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

THREE MEALS A DAY

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Edited by WILMA DEUTE

SIDNEY SNOW will be glad to answer any questions on food

HOT OFF THE GRIDDLE

Sticky corks, hard to remove from glue bottles, or bottles containing sugary liquids, may be fixed in one of three ways so that all the contents of the bottle may be used conveniently. (1) Rub the sides of the cork well over a paraffin block. The wax coating will prevent sticking. (2) Cover the cork with small piece of waxed paper before inserting. (3) Replace cork with a stopper tapered to size, cut from a candle.

Protect tools against rust by wiping all metal surfaces and edges with oiled cloth or greasy rag after each use. Tools thus protected will last indefinitely, always ready for use when you need them.

Supplies needed in every home include tacks, assorted nails, assorted screws, nuts and bolts, hooks and eyes, glue, repair cement, wood putty, lubricating oil, picture and electrical wire, friction tape, faucet repair washers, rung fasteners, and possibly other hardware items for which need has been found.

Squeeze an extra saving out of the themostat. Try setting it just one or two degrees lower than usual, and see if your home isn't just as comfortable! Every time you do that you have plenty of fuel. Having the house one degree or so warmer than you really need it may cost you considerably more fuel every year.

Patches for screen holes will avoid buying new wire. For a few pennies you can get all the easy-to-apply patches you need. They are put in, merely by inserting the patch wires into the screening, bending back tightly. Save metal—don't replace the entire screen unless it is absolutely necessary.

No matter what type of house you have, nor which fuel you use, you can save from ten percent to sixty percent of fuel cost by weather-stripping, putting in storm windows, and or insulating the house. The savings in one or two seasons will pay the cost of the improvement.

Leather book bindings may be preserved permanently if wiped with a conditioning preparation (providing fresh oils for the leather) twice yearly. The time to give such treatment is while bindings still appear in good conditiion, once dried and cracked, it will be difficult to save the leather.

Slip covers pay for themselves. They are an economical way to "redecorate" your home or any part of it, if furniture is getting shabby and you haven't the time to fix it otherwise. Slipcovers are just as stylish in winter as in summer nowadays. You can get ready-made ones very economically—you can make your own—or you may prefer a custom-built job with choice fabrics. Fabrics are available in many attractive colors. Even if your furniture is in the best condition, slipcovers are a smart idea—to keep it that way! It's easier and cheaper to clean soiled slipcovers than to clean upholstery.

—V—

Club Sandwiches Are Always Popular For A Sunday Supper

There was probably never a time, since they were invented, that a chicken club sandwich wasn't a welcomed sight—particularly for a Sunday night supper. So lets have a treat this coming Sunday—let's have chicken for dinner — and since we have an extra supply of bacon on hand—why not go "whole hog" and have our old favorite in all it's splendor—a whole

CHICKEN CLUB SANDWICH
(For each sandwich)

3 slices toast
Mayonnaise
⅛ to ¼ breast of chicken
Lettuce
Crisp bacon
Tomato slices or onion slices
Pickle or olives

For each sandwich remove the crust from three slices of toasted bread, buttered or spread with mayonnaise. Spread the under slice with a thin layer of mayonnaise dressing. On this lay two small white lettuce leaves, allowing them to project beyond the edges of the toast. On the lettuce lay thin slices of breast of chicken spread with mayonnaise. Cover with a slice of toast, spread with mayonnaise and cover with slices of crisp bacon. A slice of tomato or onion may be placed over the bacon. Place the third slice of toast on this and garnish with pickles or olives. Serve while toast and bacon are hot.

—V—

Time to Lime

Limestone may be put onto meadow stubble any time after the hay crop has been harvested and before the land is plowed for a cultivated crop the following spring.

Old Fashioned Boiled Dinner Leaves Time For Outdoor Activities

There is simply bound to be lots of nice Sundays and everyone who can, will be raking up the yard, and doing just all sorts of outside work. This means, of course, that mother isn't going to be any more inclined to stay in and cook than any other member of the family. What she will want is a dinner in a dish, or as in this case, in a pot—where she can put it on, run back outdoors and then come in a couple of hours later to add the finishing touches. So again we go back to grandmother's day—remember those grand boiled chicken dinners? Well, they're just as popular today—and then—so plan an

OLD-FASHIONED
BOILED CHICKEN DINNER

4 pound chicken (frying) roasting or stewing hen)
1 teaspoon salt
3 medium potatoes
6 small onions
1 head cauliflower or ¼ head cabbage
12 small carrots
12 small Brussels sprouts or 1 bunch broccoli
Parsley

Cover chicken with water and simmer until tender, 2 to 3 hours, adding salt when about three-fourths done. Remove chicken from cooking water and cook vegetables in chicken stock until tender. Garnish with parsley.

