

Veal en Brochette Food for Epicurean Tastes

In many households, outdoor eating became a pleasant habit in summertime. Food was prepared a bit differently than that of wintertime, and the moving indoors of the culinary activities is not welcomed.

However, the same type cooking that was enjoyed on the patio need not be entirely forgotten in the dining room. Serving foods on skewers can remain popular all year. Veal cubes en brochette

is but one example of the type recipe that can be done nicely in the kitchen pictured. Here are suggestions, and a recipe follows:

VEAL CUBES EN BROCHETTE
 2 pounds veal shoulder
 2 teaspoons prepared mustard
 1 teaspoon salt
 1/4 teaspoon pepper
 1 tablespoon butter or margarine
 2 eggs, slightly beaten
 2 cups corn flakes, crushed

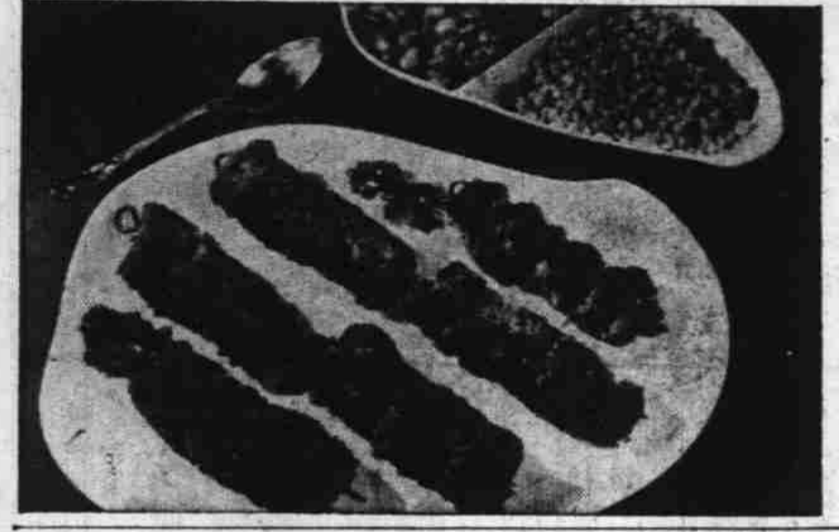
3 tablespoons lard or drippings
 1/4 cup water

Cut veal into 1-inch cubes and thread on 6 to 8 wooden or metal skewers. Mix mustard, salt, pepper and butter or margarine together and rub on skewered veal. Dip in beaten eggs, then in crushed corn flakes. Brown on all sides in lard or drippings. Add water, cover closely and cook slowly about 40 minutes. 6 to 8 servings.



Coating the Veal Cubes — Cut veal shoulder (2 pounds for 6 to 8 servings) into 1-inch cubes and thread on wooden or metal skewers. These may be obtained from most meat retailers. For a crisp coating on the veal cubes combine 2 teaspoons of prepared mustard, 1 teaspoon salt, 1/4 teaspoon pepper and 1 tablespoon of butter or margarine. With a spatula rub this mixture over the veal. Dip the skewers and coated meat in 2 slightly beaten eggs, then in 2 cups of crushed corn flakes.

Cook by Braising — Melt 3 tablespoons of fat in a heavy utensil. Make sure that your utensil has a tight fitting cover so that the moisture cannot escape during cooking. Arrange the skewered veal in the frying-pan and brown slowly on all sides. To the meat add 1/4 cup of water, cover closely and cook slowly until done. Cooking time will be approximately 40 minutes.



Veal Cubes en Brochette — A crisp corn flake crust with a slight mustard flavor on the veal cubes produces a tempting and novel treat for dinner time. Slow cooking is an important rule to remember when preparing this dish, as well as all meat dishes. With the veal you might serve buttered green lima beans and whole kernel corn, hot rolls, tomato aspic salads, and a dessert of double fudge cake.

Raised Waffles Sunday Night Specialty

Sunday is a special day. Whether your family spends the afternoon driving through the country to view the fall foliage or just relaxing with the Sunday paper, they're bound to long for something a little different for Sunday night supper—to complete the day of gracious living.

Here's a suggestion to please everyone. Yeast Raised Waffles—the old fashioned kind, but made a new fashioned way. They're easy to make and will satisfy the appetites of the hungriest eaters. You can serve them with Sunday dinner leftovers or leave the leftovers for Monday and make Sunday night supper a really special meal—sausages, fried apples, homemade jam and lots of coffee.

