Golden Apple Fritters For Children's Lunch

The houswife who has children home for lunch every day will probably appreciate a good recipe for Apple Fritters—one reason being they're goodness, another being their ability to fill those empty tummies so successfully and so satisfying. And then too, they can be served as an additional bit to almost dinner with the greatest of success.

APPLE FRITTERS

1 cup flour, sifted
1½ teaspoons baking powder
¼ teaspoon salt
2-3 cup milk
1 egg, beaten
3 large apples, peeled, cored and sliced
2 tablespoons powdered sugar
1 tablespoon lemon juice

Make a batter by sifting together the fluor, baking powder and salt. Add milk and egg and beat until smooth. Add sugar and lemon juice to apple slices, dip in batter and fry in hot deep fat (375 F.) until a golden brown. Drain and sprinkle with powdered sugar. Serves 6.

Stuffed Veal With Rice

Here is a very interesting combination that will make a fine change from the every-day meat and potato:

STUFFED VEAL WITH RICE

3 cups rice
1 veal breast or shoulder
1 pound pork shoulder, ground
Salt and pepper to taste
Sage
¼ cup butter
2 onions

Bone the veal shoulder, stuff cavity with a dressing made of one-half cup well cooked rice, ground pork, one onion, chopped; salt, pepper and sage. Boil the bones and one shreded onion to get a stock. Sew with coarse thread, and then rub the surface of the veal with salt; spread with butter. Place the stuffed meat in a roasting pan. Add two cups of the stock. Bake in a moderate oven (350 F.) Remove the meat, thicken the gravy with a little browned flour. Browned mushrooms chopped add flavor. Serve the meat on a platter of hot cooked rice. Pour the gravy over the rice in separate bowl. Eight servings.

Frozen Cheese Rolls

6 ozs. cream cheese (2 pkgs.)
½ cup candied cherries
6 large graham crackers
½ cup chopped nut meats
1 cup grated pineapple, drained

Cream cheese, add cherries and well drained grated pineapple. Form in a roll. Roll cracker crumbs fine or put through a wire strainer. Mix with nut meats and cover cheese with this mixture. Roll in waxed paper and freeze. Serves six.

A Sandwich In The Australian Manner

In Rushcutters Bay, a tiny spot near Sydney in Australia, they have a sandwich which is highly popular in the neighborhood. They make them at all times of the day and one may ask for them at any place where food is served—and with the sandwich, one drinks ale.

To make the sandwich, which is a "double-decker" in the American vernacular, take three thin slices of bread and butter well. On the first slice, lay thin slivers of cold roast beef and season with a dash of Worcestershire sauce. Then a slice of bread, buttered well, and on top of the second slice place a large spoonful of cooked, cold spaghetti, seasoned with a bit of mayonnaise or catsup, salt and pepper. Place the top slice of bread into place, press together a bit and serve cut into triangles.

According to the Australian custom, the ale is served much higher in temperature than in America, practically room temperature is considered best, but in any event no colder than "cellar cool."

Alternations On A Boiled Potato

It may be a mean thing to say of such a good friend, but said friend potato can be awfully monotonous at times. It's like seeing a person every day for years in one of three dresses when the least she could do would be to alter the dress a little changing styles. The same is true with Mr. Spud, he's usually boiled, half baked or properly mashed. For a change, if boiled he must be, boil him like this:

POTATO BALLS

Frate 6 boiled potatoes. Add 1-3 as much grated bread crumbs, salt to taste, 1 tablespoon flour, 1 tablespoon fat, 3 eggs (whites beaten separately) and make into balls. Boil 15 minutes in salt water without lifting cover from pan. Serve with onions fried in butter, poured over potato balls.

Baked Tomatoes With Mushrooms Added Attraction With Steak

On occasion the man of the family expresses his desire for steak, and lots of it—and with the steak he likes baked tomatoes—at least we've noticed the choice of the two in restaurants, and a very good choice it is. Like everything else, there are several recipes for baking tomatoes, but here is one that is slightly different, and sooo good with steak.

BAKED TOMATOES WITH MUSHROOMS

Cut 6 tomatoes in halves and sprinkle with salt. Chop an onion and fry in butter or oil. Add a cup of chopped mushrooms. When browned, add 2 cups of bread crumbs. Mix well, add more butter if necessary, and season with salt and pepper. Pile high on each tomato and bake in a hot oven until the tomatoes are cooked.

A Recipe For A Sunday Night Supper Cooker

Loud chattering and bangs from some remote part of a house on a Sunday evening can often be blamed on the man of the house doing his "stuff" for a group of friends. It can easily turn out to be something surprisingly fine like this:

LOBSTER THERMIDOR

4 cups lobster meat, broken into pieces
1 pound fresh mushrooms or 1 large can
1 cup sauterne
1 pint rich cream
2 egg yolks
1 tablespoon flour
2 tablespoons butter
Bread crumbs
Parmesan cheese
Paprika

Saute mushrooms in the butter. Cover lightly while cooking. Season with wine and add the rich cream to which the beaten eg gyloks have been added. Thicken with flour. When smooth add the lobster. Place in buttered ramekins. Dot with butter, sprinkle with paprika and bread crumbs mixed with the cheese. Place in oven and bake until a delicate brown.

