

Feeding the Family

By ZOLA VINCENT
Food Editor

Dessert Features No-Bake Crust With Chiffon Filling

There is something new under the western sun. A dessert that is fanciful, light-hearted and quickly made blends the flavors of chocolate, coconut and orange. The chocolate and coconut pie crust requires no baking. The chiffon filling has the basic start of top-of-the-range custard; then unflavored gelatine enters the recipe. In a chiffon, it's the gelatine that holds the air beaten into the egg whites and so gives the filling a fluffy and delicate height that causes ohs and ahs when it makes its appearance at the table.

To make the crust:

2 squares (2 ounces) unsweetened chocolate
2 tablespoons butter
2 tablespoons hot milk or water
2/3 cup sifted confectioner's sugar
1 1/2 cups coconut, toasted, or untoasted, cut

Melt chocolate and butter in top of double boiler, stirring until blended. Combine milk and sugar. Add to chocolate mixture, stirring well. Add coconut; mix well. Spread on bottom and sides of greased nine-inch pie plate. Chill until firm.

To make filling:

1 envelope unflavored gelatine
2/3 cup sugar, divided
1/4 teaspoon salt
3/4 cup evaporated milk
3 eggs, separated
1 tablespoon grated orange rind
3/4 cup orange juice
3 tablespoons lemon juice

Mix gelatine, one-third cup of the sugar and salt in saucepan. Add evaporated milk. Stir over low heat until gelatine is dissolved. Do not boil. Pour slowly over beaten egg yolks, stirring constantly.

Return to saucepan and cook over low heat, stirring constantly until thickened, about one minute. Remove from heat; stir in orange rind and cool. Slowly stir in orange and lemon juice. Chill until mixture mounds slightly when dropped from a spoon. Beat egg whites until stiff but not dry. Gradually add remaining one-third cup sugar and beat until very stiff. Fold in orange mixture. Turn into prepared shell; chill until firm. Garnish with whipped cream and if desired, arrange quartered orange slices in any pattern.

Lemon Cheesecake

Has Cornflakes Crust
Give a man cheesecake any time and be certain of whistles. Here is another no-bake crust that's done with cornflakes, has a hint of cinnamon. The filling has eggs, cottage cheese, the tang of lemon; all spun together with the magic of plain gelatine.

Cornflake Crust. Combine one cup finely crushed cornflakes, two tablespoons sugar, one-third cup melted butter, one-half teaspoon cinnamon. Spread over nine-inch pie pan and press evenly into place. Chill in refrigerator.

Lemon Cheesecake. Soak two envelopes plain gelatine in one-half cup cold water. Separate two eggs and combine egg yolks with one-half cup sugar, one-half teaspoon salt and one-half

cup milk in top of double boiler; cook over boiling water until thickened. Add gelatine. Cool. Add grated rind and juice of lemon. Press one pound (two cups) creamy cottage cheese through a sieve and add.

Beat the two egg whites stiff with one-fourth cup sugar. Whip one-half cup heavy cream. Fold meringue and whipped cream into the cheese mixture. Turn into cornflake crust-lined pie pan. Chill. Sprinkle with shredded orange or lemon rind.

Rhubarb Tapioca

Quick dessert with plentiful pink rhubarb. Secret is minute tapioca. Add one-half cup minute tapioca and dash of salt to 2 1/2 cups boiling water and cook in double boiler five minutes or until thickened. Then add three cups rhubarb cut in pieces and cook 10 minutes more. Add two cups sugar and remove from fire; cool. Serve with whipped cream. Some like to add thin slices of lemon to the rhubarb . . . or a few whole cloves . . . or dash of cinnamon or nutmeg.

