

Mr. O'Toole Has His Day On Saturday

Whether your name is O'Toole, O'Shea, Gilhooly or just John Doe—March 17 is a day to be celebrated. The custom of honoring St. Patrick is really an old one that for years was strictly Irish. But through the years it has become a colorful, festive, happy occasion that appeals to every one.

St. Patrick's Day might call for an Irish stew, rich with good gravy. Topped with green-speckled parsley dumplings and an extra garnish of more crisp sprigs of parsley, his makes a green-clad dish to please every true Irishman and his neighbor.

To make dumplings, use this recipe. It makes the good old-fashioned kind of buttermilk or sour milk dumplings your mother used to make, but has the modern convenience of substituting vinegar and sweet milk for the sour or buttermilk she used.

IRISH LAMB STEW
2 lbs. lamb shank or shoulder
1 quart water
1 1/2 teaspoons salt
4 medium onions, quartered
3 large carrots, diced
1 cup diced yellow turnip
Pepper to taste

Emerald Isle Dumplings
Cut meat into 1/4-inch cubes; put water and salt in heavy kettle and bring to boil. Add meat. Cover and simmer 1 1/2 hours. Add onions and cook 15 minutes; add remaining vegetables. Cook until vegetables and meat are almost tender (about 30 minutes). Make up Emerald Isle dumplings:
1/2 cup sifted enriched flour
1 teaspoon baking soda
1/2 teaspoon salt
1 tablespoon shortening
3/4 cup vinegar
3/4 cup milk

Sift together flour, baking soda and salt into a large mixing bowl. Cut in shortening with pastry blender or two knives. Mix together vinegar and milk. Add to dry mixture all at once with minced parsley. Stir lightly with a fork until flour is moistened. Drop by tablespoons on top of stew, making sure dumplings rest on piece of meat or vegetable. Cover and steam 20 minutes more. Pour off all liquid from stew and thicken with a paste of 2 tablespoons flour mixed with enough water to moisten. Place meat, vegetables and dumplings on deep platter or serving dish and cover with gravy.

Cake Takes on Applesauce Taste

Applesauce cake has long been a favorite which gives the effect of richness yet is relatively inexpensive. The applesauce gives wonderful flavor.

APPLE SAUCE CAKE
1 1/2 cups sifted cake flour
1/2 teaspoon soda
1/4 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon cloves
1/2 cup butter or other shortening
1 cup sugar
1 egg, well beaten
1 cup finely cut raisins, floured
1 cup chopped currants or nut meats, floured
1 cup strained hot thick applesauce

Sift flour once, measure, add soda, salt, cinnamon, and cloves, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg, raisins, and currants, and beat well. Add flour, alternately with apple sauce, a small amount at a time, beating after each addition until smooth. Bake in greased loaf pan, 8x4x3 inches, in moderate oven (350 degrees) 1 hour, or until done. Serve plain or with caramel icing.

Salmon Sauce on Cheese Fondue

The home demonstration agents offer a fine sounding recipe for spring luncheons.

CHEESE FONDUE WITH SALMON SAUCE
2 cups scalded milk
2 cups soft crumbs
1/2 pound grated American cheese
2 tablespoons butter
1 teaspoon salt
6 eggs, beaten separately
Pour the hot milk over crumbs, lumps of salmon,

For Evening Eating



Hot appetizers are a fine idea for late evening snacks. These morsels of tomato, sardine and cheese are pizza pies. Serve them before dinner and listen for lots of enthusiastic comments. For six appetizers, split 3 round biscuits or rolls, lightly butter them and place under the broiler until they're light brown. Finely chop 2 whole fresh or 1 cup drained canned tomatoes, 1/4 of a medium-size green pepper, and 1/4 of a medium onion. Mix and spread on toasted biscuits. Top each with a slice of cheddar cheese and 4 or 5 sardines. Place appetizers under broiler long enough to melt cheese. Garnish each with a mushroom button, if you like. Serve piping hot, whole on plates with forks, or if you prefer, cut into pie shaped pieces to be eaten out of hand. For that extra flavor, let each person squeeze fresh lemon juice over the sardines just before eating. Make any night a special occasion by serving these on a tray with tomato juice before dinner.

