A Cold Evening Supper Of Soup

The time of the year when soups are popular is still here. A housewife can sometimes make a soup heavy enough so that a soup and some crackers and maybe a salad will be all that is needed for dinner. Such a soup is

BAKED BEEF SOUP

1 pound lean beef
2 small carrots
2 small turnips
Celery tops
1 tablespoon chopped parsley
3 medium sized onions
2 peppercorns
6 half-slices of toast
4 cloves
½ teaspoon thyme
½ bay leaf
1 potato
1 tablespoon sugar
Salt

Cut the beef into small cubes and put in a baking dish with a cover; add sliced carrots and turnips, chopped onion, and a small cheesecloth bag containing the peppercorns, cloves, celery top, bay leaf and thyme. Pour in 2 quarts of cold water. Cover closely, and cook 4½ hours. Remove the bag of seasonings; add raw potato cut in dice, sugar and salt. Cook 1 hour longer, add very dry cubed toast, and sreve.

Quick Coffee Cake

2 cups sifted flour
2 teaspoons baking powder
¾ teaspoon salt
½ cup sugar
6 tablespoons butter or other shortening
1 egg, well beaten
½ cup milk
1½ tablespoons melted butter
4 tablespoons sugar
1 tbalespoon flour
½ teaspoon cinnamon

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Cut in shortening. Combine egg and milk; add to flour mixture, stirring until mixture is blended. Turn into greased 9-inch layer pan, spreading dough evently. Brush top with melted butter. Sprinkle with mixture of sugar, flour, and cinnamon. Bake in hot over 400 F., 25 to 30 minutes. Cut in wedges in pan.

'Hurry-up' Meals From A Bare Cupboard

On one of those ever tragic days when the housewife is rushed and dinner is almost due and there is absolutely "nothing in the house," try something like this: It's a life saver!

POTATO PIE

Use any kind of cooked meat, cut into dice. Line a deep dish with cooked and mashed and salted potatoes, then put in meat and small bits of butter, and one cup of gravy, if you have it. Cover with potatoes and bake for 15 minutes.

Then to carry on, fixe a—

SPINACH SOUFFLE

Spinach Souffle is made in a jiffy by using two cups of either canned or fresh cooked spinach, which have been put through a collander, add cream sauce made of two tablespoons of butter, two of flour, one cup of milk and one cup of grated cheese. Mix well and cool, then add the beaten yolks of three eggs. Put in a buttered baking dish and cook 15 to 20 minutes.

The meal can be finished with cup cakes from the corner bakery and a home made fruit sauce.

Did you know that corn starch requires longer cooking than flour? A quickly cooked corn starch mixture always has a raw taste.

Macedoine Of Fresh Vegetables

1 cup cooked green peas
1 cup cooked fresh lima beans
½ cup shredded raw carrots
1 cucumber, sliced
1 cup shredded raw cabbage
2 tomatoes, quartered
1 small head lettuce, cut in eighths
Small bunch water cress
French dressing
Garlic

Rub a salad bowl with garlic. Put all the ingredients in the bowl. Pour over enough French dressing to moisten ingredients thoroughly. Toss lightly with a wooden fork and spoon. Garnish with water cress and serve well chilled.

Regal Chocolate Sauce

1 square unsweetened chocolate, cut in pieces
3 tablespoons water
4 tablespoons sugar
Dash of salt
1½ tablespoons melted butter
Few drops of vanilla

Combine chocolate, water and salt in double boiler. Heat and blend. Add butter and vanilla. Beat well. Makes 2-3 cup sauce.

Short Ribs of Beef

Use short rib of beef. Put into a saucepan with a sliced onion, a clove a sliced carrot, a bunch of sweet herbs, salt and pepper, ½ cup of cooking wine or fruit juice and 4 cups of water. Cover and cook slowly for two hours or more. Take up the meat, strain and skin the liquid, reduce half by rapid boiling, thicken with browned flour, pour over the meat and serve with macaroni or noodles.

French Toast For Ideal Breakfast

When the question arises as to what to serve for breakfast, something not difficult to make but something good, here is a suggestion that has probably slipped the mind and is ideal.

FRENCH TOAST

1 egg
⅛ teaspoon salt
powdered sugar
1 scant cup milk
5 slices of bread
cinnamon or nutmeg

Beat the egg and add salt and milk. Dip ½ inch slices of bread from which the crust has been removed, into the mixture, and fry in a buttered frying pan, turning to brown on both sides. Place on a hot platter and sprinkle with powdered sugar and a nutmeg. Or serve with maple syrup.

