



# MEAL-TIME MAGIC

BY Adelaide Kerr

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HOME-MAKER'S CLUB, INC.

### PORK TENDERLOIN

The tenderloin is one of the best cuts. It may be split and broiled. If too very fat, brush with melted fat before broiling. The tenderloin may also be stuffed with a good bread stuffing and roasted.

### SAUSAGE AND FRIED APPLES

Pan broil the required number of small sausages or cakes of sausage meat and as soon as fat collects, as many halved, cored, and unpeeled apples as required, first dipping them in flour to which a little sugar has been added. Sauté until soft and browned. Place on a hot serving dish with two small sausages on each half.

### SAUSAGE AND SPAGUETTI IN TOMATO SAUCE

1 pound sausages  
1/2 pound spaghetti  
1 can tomato soup  
1/2 cupful hot water

Prick the sausages thoroughly place in a frying-pan, cover with boiling water, and simmer until they are thoroughly done and well-browned, about an hour. Break the spaghetti in small pieces, and cook in boiling salted water till tender. Drain. Combine the sausages and spaghetti in the frying-pan, add the soup diluted with the hot water, and let it stand till very hot. If desired this may be served from the chafing dish. Serves six.

### SMOTHERED SAUSAGES

1 cupful sausage meat  
1 cupful diced celery  
1 egg  
2 tablespoonfuls tomato or white sauce  
1 quart highly seasoned mashed potato

Sauté the sausage meat until tender, and to it add the celery cooked until tender. Mix and moisten with the tomato or white sauce. Add one-half of a beaten egg to the mashed potato. Form into a thick roll with the sausage mixture in the center, lay in a greased baking-pan, and brush with the rest of the beaten egg. Bake about twenty minutes at 400° F. or until the potato is golden brown in color. Remove to a hot serving dish, surround with white sauce or tomato sauce, garnish, and serve. For individual servings, line an ice-cream scoop with mashed potato, fill the center with sausage mixture, and spread a layer of mashed potato on top. Invert on a greased baking-pan and bake and serve as directed above. Serves six.

### VEAL BIRDS

2 1/2 pounds veal cutlet

2 cupfuls soft bread-crumbs  
1/2 teaspoonful pepper  
1/2 cupful minced onion  
1/2 cupful fat  
1 teaspoonful salt

Brown the bread-crumbs in the fat, and season with the salt and pepper. Cut the veal into two-inch squares, and pound until thin and the pieces are as large as the palm of the hand; spread with the filling. Roll up and tie with cord. Make the birds as round as possible, broiling them in a little fat and when thoroughly browned remove the cords. In the meantime make a stock from the onions, gristle, bones, etc. Make a gravy in the pan in which the birds were browned, using a tablespoonful of flour mixed to a paste to each cupful of stock. Add birds to gravy. Transfer to a baking-dish or casserole and bake gently for four hours in a 350° F. oven. This recipe is also well adapted to the fireless cooker. Serves six.

### VEAL LOAF

1 1/2 pounds ground uncooked veal  
1 cupful ground ham (raw or cooked)  
2 eggs  
1 cupful dried bread-crumbs  
1/2 teaspoonful nutmeg  
Juice of one lemon  
Grated rind 1/4 lemon  
1 cupful milk  
1 tablespoonful fat, melted  
1 1/2 teaspoonfuls salt  
1/2 teaspoonful pepper  
1 quart canned tomatoes

Mix ingredients in the order given, shape into a loaf, and place in a dripping pan. Sieve the tomatoes and pour over the loaf, basting it with the tomato as it bakes. Cook for forty-five minutes in a 400° F. oven, adding a small can of chopped mushrooms during the last half of the cooking if desired. The ham may be omitted. Serves six.

### BOILED TONGUE

For a fresh tongue wash in cold water, put into boiling water and boil ten minutes, reduce the heat and simmer gently until tender. Beef or sheep's tongue will require four to five hours. Lamb tongue requires three to four hours. For a corned tongue, if very salty, soak in cold water overnight. Put in a kettle of cold water and bring slowly to the boiling point. Boil five minutes, remove scum and simmer until tender, from three to five hours. Cool slightly in cooking water. Remove skin and trim off roots.

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### SCHOOL NEWS

#### WE'RE MIGHTY PROUD OF OUR TEAM

(By Betty Tibbs)

We have a good baseball team this year, the best we ever had. They fought for and won the trophy for us, and of this we are very glad.

We are proud as can be of our boys in red and white.

And know they are worthy of the honor bestowed on them tonite.

We sing our praises to you boys, we love you one and all.

Without you what would we girls do? Not much when it comes to playing ball.

You are the ones who make us great, who make our school well known.

