

FOREIGN CHEFS GIVE FLAVORS

The reputation of some of the most famous of foreign and American chefs lies not so much in their ability to cook food well—as to bring to it the imagination and artistry of fine combinations of flavors and attractive service. In these days of get-your-own-breakfasts and 15 minute dinners, you can't expect to have much imagination put into your meals—there isn't the time to season, taste and re-season that you need for new and original flavorings. But therein lies the art of food preparation and the habit should be cultivated. Start with just one food—meat. Combinations of meat flavors are frequently more interesting than the flavor of a single meat. Veal which is one of our mildest flavored meats can be made to take on an entirely new and delightful flavor if it has salt pork added to it. Take a veal stew for example—small cubes of salt pork browned with the veal and then cooked gently in the stew give it new life. It adds a bit of seasoning, a bit of fat which the veal lacks, and helps to brown the meat.

If you are adept with the larding needle—you'll find that larding a veal roast with strips of salt pork does things to the meat that you'll like.

There are many familiar meat combination flavors which we take for granted, such as liver with bacon, beef steak and kidney pie, mixed beef and pork for meat loaf and 2 or 3 kinds of meats to a club sandwich—but there are so many other possibilities too.

On meat leaves alone, combinations of all sorts are delicious. For the usual 2 lb. meat loaf try these various mixtures: 1 lb. of beef mixed with ½ lb. of veal and ½ lb. fresh pork; or equal parts of these three meats. A loaf that has 1½ lbs. veal and ½ lb. pork is also delicious and mild, and for a change there is a mixture of 1½ lbs. smoked ham and ½ lb. fresh pork. You'll like this meat combination seasoned with no salt, just a little brown sugar and cloves.

Then there are the mixed meat grills which make good eating for particular appetites. Try broiling, along with lamb chops, a few lamb kidneys and some good mild bacon, serving them all on the chop plate with some grilled mushroom caps or tomato slices. For cooler weather, sausages are excellent combinations with lamb and help to keep the cost of the meat dish down to normal.

One of the combinations that seems to be unusually popular at good eating places just now is broiled slices of ham served under breasts of chicken prepared by browning them in butter then steaming them done in a rich gravy. For a real guest surprise—try this.

The cold meat platter gives another chance to show your ingenuity in combining meat flavors. Serve meats which vary in color, in flavor

PIONEER INDUSTRY MARKS ANNIVERSARY



HERE, WAS PRODUCED ON SEPTEMBER 6, 1899 THE FIRST CAN OF **Carnation Milk**. NOW THE WORLD'S LARGEST SELLING BRAND OF EVAPORATED MILK.

CELEBRATING the thirty-fifth anniversary of the founding of the Carnation Company, a plaque was unveiled recently at Kent, Washington, on the site of the first Carnation Condensery, where the first can of Carnation Evaporated Milk was produced in 1899. Witnessing the ceremony were: From left, S. Boucher, mayor of Kent, who started with the Carnation Company in 1900; Frank Terrace, one of the first farmers to ship milk to the original Carnation Condensery; E. A. Stuart, chairman of the board of the Carnation Company; E. H. Stuart, president; and Joe Crow, second oldest employee of the company, former superintendent of the Hillsboro, Oregon plant, now mayor of Monroe, Washington.

and in texture for best liked results. Such a platter might have cold meat loaf, spiced baked ham, jellied tongue and a spicy sausage such as Thüringer.

Salads, too need the deft touch and taste of an experienced flavor artist. Try a meat salad of half cold veal and half boiled ham cut in cubes with the crisp vegetables and a bit of pickle for spicy flavor. Chicken and ham may be combined in the same fashion.

Do a little experimenting when you have small amounts of meat to use and add some ham to your left over veal, some bacon to your lamb chops, and prove to yourself that two flavors are often even better than one.

PORK STUFFED BREAST OF VEAL

3 or 4 lbs. breast of veal
2 cups dry bread crumbs
1 lb. salt pork
1 tablespoon parsley
½ green pepper
2 tablespoons chopped onion
1 egg
1 teaspoon salt
½ teaspoon pepper

Bone the breast of veal or ask the dealer to do so. Brown the chopped onion, pepper and cubes of salt pork to a light golden brown, all to the bread crumbs and the beaten egg, mixed. Add parsley. Season and add enough boiling water to make a dressing which is only slightly moist.

