

CREAM PUFFS EASILY MADE

How long has it been since you made cream puffs? Think now. Wasn't it when you were in that high school cooking class? And remember how excited you were when you baked the mixture for those puffy golden shells—it was just like magic! But it's really no trick to make cream puffs if you follow these directions. So hurry up and make the shells for here's a recipe for the most delicious cream filling to squeeze inside.

CREAM PUFF FILLING
1 cup and 2 tbsps. sugar
1/2 cup flour
1/2 teaspoon salt
1 1/2 cups boiling water
1 1/2 cups irradiated evaporated milk
3 eggs
1/2 teaspoon vanilla extract
1/2 teaspoon orange extract
Mix dry ingredients and add boiling water, stirring to mix well. Cook over hot water until mixture thickens, about 20 minutes stirring constantly. Add milk to beaten eggs, stir into first mixture slowly and cook 2 minutes longer. Cool and add flavoring. Yield: Sufficient filling for 18 cream puffs.

Note: For Chocolate Filling, reduce flour to 6 tbsps. Melt 3 squares unsweetened chocolate in the boiling water.

CREAM PUFF SHELLS
1/2 cup butter
1 cup boiling water
1 cup flour
1/2 teaspoon salt
4 eggs
Melt butter in boiling water in large saucepan over direct heat. When melted, add flour and salt all at once and stir vigorously. Cook until it forms a ball which does not separate. Stir constantly. Remove from heat and cool slightly. Add eggs, one at a time, beating vigorously after each addition until mixture is smooth. Drop mixture by spoonfuls 1 1/2 inches apart on a greased baking sheet. Bake in a very hot oven (425-450° F.) for 10 minutes, then reduce to 400° and continue baking for 25 minutes. When thoroughly cool make a cut in side of shells. Insert end of pastry tube and force in filling. Yield: 18 cream puff shells.

Cream puffs are easy to make and are economical too. By using irradiated evaporated milk in the filling, rich creaminess is obtained without the use of butter—and remember you're getting whole milk solids with extra vitamin D.

Snug Luggage Wins Favor As Madame Travels Light



For the summer traveler: Lounging pajamas and boudoir coat of brown foulard figured in beige and worn with Ascot scarf of blue satin. They are designed with a thought to graceful navigation of boat passageways and sleeping car aisles.

Perennial Tomatoes In New Guise

Tomatoes come early and stay late. We have them with us to lighten and brighten many an otherwise dull menu the year round. And very grateful we should be for the longevity, and the never failing good nature of this jolly vegetable. But never is the tomato more full-some, or jovial, than during the days of late summer. The garden variety—with its heavy red meat, its bursting juices, and the minimum of seeds—is just the kind, not only for salad-making, but for baking. Large and rosy, the tomato during this season lends itself well to stuffing with all sorts of agreeable combinations — to make the main dish of any supper.

For a substantial and inspiring hot dish for summer nights, a tomato stuffed with chopped boiled ham, celery, and grated American cheese holds high honors. American cheese lends high flavor to so many dishes—as well as high food value.

Change of Icing
For a change put two icings on your cake. First, white peppermint, topped with chocolate. Second, caramel first and then a fudge icing on top. Third, chocolate frosting with white coconut on top. These combinations are pleasant to the taste, decorative and not difficult to manage.

Gloves Go Patriotic
Paris (AP)—Patriotic gloves join in the red, white and blue parade. They are made of white linen printed with small triangles of red and blue. The cuffs of the gloves repeat the colors but in a bold linen plaid.



THE JELLY JAR

It is reported that in some sections of the country, fruit crops this year will not be as large as anticipated. Housewives will have to take advantage of tricks in economy in order to stock their pantry shelves with the usual supply and variety of sparkling jellies and jams.

In a year like this your grandmother would have had to do without a full quota in her jam cupboard because the higher cost of the fruit would have made a big stock impractical. She didn't have a quick-boil method to guarantee a maximum number of glasses from her fruit juice. So much of her jelly juice evaporated in the long-boil process popular in her day.

Despite fruit crop curtailments, you today can still keep your pantry well stocked. In years like this one, that jelly insurance you've been hearing about pays unexpected dividends in a greater number of glasses than you would, in the natural course of things, expect to have. It all works out easily with these recipes:

BLACKBERRY MARMALADE
3 cups (1 1/2 lbs.) prepared fruit
8 cups (2 1/4 lbs.) sugar
1/2 bottle fruit pectin

To prepare fruit, peel off yellow rind of 1 orange and 1 lemon with sharp knife, leaving as much of white part on fruit as possible. Put yellow rinds through food chopper; add 1/2 cup water and 1/2 teaspoon soda, bring to a boil, cover, and simmer 10 minutes. Cut off tight skin of peeled fruit and slip pulp out of each section. Add pulp and juice to cooked rind. Crush or grind about 1 quart fully ripe blackberries. Combine with orange mixture.

