HOT OFF THE GRIDDLE

SUSAN SNOW

Drain boiled cauliflower, dip piecse of cauliflower in beaten egg and cracker crumbs. Fry in deep hot fat.

For soft cooked eggs, place eggs in a pan; add enough cold water to cover the eggs by at least one inch. Cover the pan; bring water to boil; remove from heat and let stand three minutes, or; place eggs in a pan, add boiling water to cover egg at least one inch. Hold water to temperature just below boiling point for four minutes. Remove eggs immediately.

Peel and remove the thick layer of onions. Cook three minutes in salted water, drain, cover with boiling waer and cook until nearly done. Drain and place in baking dish. Make 1 cup white sauce and pour over onions. Add a layer of buttered crumbs and bake for 10 minutes. Serve hot.

In the bottom of an eight-inch greased casserole place four slices of canned pineapple; cut the rings to fit the dish. On top of the pineapple place two large raw sweet potatoes which have been peeled and cut in strips. Over the sweet potatoes place two tart apples which have been sliced thin, and on top of all place a slice of raw ham. Pour two-thirds a cup of pineapple juice over all. Stick whole cloves into the ham slices nad sprinkle with dark brown sugar. Cover the casserole and bake about two hours at 325 F. When ready to serve garnish with sprigs of fresh parsley.

If you use the aluminum pan method for cleaning your silver be careful of too much silver in the pan as it causes scratches and also prevents good chemical action.

A cheesecloth or muslin bag is convenient for making boiled coffee in both small and large amounts. The bag should be large enough to hold twice the amount of coffee enclosed, in order to allow for swelling of the grounds.

Lard keps well if handled properly. Just as butter is given a place in the refrigerator, so lard should be kept in a cool, dry place. It should be retained in its original package, as little exposed to the air as possible.

To measure coconut, measure into a cup, pressing down slightly. One four-ounce package yields approximately two cups.

After a rib roast has been removed from the pan, pour drippings out of pan, e xcept four tablespoons. Place pan containing drippings on top of stove over a hot flame. Add three tablespoons browned flour blend to form a smooth paste, add 1½ cups water. Salt and pepper to taste. Stir until the gravy begins to thicken, lower flame and cook approximately five minutes, stirring well.

For frozen desserts the sugar should always be used in controlled amounts. Too much will retard or even prevent freezing. Too little will make the dessert icy, with a flaky texture. When canned fruit is substituted for fresh, reduce the amount of sugar, as the preserved fruit is sweetened at the cannery.

Coffee cream or top milk which is at least a day old may be chilled until almost frozen and then whipped. Unless the cream is to be used at once, it is advisable to add a little gelatin. Use one teaspoonful to one-half pint of cream, soaking the gelatin in one tablespoon of cold water and then melting over hot water. Add the cream to the gelatin a little at a time.

So many people wonder about the specks that appear in varnish. Well, it has been proved quite often that the specks are not in the varnish—they are small particles of dirt or dust that are either on the surface at the time the varnish is applied, or are in the brush, or fall onto the surface before the varnish becomes dry and hard.

Dough - encrusted bowls and dishes wash easily if they are soaked in clear, cold water before putting them in the hot, soapy dish water.

To glaze a fruit cake, brush the top of the cake with corn syrup and return to the oven long enough to dry the glaze.

Try adding a pinch of baking powder to fish cakes, croquette mixtures, corned beef hash sweet potato puff, bread pudding, pie meringues, or even minute frostings.

Crab Meat Chops

2 cups crab meat, boiled and picked
1 cup thick white sauce
1 teaspoon chopped parsley
½ teaspoon chopped onion
½ teaspoon salt
cayenne pepper

Mix all ingredients and cool. Make 8 separate heaps of this and let stand for an hour. Take each heap and form into a chop shape, dip in beaten egg, dredge in cracker dust and fry in hot, deep fat. Serve with hot water sauce.

Liver And Bacon Sandwiches

Use equal quantities of cold cooked liver and bacon. Mince them and mix well. Add cream to make a thick paste, season with salt and pepper and a little chopped onion and parsley.

Insure A Nice Evening In Your Home With A Creole Sausage

If it isn't one thing to catch the eye, it's another, and who but a confirmed sausage hater wouldn't be tempted by the mere sounds of this appetizing dish. It just naturally fits in with this time of the year and is just the sort of thing the man in your family will rave about. So, if it's something new to you and sounds good, you can be certain that it's every bit as good as it sounds and will do more than it's share toward making a pleasant, comfortable evening in your home.

SAUSAGE CREOLE

½ pound fresh ground pork
1 pound ground beef
3 cups diced potatoes
1 can tomato soup
Salt and pepper
1 tablespoon fat
½ cup bacon, chopped
1 medium size onion, chopped
1 tablespoon chili sauce
¼ teaspoon Worcestershire sauce

Brown the meat in the fat. Arrange alternate layers of potato and meat in a casserole. Brown the onion in meat drip pings, add tomato soup, chili sauce and seasonings. Pour the tomato gravy over meat and potatoe sand bake in a moderate oven for about one hour, or until the potatoes are done. The meat should be stired frequently while frying so that it is in crumbs rather than in slices. Serves five.

