

Curry Can Add Glamor To Many Main Dishes



Glamorous — Curried veal stewed with coconut chutney.



Bartlett pears, oranges and grapes—refreshing after curry.

Modern Equipment Enables Jellies to Be Made Any Season

"The more things change, the more they are the same." That old French saying applies in the kitchen, too. Homemakers are still stocking up on food when it is abundant, as their grandmothers did in by-gone years. Grandma had no choice; for her, canning in the spring and summer was a "must." Today, the homemaker can take advantage of food surpluses and low prices by storing fresh or frozen foods in her home freezer or storage locker; buying commercially canned foods when there are special sales, and doing her own canning, any season of the year. With refrigerated trains and trucks to bring food of every description to the market, right from the source, it's always "June in January," nowadays.

Never before has it been made so easy to "do it yourself" as today. Liquid fruit pectin and powdered fruit pectin help to eliminate the risk of failure in making jams, jellies and relishes; and recipes based on canned or bottled fruit juices, cut labor to a minimum. New sugar substitutes solves the problem of the diabetic member of the family while modern equipment makes it easy to handle large quantities of food conveniently.

Here are two jellies that can be made in any season, these using canned juices.

Apple Juice Jelly
(Using bottled apple juice)
Yield: about 6 medium glasses.

3 1/2 cups sugar
3 cups bottle apple juice
1 2 1/2-oz. box powdered fruit pectin

Measure sugar and set aside. Measure juice into large saucepan; add powdered fruit pectin.

chicken bouillon, 1 tablespoon lemon juice, 1/2 cup sliced sweet pickles, 3 cups hot cooked rice.

Method: Melt margarine over low heat in skillet or saucepan. Add onions and cook until lightly yellowed. Add veal and brown lightly. Add celery. Cover and cook low heat 5 minutes. Sprinkle with curry; blend in flour. Add salt and pepper. Gradually add bouillon, stirring constantly until thickened. Simmer 10 minutes, stirring often. Add lemon juice and pickle. Serve over hot cooked rice.

Curried Veal
Ingredients: 2 tablespoons fortified margarine, 1/4 cup sliced onion, 2 cup (1 pound) thin strips veal cutlet, 1/4 cup thin celery cressents, 2 teaspoons curry powder, 3 tablespoons flour, 1/2 teaspoon salt, 1/2 teaspoon pepper, 2 cups

Pickled Peaches

Here is the world's easiest and quickest recipe for pickled peaches. Heat a can of cling peaches, syrup and all, with 2 tablespoons of vinegar and 4 teaspoons each cinnamon and cloves. Simmer 5 minutes and serve hot. Delicious with cold meats, fried chicken or baked ham.

tin and mix well. Place saucepan over high heat and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim off foam with metal spoon and pour quickly into glasses. Cover jelly at once with 1/2 inch hot paraffin.

Grape Jelly
(Using bottled juice)
Yield: about 5 medium glasses.

2 cups bottled grape juice
3 1/2 cups sugar
1/2 bottle liquid fruit pectin

To make the jelly. Measure juice into large saucepan. Add sugar and mix well. Place over high heat and bring to a boil, stirring constantly. At once stir in liquid fruit pectin. Then bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim off foam with metal spoon, and pour quickly into glasses. Cover jelly at once with 1/2 inch hot paraffin.

Ham Glazes Easy

For fresh or smoked picnic or any other type of ham to be baked, you might like one of these quickly made but distinctive glazes:

One cup brown sugar and 1/4 cup gingerale OR one cup strained honey OR 1 cup molasses OR one-half cup brown sugar, 1/2 teaspoon dry mustard and 2 tablespoons vinegar OR one to 1 1/2 cups whole or jellied cranberry sauce mashed with a fork and combined with 1/2 cup light corn syrup.

For Young Fry

Bright sparkling gelatin with colorful pieces of canned fruit cocktail has special appeal to children. Fluff the gelatin by beating it with a rotary beater just before it begins to thicken. Then fold in the fruit cocktail and chill until firm.

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The key to a glamorous but easy supper? Our answer is one main dish cooked ahead and a lavish number of accompaniments from your pantry shelves and refrigerator.

It's curry we're suggesting—as cool or "hot" as you like. Curry is a great respecter of the budget; you can concoct it of chicken, lamb, veal, beef, eggs, or vegetables.

Curry cries out for a festive setting. So use our prettiest serving bowl for the curry and rice and attractive small bowls for the curry accompaniments. It's fun to vary these small containers on different occasions; we've used everything from inexpensive Japanese soup bowls to small baskets holding custard cups.

What goes into the small bowls? Here are our favorites: salted peanuts, almonds or pecans; shredded coconut; chutney; preserved kumquats; crumbled crisp bacon; sliced bananas, coconut.

A fruit dessert is just right to serve after curry. Bartlett pears, with their sweet juiciness, are a fine starting point. Combine them with orange slices and fresh grapes, top with whipped cream dressing if you like, and you'll have a refreshing dessert course.

Ingredients: 2 tablespoons fortified margarine, 1/4 cup sliced onion, 2 cup (1 pound) thin strips veal cutlet, 1/4 cup thin celery cressents, 2 teaspoons curry powder, 3 tablespoons flour, 1/2 teaspoon salt, 1/2 teaspoon pepper, 2 cups

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THIS IS OUR POSITION Concerning UNIONS

Some of you have been wondering why our store is not a union store. We have nothing against the union or any other organization. Our employees are free to belong to any organization they wish—singly or collectively, but we do not wish to force them to join any organization. We have fought wars upon wars to keep this a free country and we wish to do our part. Personally, I worked for wages for more than 35 years, much longer than I have been an employer. I know both sides very well. My relationship with my employees has been in complete harmony, working together for a common cause, to give you our customers the genuinely friendly and courteous service that makes shopping a pleasure, to operate more efficiently and as our volume increases to bring you lower and lower food prices.

We want you, our customers to know that Emery's is your store. This is our invitation to you.

Thanks, "Pop" Emery



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