

Long Cool Drinks Demand Of Summer Beverage Tipplers

This is just about the time of year to get some beverage recipes out and make some long cool drinks. We found one the other day that suited us to a T. It was labeled tropical feed tea—and here is the rule for it: Dissolve three tablespoons confectioner's sugar in a No. 2 can of unsweetened pineapple juice and tint a delicate shade of green. Pour into ice cube refrigerator pans, drop a maraschino cherry in each compartment, and let freeze. Make ice tea as usual, sweetening to taste while still hot. Chill. Serve in tall glasses with one or two pineapple cubes and a wedge of lemon. This recipe will make from 10 to 12 cubes.

Another interesting warm weather drink is a chilled mixed drink. To prepare it mix the contents of one 12 ounce can of unsweetened pineapple juice, one 10 ounce can of grape fruit juice, one-fourth cup of orange juice, two tablespoons fresh lime juice and one tablespoon of sugar. Have all these juices ice cold and serve in small cocktail glasses or in glass cups. Serve six. Feed coffee is an old favorite and continues to be summer after summer. Here is an exceptionally good rule, made with the percolator. Use 1½ heaping tablespoons coffee for each cup (½ pint) of water. Pour cold water into pot of percolator. Set percolator basket in pot and put coffee in it. Cover. Let percolate slowly and gently 10 to 15 minutes. Pour coffee over cracked ice. Feed coffee may be made by any other method—steeped, drip, or boiled, using these same proportions of coffee and water. Extra strength coffee is necessary on account of melting the ice. Always use freshly made coffee, as iced coffee made from left-over cold coffee is most unsatisfactory.

ROUND STEAK AND MUSHROOM SAUCE

Menu planning is greatly simplified when the whole menu is centered around the meat dish. After all menus are only guides in selecting foods. They may be written or they may exist only in the mind of the housewife when she answers the question, "What shall we have for dinner?"

When the idea of menus originated, dinners were much more elaborate than they are now. A list of the foods to be served was made for the guest's convenience so that he might reserve his appetite for those foods he liked best. Thus originated the first menu.

Since that time, menus have become just as helpful in planning simple family dinners. They make it easier to include the essential foods in the diet, and to choose foods whose flavors blend together. First choose the meat, and then choose vegetables and fruits to go with it—all of these are essential in the diet.

MEAT. Round steak with mushroom sauce, mashed potatoes, asparagus, combination vegetable salad, baked apple, coffee or milk.

ROUND STEAK, MUSHROOM SAUCE

1½ to 2 pounds round steak cut 1½ inches thick.
1 small onion sliced
½ cup water
½ pound mushrooms, sliced
3 tablespoons butter
4 tablespoons flour
Salt and pepper
Paprika

Dredge the steak well on both sides with flour and season with salt and pepper. Brown well in hot fat. When browned, slice the onion over it and add a little water. Cover closely and let simmer until tender. Make a sauce of the remaining ingredients. Brown butter slightly, add the flour and brown. Pour on cream gradually while stirring constantly. Add the mushrooms fried in butter. Season with salt and paprika. Serve over the steak.

Fryers & Hens
Popular Prices

MEAT BALLS FOR DINNER

Breakfast
Steamed Potatoes, Chilled
Cooked Wheat Cereal, Top Milk
Buttered Whole Wheat Toast

Coffee
(Milk for the Children)
Luncheon
Cream of Tomato Soup
Cabbage Salad
Graham Bread, Butter
Chocolate Cookies

Dinner
Meat Balls, Creamed Potatoes
Broiled Chicken, Butter
Head Lettuce Salad
Sliced Bananas

Milk
(Milk for the Children)
Tea

CHOCOLATE COOKIES
(12 Dozen)
2-3 cup dark brown sugar
½ cup butter
1 teaspoon vanilla
4 tablespoons cocoa
½ teaspoon salt
½ cup sour milk
1 egg
2-3 cups flour
1 teaspoon soda
4 tablespoons fat, melted

Mix sugars, vanilla, cocoa, salt, milk and egg. Beat 2 minutes. Add rest of ingredients, mixing lightly. Drop portions from end of spoon onto greased baking sheets. Bake 12 minutes in moderate oven.

Bake cookies in oven when being used for cooking other foods.

MEAT BALLS
(Serving 6)
1 pound ground beef
1 cup crumbs or leftover bread
½ teaspoon salt
½ teaspoon paprika
2 tablespoons chopped onions
2 tablespoons chopped celery
1 tablespoon chopped parsley
½ cup milk
4 tablespoons fat

Mix meat, bread, seasonings and milk. Shape into 6 cakes. Heat fat in frying pan. Add and brown cakes. Cover, cook slowly 15 minutes. Turn several times to allow even browning.

The cakes can be broiled under the glowing flame of the oven or the meat mixture can be shaped into a loaf and placed in a pan and baked 50 minutes in a moderate oven.

