THRE... DAY

...pyright by SIDNEY SNOW, 1935

Edited by WILMA DEUTE

SIDNEY SNOW will be glad to answer any questions on food

HOT OFF THE GRIDDLE

When quilting, use a small piece of adhesive tape on the finger to keep the needle from pricking it.

Old felt hats make attractive hot pads for the table and pot holders for the kitchen. Wash and iron and bind edges with bias tape.

Put waxed paper over the bread board before rolling out dough. It prevents sticking and saves time in cleaning up.

When waxing floors if you also wax the rockers and feet of your chairs they will not mar the floor when moved about.

When in a hurry to iron clothes, sprinkle with boiling water, using a round variety of vegetable brush. Clothes may be ironed in fifteen minutes.

To prevent clothes from freezing to the line in cold weather, wipe the line with a cloth rung out of strong salt water.

Delicious, tender dumplings for meat stews and tasty crusts for meat pies can be made by using prepared biscuit flour. This method saves time and effort.

Scald and dry orange peels and grind them to a coarse powder in your meat grinder. They are fine for flavoring cakes, sauces, and puddings.

When the catsup bottle is empty pour in the correct amount of oil, vinegar and seasoning for French dressing, and shake vigorously. The remaining catsup gives it an excellent flavor.

If eggs are small, or a thick, fluffy meringue is desired, add a teaspoonful of cold water to the egg whites before beating. This also makes a very light and fluffy meringue.

It saves time, when preparing bacon for a large family to place it in a pan and bake in the oven for about ten minutes. It will be evenly crisp and delicious.

A tablespoon of vinegar in hot water removes the onion or fish odor from kettles in which these foods have been cooked.

To boil a cracked egg, crack it light ...with a fork, ...hot run out in the cooking.

Another substitute for whipped cream: add sliced bananas to white of egg and beat until stiff. The banana will entirely dissolve, and you will have a delicious substitute for whipped cream.

After putting cornstarch dessert in serving dishes, cover with waxed paper to prevent the thick, leathery crusts from forming on the top of the dessert.

Grease the tins used in the refrigerator for ice cubes, and pour fudge mixture into them. The candy hardens very quickly, and the pieces are all uniform in size and attractive.

One pound butter cartons make good molds for ice-box cookies. They are paraffin lined and will not stick to the dough.

To freshen biscuits or rolls, sprinkle lightly with cold water and place in a club aluminum chicken fryer, cover with lid, and set over a low flame.

Equal amounts of ground raw cranberries and sugar stirred into lemon flavored gelatin after it has set, serves as a delicious and colorful first course for the holiday season.

The creaming process for a cake may be shortened by rinsing the mixing bowl out with hot water, then wiping dry.

A grapefruit knife is handy for removing muffins or cup cakes from tins.

A little dry mustard used with certain meats, or to tone up a sweet by no other condiment. If you'll add salad dressing, gives a zest matched ¼ teaspoon of mustard, a small onion and 1 tablespoon of molasses to canned baked beans and bake them slowly a little while with two or three strips of bacon on top you'll find them especially savory.

Articles of silver are placed in the order in which they are to be used, from extreme right and extreme left to the plate.

After oiling the sewing machine, stitch through a blotter several times. This takes up all surplus oil on the machine, and keeps from getting it on the material.

One Pound Of Lamb Stretched Into Six Healthy Portions

Doesn't it sound just too wonderful to be true when someone says she can take one single pound of lamb and stretch it 'nto six healthy portions? Well, it's being done every day, and honestly it's no secret—just serve—

LAMB EN CASSEROLE

1 pound breast of lamb, cut in small pieces
½ cup sliced bacon
1 tablespoon fat
1 cup boiling water
1 cup diced carrot
1 cup diced potatoes
2 cups tomatoes
1½ tespoons salt
¼ teaspoon pepper
3 tablespoons quick cooking tapioca

Brown lamb and onion in fat; add water; then slice in casserole. Cover and bake in moderate over (350 F.) 1 hour, or until meat is tender. Add remaining vegetables and seasonings; cover, and continue baking 30 minutes, or until vegetables are tender. Sprinkle quick-cooking tapioca over top and mix carefully; bake 5 minutes longer.

—V—

Liver Croquettes

We usually consider croquettes when we have some left-over meat, and now days, one would seldom, if ever have a whole pound of liver left over. However, that can be remedied—just buy a pound of beef liver and simmer it in boiling salted water for 20 minutes.

