

This Prune Stuffing Lends New Touch to Meat Loaf



Prune stuffing gives different touch to meat loaf.

By MRS. GAYNOR MADDOX
The only trouble with meat loaf is you meet it too often. But a little imagination can change that dull familiar dish into a surprisingly welcome new friend. So add these two recipes to your "budget menus that don't taste that way."

Prune Stuffed Meat Roll
One pound ground uncooked pork, 2 pounds ground uncooked beef, 1 tablespoon salt, 1 tablespoon poultry seasoning, 2 eggs, 1 cup cornflakes. (Excellent served cold next day.)

Stuffing
One cup cooked prunes, 1 cup chopped celery, 1 cup chopped onion, 1 cup chopped parsley, 1 quart white bread cubes, 1 teaspoon salt, 1 tablespoon poultry seasoning.

Have meats ground together. Add seasonings, beaten eggs and cornflakes, and blend thoroughly. Pat into a square about 12x12 inches, on wax paper.

Pit prunes and cut into small pieces. Combine with other stuffing ingredients and blend well. If bread is dry, some moisture may be needed, in which case add 1 to 1 cup broth or water. Spread stuffing over meat and roll as for jelly roll. Place in greased baking pan and brush with fat. Bake in a moderate oven (350 degrees F.) 1 1/2 hours. Serve with brown gravy.

Menu
BREAKFAST: Stewed prunes in orange juice, cornbread, coffee, milk.

LUNCHEON: Spanish omelet, whole wheat toast, orange and banana cup, frosted cup cakes, tea, milk.

DINNER: Pork and veal loaf, baked potatoes, eight-minute cabbage, pineapple and lettuce salad, chocolate bread pudding, foamy sauce, coffee, milk.

or Spanish sauce. For an attractive service, garnish serving platter with thin slices of unpeeled orange or red apple and whole cooked prunes.

Pork and Veal Loaf
One egg, 1 cup milk, 1-3 teaspoon sage, 1 1/2 teaspoons salt, few grains pepper, 2 cups soft bread crumbs, 1 onion, 1 pound pork shoulder, ground; 1 tablespoon chopped celery, 1 pound veal shoulder, ground.

Beat egg; add milk, sage, salt and pepper. Add bread crumbs. Let stand 5 minutes. Mince onion; add with meat and celery, to bread crumb mixture. Mix well. Pack meat mixture into

greased loaf pan. Bake in moderate oven (350 degrees F.) 1 1/2 hours.

HOLMAN ADVOCATES DRASTIC ECONOMY

WASHINGTON, April 5 (AP)—Drastic cuts in defense expenditures, the savings to be used for the promotion of industry, were urged yesterday by Senator Holman (R-Ore.).

Holman said "resources of aggressor nations have been sapped by a year of warfare" and "I cannot conceive of anyone of them picking a war with the United States."

Conditions have changed, he said, from last year, when "I went the whole way with military expenditures to provide the strongest possible defense for fear aggressor nations might take a notion to overrun the United States..."

ALL FOURS

INDIANAPOLIS, (AP)—William Scott was four years old yesterday.

He was born at four minutes after four o'clock the morning of April 4, 1936.

He is the fourth son of George Scott and the fourth person in his family to have a birthday in the fourth month of the year.

C and H
PURE CANE SUGAR

Grape Mousse--the Dessert That Is Easy to Make

By MRS. GAYNOR MADDOX
Desserts that just "slip" down answer the restless springtime urge. Different, colorful and easy to make.

Grape Mousse
(Ten Servings)
Two teaspoons gelatin, 1 cup grape juice, 1 tablespoon lemon juice, 1/4 cup sugar, 1 teaspoon vanilla, 1/4 teaspoon almond extract, 1 1/2 cups whipping cream. Soak gelatin in 1/4 cup of the

grape juice. Place pan in a bowl of hot water and stir until dissolved. Add remaining grape juice, lemon juice, sugar and flavorings. Allow to cool until thickened but not stiff. Fold in whipped cream. Freeze in tray of mechanical refrigerator.

Strawberry-Marshmallow
Bavarian
One package strawberry-flavored gelatin, 1 pint hot water,

1/2 cup heavy cream, 1/2 cup chopped almonds, 12 dates, finely cut; 6 marshmallows, finely cut; 12 drops almond extract. Dissolve gelatin in hot water. Chill until cold and syrupy. Fold in cream, whipped only until thick and shiny, but not stiff. Fold in remaining ingredients. Add almond extract. Chill until slightly thickened. Turn into mold. Chill until firm. Unmold. If desired serve with whipped cream.

Molded salads slip into spring luncheon menus with greatest of ease.

Luncheon Fruit Salad
One package lemon gelatin, 1 cup grapefruit juice, 1 cup gin-

gerale, 6 canned pear halves, 1 cup cooked prunes (chopped), 2 packages cream cheese. Heat grape juice, add gelatin. When quite dissolved, add gingerale. Arrange pears rounded side up in flat pan rinsed with cold water. Pour over a thin layer of gelatin mixture and chill until firm. Add prunes to remaining mixture and chill until slightly congealed.

