Presents Six Star Recipes For October

Cora Anthony Selects Three Desserts, Three Main Dishes For Fall

When I mention star recipes I'm not thinking in terms of Hollywood glamour, but recipes that are so good one never gets tired of them, and for that reason they deserve a good, big old-fashioned star— the kind we used to get in school on rare occasions. I'm listing here the six best recipes I have come across in the last six Octobers. There are three desserts and three main dishes, each of them a dish you can enjoy now that cool weather is here again and appetites become more ravenous.

BAKED HAM
(44 servings)

1 center slice smoked ham, about 1 inch thick
2 large boiled sweet potatoes
2 tablespoons butter
¼ cup brown sugar
¼ teaspoon salt
2 tart apples
¼ granulated sugar

Brown the ham on both sides in a hot skillet. Then place it on an oven-proof platter, and bake in moderate oven, 325° F., 20 minutes. Peel and cut the sweet potatoes into thick slices, spread them with butter, sugar and salt creamed together. Wash and core the apples, do not peel. Cut them in halves crosswise, sprinkle wih sugar. Arrange the sweet potatoes and apples around the ham, continue baking until the apples are tender and the potatoes are lightly glazed.

ROLLED STUFFED FLANK STEAK
(6 generous helpings)

2 tablespoons cooking oil or other fat
2 onions(chopped
¾ teaspoon salt
⅛ teaspoon pepper
1 teaspoon sage or thyme
1½ cups fine bread crumbs
Few celery leaves or sprig of parsley
1 flank steak

Cook the onions with seasonings in hot fat 2 or 3 minutes. Add bread crumbs and minced celery leaves or parsley. Mix thoroughly. Pound the flank steak with a mallet or wooden potato masher. Spread the stuffing on the meat. Roll it lengthwise, and tie it securely in 4 or 5 places. Place it on the rack in the baking pan. Roast in moderate oven 300° F., for 2½ hours. Serve on hot plater, remove strings, and carve diagonally across the grain of the meat. Glazed carrot slices make a good vegetable garnish for this dish.

SPAGHETTI WITH MEAT SAUCE
(4 generous servings)

¼ cup cooking oil
2 cloves of garlic, minced
2 green peppers, chopped
1 pound chopped beef
2 teaspoons salt
½ teaspoon pepper
2 bay leaves
1 cup water
1 No. 3 can tomatoes
1 can tomato puree
1 8-oz. package spaghetti

Cook garlic and peppers in hot oil in a large skillet for 2 or 3 minutes. Add beef a little at a time, stirring it with a fork until lightly browned. Add seasonings, water, tomatoes and puree. Simmer over low heat for 3 or 4 hours. Cook spaghetti according to package directions, drain, arrange in hot dish, making a well in the center. Pour the sauce into the spaghetti ring, toss and serve with grated cheese. With a salad of greens and fruit for dessert, this makes a perfect supper or dinner.

QUICK BITTER CHOCOLATE FROSTING
(For two 9-inch layers of cake, top and sides-

4 squares bitter chcolate
1 tablespoon butter
¼ cup hot coffee or water
½ pkg. confectioners' sugar
⅛ teaspoon salt
½ teaspoon vanilla

Melt chocolate and butter together in a saucepan, add the hot liquid and stir it to a thick paste. Add sugar, salt and vanilla, and stir over very low heat until smooth and of good spreading consistency..

BREAD PUDDING
(4 to 6 servings)

4 to 6 slices bread
3 cups milk, scalded
1 tablespoon butter
2 eggs, beaten
¼ teaspoon salt
⅔ cup sugar
½ teaspoon vanilla
½ teaspoon grated nutmeg

Trim crusts from bread, cut in cubes or crumble into scalded milk and butter. If a smooth consistency is desired, beat thoroughly with rotary beater. Combine the eggs with the remaining ingredients and add the bread mixture slowly, stirring it constantly. Turn it into a greased baking dish. Set in a pan of hot water and bake in moderate oven 375° F., for 440 to 50 minutes or until set. Serve hot or cold. Grated lemon or orange rind may be susbstituted for vanilla. If desired, garnish with meringue and a little jelly.

SWEET POTATO PIE
(Deep 9-inch pan)

1½ cups hot riced or mashed sweet potatoes
½ cup brown sugar, firmly packed
2 eggs, beaten
1 tall can evaporated milk
½ teaspoon cinnamon
½ teaspoon nutmeg
Few gratings of orange rind
¼ cup melted butter
Pastry

Mix all the ingredients together and turn them into a pastry-lined pie plate. Bake for 10 minutes in a very hot oven 450° F. Reduce heat to moderate, 350° F., and continue baking for about 30 minutes or until the filling is sufficiently firm.

