

COME INTO THE KITCHEN

By ELLA M. LEHR

"Make him a chicken pie." Husbands have ways, I hear, of sometimes drifting in to dinner just plain cross. Sometimes, however, good wives like weather prophets, can determine just which way the wind blows and the wise one will make him a chicken pie: If you don't believe me—try it out—and just watch the love-light come into his eyes.

Chicken Pie 1-3 pound chicken; about 3-4 quart boiling water; 2 teaspoons salt; 1 small onion, sliced; 1-3 cup flour; bit of bayleaf; dash of pepper; and pastry.

Prepare chicken as for fricassee. Add boiling water, salt and pepper, onion (whole onion may be used and removed after cooking tender), bayleaf and other seasonings if liked. Cook slowly until tender (1 to 3 hours) adding boiling water as necessary. There should be 3 cups water at end. When chicken is tender taste and add more salt if necessary. Take out 1/2 cup stock, let cool, and mix to smooth paste with the flour, add to chicken and let boil two minutes, let cool. Grease baking dish. Distribute pieces of chicken evenly in the dish, pour in thick part of stock and enough of the thinner part so that the liquid comes to 1/2 or 3-4 inches of the top of the chicken. (If meat is wholly covered, the crust will peel.) Make pastry crust, rolling rather thick. It is usual to make a slit about two inches long in center then another at right angles to allow the escape of steam. Or let the crust lie loose at the edges allowing steam to escape there also. Bake in a hot oven (450 degrees) for 20 minutes, then moderate (350 degrees) for 30 minutes more. Heat rest of gravy to serve with the pie.

Variation 1. Add 2 cups sliced or cubed potato or potato balls. Variation 2. Add other vegetables as liked—small onions, green peas and mushroom caps, young carrots—sliced or small lima beans.

Now, a crispy green salad and a light dessert quite complete the meal and make a most pleasing combination. Perhaps you will like the following dessert recipe.

Tapoca—Lakewood Style Use regular recipe for tapoca cream. When cool, pile in glasses. Beat eggs white with 1 tablespoon powdered sugar. Fold in sifted pulp of two small bananas. Pile on custard and grate bitter chocolate over it.

Jelly Roll (Just like grandmother used to bake!) Three eggs, 3-4 cup sugar, 3 tablespoons milk, 1-4 teaspoon salt, 1 1/2 teaspoons baking powder, 1 tablespoon butter (melted), 1 cup flour, flavoring.

Beat eggs until frothy and lemon colored. Add sugar and beat. Then add milk. Mix dry ingredients, add to liquid mixture. Then melted butter and flavoring. Bake in moderate (350 degree) oven ten to fifteen minutes. Should be baked in shallow pan so that result will be a thin cake.

To roll: As soon as cake is turned out, while still warm, spread with a thin layer beaten jelly. Then roll and sprinkle with powdered sugar. (By turning out on cheese cloth (damp) it is much easier to roll.

Fruit Squares (For that hungry feeling.) Two-thirds cup shortening, 1 cup sugar, 1/2 cup brown sugar, 3 eggs, 4 cups flour, 5 teaspoons baking powder, 1 teaspoon cinnamon, 1/2 teaspoon cloves, 5 table-

spoons milk, 1/2 teaspoon nutmeg, 1/2 teaspoon mace, 1 cup raisins and 1 cup nuts, chopped fine. Cream butter and sugar. Add eggs one at a time. Sift dry ingredients together. Mix well. Spread on pan 1/4 inch thick and bake 30 minutes, 350 degrees. Cut in squares after baked while still hot.

Orange Sugar Cookies 2-3 cup shortening 2 eggs well beaten 1/2 teaspoon salt 2 teaspoons baking powder 2 teaspoons orange juice 1 1/2 cups sugar Grated rind of one orange 3 cups flour

Cream together sugar and shortening, add well-beaten eggs. Sift together dry ingredients, add with orange rind and juice to first mixture. Mix to a smooth dough, chill. Roll out thin on a slightly floured board and cut into various shapes. Sprinkle with sugar and bake in moderate oven (350 degrees) for 10 to 12 minutes. These are dainty for teas, card parties and the like, as well as a dessert accompaniment.

