Muffins One Grand Use For Fall Apples

With the markets filled with great rosy, and shiny green apples, the housewife is at her wits ends just ot use them. They look too appealing to just let them sit there and not do anything about them so we buy some and bake a few, make a pie of others, and then, if they're all used up, it will be well worth the time of buying others ot make muffins like this:

APPLE MUFFINS
2 cups flour
¾ teaspoon salt
4 tablespoons sugar
2 tablespoons baking powder
2 tablespoons butter
1 cup finely chopped apples
1 egg
½ cup milk
½ teaspoon cinnamon
12 apple slices

Mix flour, salt, baking powder and half of the sugar. Cut in the butter with a fork. Add chopped paples, mix. Lightly and quickly add the beaten egg with the milk. Drop by spoonfuls in greased muffin pans. Place oneslice of apple on each muffin, mix remaining usgar with the cinnamon, psrinkle this over top and bake in a hot oven (about 400 F.) for about 20 minutes.

Intriguing Egg Dish Not To Be Overlooked

We certainly are making the poor chicken work overtime to furnish all the eggs we use wtih all the new and different recipes there rae to try. So many of them are so intriguing and exciting that we just can't resist them so off we go to buy more eggs and then, for lunch or late supper we can serve:

SHIRRED EGGS, DAVENPORT
2 tablespoons butter
2 tablespoons flour
1 cup milk
2 cup whole grain corn, canned
6 pimentoes, canned
6 eggs

Make a white suace of the butter, flour and milk. Add the corn. Season to taste with salt, pepper, paprika and a dash of Worcestershire sauce. Half fill individual, shallow baking dishes with the corn mixture, piling it up around the sides. Make a hollow in the center of each. Place a pimento, cut down to depth of the dish, in the hollow and break an geg in it, letting white spread as it will. Sprnikle with salt and paprika; dot with butter. Place dishes in pan of hot water and bake in a moderate oven (350 F.) 15 to 20 minutes, or until the eggs are set.

Macaroon Pudding With Wine Custard

If one is so fortunate as to live near a bakery where they make good macaroons, there is no end to what she cna do in the way of puddings and creams. Or they can be left untouched, in their natural state and still be unbeatable.

But speaking of puddings, here is one that is almost beyond description:

MACAROON PUDDING WITH WINE CUSTARD
6 eggs, separated
3 or 4 tablespoons sugar
¾ cup white wine
Juice fo half a lemon
Rind of an orange
1 teaspoon cornstarch
¾ pound macaroons
1 dozen lady fingers

Add sugar to yolks of eggs that have been well beaten, also lemon juice and orange rind. Add a little of the wine to dissolve the cornstarch. Mix, add to yolks, pour on the wine and cook until thick.

Split lady fingers and put on a platter that can be put in the oven. Use crumbs to fill in between. Put on this a layer of macaroons, a layer of wine custard and macaroons again. Cover entirely with meringue and set in the oven just long enough to brown. For the meringue, add 6 tablespoons of powdered sugar to the 6 stiffly beaten egg whites.

Poached Eggs And Spinach With All The Frills

There is absolutely nothing new about plain boiled psinach with poached eggs, and no one is particularly impressed by the thought. However,—a little fancy dressing with all the frills makes all the difference in the world. The eggs seem to sit up and take notice and the spinach puts on its best green makeup and all in all, it's a good affair.

EGG AND SPINACH CASSEROLE
1 cup cooked spinach, dranied and chopped
2 cups white sauce with bread crumbs
6 eggs
Salt and pepper
1 cup grated American cheese
Paprika

Line the bottom of a buttered baking dish with spinach. Pour the bread crumb sauce over it. Break eggs and drop them carefully in circular arrangement over white sauce. Season and sprinkle with cheese and paprika. Bake in moderate oven (375 F.) for fifteen minutes.

To make the sauce; remove the crusts from 3 slices of bread and then crumble the bread. Scald one cup of milk add bread and cook slowly, tsirring well, until the mixture thickens. Add 1 tablespoon of butter, salt and pepper to taste and beat until smooth.

Sweetbreads a la King

Wash sweetbreads and press out the blood in several waters. Parboil. Cut in fine pieces to make two cups. Add one cup finely cut cooked chicken. Add a pimento, chopped fine. Add three or four sliced ripe olives. Make a rich cream sauce and don't make it too heavy. Add sweetbreads and chicken mixture. Cook in double boiler. Be sure this dish is highly seasonde.

Tamale Pie A Cold Night Treat

With the weather what it is today, one's thoughts stay on heavier things, dishes that are hot in heat as well as seasonings.

