

Pork, Curry in Main Dish for Holiday Party

Holiday season is a good time to try new flavor ideas. Pork and curry is new to us, though of course curry has long been a favored condiment for poultry or veal. This dish, Pork and Pepper Curry, includes the well-seasoned sauce, served on fluffy white rice—this time made from the pre-cooked kind.

Made ahead of time, and merely put onto the platter at the last moment, the curried pork and rice is a good dish to serve company. It leaves the hostess at leisure to greet guests and put the finishing touches on other parts of the meal at the last minute.

PORK AND PEPPER CURRY

2 pounds lean pork, cut into 1-inch cubes
 1/2 cup seasoned flour
 1/2 cup butter or margarine
 1 cup chopped onions
 1/2 cup chopped green pepper
 1 tablespoon curry powder
 Pinch of chili powder
 2 cups water
 Salt and pepper
 1 1/2 cups (5-ounce package) packaged pre-cooked rice
 1/2 teaspoon salt
 1 1/2 cups boiling water
 Roll pork in seasoned flour. Melt butter in skillet, add pork, and saute until browned on all sides, stirring occasionally. Then add onions and green pepper and cook 5 minutes. Add curry and chili powder, mixing well. Then add water, cover, and simmer 1 1/2 to 2 hours, or until pork is tender. Season to taste with salt and pepper.
 Meanwhile, add packaged pre-cooked rice and salt to boiling water in saucepan. Mix just to moisten all rice. Cover, remove from heat, and let stand 13 minutes. Serve pork curry over the rice with condiments such as chutney, coconut, etc., as desired. Makes 4 servings.



Flavor interest is found in this combination of pork with curry sauce. Rice of course is the standard accompaniment, and this time it is pre-cooked packaged rice that is called for in the recipe.

Toy Selection Should Be Made According to Age

By ERMINA FISHER
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Last week we discussed with you the selection of toys for the infant and toddler, however many of you would like specific suggestions of things to choose for the three to six year old and for the older child.

Since toys are the essentials of childhood, the problem of parents is "What kind, and how many, should and can we provide?" For relatives or friends that problem generally becomes limited to mainly, "What kind?"

For Three to Six
 Toys are much the same for this age group as for the toddler, only with more definite constructive efforts. Toys should help develop both the large and small muscles. The imagination is developing. Interests of boys and girls are much the same in this period. Simple gym equipment provides for big muscle activity. Wagons, tricycles, all sorts of wheel toys, and sleds whenever there is snow are always welcome.

Simple construction toys and puzzles; blocks of more sizes and shapes; trains, trucks, cranes, etc., to use with the blocks, as well as farm and zoo animals; hammer and nail sets all increase manipulative skill and motor control.

Etzel paints, finger paints, clay, drawing sets, weaving and sewing equipment, gardening equipment, paper and blunt end scissors, and paste all help develop creative interests.

Make-believe is loved by this group. Housekeeping equipment, doctor and nurse kits, Indian and cowboy costumes and this type of thing will be welcomed. Musical instruments are of continued interest, both for individual use and for small groups.

Six to Eight
 At this period there appears a great difference of interests between boys and girls activities, though they still play together much of the time. Play centers around love of activity, sports and games, and being with "the gang." From six to eight there is development of better coordination and control.

Girls maintain their interest in dolls, in doing "real" housekeeping and simple sewing for their doll families. They like doll house play with miniature dolls and furniture, while paper dolls are very popular too.

Boys especially enjoy electric trains, sports equipment — for football, fishing, etc. — as well as tool chests. Construction equipment, such as knives, wood carving and wood burning are enjoyed.

Bicycles become of great importance to this group. Archery, stunts, tennis and roller skates along with trapeze bars, rings and parallel bars are very popular because the six to eight year old still likes lots of active physical play.

Vary Use of Waffle Dough For Suppers

Waffles make good specialties especially when there's informal entertaining to be done. You can use the regular pancake and waffle flour that you use at breakfast, and by adding a bit of imagination and a dab of sugar or fruit, make supper dishes like this:

CORN WAFFLES

1 egg
 1/2 cup milk
 1 cup pancake and waffle flour
 1/2 cup corn (fresh, or canned and drained)
 1 tablespoon melted butter
 Beat egg slightly and add to milk. Add corn to flour and add the milk and egg. Beat thoroughly to blend, and add melted butter last. Bake in a moderately hot waffle iron. 3 waffles.

CHEESE DREAM WAFFLES

1 cup soft bread crumbs
 1 1/2 cups milk
 3 eggs
 1 1/2 cups pancake and waffle flour
 1/2 cup grated cheese
 2 tablespoons melted butter
 Soak bread crumbs in milk, to which slightly beaten egg yolks have been added. Stir in flour, grated cheese and melted butter. Fold in stiffly beaten egg whites, and bake in moderately hot waffle iron. 6 waffles.

SIMPLE, TOO

This superb salad idea came from a famous Greenwich Village restaurant. Cut a smooth-skinned winter avocado into thirds and remove seed. Serve each section on a frilly lettuce leaf with a vinegar French dressing liberally seasoned with crushed oregano. Eat this with a spoon.

HOLIDAY MEALS

Smooth-skinned winter avocados are now in season. To start off one of your company holiday meals, we suggest an avocado half shell filled with pink grapefruit sections and topped with a lemon-honey dressing.

Can Opener Says Dessert Pretty

It takes a mere flip of a can opener to transform a plain floating island into a technicolor production. Make it a Fruit Floating Island with canned fruit cocktail! The multi-colored fruits add flavor to the smooth custard and also a healthful share of fruit value.

FRUIT FLOATING ISLAND

1 1/2 cups milk
 1/2 cup granulated sugar
 1 1/2 tablespoons cornstarch
 1/4 teaspoon salt
 2 eggs
 1/2 teaspoon vanilla extract
 1 1/2 cups drained canned fruit cocktail

Scald milk. Blend 1/2 cup sugar, cornstarch and salt. Stir into milk and cook over hot water, stirring frequently for 15 minutes. Stir into lightly beaten

egg yolks, return to heat and cook and stir 2 to 3 minutes longer. Add flavoring. Cover and cool. Fold in fruit cocktail. Make meringue of egg whites, pinch salt and remaining 1/4 cup sugar. Drop by tablespoonsful onto shallow pan of simmering water. Bake in moderate oven (350 degrees) 15 minutes. Place meringue islands on cooled pudding with slotted spoon. Serves 5 to 6.

LEFTOVERS

Any spaghetti and tomato sauce leftover? Spoon it into a small pie dish and cover it with thin strips of cheese, making a pretty design of the cheese. Put it into a hot oven just until the spaghetti is hot (though the cheese melted). Makes a good supper for two with a tossed green salad and hard rolls.

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