Rancher Claims He Did The Impossible

Lindsay, Calif. (AP)—J. W. Stiner, Cedarville rancher, claimed credit for doing what old time livestock men said was impossible.

He had a herd of domesticated,

BROIL LAMB CHOPS FOR QUICK DINNER

Time is precious to most wives. Dinners may be prepared completely in thirty minutes or less. The following is substituted as a quick menu, yet as tasty a meal as one could wish.

MENU
Broiled lamb chops with currant jelly sauce, rice ring mold, creamed cauliflower, watercress salad, whole wheat bread, butter, pickles, fruit salad, cheese sticks, milk.

LAMB CHOPS WITH CURRANT JELLY
Have the lamb chops cut of uniform thickness (about 1 inch thick) and the fell removed. To broil by direct heat lay the chops on a cold greased rack and place over live coals or under an electric grill or gas flame. If gas is used have the chops 2 or 3 inches from the flame. Sear them on both sides at a high temperature. After searing, lower the flame and finish cooking at a reduced temperature. Turn the chops occasionally, but do not pierce the brown crust. It requires from 10 to 15 minutes to broil chops ¾ to 1 inch thick.

Take some of the fat from the broiler pan and melt a glass of currant jelly in it. Place the broiled chops in the center of a hot platter and serve with a border of hot boiled rice. Pour the sauce over the chops and serve while hot. The platter may also be decorated very attractively with sprigs of watercress.

BAKING POWDERS VARY
Did you know that there are three types of baking powder—combination, phosphate, and tartrate—and that food experts have discovered that for best results these different types should be used in different amounts? Total consumption of the combination type is nearly twice that of either the phosphate or tartrate type, and is almost half of the total used.

"That's what I want..."

A REFRIGERATOR WITH SHELVES IN THE DOOR FOR EGGS, BUTTER, BACON, AND OTHER SMALL ARTICLES"



I've wanted an electric refrigerator for a long time, but Jim and I just kept putting off buying although we knew we'd get one sooner or later.

One day I happened to see an ad describing the new Crosley refrigerator with the Shelvador. I showed it to Jim. We both thought it was the finest feature we had ever seen in any refrigerator.

It didn't take us long after that to visit the dealer so that we could see the Shelvador on display. I was as thrilled as could be. The moment I saw it I said, "That's what I must have."

Well, we have our Crosley now and you'd be surprised how much everyone admires it because I just open the door and there are my eggs, oranges, lemons, butter, bacon and other ordinarily hard-to-find articles right on the shelves in THE DOOR. Not a bit of searching. Everything is right where I can find it. One of my friends said it seems as though there is an extra pantry inside the refrigerator.

It's surprising, too, how much refrigerator space the Shelvador really saves. Why just the other day, out of curiosity, I emptied the shelves of the refrigerator and then took the food out of the Shelvador and placed it on the shelves I had just emptied. Would you believe it?—the articles I had in the Shelvador almost filled the refrigerator!

Maybe it sounds a little high-hat to say it, but, honestly, my friends' electric refrigerators look so hopelessly out of date when compared with mine. And Jim never gets finished telling everyone of the low price of our Crosley. He says most refrigerators are advertised at one price and then freight, installation, taxes and a lot of other charges are added. But our Crosley sold at the same low price advertised.

Of course, I'm not telling anyone what to buy. But if anyone wants a refrigerator that's up-to-date and costs little, I advise them to see the Crosley electric refrigerator with the Shelvador.

HOGG BROS.

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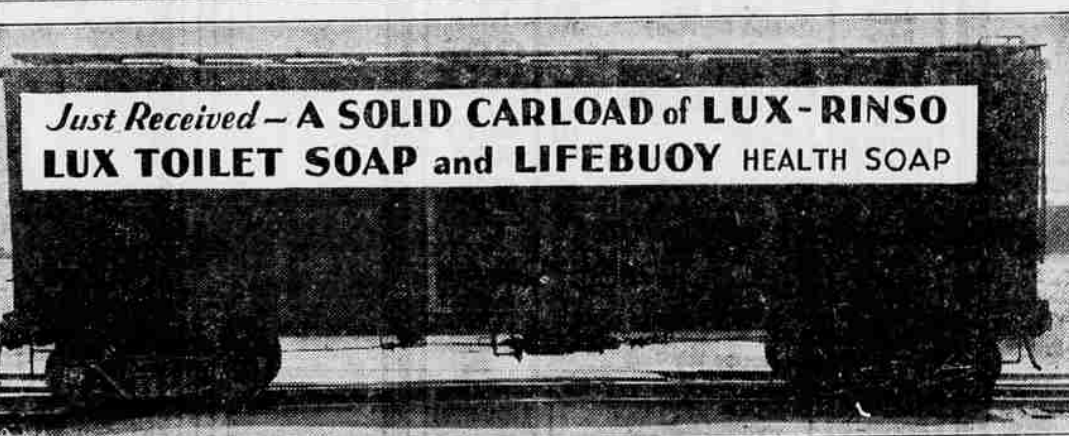
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