

HOUSEHOLD MEMOS

by Lynn Chambers



This lamb shoulder takes on its extender in the form of a delightful fruit-bread dressing. The dressing has in it prunes and apricots as well as orange for tartness. The boned meat also makes an easy job of carving.

Dress Economy Cuts Of Meat, Save Money, Please Family Tastes

EVERY WOMAN will agree that there are very few cuts of meat that are really economical, but it's true there are some that are at least a bit cheaper than steaks, roasts or chops. You'll do well to watch for bargains weekly. If you don't want to buy as much meat as formerly, then extend what you get with vegetables or stuffings, and have plenty of other things to go with the dinner.

Don't economize to the extent that the family will grumble about what they eat. Make everything palatable and attractive when served and pay particular attention to having platters look lovely. Here's the time to use pickled fruits and rinds to garnish meat platters without anyone's knowing that even these are an extender.

Fruit Stuffed Lamb Shoulder (Serves 6)

- 1 lamb shoulder, boned
- 2 cups bread crumbs
- 6 cooked apricots
- 6 cooked prunes
- 1 small orange, chopped
- 1 beaten egg
- Salt and pepper

Have lamb shoulder boned and sew it on three sides, leaving the fourth side open for dressing. Make dressing of bread crumbs, diced apricots and prunes, orange, egg and seasonings. Pile into pocket. Skewer or sew edges together. Place lamb shoulder on a rack in an open roasting pan and roast at 300 degrees, allowing 30 to 35 minutes to the pound.

HERE'S A MEAT loaf that has vegetables right in it. You'll like the interesting flavor combination.

Vegetable-Meat Loaf (Serves 8)

- 3 tablespoons chopped onion
- ½ cup ground green pepper
- 2 cups ground carrots
- ½ cup soured cream
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1½ pounds ground veal

Mix all ingredients together. Shape into a loaf and place in casserole or loaf pan. Cover. Bake at 400 degrees for 40 minutes, then uncover and bake for 20 minutes longer.

HERE'S AN INTERESTING variation for drumsticks, using only a pound and a quarter of meat:

California Chicken (Serves 4-6)

- ¼ pound ground pork
- 1 pound ground veal
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 tablespoon chopped green pepper.
- ¼ cup crushed pineapple, drained
- 1 egg, slightly beaten
- 1 tablespoon water
- Lard for browning
- Bread crumbs

Combine ground meats, salt, pepper, green pepper and pineapple. Shape like a chicken leg on a wooden skewer. Combine beaten egg with water. Roll "drumsticks" in bread crumbs, then in egg-water mixture, and again in bread crumbs. Let

LYNN SAYS: Make Winter Foods More Savory

Next time you're serving oyster stew, add a sprinkling of grated cheese just before you place it on the table. For your steamed puddings, serve hard sauce which has been patted flat on a cookie sheet, chilled, then cut with fancy cookie cutters. Leftover pieces of fowl which aren't enough to make a meal, can be mixed with corn kernels, milk and egg and baked in a casserole

stand for 30 minutes in the refrigerator. Brown in hot lard; cover closely and cook slowly for 45 minutes.

THE RICHNESS of pork sausage combines with nourishing kidney beans to make a hearty, meat-saving but appetizing casserole for cooler days:

Barbecued Sausage Casserole (Serves 6-8)

- 1 pound sausage links
- 2 tablespoons water
- 1 onion, chopped
- ½ green pepper, chopped
- 6 pieces of celery, chopped
- 1 can tomato soup
- ½ cup catchup
- 1 No. 2 can kidney beans

Place sausage links in frying pan. Add water; cover and simmer for five minutes or until water evaporates. Remove cover and brown links. Add onion, celery, green pepper, catchup and tomato soup. Cover and simmer slowly for 30 minutes. Add beans to cooked mixture and heat thoroughly.

SPANISH PORK is pork simmered to perfection. It's a beautiful red-brown color with peas and tomatoes combined with potatoes to make a perfectly extended meat dish that's complete enough to serve as a main course.

Spanish Pork (Serves 6)

- 2 pounds pork shoulder, boned and diced
- Flour and lard
- 4 medium-sized potatoes
- 1 teaspoon Worcestershire sauce
- 2 cups tomatoes
- 2 cups canned peas
- 1 green pepper
- Salt and pepper

Have pork shoulder cut into 1-inch cubes. Dredge in flour and brown in hot lard. Place alternate layers of meat and vegetables in a casserole dish. Pour tomatoes over all. Season and cook in a moderate (350 degree) oven until meat and vegetables are done, from one and a half to two hours.



Spanish pork is a delicious as well as handsome vegetable-extended meat dish. The pieces of succulent pork ride in a tomato-red gravy with green peas which will make the family delighted with its eye appeal.

WHEN PROPERLY prepared, kidneys can be a very tasty dish. Why not try these delicious veal kidneys, braised and served over hot, steaming noodles?