Ham Morsels Beginning for Rich Timbales

Flavorful morsels left over from a ham go into the making of these timbales. And for a hearty combination, spoon curried peas over the timbales. The latter is an easy and quick to fix dish for canned peas and evaporated milk are used. The double rich milk makes the sauce creamy and smooth and makes possible the use of all the flavor-laden and nutritious vegetable liquid.

HAM TIMBALES
1 cup ground baked or cooked ham
2 tablespoons butter
1/2 cup fine dry bread crumbs
1/4 cup evaporated milk
1/4 cup water
1 tablespoon minced parsley
2 eggs, slightly beaten
1/2 teaspoon salt
Few grains pepper

Use medium blade of food chopper in grinding ham. Melt butter. Add crumbs, then remaining ingredients, and mix thoroughly. Spoon mixture into 4 well greased custard cups. Place in baking pan and surround cups with hot water. Bake in moderate oven (375 degrees) until firm, 25 to 30 minutes. Unmold on serving plates, spoon curried peas over timbales, and serve at once. Makes 4 servings.

CURRIED PEAS
1 No. 2 can peas
1 1/2 tablespoons butter
2 tablespoons flour
1/2 teaspoon salt
Few grains pepper
1/2 to 1 teaspoon curry powder
1 cup liquid drained from peas
1 cup evaporated milk

Drain liquid from peas and save for use in sauce. If liquid is less than 1 cup, add water to make that amount. Melt butter; blend in flour and seasonings. When

cheese, butter and salt. Blend well. Cool. Add the egg yolks that have been beaten until they are thick and lemon colored. Fold in the stiffly beaten egg whites. Pour into an oblong, well buttered, baking pan. Bake in a preheated oven for 25 minutes at 350 degrees. Cut in 3 inch squares.
Serve cream sauce containing

Proteins in Desserts for Whole Family

The main course of the meal is the usual place for the high-protein dish, but when eggs are plentiful and inexpensive a protein dish can come last—for example, a generous egg dessert like custard or pound cake. Some of the most delicious desserts are lavish in eggs—and spring is the time many families can afford to indulge in them, the U. S. department of agriculture says.

Baked custard, a favorite with all ages of the family, can be touched up so that each serving is different, according to cookery specialists. An easy way to do it is to line up six custard cups and put a few raisins in one, nutmeg in another, cooked dried apricots in a third, honey in a fourth, chocolate chips in a fifth, then fill all six cups with the custard mixture and bake. When done, this assortment is turned upside down in individual dessert dishes so that the trimmings are on top. The one plain custard may be touched up with frozen strawberry sauce at serving time. The specialists say that greasing the custard cups helps make apricots or nutmeg stay in place.

The baked custard recipe used for this assortment calls for: 1/4 cup sugar; 1/4 teaspoon salt; 3 eggs, beaten; 2 cups milk; 1 teaspoon vanilla. To make, combine sugar, salt and eggs. Add milk slowly, then vanilla. Pour into custard cups and set in a pan of hot water. Bake in a slow oven (325 degrees) until custard is set—30 to 40 minutes.

When egg prices are down, here's a 5-egg loaf cake worth



Slow braising accounts for the rich color and tenderness of this pot roast. The process of braising is cooking with a bare amount of water, rather than covering the meat with it. The result is more tender meat and better appearance.

considering: Ingredients — 1 cup fat; 1 cup sugar; 1 teaspoon grated lemon rind; 2 tablespoons lemon juice; 5 medium-sized eggs (1 cup); 2 cups cake flour; 1 teaspoon salt. Method: Cream fat and sugar together for 10 minutes. Beat in lemon rind and juice. Add eggs one at a time, beating 1 1/2 minutes after each addition. Add the flour sifted with salt all at once. Beat one minute. Turn batter into greased and floured loaf pan (9 by 5 inches). Bake in a slow oven (300 degrees) 75 to 90 minutes.

Chocolate frosting: Mix 2 cups confectioner's sugar; 4 tablespoons table fat and enough cream to

FISH AND NUTS
Crusty brown broiled fish fillets become an exotic company dish when you top them with slivered roasted almonds and avocado balls in a melted butter and lemon juice sauce. Add the topping just before serving.

