

Spaghetti With Meat Sauce Liked

When having friends over for an informal supper, bring a large platter of this Spaghetti with Meat Sauce. You'll find it's a wonderful blend of flavors. Simply serve with a large tossed garden salad and toasted garlic French bread.

Spaghetti with Meat Sauce

1 pound ground beef
2 tablespoons lard or drippings
1 clove garlic, chopped
2 cups tomato pulp
1 pimiento, minced
1 No. 2 can mushrooms, if desired
1 teaspoon paprika
1 teaspoon salt
½ pound spaghetti
Boiling salted water
Parmesan Cheese, if desired

Cook ground beef in lard or drippings until crumbly but not hard. Add garlic, tomato pulp, pimiento, mushrooms and seasonings. Cover and simmer 45 minutes. Cook spaghetti in boiling salted water, rinse and drain. Place on hot platter and pour meat sauce over spaghetti. Sprinkle with grated Parmesan cheese, if desired, 4 to 6 servings.

Carrot and Raisin Salad

For new interest, add a bit of crushed pineapple and mayonnaise. If you like your raisins puffy, let them stand a few minutes in hot water.

Old Fashioned Soft Molasses Cookies

Some kind of ginger cookie is always liked in the supply for the cookie jar.

Old Fashioned Soft Molasses Cookies

1 cup shortening, 1½ cups unrefined molasses, ¼ cup sugar, 4 cups sifted all-purpose flour, 1½ teaspoons salt, 2 teaspoons soda, 2 teaspoons cinnamon, 1½ teaspoons ginger, ¼ teaspoon cloves, 1 egg.

Melt shortening in saucepan large enough for mixing cookies. Stir in unrefined molasses and sugar; cool. Sift together flour, salt, soda, and spices. Mix in small amount of flour; beat in egg. Add remaining flour, blending until smooth. Chill dough about 2 hours. Shape into 1-inch balls. Place on ungreased cookie sheet about 2 inches apart. Bake in moderate oven (350 degrees F.) 15 minutes. If desired, spread cookies while warm with glaze made with 1 cup sifted confectioners' sugar and 1 tablespoon water. Store in tightly covered container. Yield: 5 dozen cookies.

Walnut Topped Brownies

Next time you're making brownies, sprinkle the top with ½ cup finely chopped walnuts before baking. The crisp roasted flavor of the walnuts is especially good; quite different than when the walnuts are in the batter.

Prepare Week Ahead With Spread

Hey, Mom! Where's my lunch? Shades of September, it's time for school lunches again, and the younger generation wants them even bigger than last year, it seems!

Cut down on time spent away from the breakfast table each morning by preparing a week's worth of lunches at one sitting and stowing them in the freezer. And while you are about it, build up your reputation as a lunch box chef with this wonderful Homemade Pimiento Cheese Spread, perfect for freezer sandwiches or for storing in the refrigerator in a jar.

Gay dots of red pimiento in sharp cheese makes the spread as good to look at as it is good to eat. Bone building protein in cheese and pimiento's extra high quotient of Vitamin C make it a natural for growing youngsters.

HOMEMADE PIMIENTO CHEESE

1 4-oz. can or jar of pimientos, chopped
½ lb. sharp cheese, grated
1 teaspoon prepared mustard
Salt to taste
Mayonnaise or evaporated milk

Chop pimientos very fine, mix thoroughly with grated cheese and mayonnaise or milk. (Cheese grates best when it's real cold, mixes best if you let it reach room temperature first.) Add salt, mustard. Spread generously on slices of enriched bread; makes enough for 7 or 8 sandwiches.

If you prepare them for the freezer, use margarine or butter as a spread for the bread, and be sure to seal them tight with freezer tape. Cookies and cupcakes are also excellent freezer fare, and the junior homemaker of the house will love to wrap them with cellophane and anchoring with freezer tape. For special decoration let her add a bright bit of ribbon.

Bread Pudding, New Disguise

No one will know bread pudding in this handsome disguise, but you will have a feeling of great economy every time you make this light and fluffy good-tasting dessert. Orange segments increase the already high nutritional content, adding those all-important Vitamins C and A.

Orange Meringue Pudding

2 cups milk
½ cups seedless raisins
1 cup sugar
¼ teaspoon salt
1 tablespoon grated orange rind
1 teaspoon grated lemon rind
1 whole egg
2 eggs, separated
2 tablespoons butter or margarine, melted
3 cups (¾-inch) bread cubes, cut from day-old slices

Orange segments or wheels
Heat milk in 1½-qt. saucepan until bubbles appear around the edge; remove from heat and add raisins. Let stand 10 minutes.

