

Daisy Combinations

When we see all the many lovely varieties of daisies in the floral shops and along the highways, we need not question the origin of the joyous expression, "It's a daisy!" A daisy combination then may refer to a lovely flower arrangement, a pretty frock, or an attractive delicious meal.

Daisy meal combinations are numerous, but fall vegetables remind us of the satisfying flavor of beans (green, yellow or dried) cooked in with those tasty little rolls of boneless smoked shoulder butts, called "Daisies" by some packers. You'll find this meat put out under different brand names, differing somewhat in flavor and tenderness, but a truly "good buy." The weights vary from two to four pounds, there is no bone, skin or other waste, but rather a gentle streaking of fat throughout the lean and a full rich flavor that bastes and permeates a companion food.

For the small family, a smoked shoulder butt simmered until tender, pan fried, or baked is a splendid choice. Scalloped potatoes, rice, or macaroni is pepped by the addition of slices or shreds of cooked smoked shoulder butt. Lima beans cooked in the broth with one of these tasty meat morsels is indeed a daisy combination.

A smoked shoulder butt may be: Pan Broiled: Slice thin. Place in a cold frying pan and cook over a slow fire. Turn to brown.

Oven Cooked: Place on a rack in a pan. Add 1 cup water. Cover and bake in a slow oven (325 degrees F.) about 30 minutes per pound. A brown sugar glaze may be put on during the last 15 minutes of cooking. Increase the temperature to 400 degrees F. and remove cover of the pan.

Water Cooked: Place in a kettle and cover with water. After the water boils, reduce heat and simmer gently, about 30 minutes per pound. For a glaze, coat with brown sugar, stud with cloves and brown in a hot oven (400 degrees F.) about 15 minutes.

Daisy Menu Combinations

Breakfast:
1. Slice a smoked butt thin, pan fry until well browned. Serve with scrambled eggs and hot buttered raisin toast.

Luncheon:
1. Club sandwich: Fry thin slices of smoked butt. Arrange on toast with lettuce, cover with pieces of sliced tomato and chicken. Top with mayonnaise. A tart pineapple salad completes this luncheon.

Dinner:
1. Boiled Dinner: During the last half

Tuna Peppers

3 large peppers
1 cup tuna
1 cup bread crumbs
1 tablespoon chopped parsley
1 tablespoon chopped onions
2 tablespoons chopped green pepper
1 egg yolk
1/2 cup cream
1/2 teaspoon salt
1/2 teaspoon paprika

Wash peppers. Carefully remove the tops and save them. Discard the seeds and pulp. Cover by four inches with boiling water. Let simmer for five minutes. Drain and rinse in cold water. Stuff with rest of the ingredients, combined. Replace pepper tops and fit stuffed peppers into a shallow baking pan. Add one-fourth inch of water and bake for 30 minutes in a moderate oven.

Butter Fingers

3 egg yolks
2 cups dark brown sugar
1/2 teaspoon salt
3 cups flour
2 teaspoons baking powder
1 egg whites, beaten
Beat yolks and sugar until well mixed. Fold in the rest of the ingredients. Mix lightly. Pour into a shallow pan which has been lined with waxed paper. (The batter should not be more than one inch thick). Bake for 25 minutes in a moderate oven. While warm cut into bars and roll in dark brown sugar to which a little cinnamon has been added. (One teaspoon of cinnamon is enough for a third of a cup of sugar.)

Fruit Punch

1/2 cup fresh mint leaves
2 tablespoons tea
2 cups boiling water
2 cups granulated sugar
2 cups orange juice
1/2 cup lemon juice
1/2 cup pineapple juice (optional)
10 cups ice water
Mix together the mint, tea and boiling water. Cover and simmer for five minutes. Strain. Add sugar and stir until it has dissolved. Cool. Add rest of the ingredients and chill until serving time. Serve in glasses which have been one-third filled with chopped ice.

Filbert Bread

2 cups flour
2 cups Graham flour
2 teaspoons soda
1 cup dark brown sugar
1 cup chopped dates
1/2 cup shredded filberts
1 tablespoon molasses
1 egg
2 cups buttermilk
2 tablespoons butter, melted
Mix all the ingredients together. Half-fill two medium sized loaf pans which have been fitted with waxed papers. Let rise for 15 minutes and bake in a slow oven for one hour.

Fruit Sherbet

1 cup water
1 cup granulated sugar
1 cup milk
1/2 cup peaches
1/2 cup berries
1/2 cup orange juice
2 tablespoons lemon juice
3 egg whites, beaten
1/2 teaspoon salt
Boll the water and sugar together for two minutes. Cook. Add milk, fruits and juices. Pour into a sterilized freezer and turn crank until the sherbet is half frozen. Fold in the rest of the ingredients and freeze until stiff. Press the peaches and berries through a sieve before adding them to the half-frozen mixture.

Monotonous Menu Needs Savory Spice

Menus, like routine tasks, become monotonous if served time after time in exactly the same way. It takes a surprise now and then to add the savor and spice for making meals enjoyable.

How to add the surprise touch to the meal is a problem which concerns every housewife. Sometimes it may be through the addition of an unusual seasoning, or a unique way of serving, or variety gained by the choice of different foods.

But, however achieved, the surprise which gives an otherwise monotonous menu the "lift" is well worth the thought and effort required.

Since the meat is the center of the meal, and a most important part of it, how about a few suggestions

for adding the surprise note to the meat dish?
Try This for Variety
1. Season a beef pot-roast with curry powder. Garnish with lemon to serve.
2. Rub skillet with a cut clove of garlic before cooking pork chops. This adds a subtle but delightful flavor.
3. In making ground beef cakes, flatten the cakes quite thin. Pile on top of half the cakes a spoonful of savory bread dressing to which ground or finely chopped peanuts have been added. Place a cake on top of each and pinch edges together. Broil or panbroil cakes as usual.
4. Just before a baked ham slice is done, spread the top with a combination of drained crushed pineapple and brown sugar. Return to

the oven to slightly brown the pineapple.
5. After browning veal cutlets, add a small amount of sour cream. Cover tightly and let cook slowly. The veal cooked in this way has a delicious flavor and the liquid makes an excellent sour-cream sauce.
6. Broiled lamb chops have an unusual but delicious flavor if immediately after broiling they are spread with a Roquefort cheese sauce, made by mixing 2 ounces of Roquefort cheese with 2 tablespoons cream.
7. For dumplings served with veal stew, use tomato juice as the liquid. This gives the dumplings a pink color and an excellent flavor.
8. For a savory bread dressing, add browned pork sausage to bread crumbs and other seasonings.

To remove fingerprints from furniture rub them with a standard furniture polish applied on a soft cloth. When the stain disappears rub the entire surface with another polish-moistened cloth.
How Women in Their 40's Can Attract Men
Here's good advice for a woman during her change (usually from 35 to 42), who fears she'll lose her appeal to men, who worry about hot flashes, loss of pep, dizzy spells, upset nerves and moody spells.
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