



A Page for THRIFTY SHOPPERS and CLEVER COOKS



MENUS of the DAY

CREAM TAPIOCA

4 tablespoons pearl tapioca or 1 1/2 cups scummed tapioca
2 cups scummed milk
1-3 cup sugar
2 eggs
1/2 teaspoon salt
1/2 teaspoon vanilla

Soak pearl tapioca for one hour in cold water to cover and drain. Minute tapioca does not need soaking. Add it to the milk and cook it in a double boiler until the tapioca is transparent. Add the sugar and salt to the egg yolks, slightly beaten. Pour the hot mixture slowly over this, return to the double boiler and cook until it thickens. Remove it from the fire and add the stiffly beaten egg whites. Add flavoring and chill the pudding.



LEMONADE

Take half a pound of loaf sugar and reduce it to a syrup with 1 pint of water; add the rind of 5 lemons and let stand 1 hour. Remove the rinds and add the strained juice of the lemons; add 1 quart of charged water and pour into tall glasses filled with ice. Add 1 thin slice lemon to each glass.

FIG TAPIOCA

1/2 cup granulated tapioca
1/2 cup milk
1/2 cup brown sugar
3/4 cup boiling water
1 cup chopped figs
1/2 cup chopped nuts

Cook tapioca, salt and boiling water together until clear. Add sugar, figs and nuts. Cook five minutes, chill and serve with cream.

CORNSTARCH PUDDING

4 1/2 tablespoons cornstarch
3/4 cup milk
2 eggs
1/2 cup sugar
1-3 cup sugar
1/2 teaspoon vanilla

Scald three cups of milk. Mix the cornstarch with the remainder of the cold milk and add to the scalded milk in the double boiler, stirring constantly until the mixture thickens. Cover and cook for at least 20 minutes. Beat the eggs and add the sugar and salt. Pour some of the hot mixture slowly over the mixed egg and sugar, stirring constantly, add to the mixture in the double boiler. Cook into molds to cool. To make a light, three minutes, add vanilla and pour



BONELESS VEAL ROAST

Serve with potatoes browned with the roast, grilled tomato slices and brussels sprouts.

fluffy pudding the yolks and the whites may be beaten separately, the yolks mixed with the sugar and the whites folded in after the pudding has been removed from the fire. For chocolate pudding mix four tablespoons of cocoa with the cornstarch, or scald 1 1/2 squares of chocolate with the milk and beat well. The eggs may be omitted.

CREAM FILLING

1/2 cup sugar
1-3 cup flour
1/2 teaspoon salt
2 eggs
2 cups scummed milk
1/2 teaspoon vanilla or 1/2 teaspoon lemon extract
1/2 cup whipped cream

Mix the dry ingredients, add the eggs slightly beaten and pour on gradually the scalded milk. Cook 15 minutes in a double boiler, stirring constantly until thickened, afterward stirring occasionally. Flavor and cool in refrigerator. Before filling cream-puff shells old in the half cup of whipped cream.

HAM STUFFED PEPPERS

6 large peppers
2 cups chopped cooked ham
1/2 cup diced celery
2 tablespoons chopped green peppers
1 tablespoon chopped onions
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 cup salad dressing
1/2 cup grated cheese
1/2 cup granulated gelatin
3 tablespoons cold water

Wash peppers. Remove and discard seeds and pulp. Soak gelatin in water 5 minutes. Dissolve over boiling water, cool and add to rest

of ingredients. Stuff peppers. Chill 2 hours or longer. Using sharp knife cut into one inch crossway slices. Arrange, with edges overlapping, on tray. Garnish with parsley and pickle slices.

Chocolate Sauce

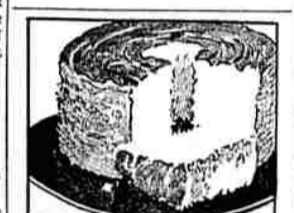
1 1/2 tablespoons flour
1/2 cup milk
1/2 teaspoon vanilla
3-5 cup sugar
2 squares chocolate
2 tablespoons butter

Mix all ingredients, except the vanilla, in a saucepan or small frying pan. Place the saucepan or frying pan on the surface unit of the electric range, and switch to low heat. Stir occasionally until steaming hot; stir constantly as sauce thickens, and remove from the surface unit.

ORANGE TEA BISCUITS

2 cups sifted flour
4 level teaspoons baking powder
1/2 teaspoon salt
2 tablespoons of sugar
2 tablespoons grated orange rind
4 tablespoons shortening
1/2 cup milk

Sift flour, sugar, salt and baking powder together. Add the grated orange rind and chop in the shortening. Add milk and mix to a smooth dough, roll out and cut with a biscuit cutter, place in pan well greased with shortening. Dip a cube of loaf sugar into orange juice and press into the center of each biscuit. Place in hot oven (400 degrees F.) and bake 10 to 12 minutes.