Measure sugar and prepared fruit into large saucepan, filling up last cup with water if necessary. Bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil steadily 5 minutes. Remove from fire and stir in bottled fruit pectin. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot marmalade at once. Makes about 8 glasses (8 fluid ounces each).

BLACKBERRY AND SOUR CHERRY JELLY
4 cups (2 lbs.) juice
7 cups (3 lbs.) sugar
1 bottle fruit pectin

To prepare juice, stem (do not pit) and crush about 2 pounds fully ripe cherries. Add 1/2 cup water, bring to a boil, cover, and simmer 10 minutes. Crush thoroughly or grind about 1 1/2 quarts fully ripe blackberries. Combine fruits; place in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large saucepan and mix. Bring to a full rolling boil over hottest fire. Boil hard 4 minutes, stirring constantly.

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Add bottled fruit pectin; then bring again to a full rolling boil and boil hard 1/2 minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once. Makes about 11 glasses (8 fluid ounces each).

RASPBERRY JAM
4 1/2 cups (2 1/4 lbs.) prepared fruit
8 cups (2 lbs. 10 oz.) sugar
1 box powdered fruit pectin

To prepare fruit, crush thoroughly or grind about 2 quarts fully ripe raspberries. Remove some of seeds by sieving part of pulp, if desired. Measure sugar into dry dish and set aside until needed. Measure prepared fruit into a 2-to-6 quart kettle, filling up last cup or fraction of cup with water if necessary; place over hottest fire. Add powdered fruit pectin, mix well, and continue stirring until mixture comes to a hard boil. At once pour in sugar, stirring constantly. To reduce foaming, 1/2 teaspoon butter may be added. Continue stirring, bring to a full rolling boil, and boil hard 1 minute. Remove from fire, skim, pour quickly. Paraffin hot jam at once. Makes about 10 glasses (8 fluid ounces each).

Try Chilled Gingered Pears
1 1/2 cups sugar
1 cup water
2 lemon slices
1/2 teaspoon salt
1/2 cup chopped candied ginger
8 halved pears

Boil sugar, water, lemon, salt and ginger 3 minutes. Add pears and simmer 25 minutes or until pears are very tender when tested with fork. Cool and chill. If canned pears are used, but 15 minutes simmering will be required and pears may be used to replace water called for.

SIX GORED SLIPS
Despite the full skirts which characterize many of the most important of the new fall frocks, slips are

Bean Timbales

2 cups cooked beans
1 tablespoon chopped green pepper
1 tablespoon chopped onion
1/2 cup milk
2 egg yolks
1 cup salt
1/2 teaspoon pepper
1/2 teaspoon sliced parsley
2 tablespoons butter, melted

Mix ingredients and fill buttered baking dishes or custard cups. Set in pan of hot water, cover and bake, or cook on top of stove, 30 minutes or until mixture has "set." Unmold carefully and surround with tomato sauce.

TOMATO SAUCE
1 1/2 cups tomatoes
1 bay leaf
4 whole cloves
2 onion slices
4 celery leaves
1/2 teaspoon salt
1/2 teaspoon paprika
1/2 teaspoon sugar
1 cup water
2 tablespoons butter
4 tablespoons flour

Combine all ingredients except butter and flour. Cover and simmer 30 minutes. Strain and add to butter mixed with flour. Boil 2 minutes and serve.

more carefully styled than ever to eliminate even the suggestion of a wrinkle. Many of the new slips have six gores and the minimum necessary to secure the slim waisted lines of the fall silhouette is four, say New York stylists. The silhouette beneath the new fall frocks must be streamlined to the last inch to secure the lines necessary to chic, they say.

Wholewheat Muffins

(Using Buttermilk)
1 cup wholewheat
1 cup flour
1/2 teaspoon soda
1/2 teaspoon salt
1/2 cup sugar
1 egg
2 tablespoons fat, melted
1 cup buttermilk

Mix ingredients and beat 1 minute. Half fill buttered muffin pans and bake 15 minutes in moderate oven.