BREAD STUFFINGS
A lemon, or other tart stuffing, brings out the full flavor of fish fillets, and increases the servings per pound. Baked fish with bread stuffing will please the family and ease the budget.

spread well. Add 2 ounces, of melted chocolate.

Thrift With Wool Wise In Economy

If shopping for coat or suit fabric this spring, avoid wasting valuable wool and money by trying out the paper pattern first, advises clothing specialists in the U. S. department of agriculture.

Pattern companies, explain the specialists, usually do not fit the pieces tight to space, but allow some margin for the person who might need extra fullness at some point, or for the inexperienced dressmaker who might not be able to manage a closely-figured cut.

Two ways to try out an unfamiliar pattern are suggested: Measure the pattern to the person who will wear the garment, altering the pattern where necessary. Then lay out the altered pattern to check the amount of fabric needed.

The living room rug makes a handy background for the paper pieces. It provides a square corner and straight edge and can be marked with pins to show the extent of a 54-inch fabric, or other widths that you may wish to buy. Allowing for adequate seams and keeping the pattern in right relation to the straight of the goods or fold of the goods, fit the pieces compactly, and note the amount of pre-shrunk fabric needed in goods of that width.

model need only be put together for a first fitting, using long machine stitches, no hem, no finishing of lapels, and only marks to show where buttons and pockets will go.

The muslin garment serves two purposes. It helps in altering the paper pattern to the wearer's requirements, thus saving some adjustments in fitting, and it helps the wearer to judge ahead of time the becomingness of the chosen style.

The original Edison phonograph was described as a "speaking machine."

HEINZ VALUE PARADE
Featuring A Complete Line Of — Strained and Junior Foods
TOMATO SOUP
3 for 29c
Twelfth Street Market, Inc.
1396 S. 12th St.

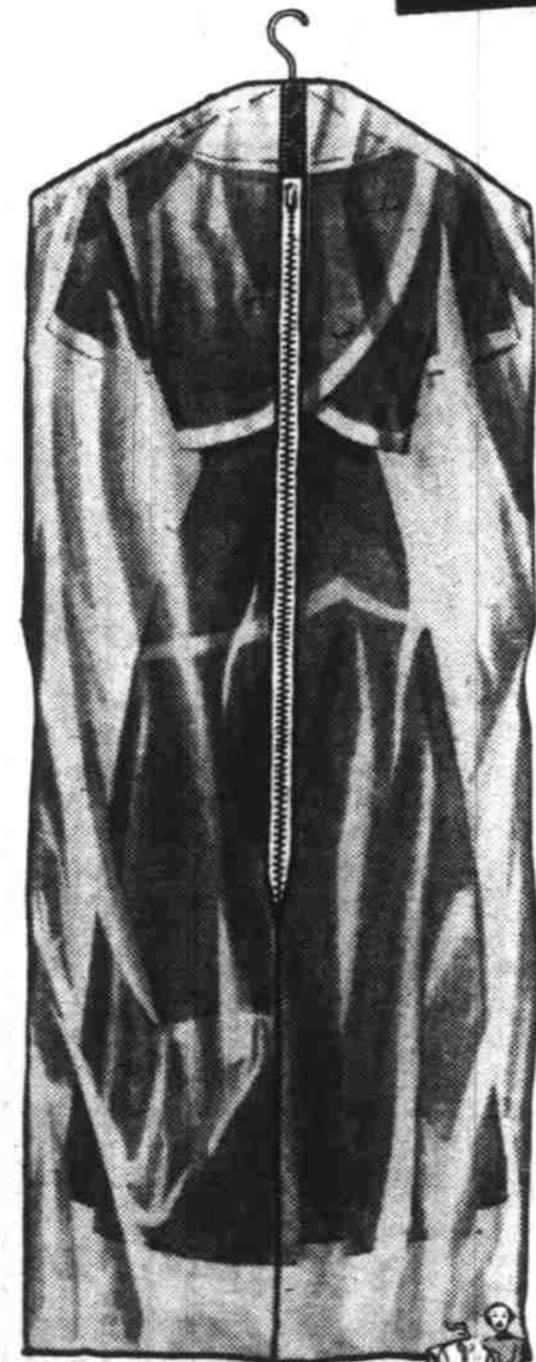
"Good-Housekeeper" Values!

Your dealer and Colgate-Palmolive-Peet offer you these amazing work and money savers!

