slightly, and bake in a greased baking tin. The biscuits should be about the size of a large marble. Place them to rise, and bake for 10 minutes, then bake in a moderate oven (400 deg. F.), for 20 to 30 minutes, until the biscuits are risen, and a deep golden brown. Cool on a wire rack.

The biscuits will flatter out during the cooking. They should be allowed to cool barely slightly before being lifted off the tray, as the mixture was too warm. Store in an air tight tin.

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A READER who does not possess a pair of scales asks if a handy way of measuring flour, sugar, etc. is to use the standard tablespoonful, such as many bakers use. As much as a tablespoonful, placed on the spoon as below, weights 1 oz. in flour (and the sifted flour). This much as comfortably lies on the spoon. A quarter of a tablespoonful weighs 1 oz. But for everyday use, it is quicker to use a cup. Borrow a pair of scales, and find a cup which holds exactly 8 oz. As a rule, the flour, etc., will weigh the amount desired by using these on one piece of paper, and mark the cup used so that it will not be necessary to be precise to buy aluminimum measure glasses of the various weights of the common ingredients.

**Orange Cake sponge**

Ingredients — 3 eggs, 1 tablespoonful flour, 4 oz. sugar, 2 teaspoonful grated orange rind, and 2 teaspoonful baking powder. Separate the whites from the yolks, and beat yolks until thick. Beat the whites with the cream of tartar until stiff, and then fold in the yolks, and beat very thoroughly. Combine the flour and baking powder. Fold lightly into the creamed mixture, adding 1 teaspoonful baking powder to the flour. Beat the thickened orange rind to the Sour, and stirring in a little at a time of orange juice, or a little more if required, for smoothness and consistency. Put into two small greased and lined, round tins and bake in a moderately hot oven (425 deg. F.) for 20 to 25 minutes. Cool on a wire rack, and spread with orange cream. To make this, beat 2 oz. margarine and 2 oz. sugar until clear, and add 2 beaten eggs. Stir until the mixture is fluffy. Fold in the creamed mixture, adding 1 teaspoonful baking powder to the flour. Beat the thickened orange rind to the mixture until stiff. Stir the creamed mixture into the mixture into two prepared sandwich tins. Leave to cool in the refrigerator (375 deg. F.) for 20 to 25 minutes. Fill with orange-flavoured cream when cool.

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Barbecued Short Ribs: Cut 3 pounds lean short ribs into 2½-3½ long pieces. Brown in 3 tablespoons hot shortening or salad oil. Add 1 medium onion, chopped, and brown in the pan with meat. Add 3 tablespoons vinegar, 2 tablespoons brown sugar, 1 cup catsup, ½ cup water, 3 tablespoons Worcestershire sauce, 1 teaspoon prepared mustard, ⅔ cup diced celery, 2 teaspoons salt and a little pepper. Cover and simmer slowly on top of range about 1½ hours until tender, or bake, covered, in a moderate oven, 350° F. Drain and thicken gravy with 1 tablespoon flour and a little cornstarch. Serve over noodles.

Stuffed Meat Balls

Green Beans—Noodles

Kadota Figs

Cream Cheese and Crackers

Lemon-Meringue Fluff: Beat 4 egg yolks until thick and lemon-colored. Add ½ cup sugar, ½ cup lemon juice, ½ teaspoon grated lemon rind and a pinch of salt. Cook in a double boiler over hot water, stirring constantly until the thickness of custard. Soften 1 envelope unflavored gelatin in ½ cup cold water. Dissolve in ¼ cup hot cherry syrup, add ½ cup sugar, pinch of salt, ¼ teaspoon almond extract. Serve over meat balls. Bake 10 minutes.

Cherry-Chiffon Pie: Drain 1 No. 2 can sweetened red sour cherries. Soften 1 envelope unflavored gelatin in ½ cup cold water. Dissolve in ¼ cup hot cherry syrup, add ½ cup sugar, pinch of salt, ¼ teaspoon almond extract. 1 tablespoon lemon juice. Chill until syrup—fold in ¼ cup heavy cream, whipped, and cherries. Pour into 9” baked pie shell. Chill. Cost of meal, $2.65.
Rich Fruit Cakes  

**By "Housekeeper"**

A PINTOMA reader asks for a recipe for rich fruit cakes. Some may be made with either butter or margarine. The first recipe is of the plain cake type. One or two teaspoonfuls of mixed spices and half a teaspoonful of mixed peel are added. The addition of 1 or 2 tablespoonfuls of lemon juice will keep for months.

**Fruit Cake.** (1) 8 oz. butter or margarine, 8 oz. sugar, 12 oz. flour, 8 oz. suet, 8 oz. currants, 2 oz. mixed peel, mixed spice, 4 oz. ground almonds, 1 oz. currants, 1 tablespoonful baking powder, 3 oz. eggs. Prepare the fruit, and grease and line a large cake tin. Sieve the flour, salt and baking powder, and mix with the ground almonds. Cream the butter and sugar thoroughly. Beat in the eggs, and add the flour and in the other ingredients. Put into the tin, and bake in a moderate oven (330 deg. F) for 14 to 15 hours. Cool on a wire tray, and store in an airtight tin.

Rich Sultana Cake—6 oz. butter, 8 oz. sugar, 12 oz. flour, 2 oz. currants. Mix the butter, sugar, and flour, and add the currants. Roll out a middle-sized and greased cake tin in a moderate oven (350-375 deg. F) for 1 to 1½ hours.

Coconut bars—4 oz. flour, 4 oz. sugar, 2 oz. butter or margarine, 1 oz. currants, 4 eggs, 3 oz. chopped peel, 1 oz. lemon juice, a pinch of salt. Mix the flour, sugar, and currants. Make a stiff dropping consistency. Put into one or two medium-sized loaf tins, greased and lined. Bake in a moderate oven (350 deg. F) for 1½ to 2 hours, depending on whether one or two tins are used. Store for 2 or 3 days in an airtight tin before cutting.

**Mixed Fruit Cake (2)**

**By "Housekeeper"**

The first two recipes to-day are made by the creaming method described yesterday. A Dundee Cake—8 oz. margarine or butter, 6 oz. sugar, 8 oz. flour, 8 oz. suet, 3 oz. currants, 2 oz. chopped mixed peel, 1 oz. mixed spice, 6 oz. lemon juice, 1 tablespoonful baking powder, a pinch of salt, and a little milk or sherry, to mix to a stiff dropping consistency. Bake for 1½ to 2 hours in a moderate oven (350-375 deg. F).

Pound Cake—3 oz. butter or margarine, 8 oz. sugar, 12 oz. flour, 12 oz. currants, 4 oz. grated rind of 1 lemon or 1 teaspoonful baking powder, a pinch of salt, and a little milk or sherry if necessary. Bake in a moderate oven for 2 hours.

Seed Cake—Omit the fruit in the pound cake, and use 1 tablespoonful caraway seed. Bake for 1½ to 2 hours in a moderately hot oven (375 deg. F).

Quickly-made Fruit Cake—1 lb. butter or margarine, 6 oz. sugar, 2 eggs, 1 ½ lb. currants or raisins, teaspoonful baking powder, a pinch of salt, and a sprig of mint or a little lemon juice, and milk, to make a stiff dropping consistency. Bake in a moderate oven (375 deg. F) for 1 to 1½ hours.

**Pineapple Creams**

**By "Housekeeper"**

A "COUNTRY Reader" asks for several recipes including one for pineapple creams. About one or two tins of light pineapple are needed. Mix the pineapple mixture, and top with creamed buttered rice and a little powdered sugar. Bake in a moderately hot oven (375 deg. F) for about 40 minutes. If desired, top with creamed buttered rice and a little powdered sugar. Bake in a moderately hot oven (375 deg. F) for about 40 minutes.

**Coconut cakes**

**By "Housekeeper"**

A READER "Coconut Wonder," asks for a recipe for coconut cakes. A coconut filling on a pastry case is the idea, but a precise recipe she requires, but one that she would like to try. Coconut Biscuits—4 oz. flour, 1 oz. fat, 3 oz. brown sugar, 1 cupful milk, 1 teaspoonful flour, 1 teaspoonful mixed spice, a little milk or sherry. Mix the flour, sugar, and milk. Pour the mixture into the tin until it resembles pressed crumbs. Put into a greased square 6-inch tin, and bake for 20 to 30 minutes. Leave to cool, and cut into small fingers. Sprinkle with sugar before serving.

Coconut Tarts (2)—Line about 18 pastry-tins with thin circles of pastry, leaving 2 or 3 inches over the edge. Fill with soft paste with sweetened condensed milk, adding 1 teaspoonful vanilla essence, a pinch of salt, and a little lemon juice. Drop teaspoonsful on to the pastry. Bake on a baking-tin in a moderately hot oven (360 deg. F) until the coconut is browned, and the filling is set, and the pastry cooked, and feels stiff to the touch.

Coconut Tarts (1)—Line patty-tins with white paste until stiff, in 1 cupful of flour, 3 oz. sugar, 1 oz. lemon juice, and ½ oz. currants. Bake in a moderately slow oven (300 deg. F) until the coconut is browned.

**The Cooking of Salmon**

S ALMON is at its best from February to April. A "SALMON reader" asks whether one or two tins are used. To boil salmon—Remove any rule bones, and cut on in boiling, lightly-salted or strong water. Do not add too many bones, according to the thickness of the fish. Allow one rule bone to each 1½ lb. of fish. Cook it until the flesh can be easily lifted from the bone. Drain well, and serve on a bed of screw peas, or parsley and wedges of lemon. Serve with hollandaise sauce, accompanied by boiled potatoes. When serving, dice the fish. And serve with a little wine or beer.

To bake salmon—Preheat the oven. Boil little water in the oven. Put the salmon in a dish with a little wine or beer. Bake until the fish is cooked through, and the skin crisp. Allow to poach gently in a little wine, or a fork, and allow it to cool. The flesh will come readily from the bone. Drain well, and serve hot, on a bed of screw peas or parsley and wedges of lemon. Serve with hollandaise sauce or brown sauce. When serving, dice the fish, and serve with a little wine or beer.

**Query answered**

**Reply to "Constant Reader"**

When filleting the fish, the fat is scraped off with a sharp knife or craking knife. You will find that the meat of the fish is much more palatable. If the fish is cooked in this manner, it is much more tender and juicy.
Tomato Cheese Macaroni

1 3/4 qt. casserole 6 servings
1 8 oz. package uncooked elbow macaroni
1 tablespoon salt
3 quarts rapidly boiling water
1 can Campbell's Condensed Tomato Soup

Bring water to boil in deep kettle. Add salt, then macaroni. Cook uncovered at rolling boil, stirring occasionally. Cook only until tender—9 to 12 minutes. Do not overcook. Drain immediately in colander. Heat together soup, milk and 2 cups of the cheese. Add onion salt, celery salt and pepper. Place macaroni in bowl and stir in this mixture. Place in buttered 1 1/2 quart casserole. Bake in 400° F. oven 20 minutes or until heated through. Garnish with remaining 1/2 cup grated cheese. If desired, this may also be made with Swiss Cheese or Provolone Cheese instead of Cheddar.

Golden Shrimp Casserole

1 1/4 qt. casserole 6 servings 375°—1 hour
5 slices buttered bread
2 cups fresh-cooked or canned shrimp
2 cups grated sharp cheddar cheese
3 eggs
1 can Campbell's Condensed Cream of Celery Soup
Milk

Cut buttered bread in 1/2 inch cubes. Place layer of bread cubes on bottom of buttered 1 1/4 quart casserole. Remove black vein from back of shrimp. Cut shrimp in half lengthwise. Place layer of shrimp on bread cubes. Cover with layer of grated cheese. Repeat layers of bread cubes topped with shrimp and cheese. Measure contents of can of Cream of Celery Soup. Add enough milk to make two cups of liquid in all. Add eggs and beat. Pour over mixture in casserole. Place casserole in pan filled with warm water up to within 1 inch of top of casserole. Bake 1 hour in 375° F. oven. Garnish with shrimp and sliced pimiento olives as illustrated, if desired. This delicious dish is excellent for Lenten meals... or anytime—for lunch or dinner, or a party buffet.
Shortbread (2) By "Housekeeper"

The last recipe in yesterday's column of the BANGOR ADVERTISER. In order to make it tender the mixture should be well and slowly roasted. A moderately hot oven, necessary--400 deg. F; allow 25 minutes per pound, and an additional 20 to 30 minutes, therefore, during the cooking, or cover with ale during the first half-hour. The meat may be dusted with well-seasoned flour before roasting.

Salisbury Stuffing--2 cups fine bread crumb, 1 cup chopped parsley, 1 or 2 salt spoonfuls of mustard, a little dry tea, a good pinch of salt, pepper, and a pinch of sage. Bring a little melted fat into the oven. Mix with 1 cup seasoned bread crumbs, with 3 eggs (this may be omitted if the stuffing is to be put in a special mould), and 3 cupsful fresh bread-crumbs with 1 cup flour, and bake in a moderate oven for 20 to 30 minutes, in a hot oven.

Pork Fillet (2) By "Housekeeper"

BARONESS's recipe asks how a pork fillet should be cooked in order to make it tender. A moderately hot oven is usually used. It is frequently roasted, and is often served with a moderately hot oven. The meat may be dusted with well-seasoned flour before roasting.

Salisbury Stuffing--2 cups fine bread crumbs, 1 cup chopped parsley, 1 or 2 salt spoonfuls of mustard, a little dry tea, a good pinch of salt, pepper, and a pinch of sage. Bring a little melted fat into the oven. Mix with 1 cup seasoned bread crumbs, with 3 eggs (this may be omitted if the stuffing is to be put in a special mould), and 3 cupsful fresh bread-crumbs with 1 cup flour, and bake in a moderate oven for 20 to 30 minutes, in a hot oven.
Vegetable and Cheese Casserole

1½-qt. casserole  6 servings

2 tablespoons butter  
1 can Campbell's Condensed Cream of Asparagus Soup plus enough milk to make 2 cups liquid  
3 cups soft bread crumbs  
¼ cup chopped pimiento  
¼ cup minced parsley  
¼ cup minced onion

350°—1 hr., 15 min.  
2 cups grated sharp cheddar cheese  
½ teaspoon salt  
½ teaspoon pepper  
3 eggs, well beaten  
1 cup cooked, frozen, or canned vegetables, well drained

Heat butter with soup and milk. Pour over bread crumbs in mixing bowl. Add all the rest of the ingredients except eggs and vegetables. Mix well. Slowly stir in beaten eggs. Add vegetables. Pour into buttered 1½-qt. casserole and set in pan filled with warm water up to within 1 inch of top of casserole. Bake in 350° oven 1 hr. and 15 min., or until silver knife inserted in center comes out clean. Serve as is or with mushroom sauce made by heating Campbell's Cream of Mushroom Soup with milk or cream.

17 WEDNESDAY

Ham Scallopin

1 large skillet  6 servings  
Cooking Time: 30 min.

¾ cup flour  
1 teaspoon salt  
½ teaspoon pepper  
½ lb. ham, sliced thin  
¾ cup butter  
1 medium onion, chopped

2 tablespoons chopped  
green pepper  
1 can Campbell's Condensed  
Tomato Soup  
¾ cup water  
1 cup grated sharp cheddar cheese

Mix flour with salt and pepper. Roll ham slices in this. Heat the butter in a large skillet. Add chopped onion and green pepper and sauté until tender. Remove them from skillet. Add the ham and brown on both sides. Mix the tomato soup with the water. Add to the ham. Return the onion and green pepper to the skillet. Cover and simmer 15 minutes or until ham is tender. Sprinkle with most of grated cheese and heat until the cheese is melted. Add the remainder of cheese just before serving. This is especially good served directly from the hot skillet to the individual plates.
**COOKERY HINTS**

**Marshmallow Recipes (2)**

By "Housekeeper"

Marshmallows can be used to make marshmallows, which are not the same as marshmallows, 4 oz. marshmallows, 1 cup unsweetened condensed milk, 1 tablespoon cold water, and 1 teaspoon vanilla essence. Mix the marshmallows and milk in a double boiler and stir until melted. Stir continuously until smooth. Then pour into a greased loaf pan and chill.

**Honeycomb Mould Recipes**

By "Housekeeper"

READER requests a recipe for honeycomb mould. So here is one of the two very different recipes for it.

**Rich Honeycomb Pudding**

2 oz. margarine, 2 eggs, 4 oz. sugar, 4 oz. self-raising flour, 1 cup milk, and 1 teaspoon baking powder. Melt the margarine in a saucepan and add the flour and milk. Stir until thickened and beat well. Add the sugar and egg yolks. Beat well and pour into a greased loaf pan. Bake in a moderate oven for 30-40 minutes.

**COOKERY HINTS**

**Rich Honeycomb Pudding**

2 oz. margarine, 2 eggs, 4 oz. sugar, 4 oz. self-raising flour, 1 cup milk, and 1 teaspoon baking powder. Melt the margarine in a saucepan and add the flour and milk. Stir until thickened and beat well. Add the sugar and egg yolks. Beat well and pour into a greased loaf pan. Bake in a moderate oven for 30-40 minutes.

**Fillets of Sole (1)**

By "Housekeeper"

**Fillets of Sole (2)**

By "Housekeeper"

FRESH sole grilled with salt and pepper, is often served instead of meat. Here are some recipes for sole or plaice which are simpler and easier to prepare.

**Beef Loaf Recipes**

By "Housekeeper"

Meat loaf may be used for breakfast, lunch, or dinner. Here is one of the two recipes.

1 lb. minced beef, 1 cup dry breadcrumbs, a scant 1 cup of milk, 1 egg, 1 teaspoon salt, 1 tablespoon dry mustard, a finely-chopped onion, 1 tablespoon flour, and 2 strips of bacon. Mix together all the ingredients. Grease a moderate oven for an hour. Serve with well-flavoured gravy, or with baked potatoes and vegetables.
Baked Kidney Beans With Leeks

Dice 1/2 pound salt pork and fry in a large skilet. Wash and slice fine 6 or 7 leeks (2 cups), slicing up into the green part as long as it is tender. Or use green onions or scallions if you can’t get leeks. Put the leeks in the pan with the salt pork when the pork begins to brown. Continue cooking until leeks are soft. Drain most of the juice from 2 No. 103 cans kidney beans and put beans in a casserole with leeks and pork. Add 1/2 cup hickory smoked bacon sauce and 1/2 cup canned boston brown or red wine. Mix well. Sprinkle with 1/2 teaspoon powdered thyme. Cover casserole and bake in moderately hot oven, 375° F., for 1 hour or until hot and bubbly. Serves 6.

Green-Pepper Tomato Aspic

Cut off tops of 2 medium green peppers. Remove seeds. Heat contents of one 13-ounce can tomato aspic with 1/4 teaspoon basil and 1 tablespoon minced onion until melted. Simmer 6 minutes. Strain. Pour into green-pepper shells. Chill thoroughly in refrigerator. To serve, cut peppers crosswise with a sharp knife into 1/4-inch thick slices. Lay slices of pepper-and-tomato aspic on bed of lettuce and serve with mayonnaise or salad dressing. Serves 4-6.

Senegalese Soup

Dice and saute 4 peeled medium-sized onions and 1 large peeled, cored and chopped apple in 1/2 pound butter or margarine; cook slowly until soft, but not browned. Add 4 teaspoons curry powder and simmer about 7 minutes. Blend in 3 tablespoons flour, 1/2 teaspoon chili powder, 1/2 teaspoons salt and 2 jars strained baby food peas. Pour in 4 cups chicken or turkey stock (canned broth is good). Bring to a boil. Remove from heat and put through a food strainer or whiz up in a blender. Chill in refrigerator. Add 1 cup heavy cream before serving; also add a few sprinkles of shredded turkey or chicken meat to each cup. Garnish with chopped parsley. Makes 2 quarts. Serves 8.

Deviled-Ham Biscuits

Make up a baking-powder-biscuit dough, using 1 cup biscuit mix, following the directions on the package. Roll out 1/2 thick and cut into 12 rounds with a 2 1/2-inch biscuit cutter. Mix 1/4 cup deviled ham with 1/4 teaspoon prepared mustard. Spread 2 teaspoons of the ham mixture on each of six rounds. Top with the remaining 6 rounds. Bake 10-15 minutes on an ungreased baking sheet in a very hot oven, 450° F. Makes 6 biscuits.

Jam Bread Pudding

Scald 2 cups milk. Add milk to 1/4 cup sugar, 1/2 teaspoon salt and 2 slightly beaten eggs. Then add 1/2 teaspoon vanilla. Prepare a greased baking dish, 6” X 10”, and arrange in it 3 slices well-buttered dry bread which have been cut into thirds and crusts removed. Sprinkle 1/2 cup seedless raisins over the bread. Pour the custard mixture over it. Set baking dish in a pan of hot water and bake in a moderate oven, 350° F., until the pudding is set, about 1 hour. Cool and serve with druffs of whipped cream or sour cream and spoonfuls of strawberry jam. Serves 4.

Tampico Crab Soup

Saute 1 medium onion, chopped, and 1 clove garlic, mashed, in 2 tablespoons butter or margarine until golden brown. Add 1 tablespoon chopped parsley, 1/2 teaspoon salt, a dash of pepper, 1/2 teaspoon chopped mint, 1 can condensed tomato soup and an equal quantity of milk. Simmer 15 minutes. Do not boil. Then add 1 can crab meat which has been looked over for bits of shell. Heat a few minutes and serve with fried croutons. Serves 4.

Hawaiian-Style Fish Fillets

Cut 1 pound thawed frozen fillet of sole or flounder, or other fish fillets, into serving pieces. Lay 6 strips bacon in bottom of baking pan. Slice 1 onion and arrange on bacon. Sprinkle with 1 bay leaf, crushed. Place fish fillets over this. Season with 1 teaspoon salt and pepper; cover with 1/2 cup buttered packaged bread crumbs. Sprinkle with 1 teaspoon chopped bottled lime or lemon juice. Lay 6 bacon strips over top and bake in moderate oven, 350° F., 20 minutes or until fish is done and bacon crisp. Serve with slices of lime or lemon and a sprinkling of crushed Macadamia nuts or slivered toasted almonds. Garnish with parsley. Serves 6.
**COOKERY HINTS**

**25 THURSDAY**

**Chocolate Cake**

By "Housekeeper"

To best use unsweetened cooking chocolate for cake making, but when this is not available the dark chocolate cocoa may be used. For a good vanilla essence must be added.

Ingredients—4 oz. margarine, 10 oz. flour, 7 oz. brown sugar, 2 eggs, 1 cup milk 8 oz. flour, a pinch of salt, 1 teaspoonful baking powder, 3 oz. bitter chocolate or 1 tablespoonful cocoa, and a teaspoonful vanilla essence. If good buttermilk is plentiful, use 1 cup of buttermilk and 1 teaspoonful of baking soda, omitting the baking powder, or if preferred, add the eggs whole and a quarter cup of melted chocolate, or the dry cocoa whites. If a more solid cake is preferred, add the eggs whole and pour into an oblong tin. Bake in a moderate oven (350 deg. F.) for 30 to 40 minutes. Allow to cool for a few minutes before turning out and cooling on a wire tray. Fill with cream—sauce over. Serve as a sweet.

**Pickled Mackerel**

Mackerel may be pickled or spiced vinegar. Brine to the boil. Allow to cool. Serve as a sweet.

**Pickled Mackerel (2)**—Fillet the mackerel for baking. Wrap in a mixture of equal parts of white wine vinegar, cider and water, adding a finely-chopped onion, 1 tablespoonful chopped parsley, 1 teaspoonful salt, 4 or 5 cloves, 4 or 12 peppercorns, a bay leaf, a blade of mace, a pinch of pepper. Pile in the dry ingredients gradually, adding the buttermilk at the same time. Beat until smooth, pour into the prepared pan and bake in a moderately hot oven for 25 to 30 minutes. A Swiss roll tin lined so that the paper comes an inch above the roll will give good results.

**COOKERY HINTS**

**26 FRIDAY**

**Mackerel Recipes**

By "Housekeeper"

**Mackerel** is now in season. Mackerel will make a cheap and appetizing meal. Mackerel should never be bought or used if there is any doubt of its freshness. The fish should be bright, scales, eyes and a clean, fresh smell. Scraped from head to tail with the back of a knife to break it when turning. Serve with wedges of lemon and parsley sauce.

**Mackerel (1)**—Slice a thin layer of its freshness. The fish should be bought on the day they are to be fried or baked. Wrap in a mixture of equal parts of white wine vinegar, cider and water, adding a finely-chopped onion, 1 tablespoonful chopped parsley, 1 teaspoonful salt, 4 or 5 cloves, 4 or 12 peppercorns, a bay leaf, a blade of mace, a pinch of pepper. Pile in the dry ingredients gradually, adding the buttermilk at the same time. Beat until smooth, pour into the prepared pan and bake in a moderately hot oven for 25 to 30 minutes. A Swiss roll tin lined so that the paper comes an inch above the roll will give good results.

**COOKERY HINTS**

**27 SATURDAY**

marshmallows filling. Cut marshmallows in halves, put on top of the cake, and pour a chocolate sauce over. Serve as a sweet.

**Mocha Layer Cake**—Bake the cake (1) or (2) layers using coffee instead of milk as the liquid, giving each thin layer 12 to 15 minutes in a moderately hot oven (350-375 deg. F.). Put the layers together, brush with coffee butter icing. Beat a few drops of essence, pinch of salt. Sponge cake (2) and (3) is a moderately hot oven (350 deg. F.) for 2 or 3 hours. Add a few drops of alcohol, and serve well. Sponge cake (2) and (3) is a moderately hot oven. Serve on a hot plate with jam or marmalade sauce.

**Another Chocolate Cake**

By "Housekeeper"

This chocolate cake recipe given yesterday can be varied by omitting the vanilla essence and adding 1 teaspoonful cinnamon and 1 teaspoonful ground ginger, or to give a spiced chocolate cake. If baked light chocolate cake is desired, reduce the amount of cocoa in the following recipe.

**Custard Filling**—Beat 1 pound of cocoa with 1 cup of milk to a cream. Allow to cool for a few minutes before turning out and cooling on a wire tray. Fill with cream—sauce over. Serve as a sweet.
THINGS THAT TURN THE TRICK

MAY, 1950

COOKERY HINTS

Butter Sandwich Cake
By "Housekeeper"
"Butter" sandwich can be made either by creaming the margarine and sugar, or by adding the melted margarine to the beaten eggs and sugar.

Jam sandwich—2 eggs, 3 oz. fine sugar, 2 oz. flour, 11/2 oz. margarine, 1 teaspoonful baking powder, a pinch of salt, a few drops of flavouring essence or lemon, and 2 to 3 tablespoonfuls of jam.
Beat the eggs to a thick cream, gently stir in the melted margarine and the lemon juice or essence, and fold in the sifted dry ingredients. Bake in two greased and lined tins about 30 minutes in a moderately hot oven. Let cool on a wire rack.

Butter sandwich—2 eggs, 4 oz. margarine, 4 oz. sugar, 4 oz. flour. 1 pinch of salt, a teaspoonful baking powder, a little milk. Beat the margarine and sugar to a fluffy cream. While the eggs are being beaten, beat the sugar and egg yolks until light; fold in the whites of eggs. Bake in two greased and lined tins about 30 minutes in a moderately hot oven (450 deg. F) for 10 to 15 minutes.

Coffee Sandwich
Dissolve 32 (or 1 pound) marshmallows in 1 cup hot strong coffee, and cool thoroughly. Fold in 1 cup heavy cream, whipped. Pour into sherbet glasses, or serve with sliced strawberries.

Coffee Cream
Divisive 32 (or 1 pound) marshmallows in 1 cup hot strong coffee, and cool thoroughly. Fold in 1 cup heavy cream, whipped. Pour into sherbet glasses, and set in refrigerator to chill. Sprinkle with nutmeg just before serving, or serve with sliced strawberries.

Mushroom Rarebit
Empty 1 can condensed cream-of-mushroom soup into a saucepan. Heat and add % cup sliced stuffed olives, rinsed in cold water to remove some of the salt. Add 1 pound mild process cheese and blend over low heat until the cheese is melted. If the mixture seems a little thick, thin it with 1 tablespoon cream. Serve on freshly toasted rye bread with 1 spoonful chutney or sweet relish accompanying. Garnish with tomato wedges and cooked carrots marinated in French dressing. Serves 4.

