HOT OFF THE GRIDDLE

SUSAN SNOW

Have you ever tried using Melba toast instead of plain bread or regular toast for hors d'oeuvres?

For radish roses: using radishes which have been washed and trimmed, all but an inch of the stem, cut down with a sharp knife from the top toward the stem five times, so that the red outside covering will fold out like petals. Drop radishes into ice water; after an hour or two, the petalse wil stand out crisply.

Evaporated milk may be used in place of whipping cream. The evaporated milk should be heated in the can for 20 minutes and then chilled thoroughly. Use an equal amount of evaporated milk to amount of cream called for.

Figs make a good filling for layer cake or individual cakes. If for instance, you use squares of sponge cake split put filling between and top with whipped cream. The filling is made as follows: Put figs through meat chopper. Add a little sugar, according to your taste, and water enough to make the right consistency. Boil for a few minutes, and add lemon juice if you like.

Shape the crust from the slice of bread from which you have cut out a cour canape into a round, jelly roll affair, and toast for breakfast. Pin with toothpick if it will not stay rolled. If you do not want to bother to roll the crust, then toast as it is and use under a creamed meat or vegetable, or under scrambled eggs in the morning.

Alcohol in spilled perfumes, medicines, etc., dissolves varnish. Rub at once with the fingers. Rub with a soft non-linting cloth and lemon oil. Mix lemon oil and rottenstone into a creamy paste, rub in circles, keeping plenty of oil in the mixture. With a soft cloth and oil wipe up the rottenstone. Rub in straight lines, finally, with oil. If the rottenstone has scratched and the gloss is lessened, put on a coat of good varnish and let dry. Rub again with oil and rottenstone, using light strokes in straight lines. Rottenstone used alone scratches.

In omelets, a pinch of baking powder added for each egg, gives extra lightness an dtenderness. It also helps to keep the omelet high while serving.

Cookies may be stored for some time in a covered jar or tin. A low wide jar is better suited for cooky storage than a high narrow one. The jar should be clean and dry and should have a tight-fitting cover. The cookies should be thoroughly cooked before being packed away and should be placed carefully in the jar to avoid breaking. Do not pack too closely. Cookies stored in this way keep fresh for some time.

Do not allow coffee to boil, as actual boiling develops bitterness and destroys both flavor and aroma. The volatile oils, which give coffee its delicate fragrance and flavor, escape as coffee boils, and changes take place which bring out a bitter or sour taste. The best temperatures at which to make coffee are below boiling (185 F. to 203 F.). Coffee boiled for so short a time as one minute is more bitter than coffee made at a temperature of 203 F. just 9 degrees below boiling.

Cracklings are thin slices of salt pork remianing after the fat has been rendered. In some households, children ate them as children today cat popcorn or candy. Thin slices of salt pork were laid on brown paper in a baking pan which was placed in a slow oven. When they were hot a little salt was sprinkled over them.

Spinach may be cooked with no more water than that remaining on the leaves after they are washed. Some prefer a little more water, believing that it rmoves a slightly bitter taste. If water is added if should be boiling. Without stems, the spinach needs but five minutes cooking; with them ten minutes are necessary. The short time of cooking is important for keeping the bright color. Long cooking will darken the color and will oversoften the leaves. When cooked, drain, add salt and butter, and serve at once.

Ice cream or sherbet expands about one-third during freezing because air is beaten into the mixture as the freezer is turned. In order to allow for this expension, the can should be filled only about two-thirds. The cover should then be fitted on the can the top placed on the freezer and clambed tightly in place, and the hole in the side of the freezer tightly plugged with a cork so that the water will not run out during the freezing.

Luncheon Tongue Sandwich

1 large loaf rye bread
Butter
6 slices tongue
3 tomatoes
12 slices bacon
Lettuce
Mayonnaise
Mixed sweet pickles

Spread slices of bread, allowing two for each serving. On one slice place sliced tongue. On the other thinly sliced tomatoes and broiled bacon. Fill lettuce cups with mayonnaise and pickles to garnish.

Stuffed Prunes

2 dozen large prunes
1 dozen pecans
1 dozen marshmallows
Granulated sugar

Pit the prunes. Stuff each prune with a nut and half a marshmallow. Roll in granulated sugar.

Baked Oysters or Clams

Another excellent cocktail idea consists of taking oysters or clams on the half shell, dotting each with a half inch bit of bacon, seasoning with paprika and setting into the oven to roast.

And for cocktails, even in homes which serve the alcoholic variety it is quite proper to have a non-alcoholic cocktail a swell. And this can consist of a clam juice cocktail, tomato juice coktail or a "moderation cocktail" consisting of Phine wine in cocktail glasses with a bit of lemon peel, or sherry wine with a dash of orange bitters.

Mocha Frosting

2 tablespoons hot coffee (strong)
½ teaspoon vanilla
1 teaspoon butter
Confectioners' sugar

Melt butter in hot coffee and add vanilla. Then add the confectioners' sugar until the mixture is of the right consistency to spread.

If Possible, Don't Miss This Grand Clam Pie

It must be that we are particularly hungry today, because as we sit discussing the various dishes we've tried over a period of a month they all sound just too good to miss and it seems that we should put every single one down on paper for others—wel, we probably will before many more weeks have passed, but right now here is just one of dozens that we can think are very very good, and if there is any possible way you can get claims don't fail to try it—if you like clams at all.

CLAM PIE

2 dozen clams
3 medium onions, sliced
2 medium potatoes, cut ¼ inch slices
3 tablespoons butter
2 tablespoons flour
2 cups rich milk o rhtin cream
Salt and pepper
1 tablespoon minced parsley
3 large crackers.