Plastic ZIPPER BAGS

\$1.39 VALUES ONLY
60¢ EACH

when you buy any of the following:
FAB, VEL, SUPER SUDS, AJAX,
CASHMERE BOUQUET or PALMOLIVE SOAP
(see coupon below for details)



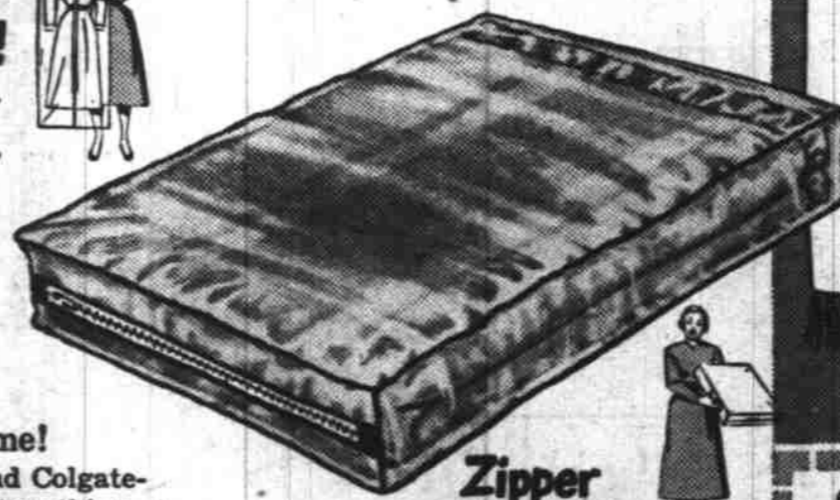
Zipper Dress Bag!

Polyethylene. Protects winter clothes from soot, dirt, dust and moths: 22" x 54" with 28" zipper! Retail for \$1.39, yours for only 60¢ (plus required box top, label or wrappers.)



Zipper Suit Bag!

Protects from dust, fading, dirt, moths. 24" x 35". 28" zipper. Retail for \$1.39, yours for 60¢ (plus box top, label or wrappers.)



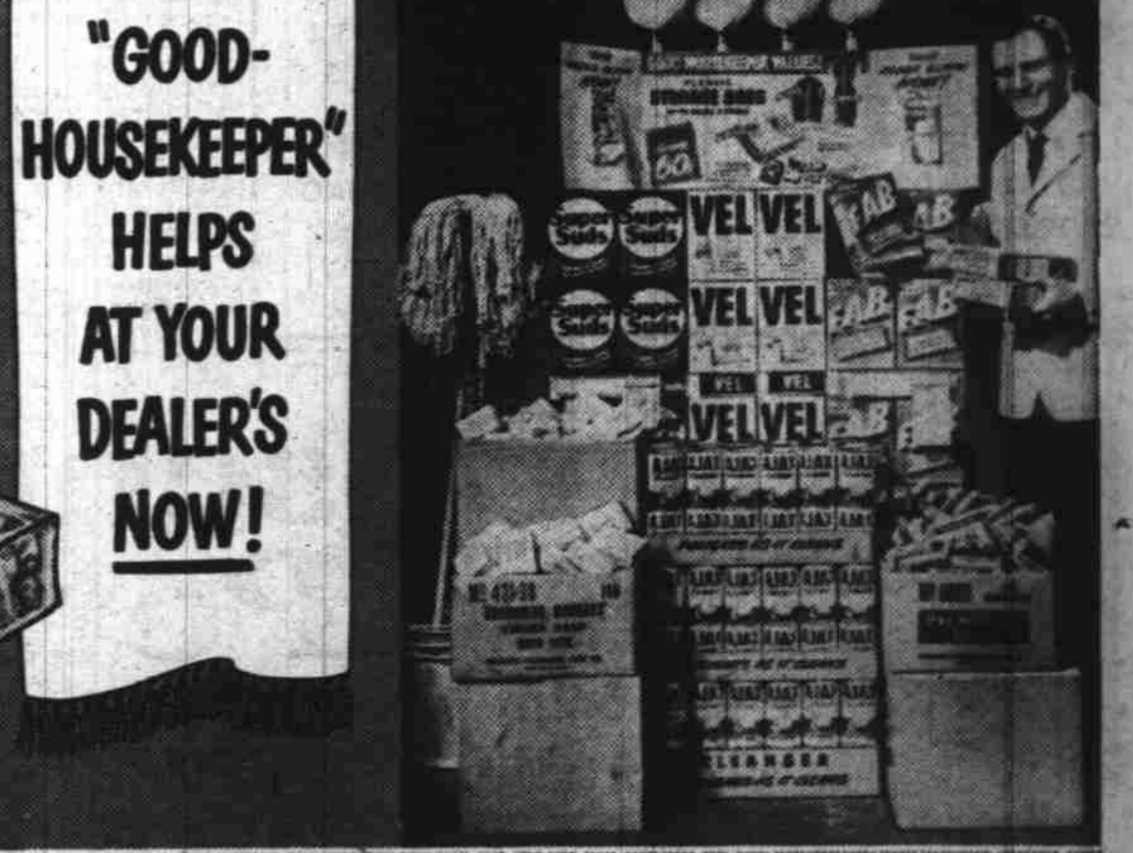
Zipper Blanket Bag!