Corned-Beef Hash Struganoff
Lightly grease a skillet. Heat well. Break up the contents of 2 cans corned-beef hash with a fork. Stir in 1 tablespoon finely minced onion and place in the skillet. Pat down with spatula. Heat about 10 minutes without stirring so that it forms a nice brown crust on the bottom. Turn it over with help of 2 spatulas. Sprinkle with one 3-ounce can sliced mushrooms, drained. Press firmly down to the hash. Spread top with 1 cup thick commercial sour cream. Let cook for 10 minutes more to warm the cream. Sprinkle with chopped pimiento chives of paprika. Serve at the table in the skillet if it is a pretty one. Serves 4.

Coffee Sandwich

The following sandwich-cake recipe is invariably find successful. Its flavour can be varied by the use of the grated rind and juice of half an orange or lemon, or vanilla essence. I have used 2 teaspoonful of instant coffee powder in a tablespoonful of hot water.

For the Coffee Sandwich will be required—3 eggs, 5 oz. margarine, 6 oz. sugar, 8 oz. flour, 1 large teaspoonful baking powder, a pinch of salt, a little milk, and bottled coffee essence to colour and flavour. Beat the eggs and sugar until well creamed. Fold in the sifted dry ingredients, add a little milk to give a soft dropping consistency. Colour and flavour coffee essence, or, if preferred, with a strong infusion of black coffee. Put the egg mixture and coffee essence into a greased and lined sandwich tin, and bake in a moderately hot oven (450 deg. F) for 20 to 25 minutes.

When cooked, sandwich together with coffee-flavoured mock cream icing. The top may be dusted with a little sifted coffee essence, and garnished with half strawberries. Italians lack a bed of basil. You keep it on the shelf, 1 hour. Try adding to custard, or blend with other dishes, particularly gelatine. Wonderfully with poppy seeds and bits of ravi lemon whipped with the scissors. Let rise and bake, Wonderful for lunch when you’re having soup and a salad.

8. Sharpen appetites with—Add 1 tablespoon grated Parmesan or Romano cheese to each 2 cups of tomato juice. Chill 1 hour. Shake well before serving.

9. Refreshes course for coronal baked beans: For eager appetites 3 cups bean stock style baked beans become a garnish. Wrap 8 to 10 canned pineapple chunks with half slices bacon and lay them over the beans. Bake in a moderate oven, 350 F., until the bacon gets crinkly and beans are bubbly. Heat some of that good Boston brown bread shake comes in cans to serve with it.

10. No Italian garden lacks a bed of basil. You keep it on the shelf, 1 hour. Try adding to custard, or blend with other dishes, particularly gelatine. Wonderfully with poppy seeds and bits of ravi lemon whipped with the scissors. Let rise and bake, Wonderful for lunch when you’re having soup and a salad.

1. Go along with the Frenchman who says the onion is the lily of the soup pot. Add 3 teaspoons finely minced onion and 1/4 teaspoon sauteed to prevent condensed tomato soup when you combine and heat it with milk, water or chicken stock.

2. Pass a small pitcher of hot instant coffee, made a little stronger than usual, sweetened and flavored with cinnamon, when you serve chocolate or vanilla ice cream. Smart!’ I should say.

3. A fond evening with herbs can give many a Plain Jane dish real sparkle. Try adding 1 teaspoon onion powder to the cranks when you prepare the real deal. Or if you’re served under the awnlet with grated cheese, sprinkle lightly with powdered sugar before you fold it. Now you try your hand.

4. What can you do to give canned-jambalaya, shrirring or tuna salad a more delectable flavor? Add 1/4 teaspoon dried tarragon for each cup of mayonnaise. Let it stand awhile for the flavor to permeate before combining with salad makings.

5. Ever hear of chessefudge? Well, it’s simply this: Mix equal parts of mayonnaise and triple-use cheese spread—the kind that spreads and poors. Stir up with a pinch of salt, half an orange and half a lemon and serve on tomato and cucumber salads. Try it sometimes, too, on bacon-and-onion sausages or club sandwiches.

6. Give all a chance to be the defining element. Add 1/4 teaspoon dried dill to each cup of hominy. French dressing. Wonderful with vegetable-salad bowls, pavilion, if cucumber is among those peas.

7. Making rolls from a mix? Try this: When dough is ready to shape, roll out, cut with biscuit cutter. Place on greased baking sheets, sprinkle with poppy seeds and bits of ravi lemon whipped with the scissors. Let rise and bake, Wonderful for lunch when you’re having soup and a salad.

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**On Preparing Salads**

By "Housekeeper"

**SALAD** may vary between a simple combination of two vegetables with a dressing and a main course as an accompaniment to a cheese omelette, cold meat or fish or a macaroni dish to the more elaborate salad, which is a meal in itself.

It is most important that the vegetables and fruits used in salads should be fresh, clean and crisp. Ideally the salad greens should be gathered from the garden in the morning, trimmed, wrapped and kept in the cool drawer of a refrigerator, or in a cooler box until required later that day when they can be washed and dried for use. The more usual iceberg lettuce or cos lettuces can be varied by adding watercress, parsley, chives, tender young leaves of dandelion or spinach, or endive.

Cucumber may be thinly peeled or merely washed lengthwise with a silver fork, and then cut in paper-thin slices. If desired, crisp in lightly salted cold water for 20 to 30 minutes.

Young carrots may be scraped and shredded, or cut in thin slices lengthwise with a vegetable knife to form rolls. Older carrots can be peeled, cooked, and served as a cooked vegetable.

Tomatoes should be skinned by putting them in boiling water for two or three minutes, or by holding them over a gas flame until the skin dries and cracks. Cut in wedges or thin slices. The flavour of the tomatoes is improved by soaking them for 20 to 30 minutes, either in French dressing or in a mixture of 1 to 2 tablespoonsful of vinegar, 1 or 2 tablespoonsful of sugar, chopped parsley, chopped chives, salt and pepper.

Spring onions should be well washed and neatly trimmed, chives washed and cut in short lengths, and radishes washed and the tips and greenery removed. They may be sliced or served whole, decorated by cutting off strips of skin, splitting up the centre, and leaving in cold water until they open out.

**Mayonnaise**

By "Housekeeper"

**MAYONNAISE** making is one of those jobs which cannot be rushed, or the mayonnaise will curdle, and the whole process will have to be repeated through a silver fork. Ingredients—1 teaspoonful each of mustard, salt, and sugar, 1 tablespoonsful of vinegar, 1 tablespoonful of lemon juice (or 2 tablespoonsful of mild vinegar), 1 cup (12 tablespoonsful) of olive or salad oil, and 1 egg yolk.

**Method**—Mix the sugar, mustard, salt and pepper in a bowl, add the egg yolk, and stir in the vinegar (1 tablespoonful only). Measure 3 tablespoonsful of oil, and beat it into the mixture one drop at a time, using a wooden spoon or a wire fork. Beat thoroughly after this amount of oil has been added; then add the remainder of the oil, a teaspoonful at a time, continuing the vigorous beating until the mixture is smooth before adding more oil. Stir in the lemon juice, or the remainder of the vinegar. If it is not required for immediate use, add 1 teaspoonful of hot water before setting aside. Mayonnaise should be stored in a cool place, but not in a refrigerator, as the oil may separate out.

Alternatively mayonnaise could be made much more quickly if a whole egg was used. Mix together 1 teaspoonful salt, 1 teaspoonful dry mustard, and a dash of pepper, with 1 egg and 1 tablespoonful of vinegar. Whisk until light. Add 6 tablespoonsful of oil and beat until the mixture begins to thicken, add 1 cup oil, beat again, then gradually add 2 cups of oil, then 4, then 6. Thin with one or more tablespoonfuls of lemon juice or vinegar.

**COOKERY HINTS**

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**Salad Dressings**

By "Housekeeper"

**WELL-FLAVOURED salad dressing can be made using a hard-boiled egg as a basis.** When the egg has been boiled for 10 to 20 minutes, drop it into cold water, shell, and mash with a silver fork until smooth as possible. If a very smooth consistency is required, the egg may be put through a sieve. Add a pinch of salt, a dash of pepper, 1 teaspoonful each of sugar and vinegar, and 1 teaspoonful dry mustard, and mix well. Blend until smooth with a tablespoonful of cream, melted margarine, salad oil or unsweetened condensed milk. Add a few drops of lemon juice, and sufficient vinegar to give the desired flavour and consistency. Additional seasoning may be used. Finely-chopped parsley, chives, or radishes may be added; but this is essentially a lightly-flavoured dressing suitable for a simple salad. It cannot be used for coating or smoking cold meat, fish or vegetables, but is served in a small sauce jug.

**COOKERY HINTS**

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**"Tossed" Salad**

By "Housekeeper"

**THE simplest dressing for a tossed salad is the mixture of oil and vinegar, French dressing, which is used for a "tossed" salad.** French Dressing—Combine 2 tablespoonsful olive oil, 4 tablespoonsful vinegar, 1 teaspoonful salt, 1 teaspoonful dry mustard, and a pinch of sugar, and a good pinch of the same. Mix all the ingredients together in a bottle. Shake the bottle vigorously before using.

**Creamy French Dressing**—With the above ingredients take 5 or 6 tablespoonsful of unsweetened condensed milk. Beat it until thick, and fold in the other ingredients.

**Mint Dressing**—Add 1 or 2 tablespoonfuls of finely-chopped fresh mint to the French dressing.

**Horb Dressing**—Use lemon juice alone to make French dressing. Add 1 tablespoonful of finely-chopped parsley, and 1 tablespoonful of one or more finely-chopped fresh herbs—tarragon, mint, chives, sorrel, rue, etc. Season with Worcestershire sauce.

For those who like a highly flavoured dressing, shake a bruised cooked, peeled and seasoned garlic with the dressing. Remove the garlic before serving; or add 1 teaspoonful finely-chopped onion and 1 teaspoonful of dry mustard, or a good pinch of curry powder.

**Tossed Salad**—Wash and dry an assortment of salad ingredients. Add 1 or 2 tablespoonfuls of finely-chopped parsley, and 1 tablespoonful of olive or salad oil. Put into a cheese soufflé dish, and serve either as a fresh and crisp side salad, or as a main course. Serve this salad, with freshly made bread, as an accompaniment to a cheese soufflé, French dressing, or a hard-boiled egg as a basis. Creamy French dressing, or mayonnaise, or a French dressing, may be added, as required. When the dressing is made with eggs it must be cooked, and served hot; or made with a freshly boiled egg. It should be warm when served. It is not a sauce to be served cold.
Get Off to a Good Start
With a 'Hot Beef Encore'

Monday—BEEF ENCORE (leftover):
Combine % cup tomato soup with 1 can of beef gravy. Heat. Add 6 slices cold roast beef and simmer until meat is hot. Serve at once.

Tuesday—NOVEL VEAL CUTLETS:
A real delicacy—especially for a special guest dinner—is veal cutlets. Instead of browning flour into the veal, bind grated dry cheese (Parmesan or Romano) into the meat. Then pan fry slowly until lightly browned in a little hot fat. Season with onion, garlic salt and a little pepper; cover low heat for about 15 minutes, turning once or twice. Serve with hot tomato sauce “spiked” with a little Worcestershire sauce.

Wednesday—SALMON VEGETABLE CASSEROLE:
1 (1 lb.) can salmon
2 cups riced cooked potatoes
1 teaspoon salt
% teaspoon cayenne
% teaspoon garlic salt
% teaspoon white pepper
2 egg whites
% cup heavy cream
1% cups hot cooked peas
Place salmon and mix lightly with riced potatoes. Mix well. Add in cream and cheese. Turn salmon mixture into a greased 2 quart baking dish. Pile egg white cream mixture around edge of baking dish. Bake in a moderately hot oven (400 degrees F.) 20-25 minutes. Just before serving fill center with hot cooked peas.

Thursday—LIVER A LA CREOLE:
3 tablespoons bacon fat
1 lb. beef liver, sliced % inch thick
About 3 tablespoons flour
% teaspoon salt
% cup diced green pepper
1 No. 2 can tomatoes (250 cups)
5 teaspoons cayenne pepper
% teaspoon chili powder
Dredge liver with flour, and brown in bacon fat. Add remaining ingredients. Cover, and simmer 45 minutes. Makes 4-6 servings.

Friday—CREAMED SHRIMP AND EGGS:
21/2 tablespoons butter or margarine
2% tablespoons flour
14 cups milk
Salt and pepper
1 to 1/2 cups cooked or canned shrimp
4 hard-cooked eggs
Melt butter or margarine in heavy saucepan. Add flour; mix well. Pour in milk all at once and immediately stir vigorously over moderate heat until thickened. Season with salt and pepper, add shrimp and sliced eggs. Fish out. Serve 6. This dish can be seasoned further by adding curry powder to suit your taste.

Saturday—GROUND BEEF GRILL:
1 pound ground beef
1 teaspoon lemon juice
1 teaspoon salt
2 slices pineapple
8 small potatoes, cooked
4 bacon
4 mushrooms
Pepper
Mix meat with lemon juice, salt and pepper, shape lightly into four flat cakes. Cut pineapple slices in half. Brush potatoes with melted butter. Peel mushrooms and remove stems. Place the meat on broiler rack and cook three minutes. Turn carefully, and surround with the potatoes, pineapple, and mushrooms. Reduce heat and grill five to eight minutes, or until slightly browned. Then add the bacon and continue broiling until it is crisp. Arrange on a hot platter and garnish with watercress. Serves 4.

Sunday—CRANBERRY GLAZED EASTER HAM:
Place ham, rind side up on a rack in roaster. Roast in a slow oven 300 to 320 degrees, allowing about 25 minutes per pound for half an uncooked ham, 20 minutes to the pound for a whole, uncooked ham. Forty-five minutes before meat is done, remove from oven; cut off rind and score fat in cross-cross pattern to form diamonds. Spread with a blend of 1 cup whole cranberry sauce and 1% cup rich, prepared mustard. This amount will cover a whole ham. Return to oven and finish roasting.
COOKERY HINTS

Cooked Salad Dressings

By "Housekeeper"

For all those who do not care for mayonnaise here are some good alternatives:

Rhubarb Dressing—1 cup vinegar, 1 cup milk, 1 oz. margarine, 1 egg, 3 tablespoonsful flour, 1 teaspoonful salt, mustard, 2 to 3 teaspoonsful sugar, and pepper. Mix together the flour, salt, mustard, sugar and pepper; blend in the melted margarine and milk. Stir over boiling water until the mixture begins to thicken; then add the vinegar, and cook for a few minutes more, strain into a sauceboat, and leave to cool.

Cream Dressing—1 cup vinegar, 1 cup unsweetened condensed milk, 1 egg, 1 teaspoonful salt, 1 teaspoonful mustard, 2 to 3 teaspoonsful sugar, and pepper. Add the egg, salt, mustard, sugar and pepper to the vinegar. Cook in a double saucepan until the mixture begins to thicken, and stir over the boiling water until the mixture is clear and cooked. Strain into a sauceboat, and leave to cool.

Strain into a sauceboat, and leave "top of the bottle" cream, thin milk, may be used. Serve with

Mix together the flour, salt, prepared rhubarb with a little pepper to the vinegar. Cook in a double saucepan until the mixture begins to thicken, and stir over the boiling water until the mixture is clear and cooked. Strain into a sauceboat, and leave "top of the bottle" cream, thin milk, may be used. Serve with

For the muffins have recently used one varied by adding spices—blueberries which, as well as the dry ingredients, which is very thick. Moderately soft dough.

A vegetable galantine can be made using 2 to 3 cups of diced cooked meat. This is a good way to serve meat. This seems to wash away some of the acidity. I used less sweetening.

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**Roll Filling Gets 1st Prize**

The steadiest two-tone on the forkless, "just bite" menu parade is, of course, the frankfurter and the bun. But Mrs. C. Oliver of Middletown, N. Y., injects the element of competition. She removes the weenie and substitutes a tangy mixture. It won't make a has-been out of the hot dog, but it's good enough to play a leading role in informal meals.

Mrs. Oliver won the $5 first prize in this week's Give 'n' Take recipe exchange contest for her—

**VOLUME MEAL FILLING FOR ROLLS.** (It has been tested by Janet Cooke.) Cut ½ lb. cooked ham and ½ lb. sharp cheddar cheese into 1-inch cubes. Combine with ¼ sliced green onions or celery, 2 hard-cooked eggs, chopped, ½ cup thinly-sliced pimiento olives. Toast together with 3 tablespoons mayonnaise breadcrred with ½ cup chili sauce. Mix well and spread mixture in 12 split frankfurter rolls. Wrap each in aluminum foil twisting the ends securely. Bake 10 minutes in hot oven 400 degrees, until rolls are hot.

**SECOND PRIZE** of $3 goes to Mrs. O. Alva, of Wyandanch, N. Y., for her—

**HAM AND VEGETABLE PIE**

Withe CHEESE BISCUIT TOP

In a well-greased casserole, arrange in layers 1 cup cooked carrots and peas, 1 cup cooked potatoes, diced and 1½ cups cooked ham, chopped. Pour over 1½ cups medium white sauce or 1 can cream of mushroom soup plus ¼ cup juice from vegetables. Top with cheese biscuits made from prepared biscuit mix or your own biscuit blend to which grated cheese has been added. Arrange as many as you can on top of casserole to cover and bake in 400 degree oven for 30 minutes. Yields 8 servings.

**MRS. A. MILLER,** of Irvington, N. J., wins the $2 third prize for her hot sauce for meats—

**SHERRY MUSHROOM SAUCE**—Drain one (4-ounce) can sliced mushrooms and measure ¼ cup liquid. Blend 2 tablespoons flour in 2 tablespoons butter; add ¼ cup meat stock and measured mushroom liquid and cook until thickened, stirring constantly. Saute 1 tablespoon chopped onion and ¼ cup chopped green pepper. Simmer 10 minutes, remove from heat and add 1 tablespoon sherry. Serve, with broiled steak or filet of beef. Makes 1½ cups sauce.

**NOW THE REQUESTS.** There's one for praline cookies, another for an easy-to-prepare whipped cream layer cake and a third for an oyster club sandwich. If your file contains one of these recipes, send it to Janet Cooke, N. Y. Journal-American, South St., New York 13, on which may win a prize.

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**Easter Cake a Beauty**

Easter Sunday takes the cake. This is an occasion for which we turn out our best-dressed bakes. Right in style with the season is an Easter Basket Cake, a beautiful creation to catch the eye and tease the tongue.

Of course it's the simple, but effective, decorating job which makes the first impression. But the real joy of this handsome charmer is the wonder-quick method used in its preparation.

Here is the recipe—

**Easter Basket Cake**

Into a batter measure 2½ cups sifted cake flour, 1½ cups sugar, 3 teaspoons double-acting baking powder and 1 teaspoon salt. Into a mixing bowl put ½ cup shortening (at room temperature); stir to soften. Stir in flour mixture. Add 2½ cup milk and mix until flour is dampened. Then beat 2 minutes at low speed of electric mixer or 200 vigorous strokes by hand.

Add 2 unbeaten eggs and ¼ cup milk. Beat 1 minute longer in mixer or 150 strokes by hand. Stir in 1 cup coconut. Pour batter into 2 round 9-inch layer pans 1½ inches deep which have been lined on the bottoms with paper. Bake at 375 degrees about 26 minutes. Cool.

**DECORATING**—Spread a simple butter cream frosting between layers and over top and sides of cake. Make a Decorating frosting by gradually adding 1 cup sifted confectioners' sugar to 1 cup creamed butter, blending after each addition. Add another cup of sifted confectioners' sugar alternately with 1½ tablespoons milk. Beat after each addition. Add 1 teaspoon vanilla and a dash of salt. Tint half this frosting green and half yellow. Put the frosting in a cake decorator or paper cornucopia with a saw-toothed decorating point and use it to weave a green and yellow basket over the frosting surrounding the cake. To make a handle use a strip of flexible white cardboard, ¾ inch wide and 20 inches long. Wind alternate strips of green and yellow frosting diagonally around strip to within 1 inch of each end. Insert ends in cake.

Sprinkle tinted coconut over top of cake and nest assorted Easter candies in the coconut.
Fruit Bottling

By "Housekeeper"

THE fruit-bottling season begins with the gooseberries and the rhubarb, which will be cheap and plentiful at first. Few are left after the season and so it is well to use syrup or honey to make a syrup for fruit—just enough to cover for this, and must be saved for jam-making. Fruit always seems to taste much better when bottled in a sweet solution, than in plain water, but it is important to use saccharine when bottling the fruit. By all means use it by sweets fruit and not the sweeter bottled fruit.

Fruit may be bottled in special jars, or in jampots, for which a variety of caps and bottle available. In either case the jars must be free from cracks and seams. Jar must be tested to see whether it will form a vacuum with the top of the cap to be used—some types allow more latitude than others, and the skin-type covering can be used with any size or shape of jars. The caps must be used on polished, clean paper, seal into a jar and hold the caps in place. The seal should continue to burn for a few minutes, then go on the walls. If the cap does not fit evenly, the taper will continue to burn higher. The jampot or jar should be set aside for use only in jam-making. The sound round seal should be marked with nail varnish to identify them. All jars and caps should be thoroughly washed—the jars in soapy water, and the caps in hot water. If the seal does not remove any dust, caps of the glass type can be used another year again, but the metal caps are often damaged when being removed, and it is advisable to use new ones. Clips and screw caps can also be re-used, but not for, as they lose their elasticity.

Preparation of syrup for bottling—To each pint of water use 2 to 1 1/2 oz. of sugar, syrup or honey, bringing to the boil and strain through a clean muslin. Use hot or cold as the method requires. If preferred use plain water.

Even bottling—Set the jars of fruit (covered with old saucers, glass or tin lids, removing the rubber rings, which would dry out and tend to crack if subjected to the dry oven heat) in a moderately cool oven. This method will thicken the syrup, which will not escape from the sealed jar. However, if you do not care for a thickened syrup, you can cook the bottles on top of the stove.

Wheaten Yeast Bread

By "Housekeeper"

DUNAGANNON reader asks for a recipe for bottling a meal bread with yeast. Year back we had a meal mix, and instead of the yeast we thought a mixture in a warm kitchen, and left to rise in moderate warmth, the rack over the stove, and then baked in a hot oven. It can be warmed before using. Fresh yeast is best, but should be moist and flaky, not dry or crumbly, and should have a fresh smell.

For the plain Yeast Bread will require 1 cup flour, 1 cup milk, 1 y. oz., about 1 pint of water or milk which is lukewarm and 1 tablespoon yeast. Wholemeal—2 lb. white, 3 lb. flour, 1 lb. salt, 1 oz. marigolds, 3 cups of water or milk, and 1 lb. yeast.

Method—Warm the dry ingredients, and rub in the yeast. A little flour can be used to make the mixture more manageable. Add the water or milk and mix to a soft dough. Mix the yeast and the sugar in a little water. Mix this, and add the flour, a little at a time, until the mixture is well incorporated. After kneading the mixture, the dough should be left to rise in a warm place, and when it has doubled in size, it should be kneaded again. When the dough has risen, cut it into pieces, and place them in a greased tin. Cover with a cloth and allow to rise again. After this second rise, bake in a hot oven. The time will depend on the size of the loaves, usually 45 minutes for small loaves.
Lobster salad is party stuff and sounds luxurious. But how about lobster salad on a budget? We'll let you in on a secret. Combine lobster and halloumi—2 cups of each. Grill it and serve with whipped cream flavored with maple syrup and topped with mint. That's our business, and even a queen would cry for it, if she only knew.

Don't forget to save some pastry dough for making fruit tarts. Fill some of your baked tart shells halfway with a rich custard, then top with a canned peach or apricot half. Real tarts, these.

Children's party haunting you? Why didn't you tell me? Over boiling water heat 32 marshmallows with 1/2 cup milk, until smooth. When ready to serve, fold in 1 cup coarsely crushed peanut brittle. It goes over like ice cream! Delight!

Once I wrote nineteen different things about custards. And I left out one thing. Testing with a spoon. When the custard cools, it does that says. Watch it. When custard gets into the act, you don't need a Grable or a Gable to enlace you. Stuffed cannellini-bean halves with apricot jam. Cover with a cold soft custard flavored lightly—very lightly—with almonds. And that's a desert for the canasta crowd.

For the sweet-tooth set— including me—have ready some nice plump dried figs. Toast unblanched almonds in a 350° F. oven until they are crisp. Press an almond into the center of each fig. Read on.

Melt 1 package semisweet chocolate pieces over hot water. Dip the stuffed figs into the melted chocolate. Let stand on waxed paper or foil until cool—overnight is best. Delicious. Works well with dates too.

For a little change with roast or fried chicken, marinated rice and mushrooms will please. Sauté 1/2 cup finely chopped onion and 1 clove garlic in 1/4 cup butter or margarine. Remove garlic. Add 1 pound mushrooms, sliced, and cock in the garlic-seasoned butter over medium heat until tender. Season with 1/2 teaspoon salt, 1 teaspoon curry powder and 1/4 teaspoon pepper and a grating of nutmeg. Mix with 2 1/2 cups hot cooked rice. Keep hot in the double boiler.

When I was young and in my prime, I spent an awful lot of time in tomboy games that other girls, so well trained, would not mingle. That's why so many now are single! But...
**COOKERY HINTS**

**Sugarless Cakes**

"COUNTRY Reader" asks whether, either full strength or for economy's sake, dulled with water or soda water. For economy's sake, I add ice cubes, float a sprig of mint on top, and then serve. Alternatively, cool the tins until set. Turn out on a wire tray. The orange juice. 2 tablespoonsful lemon juice, 3 oz. sugar. A pinch of salt and a pinch of cream of tartar. Add the sugar gradually. Mix together the egg yolks and milk until it is thick, fold into the flan and serve. Do not re-heat.

22 THURSDAY

**Pineapple Cream**

PINEAPPLE cream is an easily-mad cake, but should be allowed to stand overnight, so that it is thoroughly cold.

Ingredients—2 cups pineapple juice, 3 oz. sugar, a pinch of salt, a little grated lemon rind, 2 tablespoonsful lemon juice, 2 egg yolks, 1 tablespoonful pine-apple cream. Serve immediately, or allow to cool and then serve. Do not re-heat.

**COOKERY HINTS**

**Breadfruit Cake—6 oz. flour, 4 cups sugar. In a large saucepan, bring to the boil, and then add about a cup of milk. Beat and continue beating until the mixture is stiff and shiny. Pour into a greased pie-dish, place the pie-dish on a sheet of greaseproof paper and allow to become cold. Stir in the fruit. Peanut butter may be added. Serve hot or cold. Sweeten to taste with the sugar and cream of tartar. Blend the cornflour with a little of the fruit juice, add the flour or cornflour, and bring to the boil, and then serve. Do not re-heat.

**COOKERY HINTS**

**Gooseberry Jam**

"HOUSEKEEPER" CHOOSING berries for gooseberries, I select the red or the green ones. If 1 lb. cooers, 1 lb. sugar. Top and tail the gooseberries and put in a saucepan. Do not use less than 3 oz. of sugar. Cook the berries until almost done, then put on a cold plate, and serve immediately, or allow to cool and then serve. Do not re-heat.

23 FRIDAY

**Sugarless Cakes**

3 oz. sugar, 11 oz. margarine, 1 egg, 1 teacupful syrup, 1 teaspoonful baking powder, mix with the dates and walnuts, and work into the egg. Serve immediately, or allow to cool and then serve. Do not re-heat.

**COOKERY HINTS**

**Jam Making (2)**

JAM is made by using 1 lb. of sugar for every 3 pints of fruit, and putting the fruit into a pan of water, and then allowing it to simmer for 2 hours. This is the method given. Folding in the sugar, add the cream of tartar, and the sugar to sweeten.

24 SATURDAY

**Pineapple Meringue**

INDIVIDUAL pineapple meringue may be made in a pastry tin, or in an over-proof glass dish. Line a sandwich tin or flan-ring with cooked pastry or pastry flan, or in an oven (375 deg. F.) for 40 minutes.

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**Pineapple Custard**

In a pastry tin, or in an oven (375 deg. F.) for 40 minutes. For a pie without pastry, make delightfully delicious swet.

**COOKERY HINTS**

**Sugarless Cakes**

2 oz. sugar. A pinch of salt and a pinch of cream of tartar. Blend the cornflour with a little of the fruit juice, add the flour or cornflour, and bring to the boil, and then serve. Do not re-heat.

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**Pineapple Custard**

In a pastry tin, or in an oven (375 deg. F.) for 40 minutes. For a pie without pastry, make delightfully delicious swet.
Roll pie pastry out very thin. Cut out 2-inch circles. Drain can of sardines. Place piece of sardine on each pastry. Dab each with a bit of chili sauce and a squeeze of lemon juice. Now fold the pastry over, and press edges firmly, with a fork. Brush with unbeaten egg white. Bake at 425° F. for 10 min.

