



Orange Juice Menu Aid

You know what orange juice does for Junior but do you know what orange juice can do for your pies and cakes and cookies? Just as the golden beverage contributes vitamins and health to the body, so it donates flavor and improved texture to the food things you make. Start now using the juice in your baked and "made" dishes and let that orange flavor sparkle up your menu.

In buying oranges for fruit—the foremost use of the fruit, incidentally—remember to select those with thin skins; weigh the fruit in your hands, too, for the heavy ones are juicier. Tell your grocer you want them "for juice" and he'll help you!

Keep right on warding off colds and keep up "tone" with fresh-squeezed juice in big glasses, but try these juice-flavored foods too.

Spruce 'Em With Juice
With Ham: When you fry ham, add 2 tablespoons flour to fat in pan, pour in 2 cups fresh orange juice and cook for 5 minutes, or until sauce is thick. Remove ham to serving dish and pour your orange sauce over it. Baste your baked ham with fresh orange juice while it is baking.

With Cakes: For a quick and delicious topping for fruit cake, spread with mixture of 1 cup sugar and 1/4 cup orange juice while cake is still hot.

On Toast: Mix 1/4 cup orange juice, grated rind of 1 orange and 1/2 cup sugar, and spread on hot buttered toast; put into oven or under broiler to brown and serve with tea.

For Fruit Stuffing: Add orange juice to peanut butter to make stuffing for brines or dates.

In Sandwiches: Blend orange juice into cream cheese for a sandwich spread.

In Salad: Add orange juice to mayonnaise or French dressing for fruit salads to heighten flavor.

With Lamb: Substitute orange juice for vinegar in mint sauce and serve hot with lamb.

Orange Juice Recipes:
Orange Coconut Pie
1/2 cup orange juice
1/2 cup water
1 cup sugar
3 tablespoons flour
3 tablespoons cornstarch

1/2 teaspoon salt
Grated rind of 1 orange
1/2 cup coconut
1/2 cup sugar
Baked Pie Shell
Heat fruit juices and water in double boiler. Add mixed dry ingredients, cook 10 minutes, stirring constantly. Add beaten egg yolks; cook 1 minute longer. Add grated rind and 1/2 cup coconut. Cool. Pour into baked pastry shell. Top with meringue made by adding 6 tablespoons granulated sugar to stiffly beaten egg whites. Bake in moderate oven (350° F.), 15 minutes. Sprinkle top with 1/4 cup coconut. Bake 2 minutes longer.

Upside Down Coffee Cake
1/2 cup shortening
1 cup sugar
2 eggs
2 cups flour
3/4 teaspoon baking powder
1/2 teaspoon salt
Grated rind of 1 orange
1/2 cup orange juice
1 cup walnuts
1/2 cup brown sugar
Cream shortening and sugar. Add eggs, one at a time, beating after each. Mix and sift flour, baking powder, salt, and orange rind. Add with orange juice to first mixture. Sprinkle walnuts and brown sugar in pan 11"x7"x1 1/2". Pour in batter. Bake in moderate oven (350° F.) 35 minutes. **Serves 8.**

Orange Mousse
1/2 cup sugar
1 1/2 cups orange juice
1 teaspoon grated orange rind
1/2 teaspoon granulated gelatin
2 tablespoons water
1 cup heavy cream
4 tablespoons powdered sugar
Dissolve sugar in orange juice. Add grated rind. Soften gelatin in water and dissolve over hot water. Mix well with orange juice. Whip cream till of custard consistency and fold in powdered sugar. Fold into orange juice. Freeze in refrigerator at lowest temperature, stirring once while freezing. **Serves 6.** If desired, 1/2 cup chopped almonds or walnuts may be folded in before freezing.

Meat Loaves Are Legion—but this one really deserves a place in your file for frequent use. A well-seasoned layer of bread dressing responds between two layers of your favorite meat loaf. The recipe:

Mix together 2 pounds of ground beef, 1 chopped green pepper, 1 chopped onion, 1 tablespoon salt, 1 tablespoon Worcestershire sauce, a pinch of sage, 1 cup dry bread crumbs, 1/2 cup water and 1 egg. Mix well. Make a dressing, using 2 cups dry bread crumbs, 1/2 to 1 cup water, 1/4 cup each chopped onion and celery, 1/4 cup melted butter. Season. Make a layer of 1/2 the meat loaf on a baking sheet. Press to 1 inch thick. Cover with dressing. Pat out remaining meat on top. Cover with 2 strips of bacon or salt pork. Bake in a moderate oven 1 hour. Serve with buttered carrots and peas.