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Veal and Rice Patties

(Serving Five)
2 cups chopped cooked veal
1 cup boiled rice
1/2 teaspoon chopped parsley
1/2 teaspoon chopped onion
1/2 teaspoon salt
1/2 teaspoon celery salt
1/2 teaspoon pepper
1 egg
1/2 cup flour
4 tablespoons fat
Mix all ingredients except fat. Shape into cakes 1/2-inch thick. Brown in fat melted in frying pan, cover and cook 5 minutes.

Oatmeal Cookies

(Date-filled)
1/2 cup fat
1 1/2 cups brown sugar
2 eggs
1 cup cream
1/2 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon nutmeg
1/2 teaspoon salt
1/2 teaspoon vanilla
1 cup oatmeal (uncooked)
2 cups flour
1/2 teaspoon soda
Cream fat and sugar. Add eggs and cream, beat well. Add rest of ingredients and mix lightly. Chill dough and roll out half of it until 1/4-inch thick. Spread with filling and half fold over. Mark into 1 1/2-inch squares and cut through. Press edge of each cookie with fork and prick top. Continue with other half of dough. Carefully remove cookies to greased baking sheets, spacing two inches apart. Bake 13 minutes in moderate oven.

DATE FILLING
2-3 cup chopped dates
1/2 cup sugar
1/2 cup orange juice
1/2 cup water
1 egg
1/2 teaspoon salt
Blend ingredients, cook slowly until thick. Cool and use.

The stuffed tomato is no exception. With the generous addition of American cheese, this vegetable combination is sufficiently high in protein, energy-giving value, to provide an adequate main-dish. Particularly suitable for summer meals, which are perforce lighter than winter meals the stuffed tomato is as decorative as it is delicious.

Packaged American cheese may be readily grated with an ordinary small vegetable grater as needed. Grated so, the cheese is soft, light, fresh, rich with the distinctive flavor which permeates the entire dish. The stuffing of tomatoes is a matter of only a few moments time. The results are satisfying in the extreme.

STUFFED TOMATOES

1 tomato
1 onion, chopped
1/2 cup chopped celery
1 cup chopped boiled ham
2 cups soft bread crumbs
1 cup grated American cheese
Salt, pepper
Cut a slice from the top of each tomato. Remove a portion of the center of each, and invert the tomato shells to drain. Lightly toss together the onion, celery, ham, crumbs, cheese and seasonings to taste. Fill the tomato shells with the mixture, sprinkle with additional grated cheese, and bake in a moderate oven, 325 degrees, 20 minutes.

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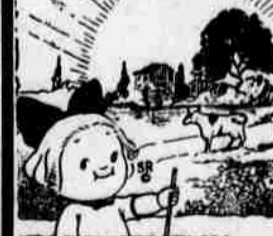
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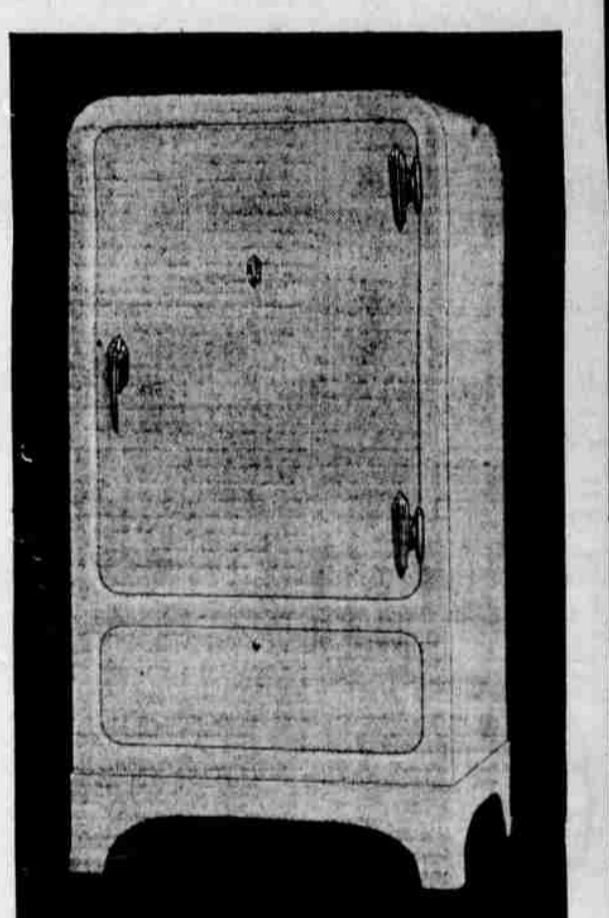
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