



In This Dish Two Patriotic Foods, oysters and mushrooms, are blended for a rich luncheon or dinner.

Oyster are back. To many of us that's as thrilling as harvest-time or the opening of the football season. Every oyster-growing section of the country boasts of the superior delicacy of the local product. But regardless of origin, individual flavor or size, oysters can be prepared and served by the same general methods.

How will we have our oysters? Well, let's start with the cocktail. Use your favorite variety and see that they are fresh, well chilled and toned up by the right sauce. Serve about six to the portion and always include a wedge of lemon for each service. Serve the oysters on the half-shell or in small glass cups lined with cream or shredded lettuce.

Here's a recipe for a universal cocktail sauce: Mix half a cup of catsup, a third of a cup of chili sauce, two tablespoons grated horseradish, a fourth of a teaspoon of salt and an eighth of a teaspoon each of paprika, celery salt and granulated sugar. Mix and chill. This is enough for six or seven servings. If you're extra fond of seasoning, top the oysters with a little chopped, crisp bacon, minced parsley and pimientos.

Perhaps you'd like to launch your luncheon or dinner with something hot. Oyster bisque is just the ticket. Chop oysters and heat them in melted butter, then add to savory cream soup sauce. Serve in cups or plates and garnish with whipped cream and paprika. For a change include some corn or mushrooms with the oysters.

Oyster kabobs are just the thing to serve for an informal supper. Alternate eight oysters with squares of bacon on long skewers. Broil or bake until browned, season with a mixture of salt, pepper, celery salt, chopped parsley and chili sauce, and

**Stuffed Oysters with Mushrooms**  
1 pint Bluepoint oysters, drained  
24 med. mushroom caps, peeled  
melted butter  
salt, pepper  
Season oysters with salt and pepper. Brush mushroom caps, inside and out, with butter and season with salt and pepper. Cook mushrooms under broiler about 5 minutes or until browned; then turn and cook about 5 minutes, or until done. Cook oysters under broiler about 2 minutes, or until edges begin to curl. Place 1 oyster in each cap. Serve at once on hot buttered toast.

serve on hot buttered toast. Creamed with peas, mushrooms, hard cooked eggs, chicken or ham, oysters make a one-dish meal well worth considering. Mix equal portions of oysters with one of the foods mentioned and add to a thick, cream sauce, well seasoned. Cover with buttered crumbs and bake in casserole in moderate oven for 15 minutes. Over-cooking may toughen the oysters.

Did you ever think of adding horseradish to cream or Hollandaise sauce when you serve it with fried oysters? A grand idea. Use three tablespoons of horseradish with each cup of sauce. And have you tried adding chopped pickled beets to far-far sauce served with fried or broiled oysters? It's a very tasty addition. Oyster Creole are a triumph in the art of seasoning. Brown three table-

spoons each of chopped onion, celery and green peppers in four tablespoons butter. Add one and a half cups of chopped oysters and simmer five minutes. Then add three tablespoons of catsup, two of chili sauce and a fourth of a teaspoon each of salt and paprika. Thoroughly heat the ingredients, then serve them, topped with browned mushrooms, on hot toast.

There's one other way of serving oysters you should keep in mind. If you add them to stuffing for fowl your stuffing will step out in the lead. Add one cup small oysters to each four cups of savory stuffing or wild rice. That's rich eating.



**Baked Ham**  
Bake ham in the usual way but vary the flavor by using any of the following: Mix 1 cup brown sugar with 1 teaspoon dry mustard and 2 to 4 tablespoons vinegar. Spread over ham. Mix juice 2 oranges, 1/2 cup pineapple juice, 1/2 cup each white corn syrup and sugar. Baste. Season tart apple sauce with a little brown sugar and cinnamon. Spread over ham. Heat 1 cup cherry juice and 1 cup honey. Baste with this.

## Food Combinations Govern Meal Success

The success of a meal depends quite as much on interesting food combinations as on good cooking. Imagination, a study of the market and an understanding of basic principles of cookery turn the trick. Let us start with one of the economical meats and see how many ways we can use it. Pure pork sausage is a truly good buy if it is fresh, fine flavored and good quality. It is never economy to use an inferior sausage because no amount of "doctoring" can correct that fault.

Let's take a pound of sausage and combine with it four tablespoons of chopped onion. Cook in a frying pan, stirring until the onion is browned. Add 1 cup diced celery, 2 cups cooked rice or 3 cups toasted bread crumbs. Combine thoroughly. This sausage dressing may be baked in a pie pan in a slow oven about 45 minutes. Serve with a tomato or brown sauce. Or use this dressing to fill parboiled green pepper or onion cases. Then bake in a slow oven 45 minutes.

**Sausage and Vegetable Goulash**  
1/2 pound sausage  
1/2 cup water  
2 medium potatoes  
2 medium carrots  
2 cups chopped cabbage  
1 teaspoon salt  
3 tablespoons grated cheese  
2 tablespoons bread crumbs  
Run the uncooked potatoes, cabbage and carrots through the coarse knife of food chopper. Add the other ingredients, except the grated cheese and bread crumbs. Turn into baking dish. Sprinkle cheese and bread crumbs on top. Bake in moderate oven (350° F.) for 35 minutes. Serve with toasted buttered biscuits, crabapple jelly, grapefruit salad.