Baked Halibut And Tomatoes

1 pound sliced halibut
3 tablespoons flour
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 cup tomatoes
1/2 cup chopped celery
2 tablespoons chopped onions
2 tablespoons chopped parsley
Wash off halibut with cold water applied with a cloth. Wipe dry. Place in shallow, buttered baking pan. Sprinkle with flour and seasonings. Top with butter. Bake, uncovered, for ten minutes in a moderate oven. Add rest of the ingredients. Cover and bake for one hour in a moderate oven. (Turn the halibut to allow even cooking.) Carefully remove to serving platter. This halibut combination may also be cooked and served in a shallow baking dish.

Journal Advertising Pays

Rove's Recipes
From Here 'n' There

Cape Cod Muffins
1/2 cup cranberries
1/2 cup granulated sugar
2 cups flour
4 teaspoons baking powder
1/2 teaspoon salt
1 egg yolk
1 cup cold water
2 tablespoons fat, melted
1 egg white, beaten
Wash and cut berries in two. Add sugar. Mix flour with baking powder, salt, yolk and water. Beat one minute. Add other ingredients. Mix slightly. Half-fill greased muffin pans, bake 15 minutes.

Oysters Neopolitan
4 tablespoons butter
4 tablespoons flour
2 1/2 cups milk
1/2 cup cream
1 pint small oysters
1 teaspoon salt
1/2 teaspoon paprika
1/2 teaspoon celery salt
1/2 cup grated cheese
1/2 cup cracker crumbs
Mix flour and butter. Add milk and cream. Cook slowly and stir constantly until a creamy sauce forms. Add rest of the ingredients and pour into a shallow buttered baking dish. Bake 25 minutes in a moderate oven.

Baked Swiss Steak and Vegetables
1/2 pound beef round, cut half an

inch thick
4 tablespoons flour
1/2 teaspoon salt
1/2 cup chopped celery
1/2 cup carrots, peeled
2 tablespoons chopped parsley
2 tablespoons chopped onions
4 turnips, peeled
1 cup cooked peas
2 cups boiling water
Sprinkle beef with flour. Brown in pork heated in frying pan. Transfer meat to a shallow baking pan. Sprinkle with salt and add rest of the ingredients. Cover. Bake slowly for one hour in the oven. Uncover and bake 20 minutes to brown top.

Sussex Bate Pudding
1/2 cup fat
1 cup light brown sugar
2 eggs
1 cup cold water
1/2 cup chopped dates
1/2 teaspoon vanilla
1/2 teaspoon cinnamon
1/2 cup flour
1/2 cup baking powder
1/2 cup soda
Cream fat and sugar. Add rest of the ingredients and mix thoroughly. Pour into a shallow greased pan. Bake 25 minutes.

Hard Sauce
1/2 cup butter
2 tablespoons hot cream
2 cups confectioner's sugar
1/2 teaspoon vanilla
1/2 teaspoon almond extract
1/2 teaspoon salt
Mix ingredients and beat. Let stand five minutes. Beat again until creamy. Chill and serve.

Argentina will restrict the importation of dogs and cats.

Green Winter Chili Unusual

A symphony in green for winter cocktails may be prepared from asparagus spears and slices of green edged, creamy calavo. Together they make excellent salads, too, for year round service, fresh or canned, but are quite ultra, without reaching a par on cost, in a swanky cocktail service such as may be prepared from the following Green Winter Calavo Cocktail. Color accent and appetite appeal are stressed in the contrast of the green ingredients against the red cocktail sauce.

Green Winter Calavo Cocktail
2 medium sized calavo spears
20 1/2-inch asparagus tips
Cocktail Sauce:
1/2 cup tomato catsup
1/2 cup Worcestershire sauce
1/2 cup horseradish
2 tablespoons lemon juice
1/2 teaspoon mayonnaise
1/2 teaspoon salt
Dash Tabasco sauce
Cut calavo spears into halves lengthwise, remove seeds, and peel. Slice in pieces the width and length of the asparagus. Place one-fourth of a calavo, sliced, in the center of each cocktail glass and stand five asparagus tips along the edge of the glass.
For Sauce, blend all ingredients. Pour over calavo and asparagus. Serve very cold.
Serves 4.

