



"Penny-Serenade" your budget with Coffee Sponge Pie—Don't throw away the coffee left from breakfast. Make the family a delicious Coffee Sponge Pie for dinner. This delightful dessert is easy to make, and no flavor is more refreshing in warm weather than coffee—nor more popular. Men particularly love the luscious flavor of this Coffee Sponge Pie. The filling just melts in your mouth, it's so tempting and fluffy.

Be sure to cut in half your shortening until the mixture is as fine as corn meal. This makes your pastry tender. Cut in the rest until it's the size of navy beans. This makes your pastry flaky. In fact, you'll be so delighted with the tender, golden pie crust, you'll want to use it with other fillings, too.

Just clip the recipe for your repertoire of summer desserts. To outline an attractive flower on the filling, as illustrated, simply make an oval swirl for each petal, with the tip of a teaspoon. Then sprinkle nuts in the center and around the edge. Your nimble fingers will make short work of dessert when the man of the house calls for "Coffee Sponge Pie, please!"

Rove's Recipes

From Here 'n' There

Honey-Topped Grapefruit

2 large grapefruit
4 tablespoons honey
2 tablespoons butter

Cut fruit into halves. Discard seeds and center cores. Loosen edge segment. Place on a shallow pan and top with the honey and butter. Bake 10 minutes in a moderate oven. Serve warm.

Creamed Mushrooms

1½ lbs. fresh mushrooms
3 tablespoons butter
2 teaspoons chopped celery
2 tablespoons chopped onions
2 tablespoons flour
½ cup cream
2½ cups milk

Hard-cooked egg, diced
Cook mushrooms and butter 10 minutes in a frying pan over a moderate heat. Stir frequently with a fork. Add the seasonings and flour. Let simmer for 5 minutes. Add the rest of the ingredients and cook until the mixture thickens and becomes creamy. Stir constantly.

Corned Beef Hash Cakes

6 hash cakes (½ inch thick)
4 tablespoons flour
4 tablespoons bacon fat (or other)
3 tablespoons minced onions
3 tablespoons minced celery
½ teaspoon salt
½ cup boiling water

Shape corned beef hash (canned) into cakes. Roll in the flour and brown in the fat heated in a frying pan. Add the onions and celery. Cover and cook for 5 minutes. Add the rest of the ingredients and cook over slow heat for 10 minutes.

Glazed Strawberry Pie

1 quart large firm strawberries
3 tablespoons corn starch
½ cup water
1 tablespoon lemon juice
½ teaspoon salt
1 cup granulated sugar
1 baked pie crust

Wash and hull the berries. Mix half of them with the cornstarch and water. Crush. Add the juice, salt and sugar. Cook, stirring constantly until the mixture thickens. (About 5 minutes). Cool. Pour the rest of the berries into it. Crust. Cover with the cooked mixture. Cool and spread with the cream.

Tossed Salad

1½ cups shredded lettuce
1 cup cooked lima beans
½ cup diced cooked beets
½ cup diced celery
1 cup cauliflower
3 tablespoons chopped onions
½ cup minced green peppers
½ teaspoon salt
½ teaspoon paprika
½ cup French dressing
1 clove garlic

Rub a salad bowl with the garlic. Add the rest of the ingredients.

Chocolate Sponge

2 squares chocolate
½ cup granulated sugar
½ teaspoon salt
½ cup boiling water
3 egg yolks
2 tbsp. granulated gelatin
½ cup cold water

3 egg whites, beaten
½ cup whipped cream
1 teaspoon vanilla
Let simmer until creamy and well-blended, the chocolate, sugar, salt and boiling water. Pour into upper part of double boiler. Add the yolks and, after two minutes, add the gelatin, which has soaked for five minutes in cold water. Stir until well-blended. Cool. Beat until fluffy and fold in the rest of the ingredients. Pour into a mold which has been rinsed out in cold water. Chill until firm. Unmold and garnish with sweetened, flavored whipped cream.

Summer Time is Picnic Time

Maybe it's the gypsy in us that sets us longing for the open road at this time of year. And when that wanderlust hits one might as well yield to it and set off toward the horizon. But it's a good idea to pack up a lunch before you start!

Even those whose appetites are a bit capricious when they seat themselves at a table indoors can become keenly interested in that lunch basket as it is unpacked on some grassy meadow. There's something about food eaten outdoors which makes a difference, it seems.

The first thought in food when picnics are mentioned is usually sandwiches. Slices of bread with delicious fillings might have been invented especially to be packed in picnic hampers. They are easy to prepare, and slices of the roast from the day before, or sliced ham or meat loaf, make good fillings. Sandwiches, with fruit and cookies and milk, coffee or fruit juice in a thermos bottle, make up a very satisfying picnic menu.

