

Miss Helen Roseman Is Honored Guest

Grand Island — Mrs. E. D. Roseman of Salem and Mrs. Charles A. Ferguson of this community entertained Friday evening in the home of Mrs. Roseman with a bridal shower in compliment to their sister, Miss Helen Roseman.

A group of girls with whom she had attended high school in Dayton and other associates of that place, made up the guest list.

A clever book was presented the bride-elect which had been made by the contribution of a page from each guest on which was written a personal message. Since some of the girls had not seen each other for nearly seven years most of the evening was spent in visiting.

Miss Roseman was the recipient of many beautiful and useful gifts.

Those present to enjoy the happy gathering were Miss Lena Stillwell, Mrs. Eva Baxter, Mrs. Rex Peffer and Mrs. Earl Coburn all of Dayton, Mrs. Dale Fowler of Grand Island, Miss Florence Waldo and Mrs. M. A. Marcy of Salem, Mrs. Vanessa Newman of Mill City, Mrs. Harold Baybrook of Hawaii, who is now visiting her parents, Mr. and Mrs. R. V. Wal-

Menu for the Week

MONDAY
Meat Balls Celery Sauce
Buttered Potatoes Spinach
Bread Pear Salad
Sliced Bananas Peanut Cookies
Coffee or Tea
Meat Balls
1 pound lean pork
1/2 cup dried bread
1/2 cup milk
1 teaspoon salt

1/4 teaspoon nutmeg
1-8 teaspoon salt
2 tablespoons finely chopped onions
1/2 cup flour
1/2 cup milk
3 tablespoons fat
Mix meats, which have been chopped. Add bread and milk. Add seasonings and egg. Shape into balls. Roll in flour. Heat fat in frying pan. Add and brown balls. Cover and cook slowly for 10 minutes. Add 1/2 inch of water and cook for 10 minutes.
Celery Sauce
1/4 cup diced celery
2 tablespoons finely chopped onions
1/2 cup water
2 tablespoons butter
2 tablespoons flour
1 cup milk
1/2 teaspoon paprika
Mix celery, onions, salt and water. Cover and cook slowly for 20 minutes. Melt butter and add flour. Blend well and add milk and celery mixture and stir until the sauce thickens. Stir constantly. Add paprika and pour over and around meat balls which have been placed on serving platter. Garnish with parsley and herbs.

Pool. Sprinkle with salt and lay slices on top each other. Weigh it down with dish. Let stand one hour. Remove slices and rinse well. Dip in yolks which have been mixed with cold water. Dip in crumbs. Heat fat in frying pan, add and brown egg plant. Sprinkle with cheese and let cook three minutes. Serve on platter. Garnish with parsley.
Cherry Pudding
2 cups flour
2 cups sugar
2 cups baking powder
2 tablespoons sugar
2 tablespoons butter
2-3 cup milk
Mix flour, baking powder, salt and sugar. Cut in butter with knife. Mixing with milk, add milk. When soft dough forms, pat it to thickness of one inch. Place in shallow, greased baking pan. Spread with cherry mixture.
Cherry Mixture
2 cups seeded red cherries
1/4 cup sugar
1/2 teaspoon cinnamon
1/2 teaspoon lemon juice
Mix ingredients. Spread on top soft dough. Bake 20 minutes in moderate oven. Cut in bars and serve warm.
Lemon, cherry or vanilla sauce or plain, thickened cream can be served with this pudding.
Other fresh or canned fruits can be used in place of the cherries.

do of Dayton; the honored guest, Miss Helen Roseman of Salem, her sister-in-law, Mrs. E. D. Roseman, and her sister, Mrs. Charles A. Ferguson of Grand Island, and Mrs. F. M. Roseman, mother of Miss Roseman.
At a late hour the hostesses served dainty refreshments assisted by Miss Marjorie and Miss Frances Roseman.
Miss Roseman is leaving for Long Beach, California, Thursday night where she will meet Harry Serex of that city. The wedding will be an event of late June.
Mrs. Adele Blakeley, house guest of Mrs. J. M. Devers for some time has returned to her home in Indianapolis, Indiana.

Pear Salad
6 cups of crisp lettuce
1/2 cup sliced pears
1/2 cup sliced pineapple
1/2 cup broken nuts
1-8 teaspoon salt
1/2 cup salad dressing
Chill all ingredients. Mix pineapple, nuts, salt and dressing. Spread over pears.
Peanut Cookies
2-3 cup fat
1 1/2 cups sugar
1/2 cup peanut butter
4 tablespoons cream
1-8 teaspoon salt
1 teaspoon vanilla
2 eggs
2 1/2 cups flour
1-8 teaspoon salt
1 teaspoon baking powder
Cream fat and sugar. Cream peanut butter and cream. Combine with sugar mixture. Add vanilla, salt and eggs. Beat three minutes. Add rest of the ingredients. Chill dough. Break off bits and flatten down three inches apart on greased baking sheets. Bake 10 minutes.

