Food, of course, must be well seasoned to be worthy of its piquancy

THREE MEALS A DAY

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SIDNEY SNOW will be glad to answer any questions on food

HOT OFF THE GRIDDLE

Just as soon as cake is thoroughly cold, it should be placed in a cake safe or other covered storage box to prevent drying. If first set on a large square of heavy waxed paper, the cake can be lifted easily in and out of the storage box by grasping corners or ends of paper.

Make silverware last longer by keeping it clean. Dirt, dampness or moisture cause oxidation (tarnish) which eats away the metal. Whether your silver is sterling or inexpensive plate, you can save it—make it last—and keep it looking its best by doing these things: (1) cleanse in warm, not hot, water and milk soap, as quickly as possible after using. (2) Wipe thoroughly dry. (3) Keep in a clean, dry, dark place—such as a drawer reserved for silverware only. (4)Pieces used only occasionally should be wrapped in soft cloth during storage, or placed in special silverware bags, or kept in the chest or case in which originally packed. Wrapping silverware in "Anti-garnishing tissue" paper is an additional protection.

Liquid thread or mending tissues are good to have in your sewing basket. Many rips whose repair with needle and thread would be unsightly can be made whole by laying the fabric back together over a backing cloth, applying the liquid thread or mending tissue, and completing the job with a hot iron. Detailed instructions for use are packed with these mending-aids.

Egg whites help to make a cake light. That's because a lot of air can be enclosed in them by beating. For best results, remove eggs from refrigerator a little while before uing so that they may be at cool room temperature (65 F. to 70 F.). Eggs beat up lighter and more quickly when not too cold. This is of special cake. Underbeaten or overbeaten egg whites make cake of poor volume.

Fish dishes may be substituted for the meat course of the meal with benefit to the health and, depending on your locality, to the pocketbook of the family. Fish should be included in the menu at least once or twice a week.

Plain boiled icing on cakes may be decorated with a sprinkling of chocolate shots or other colored sugar sprinkles which may be purchased at the grocer's; it may also be colored with vegetable colorings. Grated coconut may be sprinkled on top for coconut frosting. The decorations must be sprinkled on the frosting before it hardens. Chopped nuts or nut halves are a decorating addition to any frosting.

When making drip coffee, if a stronger coffee is desired, pour the coffee over the grounds and let drip through a second time, or pour half the made quantity a second time over the grounds.

Restore the fluffy nap of velvet and similar fabrics by steaming (hold in front of tea kettle spout) and brushing with a soft brush when nearly dry.

To remove scorch spots, dampen and place in sunlight, or apply chlorine water. Deep scorched cannot be removed.

Save half on tablecloth laundry with the easy trick of turning over the cloth when one side is surface-soiled. Nobody will ever notice, and you'll get double use between launderings.

If you have not heat control or thermometer in your oven, divide the cake baking time into quarters. Look at your cake at the end of each quarter and adjust heat if cake does not appear to be baking according to this schedule; 1st quarter—the cake mixture begins to rise in the pan. 2nd quarter—Rising continues; surface of cake begins to brown. 3rd quarter—Cake finishes rising and continues to brown. 4th quarter—Cake finishes baking and shrinks away slightly from sides of pan.

—V—

Potato Soup

There are many homemakers who, if the evening meal seems smaller than usual, serve a good big salad as the first course, along with crackers or rolls—this successfully takes the edge off the family appetite—there are others who will start the meal with something as filling and good as a bowl of

POTATO SOUP

3 potatoes (cut small)
2 teaspoons chopped onions
½ teaspoon salt
1 quart boiling water
⅛ teaspoon white pepper
2 teaspoons chopped celery
2 teaspoons parsley, chopped fine
2 tablespoons butter
1 tablespoon flour

Heat 1 tablespoon of butter, add the onions and celery, and let simmer for 10 minutes. Add potato, cover, and cook 2 minutes. Add the water and boil gently for 1 hour. Add more boiling water as it evaporates. Mix flour with remaining butter, add some potato liquid and cook over low heat for several minutes. Combine the mixtures and serve hot with croutons. Any cooked left-over vegetable may be added to this soup before serving.

