

Feeding the Family

By Zola Vincent
Food Editor

Sunshine and Lemon Chiffon Pies for Mother's Day

There are so many wonderful desserts for Mother's Day. Strawberry shortcakes, strawberry or other ice cream sundaes, angel-food cake, any of the colorful chiffon cakes, buttercup cakes. We thought them all over and decided to feature these two chiffon pie recipes and also to mention other desserts worthy of special occasions.

You can make these in either 9-inch or individual size. We will quickly review the making of crumb crusts which are so popular. Use either graham crackers or vanilla wafers. Either crumble crackers as suggested in the next paragraph or merely line bottom and sides of pan with whole crackers or wafers and fill cracks with crumbs.

Crumb Crust. Mix 1 1/2 cups finely crushed cookie crumbs (about 20) with 5 tablespoons melted butter or margarine. Press into 9-inch pie plate with back of spoon dipped in cold water. Bake in slow oven, 300 degrees, 10 minutes.

Lemon Chiffon Pie
1 envelope unflavored gelatine
1/4 cup cold water
1/2 cup lemon juice
1/4 teaspoon salt
2/3 cup sugar
1 teaspoon grated lemon rind
4 eggs, separated
9-inch cookie or crumb crust

Soften gelatine in cold water and lemon juice in top of double boiler; add salt and 1/3 cup of the sugar and lemon rind. Place over boiling water and stir until gelatine is dissolved. You realize that the gelatine is the secret for success?

Beat egg yolks slightly. Slowly pour small amount of hot mixture over egg yolks. Return to double boiler and cook over hot, not boiling water, stirring constantly until mixture is thickened slightly. Remove from heat; cool. When gelatine mixture is consistency of unbeaten egg whites, beat egg whites until stiff. Gradually beat in remaining 1/3 cup sugar. Beat lemon gelatine mixture, then fold into egg whites. Turn into cookie or crumb crust; chill until firm. If desired, garnish with whipped cream. Or arrange sliced, sugared fresh strawberries in circles or overlapping rows around the edge or any other way that occurs to you.

Sunshine Chiffon
Another dessert to make at leisure and store in the refrigerator until you're ready. The gelatine helps make this possible.

1/3 cup sugar
1/3 cup lemon and orange juice (half and half)
2 teaspoons unflavored gelatine
1/4 cup cold water
Dash of salt
3 egg yolks
1/4 teaspoon grated lemon rind
1/4 teaspoon grated orange rind
1/4 cup sugar
3 egg whites
1 baked crumb or regular pie shell
3/4 cup whipping cream or sliced, sugared strawberries or both.

Combine sugar and juices. Mix gelatine with cold water and set aside. Add salt to egg yolks and beat until thick. Blend juice mixture with yolks and cook in double boiler until mixture coats the spoon. Remove from heat and add gelatine and water. Stir until gelatine dissolves. Add grated rinds. Chill until almost firm. Beat egg whites until foamy; gradually add sugar and continue beating until stiff. Fold into custard mixture and pour into cooled, baked shell. Chill. Just before serving, whip cream and spread over pie or arrange sliced, sugared strawberries or both if you feel so inclined.

Strawberry Shortcake Easy
Now, if ever, come shortcake days. First of the new season berries, glowing, luscious strawberries will be at their best from now until mid-June. This is the simplest, most satisfactory shortcake recipe we know about, excepting those given on packages

of quick biscuit mixes and they also are easy and quick.
1 quart strawberries
Sugar
2 cups sifted enriched flour
1 tablespoon baking powder
1 teaspoon salt
1/4 cup sugar
1/3 cup shortening
1 egg
1/2 cup milk
Butter or margarine
Sweetened whipped cream

Crush and sweeten 3 cups of strawberries reserving 1 cup whole berries for garnish. Sift together flour, baking powder, salt and sugar. Cut or rub in shortening. Beat egg and add milk. Add to flour mixture. Stir only enough to moisten flour. Pat dough into 9-inch round pan. Bake in moderately hot oven, 400 degrees, 20 minutes. Split scone in half and spread with butter or margarine. Cover lower half with crushed berries; top with other half of scone. Cover with crushed berries and whipped cream. Garnish with whole berries. Makes 6 servings.

