Crab Cakes

As fine a luncheon or supper dish than can be prepared come right from our little friends, the crabs. They do make up into the nicest little crab cakes, and when accompanied by French Fried Potatoes and cole slaw are the last word in easy eating:

CRAB CAKES

1 pound crab meat
1 cup bread crumbs
1 egg
1 teaspoon mustard
Salt and pepper to taste

Form in cakes and fry quickly in deep fat.

Another good crab cake recipe is to take one pound of crab meat for each four cakes. Put crab meat into a mxiing bowl, add one and one-half teaspoons salt, one teaspoon white pepper, one teaspoon English dry mustard and two teaspoons Worcestershire sauce, noe yolk of egg and one soup spoon cream sauce or mayonnaise, one teaspoon chopped parsley, Mix well, making four cakes; press hard together, dip in flour, then into beaten eggs, then into bread crumbs.

Double The Pleasure Of Afternoon Tea With Cinnamon Squares

Those people who are fortunate eough to find time in the middle of the afternoon to relax and have a cup of hot or a glass of ice tea will find these cinnamon squares a perfect joy to eat and a pleasure to serve to guests.

CINNAMON SQUARES

6 medium sized white potatoes
1 teaspoon salt
6 cups flour, about
Cinnamon
Sugar
Melted butter

Boil the potatoes until mealy. Mash and add salt and sufficient flour to make a stiff dough. Roll out on a floured board very thin. Cut into fairly large squares and bake to a delicate brown in a hot oven (425 F.) Remove from the oven, spread with melted butter, sprinkled with sugar and cinnamon. Fold corners up to the center, and serve hot. A spoonful of jam may be used instead of the cinnamon, if desired.

Modern Food Combinations

The last few years have seen a great progress in food combinations. Foods have been combined that just a few years ago were unheard and unthought of, and if mentioned were done so in the privacy of the home and with weak stomached members of the fmaily abesnt. Here is one such combination that we, of the stronger stomach era find most tasty.

PEA, PICKLE PEANUT SALAD

1 cup cooked peas, fresh or canned
1 dozen sweet pickles
1 cup pickle relish
1 cup peanuts
1 cup mayonnaise
Strips of pimento

Drain liquid from peas. Chop pickle and nuts and add to the peas. Mix with mayonnaise and chill. Serve in nest of crisp lettuce and garnish with thin strips of pimento.

Tasty Sauces Give Flat Foods Good Life

Many a somewhat tasteless dish has been greatly improved by the addition of a tasty sauce. Here are a few:

Pimento Sauce — To white sauce add ½ cup pimento, forced through a sieve. Season to taste. Serve with egg, cheese or fish dishes.

Parsley Sauce—To white sauce add one tablespoon finely chopped parsley and season to taste. Serve with potatoes or other vegetables.

Shrimp Sauce — Stir 1 slightly beaten egg yolk into white sauce. Add ½ cup cooked shrimp, cleaned and cut in small pieces, and season to taste. Serve with omelet or boiled flounder.

Cheese Sauce—To white sauce add ¾ cup grated American cheese and a few drops Worcestershire sauce. Stir until cheese is melted. Serve with egg or vegetable dishes.

Egg Sauce—to white sauce add 1 chopped hard boield egg and season to taste. Serve with boiled fish.

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 boiling, 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, turning to brown on both sides. Take out with a large fork or skimmer, and serve in a hot dish.

Vegetable Soup

There are vegetable soups and there are vegetable soups, some good and some poor, but here is one that is a soup what am a soup:

VEGETABLE SOUP

1 large soup bone
1 pint tomatoes
1 pint lima beans
1 pint grated corn
2 cups chopped cabbage
1 large turnip, diced
1 carrot, diced
1 onion, sliced
1 teaspoon flour
½ cup milk
Salt and pepper
Cold water

Wash soup bone thoroughly and cover with cold water and allow it to boil for several hours. Skim off the fat and add the vegetables. Season to taste. Mix the flour with the milk and stir into soup. Cook for 1 hour and serve hot.

Tomato Juice Cocktail

1 can tomato juice
½ teaspoon celery salt
1½ teaspoons lemon juice
1½ teaspoons malt vinegar
½ teaspoon Worcestershire sauce
5 drops tabasco sauce

Mix ingredients in the order given and serve chilled.

Rice Muffin Fritters With Jelly

You will find this recipe to be one that adapts itself equally well to a breakfast, luncheon or supper menu. It's a sure cure for menu monotony, and the success of this recipe is assured before you start—it never fails.