Spread carefully over the pears and allow to set. At service time, turn out, cut into six portions and place ball of cottage cheese in the hollow of each pear. Serve on lettuce and pass cream dressing (mayon-

naisse thinned with cream or top milk).

Menu
BREAKFAST: Stewed apricots, dry cereal, half-bran muffins, crisp bacon, coffee, milk.

LUNCHEON: Luncheon fruit salad, hot biscuits, assorted cheese, nut cookies, tea, milk.

DINNER: Grapefruit juice, corned beef hash, poached egg, spinach timbales, grape mousse, coffee, milk.

MATTER OF LAW
SALT LAKE CITY—A man who said he was an ordained minister quoted Bible passages

in defending himself against a charge of blocking pedestrian traffic by attracting a crowd to his street corner preaching. Then he pleaded, quoting Jeremiah 26:14:

"But as for me, behold, I am in your hand; do with me as is good and right in your eyes." Judge Albert H. Ellett imposed a \$10 fine, but suspended it with the comment:

"The Bible undoubtedly was the proper law for the Israelites 2000 years ago, but I don't believe it applies in this case."

It has been estimated that there are 6,000,000 blind persons in the world, 479,500 of them being in India.

SILVER JUBILEE
CELEBRATING 25 YEARS OF FOOD LEADERSHIP WITH OUTSTANDING VALUES

AIRWAY COFFEE
1 Lb. 12c
3 Lbs. 35c
OUR FASTEST SELLING COFFEE

KITCHEN CRAFT FLOUR
49-lb. Bag \$1.49
25-lb. bag 79c
10 lb. bag 39c

Tang Sanka
"Cudahy's—The new meat sensation"
12-oz. Tin 19c
The coffee without caffeine Lb. Tin 30c

Golden Marshmallow Syrup, 5-lb. tin 49c
KARO SYRUP, Red or Blue Label 5-lb. tin 37c
SALT, Maximum Plain or Iodized 2 pkgs. 15c
RICE, River Brand, fancy long kernel Blue Rose 2 lb. pkg. 13c
PEANUT BUTTER, Real Roast 2 lb. jar 25c
SALAD OIL, May Day pure vegetable Qt. tin 33c
SANDWICH SPREAD, Lunch Box Qt. jar 35c
COCOANUT, Baker's long shred sweetened Lb. pkg. 29c
CANTERBURY TEA, Orange Pekoe 1/4-lb. pkg. 29c

Oleo-margarine
Sunny Bank, for Spreads or Cooking.
Lb. 11c

French's Products
Mustard, Cream Style, 8 oz. jar 2 for 15c
Bird Seed, 2 pkgs. 25c
Bird Gravel Pkg. 8c

Windex
20-oz. Jar Each 35c
Draino
Can 23c

WHITE MAGIC
The Perfect Bleach
1/2-Gal. Jar 18c

Sunbrite Cleanser
3 Cans 13c
Cleans, Scours, Purifies With Less Rubbing

TOMATO JUICE
Sunny Dawn No. 1 tins
3 for 25c
48-oz. Tin 19c

TASTY DRESSINGS
SPRING SALADS
Piedmont Mayonnaise, Quart Jar 35c
Sandwich Spread, Lunch Box Qt. Jar 35c
Duchess Salad Dressing, Quart Jar 25c

White King
GRANULATED SOAP
Giant Size Pkg. Ea. 49c

P&G Soap
The Famous White Naptha
10 bars 29c

Lux Toilet Soap
3 bars 17c

Spry Shortening
Pure Vegetable
3 Lb. tin 49c

Strawberry Jam
Kerr's Best
5-lb. Tin 69c

Apple Butter
Kerr's Best
5-lb. Tin 39c

Jell Well
Pure Fruit Flavors
For Quick and Inexpensive Desserts
3 pkgs. 13c

Prunes
Oregon Italian, Medium Size Tasty Prunes
25-lb. Box 89c

Shredded Wheat
N.B.C. Regular size pkgs.
3 for 25c

Pork & Beans
Van Camp's No. 300 tins
3 for 25c

SPERRY'S ROLLED OATS
Sperry's Quick or Regular
9-lb. Bag 35c

Lemons
California Pure Gold. Bursting with tangy juice
Doz. 19c

Produce Items for April 6, 7 and 8
Asparagus 2 lbs. 11c
Long green, tender spears. Delicious creamed or seasoned with butter.
Cabbage Lb. 2 1/2c
Solid heads. Fine for shredding for salads.
Cauliflower Ea. 13c
Snow white heads
Celery Ea. 13c
Large crisp stalks of Utah type celery. Best for flavor and tenderness
Oranges Doz. 23c
Medium sizes, extra juicy
Apples 4 lbs. 25c
Arkansas Blacks, or Winesaps. Crisp and juicy. For pies, for eating, for salads

Church's
Grape Juice
Pint 19c
Quart 35c

SAFEGWAY

Now Overized
SWIFT'S PREMIUM
All skin and surplus fat removed. 1/2 or whole Lb. 22c

Beck's
— 119 North 8th —
Week End Specials
Fresh Frozen Youngberry
PIES
A Favorite With The Whole Family
30c Each
Date and Nut Drops
Ideal for Back to School Lunches
2 doz. 25c