To win the cup it took a team, no one could have done it alone.

We're mighty proud of our coach and team, both are truly great.

They'll win the trophy for us again next year, and we can hardly wait.

Until you boys who are left to carry on, help us reach the heights of success;

And all people will speak with awe of the boys of IVHS.

Our catcher who is good at catching the ball, and also a lady-killer. Now who could this all-around wonder be, except our own Gerald Miller.

When it comes to pitching, we've got the best, no one can beat us by golly. He pitches 'em true and straight from the chest, that's our Doug Holly.

Without a first-baseman where would we be, that's simple, nowhere at all. We have the best in all the west, a sophomore by the name of Paul.

Another sophomore who's little but good, without him we'd be at a loss. Now who could this be but our mighty second-baseman Doss.

He's new this year, but we're so proud to have him, and look at the way he swings. This our third-baseman Monty Hunt, the "Homerun King" of kings.

Out in the field we have some men, who certainly aren't aren'tin'.

**MORE CONVENIENT THAN EVER BEFORE!**

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DON'T FORGET  
**Lions Convention**  
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Courtesy K's Electric Service

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**STRAIGHT-LINE STOPS**—Even on wet, slippery pavements. The mechanical action of the seven center ribs wipes away water film, making a dry track for the tire to grip.

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2 p. m. Sunday, June 4

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### H. E. U. To Hold Picnic

Homemakers of the Valley should mark their calendars for the Home Extension Unit picnic at Grayback park on Thursday, June 13th. There will be a potluck picnic dinner at noon. All the women of the Valley are invited, with their families and friends.

KEEP OREGON GREEN

### SEPTIC TANKS & CESSPOOLS CHEMICALLY CLEANED

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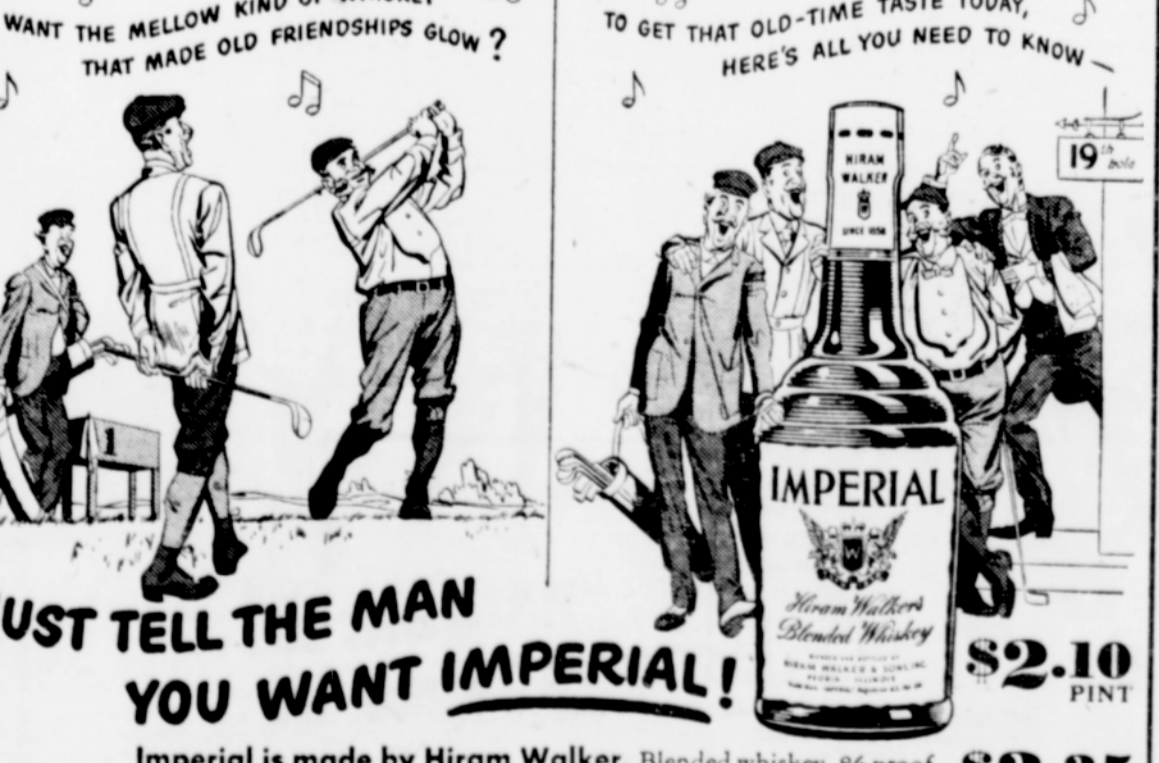
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