Make A Good Pie With The First Rhubarb You Buy

Among other things coming into prominence in the markets, we are agai nfinding rhubarb—those long red stalks that make such a fine breakfast fruit and go so well in pies—and speaking of pies—here's one to try very shortly.

RHUBARB AND PINEAPPLE PIE

4 cups rhubarb, sliced
1 to 1½ cups sugar
1 tablespoon quick-cooking tapioca
1 cup crushed pineapple

Combine rhubarb, sugar and tapioca. Let stand while pie crust is being made. Roll dough and line a 9-inch pie shell. Fill pie shell with rhubarb, sprinkle with pineapple, adjust top crust, and seal edge of pie. Bake in a hot oven (425F.) 30 to 40 minutes.

Almond And Celery Sandwiches

Chop the almonds and mix with twice their bulk of chopped celery. Mix with a little mayonnaise and spread between thin slices of white bread.

Stuffed Flank Steak Will Ease Pressure On Family Budget

The fact that a woman went outside her budget one week is so common now days that one doesn't stop to give it a second thought—that is, no one but the woman concerned—for her life is different—she must plot and plan inexpensive, tasty meals for days on end to make up the difference in her budget and here is one of the many dishes that she can depend on.

STUFFED FLANK STEAK

1 flank steak
1 teaspoon salt
⅛ teaspoon pepper
3 tablespoons fat drippings
1 tablespoon grated onion
1 teaspoon chopped parsley
1 sliced boiled ham, chopped
1 pint boiling water
1 cup bread crumbs

Wipe flank steak and season with salt and pepper. Heat fat in frying pan, add bread crumbs and the remaining ingredients. Cook until lightly browned, and spread evenly over the steak. Roll and sew the edges together with a coarse thread. Place the roll in a frying pan or heavy kettle with a little fat. Sprinkle with flour, let brown and add boiling water, cover closely and let simmer about two hours or until tender—It may be cooked in a moderate oven (350 F.). Serve in its own sauce. Sauce may be made into gravy and a spoonful of tomato paste, chili sauce, chopped mushrooms, some bay leaves or kitchen bouquet added.

To avoid a ring on washable materials after cleaning with gasoline, rub the spots with a strong solution of salt before applying the gasoline.

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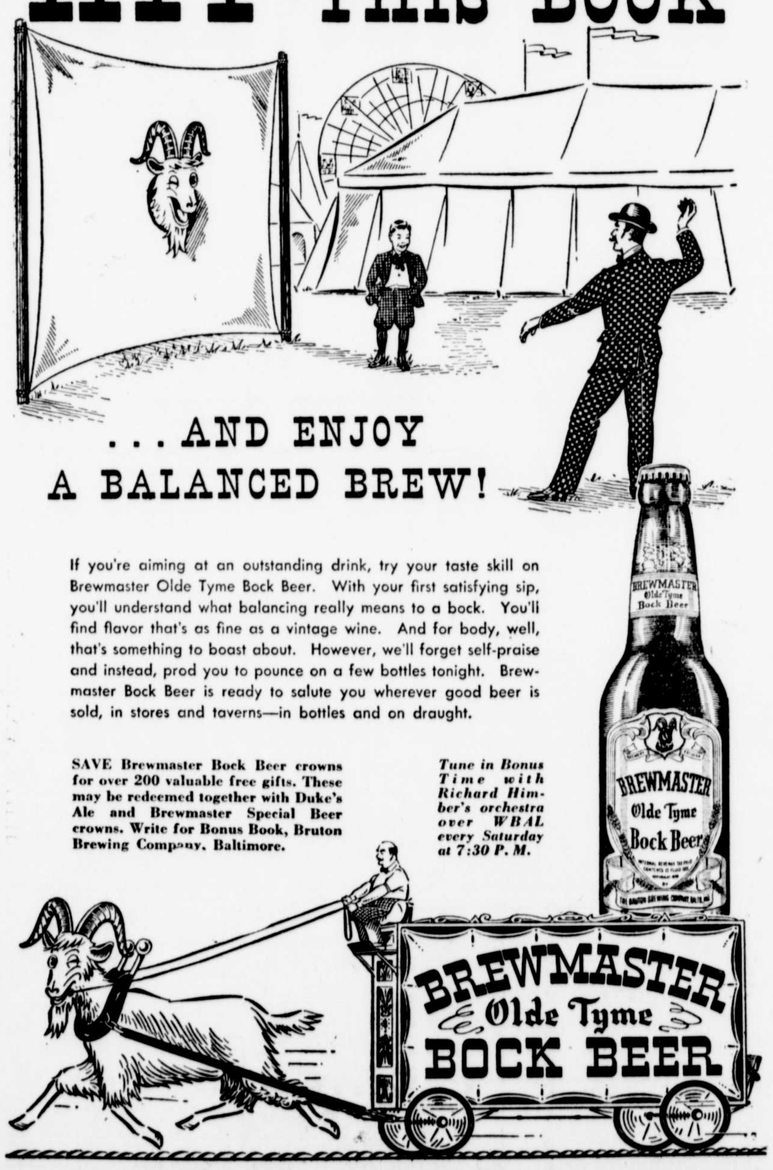

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