Try These Tricks at Your Friendly Sunday Supper

By MRS. GAYNOR MADDOX
NEA Service Staff Writer

Summer suppers combine hospitality and simple but good food, though not necessarily plain.

This menu is planned for about six guests and is very pleasant and easy to prepare: Jellied bouillon, chicken a la king, buttered hot peas, hot biscuits, tapioca cream with chocolate sauce, tea, milk.

The biscuits can be made far in advance, cut and kept ready for baking, in the refrigerator, the peas shelled and covered well, and kept for last minute quick cooking. The chicken can be prepared in advance, too; keep well chilled, and heated just before supper. The tapioca cream must be chilled for several hours and the chocolate sauce can be made a day in advance, placed in a jar, and kept ready for the supper party.

Tapioca Cream

(Serves Seven to Nine)

One or 2 egg yolks, 4 cups milk, ½ cup quick tapioca, ½ cup sugar, ¼ teaspoon salt, 1 or 2 egg whites, 1 teaspoon flavoring.

Double boiler method of making: Mix egg yolk with small amount of milk in top of double boiler. Add tapioca, sugar, salt and remaining milk. Place over rapidly boiling water and cook 10 to 12 minutes after water boils again, stirring frequently. Remove from fire. (Tapioca will be well distributed throughout, but mixture will be thin. Do not overcook.) Beat egg white until just stiff enough to hold shape. Fold hot tapioca mixture gradually into egg white. Cool—mixture thickens as it cools. When slightly cool, stir in flavoring. Chill. Serve with chocolate sauce.

Chocolate Sauce

Two and one-half squares unsweetened chocolate, ½ cup water, ¾ cup sugar, dash of salt. Add chocolate to water, bring to boil, and cook 4 minutes, stirring constantly. Add sugar and salt, and boil 4 minutes longer, stirring constantly. Serve hot or cold on ice cream, pudding or cake. Keep in air-tight container in refrigerator and use as syrup base for hot chocolate drinks.

Saucepan method: Mix yolk with small amount of milk in saucepan. Add tapioca, sugar, salt and remaining milk. Bring mixture quickly to full boil over direct heat, stirring constantly. Remove from fire. (Mixture will be thin. Do not overcook.) Beat egg white until just stiff enough to hold shape. Fold hot tapioca mixture gradually into egg white. Cool—mixture thickens as it cools. When slightly cool, stir in flavoring. Chill.

Menu

Breakfast: Strawberries, egg timbales on toast, Danish pastry, coffee, milk.

Dinner: Roast rolled top round steak, brown gravy, fluffed mashed potatoes, peas in cream, mixed greens salad, raspberry cream pie, coffee, milk.

Supper: Boston baked beans, hot buttered toast, tomato salad, fresh berry tarts, tea, milk.

For Very Special Occasion Splurge With Strawberries

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For that very special summertime "home strawberry festival," splurge a little and produce an amazing dessert. Fill a flaked baked pie shell with smooth strawberry ice cream. Then spread over the ice cream a coating of slightly sweetened whipped cream colored with a little strained strawberry juice. Garnish the whipped cream with perfect whole strawberries. To serve, slice as you would an ordinary pie.

Fresh Strawberry Ice Cream

One quart strawberries, 1 pint plain boiled custard, ½ cup sugar, 1 tablespoon lemon juice, 1 pint cream.

Wash and hull berries, chop and sprinkle with sugar. Cover and let stand 2 hours in a warm place. Mash and strain, add lemon juice. Mix custard, berries and cream. If freezing in mechanical refrigerator, whip cream before combining with other ingredients. If using hand freezer, use 8 parts shaved ice to 1 part coarse salt and turn freezer slowly. Drain off water and repack with 4 parts ice to 1 part salt. Allow to stand 30 minutes to 2 hours before serving.

Raspberries are in season, too. Here's a perfect hot weather dessert using them.

Raspberry Whip

Two egg whites, ½ cup sugar, pinch of salt, 1 tablespoon lemon juice, 1 teaspoon grated lemon rind, 1 pint red raspberries.

Beat eggs until stiff. Add the sugar, a tablespoon at a time and beat well after each addition. Add salt, lemon juice and rind. Fold in berries which have been washed, well drained and slightly crushed. Chill and serve with or without whipped cream.

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9 lb. bag 39c
24½ lb. bag 79c
49 lb. bag 1.49

Puffed Wheat 3 Pkgs. 19c
Quaker, large package.

Puffed Rice 2 for 17c
Quaker, regular size packages.

Maraschino Cherries Es. 5c
Queen Isabella. 3-oz. bottles.