"To sing the same tune, as the saying is, everything cloying and offensive, but men are generally pleased with variety."

Guiding Your Child

Moral Teachers By MRS. AGNES LYNE

From the point of view of happiness in later life a child's best moral teachers are neither his parents nor his teachers, but his playmates.

A child docile and obedient, always clean, always polite, in short, an angel in the house, may yet find himself an outcast on the play ground.

The morality he has been taught at home helps him to get along smoothly with adults but it has made him a total loss to his equals.

He may be a tattler tale and still be in good standing with the powers that be, but among his classmates he is ostracized.

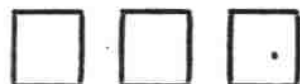
For the sake of his own ultimate happiness it is important that he be permitted to learn the morality of his own group. Loyalty to his friends, fair play and good sportsmanship are actually much more important than truth telling, nice speech and consideration in relation to his elders.

The morality which a child acquires from his playmates corresponds to his inner needs and the stages of his growth. That which he acquires from adults is only too likely to be super-imposed, a form applied from without which makes not for self control and self realization but for outward conformity and the convenience of those who are responsible for him.

As long as your child is well liked by children of his own age you can be pretty sure that he will turn out right. It matters little that he comes home with a loud voice, bad grammar and occasional obscenity. It is not important that he lies smoothly rather than tell on one of his friends.

Eventually he will outgrow the bad language and the rough ways, and as he and his playmates grow up they will leave behind them their childish standards of behavior.

3 Squares



Are you getting the most in food value from the foods you purchase? In answering this question many factors are to be considered, but proper cooking is one of the most important.

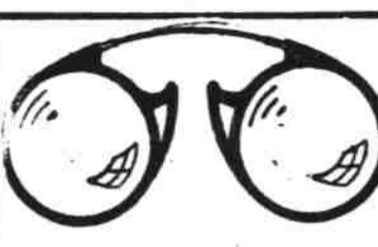
Recently I have been very much surprised at some of the directions for cooking foods that I have read in supposedly reliable magazines. Any high school girl would know better than to do some of the things that these recipes direct, but I am wondering if their mothers, who have not had the benefit of training in domestic science know better.

"Boil the eggs for 30 minutes" was one example. An egg boiled 30 minutes would make a good golf ball or hand grenade but certainly is not fit to be received in a human stomach. Not only is it unpalatable but indigestible as well.

Hard cooked eggs have a definite place in the diet but not hard boiled eggs. To hard cook an egg cover it first with very warm but not boiling water. Let stand 5 minutes, pour off the water and cover with boiling water. Either place on the simmerer or remove from the stove entirely but do not allow it to boil. It will take from 20 to 30 minutes for the egg to be hard cooked.

Another instruction was for cooking spinach. "Cover with water" said the recipe. Just cover the spinach with water if you wish to throw the food value down the drain pipe. If not cook only in the water that remains on the leaves after they are washed.

New peas are three pounds for 29 cents and new potatoes at the same price offer an attractive suggestion for the family dinner. The peas are of excellent quality and a pound will make large servings for two people.



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Strawberries are improving in quality but the price is still too high for the family with a modest food budget. The prospects are that there will be very heavy crop of local berries this year and they will be ready in a short time. Of course, the price will be much more reasonable than those from California.

New carrots, turnips, beets and radishes are offered in the market at low prices. Quality is exceptionally good.

TYPISTS WIN AWARDS

GERVAIS, May 8—Several typing awards have been won by students in the high school in the tryouts for April. Ruth Palmer merited a silver medal from Remington, typing 41 words a minute; Pearl Vogt typing 31 words and Beatrice Brown 25 words a minute earned certificates. Both the latter are first year students. Opal Riggs, making 44 net, Joe Schlechter 45 and Crescentina Berning 42 words a minute, each won bronze medals from the Underwood company.

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