To 1 can of deviled ham add 2 tbs. marmalade, 1 tsp. dry mustard, 1 tbs. peanut butter, a drop or so of Worcestershire sauce, and some grated onion. Blend well. This, too, is good for made-in-advance canapés, kept overnight well wrapped, chilled, and tossed.

Now, here's what my good friend, Katharine, is going to call a "Suite." Next time you drain the fl from a can of anchovies, save it, add enough finely chopped parsley to thicken it, a bit of grated onion, a drop of tarragon vinegar, spread on acid squares and top with slices of g. Makes just a few but it's in my way to get variety on a platter canapés—appearance and taste!
THURSDAY

I will make a good jelly, using about one-third the amount of sugar to the juice, to see how well it sets. Take the jelly-making to the first stage. Wash the fruit, pick out any that is overripe or mouldy, and remove stones, or to top or tail the gooseberries or currants while preparing the jam. Add water almost to cover, and let it simmer gently until the juice is freely formed, stirring occasionally. Pour into a second saucepan and put over an earthenware or enamel bowl, or pan, about 6 inches wide, to strain for 6 to 12 hours; do not stir.

Test for pectin content — Take a teaspoonful of the juice, put into a clean dry cup, and add three spoonfuls of methylated spirit. If the juice sets to a firm clot it has pectin, which indicates the fruit looks rather tired; add either 1 lb. sugar to each if desired, and sprinkle with 8 teaspoonful Epsom salts: cover, and simmer gently until the mixture becomes pink. Skim the jelly thoroughly, and ball rapidly until the jelly will set when tested in the same way as jam, i.e., when a little of the jelly is thrown away, and not reworks when the saucer is turned to form a skin.

COOKERY HINTS

1. Satur

JELLY-MAKING (1)

By "Housekeeper"

MANY people like to make jelly from fruit containing small seeds, but the maker of jelly is usually advised that the seed of jelly is much less than that of jam from the same weight of fruit. Although the cheaper fruits can be increased to add more sugar to the boil. Different fruits require different quantities of added water, but it is usual to use sufficient hot water to come up to the level of the fruit in the pan. No fruit is added beyond that which is needed to prevent the fruit from sticking to the bottom of the pan. The fruit is cooked to make a syrup, which is then strained or mashed over a fine sieve. The fruit syrup is then added to the pulp, and the mixture may be kept in the same way as jam, i.e., when tender, and allowed to cool. If desired, and to make stable, the jam may be heated on the boil for 10-15 minutes, to reduce the amount of pectin in the juice, and test again. Continue boiling until a set is obtained.

JELLY-MAKING (2)

By "Housekeeper"

FOR apple, crab apple, blackberry, raspberry or currant and raspberry jelly, when the juice gives a firm clot when tested, as described yesterday, use two-thirds of the amount of sugar to each pint of juice, and for green gooseberry jelly, use a little more. If the juice does not give a firm clot, it will have to be cooked for 15 minutes, to reduce the amount of pectin in the juice, and test again. Continue boiling until a set is obtained.

JELLY-MAKING (3)

For all jellies are obtained from the same fruit it saves time to test several at once, and then mix them. When the jelly is set, it is not available make the test by mixing together 1 tablespoonful of fruit with 1 tablespoonful of water to form a jelly in the same way as jam. If the jelly is set, add sugar to the remaining fruit. The fruit syrup is then added to the pulp, and the mixture may be kept in the same way as jam, i.e., when tender, and allowed to cool.

COOKERY HINTS

Strawberry Jam

By "Housekeeper"

THE experienced gas maker, who is able to obtain fresh, slightly under-ripe strawberries from his garden, has no difficulty in making delicious strawberry jam, using nothing but the berries and sugar. The fruit looks rather tired; add either 1 lb. sugar to each if desired, and sprinkle with 8 teaspoonful Epsom salts; cover, and simmer gently until the mixture becomes pink. Skim the jelly thoroughly, and ball rapidly until the jelly will set when tested in the same way as jam, i.e., when a little of the jelly is thrown away, and not reworks when the saucer is turned to form a skin.

COOKERY HINTS

Strawberry Jam (2)

By "Housekeeper"

ANOTHER method of ensuring a good set in strawberry jam is to add 1 tablespoonful of lemon juice to each pound of fruit. Alternatively, add 1 tablespoonful of citric or tartaric acid for each pound of fruit, mixing in the juice until a solution of either 1 lb. or 1 lb. sugar per pound of fruit is obtained.

When strawberries are scarce add gooseberries may be used. Mix the fruit, stirring in 1 lb. sugar to each pound of strawberries. Prepare both fruits thoroughly, and allow to cool slightly. Serve with or without the addition of citric or tartaric acid, and ball rapidly until the jelly will set when tested. Add 1 tablespoonful of lemon juice to each pound of fruit.

COOKERY HINTS

Gooseberry Fools

By "Housekeeper"

GOOSEBERRIES make an attractive sweet, and is one of the many warm weather fruits season with custard or a custard mixture, and to numerous things, either with eggs or with custard powder. Gently warm the fruit juice to 1 tablespoonful of lemon juice or vanilla essence, and allow to cool slightly. Serve with or without the addition of custard, but serve with stewed gooseberries and gelatine. Gooseberry fool may be coloured with fresh herbs if desired, and sprinkled with gelatine before use.

COOKERY HINTS

Gooseberry Fool - Stewart 1 pint gooseberries to a little water until tender, then sieve or mash. Use 1 tablespoonful of gelatine in 2 tablespoonfuls of cold water for half an hour, then add the gooseberry sauce and stir until the gelatine has dissolved. Mix the gooseberries with 1 cup of sugar, and the juice of half a lemon, and allow to cool. Mix the gelatine and gelatine, and set aside until the mixture is cold and white, then add the gelatine, and serve with stewed gooseberries and cream.

COOKERY HINTS

Strawberry and Gooseberry Fool

By "Housekeeper"

Serves 10

1 lb. strawberries, rinsed and chopped
1 lb. gooseberries, rinsed and chopped
1 cup sugar
1 tablespoonful of lemon juice
1 tablespoonful of water
8 teaspoonful of Epsom salts

Place the strawberries and gooseberries in a large bowl, and sprinkle with 1 tablespoonful of lemon juice, 1 tablespoonful of water, and 8 teaspoonful Epsom salts. Cover, and simmer gently until the mixture becomes pink. Skim the jelly thoroughly, and ball rapidly until the jelly will set when tested in the same way as jam, i.e., when a little of the jelly is thrown away, and not reworks when the saucer is turned to form a skin.

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Rub inside and outside of roast with salt. Cook celery and onion in butter or margarine until soft; add bread cube and cook until lightly browned, tossing with fork to brown evenly. Add sage. salt, and pepper. Dissolve bouillon cube in boiling water and mix with toasted bread cubes. Fill center of roast with bread mixture. Cover ends of rib bones with aluminum foil. Place roast on rack in an uncovered roasting pan. Insert a roast-meat thermometer through the fat side into the center of the roast, being certain thermometer tip does not touch a bone. Roast at 325°F. until thermometer registers 185°F. Allow about 30-40 minutes per pound. When roast is finished, transfer to serving platter and decorate end of rib bones with paper frills. Garnish with cinnamon-candied apples if desired.

Browned pot roast of beef

1/4 cup all-purpose flour
1 lbs. salt
3/4 tsp. pepper
4-5 lbs. chuck, rump, or round beef
1/2 cup melted fat
1 beef bouillon cube
1 cup boiling water
2 cups condensed tomato soup plus 3 cups water or 3 1/2 cups tomatoes, 8 1/2 oz. can
2 minced cloves garlic
2 bay leaves
8 medium-sized carrots, scraped
8 medium-sized onions, peeled

Combine flour, salt, and pepper. Rub meat with flour mixture and brown well on all sides in melted fat. Slip a rack under the meat. Dissolve bouillon cube in 1 cup boiling water. Combine with diluted condensed tomato soup or with tomatoes. Pour over roast. Add garlic and bay leaves. Cover and simmer for about 2 1/2 - 3 hours. Add additional liquid if necessary during simmering time. Add carrots and onions and continue cooking 30-40 minutes, or until vegetables are tender. Before serving, remove bay leaves and thicken drippings for gravy.

Serves 6-8
311-413 cal. per serving

Tested in The American Home Kitchen

Regal pork roast, sage dressing

7-8 lb. crown roast of pork
1 lbs. salt
3 cups chopped celery
1/4 cup grated onions
4 cups 1/2” bread cubes
1/2 cup melted butter or margarine
4 tbsp. sage
1 tsp. salt
1/4 tsp. pepper
1 beef bouillon cube
1/2 cup boiling water

Rub inside and outside of roast with salt. Cook celery and onions in butter or margarine until soft; add bread cubes and cook until lightly browned, tossing with fork to brown evenly. Add sage, salt, and pepper. Dissolve bouillon cube in boiling water and mix with toasted bread cubes. Fill center of roast with bread mixture. Cover ends of rib bones with aluminum foil. Place roast on rack in an uncovered roasting pan. Insert a roast-meat thermometer through the fat side into the center of the roast, being certain thermometer tip does not touch a bone. Roast at 325°F. until thermometer registers 155°F. Allow about 30-40 minutes per pound. When roast is finished, transfer to serving platter and decorate ends of rib bones with paper frills. Garnish with cinnamon-candied apples if desired.

Serves 8-10
450-500 cal. per serving

Tested in The American Home Kitchen

Homespun? We love the word, and the traditions behind it—and when it’s homespun food, our taste buds tingle just at the thought of the crisp roasts, brown gravies, and the aroma of desserts a-baking which the word conjures up. So here is a homespun sixteen, as All-American as you-know-what. You’ve requested them time and again, we take pride in presenting, for each dish the best recipe we’ve ever tasted. But—as you see, homespun taste does not preclude elegant appearance.

A crown roast of pork, fashioned by your butcher from the rib end of the loin, costs little more than plain loin—but see the difference! The old-time way was to cover the exposed bones with salt pork or bacon—but since this melts down during modern low-temperature roasting, try aluminum foil, then switch to the white “panties” just before serving. Fill the center with sage-flavored, lightly toasted bread stuffing, and bake the good taste in.

To garnish this (or any roast) for eye and palate, try apples this way: Combine 1 cup sugar, 1 cup water, and 1 cup red cinnamon candies. Cook over low heat until candies are dissolved. Place six small apples, peeled and cored, in the syrup, and cook, covered, over low heat until tender. Baste occasionally with syrup, and turn once to keep apples from becoming mushy.

Is your idea of heavenly pumpkin pie like ours—a heavenly fluffiness of well blended spices? No heavy, sad fillings for us! We like the top prettily circled with whipped cream, the cream faced through with the old-time flavor of molasses—and a bit of lemon rind whisked in for tartness. Or is it light-as-air cake you want? Fanny Farmer added much to Boston’s considerable cookery laurels when she filled two feather-light layers with a vanilla-accented cream, and dubbed it Boston Cream Pie. When you top it with confectioners’ sugar, it takes little more effort to sift the sugar through a flippy lace doily.

Pot roast of beef, simmered in the goodness of tomato soup, touched with garlic and bay leaf—here’s a wonderful meal, complete with carrots and onions. And a quick one when you whittle down the cooking time by making it in your pressure cooker.

For the go-withs, how about the pretty roulilower, dressed in a tangy sauce, and whipped potatoes piled into baked shells you brown next to the roast to borrow its drippings? All of these are good choices for a month of holidays—or any month!
**Gooseberry Cream**

By "Housekeeper"

1 pint of gooseberries, 2 oz. sugar, 4 oz. flour, 4 oz. milk, 1 tablespoonful of vanilla essence, 1 tablespoonful of cornflour, 1 tablespoonful of sherry, 1 tablespoonful of cream. Put the gooseberries and sugar into a stewpan, and add a little water. Cook the fruit until tender, then press it through a flannel or a piece of muslin. Put into a mould, and leave it to set, then turn out and slice it into neat squares. Mark with a fork, and serve on a hot batten. If desired, a little whipped cream may be served over the top. The cream is made in the same way as above, but with a tablespoonful of sherry and a little grated lemon rind, added with the last of the milk. Whipped cream is a good for this sauce.

**Tomato Recipes**

**Grilled Tomatoes**

"Housekeeper"

Grill tomatoes and serve with a little melted butter and salt.

**Baked Tomatoes**

"Housekeeper"

Bake tomatoes and serve with a little melted butter and salt.

**Stuffed Tomatoes**

"Housekeeper"

Stuff tomatoes and bake, serving with a little melted butter and salt.

**Roast Tomatoes**

"Housekeeper"

Roast tomatoes and serve with a little melted butter and salt.

**Garden Tomatoes**

"Housekeeper"

Serve garden tomatoes with a little melted butter and salt.

**More tomato recipes**

**Pepper and tomato sauce**

"Housekeeper"

Pepper and tomato sauce is made by stirring a little melted butter and salt into a mixture of pepper and tomato sauce.

**Gooseberry Shortcake**

**COOKERY HINTS**

By "Housekeeper"

THINK strawberry shortcake is somewhat disappointing to the name always suggests Scotch shortbread to me, but a sponge dough is used for the cake part. The cost is 1 pint of flour, 2 oz. butter, 1 oz. sugar, 1 oz. currants, 4 oz. flour, and 1 egg. For the jam, mix 2 tablespoons of jam with 1 oz. flour and 1 oz. sugar, and put this over the jelly. A little whipped cream may be served over the top.

**Tomato Recipes**

**Tripe No. 2**

By "Housekeeper"

Tripe No. 2 is possibly the best known method of serving tripe, and is a good dish for this diet. Blanch the tripe as described yesterday, and cut into three-inch wide strips. Rinse the saucepan, add the tripe, cover it with water, and bring to the boil, and add two large onions, sliced thinly. Simmer for about 45 minutes. Add 2 oz. flour, 2 oz. water, and 2 oz. fat, and skim the sauce. About 20 minutes before serving, add 2 oz. beef stock, or flour, blended with a little milk. Before removing the tripe, add 1 oz. suet, and 2 oz. suet, and 2 oz. flour, salt, and pepper, and a dash of nutmeg, if necessary. Turn the tripe into a colander, and drain well. Serve the tripe in a white dish, and pour on the jelly, and serve it hot.

**Tomato Recipes**

**COOKERY HINTS**

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**Tomato Recipes**

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**COOKERY HINTS**

**Raspberry Jam (1)**

By “Housekeeper”

RASPBERRY jam does not set so stiffly as some of the other fruit jams. Either one of the quick-boiling methods may be used.

If one of the quick-boiling methods is followed, the fruit may be mashed before the sugar is added, as the juice is not so well retained in the gelatine. If the jam is not to be used quickly, or sterilised, it may be allowed to cool in the pot before being poured into jars.

**COOKERY HINTS**

**Blackcurrant Jelly**

By “Housekeeper”

Blackcurrants, with gooseberries, are often used for make jellies and jams. When green, they are not ready, but when ripe, they may be used.

**COOKERY HINTS**

**Raspberry Jam (2)**

By “Housekeeper”

F RASPBERRY jam does not set as stiffly as some of the other fruit jams. Either one of the quick-boiling methods may be used.

If one of the quick-boiling methods is followed, the fruit may be mashed before the sugar is added, as the juice is not so well retained in the gelatine. If the jam is not to be used quickly, or sterilised, it may be allowed to cool in the pot before being poured into jars.

**COOKERY HINTS**

**Blackcurrant Jam**

By “Housekeeper”

THERE is no difficulty in getting a good blackcurrant jam to set. The only important thing is to have the blackcurrants thoroughly cooked.

If the blackcurrants are under-ripe, and hard, the jam will not set; but if they are fairly ripe, the jam will set well. If they are over-ripe, the jam will set slowly.

Prepare the fruit, and simmer gently with sugar until the fruit is tender; then add the weighed and measured sugar. Stir until it is dissolved, bring to the boil, and boil until the jelly will set when tested. The blackcurrant jelly does not set as hard as some of the other fruit jellies.

**COOKERY HINTS**

**Coconut Recipes**

By “Housekeeper”

READER who signs herself “Green horn” asks for recipes for coconut cakes and buns, as coconut is now fairly plentiful.

**COOKERY HINTS**

**Coconut Cakes (2)**

By “Housekeeper”

A COCONUT cake may be made by using the cupful of shredded coconut and 1 cupful milk, 1 cupful sugar, 1 egg, 1/2 oz. lemon juice, 1/2 oz. melted butter, 1/2 oz. cooking powder, 1/2 tsp. baking powder, 1 cupful milk, 1 cupful sugar, 1 egg, 1/2 oz. lemon juice.
puffy pumpkin pie

Tested in The American Home Kitchen

1 unbaked 9-inch pastry shell
1 cup sugar
1 1/2 tsp. cinnamon
1 tsp. cloves
1 tsp. ginger
3/4 tsp. nutmeg
1 tsp. salt
2 eggs, separated
1 cup milk
1 tsp. vanilla

Combine sugar, spices, and salt. Beat egg yolks until sugar and spices, pumpkin, milk, and vanilla. Mix until smooth, until stiff and fold into pumpkin mixture. Pour into pastry shell and bake for 450°F for 10 minutes; reduce heat to 350°F and bake for 50-60 minutes or until tender. Cool thoroughly, preheat between cake layers, if desired.

Serves 6

392 cal. per serving

Tested in The American Home Kitchen

sauerkraut

YOU'LL NEED
2 cans sauerkraut
1 tsp. caraway seeds
Salt and pepper
3 carrots, diced
1 cup stock or wine
Smoked pork shoulder
Frankfurters
Link sausages

Put sauerkraut in a large casserole or roasting pan. Add caraway seeds, salt and carrots, stock, and smoked shoulder. Cook slowly for 1 hour, then add sausages. Cook another 1/2 hour or until soft. Franks and sausages may be added, if desired; it so, add sauerkraut. To serve: pile sauerkraut on a large platter. Serve hot with frankfurters or sausage. Garnish with boiled potatoes.

lace-topped Boston cream pie

Tested in The American Home Kitchen

2 cups sifted cake flour
3/4 cup baking powder
1/2 tsp. salt
1 tsp. sugar
1 tsp. vanilla
14 cup brown sugar
3 cups heavy cream
1 egg
2 tsp. nutmeg
1 tsp. salt
1 cup shortening
5/4 cup milk

Sift flour, baking powder, and sugar. Add remaining ingredients alternately with milk, beating until smooth after each addition. Bake in two greased and floured 8-inch layers. Bake at 375°F for 20-25 minutes. Remove from oven, cool on a cake rack for 5 minutes, then remove from pan and allow to cool thoroughly.

CREAM FILLING:
1/2 cup sugar
2 cups milk, scalded
1/4 cup all-purpose flour
2 eggs, slightly beaten
1/4 tsp. salt
1 tsp. vanilla


Serves 6-8

488-598 cal. per serving

Tested in The American Home Kitchen

roast stuffed potatoes

6 medium-sized baking potatoes
2 lbs. melted fat
3/4 cup melted butter or margarine
1/2 tsp. salt
1/2 tsp. pepper
1 tsp. sugar
1/8 tsp. nutmeg
1/4 tsp. salt
1/4 cup hot milk (approximate)
1/4 cup grated process sharp cheddar cheese
Paprika

Peel 6 medium-sized potatoes; if large cut in halves. Place around roast about 1/2 to 1/2 hours before meat is tender. Baste occasionally with pan drippings. To shorten browning time, potatoes may be cooked in boiling salted water for 15 minutes and then placed in oven about 40-45 minutes before roast is removed from oven.

Serves 6

116 cal. per serving

lasagne

Tested in The American Home Kitchen

YOU'LL NEED
1 can tomato paste
3/4 cup hot water
4 lbs. olive oil
4 lbs. garlic
4 lbs. sausage meat
3/4 cup diced celery
1 large can plum tomatoes
Salt and pepper
2 lbs. capers
1 lb. ricotta
1 lb. mozzarella
1 cup grated Parmesan
2 pkg. lasagne or very broad noodles

Blend tomato paste and water. Brown garlic in hot oil. Add sausage and celery to tomato paste, season with salt and pepper. Boil for 3 min., then add capers. Cook lasagne. Drain and season. In one tremendous or two large casserole dishes (one for second helpings) put in layers: Sauce, lasagne, Parmesan, sauce, mozzarella, lasagne, ricotta, sauce. Repeat layers. Top with remaining sauce and Parmesan. Bake for 20 min. at 350°F.

Serves 10-12
COOKERY HINTS

Coconut Custard Pie
By "Housekeeper"

COCONUT flavoured can be condensed to coconut milk puddings, by stirring or 3 tablespoonsful of coconut into the thickened pudding; or the finished pudding may be spread, with a fork, and sprinkled with coconut.

For Coconut Custard Pie- Line a deep plate, flan-rim or small sandwich-tin with short. Take a little of the egg, beat it until mixed, and brush the inside of the plate with it. Heat half the milk until almost boiling, pour on to a well-beaten egg, sweetened, and flavoured with a little sugar. Add 1 cup coconut and pour into the well-lined pastry. Spoon the top with coconut, and bake for 10 minutes in a hot oven (420 deg. F.). Then reduce the heat, and bake until the custard is quite stiff. Serve hot or cold.

Coconut Cream Pie—Line a deep plate, sandwich-tin or flan-rim, with pastry, prick well, and bake until done (15 or 20 minutes) in a moderate oven. Cream Filling—1 pint milk, 2 egg yolks, 1 teaspoonful vanilla extract or essence, a pinch of salt, 1 oz. flour. Mix the dry ingredients. Blend with a little of the milk, bring the remainder to the boil with a little sugar. Remove from the heat, and cool until mixture thickens Cool slightly, and beat in the egg yolks and flavouring. Sweeten to taste, and stir in the coconut. Pour into the pastry shell. Make a cream filling by beating the egg whites until stiff, and folding in a tablespoonful of sugar. Pile on top of the custard, and bake in a slow oven (300 deg. F.) until the mixture is a pale golden colour. Serve hot or cold.

COOKERY HINTS

Raspberry Puddings
By "Housekeeper"

Most people prefer to eat raspberries raw, with sugar and cream; but you can make a tasty pudding in attractive custard shells or with loganberries or redcurrents. A custard can be made by stewing one or more of these fruits in a little water, and beating into a thick custard; it can be poured into a wetted mould, and left quite cold before turning out on a glass dish.

Ice-cream puddings may be thickened by addition of a fresh-stewed or left-over raspberries and currants, or any other small lot of liquid, this must be drained off. Fruits can be used to make a fruit jelly. Line a deep, flat bowl with strips of thin slices of bread, cutting off the crust. Add a pinch of sugar, making dry bread crusts. Shape a circle of bread, cut from the bottom of the bowl, and hold the sides firmly. Fill carefully with the fruit, and cover with more bread. Put a small plate on top, and set in a cool place. If you want it thin, add to it a few drops of liquid. If you want it thick, it can be used for baking. Bake in a moderate oven until a golden crust is formed. If you want it even thicker, it can be used in custard puddings, or with loganberries or redcurrents. A custard can be made by stewing one or more of these fruits in a little water, and beating into a thick custard; it can be poured into a wetted mould, and left quite cold before turning out on a glass dish.

Cherry Recipes
By "Housekeeper"

CHERRIES may be used for either of the recipes given yesterday. For a special occasion, set two or three peaches, and divide them among the individual dishes, using either cherries or raspberries with them. Cherries may be stoned, or they may be tied with string before pouring the cream over. Make a cream mixture by beating the egg whites until stiff, and folding in a tablespoonful of sugar. Pile on top of the custard, and bake in a slow oven (300 deg. F.) until the mixture is a pale golden colour. Serve hot or cold.

COOKERY HINTS

Braised Lettuce
By "Housekeeper"

A BANGOR reader who has a plentiful supply of lettuce, is enjoying training them. The well-watered lettuce is thoroughly washed, and any damaged outer leaves removed. Some people use hot water for half an hour or so, to make sure there are no lurking insects left. Cook in boiling, lightly-salted water for 30 minutes, lift out, plunge into cold water, and drain well. Mel a large out of batter or pastry, and cook a little chopped onion in it until it is a pale yellow colour. Add a dash of pepper and 1 teaspoonful of salt. Divide the mixture, barely cover with a well-floured, and smooth surface, and roll (or dissolve a sweet extra cubes in water and use this), and allow to simmer gently. Lift out the lettuce, thicken the liquid, and finish the sauce on a serving dish.

Another method is to press the lettuce as above, and cool it in water; cut it in quarters, place in a saucepan, and add vinegar either plain or spiced, either of the recipes given yesterday; or spiced, or in pepper sauce. Bring to the boil, and allow the bag or vinegar to simmer gently. A squeeze of lemon juice over the lettuce before it was served helps to keep it in good shape. Iceberg lettuce do not braise very satisfactorily.

Readers may be interested to know that I have received a letter from a Portadown lady, brought up in the land of strawberry shortcake.

"The dough should be cooked in one, not two sounds, and should be split horizontally, liberally buttered (margarine will not do), and the two halves put together with berries, which can be used to make a fruit jelly. I have heard that this is a very different way of enjoying strawberries, which has been boiled and cooled. If you prefer to use syrup for cooking, use it instead of vinegar. I have heard that this is a very different way of enjoying them."

The colleague cards are as follows:

COOKERY HINTS

Strawberry Pudding
By "Housekeeper"

STRAWBERRIES, or raspberries, may be used to make a fruit jelly. Line a deep, flat bowl with strips of thin slices of bread, cutting off the crust. Add a pinch of sugar, making dry bread crusts. Shape a circle of bread, cut from the bottom of the bowl, and hold the sides firmly. Fill carefully with the fruit, and cover with more bread. Put a small plate on top, and set in a cool place. If you want it thin, add to it a few drops of liquid. If you want it even thicker, it can be used for baking. Bake in a moderate oven until a golden crust is formed. If you want it even thicker, it can be used in custard puddings, or with loganberries or redcurrents. A custard can be made by stewing one or more of these fruits in a little water, and beating into a thick custard; it can be poured into a wetted mould, and left quite cold before turning out on a glass dish.

Cherry Cobbler—2 cupsful stoned cherries, and 2 4 tablespoonsful coriander, 2 to 3 tablespoonsfuls sugar, and a pinch of salt, and 1 cupful flour, the crust or juice, or water. Pour over the cherries. Beat the yolks of 2 eggs until light, and beat in a cupful condensed milk. Place the cherries, cover the top of the tart with a little of the pastry stripes, and bake for 25 or 30 minutes, cooking a few minutes in a hot oven (420 deg. F.), and then reducing the heat until the pastry is cooked through.

Cherry Cobbler—2 cupsful stoned cherries, and 2 to 3 tablespoonsfuls sugar, and the crust or juice, or water. Place the cherries, cover the top of the tart with a little of the pastry stripes, and bake for 25 or 30 minutes, then cover with a few minutes in a hot oven (420 deg. F.), and then reducing the heat until the pastry is cooked through.
Sauté celery in butter.
Make medium white sauce.
Add cubed chicken or turkey white meat. 
Just before serving, add lemon juice.

Sauté mushrooms, onions, peppers.
Make rich brown gravy.
Add dark meat of chicken or turkey.
Just before serving, add orange juice and
Put Blonde and Brunette in same serving.
Garnish with orange slices and almonds.

From a 4-5 lb. roaster serves 10-12.

**Serves 10-12**

### Mincemeat Stack-ups

A speedy dessert to serve as a change from steamed fruit puddings—

| 1/2 cup enriched flour | 1/4 cup light cream |
| 2 teaspoons baking powder | 2 tablespoons milk |
| 1/4 teaspoon salt | 3 tablespoons melted shortening |
| 1/2 cup yellow corn meal | 1 cup mincemeat |

**Vegetable Bottling**

By “Housekeeper”

110 TO the fact that vegetables contain a little, if any, and that they are more liable to store re-forming to bacteria which are frequently capable of standing up to heat, it is usually considered wise to bottle them unless it is certain that they are available.

For those who wish to try bottling vegetables by the ordinary method of boiling, a test is made in the same way as given below, the bottle being filled with water, brought slowly to boiling point and held at that temperature for three hours. It must be emphasised that this is not regarded as a method of being invariably successful.

Explanation of vegetables for bottling.—Wash and rinse all vegetables, peas and beans, string and slice runner beans, cut carrots into rounds, par and cut carrots into rounds or neat blocks, and par new potatoes. The tomatoes are scalded in a muslin held in boiling water for two minutes. Blanching for peas, beans, and runner beans, five minutes for new potatoes, and 15 minutes for carrots.

Pack nearly to the pint or quart mark, and use one salt in four pints of water, and then straining and cooling. Cover in the usual way.