—V—

Chestnut Croquettes

2 cups hot mashed chestnuts
4 tablespoons fat
2 eggs
Salt and pepper
Few drops of onion juice or
2 tablespoons minced onion
Egg and crumbs

Mix the chesnuts, fat, slightly beaten eggs and seasonings. Shape into croquettes. Roll in crumbs, then in beaten egg and again in crumbs. Fry in deep hot fat (375-390 F.) until crumbs are browned (2 to 5 minutes.)

Serve with brown sauce or tomato sauce if desired.

—V—

More Chicken In Maryland Style

When we stop to consider how, when points are low, we rely on the chicken to give us a very good, full meal—we must make a note to remember her with thanks—all through the years to come. At the same time we must make a note to serve her in various and assorted ways so that we don't run the risk of tiring the family. How terrible it would be to plan chicken for Sunday only to have the family greet it with "what, chicken again?" "Ugh!" How much nicer to have it greeted with "AAahh, chicken!" So changing from the casserole, to the roaster, to a fricassee, we finally come to

CHICKEN, MARYLAND STYLE

2 chickens
Flour
Salt and pepper
Bread crumbs
1 cup milk or cream
½ cup mild fat
2 eggs

Clean and disjoint young chickens leaving the breast whole. Put the necks and giblets into cold water and simmer to obtain a cup of stock for the gravy. Sprinkle each piece of chicken with salt and pepper, dip in flour, beaten egg and soft crumbs and place in a greased pan. Bake in hot oven (480 F.) from 30 to 40 minutes, basting frequently with one-fourth cup of fat melted in one-fourth cup of hot water.

When chicken is done, make a gravy from the fat left in the pan, stirring in two tablespoons of flour, one cup of milk or cream and the cup of stock made from the giblets. Add a few-button mushrooms if desired. Serve the chicken with the gravy poured around it.

—V—

Spice Pudding

1 cup raisins
2 cups milk
1 egg
½ cup sugar
1½ cups fresh bread-crumbs
1 teaspoon cinnamon
½ teaspoon cloves
½ teaspoon allspice
¼ teaspoon nutmeg
1 teaspoon melted butter or other fat
⅛ teaspoon salt

Seed the raisins and cut them in half. Beat the egg light, add the sugar and then the milk and pour the whole over the crumbs. Add the spice, fat, salt and raisins, stir well, pour into a baking dish, set in a pan of water, and bake until firm in a slow oven (250—350 F.) Serve hot or cold, with any desired sauce.

—V—

Apple Fritters For Many A Menu

Apple fritters, done up in a more elaborate way, will be found to be a very flattering accompaniment to many a menu—whether it be simple or elaborte.

FRENCH FRITTER BATTER

1 cup flour
2 eggs, separated.
2 tablespoons brandy
½ cup water
1 tablespoon olive oil or melted butter
¼ teaspoon salt

Beat egg yolks until thick, add flour and salt, and beat until light; continue beating while gradually adding brandy. When this is well blended, stir in water and fat. Beat the egg whites to a stiff froth and stir into batter. The batter must not be too thick, but just right to cover fruit with 1 immersion.

APPLE FRITTERS

4 medium sized tart apples
1 teaspoon cinnamon
Powdered sugar
4 tablespoons sifted sugar
½ cup brandy or rum
1 teaspoon grated lemon rind

Peel, core and cut a thin slice from top and bottom or apples, then slice each one into equal round slices. Place in dish and sprinkle with sugar and grated lemon rind; pour over brandy or rum, and leave to soak 2 hours. Drain apples, dip in batter one at a time, lift out with a cooking spoon and drop into deep hot fat (275 F.) Fry to a golden brown, about 2 minutes. Remove with a skimmer, drain on unglazed paper in an open oven, sprinkle well with powdered sugar and cinnamon. Serve hot, with or without sauce. A simple sugar syrup flavored with the brandy drained from apples makes a fine accompaniment; or maple syrup may be passed with them.

—V—

Pig's Feet Are A Very Special Treat

There are some things we eat that, when one stops to consider it, seem queer. And to me, one of the queerest of all is the wee foot of a pig—but queer or not, it certainly is good eating and the thoughts of a "good mess of pig's feet" is enough to bring friend husband home on the run.