**Mexican Luncheon**  
1 cup sausage  
1 cup hominy  
1 cup yellow corn  
1 1/2 cups tomatoes  
1/2 cup green pepper  
Brown sausage in skillet, stir and cook about 15 minutes. Drain off all

## Jellied Olive Mold Novel

2 tablespoons granulated gelatin  
1/2 cup cold water  
1 1/2 cups boiling water  
2 tablespoons granulated sugar  
2 tablespoons vinegar  
1/2 cup chopped green olives  
1/2 cup chopped sweet pickles  
1/2 cup chopped pimientos  
1/2 cup cooked peas  
1/2 cup diced celery  
1/2 cup salt  
4 tablespoons salad dressing  
Soak gelatin for five minutes in cold water and dissolve in boiling water. Cool and let thicken a little. Fold in rest of ingredients. Pour to thickness of two inches in a shallow pan. Chill until firm. Cut into squares and serve on lettuce.

Grind leftover meats. Place them in biscuits, stuffed eggs or sandwich fillings.

the fat. Add other ingredients and simmer together about 15 minutes. Good with coleslaw, wholewheat biscuits, pickled peaches, beverage.

## Sweet Potato Sausage Croquettes

1/2 pound sausage  
2 large sweet potatoes  
2 tablespoons butter  
1/2 teaspoon salt  
1/2 teaspoon nutmeg  
1/2 teaspoon cloves  
1/2 teaspoon cinnamon  
1 cup cornflakes  
1 egg  
2 tablespoons condensed milk  
Form sausage into patties, fry until well cooked and browned. Boil, peel and mash sweet potatoes (there should be about 2 1/2 cups). Add the remaining ingredients, except corn flakes and egg. Mix well. Form into croquettes, using cooked sausage patties as center. Roll in egg and then in rolled cornflakes. Fry in deep fat until golden brown. Serves six. Delicious with fresh buttered spinach, tomato and head lettuce salad.

## HINTS TO THE WISE

Prepare a small hand saw for storing by first heating it in an oven and then quickly rubbing it with lard or any unsalted fat. Hang the saw on a nail on a wall. Wipe off the surplus fat when you use the saw again.

Grated raw carrots give cabbage salad added color and flavor. Mincéd green peppers or pimientos will do the same for creamed potatoes, turnips, cauliflower, lima beans or corn.

Brighten up the sun porch this fall by using gaily-colored awning materials for shades on the windows and doors. The material is not expensive. You can tack it onto the regular window shade rollers quite easily. Add fringe as a special decorative touch.

Use dry bread crumbs up in macaroons. Add half a cup of crumbs to a third of a cup of granulated sugar, one teaspoon of almond extract, an eighth of a teaspoon of salt and one egg. Shape into small balls. Bake in moderate oven.

## Salad Dressing

1 teaspoon salt  
1/2 teaspoon paprika  
1/2 teaspoon celery seed  
1/2 teaspoon dry mustard  
1/2 teaspoon chopped onion  
1/2 teaspoon chopped parsley  
1/2 cup salad oil  
4 tablespoons granulated sugar  
2 tablespoons catsup  
2 tablespoons chili sauce  
4 tablespoons vinegar  
Mix dry ingredients. Slowly add rest of the ingredients. Beat until thick. Chill.

## Peach Nectarine Punch Delicious

The bowl of fruit punch, really a simple expedient for light refreshments in formal style, needs substantial fruit flavor, a flick of tart contrast, and an inexpensive diluent, to rate in the most popular brackets. The accompanying recipe for Peach-Nectarine Tea Punch has these characteristics: the velvety, characterful flavor bestowed by pulp and juice of peaches and nectarines in whole-fruit nectar form, sweetened lemon-juice, a mere dash of clove extract, and inexpensive, diluting black tea, joined in a really energizing beverage for your next punch bowl service. You may vary its character by alternating the peach-nectarine nectar of the recipe with plum, apricot, pear or peach nectar in the same proportions.