For those who like well seasoned dishes, this one will prove a great joy, and one a cold night it certainly does hit the spot:

TAMALE PIE
3 cups boiling water
1½ teaspoons salt
1 cup corn meal
1 cup ripe olvies
2 tablespoons butter
1 onion, chopped
1 green pepper, chopped
1 pound ground round steak
2 cups tomatoes
1 teaspoon chili powder

Add 1 teaspoon of salt to the boiling water and slowly stir in corn meal. Cook for 30 minutes; then add the ripe olives, which have been stoned and cut into pieces. Set aside to coll. Melt the butter and add the onion, gree npepper and meat, mixing thoroughly and cook until the meat is brown. Add the tomatoes, chili powder and remaining salt and cook about 10 minutes. Butter a large casserole and pour half of the corn meal mush in the dish; add the cooked meat and cover with remaining mush. Bake in a moderate oven (350 F.) for 30 minutes. Serve hot.

Hot Ham Sandwiches

For a late snack, or quick snack serve these ham sandwiches:

HOT HAM SANDWICHES
½ pound cold boiled ham
Prepared mustard
8 slices stale bread
2 eggs
¾ cup milk
2 tablespoons butter

Chop the ham very fiine, or put through meat grinder, and moisten thoroughly with the prepared mustard. Spread a layer of this mixture between thin slices of stale bread and press firmly together. Beat the eggs slightly, add milk and beat again, dip sandwiches in this egg mixture and saute in well greased frying pan until a golden brown on both sides. Cut the sandwiches diagonally serving two persons at one time. Here is another:

¼ pound cold boiled ham
4 eggs
¼ cup cold water
Salt and pepper
2 tablespoons butter
6 slices buttered toast

Chop ham fine, lay on toast, keep hot. Beat eggs with water, salt and pepper. Pour into hot frying pan with the butter and stir until thick. Put ham and toast on plates, pour eggs over and serve.

Macaroni For Lunch

Quick and easy luncheon dishes can be made by using macaroni with a little something added. We all know of macaroni and cheese and it's a great favorite with most of us, but now we go a step farther and serve it like this:

MACARONI WITH TOMATOES AND MUSHROOMS
½ pound boiled macaroni
1 tablespoon butter
1 small onion, cut fine
1 teaspoon flour
1 cup beef or chicken soup
1 pint stewed tomatoes
1 tablespoon finely chopped dried mushrooms
Salt and cayenne pepper
1 teaspoon parsley, chopped
3 tablespoons grated Parmesan cheese

Add salt and then the macaroni to the boiling water. Let boil 20 minutes, stirring to avoid sticking at the bottom of the kettle. Drain in collander; pour 1 cup of cold water through it; then return to cleared kettle. If dried mushrooms are used, soak in warm water one or two hours, changing the water several times. Heat the butter, add the onion when slightly browned, add the flour, then the soup stock. Stir until smooth; add the tomatoes, strained, and let simmer 20 minutes. Pour over the hot boiled macaroni. Add mushrooms, season with salt and paprika; let heat through, add the parsley. Place on platter, sprinkle with cheese.

Hot Luncheon Sandwiches

Toast ½-nich slices of bread slightly; butter well. Place on hot plates, cover with thin slices of any roast meat and top with brown gravy.

Clam Casserole For Friday Feasting

Friday dinner can be just as interesting a meal sa on any other day. We all know that fish dinners can be sad affairs and cause us a great deal of worry and make us wish that Friday came once a month instead of every week. There are a great many women, however, who can make their Firday dinners an occasion of great goodness. These women have tried recipe after recpie and have gathered together several that are choice and well liked by the family. We all tire of fried or boiled fish so to get away from this we serve something like this:

CLAM CASSEROLE
1 pint clean clams finely chopped
1 tablespoon lemon juice
1 teaspoon Worcestershire sauce
2 tablespoons flour
½ teaspoon salt
2-3 cup sliced carrot
1 cup chopped celery
½ cup drained canned tomatoes
2 cups mashed and seasonde potatoes
Bread or cracker crumbs
Grated cheese

Butter a casserole and cover the bottom with the chopped clams. Add the lemon juice and Worcestershire sauce. Sprinkle with flour and salt. Add the vegetables in layers. Cover the potato with the crumbs and cheese mixed, and bake for 20 minutes in a moderately hot oven.

On a round slice of Rusk, place a thick slice of pineapple, over this sprinkle grated cheese. Lay one-half strip of thinly sliced bacon on top. Broil and serve hot.

It's A Man's World

Just after World War I, when Turkey was just beginning to streamline herself, a law was passed allowing women to become employees of the Constantinopolitan municipal governmetn. As a big step forward these women were given jobs as street-cleaners. But since there was still considerable prejudice against women appearing in public without veils and since a veiled street-cleaner would appear ridiculous, the women were ordered to pretend to be men and to wear men's grey flannel trousers and coats.

—Scribner's Commentator Magazine.

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