Bacon Meat Loaf

There are very few homes that do not have left overs from at least one or two meals a day. Now, there often isn't enough left over from one meal to combine into some tasty dish, but this, combined with other left overs or fresh ingredients will often times go into the making of a dish far more delicious than the original dish.

There is really very little excuse for left-overs being wasted. Not even bones and fat. The bones can be used in the making of delicious soups and the fats can be rendered mixed with bacon drippings for a really delicious shortening for making waffles, etc.

In this recipe, we are again returning to our old friend the meat loaf who has been taking a rest but far from forgotten. This, however, is a different meat loaf, in that it calls for left-over meat:

BACON MEAT LOAF

3 cups minced cooked meat
1 small onion
3 sprigs parsley
2 eggs
¼ teaspoon pepper
½ cup sifted bread crumbs
1 tablespoon prepared mustard
1 cup milk

Put meat, onion and parsley through a food chopper. Add beaten eggs and other ingredients. Mix well and put into a baking pan lined with strips of bacon. Press mixture down firmly. Bake in a moderate oven, 350 F. for 45 minutes. Serves 6.

A Light, Tasty Dessert

For the family who doesn't particularly care for "gooey" desserts let us suggest stewed fruits and a pound cake made as follows:

POUND CAKE

1 pound butter or other shortening
1 pound granulated sugar
1 pound flour (3¼ cups)
10 eggs, separated
¼ tablespoon brandy

Cream butter well and gradually add the sugar, beating well after each addition. Beat the egg yolks until thick and lemon colored and then add to the butter mixture. Add the brandy. Sift the flour and mace and add alternately with the stiffly beaten egg whites. Pour into a well buttered bread pan and bake in a slow oven, 300 F. for one and one-half hours.

Short Recipes For Fnie Salad

When one isn't in the mood for doing extensive reading, short and "to the point" recipes will be a great comfort. Here are a few than can be made at a glance.

MIRABEAU SALAD

Cut in one-inch squares one cucumber, two tomatoes, and one potato. Put in salad bowl separately, cover with vinegar sauce. Add one teaspoon French mustard in the dressing. Lay anchovies over the top and a green olive cut in stripes in the middle.

ITALIAN SALAD

Use equal parts carrots, turnips, string beans, and roast beef cut in small squares, and peas. Season with slat, pepper, tarragon vinegar and olive oil and garnish with beets.

SUMMER SALAD

Raw celery, fresh pineapple and pimentos in equal parts, and all cut julienne style. Place in a salad bowl and cover with well seasoned mayonnaise.

STRING BEANS AND TOMATO SALAD

Equal parts of fresh boiled string beans and peeled and quartered tomatoes. Put the beans around the edge of the salad bowl and the tomatoes in the center. Serve with French dressing and fresh chopped parsley.

Buffet Sandwich Loaf

Finding dishes for a buffet lunch isn't always as easy as it sounds. In fact, it's rather difficult. It's easy to give someone else ideas, but when the party happens to be our own, my, oh my, what a difference.

Here is an old reliable that everyone likes and it really isn't as hard to make as one would think:

SANDWICH LOAF

Remove the crusts from a loaf of unsliced bread and cut into four slices lengthwise. Spread each slice with softened butter. Prepare three separate sandwich fillings, spread one filling between the first nad second sliced of bread another between the second and third slices and a third be between the third and fourth slices. Press firmly together. Wrap in waxed paper and chill. Spread cream cheese, softened with cream and seasoned with salt over top and sides of loaf. Garnish with pimento, parsley or sliced olives in any attractive design and chill in ice box at least an hour before serving. If you desire several such loaves, tint the cheese in different colors for varieties' sake. Here are fillings for one loaf:

Chicken, nuts, mayonnaise and shredded lettuce—chopped egg and mayonnaise — chopped ham and mayonnaise.