Put the jars in a pressure cooker which contains two inches of water. Heat the cooker slowly removing as much water as possible. When all the air is removed from the cooker and the water is boiling from the whistle hole, turn the whistle in. Turn the time to a certain time heating slowly until 10 lb. pressure is reached. Reduce the heat, and maintain the pressure for five minutes for beans, carrots, and runner beans, for five minutes for potatoes, 45 minutes for peas, and 55 for carrots. After the required time is expired, reduce the heat gradually, and allow the jars to cool slowly until 1 lb. pressure has been reached. Then carefully lift out the bottles on to a wooden surface, and put the rubber bands on the jars; tighten a second time, and allow them to cool. Test after 24 hours in the usual way, by rejecting any jars which do not seal.

Note.—Ascertain that surface of water in the pressure using can reach 10 lb. pressure. Read the manometer to ensure it is working correctly. Screw-top covers must be carefully put into the pressure cooker.

**Quince Jam**

By “Housekeeper”

QUINCES make an unusually delicious preserve, and are what you can imagine. There are two methods of making it—one the old-fashioned method, tried in an oven, and the second the method of making it in the pressure cooker. I will try the quinces until soft, slice them, and put the cored and sliced fruit in the pressure cooker, shut the lid on tight, and when the pressure is reached, remove the heat and let it stand for a short time. Then carefully lift out the bottles on to a wooden surface, and put the rubber bands on the jars; tighten a second time, and allow them to cool. Test after 24 hours in the usual way, by rejecting any jars which do not seal.

**Almond Cakes**

By “Housekeeper”

A TOTAL large number of ground almonds, 

12 oz. sugar, and 

1 oz. margarine, 

1 oz. flour, 

1 oz. sugar. 

In the next recipe ground almonds, 1 oz. sugar, 

2 oz. margarine, 

1 cup of almonds or walnuts. Bake in a moderate oven (350 F.) until the nut mixture is firm.
Savory Meat Balls

A surprise ingredient—liver sausage—

2 slices bread
2 tablespoons water
1 pound ground beef
1/2 pound liver sausage
1 slightly beaten egg
3 tablespoons chopped onion

Vz cup salt
V2 teaspoon nutmeg
V3 cup flour
3 tablespoons fat
d asse
1 bouillon cube

V2 cup boiling water

Soak bread in 2 tablespoons water. Add meats, egg, onion, salt, nutmeg; mix thoroughly. Form into small balls. Roll in flour; brown in hot fat. Dissolve bouillon cube in 1/2 cup boiling water. Pour over meat balls. Simmer 30 minutes. Makes about 15 meat balls.—Mrs. E. C. Howell, Redin, California.

Spicy Meat Loaf

A Scandinavian flavor touch in an easy-to-dive meatloaf—

3/4 cup hot milk
2 cups soft bread crumbs
2 pounds ground beef
1 cup chopped onion
2 teaspoons salt

1 teaspoon monosodium glutamate
1/2 teaspoon pepper
1/2 teaspoon cloves

Pour hot milk over bread crumbs. Combine remaining ingredients. Stir into milk mixture. Bake in greased 9 x 5 x 3-inch loaf pan in moderate oven (350°) 1 hour. Makes 6 to 8 servings.—Mrs. K. A. Wetherell, Marblehead, Massachusetts.

Meat Patties in Sweet-Sour Sauce

A delicious new glaze for an old favorite—

2 cups soft bread crumbs
1/4 cup chopped onion
1 teaspoon salt
1/2 teaspoon thyme
1/2 cup water
1 pound ground beef

1 cup sliced onion
1/4 cup brown sugar
1 tablespoon flour
1/4 cup vinegar
2 tablespoons water
2 teaspoons prepared mustard

Combine crumbs, chopped onion, seasonings, and 1/2 cup water. Let stand 5 minutes. Mix in meat. Shape into patties; brown in a small amount hot fat. Cover with sliced onion. Combine brown sugar, flour, vinegar, 2 tablespoons water, and mustard. Pour over meat. Cover and simmer 35 minutes. Makes 4 to 5 servings.—Mrs. Frank L. Morris, Los Angeles, California.

Apple Pancakes

Tender and moist; pleasing tart-apple flavor—

2 cups enriched flour
2 tablespoons sugar
2 teaspoons baking powder
1 teaspoon salt
2 beaten eggs

1 1/2 cups milk
2 tablespoons melted butter or margarine
1 cup finely chopped apples

**Mushroom Recipes**

By "Housekeeper"

**Mushroom Stufing**—3 oz. margarine, 1 large teaspoon bread-crumbs, 1 large tomato, 1 large onion, 1 lb. potatoes, 1 lb. mushrooms, 1 lb. leek, 1 lb. bacon, 1 lb. flour, 1 tablespoon of mushroom liquor, 1 tablespoon of milk, 1 cup of milk. Sieve the flour and salt, reserving a tablespoonful of the flour. Beat the mixture in an egg, stirring in 6 oz. of castor sugar, 2 oz. margarine, then the almonds and flavouring. Add sufficient milk to give a stiff elastic consistency. Spread 1 inch thick over the filling. Bake on 35 deg. F.) for 1 or 2 hours, or until the almonds and flavouring are well set. Put into small glasses, and allow to cool. Decorate with pieces of walnut.

**Walnut Cake**

By "Housekeeper"

**Today's Recipe** for a walnut cake. Mix 4 lb. flour, 2 lb. sugar, 1 lb. of margarine, 4 oz. eggs, 1 oz. water, 1 teaspoon baking powder, and 1 lb. flour, and beat into a stiff dough. Bake in a well-buttered loaf tin, and while the hot cake is cooling, make the following custard sauce:

1. 1 pint milk, 1 pint cream, 1 cup of sugar, 1 spoonful of flour, 1 spoonful of salt, 1 teaspoonful of vanilla essence.
7 MONDAY, Bank Holiday

8 TUESDAY

9 WEDNESDAY
AMERICAN COOKIES
By "Housekeeper"

MERICAN cookies are the sam coating as our biscuits. Our recipes below are quickly and easily made:

1. A medium-sized breakfast cookie to make the flour and a few eggs are needed.
   Chocolate cookies—2 cups flour, 1 cup sugar, 1 egg, 2 oz. fat, 1 cup milk, 1 teaspoon baking soda, 1 teaspoon cinnamon, 1 ounce of salt, 1 cup chopped nuts. Drop spoonfuls of the dough onto a greased tray, and bake in a moderately hot oven (400 deg. F) for 15 minutes.

2. Oatmeal cookies—1 cup oatmeal or flour, 1 cup sugar, 1 cup raisins, 2 oz. fat, 1 egg, 1 cup milk, 1 teaspoon of salt, 1 teaspoon of cinnamon, 1 pinch of nutmeg, and 1 pinch of salt. Roll the dough into small balls and put into a greased tray. Bake at 350 deg. F for 10 minutes.

11 SATURDAY

WINE-MAKING (1)
By "Housekeeper"

RECENT query from a number of requesters for home-made wines, suggests that at the moment the season would be welcome. Two things are absolutely essential in wine-making: first is careful cleanliness of all utensils, and the second is the correct temperature for fermenting and storing the wine. The temperature, room temperature is admirable. Too much heat will cause fermentation, and too little will delay it. The wine, in bottle or cask, must be kept in a very cool atmosphere.

A cask, or enameled bucket may be used for the fermented process. Clean bottles and corks, a half gallon of boiling water, and 1 lb. sugar when available. Pieces of muslin which have been sterilized by boiling for a few minutes, and a funnel and jar for filling the bottles will be required. Tins vessels or wooden barrels must not be used for wine-making. Bottle or use other materials: it would prevent fermentation.

Plum wine—Dark-coloured plums are suitable; the required number may be gathered by other varieties, or damsons. Wipe and stalk the fruit, which must be sound and just on the point of ripening. 30 days, and longer if desired. Put the fruit into the wooden tub earthers of 42 pints, and cover with a clean bucket, and bruise with a clean wooden spoon. To 1 gallon of the plum juice add a gallon of boiling water, and 1 lb. a clean muslin, and stand in a moderate temperature. Mix thoroughly and stand. For several days, being sure that the hands are perfectly clean, every day for 6 days, then strain through muslin. Discard 5 lb. of the fruit, and add to the juice, and leave for 10 days. Lightly add, then put into the cask or into bottles.

At this stage the cask or bottles are loosely corked, as the mixture will continue to ferment. Allow some time. Store in a moderate temperature. When "working" ceases cork tightly. After 10 months leaven into clean bottles, and cork for at least 2 and up to 12 months. Use as required. During this period the bottles should be stored on their sides to keep the corks moist.

CIDER MAKING
By "Housekeeper"

MIXTURE of windfall apples, sweet and sour, with a few crab apples, can, in lieu of cider apples, be used to make a cider which, unless it is stored in a ceramic cask, will not keep well. The quantities of sugar, making and storing the cider, will depend on the taste, and on the type of apple used. Brown sugar when available is liked. White sugar is used when ordinary sugar is required.

Recipe (1)—2 lb. apples, 1 gallon water. Wash and dry the apples, and mix or grate them in a cask or crock with the water, and cover with a muslin. Air and mash every day for 3 days, then strain through a colander, add the sugar, and set to ferment. When the temperature about room heat, strain into a clean jar, bag, and put into clean bottles or a cask. Cork tightly until working has stopped, then add the bottles and cork tightly. Store for about 8 months, before using.

Recipe (2)—Wash and dry windfalls, chop them coarsely, and fill into a crock or cask, add cold water, and allow to stand for about 10 days. Then strain, and in each gallon of juice add 4 lb. sugar. Bottle and cork tightly. When working ceases, cork stopper, and store for 3 months before using.

Recipe (3)—Hold 4 lb. sugar before. To each gallon of apples add 1 lb. sugar, stir for 14 days, Strain for 14 days, add sugar to taste. Bottle or put into a cask, cork tightly, and keep for about 8 months, before bottle.

COOKERY HINTS

ANY wines are made by adding yeast and sugar to the grape or fruit. The toast is allowed to ferment for a month or two, then the ripe fruits will ferment sufficiently rapidly without adding yeast. Damson wine—4 lb. damsons, 3 oz. sugar, and 4 lb. yeast. Browns, 2 oz. baker's yeast, quite fresh, and a small square of toast. Cook the damsons prepared damsons, when the yeast has ceased to work, put into a bucket, and cover with water. The wine is ready in 2 months. Damson liquid when lukewarm. Store the yeast, spread on the toast, on a flat plate, and allow to stand for 24 hours. Then cork tightly. When working ceases cork tightly, and keep lightly corked. After fermentation has stopped, stopper or cork tightly. Store the wine for 3 months, and will keep for 4 to 12 months. In this method the wine should be bottled when it has "settled," but any wine is likely to settle if left for a period, and will keep for 6 to 12 months.

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**COOKERY HINTS**

**SAVOURY TOMATO RECIPES**

*By “Housekeeper”*

**Pickles**

**Pickles** are made by preserving young fresh vegetables with vinegar and spices. The ingredients will vary according to the type of vegetable used, but here is a basic recipe:

- **Cucumbers**: Cut into spears, blanch in boiling water, then shock in cold water.
- **Onions**: Peel, cut into rings or slices, blanch in boiling water.
- **Beets**: Boil in airtight jars.
- **Tomatoes**: Chopped, blanch in boiling water.
- **Herbs**: Chopped, blanched in boiling water.
- **Spices**: Add to the vinegar solution.

**Recipe**

1. **Prepare the vegetables** by blanching or shocking as needed.
2. **Combine vinegar, sugar, and spices** in a saucepan and bring to a boil.
3. **Pack** the vegetables into sterilised jars, leaving a headspace.
4. **Add the vinegar mixture** to the jars, covering the vegetables.
5. **Cover** the jars and store in a cool place.

**Spiced Vinegar**

- **1 pint white vinegar**
- **1 oz. sugar**
- **1 oz. salt**
- **1 teaspoon baking powder**
- **2 inches of stick cinnamon**
- **1 tablespoonful ground cloves**
- **1 teaspoonful mustard seed**
- **2 tablespoonsful breadcrumbs**

**Recipe**

1. **Combine all ingredients** except the vinegar in a saucepan and bring to a boil.
2. **Remove** from heat and **let cool**.
3. **Strain** the mixture and **store** in a cool place.

**Date Loaf with Bacon**

**Ingredients**

- 4 oz. chopped dates
- 1 oz. margarine
- 1 oz. flour
- 1 oz. salt
- 1 teaspoon baking powder

**Recipe**

1. **Preheat** the oven to 180°C.
2. **Combine all ingredients** except the bacon in a bowl.
3. **Fold in the bacon** until well mixed.
4. **Pack** into a loaf tin and **bake** for 40 minutes.
5. **Serve** with a side dish.

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**COOKERY HINTS**

**Date Bread**

**By “Housekeeper”**

**Ingredients**

- 3 oz. dates
- 1 oz. margarine
- 1 oz. flour
- 1 oz. sugar
- 1 teaspoon baking powder

**Recipe**

1. **Soak** the dates in water.
2. **Drain** and **chop** them finely.
3. **Cream** the margarine and sugar.
4. **Blend** in the chopped dates and flour.
5. **Mix** to a stiff dough.
6. **Shape** into small loaves and **bake** for 20 minutes.
7. **Serve** with a side dish.

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**COOKERY HINTS**

**Preparing Lobster**

**By “Housekeeper”**

**Ingredients**

- 1 live lobster
- 2 oz. butter
- 2 oz. flour
- 2 oz. milk
- 1 oz. salt
- 1 oz. ground white pepper
- 1 oz. ground ginger
- 1 oz. paprika

**Recipe**

1. **Cook** the lobster in boiling water.
2. **Remove** from heat and **drain**.
3. **Melt** the butter in a saucepan.
4. **Add** the flour and **mix** until smooth.
5. **Gradually add** the milk and **simmer** for 5 minutes.
6. **Season** with the salt, pepper, ginger, and paprika.
7. **Serve** with the lobster.

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7. **Serve** with a side dish.
21 MONDAY

22 TUESDAY

23 WEDNESDAY
Lobster Newburg

BY "HOUSEKEEPER"

ALLOW two medium-sized or one large lobster to serve four people. Cook the lobster thoroughly and cut it into small pieces. Melt 1½ oz. butter or margarine, and brown a handful of the lobster meat, and allow it to cool. Make a roux with 2 tablespoonsful of flour or cornflour. Add 1 tablespoonful of paprika and a pinch of nutmeg. Beat 2 yolks of eggs, 2 reconstituted eggs with 1 cup cream, milk or condensed milk. Blend the yolk and flour mixture. Heat the mixture, and allow it to cool. Blend the yolk and flour mixture with the lobster stock, add the essence and a little lemon juice. Add the lobster and boil. Add the butter slowly, and allow the sauce to become thickened. It is now ready to serve.

Blackcurrant Flavoured Jelly

BY "HOUSEKEEPER"

This jelly has a decided advantage over the currant jelly already described. It is made with a jelly base, and the currants are added just before setting. 1 cup cream, milk or condensed milk is added to the sauce, when being thickened. The currants are added just before setting, and the jelly is poured into a mould which has been greased and lined with a jelly base. 1 cup cream, milk or condensed milk is added to the sauce, when being thickened. The currants are added just before setting, and the jelly is poured into a mould which has been greased and lined with a jelly base.

Bread Sauce

BY "HOUSEKEEPER"

Take 1 cup cream, milk or condensed milk, and gradually add it to the sauce. Stir the mixture until it becomes thick, and pour it into a sieve. Darnell 1 tablespoonful of flour or cornflour to the sauce, and allow it to become thick. The sauce is now ready to serve.

American Meat Balls

BY "HOUSEKEEPER"

ON the Continent the housekeeper rarely ever buys minced meat. She prefers to buy a piece of meat, or a mixture of equal quantities, of beef and veal, and then either to ask the butcher to mince the meat for her, or to mince it herself, and then have them twice through a mincer at an expense of 1s. 6d.

For the Austrian meat balls take one slice of bread, ½ lb. meat, 1 egg, 1 tablespoonful of flour or cornflour, ½ teaspoonful of salt, ¼ teaspoonful of pepper, 1 tablespoonful of chopped parsley, and 1 tablespoonful of grated onion. Mix the ingredients together, and allow the meat to become cold. Roll the mixture into balls of any size you like, and put them into a greased loaf-tin, or into greased pans. Bake in a moderate oven for 20 minutes at 450-deg. F.

Coral Biscuit

BY "HOUSEKEEPER"

These biscuits take their name from the coral-like appearance of the baked cake. Take the ingredients of a sweet shortcrust pastry, and put into a bowl. Add 4 oz. butter, 1 cup cream, milk or condensed milk, and stir it to a stiff paste. Roll out the pastry, cover with a second layer of pastry, trim the edges tightly, and put into a hot oven for 18 minutes at 450-deg. F.

Sieve 1 cup cream, milk or condensed milk through the coarse wire of the sieve, then put into a greased loaf-tin, or into greased pans. Bake in a moderate oven for 20 minutes at 450-deg. F.

Batch Baking (2)

BY "HOUSEKEEPER"

Flour 1 cup cream, milk or condensed milk. Melt 1 cup cream, milk or condensed milk in the sauce, then add 1 tablespoonful of flour or cornflour. Allow it to become thick, and pour it into a sieve. Darnell 1 tablespoonful of flour or cornflour to the sauce, and allow it to become thick. The sauce is now ready to serve.

To make the sauce, melt 1 cup cream, milk or condensed milk in the sauce, then add 1 tablespoonful of flour or cornflour. Allow it to become thick, and pour it into a sieve. Darnell 1 tablespoonful of flour or cornflour to the sauce, and allow it to become thick. The sauce is now ready to serve.
**COOKERY HINTS**

**Heatless Fruit Bottling**

By "Housekeeper"

BELFAST reader suggests a simple method of fruit-bollting, suitable for gooseberries, plums, damsons, rhubarb and apples, but not for any other fruit.

Clean, sound fruit is placed into a jar, then filled with water from a boiling kettle. Proceeding as rapidly as possible, test after 24 hours, and again pour it off. For 2 to 3 minutes on the third time, and to overflowing a third time, and to sealing in the usual way

I first heard of this method a number of years ago in the South of England. The lady who told me about it allowed the boiling water to remain in the jars for 3 minutes on each of the first two fillings of the jars; and the preserved-boiling syrup instead of boiling water for the main process.

When I heard of this method and questioned the London expert about it, I was told that as a household method it was quite good, but could not be guaranteed to be 100 per cent, reliable. Much of its success depended on the care taken by the worker. The jars can and rings must be clean and rinsed with boiling water, the fruit perfectly sound and just under-ripe, and all air bubbles tapped out of the jars before covering. The use of a fairly strong syrup was preferred to water, and the fruit after a fairly brief storage time.

**COOKERY HINTS**

**BASIC MIXTURE FOR CAKES AND BISCUITS**

Have you ever wished when you were making up several different kinds of biscuits and small cakes that there was one basic mixture which you could use and vary to make cakes and buns. Well, there is one which does just that.

Biscuit Mix — 2 lb. flour, 2 lb. 4 oz. sugar, 2 teaspoonful boiling soda, 1 lb. white shortening. Cut and rub the fat into the sieved flour and baking soda. Add the sugar, mix well, and put into a large clean sweet or biscuit tin. It will keep fresh for 6 to 8 weeks. Use a large tea cup or small breakfast cup to measure.

Chocolate Drops — Combine 3 cupfuls milk, 1 tablespoonful milk, 1 egg, and a few drops of vanilla. 6 oz. chocolate cut in pieces; the size of a shelled hazelnut, and half a cupful of chopped nuts. Drop a teaspoonful of the mixture on to a baking-sheet, and bake in a moderate oven (375 deg. F.) for 10 to 12 minutes. Make about 60 drops. Work in 4 oz. flour, knead and roll out thinly, cut into shapes with a floured pastry cutter, bake on an ungreased baking tray for about 10 minutes (350 deg. F.) or a moderate oven. The dough is easier to handle if it is chilled before rolling. Ice and decorate the biscuits as desired.

Brownies—Mix 1 cupful mix, 1 oz. additional shortening, 4 oz. brown sugar, 2 eggs, few drops vanilla. Stir in 1 oz. melted unsweetened chocolate, 1 cupful chopped nuts. Bake in a well-greased 8-inch square tin, in a moderate oven (350 deg. F.) for 25 to 30 minutes, cool in the tin, cut in fingers. (To test insert skewer; if it is withdrawn clean from the centre of the cake, it is cooked.)

Shaped Biscuits — Add an egg beaten with 2 tablespoonfuls milk and a few drops of vanilla, or almond essence to 3 cupful mix and % teaspoonful baking powder. Work in 4 oz. flour, knead and roll out thinly, cut into shapes with a floured pastry cutter, bake on an ungreased baking tray for about 10 minutes (350 deg. F.) or a moderate oven. The dough is easier to handle if it is chilled before rolling. Ice and decorate the biscuits as desired.

**FOR CAKE**

Melt 6 oz. chocolate, 3 oz. butter, 1 cupful sugar, 1 egg, 1 cupful milk, 1 cupful flour, 2 teaspoonsful baking powder, 1 teaspoonful vanilla, 1 cupful nuts. Bake in a 9-inch square tin, in a moderate oven (350 deg. F.) for about 30 minutes. Ice or decorate as desired.

**FOR BISCUITS**

1 cupful mix, 1 oz. additional shortening, 1 oz. chocolate, 2 eggs, 1 cupful sugar, 1 cupful nuts. Bake in a well-greased 8-inch square tin, in a moderate oven (350 deg. F.) for 25 to 30 minutes. Cool in the tin, cut in fingers. Decorate as desired.

**FOR BROWNIES**

Mix 1 cupful mix, 1 cupful sugar, 2 eggs, 1 cupful nuts. Bake in a well-greased 8-inch square tin, in a moderate oven (350 deg. F.) for about 30 minutes. Ice or decorate as desired.
COOKERY HINTS

Apples and Pears

By "Housekeeper"

FRIDAY

The fruit should be packed in bottles, either in barrels, such as those in which imported tomatoes or peaches are shipped. These barrels are lined with corrugated cardboard, and will still be usable after the boxes have been opened. It is necessary throughout the cooking, from 350-375 deg. F., but the time will depend on the size of the cakes, varying from 2-5 hours. Tent the paper over the cake when it looks browned, and leave it to cool in the oven for at least 5 minutes before removing it.

Several days before the cake is to be baked, make a soft dough with flour, sugar, a pinch of salt, and a few drops of lemon juice. The dough should be kneaded thoroughly, and then packed evenly into the boxes; store in a cool, preferably dark, place, away from strong light, until required. It is advisable to open the oven door a few minutes before the cake is to be removed, and to keep it open for 5-10 minutes, to prevent condensation from forming on the cakes.

COOKERY HINTS

Royal Icing

By "Housekeeper"

A rich fruit cake requires at least 8 oz. flour, and preferably several weeks to ripen before cutting. Care must be taken to ensure that the fruit is perfectly dry and free from any tendency to bruise. The recipe given below will make a 5 lb. cake.

Mix 1 lb. sugar, 2 lb. flour, 1 oz. baking powder, 4 oz. ground almonds, 1 oz. mixed peel, 1 oz. mixed spice, 1 oz. lemon juice, and 1 oz. milk to mix. For wedding cakes, 1 lb. 2 oz. sugar, 4 oz. ground almonds, 4 oz. mixed peel, 1 lb. 2 oz. flour, 2 oz. mixed spice, pinch of nutmeg and 1 oz. molasses may be used.

COOKERY HINTS

Shortbread

By "Housekeeper"

SLIGHTLY more economical than a rich cake mixture, this can be used as a substitute for wedding cakes, or for small three-tiered cakes, or for a large two-tiered cake. A slow oven, 325 deg. F., is best for these cakes, varying from 3-5 hours.

Almond Shortbread—4 oz. flour, 4 oz. sugar, preferably of the same type, 4 oz. almonds, 4 oz. margarine, 4 oz. ground almonds, and 4 oz. ground almonds, mixed with 2 oz. sugar, mixed in the usual way. Bake in a hot oven, 350 deg. F., for 20-30 minutes, a moderately thick crust. The thickness of the shortbread, which should be 1/4 inch, will depend on the size of the cake and the amount of ingredients used; 2 small sandwich tins will make a 1 lb. cake, and will require 30-40 minutes baking time.
**COOKERY HINTS**

**ITALIAN RECIPES**

**By Housekeeper**

**Sultana Cakes**

MARINO reader asks for some hints on the making of sweet pastry. Apple cake or tart can be made with sweet pastry. Most people prefer a small amount of sugar to flavour the quantity of apples, so unless a large deep plate is available, let the mixture be piled on a large deep side dish, the fruit should be egged and breadcrumbed before doing this.

Cookery Hints

**Italian Recipes (2)**

**By Housekeeper**

**Blackberry Jam**

For jam and jelly making the blackberries should be gathered on a dry day. When this is impossible, or if there has been heavy rain, the fruit may still be used, provided it has been allowed to dry for a few hours in the air, or covered with a bell jar. If the berries or sloes added will depend upon the individual taste, and can vary from 1 to 2 lb. for each serving pan to equal parts of blackberries and blueberries. The apples should be washed, peeled and cored. If windfalls are used, then cut up any damaged parts removed if necessary. Use the following recipe: 1 lb. blackberries, 3 lb. apples, 3 lb. sugar. Mix the blackberries and jam until tender, add the warmed sugar, stir until it has dissolved, bring to a boil and, and boil until the jam will set when tested. If liked, a little lemon or a camomile flower to flavour. Sieve the cooked jam, making a thin sauce of juice and sugar to improve the flavour. Pour and cover the jam in the same way as blackberry jam.

**Apple Cake**

**By Housekeeper**

A READER "Inquirs" asks for some hints on the making of a light apple cake. A light apple cake can be made with apple and blackberries and either sloes or blackberries alone. A mixture of blackberries and sloes may be made from blackberries and elderberries. The elderberries are prepared in the same way as bottled fruit, and kept at the same temperature.

Use up each kind of fruit. 1 lb. apples to 2 lb. blackberries make an excellent jelly. 1 lb. blackberries and 1 lb. sloes will make a different jelly. A 1 lb. blackberry and 1 lb. sloes jelly could be improved if windfalls are used; then cut up any damaged parts removed if necessary. Use the following recipe: 1 lb. blackberries, 8 oz. sugar, 1 lb. apples, 6 oz. sugar, 1 lb. apples, 6 oz. sugar. The elderberries are prepared in the same way as bottled fruit, and kept at the same temperature.

**Blackberry Jelly**

**Jelly** may be made from blackberries and sloes or blackberries and elderberries. Use up each kind of fruit. 1 lb. apples to 2 lb. blackberries makes an excellent jelly. 1 lb. blackberries and 1 lb. sloes will make a different jelly. A mixture of blackberries and sloes could be from blackberries and elderberries. The elderberries are prepared in the same way as bottled fruit, and kept at the same temperature.
APPLE JAMS

By "Housekeeper"

APPLES may be made into thick jam or a "preserve."

Boiled apple pulp may also be used instead of lemon curd in pies and tartlets.

To make apple butter, chop the washed apples roughly, and cook in sufficient water to prevent burning. Sieve, using a towel to press out juice. Cook the pulp and stir frequently. Add pulps, apple sauce, salt and pepper. A little mixed spice to taste. Cover the pan, and cook very slowly until the apples have dissolved; then remove the cover, and cook until the mixture is thick, stirring continuously and very thoroughly, as the mixture is apt to boil over. Put into small heated jars, cover, and store in a cool, dark place.

For use in savoury dishes, other fruits, including grapes, may be added to the jam and the spices omitted. If the apples are cooked in cider instead of water, the preserve is improved, and a good flavour and colour.

APPLE CHEESE—Cook 8 lb. apples with 1 pint of water, and sieve them. Bring 4 lb. sugar to a syrup with 2 pints of water. Pour into boiling salted water, rind off two lemons on to a plate. Add the juice, with the apple pulp to the sugar, boil until the mixture is thick, then add the lemon rind, and cook for a further 5 minutes, then pour into a buttered pudding basin. Add 2 oz. grated hard cheese, salt, pepper, and a dash of grated nutmeg. You may add 1 tablespoonful of grated garlic, 1 tablespoonful of grated ginger, or a handful of mixed salt and pepper. Tie a stiffly-beaten egg- white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley. Stir a stiffly-beaten egg white into the mixture, and a little chopped parsley.
Cottage Cheese Balls with lemon cream dressing—delightful dish for the youngsters.

**BY GAYNOR MADDOX.**

Cottage cheese is high on the list of foods valuable in children's diets. It is a very substantial dairy food, rich in protein, calcium and other essential minerals and is also inexpensive and easy to serve.

