

FOOD & MARKET PAGE

NEW WINTER DISHES FOR RECIPE FILES

With the tang of fall in the air and the first approach of winter it is a good idea to have in our recipe files a few good meat dishes for chilly winter evenings when the family comes trooping home simplyavenous.

Hamburger corn loaf is tremendously good and easy to fix as well as economical. Take one can of sweet corn, 1 pound of ground steak, two tablespoons of melted butter, 1 teaspoon of salt, and one-eighth teaspoon of pepper. Mix ingredients well and if needed add cracker crumbs to make a fairly solid pack. Put into a greased loaf pan and bake.

A Czech-Slovakian dish that is especially nice is Peceny Kure (stuffed chicken in cream). Disjoint a young chicken, salt and pepper and dredge well with flour. Put 2 tablespoons of butter in a baking pan. Put the chicken meat in, pour a cupful of sweet cream and a cup of water into the pan and bake until the meat is nicely brown. If the gravy is too thick thin with boiling water.

Pork tenderloin served with apples baked and sprinkled with cinnamon, and boiled potatoes is a perfect dish for winter suppers and every time we have it we remember a German friend of ours who always called this simple menu of pork, apples and potatoes "heaven and earth." To fix pork tenderloin roll the patties in flour. Heat frying pan and melt two tablespoons of butter. Place patties in pan and sprinkle lightly with more flour. Keep turning patties until a golden brown. Baked yams and hominy are also delicious served with tenderloin patties.

A Swedish dish that has its appeal is Kottbullar (Swedish meat balls). The ingredients are as follows:

- 1 onion
- 4 tablespoons butter
- 1/2 loaf bread, crumbed
- 1 cup milk
- 1 pound ground beef
- 1/2 pound ground pork
- 1/2 pound ground veal
- 2 eggs
- 4 tablespoons flour
- 2 cups water
- 1/2 cup salt
- 1/2 cup pepper

Mince onions and fry lightly in half the butter. Soak the bread in egg 10 minutes. An excellent recipe for serving the succulent sea food is fried. A recipe for fried oysters, serving four people, follows:

- 1 pint large oysters
- 1/2 teaspoon paprika
- 1/2 teaspoon parsley
- 1 egg or 2 yolks
- 2 tablespoons cold water
- 2 cups rolled bread or cracker crumbs
- 6 tablespoons fat

Carefully inspect oysters and remove shells. Sprinkle oysters with salt and paprika. Dip in crumbs and then in egg which has been mixed with water. Dip again into crumbs, putting them so they will not easily come off during cooking. Heat fat in frying pan. Add and quickly brown oysters. Turn and brown other sides.

TEMPTING COOKIE FOR AFTERNOON TEA

A tempting afternoon cookie is Venetian cake, which requires the following recipe:

- VENETIAN CAKES
- 1/2 cup shortening
- 1/2 cup powdered sugar
- 2 egg yolks
- 1 cup almonds
- 1 teaspoon vanilla
- 1 1/2 cups pastry flour

Cream the sugar and shortening together until very light and fluffy. Add the egg yolks, well beaten, then the almonds, blanched and cut in strips. Mix, then add the vanilla and stir the flour in lightly. The dough will be rather soft. Take a small piece at a time, drop it in powdered sugar, and roll it between the hands into a ball one inch in diameter. Put a piece of parchment paper on top. Place the balls a little distance apart on floured pans and bake in moderate oven for 10 to 15 minutes, or until the cakes are a golden brown color. They will flatten somewhat in baking and will have the shape of mararoons, thus the necessity of a little space around each.

Argentina sent 2,340,463 dressed chickens to the United States last year.

CALUMET BAKING POWDER
Pound Can **25c**
Steusloff Market
Court & Liberty



MENUS of the DAY

VEAL SOUFFLE
A Menu For Dinner
Baked Sweet Potatoes Bettina
Corn on the Cob
Bread
Orange Juice
Head Lettuce
Butter Dressing
Georgia Shortcake
Coffee

VEAL SOUFFLE
(Serving 8)
4 tablespoons butter
4 tablespoons flour
2 cups milk
3 egg yolks
1/2 cup chopped cooked veal
3 tablespoons chopped onion
3 tablespoons chopped green peppers
1 teaspoon salt
3 egg whites, beaten
Melt butter and add flour. When blended, add milk and cook until creamy sauce forms. Stir constantly. Add yolks and beat 2 minutes. Fold in remaining ingredients. Pour into buttered baking dish. Set in pan of hot water and bake 40 minutes in slow oven.

BAKED SWEET POTATOES BETTINA
6 peeled sweet potatoes
1/2 cup butter
1/2 cup water
1 teaspoon salt
1 teaspoon paprika
2 tablespoons butter
Boil sugar and water 1 minute. Add salt, paprika and butter. Pour over potatoes which have been placed in pan. Cover and bake 1 hour in slow oven. Baste frequently.