A Supper Salad

For a healthy and delicious meal serve a:

COOKED VEGETABLE SALAD

4 hard boiled eggs
1 cup sliced boiled potatoes
1 cup sliced beets
1 cup sliced cooked zucchini
½ cup cooked, cut up string beans
French dressing
2 small heads lettuce, sliced and cooked
1 cup mayonnaise
Salt, capers, anchovy, filets, ripe olives

Chop two of the hard boiled eggs fine and mix with French dressing and the vegetables. Add sale to taste and a little of the mayonnaise. Make a circle of the chopped capers around eh edge. Then place the anchovy filets so as to make an eight or ten point star. Fill a small circle in the center with chopped black olives. Decorate hard boiled eggs. This will make eight servings and should be served at the table from a salad bowl.

Inexpensive Fancy Food For Fancy Dinner

Formal or informal fancy dinners require a certain amount of fancy foods. Foods that aren't going to make too great a dent in our purses, yet will make a good impression and cause favorable comment. Here is such a dish:

ENDIVE STUFFED WITH ROQUEFORT CHEESE

1 3-ounce package cream cheese
2 teaspoons cream
1½ ounces Roquefort cheese
⅛ teaspoon salt
2 teaspoons finely chopped parsley, drained
Dash of paprika
Endive

Mash the cheese and cream together with a silver fork until well balanced and mixed to a smooth paste. Add the seasoning. Fill ends of crisp endive with the cheese mixture and dip lightly into finely chopped parsley. Serve as a salad or appetizer.

When baking eggs, the eggs may be broken either into individual baking dishes or into a single large shallow dish, buttered to prevent sticking. A sprinkle of salt nad a dash of paprika with two tablespoons of cream for each egg should be added. You may add buttered crumbs to cover the eggs if you wish. Place the dish or molds in a pan containing enough water to rise about one-half the height of the mold and bake in a moderate oven (350 F.). the temperature should be kept low so that the water in the pan will not boil. Cook about ½ hour or until the whites are firm. If you like eggs very soft they may be served in the molds. If sufficiently firm, unmold and serve with bacon and parsley.

Two Salads Seasonable For Summer Menues

From now on during the next several months, salads will take the foreground and be in popular demand for every and all occasions. Frozen salads, crisp mixed green salads and novel salads, all will play their part in making summer menues the tempting occasions they should be. Here are two salads that will fit in very well nad prove great favorites:

COTTAGE CHEESE AND VEGETABLE SALAD

1 cup cottage cheese
1 tablespoon mayonnaise
1 teaspoon salt
1 cup diced tomatoes
½ cup cokked and chopped green beans
2 tablespoons minced red pepper
2 tablespoons minced green pepper
1 cup whipped cream

Combine first three ingredients thoroughly, add remaining of ingredients, folding in the whipped cream last. Pour into tray or refrigerator and freeze. Makes 6 to 8 servings.

STUFFED TOMATOES WITH ANCHOVIES

6 medium sized tomatoes
1 bottle anchovies in oil
4 hard cooked eggs
½ cup mayonnaise
parsley

Chop anchovies into small pieces. Add finely chopped eggs and mayonnaise, mixing well together. Scald and peel tomatoes. Scoop out centers and fill with anchovy mixture. Cover with the pieces of tomato cut from the top and garnish with quarters of lemon and small sprigs of parsley. Place in refrigerator to chill before serving on crisp lettuce leaves.

If creamed soup must stand after being made, place it in a double boiler over hot water. It is almost impossible to keep it hot over a direct flame without scorching, and a scorched cream soup is an abomination.

One pound of solid fish can usually be estimated to serve three persons. When skin bones, head and tail are included, however, one pound should then be estimated to serve only two persons.

The special appeal of salads lies in their freshness and crispness, hence they must be cold. The salad greens — lettuce, romaine, chicory, escarolle, cress—should be washed and placed in the refrigerator to become crisp. If they are to be used that day they may be placed in a salad bag or cloth; if they are to be kept longer, in an automatic refrigerator, they should be placed in a covered jar or bowl so they will not lost their moisture in the cold dry air.

Home Canned Tomato Soup

With one eye watching the markets waiting for tomatoes to reach a low price and the other eye on this recipe the housewife can be assured that she will have on hand for future use, a grand supply of canned tomato soup. And such a soup—my! my!—it will make friend husband conscious and the children will forget what fun it is to lunch at school and hustle home.

