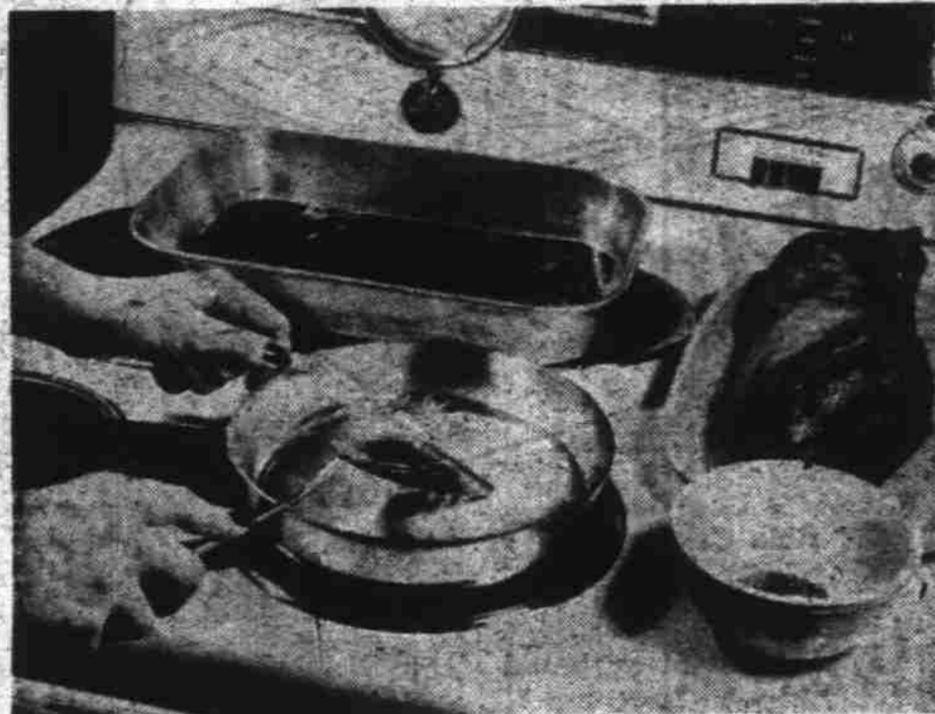


Roast Meat Gravy



Fine roast meat deserves rich brown gravy. The experienced cook uses a trained eye but the beginner should rely on measuring. When roast is done, remove meat from pan and pour drippings into a bowl. Put about 1/4 cup water into the roasting pan and heat to boil, then stir carefully to dissolve all brown bits.



Use a skillet for the gravy making. Measure out 3 tablespoons of the drippings and 3 tablespoons flour, heat together, stirring with broad spatula. When flour is brown and bubbling, reduce heat and set skillet off the heat.



Pour the brown liquid into the skillet from roasting pan, then add water or milk slowly (2 cups for 3 tablespoons flour). Stir, scrape and stir again as gravy heats. Let boil for 2 or 3 minutes to thicken and cook starch. Add 1 teaspoon salt and a little pepper. If gravy is to stand, add a little more milk and stir again just before serving.

NO RUST
Clotheslines both indoors and outdoors should be coated with wax to prevent rust and dirt from soiling the wash.

MORE EXCITING MEALS WITH LESS WORK



NEW sauce has everything! Nothing to add.



See how it livens up:
Spaghetti
Rice
Meat Loaf
Macaroni
Fish
Omelet
Frankfurters

NEW Chef Boy-Ar-Dee SPANISH SAUCE

Traditional Cherry Pie Goes Modern

When Washington chopped down that tree, little did he dream that he was practically insuring the fact that cherry desserts would be served in America on his birthday for all the years to come. Washington enjoyed good food, as anyone knows who has read about the table Martha Washington set.

A different kind of cherry dessert for Washington's birthday is a beautiful Banana Cherry Gelatine Pie. The cherry gelatine is whipped in a pink froth and chilled in a simple crumb pie crust. Then sliced fully ripe bananas are arranged on top of the pink filling and a layer of clear cherry gelatine poured over that, to make a glaze over the bananas when set. The pie is then garnished with whipped cream, sliced ripe bananas and maraschino cherries for a sumptuous dessert that the cooks of Martha Washington's day would no doubt have admired, had the ingredients with which to make it.

