



A Page for THRIFTY SHOPPERS and CLEVER COOKS



Proof of the Pudding

This column is for the benefit of Capital Journal readers. Contributions of recipes will be gladly accepted and are welcome as to recipes, party plans or menus should be addressed to **Rebecca Erre, Food Page Editor, Capital Journal**.

Dear Miss Eyre: I wonder if you will be kind enough to print for me a recipe for Chess Pies in your food column which I find very interesting? Thank you. **Mrs. L.B.H. Stylon.**

Ans.: 1 cup sugar, 1/2 cup butter or margarine, 3 eggs, 1 cup raisins, 1 cup English walnut meats, 1/2 teaspoon vanilla, pinch salt, pastry. Cream sugar and butter. Add eggs and mix thoroughly. Into this mixture stir raisins and walnuts. Add salt and flavoring. Line individual patty pans with pastry rolled thin. Fill with the fruit mixture. Put into a hot oven and reduce the temperature after ten minutes. Cool and serve with whipped cream. Cooking time: 10 minutes at 450; 20 minutes at 235. Serves 12.

Miss Eyre: Will you please tell me how to make marmalade or jam from oranges and lemons without the orange rind? Thank you. **W.L.W., Salem.**

Ans.: Use 12 oranges, 3 lemons, 1 1/2 quarts water, sugar. Peel and slice fruit as thin as possible. To each quart of sliced fruit add 1 1/2 quarts of water and let stand. Cook slowly until tender. Measure cooked fruit and add an equal amount of sugar. Cook the mixture until it jellies from a spoon (from 30 to 60 minutes). **Miss T.W. has requested a rule for speed pineapple jam and I have found the following to be very satisfactory:** 2 cups chopped pineapple pulp, 1 cup water, 1/2 cup lemon juice, 6 inch piece stick cinnamon, 12 cloves, 2 cups sugar, 1/2 cup liquid pectin. Simmer the pineapple, water, lemon juice and spices for ten minutes. Remove the spices, add the sugar and boil for a few minutes. Add the pectin, pour into hot sterilized glasses and when cold, cover with hot paraffin.

Food Page Editor: I have been searching for a recipe for a Sour Cream Fudge Cake. Would you suggest one in your weekly column? **Mrs. B.C. Sheridan.**

Ans.: 3 eggs, 1 1/2 cups sugar, 1 cup sour cream, 1/4 cup cake or pastry flour, 4 squares chocolate, pinch salt, 1 teaspoon soda, 1 tablespoon boiling water, 1 teaspoon van-

illa. To the egg whites beaten until stiff add the sugar. Beat five minutes and then add the egg yolks, well beaten. Add half a cup of sour cream gradually, and add to the first mixture. Add the salt, soda dissolved in boiling water, and vanilla. Bake in a loaf in a moderate oven. Baking time: 50 minutes. Temperature, 350 degrees.

Miss Eyre: Will you please tell me how to prepare baked tomatoes with liver stuffing? Also I would like to know how to make a Celery and Olive sauce if you have a recipe on file. **M.B.S., Salem.**

Ans.: Tomatoes with liver stuffing: 8 tomatoes, 2 tablespoons bacon fat, 1 small onion, 1/2 pound chicken livers, 1/2 cup dry bread crumbs, 4 medium sized mushrooms, 1 teaspoon chopped parsley, few drops lemon juice, 1 teaspoon salt, 1/4 teaspoon pepper. Cut a thick slice from the stem end of each tomato and scoop out the pulp. Turn upside down to drain. Heat the fat, add chopped onion and livers (previously cooked) and brown slightly. Add bread crumbs, chopped mushrooms and seasonings and enough of the tomato pulp to moisten. Fill the tomatoes with this mixture, cover with the top slices and bake in a moderate oven. Serves 8. **Sauce:** 1 1/2 cups stock, 1/2 cup chopped celery, 3 tablespoons chopped onion, 1 tablespoon chopped olives, 3 tablespoons chopped pimiento, 1 tablespoon prepared mustard, 1/2 teaspoon Worcestershire sauce, salt, pepper, 2 tablespoons butter or margarine, 2 tablespoons flour, 1 tablespoon lemon juice. To the stock, add the celery, onion, olives, pimiento and seasonings, using salt and pepper to taste. Cook ten minutes, then thicken with the butter and flour rubbed together and add the lemon juice. This is an especially good sauce for croquettes.

Dear Miss Eyre: Do you have a recipe for serving Sweetbreads with cheese, preferably Parmesan cheese? Your food page is very original and helpful. **J.H., Albany.**

Ans.: 1 large sweetbread, parboiled, 2 tablespoons butter, beef extract, 1 cup grated Parmesan cheese, salt, paprika, 2 cups cream, 2 mush-

CHERRIES ARE SPLENDID IN NEW RECIPES

Why haven't we a national tree? Many flowers that grow on trees are used as state symbols. Arkansas and Michigan swear by the apple blossom, Delaware the peach blossom, Florida the orange blossom and Virginia the dogwood. What's the matter with the cherry blossom for our national flower, and the cherry tree associated with George Washington for our national tree?