Since croquettes are usually so popular with every member of the family, these should fit right in.

LIVER CROQUETTES

1 pound beef liver
1 teaspoon onion juice, or finely minced onion
1 tablespoon chopped parsley
½ teaspoon salt
¼ teaspoon pepper
1 cup crushed corn flakes
1 egg
2 tablespoons milk

Cool liver and put through food chopper. Make a medium white sauce, seasoned with onion, parsley, salt and pepper. Add the chopped liver and allow to cool. Shape into small balls. Dip the balls first into the cornflakes, then the beaten egg, and milk, and again into cornflakes. Fry in hot fat (375 F. 5 minutes. Drain on unglazed paper and serve hot with additional white sauce, if desired. Serves 6.

Fruit Salads For Winter Menues

In spite of the fact that we usually associate fruit slads with the summer, we eat them all the year around. Of course, they aren't quite the same, as we don't have the large variety of fresh fruits in winter as in summer, but nevertheless, a fruit salad in the winter is as refreshing and tempting s one in the summer and no bonemaker should overlook them. They are so suitable with such a large variety of menues. Here are two however, that are typically "winter".

MOLDED RAW CRANBERRY SALAD

2 cups raw cranberries (ground)
1 package orange flavored gelatin
1 cup chopped celery
½ cup granulated sugar
2 cups hot water
Juice of 1 lemon

Dissolve gelatin in hot water. Add lemon juice and sugar and allow to cool. Chop raw cranberries, nuts and celery finely. Mix this in gelatin and put in molds. Set in refrigerator to chill.

AVOCARO - FRUIT SALAD

3 avocados
1 grapefruit
2 oranges
Lemon juice
French dressing

Prepare the avocados by cutting in half; remove large seed, peel. Slice and place on lettuce leaves. Pare and separate grapefruit into sections. Do the same with oranges. Arrange strips of grapefruit and oranges between slices of avocado. Serve with French dressing and a dash of lemon juice.

—V—

Date And Graham Cracker Pudding That Requires No Cooking

A delicious pudding that requires no cooking is just another of those ever popular desserts. And this one is a recipe worth filing as it is as good in the summer as right now.

Another thing in favor of a date-graham cracker pudding is the fact that you are really obliged to prepare it the day before—which means it will be wonderful for a company dinner and will be completely out of the way long before you have to start worrying about preparing the meal P. S.—it's good eating too!

DATE AND GRAHAM CRACKER PUDDING

1 cup dates, cut fine
1-3 cup marschino cherries
¼ pound marshmallows
½ pound graham crackers
½ cup nut meats
½ cup cream or evaporated milk

Cut the dates and cherries fine before measuring. Cut marshmallows in eighths or less and the nuts in small pieces. Roll the graham crackers, recerving ¼ cup of the crumps, then mixing the rest of the fruits and nuts.

Add the cream working in very thoroughly. Finally, form into a roll about eight inches long. Roll this in the remaining cracker crumbs, working them in to form an outside crust.

Place the roll in a covered bread pan and store in your refrigerator for at least twelve hours.

Cut in slices, serve plain, with cream, or a well-chilled soft custard. Serves 6 to 8.

—V—

Chicken and Vegetable Salad For Sunday Supper

If given her choice, a woman will usually select a dainty, attractively prepared fruit salad. But leave it to a man, and he will invariably choose one of meat or fish. So, taking this man sided view, the homemaker should plan a supper salad to suit him, not that she won't eat and thoroughly enjoy it herself. Such a salad, when accompanied by some kind of hot bread and a beverage will make a complete and entirely satisfactory Sunday night supper.

Since we have been serving such an abundance of the unrationed chicken, the left-overs, served in a salad combined with vegetables will be a pleasing change too.

CHICKEN AND VEGETABLE SALAD

2 cups cold chicken, diced
½ cup cooked carrots, diced
½ cup cooked peas
1 teaspoon salt
1 teaspoon paprika
½ cup cooked beets, diced
1 tablespoons chopped parsley
½ cup string beans, cut in pieces

Mix the chicken and vegetables and add salt, paprika and parsley. Marinte in French dressing. Let stand in refrigerator until thoroughly chilled. Arrange in nests of lettuce leaves and top with mayonnaise. Garnish with beets cut in fancy shapes and asparagus tips, if desired.

—V—

Refrigerator Rolls Can Be Kept On Hand For Days On End

During the holidays, it will prove a blessing to have a supply of refrigerator roll dough in your ice box, ready to be shaped and baked at the shortest notice. If the dough is stored at a low temperature, it will keep for a week or ten days.