Scrub the clams thoroughly. Place in a saucepan, adding one cup of hot water. Simmer until the shells open slightly. Remove the clams from shells, reserving the water in which the clams were steamed. Chop clams fine. Strain liquor and cook sliced onion and potatoes in this broth until tender, but not broken. Melt 2 tablespoons butter stir in flour. Add milk gradually stirring until thickened. Add clams, potatoes, onions and liquid in which they were cooked. Season, simmer 2 minutes, pour into a well-buttered glass baking dish and sprinkle with parsley. Split crackers and soak in cold milk until softened. Arrange over clam mixture. Dot with remaining tablespoon of butter, sprinkle with paprika and bake in a moderately hot oven (425 F.) until the crackers are lightly browned. Serves 6.

Fried Young Carrots

For good every day use, one just can't beat our old reliable friend the carrot. In all its various ages and stages we can find practical and delicious uses for it in the home. Take a young carrot for instance—we grate it raw for salads, serve it boiled with butter sauce or like this:

FRIED CARROTS

Wash, scrape, and cut tender young carrots in quarters, lengthwise. Throw them into boilnig, salted water and parboil 10 minutes. Drain off all the water and let the carrots stand in a colander for a few minutes. Heat 3 tablespoons of butter in a large frying pan; add the carrots (not too many at a time) and fry to a light brown, turning to brown on both sides. Take out with a large fork or skimmer, and serve in a hot dish.

Frozen Custard To Be Enjoyed By All

To some people it might seem like the middle of winter and no fit time to be making ice cream, particularly in a good old-fashioned freezer—but if there are children in the family, just the mention of the freezer will bring squeals of delight and arguments as to which will turn the crank, etc.

An added treat comes in the form of frozen custard—the children and grown-ups alike will enjoy this—particularly on Sunday with a beautiful angel food cake.

FROZEN CUSTARD

6 egg yolks
1 pint milk
1 cup sugar
1 cup cream
2 tablespoons vanilla

Beat the egg yolks until light, add the sugar and beat until smooth. Bring the milk to a boil and pour over the eggs: put back on the stove and let thicken for 1 minute, stirring all the time. Allow to cool; add vanilla and cream, and freeze.

HOUSE TO HOUSE CENSUS TO START EARLY IN APRIL

"If every family would devote the conservation at one single dinner hour to a discussion of the coming Census of Population, it would be a great convenience to the family, and an aid to the Community and to the Government," said Mr. Wm. E. Lednum, District Supervisor of the Census for this district.

"The Census man is coming to every home early in April", said Mr. Lednum, "And some member of each family should be designed by the family to act as spokesman when the Census taker comes, and give all the information required about every household occupant, even including roomers and hired help who live in the household." According to Mr. Lednum, these are the facts that the Census men will call for about every household:

House number and street.

Home owned, or rented; home value, if owned; monthly rental, if rented.

Live on farm? (Yes or No).

Name of every person in household and relationship to head of family; sex, color or race; age last birthday; single, married, widowed or divorced.

Whether attended school or college since March 1, 1940; highest grade completed.

State or country of birth.

Citizenship of any foreign-born.

Where did each person live five years ago, that is, on April 1, 1935? (This is to get a study of internal migration.)

To get complete facts of employment and unemployment, each person 14 or over must say whether at work for pay or profit in private industry during week of March 24-30. If not working for private industry, or non-emergency government work, or regular government work, whether working for WPA, NYA, CCC same week. If neither at work nor asigned to public emergency work, each person must say whether or not he is seeking work; if not seeking work, whether he has a job or business from which he is temporarily away.

All persons employed by private industry or on regular government work are required to give the number of hours worked the week of March 24-30, and those seeking work and those assigned to public emergency work must state the duration of their unemployment in weeks up to March 30, 1940.

Every person at work, either private or emergency, must give present occupation, industry and class of worker. Those without work but seeking work must report on whether they have had previous work experience lasting one month or more and give their last occupation, industry and class of wroker. If they have not had previous work experience and are seeking work they will be listed as "new workers."

Information sought on "occupation" above, must include exact nature of duties performed, such as trade, profession or particular kind of work done. Under "industry" above, report kind of factory store or other business in which duties are performed. Under "class of worker" above, report whether a wage or salary worker in private work; a wage or salary worker in government work (including WPA, CCC, NYA); an employer; working on own account, or an unpaid family worker.

Report the number of weeks worked during 1939 (equivalent fulltime weeks). Report the amount of money, wages, or salary received (including commissions) during 1939 and whether there was additional income of $50 or more from other sources during the year.

To get a national study of racial origin, war veterans, Social Security, usual occupations and industry, and number of children born to women, each twentieth person will be asked the state or country of birth of father and mother; mother tongue; whether a veteran; whether a wife, widow or child under 18 of a veteran; if a child, is the veteran father dead; what war or military service.

Each twentieth person will also be asked whether he or she has a Social Security number, whether or not deductions were paid for Federal Old Age Insurance, or Railroad Retirement in 1939. If deductoins were were made, were they based on all, one-half, or more, or less than half of wages or salary?

Each twentieth person will also be asked his or her "usual" occupation, industry and class of worker. State as usual occupation that one so regarded, or if not sure, that one at which he has worked most during the past ten years.

This supplementary Census will also ask each woman who has been married whether married more than once; age at first marriage and number of children ever born.

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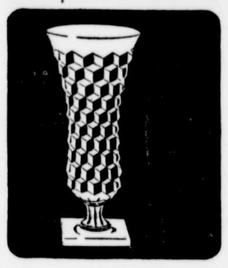

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