And we can do more than make this our national tree. We can also eat the fruits of it. Perhaps there aren't any cherry trees where you live, but there are cherries in cans everywhere. Try some of the following recipes, and you'll quickly become an enthusiastic advocate of this plan.

RED CHERRY TURNOVERS
Drain syrup from a No. 2 can pitted red cherries into sauce pan, add the cherries cut in quarters and seven-eighths cup sugar. Boil gently until very thick, add a little grated orange peel and cool. Roll pastry thin, cut in 5-inch rounds and put a large spoonful of cherry mixture on half of each round. Moisten edges with cold water, fold over and pinch edges firmly together. Bake 20 to 25 minutes in a hot oven. This makes eight turnovers.

ORANGE AND CHERRY SHELLS
Cut two large California oranges room caps, fried in butter, 8 pieces toast, cut in 3 1/2 inch rounds. Cut sweetbread in 8 pieces. Fry in small quantity of butter, adding enough beef extract to give a glazed appearance. Moisten cheese with 1 cup cream, season with salt and paprika, and spread on toast. Place 1 piece sweetbread on each piece of toast. Season with salt and pepper. Put in individual baking dishes, having 2 tablespoons cream in each. Place mushrooms on each piece of sweetbread, cover with glass covers and bake 8 minutes in moderate oven.

in halves and remove pulp carefully so shells remain in perfect shape. Discard all pulp and white fibre from orange, and sweeten slightly if necessary. Return orange and juice to shells. Remove pits from a cup of canned black cherries, and cut in halves or quarters. Spread these over the orange in the shells so that only the black cherries show. This is an excellent breakfast dish that serves four. Be sure to have it well chilled.

Many broadcasting stations are being established in Italy.

CHICKEN RING VERY GOOD

If you are looking for something unusual for a small dinner party, here is a delicious main dish that is sure to captivate everyone. It is called "Chicken Ring."

"Chicken Ring," for eight servings, is easy to make. It is composed of creamed chicken set in a

ring of tapioca that has been boiled in chicken broth and mixed with egg yolks, grated cheese and seasoning. Doesn't that sound good? Here's the recipe:

BOIL: 2 cups seasoned chicken broth.
STIR IN: 1/2 cup tapioca and cook until transparent (about 20 minutes). Stir often.
BEAT: 4 egg yolks slightly.
ADD: 1 cup milk, 1/2 cup grated cheese, 1 tablespoon grated pepper, 1 teaspoon grated onion, dash of celery salt and garlic. Add to tapioca.
FOLD IN: 4 stiffly beaten egg whites. Pour in buttered ring. Set in hot water.
BAKE: In moderate oven 1850 de-

grees for 40 minutes. Turn out on serving plate, fill with creamed chicken. Serve.

CHOCOLATE SAUCE
1 1/2 squares chocolate
1 cup sugar
1 tablespoon flour
1/4 teaspoon salt
1-1/3 cups water
1 tablespoon butter
1/2 teaspoon vanilla
Cut chocolate into small pieces. Add sugar and flour. Add salt, water and butter. Cook slowly, stirring constantly until creamy sauce forms. Add vanilla and serve at once poured over the cakes.

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10 lbs. 49c 25 lbs. \$1.21
Sack 100 lbs. .. \$4.79 Powd. Sugar 3 lbs. 17c
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The information we have received from the millers is that flour prices are to be considerable higher. However—we're still selling the best brands at the same low prices these stores are always known to feature.

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Cream of Wheat 21c
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Pillsbury's **Pancake Flour pk. 19c**
Grapenuts 2 pkgs. 35c

Grapenut Flakes 3 pkgs. 27c
Post Bran Flakes 3 pkgs. 27c
Post Toasties 3 pkgs. 20c

Jane Good Salad Dressing Quart Jar 31c
Cudahy's Deviled Meat 1/4 size tins 3 cans for 9c
White Star Tuna 1/4 2 cans 19c
1/2 SIZE—2 CANS 29c
Armour's Milk tall cans 3 for 17c
Blue Plate New Pack Shrimp 2 cans 19c
Armour's Corn Beef 2 cans 25c

Iowa White Sweet Corn No. 2 Cans 3 for 25c
Green Spot Cut Stringless Beans No. 2 Cans 3 for 25c

New West **Tomato Juice 3 cans 20c**
Phillips **Tomato Juice 5 cans 25c**
Hunt's Supreme **Tomato Juice 3 cans 25c**

Campbell's **Tomato Soup 3 cans 21c**
Heinz **Tomato Soup Small size 3 cans 22c**
Phillips **Tomato Soup 5 cans 25c**

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Toilet Tissue 3 rolls 10c

MILK Armour's tall 3 cans 17c

Golden West 3 Lbs. 80c

Powdered Sugar 3 Lbs. 17c

K. C. BAKING POWDER—25 oz. 17c

SANKA COFFEE—One pound can 47c

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