The jelly topping will add a zestful flavor to the hot muffin fritters. It is advisable to choose a jelly that has a tart flvaor, such as currant. If you wish to vary the flavor a bit—whole kernel corn may be substituted for the cooked rice in this recipe.

RICE MUFFIN FRITTERS

1 egg
1 cup milk
1 cup cooked rice
1½ cups flour
½ teaspoon salt
4 teaspoons baking powder
12 strips thinly sliced bacon
Currant jelly.

Beat egg, add milk and rice; mix thoroughly. Add flour sifted with salt and baking powder. Line 12 muffin tins with the strips of bacon. Fill with batter. Bake in hot oven at 425d about 30 minutes. Turn upside down to serve, and top each with a spoonful of currant jelly. Serves six.

Wash dried figs, soak overnight in a bowl of grape juice. In the morning drain and serve in individual plates, several to each person. This is also good for a luncheon dessert. Add the left-over juice to the next day's pineapple or orange juice.

Cinnamon Maple Toast

Maple sugar
Butter
Cinnamon
Toast

Cream together enough butter and maple sugar so that it will spread easily. Spread generously on toast and sprinkle with cinnamon. Serve at once.

Refrigerator Ice Creams After School

Such a great variety of delicious frozen creams can be made in the freezing trays of your refrigerator that you could have ice cream every day of the week—or twice a day without repeating the same flavor twice during the week. Grand ice cream these are—taking little time and very little trouble, but so good—you'll find the children arriving home from school in quite a hurry if they know there is ice cream to be had too.

PEACH CREAM

2 cups crushed canned peaches
½ cup sugar
1½ tablespoons lemon juice
1 or 2 drops almond extract
1 cup milk
1 cup coffee cream

Crush the peaches, then measure two cups. Add sugar and lemon juice. Combine with the milk and coffee cream, stirring until sugar is thoroughly dissolved. Pour into freezing tray and freeze firm. Remove to chilled mixing bowl and beat with beater until mixture becomes light and creamy. Return quickly to freezing tray and allow to finish freezing.

STRAWBERRY CREAM

½ cup preserved strawberries
2 cups coffee cream

Heat strawberry preserves before putting them through a puree strainer. Then measure ½ cup. Add cream slowly. Beat with rotary egg beater. Chill. Pour into tray and freeze firm. Remove to bowl and whip with electric or hand beater until light and creamy. Return quickly to tray and finish freezing without further agitation.

HOT OFF THE GRIDDLE

Here is a quick, economical dish that men like. With it serve a tomato jelly salad, then a simple dessert and hot coffee. Make biscuits as usual but add two tablespoons of shredded, dried beef or minced ham to each cup of flour used. Cut in large rounds. Bake as usual, split and fill with golden brown fried onion rings.

Occassionally, dredge veal chops in crushed corn flakes or corn meal before browning and brown well for a delicious gravy. Sour cream or buttermilk adds flavor to the gravy.

It is a good idea to press woolen clothing with a moist piece of cheesecloth under the iron.

There is probably nothing that will spoil the appearance of a dinner table than dull, streaked glasses. For sparkling glasses, use hot soapy water. Have several clean non-linting towels for wiping. Rinse in clear, very hot water. Turn upside down on wire rack to drain. Being careful not to chip the glasses. Wipe while hot, watching not to force in so much towel as to break the glass.

Coffee cream may be used in place of whipping cream in many frozen desserts by the following method. Substitute an equal amount of coffee cream for the combined quantities of whipping and coffee creams indicated in the recipe. After the first mixture of ingredients has been chilled, add the coffee cream and place in the refrigerator freezing tray until firmly frozen. Then remove the contents of the tray to a very cold mixing bowl and whip with an electric or hand beater until the mixture becomes light and creamy. Return to freezing tray and allow to finish freezing without further agitation.

Have you ever tried baked peppers filled with shrimp in cheese sauce seasoned with Worcestershire sauce?

Cheese apples make grand garnishes for salads—cream a package of cream cheese and blend it with two tablespoons of mayonnaise. Add to it one chopped sweet gherkin. Form into small balls the size of a crab apple. Roll this in paprika until it is entirely covered. Into one side press a clove until only the blossom end remains in view. At the opposite side, place either a one-inch rose stem, or another clove with the blossom end buried in the cheese.

Cover slices of angel cake with vanilla ice cream. Sprinkle with toasted almonds and dress with butterscotch sauce.

For a meat pie, cut pastry into diamond shape and arrange in designs on top. Increase oven temperature for long enough to bake the pastry.