REFRIGERATOR ROLLS

2 cups boiling water
½ cup sugar
1 teaspoon salt
8 cups bread flour, sifted before measuring
2 beaten eggs
2 tablespoons shortening
2 yeast cakes
¼ cup lukewarm water

Mix boiling water, ½ cup sugar, salt and shortening together, then cool until lukewarm. Soften yeast in lukewarm water, add 1 teaspoon sugar and stir into first mixture. Add beaten eggs and stir in 4 cups of flour, then beat very thoroughly. Stir in 4 more cups of flour and mix thoroughly, but it is not necessary to knead. Brush the top of the dough with melted butter, cover tightly and store in refrigerator until ready to use. Shape as desired and put in a warm place until double in bulk. Bake 15 to 20 minutes in hot oven (425 F.)

—V—

Fluffy Omelet

2 tablespoons tapioca
¾ teaspoon salt
⅛ teaspoon pepper
¾ cup milk
1 tablespoon butter
4 egg yolks, beaten until thick and lemon-colored
4 egg whites, stiffly beaten

Combine dry ingredients and milk in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 3 to 5 minutes), and cook 5 minutes, stirring frequently. Add butter. Cool slightly. Add egg yolks. Fold in egg whites. Pour into hot, buttered 10-inch frying pan. Cook over low flame 8 minutes. Then bake in moderate over (350 degrees F.) 15 minutes. Omelet is sufficiently cooked when a knife inserted comes out clean. Cut across at right angles to handle of pan, being careful not to cut all the way through. Fold carefully from handle of pan, being careful not to cut all the way through. Fold carefully from handle to opposite side and serve on hot platter. Serves 6.

—V—

Carrot Pudding

1½ cups grated raw carrots
1 scant cup grated raw potato
1 cup flour
½ teaspoon ground leaves
1 teaspoon cinnamon
¼ teaspoon nutmeg
¼ teaspoon salt
2 tablespoons butter
¼ pound thinly sliced citron
Grated rind of 1 orange
2 eggs
1 cup sugar
1 teaspoon soda

Cream the butter and add to it the sugar; beat well and add the well-beaten eggs. When thoroughly mixed, and carrots, spices, sifted flour, orange rind and salt. Beat well, add the grated potato in which the soda has been dissolved, and the thinly shaved citron. Pour into a buttered mold, in the bottom of which has been placed a round of greased paper. Cover the mold, place the kettle of boiling water to steam for 2 hours Serve with plain cream.

—V—

Give him a Crisp WAR BOND for a CHRISTMAS present to be remembered. Keep on BACKING THE ATTACK.

Times Are Changing

Many Conditions Are Uncertain.

The Spirit of Christmas, However, is Everlasting.

May We express to Our Patrons and Friends the hope that you may have Real Christmas Joy and that the New Year may bring to you rich experience in Life.

Santa Claus says that a popular Gift this Christmas and New Years will be War Bonds and Stamps.

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You go to your dealer and ask for a case of National Bohemian or National Premium Beer. And he says he is all sold out--had none since Monday... Or you order a lunch or dinner at a restaurant and say: "--and a bottle of National"... and the waiter says: --"Haven't had a bottle since day before yesterday--but I can give you so-and-so" ... and then you say: "I can't see why I can't get National Beer!"... *THAT'S THE PENALTY OF POPULARITY.*

Like the father who says to his son: "Johnny, this hurts me more than it hurts you--" so we say to you: "It hurts US more than it hurts you when that bottle of NATIONAL doesn't step right up to please you."

Year in and year out we have brewed with utmost care a beer to satisfy you and please you. Year after year we have been rewarded seeing more and more folks turn to NATIONAL. Right now more people are calling for NATIONAL than ever before--and right now wartime conditions make it impossible for us to supply all the orders.

Actually, the amount of National Beer we are able to turn out is only a little below last year. Every day thousands upon thousands of cases of National Bohemian and National Premium go out into quick consumption. The shortage of NATIONAL results only in part from the rationing of our supply of malt. Mainly it is due to such an increase in demand -- *IT'S THE PENALTY OF POPULARITY.*

BREWING INDUSTRY FOUNDATION MEMBER

All we can say is it hurts us more than it hurts you when we can't supply the demand. There's a real solution though--let's put on more steam and get this war won--then just step up and say "National"--and we'll all drink a huge National toast to VICTORY--

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