Serve it mixed with a little cream and finely chopped scallops or pickles and whipped with sour cream and salt and spooned over chopped raw vegetables. Serve it as an after-school in-between-meal snack on crackers with tart jelly.

Here's a delightful combination—cottage cheese balls in two flavors served on crisp greens with a lemon cream dressing.

**Orange Cheese Balls.**

One carton (8 ounce) cottage cheese, 2 tablespoons concentrated (frozen) orange juice, ¼ cup chopped walnuts.

Beat cottage cheese until creamy. Add orange juice and chopped walnuts and blend until smooth. Form into six balls and arrange on one side of the platter. Garnish with halved walnuts.

**Savory Cheese Balls.**

One carton (8 ounce) cottage cheese, 1 tablespoon horseradish, 2 tablespoons catsup.

Beat cottage cheese until smooth with horseradish and tomato catsup. Form into six balls and arrange on opposite side of platter to sweet cheese balls. Note: The combined salad serves four.

**Lemon Cream Dressing**

(Makes about 1 cup)

One tablespoon lemon juice, ¼ cup mayonnaise, 1 tablespoon sugar, ¼ cup whipping cream.

Combine lemon juice, mayonnaise and sugar. Partially whip cream and fold in. Serve with cottage cheese salad.
**Marrow Jam**

**By “Housekeeper”**

The old-fashioned method of making marrow jam was to boil it for 6 or 8 hours. But if the marrow and sugar are mixed together in a bowl for 24 or 48 hours the boiling time will be cut considerably, and so the danger of crystallization will be lessened.

Ingredients — 6 lb. prepared marrow, 6 lb. sugar, the juice and lemon, 2 teaspoonsful ground ginger, and if liked 2 to 4 oz. crystallized ginger. Put the sugar and marrow, prepared as above with the other ingredients in a preserving-pot. Boil until the jelly sets when tested. Drain well, add the sliced lemon rind, and cover very gradually and add 1 pint of milk. Cook gently for 10 minutes, then take from the heat, and add a beaten egg and 1 cupful grated cheese. Pour on to a greased oblong tray, and allow to cool. When cold, cut into small squares or diamonds, put into a greased cloth, spreading each piece lightly with marrow. Cover with sugar and honey, 1 oz. and braise in a hot oven. Serve at once.

**Marrow Honey** — Melt 2 oz. marrow in a small saucepan, add 2 oz. flour and 1 oz. coconut, mix well and add 1 pint of milk. Cook the mixture for five minutes; then take from the heat, and add a beaten egg and 1 cupful grated cheese. Pour on to a greased oblong tray, and allow to cool. When cold, cut into small squares or diamonds, put into a greased cloth, spreading each piece lightly with marrow. Cover with sugar and honey, 1 oz. and braise in a hot oven. Serve at once.

**Marrow Conserve** — Mix 6 lb. prepared marrow, 3 lb. sugar, 2 oz. lemon juice, and 2 oz. chopped preserved ginger, and 1 lb. butter or margarine. Cut them into neat pieces several slices of little milk to make a stiff batter. Stir them into a single layer in the pan, and allow to simmer until the jelly sets when tested. Add the sliced lemon rind, and cover. Drain well, add the sliced lemon rind, and cover.

**Marrow Reserve** — Melt 6 lb. prepared marrow, 3 lb. sugar, 2 oz. lemon juice, and 2 oz. chopped preserved ginger. Put the sugar and marrow, prepared as above with the other ingredients in a preserving-pot. Boil until the jelly sets when tested. Drain well, add the sliced lemon rind, and cover. Drain well, add the sliced lemon rind, and cover.

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Toasted nuts

By "Housekeeper"

A Los Angeles reader says that toasted nuts are the most remarkably good harvest of nuts near her home this time of year, and asks for a method of salting them. This can be done quite easily. First, toast the nuts in the oven and cool them. Blanch them the same way as almonds. Drain them, leave a small cycle for 20 minutes, and then remove the skins. To toast them, sprawl the nuts on a greased baking tray, sprinkled lightly with oil. Place them so that they are lightly coated. Toast, light brown evenly, and then, until lightly browned, stir them occasionally so that they do not burn. Drain off the oil, with a mesh spoon, or drain off the oil, and dip back into the pan. Sprinkle the nuts with coarse sugar, and allow them to cool and drain on crumpled kitchen paper. Heat up the oil or fat before adding more nuts. Stir them while they are cooking, to allow them to brown evenly, and do not over-cook.

The second method requires a little olive oil, or good salad oil, but used much less than the first. The nuts are on a clean baking tray, sprinkled lightly with oil. Place them so that they are lightly coated. Toast, until lightly browned, and then occasionally so that they do not burn. Drain off the oil, with a mesh spoon, or dip back into the pan. Sprinkle the nuts with coarse sugar, and leave to dry on crumpled kitchen paper.

Spiced Nuts—1 cup blanched nuts, 2 oz. grated nutmeg, 1 teaspoonful grated cinnamon, a pinch of ground cloves and a pinch of salt, the grated rind of 1 orange, 3 tablespoonsful mixed chopped nuts, an allspice, 1 teaspoonful grated orange rind, 1 teaspooonful cocoa, a pinch of nutmeg, a pinch of salt and 1 cupful chopped raisins or dates.

Beat the eggs until light, mix, then add the sugar and flour, and beat in the rest of the ingredients. Drop teaspoonfuls of the mixture on to a greased baking sheet. Bake for 10 to 12 minutes. Use any nuts, spices and other ingredients you desire. Strir the flour mixture smoothly into the egg mixture, and mix all together. The mixture is of a light, creamy consistency, and will rise up and swell as it bakes. Bake in a slow oven (320 deg. F.) for 1 hour to 1 hour 15 minutes, with testing with a wooden pick. The cake is done when it pulls away from the sides of the tin. Remove from the oven, and allow to cool on a wire rack. When cold, cut in small squares and serve.
Apple Vinegar

For Apple Vinegar will be required—8 lb. apples, 1 gallon water, amount of sugar as any ordinary
vinegar, but unless very well
flavoured, or 4 lb. apples in a gallon of water for
stand, and strain, and measure the juice. Add half the
sugar, stir well, and float the yeast
on a square of toast. Allow the whole to stand, with
the addition of a square of toast
spread with yeast, and covered with a muslin, until the mixture has turned into vinegar. Then
pour over them. Allow them to
should be washed and sliced or
minced, and the boiling water
stand for 5 or 6 days stirring
occasionally; then strain, and
put into a cask. Allow to ferment, in a cask
or cold water makes an acceptable
drink.

A simpler method of making the vinegar would be to use one of the old recipes. Soak 3 or 4 lb.
aples in a gallon of water for
stand, and strain, and add 1 lb. sugar. Allow the whole to stand, with
the addition of a square of toast
spread with yeast, and covered with a muslin, until the mixture has turned into vinegar. Then
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or cold water makes an acceptable
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Apple Vinegar can also be made
in the same way as raspberry
vinegar, but unless very well
flavoured, or 4 lb. apples in a gallon of water for
stand, and strain, and measure the juice. Add half the
sugar, stir well, and float the yeast
on a square of toast. Allow the whole to stand, with
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or cold water makes an acceptable
drink.

Cheese Scones and Wheels

Cheese Scones—8 oz. flour, 1
tea-spoonful baking powder, 1 tea-
spoonful sugar, a pinch of pepper
and mustard will bring out the
flavour of the cheese.

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tea-spoonful baking powder, 1 tea-
spoonful sugar, a pinch of pepper
and mustard will bring out the
flavour of the cheese.

CHEESE WHEAT (2) 8 oz. flour
3 oz. margarine, 4 oz. finely-grated
cheese, 1 egg yolk, salt and pepper.

Cheese scones can be made
in various ways. They may be rolled up and
baked, or rolled up and cut into strips, and
then baked, or rolled up and baked as cheese
scones. They may be used as
a base for various savouries, spreading them with
softened cream cheese mixed with
mustard, chives, celery or nuts, and
garnishing with pieces of tomato
and cucumber.

Cheese pastries can be made
in various ways. They may be rolled up and
baked, or rolled up and cut into strips, and
then baked, or rolled up and baked as cheese
scones. They may be used as
a base for various savouries, spreading them with
softened cream cheese mixed with
mustard, chives, celery or nuts, and
garnishing with pieces of tomato
and cucumber.
Dining takes on special glamour in the merry month of May. One of the merriest spots in town this week will be Luchow’s on 14th Street where host Leonard Jan Mitchell is sponsoring a combination seventieth birthday celebration and May Wine Festival on Tuesday, Wednesday and Thursday.

It was in May, 1982, that August Luchow took over the management of this restaurant from its aging owner, Baron von Mehlbach. One of Luchow’s most faithful customers, Leo M. Kahn, who is ninety-three years old, remembers the occasion “as if it were yesterday.”

Clients Lunched at Luchow’s

As a young man in the woolen industry, Mr. Kahn frequented Luchow’s daily bringing in clients to enjoy the schnitzel, boiled beef with horseradish, pigs’ knuckles and sauerkraut, the giant German pancake with butter sauce, and especially the fine selection of imported beers — “the best in New York.”

Mr. Kahn hasn’t missed a May Wine Festival in seventy years. He brings his daughter Jessie Langsdorf, his three granddaughters and their families, including five great-granddaughters. It’s a jolly time for all.

As in the days of old, men and women of the stage, politics, music and finance will gather this month to order a May Wine Bowl. Headwaiter Ernest, now forty years at Luchow’s, makes a potent mixture of Moselle wine, champagne and brandy, well laced with a handful of Waldmeister — the herb that gives the bowl its special flavor and aroma.

For practically “as long as he can remember” Julius Richter has been directing the German band’s lively interpretation of “Down Where the Wurzburger Flows.” Strauss waltzes and Victor Herbert’s operettas are not forgotten for the latter composer wrote many of his librettos at the table now christened “Victor Herbert’s Corner.”

Leonard Mitchell of Sweden received his restaurant training at the University of Stockholm and the University of Zurich. He has done his utmost to maintain “the old spirit of Luchow’s.” Chef Pickel, though young, has a real flair with German foods. If you eat as much as we do, you’ll never manage dessert. But so you won’t really miss one, Chef Pickel helped us to devise these recipes for your home baking. Here’s a wager you won’t be disappointed with the results.

**Rote Grütze**

1 quart fresh red raspberries (or 1 pound frozen raspberries)
1 1/2 cups granulated sugar (reduce to taste if frozen berries are used)
2 slices lemon peel, about 1 inch long
3/4 teaspoon salt
1 pint red wine, Claret type
2 cups water
1/4 cup quick-cooking tapioca
1 cup heavy cream, whipped
1/4 cup powdered sugar
1. Wash berries; drain. Place in large kettle 1. Remove stems and pits from cherries. Mix Kirsch and 1 cup sugar; pour over fruit

2. Reheat juice. Add tapioca and cook, stirring continually, until clear, about 5 minutes. Pour into glass dessert dishes. Chill.


**Cherry Torte, Black Forest Style**

1 quart large black Bing cherries, washed
1/2 cup Kirsch
1 1/2 pounds confectioners’ sugar
3 tablespoons cornstarch
1/2 pound butter
3 egg yolks
1/4 cup light cream
8-inch sponge layers, 1 inch thick
1 cup finely shaved bittersweet chocolate
1. To whipped cream, gradually add sugar. With a decorative tip on pastry bag, force cream in swirls over top. Yield: 6 portions.

2. Reheat juice. Add tapioca and cook, stirring continually, until clear, about 5 minutes. Pour into glass dessert dishes. Chill.

COOKERY HINTS

PUMPKIN RECIPES

By "Housekeeper"

PUMPKIN is ripe at this time of the year, and may be used for a number of different dishes. It is always better to be peeled with a sharp knife, and the seeds removed, than to grate. The pumpkin should be cooked with the seeds removed, and the juice drained off, and put into a preserving pan with a little sugar and nutmeg, with the sugar and nutmeg, and allowed to stand for 24 hours, then drained. The pumpkin may be cooked in the oven, or in a slow oven, and allowed to stand for 10 to 15 minutes. The pumpkin may be cooked in a preserving pan, or in a slow oven, and allowed to stand for 10 to 15 minutes. The pumpkin may be cooked in a preserving pan, or in a slow oven, and allowed to stand for 10 to 15 minutes. The pumpkin may be cooked in a preserving pan, or in a slow oven, and allowed to stand for 10 to 15 minutes. The pumpkin may be cooked in a preserving pan, or in a slow oven, and allowed to stand for 10 to 15 minutes.
COOKERY HINTS

Doughnuts
By "Housekeeper"

Doughnuts can be shaped into rings, ready to bake. Two tablespoons of flour, 1 oz. sugar, 1 teaspoonful of baking powder, and a large pastry cutter. If the dough is too stiff, thin it with the addition of flour, and roll it on the ordinary way, or with the back of a fork. Mix the flour and spices, and half fill the mixture with the rolling pin. Set aside for an hour. Serve hot with gravy or cream sauce.

Fish Pie
By "Housekeeper"

Fish Pie
A BALCYLACE reader asks for some fish recipes, suitlable for cold weather. I am mentioning a fish pie made in a buttered dish. This is known as fish envelope, or Russian fish pie. It may be made with any cooked fish, as herring, or fresh cooked salmon. A hardboiled egg, and about 6 fingers of anchovy, 1 tablespoonful of thin beer, 1 hardboiled egg, and about 6 fingers of anchovy, 1 tablespoonful of thin beer, and 4 or 5 tablespoonsful of thick gravy. Cut the anchovy into short pieces, and put the mixture in a buttered dish. Cover it with a thin layer of mashed potatoes, and bake it. For a large pie, use 1 lb. fish, 1 lb. potatoes, 1 lb. flour, 1 lb. butter, and 1 lb. of mashed potatoes. A small pie can be made with half the quantity of each. A large pie will serve 6 people.

Vol-au-vent

A VOL-AU-VENT is a large small pastry shell, filled with fish, meat, chicken, game, or rabbit. To make a vol-au-vent, use a good rich pastry. Cut the pastry in large rounds, and press the edges firmly together. With the point of a knife, make a hole in the centre of the vol-au-vent. Cook the pastry shells in a hot oven (375 deg. F.) for about 10 minutes, and put them on a plate. Cut the vol-au-vent into pieces, and put a small quantity of the mixture in each. Serve it hot, garnished with watercress. For 6 persons.

Barmbrack

A BARMBRACK is a sweet roll, made with flour, sugar, milk, and yeast. Mix the ingredients in the usual way, and add a small quantity of yeast. Put the dough in a warm place, and allow it to rise. When the dough is double, roll it out about 1 inch thick, and cut it into small pieces. Put the pieces on a baking sheet, and bake them in a slow oven (325 deg. F.) for about 15 minutes. Serve with tea or coffee.

American Doughnuts
By "Housekeeper"

American Doughnuts can be made from any of the doughnut recipes given, with the following variations. Mix the ingredients as directed, and add a little more flour if necessary. Roll out the dough on a floured board, and cut it into shapes with a doughnut cutter. Put the shapes on a baking sheet, and bake them in a moderate oven (375 deg. F.) for about 10 minutes. Serve hot with sugar and cinnamon, or with maple syrup and whipped cream. These doughnuts are excellent for breakfast, and can be made in any shape desired.
**COOKERY HINTS**

### Traditional Fare for Halloween

By "Housekeeper"

BONNY bread, potato apple cake, coloconnan or Colcannon or Colcannon.

Traditional dishes for Hallowe'en. Colcannon designates a dish of cooked cabbage, mashed potatoes, with chopped scallions or chives, salt and pepper, and dripping, and served with bacon in a saucepan. Their characteristic is that they are not very thick, but mixed with the cabbage, serve very well. The slightly thickening part may be used to thicken, and pour over hot or cold dishes. Serve hot or cold.

### Gingerbread Men

**Gingerbread Men**

By "Housekeeper"

To make the cut-out of gingerbread men or shapes on a board or rolling pin, cut out with sharp scissors. Place these cut round, on a baking sheet, and bake in a hot oven. Place the gingerbread on a baking sheet, and bake in a very hot oven to get the desired consistency, and cut them with the same sized cutters and pour over them. Make a few and more cakes, so that the edges shall be cut with the board cut-outs.

**Spiced Biscuits**—6 oz. sugar, 1 egg, 1/2 tablespoonful of mixed spice, 1 tablespoonful of grated nutmeg, 2 tablespoonfuls of milk.

Serve the apple muffins in their usual way. Serve hot or cold.

### Artichokes and Aubergines

By "Housekeeper"

**Artichokes and Aubergines**

A BELLAST reader asks for some advice in the cooking of artichokes, aubergines, and for some different methods of cooking potatoes.

Jerusalem artichokes should be careful and either pared and dropped immediately into cold water to prevent discoloration. A little lemon juice or a few drops of vinegar may be added to the water. The artichokes may be cooked in boiling liquid, or steamed, or boiled with salt, and removed from the same. The artichokes must be cooked in a very hot oven, and simmered gently for 20 minutes. When cooked, toss immediately. Bake for 30 to 40 minutes in a moderately hot oven.

### Fish Dishes

By "Housekeeper"

**Fish Dishes**

When deep fat or oil is available, fish can be fried or roasted in the same way. In the case of fish, deep fat or oil in the fryer is preferred to boiling oil. If the fat is not very hot, the fish may be placed in a pan with a layer of fat and the fish may be put in, the fat will not absorb any of the fishy flavour. If the fish is not deep fried, or if it is allowed to become too hot, the oil will absorb the fishy oil, or the fish may be fried in the oil, or by adding too much fish to the oil, the oil will become too hot and the fish will become oily. Serve hot.

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**Chocolate Cake**

By "Housekeeper"

HERE is a recipe for a fairly economical chocolate cake with a chocolate cream filling. A much better flavour given if drinking chocolate is used in place of the cocoa, but the vanilla should not be omitted. The cake can keep for several days, but the filling should be made just before the cake is to be served, as it tends to sink in the layers. Any other filling may be substituted.

Cake—1 cupful of flour, 2 oz. margarine, 2 oz. sugar, 2 tablespoonfuls of syrup, 2 tablespoonfuls of sugar, 1 egg, 11/2 tablespoonfuls of cocoa, 1 cupful of buttermilk or sour milk, 1 teaspoonful of baking powder, 1 teaspoonful of baking soda, and 1 teaspoonful of vanilla.

Method—Sieve together the dry ingredients, and mix them with the sugar and margarine, add the syrup, and the dry ingredients, alternately with the beaten egg and buttermilk. Mix until the mixture is smooth, adding the vanilla and cocoa powder. Pour into two greased and lined sandwich tins, and bake in a hot oven for 20 to 25 minutes (425 deg. F.), until the cakes have risen and are set. Leave on a wire tray, and when cold, divide into squares. Glaze the squares and use as a filling for a cake.

**Potato Cookery**

By "Housekeeper"

THE Belfast reader whose query about artichokes was answered a few weeks ago, sends us a query for ways of cooking certain other vegetables, namely, artichokes, potatoes, and rhubarb. Here are some suggestions for the "old faithfuls," chopped, boiled, steamed, creamed, roasted, and potato ribs.

From the American point of view, potatoes must be thoroughly scrubbed, but in Britain they may be peeled before cooking, but are more nutritious if cooked with the skin on. Peel them afterwards. New potatoes are made by steaming old potatoes in cold water for 25 minutes; old potatoes for 30 to 35 minutes. Cook new potatoes gently for 15 to 20 minutes; old potatoes for 20 to 25 minutes. Potatoes for steaming in the same way as for boiling, but for 25 minutes for new potatoes, 30 or 40 minutes for old potatoes. When the potatoes are cooked, drain them, put them in a clean tea-towel, and allow to dry out for a few minutes.

**Economical Fillings**

1. Cocoa—6 oz. cocoa. If a rich sweet is to be made use 1 oz. of cocoa with 2 oz. sugar, 1 tablespoonful of cream, and 1 teaspoonful of vanilla while beating. Pour into the cocoa into a saucepan and bring to the boil with the cocoa, stirring it constantly until the mixture begins to boil; when it boils add the cocoa with the syrup, and add the dry ingredients, alternately with the beaten egg and sugar, until the mixture is smooth, adding the vanilla and cocoa powder. Pour into a hot roll tin. Pour in the filling, and when cold, store in a tin.

2. Chocolate—1 cupful of flour, 2 oz. sugar, 1 egg, 1/2 cupful of milk or condensed milk, 1 teaspoonful of baking powder, and 1 teaspoonful of vanilla.

3. Apple—1 cupful of flour, 2 oz. sugar, 1 egg, 1/2 cupful of milk or condensed milk, 1 teaspoonful of baking powder, and 1 teaspoonful of vanilla.

**Cookery Hints**

**Chocolate Cake**

By "Housekeeper"

A

**Potato Cookery**

By "Housekeeper"

THE...
BATTER-FRIED SHRIMP

Frozen raw shrimp are so generally available now that most of us have access to them. (In case you can’t get them, cooked shrimp may be substituted.) Thaw 2 pounds of raw shrimp and remove shells and black veins. Cut each shrimp in half and store in refrigerator. Make a thin batter by heating 3 cups milk, 3/4 cup flour, 3/4 teaspoon salt, and 3/4 teaspoon baking powder over medium heat. When the batter has thickened, add 1/4 cup milk. After the first hour carefully turn over the top layer of shrimp and add extra batter if necessary. The consistency when sauce is的本质—this is your chance to become and do the best that he can.

WALTER JONES PAGE

SWEET—AND—PUNGY SAUCE

This should be made in advance and refrigerated. Store it in a covered jar.

Into a pot put 1/4 ounce can crushed pineapple, 1/3 cup crushed green pepper, finely chopped; 1/4 cup pimiento, finely chopped; 1/2 cup chopped onion, finely minced; 1/2 cup chopped celery, 1/4 cup vinegar, 1/4 cup water, 3/4 cup tomato sauce, 1/2 cup soy sauce, and 3 good dashes Tabasco. Bring to a boil and stir in 2 tablespoons cold butter. Cook and stir until thick. To serve, arrange shrimp and sauce on some sort of heating device and have a stack of small plates beside it.

HANG—AND—SPLIT—PEA CASEROLE

Get 2 pounds lean smoked ham. This needn’t be the center cut, but it should be a fairly good grade. Cut up and add 1/2 cup of a nice thick slice for future reference. The next slices are fine for the caserole and the rest can go in the casserole with cabbages or ears. Cut the 2 pounds ham for the caserole into large bite-size cubes. Cook the ham with 1 pound Royal canned ham, drain and remove pits.

Soak 1 pound fresh mushrooms in fairly thick slices, cutting through stems and caps. Put 1/4 pound—2 cup butter or margarine in a skillet, add I clove garlic, finely minced, and when the fat is melted put in the sliced mushrooms. Turn heat to medium and cook slowly for about 10 minutes or until tender, stirring occasionally. The mushrooms shouldn’t brown but they should begin to give off moisture. Add about 1/2 pound sliced green peppers, bottom of a casserole that has a tight lid, add half of the ham cubes and chilies, distributing them evenly, and sprinkle with freely ground black pepper. Cover with the 1/2 pound split peas. Now pour in the safetied mushrooms, smoothing them into an even layer. Cover with another 1/2 pound split peas and sprinkle with thinly sliced chilies, a few of the ham cubes and chilies for the top. Cover this layer with about 1/4 pound of the reserved ham and chilies and mushrooms into this layer. Pour in 1 pound chicken broth and enough water to barely cover the top layer of peas. Don’t use any milk! It will have a bad effect on the ham and chicken broth will be sufficient. The caserole can be prepared for baking early in the day of the party. It requires 2 to 3 hours, covered, in a 350° oven.

Prepare bouillon and milk to make 2 quarts of bouillon or 1 cup of gravy. Pour over 1 quart of extra peas to make it go farther.

The fundamental article in the creed of the American democracy is the unchanging and unchangeable right of every human being shall have his opportunity to development and his utmost development—his opportunity to become and do the best that he can.

WALTER JONES PAGE

MELBA—TOAST CURLS

These can be made to advance and reheated before serving. What we need is a bit of that is soft and spongy in texture. Remove crusts, slice very thin and spread each slice fairly generously with softened butter or margarine. Starting at one point of a square slice of bread, roll toward the opposite point and turn seriously with a toothpick. Put the curl on a very dry, greased baking sheet. While still hot, remove toothpicks. Turn off broiling, put cooky sheet on a low rack of oven and cool. Then, this heated dry way will do the curls to a delightful resemblance.

RHUBARB—AND—PEANUT COMPOTE

Get 2/3 pounds rhubarb, fairly slender bright red stalks if possible. Wash thoroughly, slice thin and move leaf and root ends and cut stalks into pieces at least 1 1/2 long. Put them in top of double boiler, add 2 and 1/2 cup water. Stir in a little dry mustard. Cover over boiling water until tender—about 45 minutes—but toward the last, take, and stop stirring. The minute the tendency to reach. Also, you may want to add a little more sugar. After 20 minutes' cooking, very gently insert a spoon into the rhubarb and some of the fruits, and, if you can, pour off the excess juices, then tip the pan and spoon the juice over the fruit several times. Don’t stir—that’s the trick, involved in making all those fine firm pieces of rhubarb instead of a gooey mushy toothpaste in which it was cooked, pour into a bowl or dish with a cover and store in refrigerator. A tablespoon of honey or sugar may be added if needed. This had better be done the day before so that the fruit will be very cold; also, it will mean one more job out of the way.

Drain Barlett pears, allow 2 halves for each serving and put into a cold bowl. Add cold water. To serve the dessert, put 2 pear halves into each compote and spoon the rhubarb compote over them, or serve two fruits in a large shallow serving bowl.

Sorrelite. This is an easy meal to serve single-handedly from both the serving and the eating angles. It’s perfect for buffet service—far and away the easiest for the hostess—and there are no difficult cooking jobs involved. The thing we want to emphasize is the thing that might seem to present a time problem, but I have kept them waiting 45 minutes in the kitchen, and if you can put for a little time than to have those seconds be lukewarm or not cold. Now back to the shrimp and more chicken. I have some remaining sauce, and crystallized ginger into slender strips to fill 1 1/2 cup and add to rhubarb.

Drain Barlett pears, allow 2 halves for each serving and put into a cold bowl. Add cold water. To serve the dessert, put 2 pear halves into each compote and spoon the rhubarb compote over them, or serve two fruits in a large shallow serving bowl.

The gelatin coil until it begins to thicken a little before mixing with the remaining cold broth at the bottom. Put Rob mold with salad—oil and fill.

To serve, unmold ring in the center of a round platter. Be sure your platter has a flat center at least as large as the circumference of the mold. Garnish rim with small Boston lettuce leaves or water cress and put a big tuft of lettuce leaves, resembling a house head of lettuce, on the center of the ring. The salad platter can be arranged in an hour or so in advance of serving if it is kept in the refrigerator.

SOUR-CREAM DRESSING

To 1 pint sour cream add 1 tablespoons grated onion, 1 teaspoon salt, 1 teaspoon sugar, 2 or 3 good squashes Tabasco and 1 teaspoon of pepper. Serve on a garnished collar and a place in refrigerator. Serve dressing in a bowl and sprinkle generously with paprika.

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16 THURSDAY

COOKERY HINTS

Christmas pudding

By "Housekeeper"

MALONE reader asks for a recipe for a Christmas pudding mixture containing one pound of cherries which can be dipped into two or three puddings. A traditional rich plum pudding mixture if thoroughly boiled and cooked in a very dry atmosphere will keep perfectly for several months. The use of spirits to-gether with beef stock will improve the keeping qualities.

Mix very slowly. The pudding is to be made, prepared the fruit, washing it well and allowing it to drain in a cool air. The larger dates, dates or figs can be soaked in brandy and the candied peel and the peel, if the contents are not too hard to be chopped. Be sure that there are sufficient bowls of a convenient size in which to hold the puddings, with suitable pans large enough to hold them.

Ingredients-1 lb. suet, 2 oz. sugar, 8 oz. flour, 8 oz. breadcrumbs, 1 lb. currants, 1 lb. dried dates, 1 lb. raisins, 1 tsp. mixed spice, 1 tsp. allspice, a little grated nutmeg. Add the sugar, syrup or honey, 3 tablespoonsful of vinegar or white wine. Add the rum and brandy, and stir well. Allow these to stand in a covered dish for one or two days. Then add the suet and mix well. Grease a tin and divide the mixture into two or three parts, allowing 2-3 lb. per tin. Cover the puddings with pleated white muslin, which is to be tied round with string in a decorative manner. Place the puddings in a large saucepan of boiling water and steam for 3-4 hours. After this time, if the puddings are not quite done, place them in a preheated oven (325 deg. F) for about 30 minutes longer.