When you look into the refrigerator after the week-end and find odd bits of string beans, perhaps one cold chop or piece of veal, a cold potato or two, a single pimiento

Glazed Veal Chops

2 loin chops
1/2 teaspoon prepared mustard
1/2 teaspoon salt
1/2 teaspoon paprika
2 tablespoons salad dressing
2 tablespoons butter
Place chops in shallow pan. Spread with rest of the ingredients. Let broil for ten minutes. Serve hot.

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Is not the girl with a broken heart
NEVER

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Large Lima Beans 3 lbs. 23c 25 lbs. 98c	Pancake Flour Max-i-mum Lge. Pkg. 15c	Albers Rolled Oats No. 10 sack 39c
	Whole Wheat Flour No. 10 sack 39c	
	Pancake Flour Harvest Flour 10's 49c	
	Roman Meal Package 29c	
	Wheat Hearts Sperry's 2 oz. pkg. 22c	

Fri. to Mon., Jan. 21-24

Crackers 2 lb. pkg. 19c	Airway Coffee Lb. Pkg. 15c 3 lbs. 43c	Soups Campbell's (Except Chicken and Mushroom) 3 cans 25c
Peanut Butter Fresh made, lb. 9c	NOB HILL COFFEE 2 lbs. 40c 1 lb. 21c	Sugar Pure Cane 100 lb. sack \$5.29
Shortening 4 pound package 39c	Edwards Coffee Lb. 23c Can 23c 2 lb. can 45c	Jell-Well Assorted New Cube Flavors 3 pkgs. 10c
Peaches Libby's, 2 1/2 can, 2 for 35c	Max-i-mum Tall Cans 3 for 23c	Milk Baby Cans Doz. 48c
Pineapple Buffet can 6c	Maxwell House Coffee 2-lb. can 48c	Crisco 3 lb. can 49c 6 lb. can 95c
Tomatoes 3 for 25c, dozen 95c		Cheese Mild Cream lb. 19c
Corn, 002 3 303 cans 25c 95c		
Corn doz. 1.45		
Peas doz. 1.45		
Tuna 6 for 79c		
Oysters 2 tins 23c		
Sardines Domestic 1/2 tins, 6 for 25c		
Tom. Juice 10c		
Stokeley's 20-oz. can. Pineapple Juice, Libby's 12-oz. cans 3 for 25c		
Grapefruit Juice, Libby's No. 2 can 10c		
Tomato Juice, Starr, 8-oz. cans. 3 for 10c		
Catsup, Ruby Brand, 12-oz. bot. 3 for 29c		
1 lb. Chocolate Eclair and 1 pkg. Mickey Mouse Cookies for 25c		

FLOUR Savings Kitchen Kraft 49 lbs. 1.69 Harvest Blossom, 49 lbs. 1.39 Drifted Snow 49 lb. sack 1.69	OLEO Robin Hood 2 lbs. 29c TROCO 16c lb.	Table Salt 49c 25 pound sack.....
Table Salt 49c 25 pound sack.....	Shaker Salt 15c Leslie's, 2 boxes	Shaker Salt 15c Leslie's, 2 boxes
Mayonnaise 39c Aristocrat, quart jar. Pint 25c	Dressing 45c Aristocrat, quart	Mayonnaise 39c Aristocrat, quart jar. Pint 25c
Cigarettes 25c 2 packages 4 Popular Brands	Candy Bars 10c & Chewing Gum, 3 for	Dressing 45c Aristocrat, quart
Chocolate 33c Ohrardell's, lb. can.	Bak. Powder 23c Clabber Girl, 2 lb. tin	Cigarettes 25c 2 packages 4 Popular Brands
Syrup 35c Sleepy Hollow, qt. jug	Pears 35c Libby's, 2 No. 2 1/2 cans	Syrup 35c Sleepy Hollow, qt. jug
Swansdown 25c Cake Flour, lge. pkg.	Velvet 10c Prince Albert, 2 oz. tin	Pears 35c Libby's, 2 No. 2 1/2 cans
Purex 19c 1/2 gallon jug	Bleach and Cleanser	Swansdown 25c Cake Flour, lge. pkg.
Soap 15c Soap, 5 bars	Soap 19c Crystal White, 5 bars	Purex 19c 1/2 gallon jug
Scott Tissue 15c Toilet Tissue, 2 rolls	Silk, Tissue 24c 1000 Sheets, 5 rolls...	Bleach and Cleanser

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FASHION-MAKER in England, the Duchess of Kent, recently wore feathered hat on trip to Greece to attend Prince Paul's wedding.