Measure out ¼ cup of the sugar, salt, rinds; beat whole egg and yolks slightly. Stir these ingredients into warm milk — raisin mixture. Mix in melted butter or margarine. Lastly fold in bread cubes.

Pour into lightly buttered 2-qt. casserole (raisins will be at bottom of saucepan — leave some dotting on top, some under bread cubes). Place casserole in 9-inch square pan. Surround with hot water.

Bake pudding in moderate oven (350 F.) for 1 hour. Remove from oven. Spread on Meringue Crown and garnish with orange segments or the wheels. Return to moderate oven (350 F.) for about 15 minutes or until meringue is light golden brown.

Serve warm; serves 6-8.

***Meringue Crown**

Beat the 2 egg whites until foamy, then start adding the remaining ¼ cup sugar slowly, beating well after each addition. The meringue should be very stiff before spooning it crown — fashion around the edge of the baked pudding... place small portion in center too. Arrange orange segments or wheels in pattern on top of meringue.



Breaded Cubed Beef Easy Dish

Club day, shopping or whenever you arrive home late and there's the family dinner to prepare, cubed beef steaks

come to the rescue. Here's a bit different way to prepare them.
Breaded Cubed Beef Steaks
1 pound cubed beef steaks
½ teaspoon salt
¼ teaspoon pepper
½ cup fine cracker crumbs
1 beaten egg
3 tablespoons lard or drippings
Combine salt, pepper and cracker crumbs. Dip cubed

steaks in egg and then in cracker mixture. Melt lard or drippings in frying pan. Brown cubed steaks on both sides, cover closely, and cook slowly for 30 minutes, or until tender. 4 servings.

Glazed Beef Brisket Tasty, Economical

A hint is taken from baked ham servings for this beef brisket dish. After being cooked in water to cover, the brisket is placed in a roasting pan, stuck with whole cloves and covered with a glaze paste. After it's been slipped in the oven for about 80 minutes, it comes to the table with a shiny glaze.

Glazed Beef Brisket

3 pounds beef brisket
Lard or drippings, if needed
1 cup water
1 cup brown sugar
1 tablespoon flour
1 teaspoon dry mustard
¼ cup vinegar
Whole cloves

Brown meat slowly in own fat or small amount of lard or drippings. Pour off drippings. Add water, cover closely and cook slowly 3 hours, or until tender. When tender, remove from liquid and place on rack in open roasting pan. Cover with a glaze made by combining brown sugar, flour, mustard and vinegar. Stick with cloves. Place in a slow oven (300 F.) for 30 to 45 minutes or until glaze is set. 6 to 8 servings.

Easy Way to Fix Baked Western Cod

Here is an easy but very good way of fixing our plentiful western cod which is very moderate in price. We'll be truthful and say that there is also some very good eastern cod in the fish markets. Mild in flavor, fine grained, cod is not too dry for either baking or broiling. Available both fresh and frozen. Thaw the frozen before fixing.

Baked Cod Piquant

1½ pounds cod fillets
¼ cup melted butter
1 teaspoon onion, grated
Juice of 1 lemon
Salt and pepper

Wipe fillets with damp cloth or paper towel. Cut in serving pieces and arrange in a greased shallow baking dish. Sprinkle with salt and pepper. Combine melted butter, lemon juice, grated onion and pour over fish. Dash of paprika. Bake in moderate oven, 325 degrees, for about 30 minutes. Sprinkle generously with parsley. Serve with lemon.



Royal Instant Pudding
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NO POTS TO WASH



Just Add to Cold Milk...
Mix... Let Set (ABOUT 15 MINUTES)
and Serve!

Homogenized!
FOR RICHER FLAVOR! CREAMIER TEXTURE! EASY DIGESTION!
NO LUMPS—NO RUBBERY FILM!



LET YOUR FAMILY IN ON THIS NEW TREAT....

Sunday Supper Salad
MADE WITH KRAFT COTTAGE CHEESE



It blends the flavors for a perfect salad...

Kraft Cottage Cheese

Your grocer is featuring the makings of this main-course dish. Follow these four tips to make it perfect:

- 1 Choose chunk (or bite) style Canned Tuna and a can of ripe olives from the "Sunday Supper Salad" display now featured at your food store.
- 2 Give your frozen or canned asparagus a spicy tang by marinating the spears in Kraft French Dressing for 1 hour, turning occasionally.
- 3 Use the one cottage cheese you can be sure will harmonize in flavor—KRAFT COTTAGE CHEESE. For Kraft is made in plants designed especially for cottage cheese, and is made from specially-purchased milk to produce a clean, balanced taste that blends with the natural goodness of other choice salad ingredients.
- 4 Serve with Kraft French Dressing and you will enjoy a complete harmony of hearty good eating.