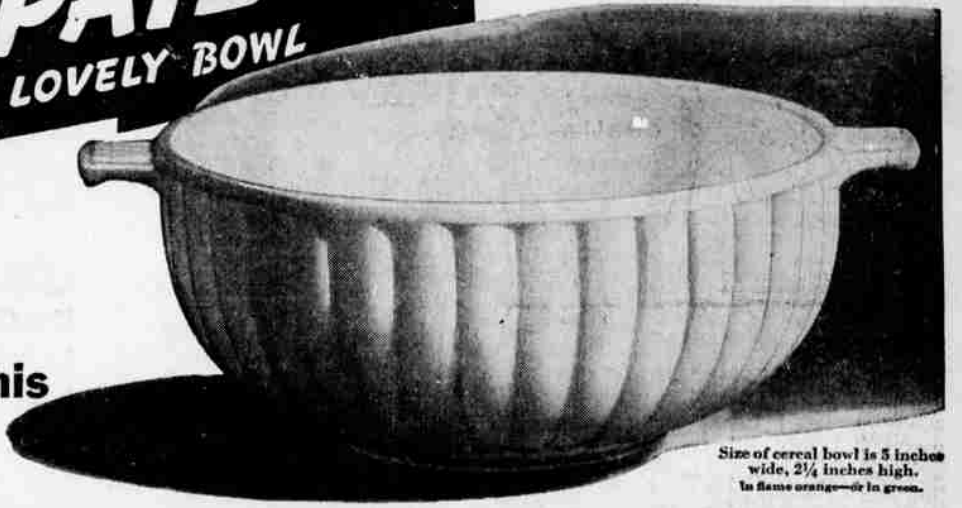
**Peach-Nectarine Tea Punch**  
3 cups chilled peach-nectarine nectar  
1 1/2 cups strong black tea infusion  
1/2 cup lemon juice  
1/2 cup granulated sugar  
few drops clove extract  
few grains salt  
Combine all ingredients and stir to blend. Serve very cold. This recipe may be varied by the substitution of plum, apricot, pear or peach nectar. Makes about 1 1/2 quarts.

## Eggs Creole

(Delicious for Any Meal)  
3 tablespoons butter  
3 tablespoons chopped green pepper  
2 tablespoons minced parsley  
5 eggs, beaten  
1/2 cup milk  
1/2 teaspoon paprika  
1/2 teaspoon salt  
Melt butter in a frying pan. Add and brown the onions and peppers. Add the rest of the ingredients which have been mixed together. Cook slowly and stir constantly until thick and creamy. Serve immediately.

**NOT A PENNY TO PAY FOR THIS LOVELY BOWL**

AT YOUR DEALER'S WHILE THEY LAST



Size of cereal bowl is 5 inches wide, 2 1/4 inches high. In flame orange—in green.

Madam, Please Accept This Handsome

# Patio-Ware CEREAL BOWL

WITHOUT PAYING A SINGLE CENT EXTRA WHEN YOU PURCHASE 2 PACKAGES OF

## CORN KIX

The Wonderful New ready-to-eat Breakfast Cereal at the Usual Price

THIS OFFER made solely to induce you to try this delicious, new, ready-to-eat cereal that contains a combination of vitamins, minerals and food values, that no ready-to-eat breakfast cereal ever had before.

How You Get One Of These Attractive Cereal Bowls .. and give your Family a Brand-New Taste Thrill

JUST think of it! You can have one of these gay, colorful Patio-Ware Bowls... without it costing you a single penny.

All you do is just go to your grocer and ask him for two packages of this wonderful, new, ready-to-eat cereal called Corn KIX. He'll give you one of these beautiful bowls without charging you a cent extra. These lovely bowls have a dozen uses—as cereal bowls... as favors or candy dishes... for the center of the table, with flowers.

Cereal bowls like this are all the rage just now.

This gay, attractive Patio-Ware is sweeping the country. It has the charm and gaiety of genuine Italian pottery.

One of these cereal bowls will add a real touch of color to your breakfast table. Today, the new vogue is to have cereal bowls in a variety of colors and shapes. And here's just the bowl to delight some member of the family.

This valuable offer is made for just one purpose. To get you to try this amazing new cereal creation—Corn KIX.

Corn KIX is a new breakfast dish... exciting... different... delicious... the outcome of an effort to give you a "perfect" cereal!

Your family will find a new thrill in these crisp, crunchy globes of deliciousness—that stay crisp in cream until the last spoonful—then just seem to melt in the mouth.

And Corn KIX has a combination of food values that no ready-to-eat cereal ever had before. Children and grown-ups, too, need the vitamins and minerals you get in Corn KIX.

Let your whole family try this new taste thrill for breakfast tomorrow. And, without paying a cent extra, get one of these beautiful Patio-Ware Cereal Bowls to add color to your breakfast table. Buy two packages of Corn KIX from your grocer today. He will give you your bowl without extra charge. But act now! This offer is good only while supplies last.

GENERAL MILLS, INC., MINNEAPOLIS, MINN.



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1. Never before a ready-to-eat corn cereal with such wonderful crispness... Stays crisp in cream until the last spoonful.
2. As much Vitamin D in one large helping as in one teaspoonful of standard Cod Liver Oil.
3. A corn cereal with more Vitamins than Nature herself put into the corn... enriched with calcium and phosphorus.

NEVER BEFORE A READY-TO-EAT CEREAL WITH THIS COMBINATION OF VITAMINS, MINERALS AND FOOD VALUES

**VITAMIN D**—Corn KIX contains Vitamin D. This essential vitamin, also known as the sunshine vitamin, aids in building bones and teeth. Children, especially, need it.  
**CALCIUM**—Corn KIX also contains calcium. Calcium helps to build bones and is necessary for

sound teeth. Growing children in particular need plenty of it.  
**PHOSPHORUS**—Corn KIX is enriched with phosphorus, which combines with calcium to help build bones and teeth. Children require relatively more phosphorus than is required by adults.



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