You'll find bananas and cherries make a wonderful flavor and color combination, and to choose bananas at their sweet and yellow best, pick those that are fully ripe with yellow peel flecked with brown. Once you've made this pie as a Washington's Day dessert, you'll want to make it one of your reliable recipes for any festive occasion.

BANANA CHERRY GELATINE PIE
1 package cherry-flavored gelatine
Crumb crust
2 to 3 ripe bananas
Whipped cream
Maraschino cherries
Prepare gelatine according to package directions. Pour 1/2 of mixture into a bowl and chill until cold and syrupy. Whip with a rotary egg beater or electric mixer until thick and fluffy like whipped cream. Fill crumb crust with mixture and chill until firm. Meanwhile, chill remaining gelatine mixture until slightly thickened. Peel and slice bananas. Arrange in

Peanut Candy Finds Place In Cooking

Ordinary fare becomes party fare, if you add a few peanuts here and there. There are many ways peanut candies can be used in cooking which add a new taste appeal to tried-and-true recipes. Here are some ideas for using peanut candy in your culinary efforts. Recipes came from peanut confectioners.

PEANUT CONFECTION COOKIES
1/2 cup sugar (granulated)
1/2 cup brown sugar
1/2 cup shortening
1 egg
1/2 tsp. salt
1/2 tsp. soda
1/2 tsp. vanilla
5 spun peanut butter candy bars (chocolate coated)
1 1/2 cups all-purpose flour
Sift flour, soda and salt together. Crush peanut candy bars by rolling with rolling pin or brown sugar. Cream together brown sugar, granulated sugar, shortening, vanilla. Add unbeaten egg and beat well. Add crushed peanut candy bars and then flour, mixing well after each is added. With hands shape into small round balls. Place 3 inches apart on greased cookie sheet. Flatten cookies by stamping with bottom of tumbler which has been dipped in granulated sugar. Bake about 7 minutes at 375 degrees. Yield: about 2 1/2 dozen cookies.

PEANUT CANDY COOKIES
1 egg
1 1/4 cups flour
1/2 tsp. salt
1/2 cup white sugar
1/2 tsp. soda
1/2 tsp. vanilla
1/2 cup shortening
2 chocolate coated peanut roll bars cut in small pieces
Cream butters and sugar until smooth. Beat in egg. Stir in other ingredients. Chill and drop by half teaspoonful on greased cookie sheet. Bake in moderately hot oven (375 degrees) for 10-12 minutes. Yield 50 to 75 cookies.

PEANUT BRITTLE DROP COOKIES
14 oz. package cookie mix
1 cup (6 oz.) coarsely crushed peanut brittle
Empty cookie mix into large mixing bowl. Coarsely crush peanut brittle between two sheets of waxed paper on wooden board. Mix crushed peanut brittle into cookie mix, then add liquid called for in directions on package. Drop cookies onto baking sheet and bake according to directions. Yield 4 dozen 2 1/4" crisp cookies.

PEANUT CANDY LAYER CAKE
1/2 cup shortening
1 cup sugar
2 eggs separated
1 1/4 cups flour sifted
2 tsp. baking powder
1/2 cup milk
1/2 tsp. vanilla
1/2 cups of one of the following:
chopped peanut brittle
chopped chocolate coated peanut roll
chopped solid peanut bars
chopped solid chocolate bars with peanuts
Work shortening until creamy, then add sugar gradually, continuing to cream. Beat egg yolks well and stir into mixture. Sift together flour and baking powder and add alternately with milk and vanilla to mixture, beating well after each addition. Then beat whites until stiff and fold into mixture. Marble chopped peanut candy through the mixture. Place in two greased and floured 9" cake pans. Bake in moderate oven of 375 degrees for 25 to 30 minutes or until cake is done. Ice with Peanut Candy Frosting.