17 FRIDAY

COOKERY HINTS

Fudge

By "Housekeeper"

A BRITISH reader asks for some recipes, requesting particularly the mixture. The recipes which have been included are a selection of the best. There is a wide variety of mixtures which can be used. To make perfect fudge, use 1 lb. sugar, preferably brown, 1 lb. flour, 1 tsp. baking powder, and a pinch of salt. Fold the mixture in two or three, folding vigorously until smooth. Place in a greased tray or tin and allow to cool for about 30 minutes. Turn out and cut into squares.

Ingredients-1 tin sweetened condensed milk. Mix all the ingredients, mixing until smooth. Place in a greased tray or tin and allow to cool for about 30 minutes. Turn out and cut into squares.

COOKERY HINTS

Prune Pie

By "Housekeeper"

ONE DAY'S recipe for a prune pie allows it to be made with a filling which tastes just like a rich mincemeat, but \( \frac{1}{2} \) of the mincemeat is replaced by prune puree. The prune puree is made by boiling the prunes in water, and then straining them through muslin. The prune puree is then added to the mincemeat, and the mixture is then cooked and allowed to thicken before being used to make the pie.

Ingredients-1 lb. sugar, 1 lb. flour, 1 lb. butter (or margarine), 1 lb. currants, 1 lb. raisins, 1 lb. dried dates, 1 lb. sultanas, 1 lb. currants, 1 lb. almonds, 1 lb. mixed peel, 1 lb. apricots, 1 lb. plums, 1 lb. prunes, 1 lb. figs, 1 lb. dates, 1 lb. raisins, 1 lb. currants, 1 lb. chutney.

COOKERY HINTS

Pork Recipes

By "Housekeeper"

WHEN you get pork to roast or stew, you may be surprised to see how many different types of dishes can be prepared with it. Here are some ideas to get you started:

1. Pork and red cabbage: This is a classic combination, and can be made into a wholesome meal with the addition of potatoes. The potatoes can be roasted or steamed, and the red cabbage can be braised or steamed. The pork can be slow-cooked or roasted, and the dish can be served with a medley of vegetables.

Ingredients-2 lb. pork, 1 lb. red cabbage, 2 large potatoes, 1 large onion, 2 carrots, 2 celery stalks, 2 cups of water.

COOKERY HINTS

Mixed Biscuits

By "Housekeeper"

A BISCUIT dough, which can be used to make half a dozen different types of biscuits, is a useful standby. The dough is made with flour, sugar, and butter, and can be formed into different shapes before baking. The dough can be shaped into rounds, triangles, or squares, and can be decorated with icing sugar or chocolate. The biscuits can be baked at different temperatures, and can be served as a snack, or as part of a larger meal.

Ingredients-1 lb. flour, 1 lb. sugar, 1 lb. butter, 1 tsp. baking powder, 1 tsp. salt. Mix all the ingredients, mixing until smooth. Place in a greased tray or tin and allow to cool for about 30 minutes. Turn out and cut into squares.
CURRY SAUCE
Melt 3/4 cup of butter or margarine and cook 3/4 cup of finely chopped apple and the same of chopped onion in it over low heat until tender. Keep the heat low so it won't burn, and give it the lightest treatment too. Mix in 1/4 cup of flour until it is smooth. This means
attenuation with a spoon. Add 2 1/4 cups of heavy cream, 1 cup of light cream, 3/4 cup of light cream and 1 teaspoon
of salt and 1 tablespoon of curry powder mixed with 2 tablespoons of cold water to a smooth paste. Stir thickened, stirring
constantly. Remove lemon peel. And you'd better taste to check on the curry. This may be made ahead and reheated while you fr
the evening.

Asparagus is adaptable. If I were to choose a Queen of the May among the garden vegetables, it would be asparagus. It parades with aspirations from the first. And then here young and
tender it inclines willingly to inspirations of service. Maybe you have never been tempted to taste it uncooked. This is your chance.

RAW ASPARAGUS-TOMATO SALAD
Wash and cut in this diagonal slices only the tenderest part of the stalks from 1/3 bunch of fresh or fresh-picked asparagus. Marinate several
hours in French dressing. Serve with sliced tomatoes on lettuce—pouring more
vegetable sur le plat. The asparagus must
look fresh. This means it isn't to be cooked, may sound odd but it is very good. Lots of
odds things are. Frozen asparagus slices thinner
if you do the cutting while the stalks are still stiff. Any freshness is lost. I go for the fresh
chill it in ice water until very cold and crisp. Only one—no substitutes for me. As
far as I am concerned there's one shortcake and one only. There are defiled souls. I've been
 told, who take a spongecake, slice it and cover it up with strawberries and then
call "top it" with whipped cream. This
to me should be christened "Culinary Dis
grace." But we all know you and I, that the real thing is a baking-powder
biscuit, base, short, tender, hot and
cooperative. If you start off with that idea firmly in tensil, you may vary it and use the
glorious baking-powder biscuit known as a
scotch— which is richer, and slightly sweeter.

STRAWBERRY SCONE
SHOTCAKE
Wash, hull and slice 1 1/4 quarts of strawberries. Mash slightly with a fork or masher. Spread with strawberries. Add 1/4 cup of sugar and—berries aren't all alike, so go for your tasting act and see. Allow the berries to stand at room temperature for a couple
of hours. Draw out juice. Sift 2 cups of flour with 3 teaspoons of baking powder, 1
tablespoon of sugar and 1/2 teaspoon of salt. Chop in 1/4 cup of rich dark
or light cream mixed with 2 well-beaten eggs. Mix the ingredients just enough to
get a nice dough you can manage. Roll it for a split second—half a minute on a
slightly floured board. Shape into a circle about
8 inches in diameter and 1 inch thick. Bake lightly greased baking sheet. Bake in a hot oven, 425° F., for 15
minutes or until golden brown. Split while
hot, spread the bottom layer generously with butter, and keep both halves ready to serve. Fill and cover with stiff-stuffed
sweetened strawberries. Serve with cream.

Make the most of May. This May that is
to come cannot linger long. We shall find it
all too short. But it will leave with us
the commencement of another summer, and the beginnings of other and more glorious
gardens. Already the rose is looking around at familiar walls, and the lavender is silver in
the sunlight. As for the thymes, they have kept house all winter and have forgotten there was a winter. And so have I.

PALO ALTO CHICKEN CASSEROLE
Cook a 4-pound chicken in 3 cups water
with an onion, celery leaves and 1 teaspoon
salt until tender. Cool. Save the stock. Remove chicken meat from the bones. Take the skin and bones, and
seasonings and water and cook up for
mornstock, cook the chicken. Melt 2 tablespoons butter or margarine. Heat in 2 tablespoons flour. Add 1 1/4 cups
chicken stock, 1 cup milk, 3/4 teaspoon
onion salt, a generous pinch of dry mustard, 1 1/2 teaspoons salt, and a sprinkling
of pepper. Mix 2 cups cooked rice (use uncooked rice—it's quick and easy) with 2 tablespoons chopped pimientos, 1/2 cup toasted shelled blanched almonds and 1/2 cup sliced canned or
cooked mushrooms. Cut chicken into bite-size pieces, and add all to casserole. Sprinkle
with buttered crackers or hard crumbles. Bake in a moderately hot oven, 375° F., for 30
minutes. Serve 6.

Diane's choice. When Diane has her choice
to choose a Queen of the May among
the flowers, it would be daisies. The budget
really gets a bang. Diane is hungry when the dish for
dinner is contrived with ground meat or
Frankfurters—and anything in the stew
family suits her fine. Have you ever eaten Smørrebrød, the German pot
with its spicy flavored gravy? The same
seasonings do as much for a beef stew as they do for a pot roast. Turn up the piano
which, and get your practicing done, we're going to put on the
stove.

BEET STEW MARINADE
This stew isn't a quick and easy. It's
easy enough, but you have to have a
handkerchief for it a day in advance to
have it taste its best. Have 2 pounds
steaming beef cut into about 1 1/2" cubes. They won't be in perfect cubes, but you can
get the last bit out, if you want it for stew
and he usually hits it right. Let it marinate overnight in the following:
spice. Heat 1 cup of olive oil and 1/2

cup water. Add 1 clove of garlic, 1 cup
to slivers, 2 teaspoons salt, 1/2 cup sliced orange, 1 bay leaf, 12 whole black peppercorns, and 1/2 teaspoon sugar. Pour over the beef. Cover and let stand in the refrigerator overnight. So much for this, the most
important part.

Tomake the stew, drain the meat very
well. Brown it on all sides in 3 table-
spoons shortening or salad oil in your
favorite stewing pot. When brown and
glazey, add 1 cup of the strained marinade that you drained off the beef and 2 1/2

ALMOND-CHICKEN SOUP REMOVES
Make 2 cups thick cream sauce with 6 table-
spoons of flour, 6 tablespoons of butter or
margarine, 2 cups of milk, 2 teaspooms of salt and a little pepper. Season with 1/4 cup of flour
and 1 1/4 cups of milk. Mix thickly into the
chopped cold cooked chicken, and have the chicken
printy fine, the bits, and chunks, you
know. Reason to taste and chiv
several hours. Serve in 4
altogether. Roll the
in the counter, then
in beaten egg, then in the
injured. Fry in a
deep fat at 375° F. until golden brown. Serve hot with rice and cream sauce.

THE END

JELLIED CONVOMNI
PARISIENNE
First you take 2 cups of condensed con-
stock and pour it into a bowl. Put in the
refrigerator until partially set. Than you
fold in 2 teaspoons of finely minced chicken, 2
tablespoons of finely minced carrot, 2
tablespoons of minced parsley, 2 tablespoons of chopped green pepper and 1/4 cup of
coarsely grated peeled cucumber. Use only the
first part of cucumber. Mix thoroughly
and chill until the jelly is stiff. Serve cold in
soup cups, and you better break up the
whole with a fork before you serve it.

There's more to come. A lot of you remember,
as I call in garlic was more or less
taboo in Parisian life. But times have
changed, and now garlic gets itself around
with ice cream and doughnuts. So here is a little touch of the
herb carrying on with potato chips (so
could with the soup and these chips so trepped
are also good with certain salads and make a
bit on the appetizer tray.

GARLIC-BUTTERED POTATO CHIPS
Crush 2 cloves of garlic and simmer with
3 tablespoons of butter for a few minutes. Skin out the garlic. Brush the butter on
large potato chips (enough for one small bag
of chips) in a hot oven on a sheet lined
with paper towels. Heat in a moderate oven,
350° F., for about 5 minutes. Drain on
fresh paper towels. Popular if good. Everybody likes chicken croquettes. For every one who claims
meat, if you can't eat chicken, you may be 
found out who do. The reason that one lovely
and misguided soul stays in his corner is that
he never ate a good one. He has bitten into a thing so often had it covered with lover year
and a mixture of discarded vegetables and
and about as creamy as a spinach rib and as
seasoned as an egg without salt. That's for

To be right. A croquette should be
as creamy inside as a ripe persimmon. And
as soft and yielding. A little harder to handle than a soft Julia ball, but easier to eat. You
may look for and buy croquettes in 8 cro-
get to shaping it, but have courage. It will
shape. It fry. And when it's eaten your
everybody will corroborate with your
appearance before.

ARMS-CHICKEN SOUP

SPRING CHICKEN SOUP REMOVES

COOKBOOK 2.0
**COOKERY HINTS**

**Steamed Puddings**

By "Housekeeper"

**TRIAMED** Steamed puddings are one of the favourite cookery hints, and also a stand-by of the housewife, one of their great advantages being that they can be made in a few minutes, and then allowed to cook with very little attention. The puddings are cooked in boiling water, either in a lightly-covered steamer or in an ordinary saucepan for 2 to 3 hours. During this time, especially if the lid of the saucepan does not fit very well, the water may need replenishing. There should be a kettle of boiling water ready for this. The water should be added carefully, not on top of the pudding, because this would be sure to decay the side of the pot, not on top of the pudding. It is not necessary to have the water in the pot boiling furiously; a steady boil that is necessary, but remember, for any reason steam is boiling, the pudding tends to be heavy and indigestible.

**Economy Pudding** — 3 oz. flour, 3 oz. fine breadcrumbs, 2 oz. brown sugar, 1 egg, 2 tablespoonsful of baking soda, flavourings, and a pinch of salt. Sieve the flour, salt and baking soda together; pour in 1 teaspoonful of baking soda, and make up the mixture of the pudding and serve together.

**Apple Pudding** — 6 oz. flour, 6 oz. breadcrumbs, 3 oz. brown sugar, 2 eggs, 2 tablespoonsful of baking soda, 1 oz. suet, 1 oz. currants, 1 oz. raisins, essence of vanilla, lemon rind, 1 pint water, 1 pint syrup, with an additional 1 oz. sugar or syrup. Chop sugared fruits. Chop suet, add the mixture of eggs and syrup. Put into a greased pudding basin, cover with greased paper and steam for 4 or 5 hours. A mixture of suet and currants is added after the pudding is turned out of the tin, and then allowed to stand for an hour or two before serving. A well steamed pudding resembles fine breadcrumbs, and therefore requires a fine mincing of the dried fruits before they are put into the batter.

**Suet Puddings**

By "Housekeeper"

**To make an Suet Pudding** — 6 oz. suet, 2 oz. currants, 1 oz. sultanas, 1 oz. mixed peel, 1 oz. chopped almonds, 1 oz. chopped mixed peel, 1 oz. suet, 1 oz. currants, 1 oz. raisins, grated lemon rind, 1 pint water, 1 pint syrup, with an additional 1 oz. sugar or syrup. Chop sugared fruits. Chop suet, add the mixture of eggs and syrup. Put into a greased pudding basin, cover with greased paper and steam for 4 or 5 hours. A mixture of suet and currants is added after the pudding is turned out of the tin, and then allowed to stand for an hour or two before serving. A well steamed pudding resembles fine breadcrumbs, and therefore requires a fine mincing of the dried fruits before they are put into the batter.

**Marshmallows**

By "Housekeeper"

**To make Marshmallows** — 1 lb. sugar, 1 teaspoonful of essence to flavour, and a few drops of water. Put into a small saucepan of water and bring to the boil. Allow to set on the surface. Add chopped nuts or chopped suet to it. Half a tablespoonful of water should be added to the mixture of the nuts.

**Porter Cake**

By "Housekeeper"

**To make a Porter Cake** — 1 lb. flour, 1 lb. sugar, 1 lb. butter, 4 eggs, 1 lb. currants, 1 oz. suet, 1 oz. lemon rind, 1 oz. breadcrumbs, 1 oz. currants, 1 oz. raisins, 1 oz. chopped almonds, 1 oz. suet, 1 oz. currants, 1 oz. raisins, 1 oz. chopped almonds, and a few drops of water. Put into a small saucepan of water and bring to the boil. Allow to set on the surface. Add chopped nuts or chopped suet to it. Half a tablespoonful of water should be added to the mixture of the nuts.
HOT TUNA-AND-CHICKEN CANAPES

Make enough piquant for 4 people.

Roll to about 1/4 thickness and cut into 2 1/2 square. Flake 1 seven-ounce can tuna, add 2 tablespoons melted butter, cut into small pieces, 4 tablespoons chopped green pepper, 1 tablespoons finely chopped onion and 1/2 cup mayonnaise. Put into a pie tin and cover with a piece of piecrust and square bring all points of dough to center. Pinch the seams carefully to seal them, then dip your fingers into beaten egg and seal the top well with beaten egg and transfer to cooky sheet. Bake in preheated hat—500° F. oven until delicately browned—about 10 minutes. Butter and serve. This recipe will make approximately 75 canapes.

ENGLISH WALNUTS

MAKE ENGLISH WALNUT CHEESE

Roll to about 1/4 thickness and cut into 2 1/2 squares. Flake 1 seven-ounce can tuna, add 2 tablespoons melted butter, cut into small pieces, 4 tablespoons chopped green pepper, 1 tablespoons finely chopped onion and 1/2 cup mayonnaise. Put into a pie tin and cover with a piece of piecrust and square bring all points of dough to center. Pinch the seams carefully to seal them, then dip your fingers into beaten egg and seal the top well with beaten egg and transfer to cooky sheet. Bake in preheated hat—500° F. oven until delicately browned—about 10 minutes. Butter and serve. This recipe will make approximately 75 canapes.

CURRIED SHRIMP AND SCALLOPS

You will need 3 1/4 cups raw scallops, fresh or frozen, and 4 cups pre-cooked shrimp. Three 10-ounce boxes of frozen scallops or shelled and deveined scallops. Put in shrimp and scallops will do double duty because they will also be part of the main meal, so the scallops can be served on the side, if you choose. Cover the shrimp and scallops with butter on it and brown them in a skillet over medium heat until they are a golden brown. Then, add the half of the scallions, 1 1/2 cups of green pepper and 2 1/2 cups of chopped onion and 1/2 cup mayonnaise. Put into a pie tin and cover with a piece of piecrust and square bring all points of dough to center. Pinch the seams carefully to seal them, then dip your fingers into beaten egg and seal the top well with beaten egg and transfer to cooky sheet. Bake in preheated hat—500° F. oven until delicately browned—about 10 minutes. Butter and serve. This recipe will make approximately 75 canapes.

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HAMBURGER SANDWICHES

For 4 people.

Make enough piquant for 4 people.

Roll to about 1/4 thickness and cut into 2 1/2 squares. Flake 1 seven-ounce can tuna, add 2 tablespoons melted butter, cut into small pieces, 4 tablespoons chopped green pepper, 1 tablespoons finely chopped onion and 1/2 cup mayonnaise. Put into a pie tin and cover with a piece of piecrust and square bring all points of dough to center. Pinch the seams carefully to seal them, then dip your fingers into beaten egg and seal the top well with beaten egg and transfer to cooky sheet. Bake in preheated hat—500° F. oven until delicately browned—about 10 minutes. Butter and serve. This recipe will make approximately 75 canapes.

VANILLA CHERRY ICE CREAM

Cream 1/2 pound butter or margarine with 1 1/2 cups confectioners' sugar. Add 2 1/2 beaten egg yolks and 4 teaspoons vanilla. Beat until thoroughly mixed and smooth. Fold in 1 1/2 cups of vanilla and 1/2 cup of vanilla flavoring. Soften 1 envelope unflavored gelatin in 1/4 cup cold water and add gelatin to dissolved is added and add to butter, egg yolks and sugar. Fold in 1/2 cup whipped cream and 4 tablespoons vanilla flavoring. Add 1 envelope unflavored gelatin in 1/4 cup cold water and add gelatin to dissolved is added and add to butter, egg yolks and sugar. Fold in 1/2 cup whipped cream and 4 tablespoons vanilla flavoring. Add 1 envelope unflavored gelatin in 1/4 cup cold water and add gelatin to dissolved is added and add to butter, egg yolks and sugar. Fold in 1/2 cup whipped cream and 4 tablespoons vanilla flavoring. Add 1 envelope unflavored gelatin in 1/4 cup cold water and add gelatin to dissolved is added and add to butter, egg yolks and sugar. Fold in 1/2 cup whipped cream and 4 tablespoons vanilla flavoring. Add 1 envelope unflavored gelatin in 1/4 cup cold water and add gelatin to dissolved is added and add to butter, egg yolks and sugar. Fold in 1/2 cup whipped cream and 4 tablespoons vanilla flavoring.
FRIDAY

30 THURSDAY

COOKERY HINTS
By "Housekeeper"

Coconut Cakes

Use 4 oz. flour, 1 cupful of shredded coconut, 1 egg and
1 teaspoonful of baking pow
powder to line patty tins. Place recipes Is for a plain coco-

FRI

one of my favourite coconut

Ginger Marmalade

peel, 3 eggs, 12 oz. sugar, 5 eggs, 10 oz. flour.

HINTS

1895

Christmas Cake

2 SA

COOKERY HINTS
By "Housekeeper"

Ginger Marmalade (1-2 thin-

COOKERY HINTS
Dec. 9

ONE of my favourite coconut

DECEMBER, 1950

Plain Cake - 1 lb. margarine,

PREFER a fine flaked or medium

Rich Cake

Plain Cake - 1 lb. margarine,

Coconut Cakes - Use 4 to

Coconut Cakes (2)

10 oz. sugar, 12 oz. flour, 6 large

it into the dry mixture, then add

be added to any of the cake and the method is the same in each

THE first two recipes today will

bake

2 oz. chopped seeded currants, 2 oz. chopped seeded

3 oz. chopped currants, 2 oz. chopped seeded currants, 2 oz. chopped

For special occasions the

The cansap and sea food should
determined by dissolving 2 oz. sugar in a
tabletines. Place recipes Is for a

be added to any of the cake and the method is the same in

Coconut Cakes

Coconut Cheese Cakes - Use 4 to

(7 oz. pints of water. Allow to stand

mixture until just before adding

COOKERY HINTS
By "Housekeeper"

服务。由于缺乏烘烤的客厅，烤

please, do it 'tobefore dinner or just dinner

and reduce the menu accordingly.

Preparing the food won't be a problem,

but serving it may be, unless a careful plan of action is worked out and followed through. Before any guests arrive, have your buffet set up with plates, silver, napkins, and so on and the food can be arranged on serving dishes ready to be served. In fact, an open house, people aren't apt to arrive en masse or as a dinner party, so I'll wait until a few are there before bringing in the hors d'oeuvres.

The tureen, platters, roast and toast points and the relishes can be placed on one table in the living room or on various other tables. 2 or 3 oz. of small plates should be available. This will help to save a serve-yourself affair because you'll be too bary unraveling great to do much passing. The canapés can be arranged on a selection of plates in front of the room, or wherever the buffet is set up. I hope you'll be the happiest drier of all.

Merry Christmas! Happy New Year.
BUTTERSCOTCH CROWN

Bake at 350°F for 1 hour.

Makes 1 ten-inch ring

1 cup milk, scalded
1/4 cup butter or margarine (for dough)
1/4 cup sugar
1 1/2 teaspoons salt
2 packages active dry yeast; or 2 cakes compressed yeast, crumbled
3/4 cup lukewarm water
1 egg, well beaten
4 cups sifted all-purpose flour

1/4 cup soft butter or margarine (for coating pan)
8 candied cherries, cut in eighths
1/2 cup walnuts, coarsely broken
1/2 cup brown sugar, firmly packed
1 cup dark corn syrup
1/4 cup melted butter or margarine (for syrup)

1. Combine scalded milk, butter or margarine (for dough), sugar, and salt in large bowl; let stand until shortening melts and mixture is lukewarm.
2. While mixture cools, dissolve yeast in lukewarm water; then stir into lukewarm milk mixture with beaten egg.
3. Add flour, all at once; stir with wooden spoon until well blended.
4. Turn dough out onto lightly floured pastry cloth or board; knead gently until dough is smooth and elastic, adding only enough additional flour to keep dough from sticking to board and hands.
5. Grease top of dough; place in large greased bowl; cover with clean towel, waxed paper, or aluminum foil; let rise in warm place about 2 hours, or until double in bulk.
6. While dough rises, coat the entire inside of 10-inch tube cake pan with butter or margarine (for coating pan); anchor cherries and walnuts in coating. Gently pat layer of brown sugar onto bottom and sides of pan, being careful not to loosen fruit and nuts. To keep coating firm, chill pan until needed.
7. Combine corn syrup and melted butter or margarine (for syrup) in small bowl.
8. Turn raised dough out onto lightly floured pastry cloth or board; knead 4 or 5 times. Divide dough into thirds; cut each third into 12 equal-size pieces; form into balls. (You'll need about 36 balls.)
9. Dip balls, 1 at a time, in corn-syrup mixture; arrange in layers in prepared baking pan, leaving about 1/4-inch space between balls. (Reserve remaining corn-syrup mixture for glazing.)
10. Let dough balls rise in warm place about 1 hour, or until almost double in bulk.
11. Bake in moderate oven (350°F) 1 hour. After 45 minutes, remove from oven; dribble reserved corn-syrup mixture around edges of crown. (This gives a shiny glaze and gooey topping when baked.) Return pan to oven; bake 15 minutes longer.
12. Invert pan over serving platter; turn out crown at once; serve hot.
Yeast Bread

**By Housekeeper**

Instead of baking yeast bread in loaf tins, it may be made in the shape of a ring. Divide the dough into the number of loaves required. Cut each loaf into fourths, and fold the dough pieces together. Place the folded pieces into a ring, and bake as above. A yeast ring will keep for about a week, and as a rule is a good shape to make at once.

**Ingredients:**—2 lb. wholemeal, 1 lb. margarine, 1 oz. yeast, about 1 pint of milk, or wheaten meal. Loaves may be made. Divide the dough into the number of loaves required. Cut each loaf into fourths, and fold the dough pieces together. Place the folded pieces into a ring, and bake as above.

**Method:**—Warm the flour, beat the liquid to be used to lukewarm,—i.e. barely warm to the touch. Set out of the butter in the flour, and the bread would not rise, too, cool ingredients on a greased and floured board, and knead well. Put the yeast in a cup with the sugar, and stand in a warm place to allow the yeast to work. If preferred, the dough may be made in small piles, and kept to rise, and bake as above, instead of in a loaf tin. Roll out the dough into a sheet 1 inch thick, cut into oval or round shapes, and then into triangles. Add a good pinch of salt, and a teaspoonful of mixed spice, and water, and roll into the mince meat, so that they become round with the knife.

**Rice:**—Put the yeast, sugar and grated nutmeg, the juice of a lemon, 1 lb. grated orange, 1 orange, 2 tablespoonsful of syrup or honey and sugar, 1 cupful of raw carrots, 1 lb. Valencia raisins.

**Method:**—Take a teaspoonful of mixed spices, add to the remaining ingredients. Mix the grated orange, lemon and currants, and chop the peel of half a lemon, and add to the mixture. Mix the grated orange, lemon and currants, and chop the peel of half a lemon, and add to the mixture.

**Thin yeast bread**—2 lb. flour, 1 oz. yeast, 3 teaspoonfuls sugar, about 4 teaspoonfuls mixed spice, and water, and roll into the mincemeat, so that they become round with the knife.

**Christmas mincemeat (2)**

**By Housekeeper**

**Economical Plum Puddings**

**By Housekeeper**

**Mincemeat**—1 lb. shredded or chopped suet, 1 lb. brown sugar, 1 lb. mixed dried fruit, 1 lb. grated orange, 1 lb. grated carrot, 1 lb. Valencia raisins, 1 lb. sugar, 1 lb. orange, 1 lb. lemon, 1 lb. currants, 1 lb. mixed spice, a pint of brandy, a pint of sherry. Serve with a suitable sauce.
102

DECEMBER, 1950

11 MONDAY

12 TUESDAY

13 WEDNESDAY

Royal Icing

By "Housekeeper"

Royal icing may be made from egg whites or from a substitute made from gelatine. This is made by dissolving 1 oz. best quality gelatine in half a pint of water. Allow to cool slightly, and flavour slightly with lemon juice. Use 1 tablespoonful of this liquid to replace each egg white.

For Royal icing allow 1 egg white to each 1 lb. icing sugar. Sieve the icing sugar, and beat the egg white with a squeeze of lemon juice. Make a well in the centre of the icing sugar, drop in the egg or substitute, and beat until the mixture is smooth and glossy. In consistency the mixture should show the trails of the mixing spoon. Add more egg or lemon juice, or sugar to get the right consistency. Spread the icing over the top and sides of the cake, smooth with a knife dipped in hot water, and then set aside for 24 hours to allow the icing to dry out. Put the remainder of the icing in a small bowl, cover with a damp muslin, and set in a cool place. When required, beat until smooth, thinning with a little lemon juice. This mixture should be smooth but much stiffer than the first coat of icing. Pipe decorations on the cake, colouring the icing as desired. Mark the surface of the cake into sections or circles, using a pin, before beginning the piping, to ensure evenness in design.

The following white icings may be put directly on to the cake, omitting the layer of almond icing. The first gives a stiff crust but a fairly soft icing.

Seven Minute Icing—Put 1 egg white, 8 oz. sugar, 21 tablespoonfuls of cold water, a pinch of cream of tartar, and 1 small teaspoonful of golden syrup, in the top of a double saucepan. Beat until the ingredients are well mixed, set over boiling water, and beat for 7 minutes, preferable with a rotary whisk. Take from the heat and continue beating until the mixture also begins to thicken. Flavour, and spread over the top of the cake. This icing may be used with plain or sponge cakes.