Ivory Soap
Large bars. 3 for 25c
Medium bars. Es. 5c
Guest size. 3 bars 10c

Lipton's Tea
½-Lb. Pkg. 39c

Corned Beef 2 for 29c
Fray Bentos. 12-oz. tins

Tang 12-Oz. tins Each 19c
The popular ready prepared canned meat

Sanka Coffee Lb. tin 27c

S. Crackers 2 lb. pkg. 15c
Flaky brand

GRAPENUT **Flakes** 3 for 25c
7-oz. package

Peaches No. 2½ tins 2 for 25c
Highway halves

Prunes No. 2½ tins. Es. 10c
Diamond A fancy pack in heavy syrup

STRINGLESS **Beans** 3 for 25c
Summer Time No. 2 tins

Hominy No. 2½ tins. 3 for 25c
Van Camps

Salmon No. 1 tall tins. 2 for 25c
Sunny Point Alaska pink

Prunes 25 lb. box 59c
Oregon Italian medium size fruit

Raisins 4 lb. bag 19c
Thompson seedless Household fancy pack

APPLE **Butter** Kerr's. 5 lb. tins 35c

WHOLE **Clams** 2 for 25c
Underwood's 5-oz. tins

Sardines 3 for 25c
Rio Del Mar large oval tins

Stokely's Baby Foods 3 for 19c
4½-oz. tins

Silverleaf Lard 4 lb. pail 45c

Tomato Juice
Del Monte No. 2 tins, 3 for 25c
Sunny Dawn, No. 1 tins, 3 for 19c
Sunny Dawn, 46-oz. tin 19c

SUGAR
Fine granulated
25-Lb. Bag $1.23

White Magic Bleach
½-Gal. Jar 17c

Lux Flakes
Lge. pkg. 20c
Sml. pkg. 3 for 25c

Snowdrift Wesson Oil
For Summer Salads
6 lb. tin 89c
Qt. tin 39c

CORN
Country Home, fancy Golden Bantam, No. 2 tins ea. 10c
Del Monte Golden Bantam, No. 303 tins, 3 for 25c
Standard pack, No. 303 tins 4 for 29c

PEAS
Sugar Belle, fancy selected garden peas, No. 2 tins 3 for 33c
Del Monte Early Garden, No. 303 tins 2 for 25c
Lindy, No. 303 tins 4 for 29c

VANILLA, Westag imitation, 8-oz. bottle Es. 13c
CORN MEAL, Sperry's white or yellow, 9-lb. bag 29c
JELL WELL, pure fruit flavors, 3 pkgs. 13c
HONEY, Stewart's amber clear 5-lb. pail 39c
CERTO, Best for all canning 3 bottles 45c
SILK TOILET TISSUE 3 rolls 10c
WAX PAPER, Diamond 125 ft. rolls, ea. 17c
RICE, River brand, fancy Blue Rose 2-lb. pkg. 13c
SLEEPY HOLLOW SYRUP, cane and maple blend, 5-lb. tin 69c
VINEGAR, Highway 50 grain qt. bottle 13c
ARGO STARCH, corn or gloss 3 pkgs. 25c
SUGAR, fine granulated 25-lb. bag 1.23
HERSHEY CANDY BARS, milk or nut, 5-cent bars 3 for 10c
BLUING, Mrs. Stewarts large 10-oz. bottle Es. 15c
GRAPEFRUIT, Glenn Aire fancy whole sections, No. 2 tins 3 for 33c
GRAPEFRUIT JUICE, Town House fancy No. 2 tins 2 for 15c
PEARS, Harper House fancy pack in heavy syrup, No. 2½ tin 19c
PEARS, Crater Lake water pack, No. 2½ tins, 2 for 29c
STRINGLESS BEANS, Briar Gate fancy whole beans, No. 2 tins 3 for 33c
PORK & BEANS, Van Camp's large No2 300 tall tins, 2 for 17c
BROWN BREAD, B & M, large tins ea. 15c
KOOLADE, the popular mix for home made drinks 3 pkgs. 10c
RIPE OLIVES, Our Choice medium size, No. 2½ tins ea. 23c
ROASTED PEANUTS, 2 lbs. 25c
SUPER SUDS, concentrated, giant size pkg. 57c
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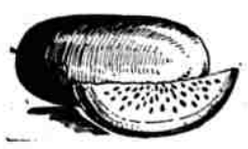
Rump Steak Lb. 25c
Rib Steak Lb. 29c
Gr. Round Steak Pound 25c
Sirloin Steaks Lb. 29c
Fancy Fryers Lb. 25c
Two to two and one-half lb. average
Hens For fricassee or stews, 4 to 5 lb. average. Lb. 18½c
Loin of Pork Roast Rib or loin end. Pound 13½c
Sho. of Pork Roast Picnic style. Pound 10½c
Pure Lard Guar. fresh and sweet 4 lb 29c
Bacon Delicious breakfast bacon. By the piece. Lb. 17½c
Keen Shortening Best for every purpose 4 lbs. 44c
SATURDAY ONLY

Jar 25c
Sandwich Spread, Lunch Box Qt. Jar 35c
Piedmont Mayonnaise, Quart Jar 35c
SALAD OIL, May Day, Pure Vegetable Qt. Tin 33c

½ lb. pkg. 25c
Lb. pkg. 49c

SATURDAY ONLY



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Turnips, Green Onions New spring vegetables 3 bu. 5c
Potatoes U. S. No. 2 50-Lb. Bag 63c
Bananas Golden ripe, firm fruit Lb. 5c
Tomatoes Firm field ripened tomatoes. Delicious for slicing Lb. 5c
New Potatoes U. S. large white Shafters 10 lbs. 23c
Carrots, Beets 3 bu. 10c

We reserve the right to limit quantities.

Edwards 1-Lb. Tin 21c
2-lb. tin 39¢
Nob Hill 1-lb. 18¢
2 lbs. 35¢
Airway 1-lb. 12¢
3 lbs. 35¢

3 cans 25c

3 Cans 10c
Cleans, Scours, Purifies, With Less Rubbing