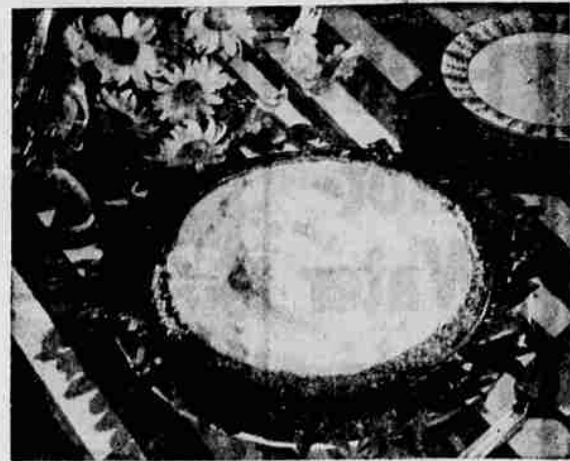
Buttercup Cakes
So easy to make, so delicious and so good with ice cream or with any canned, frozen or stewed fruit.
Cream 1/4 cup butter or margarine, 2 tablespoons grated orange peel and 1/4 cup sugar. Add 1 egg and beat well. Sift 1 1/3 cups flour, 1/4 teaspoon salt and 2 teaspoons baking powder; add alternately with 1/4 cup milk and 1/4 cup orange juice. Fill cupcake tins half full. Bake at 375 degrees for 15 minutes. For frosting, blend smoothly 1 1/2 cups confectioners' sugar, 2 tablespoons cream, 2 tablespoons orange juice and 2 tablespoons grated orange peel.

SUNDAY GLAMOUR FOR EVERY DAY
No doubt about it, as popular as it is, and no matter how often we serve it, ice cream continues to give any meal a party atmosphere. Few people realize that in addition to being a sweet ending for a meal, ice cream also offers excellent protein, calcium and several essential vitamins. It is not only good but good for you... but of course we shan't mention that to the children. Ice cream toppings are easily prepared, can be stored until needed.

Berry Sauce
Press a thawed package of frozen sweetened strawberries or red raspberries through a fine sieve. Blend 1 1/2 tablespoons cornstarch with 1/4 cup cold water. Add to the berry puree. Cook in heavy saucepan, stirring constantly until thickened and clear. Add 1 tablespoon lemon juice. Chill. Makes 1 1/3 cups sauce for six to eight servings.

Pineapple Sauce
Drain 1 cup canned sweetened crushed pineapple. Add juice gradually to 1 tablespoon cornstarch in heavy saucepan making a smooth mixture. Cook, stirring constantly until thickened and clear. Remove from heat. Add pineapple. Add 2 tablespoons lemon or lime juice. Cool. Makes about 1 cup sauce for four to six servings.

Caramel Sauce
Cook 3/4 cup light corn syrup in heavy saucepan over moderate heat without stirring until light brown. Reduce heat slightly and add 3 tablespoons cream



SUNSHINE CHIFFON PIE — What could be more dreamy, creamy and springlike than this Sunshine Chiffon pie for Mother's very own day? Fluffy and fresh, the pastel color is perfect for such a special occasion. Recipe is in the accompanying article.

and 3 tablespoons milk slowly, mixing until smooth after each addition. Add a few grains of salt. Six servings.

Jiffy Quick Toppings
Chocolate chips, slivers of bitter or semi-sweet chocolate, crushed hard candy (peppermint is especially good), toasted coconut, chopped pecans, walnuts or almonds, crushed macaroons, gum drops, frosted animal crackers. And we know of nothing finer than unsulphured molasses just as it comes from the container.

Add A Bay Leaf
Bay, or laurel leaf, adds a tempting spice note to meats, potatoes, stews, soups, sauces and fish. A chef's favorite seasoning the world over, this delicious aromatic leaf can give more flavor to a host of dishes. Bay leaf has a natural affinity for the flavor of tomato.

Tricks and Seasonings For Broiling Steaks
We can dream, can't we? Perhaps Mother's Day is the day for a broiled steak. Whatever the special occasion, here is the simple rule for all broiling. Broil until one side is brown. Season. Turn with tongs to prevent piercing the meat. Broil the other side. Season. Serve at once on a heated platter. Test for doneness to your liking by cutting with sharp knife near the bone.

SEASONINGS FOR STEAK
Seasoned Butter
Whip 1/4 cup butter until soft. Add 2 tablespoons chopped parsley, green onions, chives or 1 tablespoon paprika, catsup or chili powder. Spread over hot broiled steak.

Garlic Butter
Mash one clove of garlic. Blend with 1/4 cup butter. Spread on broiled steak.

Roquefort
Spread top of broiled steak lightly with mashed Roquefort or Blue cheese.

Lemon Juice. Mix well 1/4 cup butter, juice of 1 lemon, 1 tablespoon chopped chives. Spread over steak.

