

Cookbook Is Help if to Serve Crowd

There's something especially swish about cooking right before the eyes of your guests, to say nothing of the advantages of serving food really hot, with none of the appetizing aromas lost. That, plus the fact that hot one-dish main courses are perennially popular for entertaining, especially during the winter months, partly accounts for the appeal of The Chafing Dish Cook Book, by John and Marie Roberson, recently published by Prentice-Hall, Inc., New York. The recipes sound intriguing, too.

One of the most useful chapters is "Serving a Crowd," because chafing-dish cookery is most fun when guests are present — when the hostess can be with her guests while the meal is in the making. Here is a recipe from this useful chapter for oysters, popular with everyone. This recipe not only illustrates the usefulness of this particular chapter, but indicates the pattern of the book, with directions for each recipe divided between "Behind the Scenes" and "Before the Guests."

OYSTERS A LA CREME

- 1/2 cup butter
- 1 tablespoon salt
- 2 bay leaves, finely crushed
- 2 tablespoons cracker crumbs
- 1 quart light cream
- dash of nutmeg or mace
- 3 dozen oysters
- 1 teaspoon quick-cooking tapioca
- 2 egg yolks
- toast

Behind the Scenes — Drain oysters. Run fingers through to remove any bits of shell. Separate eggs (reserve egg white for some future dish). Crush bay leaves very fine.

Before the Guests — Melt butter in blazer pan of chafing dish. Stir in tapioca. Add cream gradually, then salt, nutmeg, bay leaves, cracker crumbs. Cook for 10 minutes. Do not boil. Add beaten egg yolks and cook for 5 minutes. Add oysters and cook until edges curl. Serve on hot buttered toast with a grind of fresh pepper over top. Serves 8.

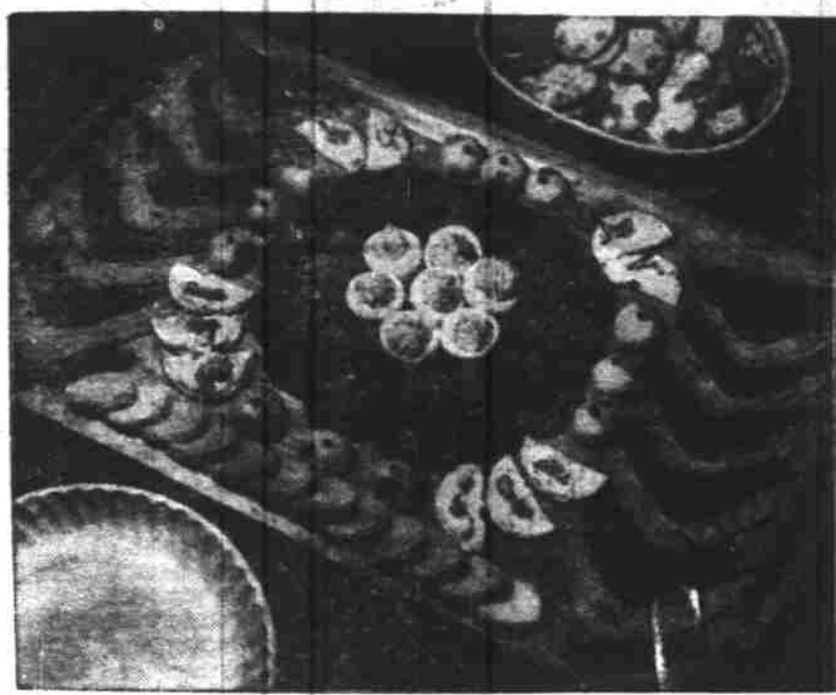
Dessert Finds Peaches, Crumbs

Canned peaches (or fresh, when in season) are an ingredient for this dessert.

BAKED PEACH PUDDING

- (Serves 6 to 8)
 - 2 cups milk, scalded
 - 2 cups whole wheat bread crumbs
 - 1/2 cup sugar
 - 2 eggs, beaten
 - 1/4 teaspoon nutmeg
 - 1/4 teaspoon salt
 - 2 cups peaches, sliced
 - 2 tablespoons butter
- Pour hot milk over bread crumbs, cool. Add sugar, eggs, nutmeg, and salt; mix. Fold in peaches. Pour into buttered baking dish. Dot with butter. Bake until peaches are tender.

Placed Just So



Arrangement is important at the buffet table. Here are cold meats and spiced fruits and vegetables, arranged on a large tray for attractive appearance. Sliced ham or roasts might be used. Beauty of arrangement lies in variety of shapes and textures as well as placement. Be sure all shapes are not the same and that colors contrast.

Strength Against the Heat for Iron Cover

When the cover or pad on the ironing board goes to pieces from scorch or heat damage and new fabric must be put on, it's a nuisance to the housewife and a waste and expense over the years. To the commercial laundry the weekly replacement of covers and pads for "hot head" presses is an important item of expense, both in material and labor. This industry has long needed fabric which resists that damaging trio — heat, moisture and oxygen — plus the strain of pressing.