Celestial Chicken

For a Menu Change
With chicken in abundance, reasonable in price and on the menu at least once a week, your family might enjoy this recipe which is simply heavenly. For each two servings:

2 to 2 1/2 pound broiler, halved
1/4 cup melted fat
4 ounces grated cheddar cheese
1/2 cup soft bread crumbs
1/4 teaspoon poultry seasoning
1/2 teaspoon paprika
1/2 cup milk

Lay halves skin side down in a shallow baking pan. Brush with fat. Set pan on broiler rack so top of chicken is about four inches from heat. Regulate heat so chicken just begins to brown lightly at the end of 10 to 12 minutes. Turn when well browned, about 20 minutes. Brush with fat and continue broiling until tender, about 20 minutes longer. Combine remaining ingredients and heat over hot water just enough to melt cheese so mixture is of spreading consistency. Spoon over skin side of broiled halves and continue broiling until lightly browned. If not served immediately, turn off heat and leave chicken in closed broiler until ready to serve.

Company Meat Stew

Or Casual Dinner
Western living calls for casual entertaining; no big to-do when a couple comes to dinner. Serve this flavorful, delicious meat stew in rice or noodle ring and it takes on an air of elegance. Recipe will make eight servings. Wonderful next day if any is left over.

2 pounds beef stew meat
Flour, salt, pepper
5 tablespoons fat
5 medium onions
1 cup tomato juice
5 bouillon cubes
2 1/2 cups hot water
1 1/2 teaspoons sugar
1 container sour cream

Cut meat into thin strips or small cubes. Roll in mixture of six tablespoons flour with salt and pepper added. Some like a bit of poultry seasoning, too.



NO-BAKE CRUST—This delectable, handsome dessert blends chocolate and coconut in a no-bake crust with orange chiffon filling that is made on top of the range. The recipe for this and other desirable desserts are included in today's food columns.

Melt fat in heavy saucepan and in it slowly brown meat and thinly sliced onions. Add tomato juice, sugar and bouillon cubes dissolved in hot water. Simmer, covered for 1 1/2 hours or so. Stir in sour cream; reheat.

Junior Likely to Dismay Family With Huge Appetite

When Junior comes of teen age, he often surprises and even dismays his parents by his enormous appetite. Many a mother complains that he eats more than his dad yet is always hungry, that he gets the lion's share at meals and still raids the refrigerator or that it costs more to feed him than anyone else in the family.

Parents might as well reconcile themselves. Junior is just being normal. Nutritionists view this appetite favorably. The time to worry is when Junior isn't hungry. When his period of rapid growth and development begins, a boy needs more calories and also more protein, vitamins and minerals. Not only food to fill him up but the right kind of food. The boy in the teens should be allotted more food than other members of the family. The extra cost of feeding him well is a good investment in health.

Junior Needs

The teen-age boy needs a quart of milk a day or its equivalent in dairy foods like cream soups and ice cream especially for calcium for growing bones. He needs 3 1/2 to 4 pounds of leafy green and yellow vegetables a week, 3 to 3 1/2 pounds of citrus fruit or tomatoes a week and studies show that breakfast is the best time to load him with the vital vitamin C found in citrus fruit and tomatoes.

He's likely to get plenty of bread and other baked goods along with sweets and other nutrients. Point is that it is pretty nearly up to mothers to supply adequate amounts of vegetables and fruits.

Pot Roast Pick-Up

Dried prunes and apricots add a truly de luxe touch to old-fashioned pot roast. Season the roast with a couple tablespoons mixed pickling spice and cook until fork tender. Add a few dried apricots and prunes for the last half hour's cooking.

Peach Dessert

How about a hot peach dessert for a change. Place four canned cling peach halves in a shallow baking dish. Fill their cups with a mixture of one-fourth cup each flour and brown sugar, two tablespoons butter and one-fourth teaspoon cinnamon. Bake in a moderate oven

Chinese Students Strike in Singapore

Singapore —(U.P.)—Thousands of Communist-inspired Chinese students staged "stay-in" strikes at three Singapore schools yesterday and another reign of terror was feared in this riot-torn city.

We are prepared to resist any force used to remove us," one of the student leaders said. "We are to stay until the schools reopen on our terms."

The schools were closed by the Singapore government during anti-government rioting last week and which claimed four lives, including that of United Press Correspondent Gene Symonds.

