

Chicken Broth Used Many Ways

An awakening interest in gourmet cookery has brought about a strong demand for pure chicken broth.

Up until recently pure chicken broth was a relatively scarce item, largely a by-product of small chicken canning operations. Now because of the tremendously stepped-up production, this chicken broth is now available in a 14 1/2-ounce can in plentiful supply.

Canned chicken broth will also add the professional touch to congealed vegetable or meat salads and to tomato aspics. Just substitute the broth for liquid called for in the recipe. Here's a recipe for a tasty and nutritious tomato aspic.

Tomato Aspic

- 3 tablespoons of unflavored gelatin
- 1 14 1/2-ounce can chicken broth
- 2 cups tomato juice
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons sugar
- 1/4 dash cayenne pepper
- 1/4 dash celery salt
- 1 bay leaf
- 1 small onion, diced
- Celery leaves, a few

Soften gelatin in cold chicken broth. Meanwhile, simmer juices and remaining ingredients. Strain; add softened gelatin and 1 tablespoon lemon juice, stirring until dissolved. Pour 1/4-inch of aspic into oiled pan (approximately 10 inches x 5 1/2 inches and 1 1/2 inches deep). Place slices of hard cooked egg in criss-cross pattern. Chill until eggs are set. Pour remaining aspic into pan. Chill until firm

(about 2 hours). Makes 6 generous servings.

With an extra can of chicken broth on hand you can make jellied consommé on the spur of the moment. Just dissolve 1 envelope of unflavored gelatin in 2 tablespoons cold chicken broth. Heat remaining broth and add dissolved gelatin. Chill until firm. Break up consommé with a fork. Serve in chilled bouillon cups. Garnish with lemon slices and a sprig of parsley.

You will also enhance the flavor of fresh or dried vegetables if you cook them in broth rather than in water. Salt and other seasonings for the vegetables are not needed because there is an adequate amount in the broth to penetrate the vegetables. Dumplings are also better tasting if simmered in canned chicken broth because this new canned broth is more concentrated than most homemade broths.

Cheese Sauce Good For Many Dishes

Especially during the Lenten season, Jiffy Cheese Sauce is a handy helper for meal planners. It is wonderfully good served over vegetables — cauliflower, asparagus, broccoli, for instance. And it is a delicious accompaniment to fish timbales or croquettes.

Jiffy Cheese Sauce

- 2 cups grated natural cheddar cheese
- 2 tablespoons flour
- 1 (10 1/2 oz.) can condensed cream of celery soup
- 1/2 cup sherry wine
- 1/2 teaspoon Worcestershire sauce
- Salt and pepper

Mix cheese and flour. Add soup and wine. Stir over low heat until cheese melts. Season with Worcestershire sauce and salt and pepper to taste. Makes about 2 cups sauce.

Eggs and Cheese Used in Many Dishes During Lent



Spicy Deviled Eggs . . . With zesty potato salad.

(AP Wirephotos)

During Lent you'll be using eggs and cheese often for family meals. One way to pep up these dishes is to season them with tabasco sauce—that piquant liquid pepper seasoning. You've probably used this taste-teaser in cocktail sauces for seafood; you'll find it also does a lot for main dishes. For a Lenten lunch or supper menu you might serve hot potato salad with spicy deviled eggs; another day offer your family this delicious Cheese Puff. Here are the recipes:

Spicy Deviled Eggs

- Ingredients: 8 hard-cooked eggs, 1/2 teaspoon salt, 1/4 teaspoon dry mustard, 1/4 teaspoon tabasco sauce, 2 teaspoons cider vinegar, 1/2 cup mayonnaise or mayonnaise-type salad dressing, pimiento stuffed green olives (if desired).

Method: Shell eggs; cool. Halve eggs lengthwise. Carefully remove yolks; mash fine or press through a sieve. Add salt, mustard, tabasco, vinegar and mayonnaise to egg yolks; beat until fluffy. Refill whites with egg yolk mixture. Garnish each egg half with a slice of stuffed olive, if desired.