Worcestershire Sauce. Mix 1 tablespoon Worcestershire with 1/4 cup butter.

Bottled Steak Sauce. There are a number of bottled steak sauces on the market. These may be served to allow individual seasoning or a tablespoon of one of the sauces may be mixed with 1/4 cup butter or margarine and spread over the hot steak.

Steak Seasoning Salts. There are several different shakers of blended seasonings for use on steaks. A make-your-own seasoning salt may be made for

use on broiled steaks; 2 tablespoons salt, 2 tablespoons paprika, 1 teaspoon freshly ground black pepper, 1 teaspoon onion salt, 1 teaspoon garlic salt. Blend thoroughly. Put into a shaker and use in place of other seasoning except butter.

STEAK ACCOMPANIMENTS
Good potato ways are mashed, French fried, creamed, baked, stuffed and boiled. Good buttered vegetables include peas, beans, asparagus, broccoli, sprouts, carrots. Broiled slices or halves of tomatoes are very good. French fried onion rings. Vegetables fried in batter. Hot pickled peaches, crabapples, orange slices, mushrooms.

Lemon Barbecued Broilers
A rarely delicious and perhaps different way of fixing plentiful broilers. Prepare Lemon Sauce as indicated below. If possible, allow sauce to stand overnight to blend flavors. Soak broilers in sauce one hour before broiling. Shake off excess sauce and broil slowly, turning about every 10 minutes, using remaining lemon sauce to brush chickens during broiling. Takes about 40 minutes altogether. Serve on hot platter and pour pan drippings over chicken. Sprinkle with parsley.

Lemon Sauce. Mash 1 garlic

(Continued on page five)

Mrs. David Anthony Drexel Puts On Blue Bonnet — Appreciates F.N.E.!



Mrs. David Anthony Drexel offers a suggestion for you. Put on BLUE BONNET Margarine for F.N.E.—Flavor, Nutrition, Economy! Like the society leader, you will love the delicate, sunny-sweet taste BLUE BONNET adds to any food! You'll appreciate its nourishment, too. No other spread for bread is richer in year-round Vitamin A! And you'll welcome its economy. Two pounds of BLUE BONNET cost less than one pound of high-priced spread! So remember the letters... F... N... E! Buy All-Vegetable BLUE BONNET Margarine and get "all three"—Flavor! Nutrition! Economy!

OK MARKET

1202 N. Riverside Phone 2-2984

AWFUL GOOD STUFF TO EAT



NOW'S THE TIME FOR

JELLO 4 for 35c

HUNTS FRUIT Cocktail No. 300 19c

46 OUNCE V-8 JUICE 39c

DOLE—46 OUNCE Pineapple Juice 31c

OPEN EVERY NIGHT Till 10 p.m.

GERBERS BABY FOOD Strained and Junior 9c

Suggestions for smart shoppers

Large IVORY 15c

Med. Size IVORY 10c

Pers. Size IVORY 4 for 27c

Bath Size CAMAY 2 for 25c

Reg. Size CAMAY 3 for 25c

Large LAVA 2 for 29c

Large IVORY SNOW 29c

Large IVORY Flakes 29c

DERBY CORNED BEEF 49c

The Corn with the Fiesta Flavor NIBLETS... MEXICORN 2 for 25c 7-oz. With the Green Giant on the label

VISIT OUR PET FOOD DEPT. BEG-MORE extra rich in 4 for 27c meat

HALEY'S Corned Beef Hash 39c

NEW FARM FRESH PRODUCE Corn on the Cob 2 for 23c



JUICE ORANGES doz. 28c FRESH MEDIUM Asparagus 2 lb. 25c

NICE AND RIPE Strawberries box 28c

Phone OK MEATS 2-9444

Serve the Best and SAVE with San EVERY NIGHT UNTIL 10 P.M.

FRESH SHOULDER Pork Roast Butt or Shank Cut lb. 35c Blade Cut lb. 49c

Morrell's Pride Hams Short Shank Tenderized Whole, Full Half or Sliced lb. 59c

BACON ENDS 2 lbs. for 29c

Sliced Bacon Morrell's Allrite lb. 39c

Colored Hens Drawn, Waste Free lb. 55c

FRESH FISH Ocean Perch Fillet lb. 39c

LOOK ON Page 3 SECTION TWO TODAY FOR GROCERIA SAVINGS!

make friends with Hills Bros friendlier flavor!

HILLS BROS COFFEE

try it... see why Hills Bros Coffee makes—and keeps—friends!