The schools were opened today under strict precautions, but the students who have been feuding with the government and brawling with police for more than a year refused to enter the classrooms under the government regulations.

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Around Hollywood

By ALINE MOSBY
United Press Correspondent

Hollywood —(U.P.)— Kirk Douglas put his wife to work today on a picture. Her first job: Find a sexy beauty for him to make love to on the screen.

But Mrs. Douglas didn't blink an eye at that order when she took over the job of casting director for Douglas' independent movie company with husband Douglas as the producer-boss.

Attractive Anne joins the growing ranks of husband-wife producing teams. Actress Ann Pierce gave up acting to work behind scenes with her producer-husband, Stanley Kramer, on such films as "Not As A Stranger." Mrs. Samuel Goldwyn works as hard on "Guys and Dolls" as her famous husband.

"I also wanted to work because I hate to be left out of everything Kirk does," explained Douglas' bride of a year. "I'm not so much out of the game now when he comes home to talk business."

Likes Activity

"Besides, I like activity. I'm not the luncheon bridge-club type wife."

Douglas literally married his press agent, Anne, a Belgian, first worked as casting director on such movies as "Moulin Rouge." She met Douglas in Europe when he hired her to handle his publicity for "Ulysses" and "Act of Love."

"He called me to say I had the job and then asked me out to dinner," she laughed. "But I

would not go. I said, 'Either I work for you or I don't.' "We became good friends. Later a romance began. My friends thought he would just return to Hollywood and forget me."

But publicist Anne was invited to movietown later by Douglas. When she arrived here, she said, "He asked me to marry him."

Promised Work

"I tired of lying around the pool," she went on. "He promised I could work with him when he started his first independent production, 'The Indian Chief' in which Douglas also stars."

"The first part I had to cast was an Indian girl who had to be sexy. She has love scenes with my husband. I was looking for this girl with mixed feelings. But my professional integrity finally won — even though I would have preferred that Marjorie Main got the part!"

The girl she signed is a New York model, beautiful Elsa Martinelli, who arrived from Italy only four months ago.

Mrs. Douglas interviews actors and agents all day in her new job. At her first meeting with the executives on the film. "I was embarrassed when the producer—my husband—kissed me in front of everybody." Instead of a salary she got pearl-and-diamond earrings for her work.

She definitely has quit, however, as Kirk's press agent. "I don't have the right perspective any more," she smiled.

Cadmium has a tensile strength of approximately 13,500 pounds per square inch and an elongation of 45 per cent.

Ambulance Too Late; Girl Born on Lawn

Seattle —(U.P.)— A girl was born to Mrs. Michael Falcone yesterday on the front lawn of her home. Mrs. Falcone and the infant were taken to Swedish hospital where attendants said they were in good condition.

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Look what Mr. Peterson told those financiers!



Mr. Alfred G. Peterson, a forthright man, addressed the convention of the Savings Associations League of N. Y. State and boldly discussed the matter of advertising—of his own free will.

Mr. Peterson, who is president of the National Savings and Loan Association of Greenwich, Connecticut, spoke as follows:—

"I feel that advertising is a very profitable investment. But we should not buy advertising blindly. We should give careful consideration both to the appeals and the media we use."

And listen to this!

"The medium which tops the list is the medium that reaches the greatest number of people at the lowest cost. It is my opinion the newspaper is that medium..."

But that isn't all...

"I place the newspaper at the top of the list

because it reaches the local market. All of us are really conducting local businesses.

"We may be bound together into a national industry, but our spheres of influence are entirely local.

"The newspaper reaches precisely the people we want to reach."

Ah, Mr. Peterson—you are a man who knows his investment!

Last year the institution headed by Mr. Peterson invested 5% of its gross income on advertising, and more than 60% of that went into newspapers.

In only ten years this Association multiplied its total resources eight-fold!

Gosh! If savings and loan people themselves advertise, think how they must feel about lending money to people who work for sound companies who advertise soundly—in newspapers.

All business is local...and so are all newspapers!