



To buy meat wisely it is important that the homemaker know the retail cuts in her market. Too often she purchases the same few cuts time after time. In case of pork, this leaves about 70 per cent of the carcass that is in little demand, as shown by the shaded portion of the above chart.

For example, instead of consistently asking for center-cut loin chops, the homemaker might wisely ask for arm and blade steaks. These shoulder cuts usually retail for several cents per pound less than loin chops, yet have the same fine flavor and nutritive value.

New appeal may be added to the menu by serving a less-demanded cut such as a cushion-style pork shoulder roast. The shoulder is boned, then left flat for stuffing.

Other economical roasts include the sirlon and blade end loin roasts, butt or shank halves of ham and the smoked picnic shoulder.

### Try This Flaky Cream Pudding

It's ritual in this country to serve a sweet at the end of every dinner. Be it pie, cake, pudding or fruit. Well, here's a recipe for a Flaky Chiffon Cream Pudding that's light and airy enough to serve after a fairly heavy entree.

The basic recipe is similar to other chiffon cream puddings. But the addition that makes this recipe exceptional is the cereal topping. It's made with the sugar coated corn flakes cereal. The cereal—combined with nutmeats and melted butter—makes a topping that's tasty and intriguing.

**Flaky Chiffon Cream Pudding**  
1½ cups sugar coated corn flakes

- ¼ cup chopped nutmeats
- 1 tablespoon melted butter or margarine
- 1 tablespoon unflavored gelatin
- 2 cups milk
- 2 eggs, separated
- ½ teaspoon salt
- ½ cup sugar
- ¼ teaspoon vanilla
- ¼ teaspoon almond flavoring

Crush corn flakes slightly; mix with chopped nutmeats and melted butter. Soften gelatin in ¼ cup of the milk. Heat remaining milk over boiling water. Beat egg yolks with salt and half of the sugar. Slowly stir in the hot milk. Cook over hot water until mixture coats a metal spoon; re-

move from heat. Stir in softened gelatin. Chill until mixture begins to set. Beat egg whites until stiff but not dry. Add remaining sugar gradually, beating until very stiff. Fold in custard mixture and flavorings. Pour into an 8x8-inch pan which has been rinsed with cold water. Sprinkle crumb mixture over top. Chill until firm. Cut in squares and serve.

The United States' stock of corn was 2.5 billion bushels Jan. 1, 1953 which was 9 per cent higher than a year previous.

### Roberts

Roberts — Members of the G T club met at the home of Mrs. Lee U. Eyerly Thursday afternoon, with Mrs. J. F. Ringwald and Mrs. Frank Solenberger assisting hostesses, serving a dessert luncheon at 1:30.

Guest for the afternoon, was Mrs. Dean, Needham of Salem.

After the business session, there was contest on 'Flowers' from which Mrs. Jack Eyerly won the 1st prize and Mrs. Austin Carter the consolation prize.

The next meeting will be at the home of Mrs. John Orsborn May 7.

The Home Economics club of the Roberts grange met at the home of Mrs. Jos. Felton Thursday evening.

A dessert luncheon was served before the business meeting. There were reports from the standing committees, also it was reported that the group cleared \$51.76 from a dinner given April 2.

It was a shock to the club, when Mrs. Denver Young, chairman, handed in her resignation, since she will be absent most of the time the rest of her term.

The balance of the evening was enjoyed with an unusual "number" contest in which Mrs. Louis D. Johnston, Mrs. Charlotte Jones and Mrs. Frank Solenberger

won the prizes, followed by stunts.

The May meeting will be at the Nelson home.

Although robins were once forest birds, many of them now build their nests in cities.



### Butter Frosting Variations Give Color, Taste to Many Desserts

Nowadays anybody can make a cake with one of the good package mixes on the market. The frosting's no trick either with an easy butter frosting recipe and a stock of variations. Requests have come in for another set of butter frostings.

