Boned Pork Shoulder Roast—Easy to carve and quite delicious, too, is this boned, rolled and tied pork shoulder. It was baked—fat side up, on a rack in an open pan. The oven heat was kept at 325°F. (slow oven) allowing about 45 minutes per pound for this six-pound roast. Of course, pork should always be served well done.

Cherry Cobbler

1½ cups flour
1 teaspoon baking powder
¼ teaspoon salt
1 tablespoon granulated sugar
4 tablespoons fat
½ cup milk

Mix flour with baking powder, salt and sugar. Cut in the fat. Slowly add the milk. Pat out the soft dough. Fit over cherries.

Cherries
3 cups seeded red cherries
⅔ cup granulated sugar
2 tablespoons butter
½ cup cherry juice or water
½ teaspoon grated orange rind
¼ teaspoon cinnamon

Blend cherries with sugar and flour. Add rest of ingredients and pour into shallow buttered baking dish. Cover with crust. Make four steam holes in crust and bake.

Bran Bread

1 cup bran
2 cups flour
¼ cup brown sugar
1 teaspoon soda
1 teaspoon baking powder
½ teaspoon salt
2 tablespoons molasses
1 egg
1 cup buttermilk
2 tablespoons fat, melted

Mix ingredients and half-fill a greased loaf pan. Let rise for 15 minutes and bake for 45 minutes in a moderately slow oven.

Keep eggs in a cool place. Heat, as well as age, makes eggs deteriorate.

Cherry Rolls

(Other Fruit May Be Used)
2 cups flour
4 teaspoons baking powder
¼ teaspoon salt
4 tablespoons fat
1 tablespoon granulated sugar
¼ teaspoon cinnamon
⅔ cup milk

Mix flour with baking powder and salt. Cut in fat. Add sugar, cinnamon and milk. Pat out soft dough until it is a third of an inch thick. Spread with cherries and quickly roll up. Fit into a greased loaf pan or dish and bake for 25 minutes in a moderate oven. Serve warm or cold.

Cherries
2 cups seeded red cherries
½ cup granulated sugar
2 tablespoons flour
⅛ teaspoon nutmeg
2 tablespoons butter

Mix ingredients and spread on soft dough.

Medley Fruit Sauce
4 tablespoons fat
3 tablespoons chopped onion
¼ teaspoon celery salt
1 tablespoon minced parsley
2 tablespoons flour
2½ cups tomatoes
½ cup cracker crumbs
⅛ teaspoon salt
¼ teaspoon paprika

Mix sugar and flour. Add rest of ingredients and cook for two minutes—or until the sauce is thick. Chill.

Spicy Waffles

2 cups flour
1 teaspoon soda
⅓ cup granulated sugar
1 teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon cloves
¼ teaspoon salt
2 eggs, beaten
⅔ cup sour milk
2 tablespoons fat, melted

Mix ingredients and heat for one minute. Pour from a pitcher onto a hot, greased waffle iron. "Bake" until brown. Serve hot with fruit sauce.

Fruit Sauce
1 cup dark brown sugar
2 tablespoons flour
⅛ teaspoon salt
½ cup crushed pineapple
½ cup orange juice
2 tablespoons lemon juice
½ cup water
2 tablespoons butter

Blend sugar and flour. Add rest of the ingredients and cook slowly until creamy. Serve warm.

Salmon Loaf

1 pound can salmon
2 cups soft bread crumbs
Liquor drained from salmon plus evaporated milk to make 1 cup
1 teaspoon salt
1 egg
Pepper
1 tablespoon lemon juice
1 tablespoon grated onion

Flake salmon with a fork. Add remaining ingredients. Turn into oiled baking pan. Bake in a moderate oven (350° F.) until firm and brown, about 40 minutes.

•Yield: 6 servings.

Raisins Accent Meat Flavors

It has been said that anyone can follow a recipe with fairly good success but the combining of food flavors into an appetizing meal is an art.

An important consideration in menu making is a balance of sweet and of sour foods. Tart flavors stimulate the appetite, sweet foods are usually served as desserts because they satisfy the appetite.

Raisins are an interesting food because when eaten cold the sweetness predominates, but when served hot in sauces, etc., enough tartness is developed to make a very pleasing accompaniment to many meat dishes.

Perhaps one of the most popular raisin and meat combinations is baked or broiled ham with raisin sauce. Slices of savory baked ham, well covered with an orange flavored raisin sauce, are a connoisseur's delight. Or a thick slice of ham may be covered with the sauce and baked in a slow oven. If the ham is a modern one, a two-pound slice will bake in about 40 minutes and the blending of flavors will be unusually fine.

A curry sauce served with lamb or veal steak is greatly improved by the addition of raisins. If sliced, peeled oranges are also added to the curry sauce, the combination is delicious with sliced chicken on a bed of fluffy rice.

Raisins may be added to the dressing used in breast of veal or in a boned shoulder roast of veal. For such a dressing, use neither onions nor sage. The long slow baking so essential for fine juicy veal will also bring out the tangy goodness of the raisins.

Pork tenderloin patties, seasoned and browned in a little fat, may be covered generously with raisins. Add sour cream, cover, and simmer slowly about 45 minutes. The patties, served on toast, with the sauce, are the answer to the "something different" question for a luncheon party.