ANGEL FOOD CAKE

Sift 1 cup cake flour 4 times. Beat 1 cup egg whites and 1/2 teaspoon salt with wire whisk. When foamy add 1 teaspoon cream of tartar and continue beating until eggs stand up in peaks. Fold in 1 1/2 cups sifted granulated sugar. Fold in 1/2 teaspoon vanilla. Then sift small amount of flour over mixture and fold in carefully, continuing until all is used. Pour into ungreased angel food pan. Bake cake in slow oven 50 to 60 minutes. Begin with moderate oven and after 30 minutes increase heat and continue baking. Remove cake, invert pans for 1 hour or until cool.

Keep on the Sunny Side of Life

Ice Box Cake

2 squares cake chocolate cut fine
2-3 cup sugar
1/2 cup milk
1/2 cup milk
1 teaspoon granulated gelatin
1/2 cup cold water
1/2 pint whipping cream
1 teaspoon vanilla.

Lady fingers or sponge cake. Soak the gelatin in the cold water for three to five minutes. Melt chocolate, sugar and salt; add the milk and cook together, stirring constantly, until well blended. Add the softened gelatin to the chocolate mixture and stir 'til dissolved. Chill until the mixture begins to thicken,

CHOCOLATE FILLED CAKE

1 1/2 cup butter
1 1/2 cup sugar
2 squares chocolate, melted

1 teaspoon vanilla
1 cup sour milk
1/2 teaspoon salt
2 eggs
2 cups flour
1/2 teaspoon soda
1/2 teaspoon baking powder

Cream butter and sugar. Add rest of ingredients and beat 2 minutes. Pour into 2 layer cake pans lined with waxed papers and bake 25 minutes in moderate oven. Add filling.

VETERAN RELIEVED OF CONSTIPATION* BY NATURAL FOOD

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then whip the cream, add the vanilla and beat the chocolate mixture until frothy. Fold the flavored cream into the chocolate mixture and pour into molds which have been lined with strips of sponge cake or sections of lady fingers. If a large pan is used as a mold, it should be lined with wax paper. Small individual molds should be lightly oiled. This recipe serves six.

1 egg
1/2 teaspoon salt
1 square chocolate, melted
1/2 cup milk
1/2 teaspoon vanilla

Blend sugar and flour. Add egg, salt, chocolate and milk. Cook slowly, stirring constantly until filling becomes very thick and creamy. Add vanilla and cool. Use as filling between baked cake layers.

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minutes. Beat well, and frost top and sides of cake. A boiled frosting can be used in place of this one if desired.

Stuffed Eggs

Six hard cooked eggs, 4 tablespoons salad dressing, 2 tablespoons chopped pickles, 1/2 teaspoon salt, 1/2 teaspoon paprika, 1/2 teaspoon celery salt.

Cut eggs in halves. Remove and mash yolks with fork. Add rest of ingredients. Roughly fill egg white cases. Chill.

1 egg
1/2 teaspoon salt
1 square chocolate, melted
1/2 cup milk
1/2 teaspoon vanilla

Blend sugar and flour. Add egg, salt, chocolate and milk. Cook slowly, stirring constantly until filling becomes very thick and creamy. Add vanilla and cool. Use as filling between baked cake layers.

Go To Pay'n Takit For SAVINGS!

Pre INVENTORY Sale!

Fri. - Sat. Mon. June 21-22-24

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Sugar Brown or Powdered	5 lbs. 25c
Matches Highway 6 Boxes	18c

PICKLES Bread and Butter, jar	19c	SPAGHETTI Van Camp's, 2 for	15c	TUNA FISH White Star, 1/2 lb.	9c
MUSTARD Best Foods, 9-oz. jar	9c	Deviled MEAT Libby's, 1/2 lb. 3 for	10c	RAISINS Seedless, 15-oz. Pkg.	5c
Relish SPREAD Best Foods, pint	26c	JELL-O Assorted Flavors, Pkg.	5c	CRACKERS Ritz, Pkg.	17c
MAYONNAISE Best Foods, pint	26c	BRAN FLAKES Post, Pkg.	10c	TOILET SOAP White King, 3 bars.	10c
French DRESSING Best Foods, pint	18c	Ice Cream Powder Assorted Flavors, 3 Pkgs.	25c	CLEANSER Lighthouse, 4 cans.	10c

SHREDDED WHEAT original large package each **10c**

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1. Take the wrappers off 5 bars of Crystal White Soap... or draw 5 reasonable size white slips... or write a letter adding 25 words to complete the sentence: "I like Crystal White Soap because..."
2. Mail these with your entry and name and address to Dept. "C", Crystal White Soap, 129th Street, New York, N.Y. by mail by the contest deadline which may be received. Winners will be notified by mail. Duplicate entries will be discarded. Contest open to all persons in case of ties. Contest open to all connected with Colgate-Palmolive-Peet Co.

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