Clear-colored Vinyl. Holds one heavy or two light blankets. Protects blankets from soot, dirt, moths: 19" x 22" x 3 1/2". 18" zipper. Retail for \$1.39. Yours for 60¢ (plus required box top, label or wrappers.)

SAVE MONEY! Save time!
Save work! Your dealer and Colgate-Palmolive-Peet offer you everything you need to do a good housecleaning job... in this big GOOD-HOUSEKEEPER promotion!
So jot down what you need for your spring cleaning... All your favorite Colgate-Palmolive-Peet products—FAB, VEL, SUPER SUDS, AJAX, CASHMERE BOUQUET, PALMOLIVE SOAP—are featured in your dealer's display at prices you like!

SUPPLY LIMITED! MAIL ORDER TODAY!

SINCE 1806 FAMOUS COLGATE PRODUCTS HAVE BEEN GOOD-HOUSEKEEPER FAVORITES



"GOOD-HOUSEKEEPER" HELPS AT YOUR DEALER'S NOW!

COLGATE-PALMOLIVE-PEET COMPANY "GOOD HOUSEKEEPER", P.O. Box 3, New York 46, New York
Enclosed please find 60¢ in coin, plus one box top (FAB, VEL or SUPER SUDS) ... OR part of an AJAX label ... OR 3 wrappers (CASHMERE BOUQUET or PALMOLIVE) for each Zipper Bag ordered. (Indicate below number of bags desired)

ZIPPER BLANKET BAG(S) _____ ZIPPER DRESS BAG(S) _____
ZIPPER SUIT BAG(S) _____

NOTE: I understand that I may order all three bags, or as many of each as I wish, so long as I enclose 60¢ per bag, plus required box top, label or wrappers.

NAME _____
ADDRESS _____
CITY _____ ZONE _____ STATE _____

This offer expires June 30, 1951 — Good only in the Continental U. S. A.

CROWN BLEACHED or UNBLEACHED

DATE NUT BREAD
Place in mixing bowl:
1 1/2 cups chopped dates
Add:
1 cup boiling water
Let stand until fairly cool.
Then add:
1/2 cup brown sugar
1 beaten egg
3 tablespoons melted shortening
1 teaspoon vanilla
Sift into mixture:
2 cups sifted Crown Best Patent Flour
1 teaspoon salt
1/2 teaspoon soda
1 1/2 teaspoons double-acting baking powder
Add:
1/2 cup broken nut meats

CROWN FLOUR is the flour Supreme

GOOD HOUSEKEEPER VALUES!

PLASTIC STORAGE BAGS WITH METAL ZIPPERS (each \$1.39 value) **60¢**

*plus 3 Palmolive or Cashmere Bouquet wrappers, or 1 box top from Super Suds, Vel or Fab, or any part of Ajax can. **GET FREE ORDER BLANKS**

PALMOLIVE REG. SIZE **3/29c**

PALMOLIVE BATH SIZE **2/29c**

Cashmere Bouquet BATH SIZE **2/29c**

SUPER SUDS **35c**

VEL **35c**

FAB **35c**

AJAX **2/27c**

Dickson's Market
12th St. Cut-Off at 39-E Hwy