PEANUT CANDY FROSTING
2 eggs whites unbeaten
1 1/2 cups sugar
5 tablespoons water
1 teaspoon vanilla
1/2 cup chopped peanut candy
Combine egg whites, sugar and water. Then place over rapidly boiling water, beating continuously for 7 minutes or until frosting peaks. Add vanilla. Fill and frost two 8 inch layers. Arrange peanut candy in border around edge of top of cake or sprinkle over top.

Rice Dessert Has Norse Ancestors

We credit the Scandinavians with many excellent recipes, here's one that sounds Norwegian and from the name—it must be:

NORWEGIAN RICE PUDDING
Heat 2 cups milk in top of double boiler, add 1/2 teaspoon salt and 1/2 cup raw rice. Cover and cook over water for about an hour, until rice is tender, stirring occasionally. Cool, fold in 1 cup cream, whipped, garnish with sweetened whipped cream, ripe banana slices and maraschino cherries, if desired. Makes 1 (9-inch) pie.

POWDER CAN
You can avoid spilling powder all over the dressing table by keeping the powder in one of those big fancy salt shakers. Just sprinkle the powder directly on your puff, and you can control the amount without spills.

a layer over whipped gelatine mixture. Pour slightly thickened gelatine mixture over bananas and chill until firm. Just before serving, garnish with sweetened whipped cream, ripe banana slices and maraschino cherries, if desired. Makes 1 (9-inch) pie.
CRUMB CRUST
1/2 cup melted butter or margarine
1 1/2 tablespoons sugar
1/2 teaspoon ground cinnamon
1 cup finely crushed corn flakes, graham crackers, or zwieback
Add butter or margarine, sugar and cinnamon to crumbs and mix thoroughly. Press crumb mixture firmly along sides and bottom of 9-inch pie pan.

Spicy Cherry Sauce For Ham Dinner

A spicy cherry sauce with pear garnish is a festive service for a company meal where ham's the main dish. If you have selected a whole half ham and have left-overs after the initial service, Ham and Egg Supreme is a quickie topping for toast, mashed potatoes or rice.

SPICY CHERRY HAM SLICE
1 slice fully cooked ham, 1 1/4 inches thick
Cloves
6 pear halves

1/2 teaspoon cinnamon
1/2 teaspoon allspice
2 cups canned sour cherries and juice

Score ham along fat side and stud with cloves and cherries. Place in deep pan. Combine cinnamon and allspice and remaining cherries and juice and pour over ham slice. Place pears cut side down, in pan around ham. Spoon cherry juice over the pears and ham. Bake in a moderate oven (350 degrees) for 40 to 45 minutes. Serves 5 or 6.

HAM AND EGG SUPREME
2 cups cooked ham, cut in 1/2-inch cubes
3 tablespoons fat

3 tablespoons finely chopped onion
2 tablespoons chopped green pepper

3 tablespoons flour
2 cups milk
1/2 teaspoon salt
1 teaspoon dry mustard
2 hard cooked eggs, sliced
1 4-oz. can mushrooms.
Pan-fry onion and green pepper in hot fat in a heavy saucepan. Stir in flour. Add milk and seasonings. Bring to a boil over heat, stirring constantly. Add remaining ingredients. Heat thoroughly about 10 minutes. Serve on toast or hot mashed potatoes or fluffy rice. Serves 6.

Ambassador Knows Horses

BALTIMORE (AP)—Generalissimo Rafael L. Trujillo Molina, ambassador-at-large of the Dominican Republic, has a good eye for horses. The generalissimo recently toured the Sagamore Farm of Alfred Gwynne Vanderbilt. The manager, Ralph Kercheval, asked the visitor to point out the young thoroughbred he liked best. The generalissimo unhesitatingly picked out a 2-year-old son of

Amphitheatre-Gelsha. The colt is a half brother to Native Dancer, the undefeated 2-year-old of 1932 proclaimed Horse of the Year.

Generalissimo Trujillo also liked the look of a 3-year-old filly named Hula. She's a half sister of Next Move, last year's best older mare.

BEDS TAKE OVER BANKS

HONG KONG (AP)—Red China newspaper reports indicate a nationwide move to put all private banks under direct government control. The reports say that the private banks have been combined and placed under a bureau supervised by the official Peoples Bank.

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