Place the dressing on the boned breast of veal, roll up and tie in shape. If desired the breast may

be stuffed rather than rolled. Brown on all sides in a hot oiled frying pan, add ½ cup water, cover closely and bake for 1½ hours or until tender. A deep frying pan, covered roaster, or casserole may be used for cooking. Slice in 1 inch slices for serving.

BEEF AND BACON CASSEROLE

Shape ground beef into balls or patties and wrap with bacon. Brown on all sides to a golden brown in bacon fat. Place in a casserole, add slices of onion, green pepper and fresh tomatoes, seasoned with salt

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MENUS of the DAY

ARABIAN PORK CHOPS

Take 6 lean pork chops, 4 tablespoons raw rice, 1 large onion, 1 green pepper, 2 tomatoes, 3 cups hot water, salt and pepper. Sear the chops on both sides. Arrange in a casserole and on each chop place one tablespoon of rice, one slice of onion, one slice tomato and two strips green pepper. Cover with hot water, add seasoning and bake in a moderate oven. Bake for 3 hours in an oven set at 350 degrees.

GOLDEN FLEECE

Take ½ pound rich cheese, 1 cup cream, a pinch of cayenne pepper, 5 eggs and a pinch of salt. Cut the cheese fine and melt in a frying pan. When soft, add cream and pepper. When thoroughly blended break on this five (or more) fresh eggs. Cover for two minutes. When they begin to set, remove cover, add salt and beat briskly for a few minutes. Serve immediately. Cook over a moderate fire. Serves 6.

CORN RELISH

Take 12 ears of corn, 1 medium head of cabbage, 3 red sweet peppers, 1½ cups sugar, 2 cups vinegar, 2 tablespoons mustard seed, 1 tablespoon celery seed, 2 tablespoons salt and 1½ teaspoons turmeric. Cut the corn from the cob, chop the cabbage or shred it fine and chop the peppers. Add all the remaining ingredients except the turmeric and boil for 15 minutes. Add turmeric just before taking from the fire. Seal at once in sterilized jars.

MERINGUED PEARS

Take 6 large pears, 6 tablespoons sugar, grated lemon rind, candied ginger, 3 egg whites and ¼ cup powdered sugar. Pare and core the pears, place them in a baking dish and fill the centers with one tablespoon sugar, a little grated lemon rind or candied ginger. Add three or four tablespoons of water and bake until tender. Cover them with and pepper. Cover and let bake slowly for 1 hour.

a meringue made with the stiffly beaten whites of eggs and the sugar. Brown quickly.

BUTTERSCOTCH PECAN PIE

Baked pie shell
¾ cup dark brown sugar
1-½ cup flour
1 egg yolk
¼ teaspoon salt
2 cups milk
1 teaspoon vanilla
1-½ cup pecans, broken
2 tablespoons butter
Blend sugar, flour and yolk. Add salt and milk. Cook in double boiler until filling becomes thick and creamy. Stir frequently. Add vanilla, pecans and butter. Pour into pie shell, cover with meringue.

FRIED OYSTERS FOR TWO

½ pint large oysters
1 cup crumbs
¼ teaspoon salt
¼ teaspoon paprika
¼ teaspoon celery salt
2 egg yolks
1 tablespoon cold water
4 tablespoons fat

Carefully look over oysters and remove any shells. Mix crumbs, salt, paprika and celery salt. Mix eggs and water. Dip oysters into crumbs, then into egg mixture and again into crumbs, patting them to prevent crumbs falling off during cooking. Heat fat in frying pan. When smoking, add quickly brown oysters. Arrange on serving

BAKED MACARONI AND CHEESE

Place 1 package cooked macaroni in casserole with ½ cup pimiento, ½ teaspoon celery seed and lots of butter. Cover with milk, then add 1 can minced shrimp and cover with Mayonnaise Cream Sauce.

MAYONNAISE CREAM SAUCE

2 tablespoons butter
2 tablespoons flour
Dash pepper
2 cups milk
¼ teaspoon salt
¼ cup mayonnaise
Melt butter in double boiler and blend in the flour, add milk gradually, stirring constantly. Cook until entirely smooth, add salt and pepper. Remove from fire and slowly add mayonnaise, continue stirring. Makes 2 cups cream sauce.

SLICED ROLLED SANDWICHES

1 cup grated cheese
1 tablespoon chopped pimiento or green pepper
1 cup Sandwich spread
1 teaspoon minced onion
Mix the above ingredients together. Remove the crusts from 1 loaf of sandwich bread and slice lengthwise. Spread with Sandwich spread filling, roll bread, wrap tightly in waxed paper and cut in slices like a jelly roll.