Mountain Icing—Whisk 2 egg whites until light. Put 1 lb sugar and 1 pint of water into a saucepan, allow the sugar to dissolve over a gentle heat, bring to the boil, and boil to the soft-ball stage (230 deg. F.). Pour the sugar on to the beaten eggs, whisking continuously. Beat until the mixture stiffens, add flavouring to taste, and use immediately. Pour over the cake, spread down the sides, and, taking a dry knife, lift the icing up in feathery or set any decorations in place before the icing hardens.
Almond Icing
By "Housekeeper"

The traditional Christmas cake is drenched in a layer of almond icing, and may be finished with one of the white ings, or with decorations made out of almond paste. Add the icing gradually, and use ordinary mound utensils. The finished ounding is fairly stiff, and is set, with fruit sauce and extra whipped cream.

Danish Sweets
By "Housekeeper"

Danish friend has given me some recipes for traditional Danish Christmas puddings and cakes. I give here some advice on the cooking of goose, which is served instead of tur-KEY at Christmas. The puddings are made with a rice "pou-de-poule", the pudding made very thick, then allowed to cool and knuckle. The finished pudding is fairly stiff, and is set, with fruit sauce and extra whipped cream.

Danish Vanilla Wreaths
By "Housekeeper"

In this baking of these and similar puddings there is a resemblance to Danish Christmas cooking, no doubt, and the biscuit dough is put into the moulds in the form of a half-inch rose at either end, and can be formed into whatever shape is required. However, it may be forced through a heavy forcing bag with a half-inch star pipe. Twist the tube and squeeze the dough out on a greased baking. The finished wreath is set aside to cool, after which they are ready to eat. In the same manner, put dough in small round greased roul out, and bake. Bake a pale green colour in a moderate oven. Ingredients-5 oz. flour, 10 oz. sugar, 3 oz. almonds, 1 teaspoonful of salt, and a pinch of nutmeg. Bake the floor with the salt and baking powder, put in the baking pan a white hour or more before serving.

Orange and Coffee Cakes
By "Housekeeper"

LighNSponge or butter cakes come, and here are some favourites. Orange Sandwich-Cream margarine with 4 oz. sugar and 1 teaspoonful of lemon juice in a warm room until it is soft. Add the mixture to 2 eggs well mixed, 1 dessertspoonful of baking powder, and 1 teaspoonful of salt, and add the grated rind of an orange. Mix all the ingredients into a creamy mixture, and add 1 tablespoonful of orange juice, or 1 teaspoonful of the liquid. Bake in two prepared ovens for 40 minutes (250 deg. F.) for 20 or 30 minutes. Creme de la creme, on a wire tray, over with orange cream. Fill 2 oz. margarine and 6 oz. brown sugar, and a pinch of salt, with 1 tablespoonful of orange juice, and orange rind, and colour. Brown sugar can be added to the top of the cake with 1 teaspoonful of orange essence, and lemon if available.

Almond Sponge-Sieve together 1 oz. margarine, 1 oz. sugar, 2 oz. flour, and 1 dessertspoonful of baking powder. Mix all the ingredients into a creamy mixture. Add the yolk from the whites of 2 eggs, and 1 teaspoonful of orange essence, and lemon if available. Stir in the white of 2 eggs. Pour over the sponge cake, and 1 tablespoonful of the mixture, however, may be forced with a sifter. The mixture is set, with fruit sauce and extra whipped cream.

Ritz-Cakes

One of the most economical ingsial will please if it is served in any way. The mixture is set, with fruit sauce and extra whipped cream.

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ROCKY ROAD CLUSTERS

1 cup milk
2 cups stale bread cubes
1/4 cup brown sugar,
molasses packed
1 tsp. vanilla

RAISIN QUEEN PUDDING

2 cups milk
2 cups stale bread cubes
2 tbsp. butter or
margarine, melted
1 tsp. vanilla

Beat egg white with salt till stiff. Gradually beat in sugar mixed with the spices. Fold in the crunchy chopped Diamond Walnuts—the heart and soul of any confection! Drop by teaspoonfuls onto well-greased cookie sheet. Top with crisp Diamond Walnut halves. Bake in very slow oven (250°) 35-40 min.

RAISIN QUEEN PUDDING

2 eggs, separated
2 cups DEL MONTE
Stewed Raisins
1/4 cup jelly

Pour milk over bread; add 1/4 cup of the brown sugar, the salt, burnt vanilla, beaten egg yolks and raisins. (Measure those sweet, plump DEL MONTE Raisins right into the bowl! Their cleanliness and fresh flavor get special protection from the wax-wrap carton.) Spread in well-greased 8" square baking pan. Set in pan of hot water. Bake in moderate oven (350° F.) 50 min. (It's going to bake up rich and good—DEL MONTE puts flavor first in raisins, too!) Mix remaining egg whites till stiff, add remaining sugar gradually. Beat. Take pudding from oven, spread 3/4 of the meringue carefully spread jelly, broken in small pieces with fork, over top remaining meringue on top of jelly. Return to oven. Serve warm to 6. (Just one of many ways to enjoy DEL MONTE Raisins. Let the kids eat them at lunch or energy-boosting natural sugars and nutritional iron.

20 WEDNESDAY
**COOKERY HINTS**

**Trussing Poultry**

By "Housekeeper"

**THE** time required to cook the larger birds is a matter of judgment, and is arrived at by the following method.

A duck or goose should be trussed in the following way:

1. Lay the bird on a table and remove the breast bone with a sharp knife or a pair of scissors.
2. Place the bird on its back and pull the wings down to the sides.
3. Tie the legs together with a string and the neck with another string.
4. The bird is now ready to be cooked.

**Rich Pastry**

By "Housekeeper"

**PLAIN** or sweet short-crust pastry can be used for tarts, open tarts, and stuffed tarts. Sweet short crust pastry can be cut in strips and used to make a rich pastry, but it is more laborious. Short pastry is made with a little more cream and less flour, and is more easy to work with.

**By Housekeeper**

**3 oz. margarine, 4 oz. cream cheese, 1 cupful breadcrumbs, 1 stick celery, 2 spoons kitchen parsley, 1 pint one-third strong stock, 2 tablespoonfuls of chopped parsley, 2 tablespoonfuls of finely chopped onion, 2 oz. mixed herbs, 2 oz. red plums, 3 oz. redcurrants, 1 cupful sugar, 1 oz. lemon juice.**

**To prepare the bird for cooking, remove any protruding feathers, and cut around a small amount of lighted methylated spirits, a gas light, or a bright flame, and then cut the legs at right angles to the body. The legs and feet are then removed, and the bird is trussed as described above.**

**Poultry Trussing**

**As** a large skewer, wooden or metal, is inserted behind the bend in the leg, the bird should be placed on the side, and then the skewer is inserted from the other side. Insert the skewer, set up the crop, and turn the tail to prevent stuffing from coming out. For the larger birds, the stuffing is covered with a clean white cloth, and the skewer is inserted through the cloth.
Chicken pie

Serve it a wide sweet potato border, with it, cauliflower, and rolls; wine gelatin dessert

Tamale pie

Also serve broccoli, avocado with French dressing; dessert of sliced oranges, shredded coconut

Ham and egg pie with cheese-pasty tops.

Add spinach, baked potatoes, carrots; for dessert, baked apples.

TAMALE PIE

Boiling water, 3 1/2 cups
Salt, 3 teaspoons
Yellow corn meal, 1 cup
Salted oil or melted fat, 2 tablespoons
Onion, finely chopped, 1/2 cup
Green pepper, chopped, 1/2 cup
Garlic, minced, 1 clove
Ground beef, 1/4 pound
Flour, 1 tablespoon
Chili powder, 2 teaspoons
Pepper, 1/4 teaspoon
Tomatoes, canned, 2 1/2 cups (No. 2 can)
Ripe olives, sliced, 1/2 cup

Bring water to boil in saucepan; add 1 teaspoon salt and slowly stir in corn meal. Cook until thickened, stirring constantly. Cover and cook over low heat for 15 minutes. Heat salad oil or fat in skillet over low heat; add onion, green pepper and garlic; stir until soft, about 5 minutes. Stir in beef and cook until slightly browned. Sprinkle flour over meat; mix well. Add chili powder, remaining 2 teaspoons salt, pepper, tomatoes and ripe olives; mix and heat thoroughly. Line bottom of greased 2-quart casserole with half of cooked corn meal. Top with meat mixture and spoon remaining cooked corn meal over top. Bake in moderate oven 350° for 1 hour. Makes 6 servings.

HAM AND EGG PIES

Condensed cream of asparagus soup, 1 can
Milk, 1/2 cup
Cooked ham, cubed, 1 1/2 cups
Eggs, hard-cooked, sliced, 6
Cheese pastry tops

Combine soup and milk in saucepan, bring to boiling point. Add ham and sliced eggs. Let stand over low heat for 5 minutes. Pour into 4 individual baking dishes (should hold about 1/4 cup each). Top with baked cheese pastry and serve hot. Makes 4 servings.

To bake cheese pastry tops: Add 1/2 cup finely shredded American process cheese to 1/4 package piecrust mix (about 1/4 cup). Mix according to directions on package. Roll out on floured board; with pastry wheel or sharp knife cut 4 rounds about the size of top of baking dishes; place on baking sheet. Cut windows in centers of each by making 2-inch cuts at right angles; fold back corners and press down. Prick edges of rounds with fork. Bake in hot oven 450° for 10 to 15 minutes. Makes 4 cheese pastry tops.

CHICKEN PIE WITH SWEET POTATO BORDER

First cook chicken: Buy 4- to 5-pound fowl and have it cut in pieces. Singe, wash well and place in large kettle; add 6 cups boiling water, 1 celery stalk, 1 carrot, 1 onion, 1 bay leaf and 3 whole black peppers. Cover and cook over low heat for 2 to 3 hours until tender. Add 1 1/2 teaspoons salt during last hour of cooking. Drain chicken from stock, slip off skin and remove meat from bones. Skim fat from stock and strain; reserve fat and stock for gravy.

To make pie:

Sweet potatoes, 6 medium
Butter or margarine, melted, 2 tablespoons
Pineapple slices, 1/2 cup
Salt, 1/2 teaspoon
Chicken or other fat, 6 tablespoons
Flour, 1/2 cup
Chicken stock, 3 cups
Potato, cooked or canned, 1 cup

Cook and mash sweet potatoes (bake about 3 cups). Add butter or margarine, pineapple juice and salt; whip until smooth and fluffy.

Now make the gravy: Melt fat in saucepan over low heat; mix flour and flour until smooth. Stirring constantly. Add pepper, salt and pepper to taste. Place chicken in greased shallow 2-quart casserole; pour gravy over chicken. Pile sweet-potato mixture lightly on top close to edge of casserole. Bake in hot oven 30° for 25 to 30 minutes. Makes 6 servings.

BEEF AND KIDNEY PIE

Beef kidney, about 1 pound
Round of chuck steak, 1 pound
Flour, 1/2 cup
Salt, 1/2 teaspoon
Pepper, 1/4 teaspoon
Salad oil or melted fat, 1/2 cup
Water, 1/4 cup

Wash kidney thoroughly, remove outer membrane, split through center and remove fat and large tubes. Soak 1 hour in salted water (1 tablespoon salt to 1 quart water); drain and cut crosswise into slices 1/4-inch thick. Cut steak into 1-inch cubes; dredge with flour combined with salt and pepper, reserving any remaining flour mixture for the gravy. Heat salad oil or fat in Dutch oven or heavy kettle over medium heat; add steak and brown well, stirring occasionally (take about 10 minutes). Add kidneys and brown all for 5 minutes more. Add 2 cups water and stir well. Blend remaining flour mixture with ketchup and 1/4 cup water; stir into meat mixture. Add onions; cover and cook over low heat for 15 minutes. Meanwhile cut pared potatoes into 1 1/2-inch slices, then in half lengthwise; add to meat and continue to cook covered 15 to 20 minutes. Pile into greased 3-quart casserole; add remaining parsley. Make 6 servings.

To make crust: Stir milk, into crust mixture, with cream salt and pepper. Fold in flour and mix well; form into balls, roll into 3/4-inch thickness. Cut 4 rounds, each about 4 1/2 inches wide. Place dough on top of meat mixture; trim to an inch around edge. Dip cut outs in melted butter or margarine; place on end in holes.

Ketchup, 3 tablespoons
Onions, peeled, 12 small
Potatoes, 3 medium
Carrots, 6 medium
Milk, about 1/2 cup
Biscuit mix, 1 1/2 cups
Celery salt, 1/2 teaspoon

Place on baking sheet to dry slightly. Bake on bottom oven 400° for 25 to 30 minutes.
Marmalade and Curry

By "Housekeeper"

A READER points out that in Apple and Ginger Marmalade on December 9, the amount of rice is not given. A apple, and Ginger Marmalade—6 lb. cooking apples, 6 lb. sugar, 3 pints water, lemon juice, 1 oz. ground ginger, and 4 oz. preserved ginger. Peel, core, and chop the apples. While this is being done, bring the sugar to the boil with the water, ground ginger, and citric acid, or the juice of 2 lemons. Cook until the mixture becomes syrupy, then add the apples and the preserved ginger. Cook, stirring gently, until the apples are transparent and the syrup thick. Pot and cover in the usual way.

Curry recipe

A "Constant Reader" asks for some curry recipes, especially for a good Indian curry. Curry is a form of stew, very slowly cooked, with rice, spices, and fresh vegetables. Try this recipe:

Apple and Ginger Marmalade—6 lb. cooking apples, 6 lb. sugar, 3 pints water, lemon juice, 1 oz. ground ginger, and 4 oz. preserved ginger. Peel, core, and chop the apples. While this is being done, bring the sugar to the boil with the water, ground ginger, and citric acid, or the juice of 2 lemons. Cook until the mixture becomes syrupy, then add the apples and the preserved ginger. Cook, stirring gently, until the apples are transparent and the syrup thick. Pot and cover in the usual way.

Curry Sauce

By "Housekeeper"

WHEN all the ingredients are available to make a curry sauce, use as many, as possible, trying to balance the sweet with the sour, and using more or less curry to suit the individual taste. There is no point in trying to make curry sauce from an inferior curry powder. Only the best varieties should be used. They are more economical in the long run, as less is required to flavour the sauce. Curry paste can also be used, but is not absolutely essential.

Curry Sauce (1) 1 lb. sugar, 1 apple, 1 oz. fat, 1 tablespoonful of flour. Peel and chop the apple and onion, and fry to a golden brown in the melted fat. Add the chopped meat or fish, and allow to simmer gently for 30 minutes, stirring occasionally. Add the chopped meat or fish, and allow to cook until quite tender and well flavoured. Stir in the lemon juice, and if a milder-flavoured curry is desired, add 1 tablespoonful of flour. Stir in the curry powder and the onion, and then simmer gently for 20 or 30 minutes, stirring occasionally. Add the chopped meat or fish, and allow to cook until quite tender and well flavoured. Stir in the lemon juice, and if a milder-flavoured curry is desired, add 1 tablespoonful of flour. Stir in the curry powder and the onion, and then simmer gently for 20 or 30 minutes, stirring occasionally.

Curry Sauce (2) 1 lb. cooked meat, 1 small onion, 1 apple, 1 oz. margarine, 1 oz. curry powder, 1 tablespoonful of curry paste, 1 tablespoonful of flour, 1 oz. rice flour or semolina, a few drops of lemon juice, half a pint of stock or water, a little lemon juice, and half a tablespoonful of flour. Peel and chop the onion and apple, and fry to a golden brown in the melted fat. Stir in the curry paste and the flour, cook for a moment, then gradually stir in the stock or water, the salt, the lemon juice, and half a tablespoonful of flour. Stir in the curry powder and the sauce, and then simmer gently for 20 minutes. Stir in the curry powder and the sauce, and then simmer gently for 20 minutes.

Curry Sauce (3) 1 lb. cooked meat, 1 small onion, 1 apple, 1 oz. margarine, 1 oz. curry powder, 1 tablespoonful of curry paste, 1 tablespoonful of flour, 1 oz. rice flour or semolina, a few drops of lemon juice, half a pint of stock or water, and a pinch of salt. Stir in the curry paste and the flour, cook for a moment, then gradually stir in the stock or water, the salt, the lemon juice, and half a tablespoonful of flour. Stir in the curry powder and the sauce, and then simmer gently for 20 minutes. Stir in the curry powder and the sauce, and then simmer gently for 20 minutes.

When nothing is available to make curry sauce, use as many, as possible, trying to balance the sweet with the sour, and using more or less curry to suit the individual taste. There is no point in trying to make curry sauce from an inferior curry powder. Only the best varieties should be used. They are more economical in the long run, as less is required to flavour the sauce.
ROSEBUD STALLINGS calls herself an old-fashioned one, known how to get a meal on the table since she was old. Rarely does she spend more than $20 a week for food, but she says with a good meal will do more than a thousand dollars worth of advertising.

Bread to a Southerner means hot bread—maffins, corn bread, biscuits, and so on. The daily bread at the Stallings' is buttermilk biscuits. Rosebud makes them at least once a day—sometimes twice—getting up at six o'clock every morning to mix up the breakfast, buttermilk biscuits.

Southerners, too, like their chicken fried—their green beans cooked long and slow with salt pork or bacon. Typical Sunday dinner at the Stallings' is banana-meringue pudding. "I make it Saturday night for Sunday. It usually lasts for two meals, depending on who comes, I never know who's going to drop in."

Sunday Dinner

Southern Fried Chicken
Mashed Potatoes
Gravy
Green Beans Cooked With Bacon
Hot Buttermilk Biscuits
Raw-vegetable Relish
Banana-Meringue Pudding

BUTTERMILK BISCUITS

\[ \text{Mix} \ 2 \ \text{cups flour with} \ 1 \ \text{teaspoon salt and} \ 2 \ \text{cups hot baking powder and} \ \frac{1}{2} \ \text{cup} \ \text{baking soda. \ Cut} \ \frac{1}{2} \ \text{cup shortening until mixture is the texture of corn meal. Add} \ \frac{3}{4} \ \text{cup buttermilk or sour milk to make a soft dough. \ At this point, Rosebud uses her hands.} \ "I'd never get it together with a spoon."

Turn out dough on a floured board and knead slightly. Roll out to about \( \frac{1}{2} \) thickness and cut out with floured biscuit cutter. Here again—way of her own. Instead of cutting out the biscuits, she pinches off pieces of dough into tiny rounds at a 50-cent piece. Bake \( \frac{1}{3} \) hour. Result—good baking sheet baked. 400° F., 90-120 minutes. While hot, get the gravy quickly. Makes \( \frac{1}{2} \) dozen.

MASHED POTATOES

\[ \text{Peel potatoes, boil until tender.} \ \text{Drain potatoes. Add} \ \frac{1}{2} \ \text{cups} \ \text{milk,} \ \text{salt,} \ \text{and} \ \text{butter.} \ \text{Mash potatoes.}

\text{Gravy:} \ \text{Brown} \ \frac{1}{4} \ \text{cup} \ \text{butter and} \ \text{flour} \ \text{in a skillet. \ Add} \ \frac{1}{2} \ \text{teaspoon} \ \text{salt,} \ \text{pepper,} \ \text{and} \ \text{cumin.} \ \text{Add} \ \frac{1}{2} \ \text{cups} \ \text{chicken stock.}

\text{Cook} \ \text{over} \ \text{high heat} \ \text{until} \ \text{thickened.} \ \text{At} \ \text{this point,} \ \text{Rosebud uses her hands.} \ "I'd never get it together with a spoon."

\text{Serve over} \ \text{potatoes.}

CHERRY CUSTARDS

\[ \text{Make} \ \text{custard} \ \text{as} \ \text{usual.} \ \text{Beat} \ \text{chocolate eggs} \ \text{lightly} \ \text{and} \ \text{then} \ \text{bake} \ \text{in} \ \text{a} \ \text{moderate} \ \text{oven} \ \text{at} \ 300-350 \ \text{degrees.} \ \text{Serve} \ \text{larger} \ \text{custards} \ \text{when} \ \text{colder,} \ \text{and} \ \text{smaller} \ \text{ones} \ \text{when} \ \text{hotter.

CIDER WITH STOUT

\[ \text{I have had more than one request lately to pass} \ \text{the} \ \text{following} \ \text{recipes.} \ \text{The} \ \text{first is for} \ \text{a} \ \text{cake} \ \text{which uses stout.

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THAT cheesecake that Luchow's is famous for

in a bowl. Let stand for 2 hours.

2. Heat to boiling. Mix cornstarch with about 2 tablespoons cherry juice and stir into cherries. Cook and stir until thickened. Remove from heat and cool.

3. Beat butter, remaining sugar and cream together until smooth and well blended. Beat egg yolks into this and continue beating until mixture is light and fluffy.

4. Place layer of cake on serving plate. Make a border around edge of top layer with butter cream. Heap center with remaining cherry mixture. Coat sides with butter cream.

Yield: 6 to 8 portions.

Hasselrot Torte (Nussmore)

6 tablespoons butter
1 cup sugar
9 eggs separated
2 cups sifted cake flour
1 teaspoon vanilla extract

1. Cream butter and sugar together; add well-beaten egg yolks, stir until well blended. Fold in flour; mix evenly. Fold in stiffly beaten egg whites and vanilla

Pour into lightly greased 9-inch sponge-cake pan.

2. Bake in slow oven (325°F.) about 1 hour, or until cake has shrunk from sides of pan. Invert cake pan on bottle or on cake rack. Let cool 1 hour. Remove and slice in layers.

3. Spread 1/4-pound shelled hazelnuts in pan and place in moderate oven (325°F.) 15 to 20 minutes. Plunge nuts into boiling water; drain and rub off skins with towel. Grind with medium blade.

4. Whip 1/2 pint heavy cream and gradually add 1/3 cup granulated sugar. Fold in 1/4 nut mixture. Spread between cake layers, over top and sides of torte. Sprinkle nuts on top and sides of torte.

Yield: 6 to 8 portions.

Luchow's Famous Cheese Cake

2 cups graham cracker crumbs
1/3 cup sugar
3/4 cup melted butter
6 eggs, beaten until light
1/3 cups sugar
1/3 teaspoon salt
2 tablespoons grated lemon peel
3 tablespoons lemon juice
1 teaspoon vanilla extract

2 cups heavy cream, whipped
1/2 cup sifted all-purpose flour
21/4 pounds smooth cottage cheese

1. Blend crumbs, cinnamon and butter until smooth. Measure 1 cup and place in 12-inch springform cake pan to make a smooth, even lining. Cover with waxed paper and chill 1 hour.


3. Mix flour and cottage cheese; force through sieve. Fold into egg mixture. Fill shell, sprinkle with remaining cup of crumbs.

4. Bake in moderate oven (350°F.) about 1 hour. When done, turn off heat; let cake remain in oven 1/2 hour or longer, until cooled. Yield: 12 portions. The End
"High Hat" Chicken

WITH A HEAVENLY GRAVY

Just smother and cook your chicken in this mushroom cream gravy! Your family will agree, this dish is a master-piece!

4 to 5 pound chicken, 1/4 teaspoon pepper
dressed, cut into pieces
2/3 cup shortening, melted
2 teaspoons paprika
1/2 teaspoon salt

Roast chicken in cold water and dry. Put flour, paprika, salt and pepper in a paper sack. Put in 3 or 4 pieces of chicken at a time and shake until thoroughly coated. Brown chicken on both sides in fat mixed in potato东京 in a heavy skilled. Drain off fat if there’s an excess. Pour soup over
chicken; stir well. Cover; cook slowly 1 hour; 6 servings.

GREEN VEGETABLE SALAD
Green beans, cut in 1-inch pieces, 3 cups
Lima beans, shelled, 2 cups
Peas, shelled, 1 cup
Scallops, chopped, 2 tablespoons
French dressing, 1/2 cup

Cook green beans, Lima beans and peas separately in small amounts of salted
water. Drain; while hot combine with
scallops and French dressing; toss to
gether until well blended. Chill several
hours, tossing again two or three times.

FRENCH DRESSING

Salted oil, 1/2 cups
Vinegar, 1/2 cup
Salt, 1/2 teaspoon
Pepper, 1/2 teaspoon
Paprika, 1 teaspoon
Sugar, 1/2 teaspoon
Cayenne or red pepper, dash

Combine salad oil, vinegar, salt, pepper, paprika, sugar and cayenne; shake or
beat until thoroughly blended. Store in
refrigerator and shake or beat again just
before using.

This makes enough dressing for vege
table salad and chicory with stuffed eggs,
as well as dressing to go on buffet table.

STUFFED EGGS IN ASPIC

Gelatine, unflavored, 2 envelopes
Cold water, 1/2 cups
Condensed bouillion, 2 cans
Eggs, hard-cooked, 6
Dried mustard, 1/4 teaspoon
Worcestershire sauce, 1/4 teaspoon
Salt, 1/4 teaspoon
Pepper, dash

Mayonnaise or mayonnaise-type salad
dressing, 2 tablespoons
Pimiento
Chicory
French dressing

Sprinkle gelatine over top of cold water
in 1-quart bowl and let stand 5 min
utes. Pour bouillon into saucepan and
heat to boiling. Pour over gelatine and
stir until gelatine dissolves. Reserve 1/4 cup of this gelatine mixture and chill.
Rest until thick and sirupy. Meanwhile
cut eggs in half crosswise, remove yolks
and mash well with fork. Add mustard,
Worcestershire sauce, salt, pepper and
mayonnaise or mayonnaise-type salad
dressing; mix well. Refill egg whites and
smooth off the tops; cut pimento in
small diamond shapes and press one
lightly in center of each egg yolk. A few
minutes before serving gelatine mixture
reaches right consistency pour the re
served 1/4 cup into 8-inch ring mold.
Place mold in ice water and tip and turn
mold so gelatine forms a thin coating
(about 1/8-inch thick) on bottom and
halfway up sides of ring and becon
set. Place eggs yolk-side down on gelat
layer, then spoon in thickened gelatine
mixture to fill mold. Chill several hours
or overnight. Unmold on serving plate
and fill center with chicory which has
been tossed lightly in French dressing.
Makes 8 to 12 servings.

Peach and Strawberry

COMPOTE WITH LIME ICE

To serve eight you’ll need two No. 3/2
 cans of cling peach halves, well chilled
but not drained, and 1 pint of straw
berries. Combine in serving bowl; top
with balls or large spoonfuls of lime ice.

LIME ICE

Water, 1 cups
Corn syrup, light, 1/4 cups
Sugar, 1/4 cups
Grated lime rind, 1 tablespoon
Lime juice, 1/4 cups
Green food color

Before you start, set refrigerator control
for fast freezing. Combine water, corn
syrup, sugar and lime rind in saucepan.
Cook over low heat and stir until sugar
dissolves. Bring to boil for 5 minutes
without stirring; cool. Add lime juice
and tint with food color. Pour into 2
shallow freezing trays, moisten bottom of
trays and place in freezing unit. Freeze
until just firm; with small sharp knife
make crescent cuts through frozen mix
ture. Remove from tray to chilled bowl
beat with electric mixer or rotary beater
until free from hard lumps but still thick
mush. At this point you may add more
coloring if you want a darker green
shade. Put back into trays and return to
freezing unit; freeze until firm. Set con
trol for holding according to directions
for your refrigerator. Makes 2 pints.

SUGAR-GLAZED NUTS

Sugar, 1/2 cup
Water, 1/4 cup
Orange rind, grated, 1 tablespoon
Salt, 1/4 teaspoon
Ground cloves, 1/4 teaspoon
Walnut halves, pecan halves or un
blanched almonds, 1 cup

Combine sugar, water, orange rind, salt
and cloves in 1-quart saucepan; mix well.
Add nuts, bring to boil over moderate
heat; boil rapidly, stirring frequently
with folk, until syrup thickens and nuts
become lightly glazed (about 4 minutes).
Pour on waxed paper on shallow pan
and quickly separate nuts, using 2 forks.
Let stand about 30 minutes until dry on top;
then turn nuts over, place on clean piece
of waxed paper and let stand overnight
to crisp and dry thoroughly.
EASY-TO-MAKE FOR A
JUNE PARTY
FROSTED CAKE FANCY-CUT

2 1/4 cups sifted Swans Down Cake Flour 
3 teaspoons Calumet Baking Powder 
1 teaspoon salt 
1 1/2 cups sugar 
5 egg whites 
1/2 cup shortening 
1 cup milk 
1 1/2 teaspoons vanilla 

Note: Follow this recipe exactly, using CALUMET Baking Powder for the "right" leavening can make the difference between baking success and failure. With Double-Acting CALUMET, leavening success is assured, because CALUMET lifts and lightens twice... first in the mixing bowl, then in the oven. CALUMET safeguards all your ingredients all the way. No wonder twice as many women use CALUMET as any other brand of baking powder for cakes, waffles, muffins, biscuits and other baked treats. It's America's Quality Baking Powder!