—V—

Philadelphia Scrapple

Farmers are very conscientiously looking over the hogs these days to see which is and isn't ready to butcher, and so shortly there will be sausage making, meat smoking and the making of

PHILADELPHIA SCRAPPLE

1 small hog's head
4 hog's feet
Corn meal
1 tablespoon sage (scant)
Salt and pepper
Cayenne

Wash the head and feet; scrape, and wash again. Cut the head in two and remove eyes and brain. Cover the meat with cold water and simmer in covered vessel until the flesh falls away from the bones. Take out the meat and chop it, and then return to the water. Add seasonings and, while the mixture is boiling, sift in enough corn meal to make a good mush. Cook very slowly for 1 hour, Rinse baking pans with cold water and pour in the scrapple; set aside in a cool place, and when cold and stiff cut in fairly thin slices and fry a delicate brown.

If hogs heads are difficult to get, 2 pounds of fresh pork (cheap cuts) and pig's feet may be substituted.

It is almost impossible to make scrapple in very small quantities but it will keep for several weeks in a cool cellar or refrigerator.

—V—

To Use Sour Cream

Since there is seldom sour cream on hand—many housewives allow it to sour just so they can make such things as—

SOUR CREAM SPICE COOKIES

½ cup shortening
2 cups brown sugar
2 eggs, beaten
1 teaspoon vanilla
3 cups sifted cake flour
1 teaspoon baking soda
1 teaspoon cinnamon
½ teasapoon cloves
½ teaspoon nutmeg
½ teaspoon salt
2-3 cup thick sour cream

Cream shortening and sugar until fluffy. Add eggs and vanilla and mix well. Sift dry ingredients together and add alternately with sour cream to creamed mixture. Mix well. Drop from teaspoon onto a greased baking sheet and bake in moderate oven (350 F.) about 12 minutes. Makes about 3½ dozen cookies.

SOUR CREAM BISCUITS

2 cups sifted flour
1 teaspoon baking powder
1 teaspoon salt
1 cup thick sour cream

Sift dry ingredients together. Gradually work into the cream, making a soft dough, and roll out ½ inch thick. Cut with a large biscuit cutter place on a greased pan and bake in hot oven (400 F.) about 12 to 15 minutes. Serve hot with syrup, preserves or honey.

—V—

Close the fireplace damper when not in use, so that the house heat will not escape up the chimney. This is often a cause of heat loss.

Bread in the form of toast or croutons in soup or brown crumbs over vegetables is another form of garnish and food addition, as is cheese in grated form or cream cheese balls with salads.

Buy small muffin tins to fit your mechanical refrigerator freezer tray. Place paper baking cups in pans. Fill with partially frozen ice cream and freeze. The dessert is perfectly molded, and can be served on small doilies.

A Company Dish For "Just The Family"

In many cases, those dishes that we consider "extra special" have the unhappy habit of appearing only when we are having company. This is indeed a very sad state of affairs—particularly since the members of the immediate family enjoy said dishes every bit as much as the company. This being the case—treat them to such a dish for this Sunday's supper—with or without the company.

OYSTERS BENEDICT

6 thin slices boiled ham
1 pint Bluepoint oysters, drained
4 tablespoons butter, melted
2 teaspoons lemon juice
3 English muffins, halved and toasted
Hollandaise Sauce
12 strips pimento

Saute ham lightly in hot skillet. Remove ham from skillet. Saute oysters in ham fat in skillet until edges begin to curl. Arrange 1 slice of ham and 4 oysters on each toasted muffin half. Cover with Hollandaise Sauce and garnish with pimento strips. Serves 6.

HOLLANDAISE SAUCE

2 egg yolks beaten until thick and lemon-colored
¼ cup boiling water
¼ teaspoon salt
Dash of pepper
Dash of cayenne

Add butter gradually to egg yolks, a small amount at at time, beating constantly with rotary egg beater. Add water gradually, beating after each addition. Place in top of double boiler and cook over boiling water until thickened, stirring constantly. Remove from hot water; add lemon juice and seasonings. Makes about 2-3 cup sauce.

This sauce may be kept over hot water from 30 to 45 minutes.

—V—

Salt should be used to develop, heighten, and bring out the natural flavors of foods—not to make foods taste salty.

—V—

Macaroni And Cheese Makes A Quick Appearance

Literally "out of nowhere" comes a grand dish of macaroni and cheese when it is prepared in this very quick and easy manner—it saves heaps of time and also saves lighting the oven.

QUICK MACARONI AND CHEESE

1 (9 oz.) package macaroni
2 tablespoons butter or margarine
1 cup grated cheese
½ cup top milk or thin cream, scalded
Salt
Pepper

Cook macaroni in boiling salted water until tender. Drain, rinse with cold water and drain again thoroughly. Add butter, hot milk or cream and cheese. Cook and stir over low heat until thoroughly blended. Season to taste with salt and pepper. More milk may be used, if a creamier consistency is preferred.