**Creamy Butter Frosting**  
Work with spoon until soft, ¼ cup butter. Add gradually 3

cups sifted confectioners' sugar, and stir until well blended. Add ¼ teaspoon salt, 3 tablespoons cream and 1½ teaspoons vanilla. Beat until fluffy. This can be used as a filling, too.

#### Variations

**Orange Butter Frosting:** Substitute 3 tablespoons orange juice for cream. Add 2 tablespoons grated orange rind. Omit vanilla. More sugar may be needed to make a spreading consistency.

**Chocolate Butter Frosting:** Add 2 squares (2 ounces) melted, unsweetened chocolate to creamed butter. If necessary, add more sugar to make a spreading consistency.

**Lemon Butter Frosting:** Substitute 3 tablespoons lemon juice for cream. Add 1 teaspoon grated lemon rind. Omit vanilla. More sugar may be necessary.

**Allegretti Cake Frosting:** Using a teaspoon, drip melted chocolate (2 squares) unsweetened and ½ teaspoon butter melted with it) around edges of white frosted cake, and let run down over sides in uneven lines.

**Decorative Icing**  
2½ to 3 cups sifted confectioners' sugar

1 egg white, slightly beaten  
½ cup softened butter  
1 teaspoon vanilla  
2 teaspoons melted cocoa butter  
2 teaspoons top milk or cream

Add 1 cup sugar to the egg white and blend. Add butter, flavoring, salt and cocoa butter and blend thoroughly. Add remaining sugar and milk alternately. If mixture is too stiff for use in pastry tube, a few more drops of milk may be added. Decorative motifs may be prepared a few days ahead of time and placed on a sheet of waxed paper and allowed to dry out on the surface.

Even an amateur can make simple but effective motifs by using star tubes and pressing out desired designs. Motifs may be pressed onto the frosted cake or made ahead of time on paper and transferred to frosted cake. Color may be added if desired.

### Tuna and Noodles Always Hit

Tuna and noodles are a good combination at any time.

**Tuna Noodle Fluff** is almost like souffle, but much easier to make. The noodles give it body, the tuna is the chief flavor, and the beaten eggs make it delicately light and fluffy.

In cooking noodles to be used in a "made dish" like this, a good idea is to undercook the noodles slightly. Cook them until just tender. They will cook a bit more while the fluff bakes. If the noodles are cooked completely done, they are likely to lose their character when they are combined with the other ingredients.

Although the recipe calls for tuna, salmon may be used with equal success. So may canned shrimp or crab meat. The important thing is to flake the seafood before adding it to the cooked and drained noodles.

**Tuna Noodle Fluff**  
(Makes 5 servings)

- 2 ounces medium noodles
- 2 tablespoons margarine or butter
- 2 tablespoons flour
- 1 cup milk
- ¼ teaspoon salt
- ½ teaspoon pepper
- 2 tablespoons chopped stuffed olives
- 2 tablespoons chopped green pepper
- 2 tablespoons chopped onion
- 1 teaspoon prepared mustard
- 1 8-ounce can tuna
- 2 eggs, separated

Cook noodles in boiling water with 2 teaspoons salt, until just tender, about 8 minutes. Drain and rinse. While noodles cook, melt margarine or butter in skillet. Add flour, stirring smoothly. Gradually add milk, stirring constantly until thickened. Add salt, pepper, olives, green pepper, onion and mustard. Add flaked tuna to cooked and drained noodles, mixing well. Pour sauce over noodles and tuna. Beat egg yolks until thick and lemon-colored and add into noodle mixture. Beat egg whites stiff and fold in. Pour into well-margarined 1½ quart baking dish. Bake in moderate oven (350 deg. F.) 30 minutes.

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### For Tea Party

For your springtime teas and parties, make some spicy walnuts to serve in your prettiest glass or silver compote. Melt 1 tablespoon butter in a shallow pan, add 1 cup walnut halves and roast in slow oven about 25 minutes. Remove from oven and sprinkle with ½ cup sugar blended with ¼ teaspoon each

Cattle from some Hawaiian ranches swim part of the way when they go to market.

# FISHIN'S GOOD

AT

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