WEDNESDAY
Frozen Fruit Salad, Canned Walnuts
Rice and Chicken Stuffed Green Peppers
Buttered Asparagus Tops
Canned Pineapple
Hot Rolls Currant Jelly
Strawberry Parfait Coffee
Frozen Fruit Salad, Serving 8
1 tablespoon granulated gelatin
2 cups cold water
1 cup stiff mayonnaise
1 cup seeded white cherries
1 cup diced canned pears
1 cup diced canned peaches
1 cup diced canned pineapple
1/2 cup red cherries
1 cup whipped cream
Soak gelatin and cold water five minutes. Dissolve over pan of hot water. Cool and add all rest of ingredients. Pour into tray and freeze four hours. Unmold, cut in squares and serve on lettuce. Top with more mayonnaise.
Rice and Chicken Stuffed Green Peppers
8 large green peppers
8 tablespoons butter or chicken fat
2 tablespoons salt
1/2 teaspoon paprika
1/2 cup milk
1 cup cooked rice
1 1/2 cups diced, cooked chicken
2 tablespoons chopped, cooked celery
1 tablespoon finely chopped onion
Wash peppers, cut off tops and remove pulp and seeds. Rinse well. Melt butter and add milk and cook until creamy sauce forms. Stir constantly. Add rice, chicken and seasonings. Carefully fill pepper cases. Set upright in small pan. Add 1/2 inch of water. Bake 30 minutes in moderate oven. Carefully place on serving plates. Garnish with parsley and surround with asparagus.
Cheese Sauce for Boiled Vegetables
4 tablespoons butter
4 tablespoons flour
1/2 cup milk
1/2 teaspoon salt
1/2 teaspoon paprika
1/2 cup cheese, cut fine
1 egg yolk
Melt butter and add flour. Blend and add milk, salt and paprika. Cook until creamy sauce

TUESDAY
The Dinner Menu
Broiled Veal Chops
Buttered Flow Potatoes
Egg Plant Lenox
Bread Fresh Jam
Stuffed Tomato Balls
Cherry Pudding Coffee
Broiled Veal Chops
6 chops, cut 3-3 inch thick
1/2 teaspoon salt
1/2 teaspoon paprika
2 tablespoons finely chopped parsley
3 tablespoons lemon juice
Wipe off chops with damp cloth. Fit into trying pan and broil 10 minutes. Turn and broil other sides, 10 minutes. Broast several times during cooking. Sprinkle with rest of ingredients. Broil two minutes. Serve at once.
Egg Plant Lenox
1 egg plant
3 teaspoons salt
2 egg yolks
2 tablespoons cold water
1 cup crumbs
4 tablespoons fat
4 tablespoons chopped cheese
Wash egg plant. Cut in slices 2-3 inch thick. Cut crossways,

forms. Stir constantly. Add rest of ingredients. Cook one minute. Serve at once.
THURSDAY
Breakfast
Grapefruit
Eggs Coffee
Buttered Toast
Luncheon
Tomato Sandwiches Tea
Ginger Creams, Frosted Apricots
Dinner
Ham Timbale Creamed Potatoes
Buttered Asparagus
Bread
Head of Lettuce and French Dressing
Maple Cream Pie Coffee
Ginger Creams, Frosted
1 cup fat
1 cup light brown sugar
1 egg
1/2 cup molasses
1/2 cup ginger
1/2 cup cinnamon
1/2 cup cloves
1/2 cup nutmeg
3/4 cup flour
1/2 cup soda
1/2 cup baking powder
Cream fat and sugar. Add rest of ingredients and beat three minutes. Half fill greased muffin pans. Bake 15 minutes in moderate oven. Cool and frost.
Frosting
3 tablespoons butter
3 tablespoons hot cream
1/2 cup confectioner's sugar
Mix ingredients and beat two minutes. Let stand several minutes. Beat well and lightly frost cakes.
Maple Cream Filling
1 tablespoon granulated gelatin
1/2 cup cold water
4 tablespoons sugar
4 tablespoons flour
2-3 cup maple syrup
2 eggs
2 eggs beaten
1/2 cup milk
1/2 teaspoon vanilla
1/2 cup broken nut meats
Soak gelatin in cold water five minutes. Dissolve over pan of hot water. Cool. Blend sugar and flour. Add syrup, salt, eggs and milk. Cook in double boiler until a little thick and creamy. Stir constantly. Add gelatin mixture and vanilla. Pour into baked pie shell. Sprinkle with nuts. Cool and chill.
Keep plenty of sandwich spreads, relishes and boxed crackers and cookies on the emergency shelf so that picnics can be quickly arranged.
To prevent wasting chocolate when it is melted, butter the pan

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25c Mercurochrome 16c
10c Gauze Bandages 7c
4 oz. Cotton 18c
4 Oz. Boric Acid 6c
15c 1 inch Adhesive 8c
1 teaspoon paprika
1/2 cup cream
4 tablespoons fat
Wipe off steak with damp cloth. Sprinkle with salt and paprika. Roll in cream. Spread with fat. Place in baking pan and add 1/2 inch of water. Cover and bake 60 minutes in moderate oven.
Tartar Sauce
1/2 cup stiff mayonnaise
2 tablespoons chopped sweet pickles
2 tablespoons finely chopped parsley
2 tablespoons finely chopped ripe olives
Pineapple Gelatin Salad
1 package lemon flavored gelatin mixture
2 cups boiling water
2 tablespoons lemon juice
1 cup diced pineapple
1 cup diced strawberries
1-3 teaspoon salt
Four water over gelatin mixture and stir until dissolved. Cool and add rest of ingredients. Pour (Continued on page 8)

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