1 peck tomatoes
3 leaves of basil
1 head of celery
4 large onions
¼ teaspoon soda
¼ cup salt
½ cup sugar
½ cup flour
½ cup cold water
½ cup butter
5 or 6 whole peppers
1 slice garlic

Cut the tomatoes in quarters, cut the celery in 2-inch lengths, slice the onions, and cook with the basil and soda over a low fire for three hours. Strain and add salt, sugar and flour which have been mixed to a smooth paste with the water. Add the butter, peppers and garlic. Boil hard for five minutes and can in sterilized jars.

Soup As A Main Dish

A thick cream soup will often time be sufficient for a dinner or supper and many people have the habit of doing just this thing. Now for a dinner soup, one usually wants something a little heavier than the average run of soup which tends to be a little thin.

CREAM OF POTATO SOUP

3 potatoes
1 quart milk
2 slices onion
3 tablespoons butter
2 tablespoons flour
1½ tablespoons salt
¼ tablespoon celery salt
⅛ teaspoon pepper
Few grains cayenne
1 tablespoon hcopped parsley

Cook the potatoes until very soft Scald the milk and onion in a double boiler. Drain the potatoes; add the milk, having removed the onion. Rub through a strainer and put back into double boiler over the fire. Melt the butter or drippings, add the flour, stirring all the time. Pour some of the hot milk mixture over the thickening, then return to the boiler and cook five minutes. Add 1 teaspoon finely chopped parsley and serve.

Back to Devil's Island

Pardoned and freed from Devil's Island prison colony after serving 26 years, Benjamin Ulmo returned to France, but at the end of six months was so disgusted with the spiritual collapse and stupidity of the world he voluntarily returned to the prison island.

Frankfurter- Cheese Kabob

Though the children are more than pleased that school is over for the summer—many housewives are beginning to worry about the noontime meal. There used to be only breakfast and dinner to worry about; but now, out of a clear sky, there comes a hungry pack at noon-time as well. Of course, there are always sandwiches—but we all tire of them if too many are served and require a change—such a change as this, that is so simple to prepare, yet filling and ever so tasty.

FRANKFURTER - CHEESE KABOB

2 large frankfurters
½ pound American cheese

Cook the frankfurters in boiling water. Split the frankfurters; then cut slices of American cheese the size of the frankfurters and place on two skewers in the following order: ½ frankfurter, 1 slice cheese, ½ frankfurter, etc. Broil on both sides only for a moment and serve piping hot. Make as many of these as desired and serve on skewers on a round platter placed lengthwise around dish. Fill the center space with relishes or whatever the children like.

To remove blood stains, wash in cold water until the stain turns brown, then rub with soap and soak in warm water.

Boiled Crabs

12 hard crabs
Tops of celery
1 red pepper pod
6 whole cloves
1 clove garlic
2 blades mace
4 sprigs thyme
1 bay leaf
2 tablespoons salt
½ cup vinegar

Put all the seasonings into a pot with a gallon of water and let boil 20 minutes. When the water is boiling hard, throw in the crabs, which must be, not only alive, but lively. Let them boil hard for 10 minutes, and allow to cool a little in their own water. Take them out of the water, and as soon as they are cool enough wash thoroughly and put on the ice until needed.

nearly so light as it should be. The surface should be rough and it will tend to be solid. The crumbs will not be white and it may have little yellow spots in it, due to the imperfect mixing of the baking powder. Overmixed biscuit dough, on the other hand, tends to be tough. Biscuits are more often undermixed than overmixed.

Salt being heavier than ice tends to slip down to the bottom of the freezer and then has no effect upon the ice. For this reason, a layer of ice about 3 inches deep should be put into the freezer before salt is added. Then add the ice and salt mixture, 1 measuring cup of salt to each 2 quarts of ice (that is a 1 part of salt to 8 of ice.

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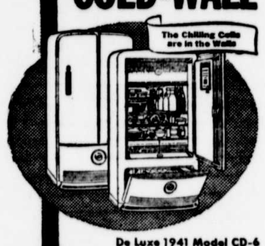

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