Savory Cheese Puff

- Ingredients: Six half-inch slices white bread, 2 cups (1/2 pound) grated American cheese, 1/2 teaspoon salt, 1/2 teaspoon paprika, 1/4 teaspoon dry mustard, 1/4 teaspoon tabasco sauce, 2 eggs, 2 cups milk

Method: Remove crusts from bread; cut each slice in three strips. Place half the bread in a 10-inch pie plate or shallow baking dish. Sprinkle bread with half the cheese; cover with second layer of bread and cheese. Add salt, paprika, mustard and

tabasco to eggs; beat until foamy. Beat in milk. Pour over bread and cheese. Bake in a slow (325 deg. F.) oven 45 minutes. Makes 6 servings.

Peach Cheese Pie For Dessert Treat

Call this dessert a pie or a cake whichever you choose, but since we baked it in a pie pan we'll call it "Peach Cheese Pie." First make a regular baked graham cracker crumb shell. Cover the bottom with well-drained canned peach slices and top with the rich cream cheese custard. Then continue baking for another half hour until the custard is set. To add an extra dash of color center each wedge with a peach slice and a bright red cherry.

Peach Cheese Pie

- 16 finely rolled graham crackers
- 2 tablespoons granulated sugar
- 5 tablespoons melted butter or margarine
- 2 (3-ounce) packages cream cheese
- 1/4 cup milk
- 1/4 cup granulated sugar
- 1 egg
- 1/4 teaspoon vanilla extract
- 2 cups canned peach slices

Combine graham cracker crumbs, sugar and butter, and blend well. Pack into bottom and sides of 9-inch pie pan. Bake in moderate oven (350 F.) 10 minutes. Soften cheese and blend in milk. Add sugar, egg and vanilla, and beat with rotary beater until smooth. Drain peaches thoroughly and place in bottom of baked crumb shell. Pour cheese mixture over the peaches. Bake at 350 F. 30 minutes longer. Serves 6 to 8.

Oatmeal Icebox Cookies Popular

Icebox cookies are long-time favorites of busy homemakers. These made with uncooked rolled oats, may be sliced very thin; then after baking fill them with a Date Nut Filling for a cooky sandwich Or slice a little thicker, and bake the cookies singly.

Toasted Oatmeal Icebox Cookies

- 2 cups rolled oats uncooked
- 1 cup granulated sugar
- 1 cup brown sugar
- 1 1/2 cups fat
- 3 eggs, beaten
- 1 teaspoon vanilla
- 4 cups sifted all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon soda
- 1 teaspoon salt

Grind oats through food chopper. Place in pan and brown in oven, stirring frequently. (Do not get too brown). Meanwhile, cream sugars and fat, add eggs and vanilla, and beat until fluffy. Sift together flour, baking powder, soda, and salt. Add browned oats and stir into sugar mixture. Shape into a long roll about 2 inches in diameter. Roll in waxed paper and chill in refrigerator overnight. Slice 1/4 inch thick and bake in moderate oven (375F) about 10 minutes. Yield: 9 dozen cookies.

Date Nut Filling: Combine 1 pound chopped pitted dates, 1/2 cup brown sugar, and 1/2 cup hot water. Cook until thick. Add 1/2 cup finely chopped nuts; cool.

Molasses Discs for The Lunch Box Treat

Here's an ideal sweet to pack in the lunch box. They're Molasses Discs, and besides being nutritious they will satisfy even the sweetest tooth in the family.

Make this confection in any size; for smaller patties, you'll have to use extra speed. After the hot syrup is poured over the cereal and peanut mixture shape the discs in an easy-to-eat size. Use either crisp corn puffs or ready-to-eat oat cereal; each gives the crunchiness you want, each cereal contributes its own mellow grain flavor.

Molasses Discs

- 4 cups ready-to-eat oat cereal or crisp corn puffs
- 1 1/2 cups salted peanuts
- 1 1/2 cups brown sugar

- 1/4 cup light molasses
- 1/4 cup water
- 4 teaspoons vinegar
- 1 1/2 teaspoon cream of tartar
- 1 1/2 teaspoon soda
- Place cereal and salted peanuts into large greased bowl. Mix brown sugar, molasses, water, vinegar, and cream of tartar together in saucepan and cook over low heat, stirring occasionally, until a little dropped in cold water forms a hard ball (250 F.). Blend in soda. (Mixture becomes fluffy and porous.) Pour syrup over peanut mixture. Mix with greased hands, form in'o patties. Cool on greased baking sheet. Yield: 3 dozen patties, 2 inches in diameter.



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