Left-Over Bits Of Roast Beef Surpass Themselves in Beef Pie

What a worry it is to just crave a nice juicy rib roast of beef, but know at the same time that the one you want is too large for your family. Worry, worry, worry! And for what? There are just heaps of ways to use this delicious bit of beef if any is left over—and believe you me, sometimes the left over bits go into the making of dishes that are far mare popular than the original. If not better, at least equally as good. So a lot of men think anyway, if they get the left overs in pie form. It is'nt at all like having left-overs in the way we usually think of them, the actual roasting of the meat is just like the first step in the preparation of this grand dish.

ROAST BEEF PIE

½ cup onions, sliced
1 cup carrots, diced
4 cups hot beef stock and water (of 4 cups hot water and 2 bouillon cubes)
3 tablespoons quick cooking tapioca
1½ teaspoons salt
⅛ teaspoon pepper
3 cups roast beef, diced
1½ teaspoons Worcestershire sauce
12 unbaked baking powder biscuits, rolled ¼-inch thick

Cook onions and carrots in water and stock for 20 minutes, or until tender. Combine quick cooking tapioca, salt, pepper and meat; add gradually to stock mixture, bring to brisk boil, and boil 1 minute, stirring constantly. Turn into greased baking dish; add Worcestershire sauce and cover with baking powder biscuits. Place in hot oven (450 F.) and bake 12 to 15 minutes, or until the biscuits are browned. Serves 6 to 8.

This recipe can very simply be cut in half for the small family without a lot of figuring on paper as to the proper amounts.

Instead of tinned anchovies, in most cities they can be bought cheaply in bulk. It is necessary to soak the salt out of them over night and strip the fillets off the backbone. In cooking, these are indeed perferable to the ones prepared in olive oil for hor d' oeuvres and should be kept on hand. One fillet dropped in the roasting pan with meat or several with fish will add a delicious tang to the gravy.

To polish wood use equal parts of turpentine and boiled linseed oil. Apply with even strokes and rub against the grain of the wood, then in straight lines with the grain. Wood should have time to absorb the oil, then rub thoroughly. Repeat and continue until the gloss is satiny.

Poached Eggs In Sunday Go-Meetin Best

The average poached egg is a sad affair that has been hastily broken into a pan of too rapidly boiling water and equally as hastily thrust in a brutal fashion on a piece of buttered toast. There are exceptions, however, which are made by the women who spend a little time with their eggs, these women, break the egg first into a saucer. This is for several reasons, the first being to test the freshness of the egg and the second so that the egg can be eased into water that has boiled and then been utrned down to a mere bubbling. This of course is for the breakfast egg. The luncheon egg or midnight supper poached egg is best served accompanied by tasty tomatoes and luscious mushrooms like this:

POACHED EGGS WITH TOMATOES AND MUSHROOMS

6 eggs
3 large tomatoes
1½ pounds chopped mushrooms
2 tablespoons butter
½ tablespoon chopped parsley
½ teaspoon flour
1 cup bouillon or cream
Salt and pepper

Slice and dry the tomatoes. Boil the mushrooms in the bouillon or cream for a minute or so. Drain off and fry in butter. Stir in flour, parsley, salt and pepper. Pour bouillon over it. Poach the eggs. Put the slices of tomatoes on a platter. On some put the poached eggs and on others the mushrooms.

Scallopini, breaded veal cutlets, pounded thin, is as great a dish in Italy as is Weiner Shcnitzel, thick breaded veal cutlets in Austria.

Butterscotch Hard Sauce

½ cup butter
½ cup brown sugar, firmly packed
1 teaspoon vanilla
1 egg yolk well beaten
4 tablespoons milk

Cream butter thoroughly. Sift sugar and add gradually, creaming together until light and fluffy. Add vanilla, egg yolk and milk and beat well. Makes 1¼ cups hard sauce.

One good way to exterminate carpet beetles is to wash the floors well with kerosene and water.

MODERN GREEK AMAZONS TERROR OF ITALIANS

How modern Greek women, like the celebrated women warriors of their ancient legends, know neither fear nor mercy when in battle. A timely article by a celebrated world-traveler in the February 2nd issue of

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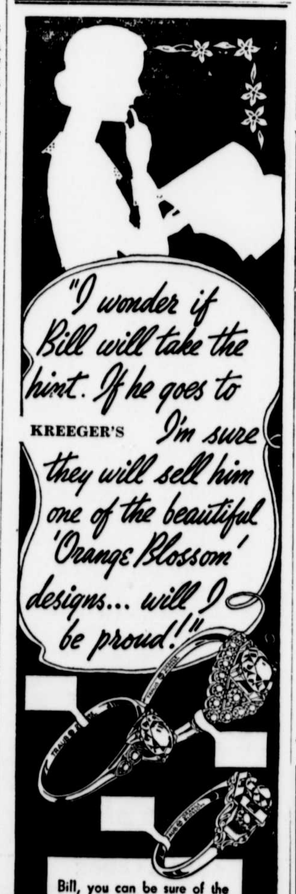

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