Raisin Sauce
½ cup brown sugar
1 tablespoon flour
½ teaspoon dry mustard
1⅜ cup hot water
¼ cup vinegar
¼ cup seedless raisins
1 tablespoon butter

Combine flour and mustard. Stir in hot water and vinegar. Add raisins. Simmer about 10 minutes. Add butter. Serve hot on ham, pork tenderloin or tongue.

Curry of Lamb or Veal
1 pound lamb steak
1 teaspoon salt
¼ cup butter or margarine
2 cups water
¼ cup chopped onion
2 tablespoons flour
1 teaspoon curry powder
1 bouillon cube
2 tablespoons lemon juice
⅛ cup raisins

Cut lamb or veal steak in one-inch pieces. Season. Brown lightly in 2 tablespoons butter. Add ½ cup water, cover, and simmer about one hour. Cook onions in 2 tablespoons butter until golden colored, but not browned. Stir in flour and curry powder. Add 1½ cups water and bouillon cube. Stir until smooth. Add raisins. Simmer 10 minutes. Add lemon juice. Pour over cooked meat. Simmer 10 minutes. Serve with fluffy hot rice.

Baked Ham Slice with Apples and Raisins
2 slices ham, cut ½-inch thick
2 tart apples
½ cup raisins
½ cup brown sugar
1 cup fruit juice

Cut ham slices several places around the outside to prevent curling. Place one slice of ham in baking dish. Cover with cored apple rings cut ½-inch thick. Fill centers of rings with raisins. Sprinkle with brown sugar. Place other slice over top. Moisten with fruit juice. Bake in a moderate oven until ham and apples are done, about 45 minutes. Serve ham on a hot platter and thicken the remaining liquid for a sauce.

Sliced pineapple may be used in place of apples.

Corned Beef DeLuxe
(Serves 5)
2 cups potatoes (cooked and sliced)
1 12-oz. can corned beef (sliced)
1 cup onions (sliced very thin)
3 hard cooked eggs
2 tablespoons butter
2 tablespoons flour
2 cups milk
¼ teaspoon salt
Pepper and paprika to taste
1 cup cheese (grated)
½ cup buttered bread crumbs

In a greased casserole place alternate layers of potatoes, corned beef, and onions. Cut the eggs in two, crosswise, and push into the mixture, cut side up. Make a white sauce of the butter, flour, milk and seasonings. Add the cheese to the sauce and pour over all. Sprinkle buttered crumbs over the top and bake in a moderate oven (375°) for approximately 30 minutes or until browned and heated through.

Baked Ham

1 pound ham slice
1 cup soaked dried apricots
½ cup brown sugar
1 teaspoon cinnamon
1 teaspoon dry mustard
½ teaspoon mace
½ cup powdered cloves
½ cup orange juice
2 tablespoons vinegar

Select a haf slice cut about half an inch thick. Discard rind and fit ham into a shallow baking pan. Cover with apricots and sprinkle with seasonings and spices. Add rest of ingredients. Bake for 45 minutes, uncovered, in a moderate oven. Baste frequently.

Frozen Delight

2 tablespoons granulated gelatin
¼ cup cold water
½ cup boiling prune juice
1 cup chopped cooked prunes
1 cup crushed canned pineapple
½ cup granulated sugar
3 egg yolks
3 egg whites, beaten
1 cup whipped cream
1 tablespoon lemon juice
¼ teaspoon salt
½ cup pecans (optional)

Soak gelatin for five minutes in cold water. Mix prune juice, prunes, pineapple, sugar and yolks. Cook for two minutes in double boiler. Add gelatin and stir until gelatin has dissolved. Cool. Add rest of ingredients and freeze for four hours in a tray in the mechanical refrigerator—or pack in chopped ice and salt.

Divinity Fudge

First Part:
1 cup sugar
⅓ cup water
2 egg whites
Second Part:
2 cups sugar
1 cup white corn syrup
1 cup water
1 cup nut meats (chopped)
1 teaspoon vanilla extract

Start cooking both parts of the divinity at the same time, using two saucepans. To make the first part, combine sugar and water and boil to the soft ball stage (234°.) Pour slowly over egg whites which have been beaten until stiff but not dry. To make the second part, combine the sugar, water and syrup and cook to brittle ball stage (254°.) Pour this syrup into the first mixture, add nuts and vanilla, and beat until creamy and dull in appearance. Drop by teaspoonfuls onto wax paper or pour into a buttered tin and mark into squares.

Twopenny Salad

1 pkg. lemon flavored gelatin
1 pint hot water
3 tablespoons vinegar
2 tablespoons tomato ketchup
½ teaspoon salt
½ teaspoon celery salt
1 cup shredded cabbage

Dissolve gelatin in hot water. Add vinegar, ketchup, ¼ teaspoon salt, and celery salt. Chill until slightly thickened. Season cabbage with ¼ teaspoon salt. Fold into slightly thickened gelatin. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise. Serves 6.

Savory Salad

1 pint canned tomatoes
1 sliced onion
¼ cup coarsely cut celery
4 whole cloves
1 tablespoon vinegar
¼ teaspoon salt
dash of cayenne
1 pkg. strawberry or lemon gelatin

Combine tomatoes, onion, celery and cloves, and simmer 5 minutes. Strain. Add vinegar, salt, cayenne and enough hot water to make 1 pint liquid. Heat to boiling and dissolve gelatin in it. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise. Serves 4 to 6.

Batter Remover

Prevent dumpling batter from sticking to the spoon by dipping the spoon into cold water before taking up portions of batter. The dumplings will then slip off the spoon easily as you drop the batter into the hot fat.

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