YEAST RAISED WAFFLES
 1 1/2 cups milk
 1 tablespoon sugar
 1 teaspoon salt
 1 tablespoon shortening
 1/2 cup warm water
 1 package or cake yeast, active dry or compressed
 2 eggs, beaten
 2 1/2 cups sifted flour

Scauld milk. Stir in sugar, salt and shortening. Cool to lukewarm. Measure warm water into a bowl. Sprinkle or crumble in yeast. Stir until dissolved. Add lukewarm milk mixture. Stir in

Lamb Makes Aspic Vegetable Loaf

Aspic has many uses, and lamb aspic is one of the very nice kinds to prepare. Here is a recipe:

LAMB ASPIC
 4 cups diced cooked lamb
 2 pkgs. lemon gelatine
 2 cups hot water
 2 cups cold water
 30 stuffed green olives, sliced
 1/2 cup chopped green pepper
 1/4 cup vinegar
 1/4 cup prepared horseradish, drained
 3 teaspoons salt
 1/2 teaspoon Worcestershire sauce

Dissolve gelatine in hot water. Add cold water. With some of the olives, make a stuffed olive design in bottom of a 5 x 9-inch loaf pan. Cover with thin layer of gelatine and place in refrigerator until set. Chill remaining gelatine until it begins to congeal. Add lamb, green pepper, seasonings and the remaining sliced olives. Pour over design in loaf pan. Chill until firm. Unmold on lettuce. Garnish with tomato slices, if desired. 8 to 10 servings.

Casserole Has Spot in Winter Dinner Menus

Macaroni products, being featured in October, have an affinity for the casserole. Here we've found two using such products and both cooked in casserole:

LAYERED LUNCHEON CASSEROLE
 4 ounces elbow macaroni
 2 tablespoons butter or margarine
 1/4 cup chopped onion
 2 tablespoons flour
 1/2 teaspoon salt
 1 1/4 cups milk
 1/2 cup cubed American cheese
 1/2 pound Canadian style bacon, sliced
 4 thin apple rings
 Buttered bread crumbs

Cook macaroni in boiling water until tender (about 8 minutes). Drain and rinse. While macaroni is cooking, melt butter or margarine in saucepan. Add onion and brown lightly. Stir in flour and salt. Add milk and cook until thickened, stirring constantly. Add cheese and blend well. Arrange layer of macaroni in bottom of greased 1-quart casserole. Place 4 bacon slices on macaroni. Pour 1/2 cheese sauce over bacon. Arrange remaining macaroni and bacon in layers. Top with apple rings and pour remaining cheese sauce over all. Sprinkle with buttered bread crumbs. Bake in moderate oven (350 degrees) 30 minutes.

SPAGHETTI BACON BAKE
 4 ounces elbow spaghetti
 4 slices bacon, diced
 1/2 cup chopped onion
 1/4 cup sliced mushrooms
 3 tablespoons flour
 1/2 teaspoon salt
 Dash pepper
 1 1/4 cups milk
 1/2 cup shredded American cheese

1 cup cooked peas
 Buttered bread crumbs

Cook spaghetti in boiling salted water until tender (about 8 minutes). Drain and rinse. While spaghetti is cooking, brown bacon in heavy skillet. Add onion and mushrooms and brown lightly. Stir flour, salt and pepper. Add milk and cook until thickened, stirring constantly. Add cheese and peas, mixing until well blended. Add cooked spaghetti. Pour in 1 1/2-quart casserole. Sprinkle with buttered bread crumbs. Bake in moderate oven (350 degrees) about 20 minutes. Makes 4 servings.

Take It From Me



By GRETCHEN
 Nothing's better than popcorn for fall evenings at home than big bowls of crispy, fluffy popcorn. A melted margarine topping is just what the family ordered to bring out that natural popcorn flavor.

Choose a margarine with natural, delicate flavor that blends in to the flavor of popcorn. Serve heaping bowls of these light, fluffy kernels, and include bowls of melted margarine and grated

cheese to sprinkle on the hot popcorn for a help-yourself snack. Of course you'll want plenty of salt shakers handy because everyone has an individual taste preference when it comes to popcorn.

Popcorn is best when it's hot, right out of the popper. So bring your automatic popper into the living room and replenish everyone's bowls with the hot popcorn directly from the popper. Spoon on margarine, add salt and cheese to taste, and you're set for the best in casual evening snacks.



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