Mosquito bites and itching from other causes can be relieved by the application of a paste of salt and bicarbonate of soda. Add a small quantity of water to a mixture of ¼ glass salt and ¼ glass of bicarbonate of soda. If the itching is generalized or on such parts of the body where the paste cannot be applied, take a salt water bath to which has been added a half pound of bicarbonate of soda. This will provide almost immediate relief from itching and will tend to heal the sores from the bites.

Meat has a definite place in the diet of the child, even the very young child, because of its high food value. Because it furnishes exercise to the teeth, meat helps in forming healthy, well-formed teeth.

When entertaining at bridge, refreshments may be served on the card tables either before or after the game. Two courses are sufficient, consisting of a salad or a hot dish and a dessert. A beverage and bread or biscuits are also served.

Mince ham and put into a buttered frying pan. Cook for a few minutes, then break 2 or 3 eggs over it and mix it all together with a fork until the eggs are set.

ON THE SCREEN AT THE NEW LYCEUM

Thrilling romance and poignant drama sweep through the intensely emotional story which is unfolded in Richard A. Rowland's "Cheers For Miss Bishop," the stirring film drama which comes on Monday and Tuesday, April 14 and 15th to the New Lyceum Theatre under the United Artists banner. The film is a tribute to the brilliant directorial talents of Tay Garnett who megaphoned the production and the splendid acting of a top-notch cost headed by Martha Scott and William Gargan.

The supporting cast in this gripping romance was hand-picked and includes such sterling character actors as Edmund Gwenn, Sidney Blackmer, Marsha Hunt, Sterling Holloway, Dorothy Peterson and Donald Douglas. In addition, "Cheers For Miss Bishop" introduces young Mary Anderson, a flashing brunette who made her screen debut in a lesser role in "Gone with the Wind."

"Cheers For Miss Bishop" has for its background the rich and colorful days of the gay '90's when women as well as men shared in the lusty life of a mid-western University town. The beautiful and exciting heroine of this town is Martha Scott, who finds herself sought and loved by three men, William Gargan, Sidney Blackmer and Donald Douglas. This three-cornered romance overshadows, of course, the absorbing background story which deals with the start and growth of a great university.

In addition to the outstanding performances turned in by the stars and the featured players, "Cheers For Miss Bishop" wins high praise for the brilliance of its production and direction. The story moves along at a smart pace, with excellent photography, lighting and dialogue enriching its gripping tale from the first shot to the final fadeout. Many large and elaborate sets built for the picture attest to the lavishness of the production.

"Cheers For Miss Bishop" adds up to top-notch entertainment on all counts—it has drama, emotion, comedy, suspense and excitement. It's a boon to every patron who wants to enjoy himself when he goes to the movies.

Teaming Edward Arnold and Lionel Barrymore for the first time since their hit together in "You Can't Take It With You," and providing Gene Reynolds, boy actor of "Edison, The Man," "Gallant Sons" and "Boys Town" with his most important role to date, "The Penalty," filmization of a Martin Berkeley stage hit, coming on Friday and Saturday April 18 and 19 to the New Lyceum Theatre.

"The Penalty" is the story of a boy who as a gangster's son is reared in the fierce code of the underworld. Aiding his father in an escape after a bank robbery, he is captured by G-men. He is to be sent to reform school, when a young farmer agrees to take him on parole.

Amid the simple people of the farmlands he learns new values in life and is torn between loyalty to his bandit father and the old farmer who wins his love and trust. In a dramatic climax the two great influences in the boy's life meet and fight it out.

Reynolds plays the boy in the case, a role that runs the entire gamut of human emotions. Arnold plays the bandit, and Barrymore the old farmer. Their final scene together in which Barrymore pleads for the boy's future is a dramatic highlight. Thrills of gangsters and G-men in battle and pursuit, and adventure in the air, and other excitement vies with the down-to-earth comedy and human interest of the farm sequences.

The romance of the story is between Robert Sterling, who plays the young farmer, and Marsha Hunt, as the district school teacher. Gloria de Haven, who recently scored in "Susan and God," plays the boy's school sweetheart, and Emma Dunn, the mother in the "Dr. Kildare" series, plays the kindly farm woman who aids and understands the preplexed boy. Veda Ann Borg plays the gangster, and is the center of the dramatic scene when the G-men trace them to their "hideout." Richard Lane plays the commander of the Federal operatives.

Harold S. Bucquet, who directed the "Dr. Kildare" pictures, "On Borrowed Time" and "We Who Are Young," directed "The Penalty."

Spread orange marmalade on hot buttered toast. Sprinkle generously with grated cheese and put under the broiler until the cheese melts.

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