

Ideas on Making the Most of Veal

<p>1 pound GROUND VEAL</p> 	<p>Makes 8 Servings MEAT BALLS WITH SPAGHETTI</p> <p>Add seasonings, onion, 1 cup bread crumbs, 1 egg. Make into 16 balls, brown. Simmer in a tomato sauce 30 minutes. Serve over spaghetti.</p>	<p>—or 8 Servings VEAL PUFFS</p> <p>Combine with 2 cups mashed potatoes, 4 eggs, seasonings. Chill. Dilute 2 cans tomato soup; heat. Drop meat mixture into soup by spoonfuls. Simmer 45 minutes.</p>	<p>—or 6 VEAL PATTIES</p> <p>Combine veal with 2 eggs, grated raw potato, ¼ cup grated onion, ¼ cup milk, seasonings. Shape into patties. Brown in fat. Add ¼ cup water. Cover. Simmer 20 minutes.</p>
<p>1 pound BONELESS SHANK OR HEEL MEAT</p> 	<p>Makes 8 Servings BRAISED VEAL DUMPLINGS</p> <p>Cut into small servings, brown, add seasonings and small amount of liquid. Cover. Simmer until almost done. Make drop dumplings and add to meat. Cover, cook 20 minutes.</p>	<p>—or 8 Servings VEAL CASSEROLE</p> <p>Cube veal, season, flour and brown in fat. Dice carrots, onions and potatoes. Arrange meat and vegetables in casserole with sauce or gravy. Cover and cook in slow oven.</p>	<p>—or 6 Servings PAPRIKA CREAM SCHNITZEL</p> <p>Slice meat into servings. Brown in fat, with 2 tablespoons onion. Season with paprika and salt. Add cup sour cream and ½ cup tomato sauce. Cover. Simmer 30 minutes.</p>
<p>1 pound BONELESS BREAST</p> 	<p>Makes 8 Servings VEAL STEW WITH VEGETABLES</p> <p>Cube veal and brown. Cover with water or tomato juice. Season. Add vegetables in time to cook. Thicken gravy. Garnish with peas or green beans.</p>	<p>—or 8 Servings VEAL POT-PIE</p> <p>Cook veal and vegetables for stew. Season. Place in casserole and cover with gravy. Cover with pastry, shortcake or mashed potatoes. Bake until brown.</p>	<p>—or 6 Servings CURRIED VEAL (OVER RICE)</p> <p>Cube veal. Simmer 'til tender. Cook 2 tablespoons onion in 2 tablespoons fat. Add 1 cup diced celery, 4 tablespoons flour, 1 tablespoon curry, 2 cups stock, seasonings. Cook. Add veal.</p>
<p>1 pound SHOULDER CHOPS</p> 	<p>Makes 6 Servings VEAL CHOPS WITH NOODLES</p> <p>Have chops cut thin. Brown with onion, add seasonings. Cook egg noodles and place in casserole, with chops on top. Cover. Cook in slow oven 30 minutes.</p>	<p>—or 4 Servings BRAISED VEAL CHOPS</p> <p>Flour chops. Brown in fat. Season with salt and pepper, garlic and bay leaf. Place lemon slice on each chop. Add ½ cup water. Cover and simmer 45 minutes.</p>	<p>—or 6 Servings VEAL CHOPS—PRUNE STUFFING</p> <p>Have chops cut thin. Brown in fat. Mold bread stuffing with prunes to fit each chop. Place each chop on stuffing. Cover. Cook in slow oven 30 minutes.</p>

In planning for veal in the meal a good many home food buyers are in the habit of not thinking much further than veal roasts or chops. But veal has other cuts to offer—

cuts which may be less well known but, nevertheless, are just as desirable, if properly prepared. An idea as to what can be done toward injecting variety into the menu

with veal is set forth by the recipes given above. There are, of course, many other cuts of veal and many possibilities for their preparation that may be used to advantage.

Governor Appoints Radio Committee For K O G Publicity

Eight men from Oregon's radio industry were asked by Governor Earl Snell to serve as members of the Keep Oregon Green state radio committee, as it prepares its campaign to combat man-caused fires in Oregon this summer.

Named to this important committee in the fire prevention program by the governor after nomination by the Oregon broadcaster's association are these men: Glen McCormick, president, KSLM, Salem; Charles Couche, vice president, KOIN; and James Mount, secretary, KXL, Portland. Lee Jacobs, KBKR, Baker and Jack Keating, KFJI, Klamath Falls are on the board of directors.

Unless we get some unseasonably heavy rains early in the summer, this promises to be one of our worst fire seasons, the governor pointed out as he called attention to the low record of rainfall during April, which has permitted the forests to dry out much earlier than usual. "Let every person who uses our great outdoors observe the simple precautions against fire," the governor urged.

Austin Wilson is recovering from a major operation performed Thursday of last week at Pendleton.



A mission, conducted by Father Francis Jelinek, C. S. P. will be held at St. Patrick's church beginning Sunday, May 26 and closing Friday, May 31. He will also conduct a mission in lone for three days, June 1, 2 and 3.

Timely topics of interest to Catholics and non-Catholics will be presented by Father Jelinek, who is a member of the Paulist Mission Fathers, whose spiritual work has received much national esteem.

Questions on religion and on subjects affiliated with religion are invited and answers will be presented with deep understanding and good will. Morning mass with instruction, every morning at 7:30. Evening preaching and devotions at 8:00 p. m. Father McCormack, lo-

cal pastor, extends a hearty invitation to all to attend this mission.

J. W. HEINY PASSES AT PORTLAND HOME

Mr. and Mrs. E. O. Ferguson returned Friday evening from Portland where they were called earlier on account of the illness of Mrs. Ferguson's father, J. W. Heiny. Mr. Heiny, nearly 84 years of age, passed away May 6 and funeral services were held May 8. Mrs. Ferguson's brother, Neil Heiny arrived from Chicago to attend the funeral.

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