Method. Measure sifted flour, and CALUMET Baking Powder, salt, and 1 1/2 cups of the sugar into sifter. Beat egg whites until foamy, add remaining 3/4 cup of the sugar gradually, and continue beating until meringue will hold up in soft peaks. Set aside.

Place shortening in mixing bowl and stir just to soften. Sift in dry ingredients, add milk and vanilla, and mix until all flour is dampened. Then beat 2 minutes. Add meringue and beat 1 minute longer. (Count only actual beating time. Or count beating strokes, allowing about 150 full strokes per minute. Scrape bowl and spoon or beater often.)

Baking. Turn batter into two 9x12-inch square pans, lined on bottoms with paper. Bake in moderate oven (375°F.) 25 to 30 minutes. Cool cakes, then trim off edges, and cut each cake in half to make four oblong pieces. Frosting. Prepare your favorite butter cream frosting. Divide in four parts and tint each a delicate pastel color. Then spread one of the tinted frostings on each cake. With a sharp knife dipped in hot water, cut cakes in squares, triangles, rectangles, or diamonds. Decorate frosted cakes as desired with candied fruits, chopped nuts, or tiny candies. Then arrange attractively on large flat tray or plate for serving.
To an already marvelous collection of cookbooks, dating from the eighteenth century to the present day, has been added, by way of a good friend's thoughtfulness, a unique volume called *Operation Vittles*. It's a book of receipts made up by the wives of the occupation forces stationed in Germany. There many fine cooks of many nationalities seem to have gathered together, and *Operation Vittles* is the result. One likes to try "Fast Apple* 7 take a flake with "Chicken Galabki," "Country Gentleman" and "Heaven-Knows-What Chicken," and scorer more. We salute the good cooks in Germany.

2. Surprises come in many guises. Here's one in baking-powder biscuits. Make your biscuits as usual, adding a teaspoon or so of fine crushed dry or minced fresh sage or savory. Or add the herbs to softened butter for the biscuit spread. Serve hot with ham or pork. They're delicious and likely to make you famous.

3. A beef stew may cause thrills or chills, depending on the stew. A backer-upper for such a liberal supply of tiny potato balls fried to a crisp in deep fat and added last: Keep this in mind next stew day.

4. From neighbor Mexico we pick up some news on rice. It's rice flavored with saffron, and as it steams toward the end, tiny clams in the shell are put on top and steamed to open. So the juice runs into the rice and you pick out the clams with a pinch. Nice idea, good eating.

5. "An omelet is to cooking what a sonnet is to poetry"—Alexandre Dumas. This great French novelist and dramatist was also a fine judge of food and something of a cook himself. Adding a tablespoon of cream to a plain omelet just before folding was an idea I borrowed from him and found worthy.

6. If you are not fond of boiled tongue, may be the sauce to suit you. Try a creole sauce of tomato catchup, adding cut tomatoes, green peppers, onions, pimiento and chopped green olives. Have everything very fine. It's a quite a good sauce.

7. Now, to give a fish some reason to be proud, boil some little beets. Yes, beets: they go well with fish. Scoop them out, fill them with horse-radish sauce and the fish will savor the garnish you before you can say "knife."

8. And about that horse-radish sauce. Add grated (well-drained) horse-radish to whipped cream and season it well. Goes lovely with the beets and is as good with cold meat as with fish.

9. And one more word about beets. With most any

10. I don't want celery seed in everything, but I would admit that a little celery seed tossed in with a green salad is a thought and worth thinking about.

11. Know anyone who won't like ice cream doused with melted mint jelly or mint sirup and then covered with shaved chocolate or chocolate chips?

12. One such, as simple as a slice of cold toast, is made by mixing equal parts of deviled ham with cream cheese; spread on potato chips and stick the chips together or leave them single and sprinkle with paprika.

13. French onion soup skips to Italy when it acquires a good bunch of cooked macaroni (or uncooked added the last twenty minutes to the soup pot). The soup can't function without Parmesan cheese. That makes it Italian-French, or vice versa. Good either way.

14. A red-hot baked potato, crackly outside and with gingerbread. That certainly had me tied until I ate it. It's great stuff. Believe me, great.

15. How to give a fish some reason to

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20. Eaten at a Williamsburg inn by one of our girls and reported good: apple juice, chilled to the bone, as they say, served with a scoop of orange sherbet plumped squarely in the glass.

21. Vanilla pudding, that molded custard-cup job that's a lazy thing but tastes all right, is like double talk, and how you feel 'em when you sprinkle it all over with tangerine or orange rind, delicately grated, as you know how.

22. An herb-flavored broiled chicken is to remember and copy. Brush the chicken (split) with fragrant herb butter (rosemary is the thing) and broil, basting as you go, with the butter.

23. Broiled or fried tomato slices sprinkled with fine basil are a wonder-working garnish for pork chops. Any tomato dish cries out for basil, as I've told you before. But don't forget it.

24. You can grow sweet basil and any number of other herbs in your kitchen windows. In pots. Water sparingly, but water. And ask the sun to help you. And the moon to lend its magic. They'll help.

25. Often you come across on a French menu this item "Omelette aux fines herbes." Don't be scared. You can make it—a beautiful omelet seasoned with finely minced parsley, chives and chervil. Takes about a teaspoon of each, and a six-egg omelet. It pays off in a big way. (Don't forget to add the cream.)

26. Talking about omelets, do one this way and repeat ad lib: Prepare your omelet as usual. Fry small slices of tomato very carefully. Sprinkle with basil, season. Fold it half way. (Don't forget to add the cream.)

27. I don't like sieved applesauce and that's that. But I do like baked applesauce made this way: Pare core and quarter 6 medium-size apples. Put into a deep casserole. Add 3/4 cup sugar and 1/4 cup water. Cover and bake very slowly until rich color.

28. And most apple pies benefit, I find, by adding a touch of ground cinnamon.
WHITE MOUNTAIN ICING... Stir until well blended in a small saucepan 1 cup sugar, 1 1/4 cups white corn syrup, 2 tbsp. water. Boil rapidly to 242° (mixture spins a 6 to 8-in. thread or a few drops form a firm ball when dropped into cold water). When mixture begins to boil, start beating 1 cup egg whites (2 small). Beat until stiff enough to hold a peak. Pour hot syrup slowly in a thin steady stream into beaten egg whites, beating constantly with electric or rotary beater until mixture stands in very stiff peaks. Blend in 1 tsp. vanilla. 

Sprinkle over top of batter gently folding in with a few strokes. Pour into ungreased pan immediately. 

BAKE: Tube pan, 10 x 4-in.-325° (slow moderate oven) - 65 to 70 minutes. Oblong pan, 13 x 9-1/2 x 2-in.-350° (moderate oven) - 45 to 50 minutes ... or until top springs back when lightly touched. Immediately turn pan upside down, placing tube part over neck of funnel or bottle, or resting edges of oblong pan on 2 other pans. Let hang, free of table, until cold. Loosen from sides and tube with spatula. Turn pan over and hit edge sharply on table to loosen. Frost with White Mountain Icing. 

*CAUTION: (1) Cherries must be very well drained and very finely chopped for they will sink to the bottom. (2) If you live at an altitude over 2500 feet look on the folder inside the Softasilk package (or Chiffon Cake recipe adjustment).
**Tomato Consommé**

Add 4 cups tomato juice to 2 cups condensed consommé. Season with 4 whole cloves, 1 bay leaf, 1/2 teaspoon salt, a little basil, 1 small onion, chopped, a few celery tops and parsley sprigs. Simmer 30 minutes. Strain through cheesecloth. Serve with a slice of orange in each bowl of soup.

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**The roasted bird**

The size of your turkey is a matter personal and private to you. Decide on the size of your family, and don’t as some have intimated, decide on the size of your platter. Anyway, select a bird of limited summers, with a tender and yielding breastbone, plump and aristocratically-looking, one that would shine in his destined role on your table. And inside of the turkey, with a good stuffing (never call it dressing in the South), some oysters in a scallop or a stew. To put it in a stuffing is like using a gun to kill a butterfly. But you can’t go wrong with sausage, and my choice would be oyster stuffing.

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**Raisin Stuffing for Turkey**

Pull bread crumbs from 1 1/2 leaves unslaked stale bread. Drill a 1/4 inch hole and let stand overnight. Add 1 pound bulk pork sausage and 1/2 cup with fingers the sausage is not allowed to distend through the bread. Crush enough crisp eye washers to make 1 cup and add to the bread and sausage. Toss in 1/2 cup chopped celery and 1/2 cup seeded raisins.

No matter what other relishes you serve, Christmas dinner would not be the same without cranberries. Of course, buy cranberry jelly or make it this way:

**Cranberry Jelly**

Add 2 cups cold water to 1 pound (4 cups) fresh cranberries. Bring to a boil and cool until all the skins pop open. Strain through a sieve and discard the skins. Press pulp through with the juice. Add 1/2 cup sugar to the strained cranberry pulp and stir until the sugar is dissolved. Bring the mixture to a boil and cook rapidly for about 5 minutes, stirring occasionally, until a spoonful sets on a cold plate. This needs watching. Skim and pour into a mold. Chill until firm. Makes about 1 quart.

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**Celery in a Salad**

I’m sure neither Napoleon or General Washington laid anything to do with the salad we nominate for our Christmas dinner. The victory was no doubt some good cook who achieved a personal triumph with this dish. For the first time in the home of a famous woman who had, among other qualities, a talent for producing fine food. And since celery, raw or cooked, goes with turkey and other turkeys, include it in your meal in some, fashion if you prefer a simpler salad than this.

**Celery Vichy**

Remove the outer stalks from 3 bunches celery. Cook the celery hearts in bouquet garni or

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**Keeping Warm**

*By Herbert Merrill*

What if the laughing creek is bound
In ice and night is bitter black
The mule is snug beneath the ground
The moose is warm in his haystack
What if the pond is turned to stone
And fields are frozen white and chill
Beneath the snow the seeds are sown
Patient as time and living still.

And what if winter stalks the house
And whistles down the fireplace
We’ll sing the song as mole and mouse
With sprouting sunshine on my face

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**Christmas Pudding**

Mix together 2 cups suet, 1/8 cup raisins, 1/4 cup finely chopped citron, the grated rind of 1 orange and 1 lemon, 1 apple, ground up, 1 cup macaroons, 1 cup finely chopped citron, 1/4 cup each sliced glacéed cherries, 1/4 cup each powdered dates, 1/4 cup each currants and 1 cup orange maraschino. Let it stand over night. Stir in 3 eggs until very light. Add 1/2 cup sugar and 1 cup molasses, gradually. Then add 1 1/2 cups packaged fine bread crumbs. Mix finely chopped beef suet, 1 cup chopped citron and 1/2 cup each sliced glacéed cherries. Stir into the pudding mixture and pour into greased and floured pudding moulds. If you use 1 big mold, allow 2 hours, depending on size. We like to use 1 1/2 quart moulds and steam 3 hours. In this way you can have one pudding for the dinner and one extra for second helpings or for entertaining during the holidays. Puddings may be steamed day ahead, cooled, left in the moulds and steamed to reheat. Christmas Day, this type of pudding is really hot to be at its best. Serve with hard sauce and a glass of hard sauce. Garnish with glacéed fruits if you like.

Hard sauce is so called because it’s too thick. Things are often called by contradictory names: hard sauce is an example. Make it and prove the point. It’s eaten with plum pudding and other things. It ought to be flavored highly. Admired extravagantly. Eaten freely.

**Hard Sauce**

Cream 1 cup butter or margarine with 1 cup superfine sugar until fluffy. Add 1/4 teaspoon vanilla and the grated rind of 1 orange—about 1 teaspoon. Beat well until cream is light and frothy with a sprinkle of shredded orange peel over the top.

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**As a Christmas present**, I wish I could take this with me when I went up to my home town in Virginia. It was a little late, so the leaves had begun to turn and against the virgin forests of pine and hemlock, a picture spread its leafy robe, the banks of a stream used brick and the rooftops that are the ultimate lesson in monotony. You scarcely drive two miles that you don’t glimpse a silver ribbon of brook that trickles through a small valley. This picture, if I could paint it, would be my Christmas card to you. The memory of those lofty mountains and peaceful valleys, where faith and truth and
C. PEGGY'S CHICKEN

Cut and clean a 2-21/2-pound fly-to-wook chicken and shake the bones in a paper bag with 1 cup or mixed with 1 teaspoon salt and teaspoon pepper. Sauté chicken 1/2 cup butter or margarine, turn the pieces now and then during a period of 15 minutes so they brown only. Lift the chicken out of the tin and 2 or 3 scallions or green onions and 1 dozen peeled mushrooms in the fat. ("You must tell them," Peggy says. "Everyone has her own opinion on whether to eat or not peel mushrooms, but I [31x620]solidly hold to—mine that they..."

Cut the mushrooms and onions cooked a few minutes, add 2 tomatoes, peeled and cut into

Spoon dried tarragon. Use a bit more of this if you have it fresh. Cover and cook until chicken is beautifully tender—possibly another 5-10 minutes. Taste for seasonings. You may want to add a little more salt, perhaps. If there's any left, the chicken is delicious cold.

FOR THE SALAD

Make a wheel of the endive leaves around a plate. Arrange sections of orange in the curves of the leaves. Sprinkle pitted dates, cut in half, in the center. If you can get fresh dates, it's even better. Serve with French dressing.

Soup for Supper

"We're both great soup fans. When we have a good, hearty, filling soup, we hang in for little else. A vegetable salad and perhaps a bit of fruit is plenty with a soup meal. One of our favorites is a potato bouillon with crumbled bacon in it. It's delicious! Men gobble it up."

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73 GREAT GEORGE

VEGETABLES are Our Meat

"Fortunately for our budget, Haven isn't the kind of husband that thinks dinner isn't dinner without meat on the plate. We're both crazy about vegetables if they are served interestingly—particularly bows when vegetables in the market are crisp, fresh and good-to-eating. We have often dipped corn on the cob and sliced tomatoes alone—nothing more, but I won't tell how many ears of corn we ate apiece. We like fresh tomatoes cooked, too—stuffed with curved rice, especially. With tomatoes, I serve peas cooked with a little minced onion and spinach we like best in a salad. If Haven remembers to bring it from town, we'll have sherbet for dessert."

BAKED TOMATOES

Curried Rice

Slice the tops off 2 large tomatoes; scoop out the insides and mash up with a fork or pastry blender. Season with 1 teaspoon salt, a dash of pepper, 3 tablespoons finely chopped green pepper and 1/2 teaspoon curry powder. Heat together; blend in 1/2 cup soft breadcrumbs and 1 cup cooked rice (use the precooked rice for speed). Stuff tomatoes with this mixture. Sprinkle with buttered crumbs. Broil 10 minutes under low heat until tomatoes are just tender. Keep your eye on them.

USUAL SPINACH SALAD

Sauté several bacon slices to a "sharp crispness." Drain and crush it. Dip whole washed spinach leaves lightly in the hot bacon fat. Put in the refrigerator to cool. Make a simple French dressing, seasoning with salt, pepper and dry mustard. Toss the lightly cooked spinach leaves with the crumbled bacon, some chopped salted peanuts and the French dressing. The combination of flavors and textures is very pleasing.

A Perfect Dinner

"We like the food so much in Italian and French restaurants that I find myself constantly borrowing seasonings and flavoring tricks for..."

TEA ENTERTAINING

Sprinkle 1 pound thinly sliced veal cutlet with 2 tablespoons grated Parmesan cheese. Pound the cheese into the veal with the edge of a saucer or and cheese. We're great cheese lovers, I can never pass by the cheese counter and often come home with two or three kinds at a time.

MEL ON TOAST I

Lay buttered slices of freshly made toast in a shallow baking pan. Lay slices of cooked ham on top. Sprinkle with prepared mustard. Top with leftover cooked green peas or chives. Sprinkle with minced onion. Melt a jar of Welsh rabbit in the double boiler and pour over the ham and cheese. You can use these meat mixtures in double boiler and thinned with milk. Broil slowly until bubbly and browned with brown..."
**M-m-m Good Fruit Cake**

3¼ lbs. of scrumptious cake for only $1.20

Everyone will be surprised and delighted to learn that it is the tomato soup in your cake that gives it a richer texture... that keeps it moist so long.

- 2 cups sifted cake flour
- 3 teaspoons baking powder
- ½ teaspoon soda
- ½ teaspoon powdered cloves
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- ¾ cup shortening
- 1 cup sugar

Sift together flour, baking powder, soda and spices. Cream shortening and sugar; add cold mincemeat and mix thoroughly. Blend in eggs. Add flour mixture alternately with soup; stir until smooth. Mix in nuts. Pour into a greased 9½" x 3" tube pan; bake in a moderate oven (350°F.) about 80 minutes, or until done. Cool, cover with your favorite white frosting or serve with hard sauce.
CABBAGE GRAPEFRUIT SALAD

1. Dissolve Jell-O and salt in hot water. Add lemon juice. Section orange and grapefruit, reserving juice. Add water to this juice to make 1 cup; then add to Jell-O mixture. Chill until slightly thickened. Dice orange and grapefruit sections; fold into Jell-O with cabbage and scallions. Turn into 1/2-quart ring mold. Chill until firm. Unmold on-salad greens. Serve with mayonnaise. Makes 6 servings.

BAKED FISH FILLETS

1. Combine flour, salt and pepper. Put meat on board and pound in half of flour mixture, using a wooden mallet or rim of heavy plate. Turn meat over; pound in remaining flour mixture; then cut in 4 pieces. Heat salad oil or fat in heavy skillet or Dutch oven; add meat and brown on both sides over medium heat. Sprinkle marjoram and tarragon evenly over meat; top with onion slices. Pour water and wine around meat. Cover tightly and simmer gently 1 1/2 to 2 hours until meat is tender, basting with gravy occasionally. Serve meat on platter with gravy. Makes 4 servings.

CALIFORNIA SWISS STEAK

1. Combine flour, salt and pepper. Put meat on board and pound in half of flour mixture, using a wooden mallet or rim of heavy plate. Turn meat over; pound in remaining flour mixture; then cut in 4 pieces. Heat salad oil or fat in heavy skillet or Dutch oven; add meat and brown on both sides over medium heat. Sprinkle marjoram and tarragon evenly over meat; top with onion slices. Pour water and wine around meat. Cover tightly and simmer gently 1 1/2 to 2 hours until meat is tender, basting with gravy occasionally. Serve meat on platter with gravy. Makes 4 servings.
Holiday Glazed Ham

Parboil whole or half ham in water to cover. Remove from water and place fat side up on rack in an open roasting pan. Bake in a slow (325° F.) oven, allowing 15 minutes per pound for a whole and 20 minutes per pound for a half ham. Allow ham to partially cool, remove skin, score surface of fat, insert about 25 cloves. To glaze, combine 2 cupfuls brown sugar, 1 tablespoonful prepared mustard and enough vinegar to make a paste. Spread on ham. Return to (375° F.) oven, bake until brown (about 30 minutes), basting frequently.

Crispy Butter Drops

1 cup Meadow Gold Butter
1 teaspoon vanilla
1 cup sugar
1/2 cup broken walnuts
2 cups sifted flour
1/2 teaspoon salt
1 cup shredded coconut

CIDER-GLAZED FRESH HAM

Place a fresh ham, about 11 pounds, on a rack in a roasting pan. Bake in a moderately slow oven, 325° F. Fresh ham should be baked about 35-40 minutes per pound. For an 11-pound ham, it would take 6 1/2 to 7 hours baking time. If you have a meat thermometer, insert it in the thickest part of the ham and where it will not rest on the bone. Bake the ham until it reaches an internal temperature of 105° F. You might prefer to use a fresh pork shoulder. A 5-pound picnic shoulder will take about 3 1/2 hours. An 8-pound one, about 5 hours. Internal temperature the same as for ham. One hour before baking time is completed, cut the rind off the ham and score the fat. Stud the ham with cloves. Pour 1 cup (Continued from Page 120) of sour cream dressing down the center. Chill until firm. Form into wreath as for leaves with egg white, sprinkle with sugar and 1 egg 2 tablespoons flour into it. Add 5/4 cippings. 1 cup sweet cider and 1/2 cup Stie until thick as gravy and smooth, be careful that it is cooked enough that no taste of flour is lost. Season to taste with salt and pepper. Serve over hot glazed ham or pork.

Ginger Cookie Wreath

Cream margarine and sugar until light. Sift measure dough. Brush lightly with egg white and sprinkle water and vanilla, mixing lightly. Turn out on floured cake sheet, covered with greased waxed paper. With sugar. Bake in moderately hot (375° F.) oven 15 minutes or until delicately browned. Decorate with some system that called forth a sort of resemblance. It is as if an old maid, having given up on life after a short while, decided that she would not only be as ugly as possible herself, but would do everything she could to make the world as ugly as her. Resemblance can go no farther than this.

But inside it is quite another story. Our maiden squash has a wonderful disposition. She is as much as rubs but melts at the slightest loving and understanding treatmen-
By LOVELL G. SHOBER

If there’s ever a time when you can’t have too many cookies, it’s Christmas. Crisp or soft, sugared or filled, spaced to suit every taste, here’s a new crop of cooky and candy recipes for you to make. Christmas will be merrier, too, if the children have a hand in the doing. Some of these would make delightful gifts.

PRUNED BONBONS—fruit-and-nut centers coated with crisp meringue—are a confection you shouldn’t miss. They’ll disappear first when you pass the cookie plate!

PRUNED BONBONS

Rine 40 large prunes with cold water. Place in colander over boiling water. Cover and stean 10 minutes. Cool. Remove pits. Put prunes and 12 maraschino cherries and 1/2 cup walnuts through the food chopper, using the medium blade. Mix well and shape into 24 small round balls. Beat 2 egg whites with 1/3 teaspoon salt until stiff. Beat in 1/2 cup sugar, 7 tablespoons at a time. Blend in 1/8 teaspoon vanilla. Dip the fruit balls in meringue and roll around to coat completely, using two forks. This is easier than it sounds. Lift balls onto greased cookie sheets. Garnish with little tassle bits of candied cherry for a Christmas look. Bake in a very slow oven, 275°F., 40 minutes. Carefully remove from cookie sheet. Cool on rack. Makes 2 dozen.

A cooky dough that will keep a week or so in the refrigerator—months in the freezer, to be baked whenever you have time or as needed—is wonderful to have on hand for the holidays. Here are two refrigerator cookies that are sure to be favorites—one zesty with lemon, the other laced with dates.

DATE PIN WHEELS

Cut 3/4 pound pitted dates into pieces. Cook in a saucepan with 1/2 cup water, 1/4 cup sugar and 1 teaspoon lemon juice for 5 minutes. Then cool it. Let it get really cold. For the cookie dough, cream together 1/4 cup butter or margarine, 1/4 cups brown sugar and 1 egg. Beat 2 cups flour sifted with 1 teaspoon salt and 1/2 teaspoon baking soda. Chill dough thoroughly. Roll out to 1/4 thickness in a rectangle.

Nominated for Christmas nibbling—divinity filled with top hats of chocolate, and molasses-praline creams.

Cookies to give and to keep—lemon.

Brail-out 1/4 teaspoon confectioner’s sugar on prune bonbons and date pin wheels.

For the Christmas tea party—

Crisp sugar rings and honey-pecan balls. Make plenty.

LEMON-BRAZIL-NUT REFRIGERATOR COOKIES

Cream 1 cup butter or margarine with 2 cups sugar, 1 tablespoon grated lemon rind and 2 tablespoons lemon juice until fluffy. Add 2 eggs, one at a time. Beat up the batter well in between. Sift 3 cups flour with 2 teaspoons baking powder, 1/2 teaspoon salt and 1/4 teaspoon nutmeg onto a piece of wax paper. Then sift again directly into the batter. Mix thoroughly. Shape dough into 3 rolls about 11/2 inches in diameter. Wrap in wax paper and chill overnight, at least. Chill one roll—freeze two for later use. Cut into thin slices with sharp knife. Lift the slices unto ungreased baking sheets. Brush with unbeaten egg white. Sprinkle with Brazil-nut curls, done in a wisk if you have one of those handy vegetable peelers you use for so many things. Last shave the shivers off lengthwise of the nut. They’re cut accommodatingly. Bake in moderately hot oven, 375°F., 10-12 minutes. Cool cookies before storing in tightly covered container. Makes 12 dozen 1 1/4 cookies.

CHRISTMAS is a time of sharing, and many readers share their family cookie recipes with us. The delicious honey-pecan balls we tasted at Mrs. Hulke’s last summer and saved the recipe for Christmas. The crisp sugar rings are a variation of an old-time recipe, Norwegian loops, that a New Jersey reader says are always on her Christmas list. How about yours?

HONEY-PECAN BALLS

Cream 1 cup butter or margarine with 1/4 cup honey. Add 1/2 teaspoon salt, 1/2-1/4 teaspoon grated orange rind, 2 teaspoons vanilla, 3 cups flour and 1 cup finely chopped pecans. Mix very thoroughly.

Strip off small pieces of dough and form into small balls with the palms of your hands. Place on lightly greased cookie sheets and bake in a slow oven, 300°F., 20 minutes, until a light tan. Roll in confectioners’ sugar while still warm. Makes 7 dozen.

CRISP SUGAR RINGS

Cream 1 cup butter or margarine and 1/4 cup sugar together. Put yolks of 2 hard-cooked eggs through a sieve and add to the creamed mixture. Now blend in 2 raw egg yolks and 1/2 teaspoon vanilla. Gradually add 3/4 cups flour and 1/2 teaspoon salt. The trick is to use as little flour as possible—or just enough to make the dough easy to handle. Knead gently a few minutes. Chill until firm. Take about a quarter of the dough at a time. Roll out to nearly 1/4 thickness. Cut out in small rings, 1 1/2", using two small cutters, or cut them in squares. Place on greased cookie sheets. Brush with unbeaten egg white and sprinkle with colored sugar. Bake in moderate oven, 350°F., until very lightly browned—12-15 minutes. Makes 4 dozen or more.

There’s always room for some cookie bars or squares in the box you send to the boys in camp. Because of their fruitcake-like nature, tutti-frutti squares don’t dry out in shipping as quickly as a brownie, for instance. Most boys like coconut, and the coconut sweetmeats travel well. Both should be wrapped in foil.

COCONUT SWEETMEATS

Sift 1/4 cups cake flour with 1/4 teaspoon salt. Cream 1/4 cup butter or margarine and 1/4 cup brown sugar, firmly packed. Add the sifted flour and salt a little at a time. Mix well. Press into greased rectangular pan, 13”x9”x2”. Bake in a moderate oven, 350°F., 15 minutes, or until delicately browned. While this layer bakes, beat 2 eggs until thick and light. Add 1/4 cup brown sugar and beat until thick and foamy. Add 2 tablespoons cake flour, 1/4 teaspoon baking powder, 1/4 teaspoon salt, 1 teaspoon vanilla, 1 1/2 cups moist shredded coconut and 1 cup coarsely chopped nuts. Spread over baked layer. Garnish top with nuts and berries of candied cherries. Return to moderate oven, 350°F., 20 minutes, or until done. Cool. Cut into bars or squares. Makes 3/4 dozen bars or squares.
Combine molasses, sugar, vinegar, salt and water. Cook slowly, stirring constantly, to 270°F. (or when a small quantity dropped into cold water forms a hard but not brittle thread.) Remove from heat and place over hot water. Add butter. Insert wooden skewers in stem end of apples and dip into syrup covering entire surface. Remove from syrup, twirling to give an even coating. Cool on greased baking sheet.

**APPLIES ON A STICK**

1 c. Gold Label Brer Rabbit Molasses
1 c. sugar
1 tbsp. vinegar
2 tsp. butter
1/2 tsp. salt

Combine molasses, sugar, vinegar, salt and water. Cook slowly, stirring constantly, to 270°F. (or when a small quantity dropped into cold water forms a hard but not brittle thread.) Remove from heat and place over hot water. Add butter. Insert wooden skewers in stem end of apples and dip into syrup covering entire surface. Remove from syrup, twirling to give an even coating. Cool on greased baking sheet.

**COOKIES TO DECORATE**

1 1/4 c. shortening
1 c. Brer Rabbit Molasses
1 egg
1/2 tsp. lemon extract

Slowly mix shortening; cool. Add molasses, egg and lemon extract; beat well. Sift together flour, ginger, baking soda and salt; add to first mixture. Wrap dough in waxed paper; chill. Roll out small amount of dough at a time 1/8” thick on lightly floured board. Cut with fancy shaped cutter. Place on greased baking sheet; bake in moderately hot oven, 375°F, 12-15 minutes. Decorate with tinted frosting, red cinnamon drops, silver, red, or green shot, bits of citrus or appetites.

**RECIPES GALORE yours for the asking!**

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