Use Left-over Meat To Prepare Stuffed Onions With Sauce

A little left over meat that is of no particular use because of the small quantity can be stretched and made into a very interesting luncheon dish. The dish is called "Stuffed Onions" and the recipe calls for:

6 large onions
¾ cup bread crumbs
¼ cup meat put through chopper
¼ cup grated cheese
2 cups white sauce
2 tablespoons butter
Salt and pepper

Boil the onions until they are partly cooked, then drain and remove the centers. Chop the center of the onions and miv with meat, crumbs, butter and seasonings ot taste. Put the filling in the onions and put them in a buttered baking dish. Cover with the white sauce and sprinkle with cheese on top. Cook in a medium oven until onions are tender and the top is browned.

Fancy Dress And All—It's Still A Man's Dish

Despite the fancy dress—this salad is something that men will rave about. It has so many of those flavoring things that go into a typically male dish, such as chives, parsley and most of all—pimentos! Just serve it the next time you are having male company and see if it doesn't prove a very pleasing surprise.

STUFFED PIMENTOS

1 cup whole shrimps
1 tablespoon chopped chives
1 tablespoon chopped parsley
½ cup chopped clerey
French dressing
Sliced beets
6 small canned Spanish pimentos
½ cup mayonnaise

Mix the shrimp, chives and celery with the mayonnaise. Fill the pimentos with the shrimp mixture and top with a slice of beet that has been marinated in French dressing for one-half hour.

Ham In Spring Dress

When one stops by the roadside and gazes somewhat unbelievably at a little pig, its har dto imagine this animal as the chief ingredient of many a tempting and tasty dish. He looks so incapable of anything but to eat and sleep. However, when he is smoked, trimmed and dressed up he is apt to look something like this:

SMOTHERED HAM

1 slice ham (2 inches thick)
1 teaspoon whole cloves
1½ cups soft bread crumbs
1 cup milk
¼ teaspoon salt
¼ teaspoon mustard
¼ teaspoon onion salt
¾ cup brown sugar

Simmer the ham with the cloves for one hour. Drain and place in a baking pan. Soak the bread crumbs in the milk for fifteen minutes, add the seasonings and cover the ham. Cover with the brown sugar and, if necessary, add more milk to the bottom of the pan. Bake in a moderate oven 350 F. for 45 minutes.

For table cloths, the size of the monogram should be from two and one-half to five inches. For dinner napkins from one to two inches. For luncheon and breakfast napkins and doilies, from three-quarters of an inch to a half.

Preparing For Crab Season

The crab season makes recipes such as this welcomed to the ever aggressive housewife:

DEVILED CRABS

12 large crabs
1 cup cream
2 tablespoons flour
¼ teaspoon mace
1 tablespoon butter
1 teaspoon minced parsley
1 teaspoon Worcestershire sauce
4 hard cooked egg yolks, mashed
Salt and pepper
Bread crumbs

Cover crabs with boiling salted water and boil for 20 minutes. Drain off the water, break off all claws, separate the shells and remove the spongy fingers and the stomach, which is found under the head. Pick out all the meat and set aside. Clean the upper shell of the crabs thoroughly. Melt the butter and add the flour and blend. Stir in cream and cook until mixture thickens, stirring constantly. Add the parsley, mashed egg yolks, seasonings and crab meat. Fill the shells with this mixture and cover with bread crumbs. Bake in a moderate oven 350 F. for 10 minutes or put in a frying basket and plunge into hot fat until golden brown.

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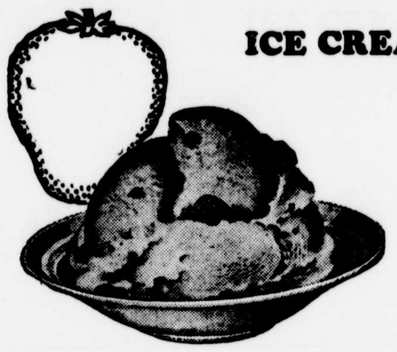
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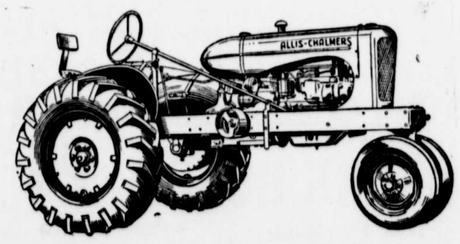
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