GEORGIA SHORTCAKE
2 cups flour
3/4 teaspoon baking powder
1/2 teaspoon salt
3 tablespoons sugar
4 tablespoons lard
2 1/2 cups milk
Mix flour, baking powder and salt.

FOSSIL HUNTERS COMPLETE JAUNT
Longmont, Col. (AP)—Two "fossil-hunters" of Longmont returned recently with a goodly display as a result of their visit to the Bad Lands, in South Dakota.

A C. Maxon and Jim Mellinger had discovered in the fossil deposits in that region a quantity of Indian relics, including arrowheads and pottery, a prehistoric lizard fossil imbedded in a rock, and two large turtle specimens.

When planning over-cooked meals, use the oven to its capacity for baking foods to be used at different meals.

UNIQUE PIE RECIPES ARE VERY POPULAR

Pie, the good old American dish, seems to be the favorite dessert of most men and just lately we've come on to some new ones that may please the men of your household.

PEACH MIXTURE
2 tablespoons soft butter
2 cups sliced peaches
1/2 cup sugar
1/4 teaspoon cinnamon
Split the hot shortcake and spread with butter. Add portions of peaches which have been mixed with sugar and cinnamon. Replace shortcake tops and add remaining peaches. Serve plain or with cream.

USE KERR'S MINCE MEAT
not only in pies but also to bring glorious flavor to:
Spice Cake
Tartlets
Cookies
Sandwiches

KERR'S
Royalty of the Table
A Northwest Product

Place in crust. Cover with remaining mixture, slightly sweetened. Sprinkle remaining crumbs on top of mixture and cook one-half hour in a medium oven. A little cinnamon in crumbs improves the flavor of this delectable dessert.



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S&W FINE FOOD PRODUCTS

BETTY'S HALLOWEEN DOUGHNUTS

GIVE BOB'S MOTHER A NEW IDEA!



WHERE DID YOU GET THESE GRAND DOUGHNUTS, BETTY? THEY'RE THE BEST I EVER TASTED!

I MADE THEM... MYSELF. FIRST I EVER MADE, TOO.

PRETTY SWELL, AREN'T THEY, MOTHER? I'LL HAVE ANOTHER, AND THAT MAKES FOUR!



YOU'RE A DEAR TO GIVE ME THIS DOUGHNUT RECIPE, BETTY. BUT TELL ME, WHY ARE YOU SO VERY PARTICULAR ABOUT THE KIND OF BAKING POWDER?

IT REALLY MAKES A LOT OF DIFFERENCE, MRS. HALL. EVERYTHING IS SO MUCH MORE EVEN AND SO MUCH LIGHTER WITH CALUMET, AND NEVER A FAILURE... THOUGH HONESTLY, A YEAR AGO, I DIDN'T EVEN KNOW A CAKE PAN FROM A PIE TIN! LET ME SHOW YOU HOW CALUMET WORKS!

NOTHING UP MY SLEEVE... SEE! BUT I'LL PUT 2 TSP. OF CALUMET IN THIS GLASS...



NOW WE'LL STAND THE CLASS IN A PAN OF HOT WATER...

I MUST TRY IT. WHERE DO YOU BUY IT, BETTY?

OH, THEY HAVE CALUMET EVERYWHERE, MRS. HALL! YOU LOOK IN THE PAPER, AND YOU'LL SURELY SEE A GROCER'S AD FEATURING CALUMET.


After the mixture has entirely stopped rising, stand the glass in a pan of hot water on the stove. In a moment, a second rising will start and continue until the mixture reaches the top of the glass. This demonstrates Calumet's second action—the action that Calumet holds in reserve to take place in the heat of the oven.



CALUMET

the double-acting baking powder

A Product of General Foods



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Here are Some Real Money Saving Features for Sat. Oct. 22

OATS Crystal Wedding lge pkg. 17 1/2c	Topaz Toilet Tissue 3 Rolls 10c	Small White Beans 3 Lbs. 10c
Corn Tasty Pak—Golden 3 Cans 25c	Oysters Tasty Pak 3 Cans 25c	Instant Postum Large 8 oz. tin .. 39c
Pineapple Crushed or Salad Cuts Can 5c	Kellogg's Whole Wheat Flakes 10 oz. package 2 for .. 17c	Whole Bran Pkg. 12c
Golden West COFFEE SPECIAL for SAT. Pound 31c	Lifebuoy Soap 4 bars 25c	GRAPE NUT FLAKES 2 Pkgs. 19c
Sweet Potatoes Fine Quality 5 Pounds 10c	Baking Powder 1 lb. tin 28c	Mother's Cocoa 2 pound tin 16c

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