When Son's Gang Arrives For A "Get Together"

The case will undoubtedly vary with various families, but the housewife who has a son in high school, or sons, will find that they enjoy having a good old fashioned "get together" without the girls just as much as dad and his cronies—and confidentially—when the sons have a "get together" it's a much cheaper affair than for the fathers. These littlestag parties for the boys are grand things to encourage too as we all know how comfortable it is having them at one home or another, knowing where they are!!! But getting back to the food situation, we've found with a lot of questioning that hamburgers still reign supreme in any fashion with boys, so, serving hamburgers is quite alright, either in sandwiches or just as simply like this:

CASSEROLE OF HAMBURGER AND RICE

1½ pounds ground beef
1 to 1½ tesapoons salt
⅛ teaspoon pepper
½ teaspoon grated onion
½ cup rice, cooked
2 tablespoons butter
1 cup drained cooked or canned tomaotes
1 teaspoon chili powder
2 cups milk

Combine beef, salt, pepper and onion. Stir just enough to mix the ingredients. Shape into small balls handling as little as possible. Fry in a hot frying pan, turning until brown on all sides. Place in a buttered baking dish. Fry the rice in the butter, stirring until a golden brown. Add tomatoes, chili powder and milk and season with salt and pepper. Pour ove rthe meat, cover and bake in a moderate oven (350 F.) for about one hour.

An Ideal Man's Dish With Oysters At Best

It would indeed be a sad, sad thing if we let another season go by without making the most of the juicy bixalve, the oyster! There are still two more months before he is scheduled to hibernate for the summer, so taking this into consideration, here is a dish to try on the men-folk—it's just such a dish as this that pleases both man and oyster.

OYSTERS BAKED IN GREEN PEPPERS

6 small green ppers
7 common crackers, rolled fine
1 atblespoon butter
24 large or 48 small oysters
½ cup oysters liquor, about
1-3 cup butter, melted
Salt and pepper
1 tablespoon minced parsley

Cut a thin slice from stem end of peppers. Remove seeds and inner membrane. Parboil 10 minutes in salted water. Drain and place upright in a buttered baking dish.

Mix crackers with melted butter. Sprinkle inside of peppers with salt, put a thick layer of crumbs in each pepper. Add 2 large or 4 small oysters. Season with pepper and salt and a sprinkling of parsley; moisten with a little of the oyster liquor. Add another layer of crumbs then 2 or 4 more oysters. Season and top with crumbs. Moisten with a little more of the liquor and dot with bits of butter. Bake in a hot oven 400 F. about 20 minutes, or until crumbs are browned.

Refrigerator Plum Pudding

¼ teaspoon mace
⅛ teaspoon cloves
¼ teaspoon nutmeg
½ teaspoon cinnamon
¾ cup currants
¾ cup raisins
¼ cup maraschino cherries
2 pkgs. lemon flavored gelatin
2 cups cold water
2 cups hot water

To two cups of hot water add spices and boil for five minutes. Add the fruit and simmer for five minutes more. Add the two packages of lemon gelatin, stirring until it is melted. Add two cups of ice water and chill until the gelatin thickens slightly. Pour into a melon mold. If the fruit settles to the bottom of the mold stir a second time. Chill until jellied and serve with whipped cream, foamy sauce or soft custard.

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Cabbage With Beef Marrow And Cabbage With Sausage

Here is a dish that father will find right in tune with his palate—and one mother won't hesitate to eat either—one that deserves a try before the warm weather sets in.

CABBAGE WITH BEEF MARROW

1 medium sized cabbage
1-3 cup beef marrow, cut in small pieces
1 medium sized onion
1 pint soup stock
Salt and pepper

Cut the cabbage in eighths and wash without separating the leaves. Cook in boiling salted water ½ hour drain off the water, add the soup stock, marrow, onion, salt and pepper and boil until there is not more than half a cup of the stock left. Remove the onion and serve.

CABBAGE WITH SAUSAGE

1 medim sized cabbage
6 brakfast sausage
1½ cups soup stock
10 whole grains black pepper
Salt

Shred the cabbage, wash in cold water and cook in boiling salted water until tender but no longer. Drain off the water, put the cabbage in a baking dish, sprinkle the pepper-corns through it, pour over the stock, and arrange sausage in a row on top. Bake in a hot oven until sausage are done.

Turn canned bean soup into a vegetable chowder by adding generous amounts of cooked chopped onion, carrot and cabbage when heating. This makes a thick, hearty soup on the order of Italian minestrone and it's grand for a hungry family.

Canapes and hors d'eouvres may be served in the living room before dinner or at the table on individual plates immediately preceding the soup course. At parties or evening gatherings, they may be served from a large platter and may be accompanied by fruit juice or alcoholic or non-alcoholic cocktails.