—V—

Minestrone

4 ounces bacon
1 small onion
2 sprigs parsley
¾ small clove garlic
3 small carrots
1 cup shredded cabbage
¾ cup kidney beans
2 quarts soup stock
1 cup spaghetti (broken)
Salt and pepper
Grated Parmesan cheese
1 stalk celery

Chop half the bacon as fine as possible, or grind it with garlic and parsley. Take the other half and put in a saucepan with soup stock and beans, which have been soaked overnight in cold water. Slice and peel the onion and carrots and add them to soup with finely chopped celery, salt and pepper. Boil in covered saucepan very gently 1½ hours; then add raw spaghetti and cook for 45 minutes longer. When the bacon is very soft, take it out and slice it in ribbons, and put it back into the soup. A bowl of grated parmesan cheese should be served with the soup.

—V—

Tests have proved that underlay pads and mats increase rug and carpet life from 73 to 143 per cent. If you don't have these money-savers now, you'll find it much cheaper to buy felt or similar underlay today than to replace the rug next year! Watch the doors when you apply underlay; you may raise the rug surface so that the nap will be scraped and worn by the bottom of the door. Remedy is (1) cut out underlay in area of door swing (2) rest door hinges to clear rug, or (3) remove door and plane down bottom as needed.

Even the small amount of moisture in the air will cause tools to rust. As a preventative in addition to the oil wipe, put a piece of charcoal in your tool box. It will absorb the excess moisture and protect the tools. Moisture in damp cellars may be relieved by filling pails or open trays with calcium chloride, as an absorbent.

Gingerbread—Hot Or Cold Is A Fine Cool Evening Snack

When the days are cool and the nights are long, it's so much fun to sit around the fire with just the family, or a congenial group of friends—spending a quiet evening at home. Possibly playing cards or another game, or just in conversation, but sometime during the course of the evening, everyone would appreciate a snack accompanied by that friendly cup of coffee. Maybe you have a fruit cake left-over from last year that you feel should be sampled—if not, what could be more suitable to the season than some gingerbread?

There was a time when we wouldn't often consider serving ginger bread unless we could also serve big gobs of whipped cream or large parts of butter with it—but times have changed as you all know, and the amazing part is—gingerbread all by itself is as good as can be—it really needs nothing—just cut it in squarse or bake it in muffin tins and there it is, all ready to serve either hot or cold. If you want it cold, bake it early, if you want it hot—give your friends a real treat —let them smell it while it's cooking — have it all ready to bake, and just slip it into the oven at the proper time—you can be sure, that by the time everyone has smelled it in the baking pan for half an hour, they'll absolutely pounce on it when its ready to serve.

GINGERBREAD
(Sugar and Molasses)

½ cup molasses
½ cup sugar
½ cup melted shortening
½ cup sour milk
1 egg
½ teaspoon soda
1 cup flour
1 teaspoon ginger
2 teaspoons cinnamon
Nutmeg

Mix ingredients in order given, sifting the soda with the flour before adding it. Bake in a moderate oven (350 - 375 F.) in a greased shallow pan or in muffin tins. Care must be taken to prevent burning.

SOFT MALOSSES

¼ cup shortening
1 cup molasses
1 tablespoon vinegar
1 egg
1 teaspoon soda
½ teaspoon salt
1 tablespoon ginger
1 cup sour milk
2 cups flour

Melt the shortening; add the molasses, vinegar, and beaten egg. Mix and sift the dry ingredients and add alternately with the milk. Pour into a greased pan and bake thirty to forty minutes in a modearte oven (350-375 F.) The batter should be just thin enough so that the track left by the spoon in stirring disappears at once.

HOT WATER

½ cup shortening
½ cup boiling water
1 cup molasses
2½ cups flour
1½ teaspoons ginger
1 teaspoon soda
½ teaspoon salt

Melt the shortening in the boiling water. Add molasses. Sift the dry ingredients together and add them to the mixture. Beat vigorously. Put in a greased pan and bake in a moderate oven (350-375 F.) thirty to forty minutes.

Of course, when all is said and done—one can buy excellent gingerbread that is ready mixed—which is an excellent idea if one is low on shortening.

—V—

No Ham Be Wasted—Down to the Bone Does Wonders for Pea Soup

There probably aren't many families who haven't invested in a sizeable chunk of ham—in many cases, probably the whole ham if it isn't too large. So, for many people in ages, it was the first baked ham—that meant enough left-overs for several meals, not to forget the bone and trimmings, which nine chances out of ten was picked pretty closely. If you are still cutting from your ham, don't forget that the bone does wonders in split pea soup—just the thought of it, is rather mouth-watering, don't you think?

SPLIT PEA SOUP

1 cups split peas
6 cups boiling water
1 stalk celery, chopped
1 carrot, sliced
1 onion, sliced
2 cups milk
Salt and pepper to taste
Ham bone and trimmings

Wash peas through several waters. Soak overnight or for several hours in cold water to cover. Add boiling water to make approximately 1½ quarts liquid. Add celery, carrot and onion, ham bone and trimmings. Simmer until peas are soft. Force through sieve, add milk, bring slowly to a boil, stirring occasionally Season to taste, serve at once.

—V—

Cover Stains

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