Grapejuice, left-over spiced pickle juice or sweet pickle relish gives an excellent flavor to baked ham. Use about a cupful and pour over it while baking.

Give Gypsy Parties For The Younger Set

If your children have been entertained at elaborate parties and you wish to reciprocate, an inexpensive but effective plan would be a gypsy party.

The little guests can come dressed as gypsies—and, of course, any old rags will do. Spread an old rug in the yard or on the lawn and let the youngsters "raid" a pantry or back porch for the food intended for them.

After the meal, mother or a friend, also dressed in gypsy costume, can don a mask and sit under a tree telling fortunes to each of the guests in turn.

The informality of it all would add to the gaiety.

LAUNDRING SWEATERS

When laundering sweaters or knitted blouses, let dry on cloth or bath towel placed on a flat surface. No ironing is required.

WASHING CORDUROY

The corduroy clothes so popular with young people will launder easily if washed in mild soap and plenty of warm water. Rinse well, shake and hang up to dry.

FOR 77 YEARS

a fine beer!

Through sheer worth... it makes friends and keeps them.

77 BLITZ-WEINHARD beer

At All the Better Dealers

home made ice cream.

Schilling Vanilla

Its delicate flavor never freezes out of

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Grocery Prices Effective Sat. to Mon. Sept. 22 to 24

Pay'n Takit

Good News!

New, improved Fresh COFFEE SERVICE

Gives you coffee freshly ground to order!

To further improve our service to customers, we have installed a new modern device on the coffee mills in our stores. It is a regulating handwheel and burr assembly which grinds coffee scientifically correct for your own particular method of brewing. Whether you make coffee by drip, percolator or coffee pot method, just tell us and we will grind it to just the right degree of fineness for perfect results.

Airway Coffee

The West's Greatest Coffee Values

1 lb. 21c 3 lbs. 59c

Nob Hill Coffee

The finest coffee you can buy!

Uneeda Bakers - Priscilla Cookies - John Alden Cookies - Miles Standish Cookies

48 Cookies to Pkg. 19c

Flour, Pear Brand, 49 lb. sk. \$1.57

Dependable Coffee

Vacuum Pack

1 lb. 29c 2 lb. 55c

POST TOASTIES

Fresh and Crisp

3 pkgs. 20c

SUGAR

Pure Cane Fine granulated

10 lbs. 52c

100 lbs. \$5.11

FLOUR

Blue Seal Hard Wheat Every Sack Guaranteed

49 lb. \$1.79

Sack \$6.85

Matches, full 6-box carton 24c

Pork and Beans Van Camp's 2 cans 11c

Mayonnaise, Best Foods, pt. 23c

Candy Bars, Asst., 3 bars 10c

Grapenut Flakes, fresh 1 pkg. 29c

Deviled Meat Libby's 1/2 lb. 3 cans 10c

Beans, White Idaho, 5 lbs. 25c

Pancake Flour Blue Seal, No. 10 sack 45c

Syrup, Karo Blue, 5-lb. can 35c

Milk Mt. Vernon or Oregon 3 cans for 17c

Malt, Blue Ribbon, can 69c

Vinegar Pure Older, in Your Container, gallon 16c

CARNATION WHEAT

A vitalizing cereal. Super-value in the new large package. 12 extra servings—15 extra ounces.

Large Package 21c

TOILET TISSUE, Zee, 2 rolls 9c

WHITE KING—3 bars White King Floating Soap Free. Large pkg. 29c

LUNA SOAP—For an Easy Wash Day. 10 bars 19c

MILK

Nature Gift No. 303 can 3 for 25c

SALMON

Sunny Point Alaska Pink Tall cans Each 10c

Choice Meats

Market Features

Fresh Salmon Half or Whole 10½c Lb.

Dill Pickles New Crop, Firm and Krisp 5c qt.

Fresh Liver Sausage, Bologna, Frankfurters Lb. 15c

New Fresh Sauerkraut 10c qt.

Pet Roast Cut from young, fresh, tender beef 11½c Lb.

Fresh Oysters Oh, how good to fry or stew 25c Pt.

Special OVALTINE

FAMOUS SWISS FOOD—DRINK FOR ROBUST HEALTH AND EXTRA ENERGY

Large Size, New Low Price

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