Braised Veal Kidneys (Serves 6)

- 3 veal kidneys
- Salt and flour
- 2 tablespoons chopped onion
- 2 tablespoons fat
- 1 cup canned tomatoes
- 1 bay leaf
- Hot, cooked noodles

Cut kidneys in half lengthwise; remove white membrane; soak in cold water for 15 minutes. Cut into one-inch pieces, season with salt and dredge with flour. Brown onion in hot fat. Add kidneys and cook with onion until browned for about five minutes. Add tomatoes and cook for 10 minutes, covered, until kidneys are tender. Drop in bay leaf during last five minutes of cooking.

Roast Beef Salad (Serves 4 to 6)

- 1 cup diced cooked beef
- 2 hard-cooked eggs, sliced
- 2 tomatoes, quartered
- 1 small head of lettuce
- French dressing or mayonnaise

Toss first three ingredients together. Serve on lettuce with dressing. Use diced cooked ham, tongue or corned beef, if desired.

Released by WNU Features.

Canned cling peaches make a delicious salad-dessert if you fill them with cream cheese mixed with a bit of orange marmalade and candied ginger.

Chop orange pulp which has been scooped from orange shells and mix with mashed sweet potatoes, seasoned with butter, milk and nutmeg. Refill shells and heat.

Let slices of bologna fry slowly in a skillet in a bit of fat until the edges curl. These make excellent little cups for scrambled eggs—a good luncheon combination.

Star Dust

STAGE SCREEN RADIO

Released by WNU Features.

By INEZ GERHARD

IN HIS hilarious book, "There I Stood With My Piccolo," Meredith Willson tells how it happened that the producer of NBC's old "Good News" hour got a boost up the ladder of fame by Norma Shearer who, like some other movie stars, didn't understand radio's split-second timing. So—the



MEREDITH WILLSON

show went off the air in the middle of the big scene, and the young producer was fired for not bringing it in on time. He went to New York, got on a CBS sustainer with a character he'd always wanted to play—it was "Archie" of "Duffy's Tavern" fame, and the man was Ed Gardner.

"Battle for Germany," the new March of Time, not only gives a brief historical background of the present crisis, but also shows the progress made in rebuilding the country, and the attitude of the Germans toward the Allies. Also, the activities of a typical German family during an average day are shown. It is outstanding coverage of the situation.

Ilena Massey, star with Marx brothers in United Artists' "Love Happy," agreed long ago to be in New York for the opening of Groucho's first play, "Time for Elizabeth." She made it, but the play closed a few days later, one of the disappointments of the new theatrical season.

Every so often a girl's name is linked with James Stewart's, but at the moment, according to a Warner Bros. report, he says "I've waited this long for marriage and I don't aim to be rushed. In fact, I may keep right on waiting."

Professor Quiz, vacationing on his farm, had to change his telephone number as a result of phone calls from quiz fans asking him for answers to questions on other quiz shows—especially to the name of the mystery melody on "Stop the Music."

Victor Jory, badman of so many film plays (his latest is "South of St. Louis"), makes a quick change in his private life. He records fairy tales and Biblical stories for children, and writes songs and plays.

Visitors to the museum in the park headquarters at the edge of Death Valley are going to see a clay model of the Valley sand dunes, before long. It was made by Columbia Pictures' art director Cary O'Dell, for the Randolph Scott-Ella Raines starrer, "The Walking Hills." Columbia presented it to the U. S. Park Service at Death Valley.

The "Mr. Ace and Jane" broadcasts are "my show" to Lestelle Thompson, the Ace family's maid. She has delegated herself to attend every broadcast with a clothes brush in her pocketbook so she can dust Jane off before the show starts.

Guy Lombardo, who broke his left arm in a boat race accident, began leaving off the prescribed sling when conducting his band. The doctor objected. Guy protested that the wide sling looked ugly. The doctor spotted a narrow, belt-like contrivance, and told him to use that. So now Guy wears the new sling, formerly Carmen Lombardo's saxophone strap.

Ethel Barrymore has been added to the cast of MGM's "The Great Sinner," joining Gregory Peck, Ava Gardner, Walter Huston and Frank Morgan. She'll appear as the mother of Mr. Huston and the grandmother of Miss Gardner.

ODDS AND ENDS... "The Adventures of Ozzie and Harriet" went into its fifth year on the air just five days before Ozzie Nelson and Harriet Hilliard celebrated their 13th wedding anniversary. . . . Jack Bailey, emcee of "Queen for a Day," says "I'm not the star—it's a washing machine, stove or electric ironer." . . . It's reported that C. E. Hooper telephone interviewers now must preface their inquiries with "This is not a radio quiz contest," to soothe the irate listeners. . . . Mary McCarty, a new and terrific hit in a Broadway show, is a former contestant, not winner, on an "Arthur Godfrey's Talent Scout" program.

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