Another type of picnic lunch which is growing in favor contains a hot main dish, or one which can be reheated easily at the picnic spot. A casserole heavy enough to hold the heat can be well wrapped up and the food will be just right when it reaches the picnic spot.

Meat and vegetables cooked together are good for this picnic dish.

Lamb en Casserole
1 teaspoon Worcestershire sauce
2 pounds lamb shoulder
12 small onions
2 carrots
2 cups meat stock
4 potatoes
1 cup string beans

Dredge with flour and brown in hot lard. Season with salt and pepper and place in casserole. Also place in the casserole whole small onions, sliced carrots, sliced potatoes and cooked green beans. Add 4 tablespoons flour to the fat in the pan where meat was browned. Add 2 cups meat stock and cook until thickened. Season with Worcestershire sauce. Pour this over the meat and vegetables and cook in a moderate oven until meat and vegetables are done, about 40 minutes.

Salad Bowl

Avocado-On-Tomato Slices

1 avocado pear
1 tomato
1 crisp lettuce
1 cup French dressing
4 lemon wedges

Peel avocado. Cut into halves and discard the seed. Cut each half into four slices. Blend with two tablespoons of the dressing and chill for one hour—or longer. Peel and slice the tomato into four pieces. Chill. For each portion allow two slices of avocado to each slice of tomato placed on crisp lettuce—or cress.



60c Quart
\$1.00 ½ Gal.

Coffee Sponge Pie

1 tablespoon gelatin
½ cup cold water
½ cup sugar
2 egg yolks, well beaten
1 cup fresh strong coffee
½ teaspoon salt
2 egg whites, stiffly beaten
1 teaspoon vanilla
1 baked pie shell
2 tablespoons nuts, chopped

Soften gelatin in cold water. Add ½ cup sugar gradually to beaten egg yolks, beating vigorously. Add coffee and salt and blend. Place over boiling water and cook 5 minutes, stirring constantly. Add softened gelatin and stir until thoroughly dissolved. Chill until mixture begins to thicken.

Beat remaining ½ cup sugar gradually into beaten egg whites. Add vanilla. Fold into coffee mixture. Pour into baked pie shell. Chill until firm. Sprinkle with the chopped nuts.

Pie Shell
1½ cups sifted all-purpose flour
½ teaspoon salt
½ cup shortening
3 tablespoons cold water (about)

Sift flour with salt. Add ½ of the shortening and cut in until mixture is as fine as meal. Add remaining shortening and continue cutting until particles are size of a navy bean. Sprinkle water gradually over mixture, working lightly into a dough with a fork. Roll dough ¼ inch thick and prick with fork. Place dough in pie plate and let relax 5 minutes. Pat with ball of dough. Trim pastry ½ inch larger than pan and turn back edge. Bake in very hot oven (450°) 15 minutes.

Sheet Cake Pudding

½ cup butter
½ cup granulated sugar
½ cup milk
1 teaspoon vanilla
¼ teaspoon lemon extract
½ teaspoon salt
2 eggs, beaten
1½ cups pastry flour
2½ teaspoons baking powder

Cream the butter and sugar until very soft. Add the rest of the ingredients and beat for two minutes. Pour into a shallow pan which has been lined with waxed paper. Bake 25 minutes in a moderate oven. Cut into squares and serve warm or cold.

Cherry Sauce Hot

1 cup seeded red cherries
½ cup granulated sugar
3 tablespoons flour
2 tablespoons butter
½ teaspoon salt
½ teaspoon grated lemon rind
1 teaspoon nutmeg
1 cup water or cherry juice

Mix the cherries with sugar, flour and butter. Blend thoroughly and add the rest of the ingredients. Let simmer for five minutes. Stir frequently. Serve hot.

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Top with the remaining dressing and serve.

Neptune Salads

4 tomatoes
½ teaspoon salt
Cress
½ cup mayonnaise
Peel the tomatoes. Remove the

centers and sprinkle insides with salt. Chill until serving time. Stuff with the Crab salad. Arrange on cress on salad plates and top with mayonnaise.

Crab Salad

1 cup crabmeat
½ cup diced celery

hard-cooked eggs, diced

1 cup chopped sweet pickles
2 tablespoons chopped pimientos
1 tablespoon lemon juice
½ teaspoon salt
3 tablespoons paprika
3 tablespoons mayonnaise
Mix and chill the ingredients until serving time.

Ham-Macaroni Loaf

2 cups cooked macaroni
1 cup soft bread, crumbled
1 cup chopped cooked ham
1 tablespoon chopped onions
1 tablespoon chopped parsley
½ cup chopped celery
½ teaspoon salt
3 eggs or 6 yolks

1 cup tomatoes

½ teaspoon paprika
3 tablespoons butter, melted
Mix the ingredients and pour into a buttered pan. Bake 30 minutes in a moderate oven. Unmold carefully and surround with any savory sauce.

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