A promising answer is "partially acetylated" cotton fabric, developed at the southern regional research laboratory of the U. S. department of agriculture. This chemical treatment was developed in a search for ways to make cotton mildewproof. Tests show that it gives cotton fabric resistance to heat as well as mildew, yet does not change the appearance or "feel" of the fabric. As defense demands for cotton increase, this treatment may prove an important economy and enable cotton to compete successfully with the newer synthetic fabrics for laundry press covers.

Tests in laundries show that acetylated cotton lasts three to four times, sometimes five or six times, as long as the usual canvas covers in this severe service. Acetylation gives so much heat resistance that fabric of much lighter weight and lower cost may be used satisfactorily. The chemists also found that washing out starch and stains with a non-alkaline detergent makes press covers last longer.

Napped flannel, often used for padding under the cover, also proved more durable when acetylated.

Similar fabric saving in household ironing tests are reported. Acetylated sheeting under a household iron as hot as 375° F. scorched less than untreated cloth and

held 80 percent of its strength when scorched to a point where plain cotton would be useless. Acetylation is an industrial process, not a treatment that could be given cotton at home. As yet acetylated cotton fabric is not on the market.

Breakfast Cereal Flavors Pudding

Breakfast bran joins up with honey to make a good family dessert.

HONEY BRAN PUDDING

- (Serves 6)
- 1/2 cup butter
- 1/2 cup honey
- 1 egg, well beaten
- 1/2 cup milk
- 1/2 package bran
- 1 cup flour
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1 cup raisins

Blend butter and honey. Add egg, milk, and bran. Sift dry ingredients together three times, mix with raisins, add to first mixture, mixing just enough to moisten. Fill buttered mold 3/4 full. Cover tightly, steam for 2 hours. Serve with hard sauce.

Potatoes in Doughnuts Give Flavor

Doughnuts that start with potatoes, as do many recipes for homemade bread, make good eating. Here is a recipe for them:

POTATO DOUGHNUTS

- 2 cups mashed potatoes (2 medium-sized or 1 1/2 lbs.)
 - 2 tablespoons each butter and milk
 - 4 eggs
 - 2 cups sugar
 - 4 1/2 cups sifted all-purpose flour
 - 4 teaspoons baking powder
 - 3 teaspoons salt
 - 1 teaspoon nutmeg
 - 1/2 teaspoon mace
- Shortening for frying

Mash hot, unsalted potatoes with butter and milk. Cool to lukewarm in large mixing bowl. Beat in each egg thoroughly, then sugar. Stir in sifted dry ingredients until smooth. Turn out dough (it's soft — not stiff) onto well-floured board; pat to 3/4-in. thickness with finger tips. Cut with floured 2 1/2-in. doughnut cutter. Fry doughnuts and holes in shallow fat at 375 degrees F. Turn them over as they rise to

the surface, then again as they brown until the whole doughnut is a medium golden brown. Drain on absorbent paper. Shake gently in paper bag containing about 1 1/2 cups sugar. Makes 2 1/2 dozen each of doughnuts and holes.

Here are cooking hints: Melted fat should be of a 1-1/2-in. depth in a heavy deep pan. Temperature 375 degrees F. means 1-in. bread cube, dropped in hot fat, will brown in 1 min. Fry only 3 to 4 doughnuts at a time; check temperature often. Be sure it's at the right degree. Too-hot fat gives uncooked doughnuts; fat that's too cool gives fat-soaked doughnuts.

Shoo-Fly Pie Is Old Time Favorite

Shoo-fly pie was originated by the good cooks in the Pennsylvania Dutch section of our country and is very popular there. However, it is not as well known in other regions.

This pie is nicely spiced. The crust is well baked. The custard-like layer underneath the sugar-butter crumbs gives enough moisture so that it is not too dry.

Here is a recipe for an extra-

special shoo-fly pie, from the molasses people.

SHOO-FLY PIE

- 1 1/4 cups sifted enriched flour
 - 1/2 cup sugar
 - 1/4 teaspoon salt
 - 1/2 teaspoon nutmeg
 - 1 teaspoon cinnamon
 - 1/2 cup butter or margarine
 - 1 cup molasses
 - 1 cup cold water
 - 1/2 teaspoon soda
 - 9-inch unbaked pie crust
- Heat oven to 450° F. (hot). Sift together first five ingredients.

Cut butter or margarine into flour mixture to resemble coarse crumbs. Mix molasses, water, and soda; pour into 9-inch pie pan lined with unbaked pastry. Sprinkle crumbs over liquid. Bake 15 minutes in hot oven (450° F.); reduce heat to moderate (350° F.) and bake 40 minutes. It is best served warm. Yield: 6 servings.

Large sun-dried bricks called adobes are still the principal building material in New Mexico.

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