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Macaroni Combines With Meat As Well As Cheese

It would be a pity for a housewife to confine the use of macaroni only to Friday night's supper—those Friday nights when she doesn't want fish—just macaroni and cheese. It combines so well with so many things that if you've been saving it only for the above mentioned case, you've really been missing a treat—this being an example:

ELBOW MACARONI AND KIDNEYS

1 package elbow macaroni
2 tablespoons butter
1 tablespoon flour
2 cups milk
¾ cup diced Swiss cheese
1 tablespoon parsley, chopped
½ teaspoon salt
¼ teaspoon pepper
1 cup lamb or beef kidneys
? cooked
½ cup buttered bread crumbs

Boil the elbow macaroni for nine minutes in four quarts of rapidly boiling water to which a teaspoon of salt has been added. Drain. Melt the butter in a double boiler, stir in the flour, add the milk and cook until it thickens, then stir in the cheese. Add the parsley and cook until well blended. Add the seasonings. Into a well-greased baking dish put alternate layers of elbow macaroni, kidneys and sauce, finishing with the macaroni. Cover with the bread crumbs and bake in a moderate oven for 20 minutes. Sweetbreaks may be substituted for the kidneys if desired.

Treat Your Children As You Were Treated With Jelly Pancakes

My goodness, it seems just ages since we've been reminded of these grand rolled jelly pancakes — remember the days bofer fancy gas ranges and electric ranges, when grandmother had one very special top for the old wood stove that she used just for huge pancakes to be rolled up with jelly and eaten right with the fingers? Well, we can still do the same thing today in a more convenient manner and with much easier recipes but with the same good results, so surprise the children some time. They'll love them.

JELLY PANCAKES

1½ cups sifted cake flour
1¼ teaspoon double action baking powder
½ teaspoon salt
1 teaspoon sugar
2 eggs yolks, slightly beaten
1 cup milk
2 tablespoons melted butter or other shortening
2 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, salt and sugar and sift again. Combine egg yolks and milk; add gradually to flour beating only until smooth. Add shortening. Fold in egg whites. Bake on hot, greased griddle. Spread with jelly and roll, or serve rolled around broiled sausages or bacon. Makes about seven 7-inch pancakes.

Glass, porcelain, stoneware, enamel and other trified waves have less influence upon the flavor of coffee than do metals.

A metal mold chills more quickly than one of enamel or earthenware. Turn gelatin into mold. Chill in mold until firm.

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Mashed Potato Croquettes

For special treat in the potato line instead of ending with mashing the potatoes go a little further and make

MASHED POTATO CROQUETTES

2 cups warm mashed potatoes
2 tablespoons butter
1 egg yolk
¾ teaspoon salt
⅛ teaspoon pepper
1 teaspoon finely chopped parsley
1 teaspoon grated onion

Mix the warm potatoes with the butter, egg yolk, salt, pepper, parsley and onion, blending thoroughly. If cold left over mashed potatoes are used careful mixing is essential so there will be no lumps. Cool. Shape the croquettes and egg and crumb them by rolling the croquettes first in crumbs, coating it lightly, then with a fork, lift croquette into eggs, and roll it from side to side until thoroughly coated. Drain a bit. Chill thoroughly. Fry for about one minute in fat 390 F. Drain and serve hot.

Thousand Island Dressing

1 cup mayonnaise
½ cup whipped cream
2 tablespoons chili sauce
1½ tablespoons pimento, chopped
½ teaspoon onion juice
2 tablespoons finely chopped green pepper
1 chopped, hard boiled egg
½ teaspoon sugar
1 teaspoon Worcestershire sauce

Mix together all the ingredients except the mayonnaise and cream. When well blended, add to the mayonnaise and then fold in the stiffly whipped cream.

RUSSIAN DRESSING

1 tablespoon prepared mustard
3 tablespoons grated horseradish
3 tablespoons chili sauce
Mayonnaise

Mix the first 3 ingredients, stir into mayonnaise and serve ice cold over head lettuce, cold vegetable or sea food. One tablespoon caviar may be added.

Where the storage space is available, buy canned goods economically in case or dozen can lots.

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NEARLY a hundred years ago a great student of human nature wrote:
"I cannot, with such perceptions as I have of what is reasonable, go along with those excellent persons in confounding the use of anything with its abuse, or in denying any man the cheerful enjoyment of a glass of wine, or beer, or spirits and water, because his neighbour is prone to make a beast of himself by irrational excess in those things . . .
"If I were so disposed I could show, I believe, where and how the proscription of the use of these refreshments leads to their abuse in a striking manner. But I would endeavour, in my poor way, to teach people to use such goods of life cheerfully and thankfully, and not to abuse them. I am sure that this is the higher lesson, and that the principle will last longer in the latter ages of the world."
The man who wrote the foregoing lines, which are just as pertinent today as the day they were written, was Charles Dickens.
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