Whether it has become a habit or whether it is done out of consideration of the hard working male, it is a well-known fact that the housewife strives and struggles to serve the things her husband likes best. Of course, occassionally every one of them will sandwich in something of which she is particularly fond, knowing well in advance that friend husband will eat it to fill the gnawing cavity, but how often, when she does plan her own favorite dish, does he come bounding home, all thoughts settled on a luscious stew or a big pot of vegetable soup, only to be greeted with "one of those things he doesn't particularly care for"— he says nothing, sits down like the good martyr and calmly proceeds to eat—of course, you are immediately sorry you gave in to your own whim. But, if you have a favorite of his, such as pigs feet, in the process of being prepared for next night's dinner—everythings under control—he'll even probably wonder why he hadn't particularly liked your favorite dish before and will eat with gusto and thoughts of good things to come.

PIG'S FEET BOILED

6 pig's feet
1½ tablespoons salt

Scrape and wash the feet thoroughly and tie each separately in a piece of cheese-cloth. Put them into a kettle or stewing-pan, cover with boiling water and add the salt. Let the water boil up once, then set back on the fire and simmer for six hours. Cool in the water in which they were cooked. When cold, drain, but do not remove the cheese-cloth, and place the feet on a platter. The next day they will be ready for broiling, frying or pickling.

BROILED

6 boiled pig's feet
Salt and pepper
Flour
Butter

Split each foot, gredge with salt, pepper and flour and broil for ten minutes. Serve on a hot platter, seasoning with butter, salt and pepper.

FRIED

6 boiled pigs' feet
Salt and pepper
Lemon juice
1 egg
Bread crumbs

Split the feet and season well with salt, pepper and lemon juice. Dip in beaten egg, then in breadcrumbs and fry five minutes in deep fat (375-390 F.) Drain and serve immediately.

PICKLED

4 good sized boiled pigs' feet with uppers
1 quart strong vinegar
4 bay-leaves
1 tablespoon whole cloves
1 tablespoon broken cinnamon
¼ cup salt
2 teaspoons pepper
½ onion
1 blade mace

Clean the feet carefully, and cover them with hot water. Boil slowly until the meat will separate from the bones then take them up carefully on a skimmer, and place them in a stone jar, taking out the largest bones. Set the water aside in a cool place to be used later.

Place the vinegar on the fire, adding bay leaves, cloves, cinnamon, salt, pepper, onion cut in eighths, and mace. Steep slowly in the vinegar for forty-five minutes, but do not allow the vinegar to boil rapidly at any time. Remove the fat cake from the top of the water in which the feet were boiled, and save it for cooking purposes. Add about one quart of the water to the vinegar; if the vinegar is not very strong, less water must be added, so that the vinegar may not be too diluted. Strain the liquid through a sieve to remove the mace, etc. and pour over the meat in the jar, helping it through the meat with a knife and fork until the two are thoroughly mixed. Set in a cold place for two days before serving.

—V—

Sauce For Meats

Whether the amount of meat available is small or large, it is simply a "must" now days that it be served to the best of our ability. This can usually be accomplished by serving a sauce with it—here are a few:

RAISIN SAUCE

½ cup brown sugar, firmly packed
3 tablespoons cornstarch
Dash of salt
1½ cups water
2 tablespoons butter or substitute
½ cup vinegar
½ cup raisins, cut in halves

Mix together sugar and cornstarch in saucepan, add salt, water and butter, and cook together 10 minutes, stirring constantly. Add vinegar and raisins and cook until raisins are plumped and mixture begins to boil. Serve hot with ham or tongue. Makes 2 cups.

ORANGE MINT SAUCE

½ cup vinegar
½ cup orange juice
½ teaspoon grated orange rind
4 tablespoons sugar

Heat vinegar and pour over remaining ingredients. Chill. Serve with roast lamb. Makes 1 cup sauce.

BROWN MUSHROOM SAUCE

3 tablespoons butter
½ small onion, minced
2 tablespoons flour
1 cup beef stock
Dash of salt
1 cup fresh mushrooms, thinly sliced and sauteed in butter.

Melt butter in saucepan, thinly onion and saute until well-browned Add flour, blending well, and cook 1 minute longer. Add stock and continue cooking until thickened, stirring constantly. Add mushrooms and salt to taste. Serve with roast beef, steak, croquettes. Makes about 1½ cups sauce.

—V—

Storm Troopers Flee Storm Troopers

Special patrols of Quisling's state police are searching for members of his own Storm Troopers who fled from their homes to escape being sent to the Russian front. When they joined, there was no hint that they would have to do anything more than parade through the streets and bully unarmed patriots.

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