POTATO REFRIGERATOR ROLLS

Temperature 400 degrees—time 15 to 20 minutes:

1 yeast cake
½ cup lukewarm water
2-3 cup shortening
1 teaspoon salt
½ cup sugar
1 cup mashed potatoes
1 cup scalded milk
2 eggs
6 to 8 cups flour

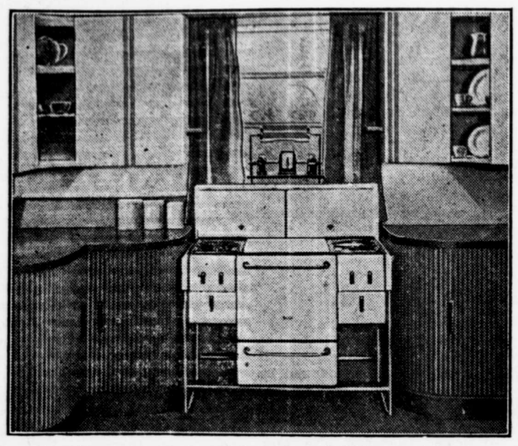
1. Mash potatoes, add shortening, sugar, salt and eggs, cream well. Dissolve yeast in lukewarm milk, then add to potato mixture. 2. Add sifted flour to make a stiff dough. Toss on floured board and knead well. 3. Put into large bowl and let rise double in bulk. Knead lightly. Rub over top with melted butter, place in casserole, cover tightly and place in refrigerator cabinet until ready to bake. 4. About 1½ hours before baking time, pinch off dough, shape into rolls as desired, cover and let rise until light.

CINNAMON GARDENS SPICED TEA

2 Lemons
2 Oranges
½ Cup water
4 Cups Water
½ Cup Sugar
½ Teaspoon Cinnamon
4 Whole Cloves
5 Heaping Teaspoons Tea

Dissolve sugar in a little water. To this syrup add juice from lemon and oranges, including shreds of lemon and orange rind, the cloves, and cinnamon. Boil water and pour over tea, steep for five minutes, strain and pour over other ingredients. Chill with ice cubes, serve in tall glasses, garnished with mint leaves. This makes six servings.

Small Apartments Now Boast Modern Kitchens



The one or two-room apartment in the private home is becoming more and more popular in small towns all over the country, due largely to the demand of teachers and business women who like to have attractive, comfortable quarters in which to enjoy a bit of home life.

A modern kitchen goes far toward making an apartment attractive to renters and keeping it occupied. Apartments with up-to-date kitchens also command higher rentals.

The diminutive kitchen, equipped with a smart up-to-the-minute gas range and both floor and wall cabinets, or cupboards, as you will, takes up little space and is invitingly cheerful.

There are small gas ranges made today to ensemble with gas refrigerators, one placed above the other. Add a sink and you have full kitchen equipment which may be installed along one wall, as shown in the above photograph.

HOLLYWOOD STAR-LITES

By Chuck Cochard

The motion picture has developed a rigid grammar of its own. This grammar in the matter of symbols bears a close relationship to the periods, commas, and dashes in literature.

Advanced as Hollywood is in the technology of production only a score of the keener students of picture technique realize that there is such a thing as grammar to uphold cinematic structure.

The fade-out, the lap dissolve, and the wipe are mere terms in so far as the layman is concerned, yet he sees dozens of each in every feature length picture.

To the aid of the interested outsider comes Archie Mayo, currently directing Goldwyn's "The Adventures of Marco Polo." "The motion picture equivalent of a period," he observes, "is the much used fade-out. This signifies that a particular scene is finished and that we must begin a new paragraph.

"Commas," Mayo asserts, "are represented by dissolves, the most commonly used of all film expressions. Here is an example: We film a shot of Gary Cooper, as Marco Polo, leaving his tent to ride with the Tartar hordes, then dissolve into a scene of him mounting a horse galloping away. The dissolve gives the impression that the action is to be continued.

"Wipes," Mayo explains, "are the cinematic counterparts of exclamation points. They speed up the action. The close-ups is the punctuation mark of all films.

And there are many others too numerous to mention. Watch for these various punctuation signs the next time you see a motion picture.

At A Glance:

Newes gag of the autograph hunters is to travel in gangs and when they spot a star driving out of a studio, join hands across the street in his or her patch, giving the choice of running them down or signing up . . . Clara Bow's asking price for a film comeback has shut her out of Hal Roach's "Road Show." She asked $75,000 and a cut in the profits . . . Don't be surprised if United Artists and Radio Pictures are one before January 1 rolls around . . . "The Prisoner of Zenda" is doing the biggest business of any picture in the country righ now.

—o—

Hollywood Stylescope By Hazel May:

Fashion is due to hit a new high in extravagance and glamour. "Beginning with the coming fall months, feminine wearing apparel will be more beautiful and more elaborate than it has in many years, "Aarian, Metro-Goldwyn-Mayer fashion creator.

"This is always the case when there is an upheaval in world affairs," he explained further. "It happens whenever nations seem to totter on the verge of catastrophe. At times such as this the world reaches out hysterically for beauty, thus gorgeously gowned women appear in all corners of the globe."

Candid-Take:

Adolphe Menjou was born in Pittsburgh, Pa., February 18, the son of Albert Menjou, French inn-keeper and linguist of nine languages . . . He went to Culver Military Academy . . . Then to Cornell University . . . His first screen work was with Vitagraph . . . Was a Captain during the World War . . . Menjou has one brother, Henri, living in New York, where he is engaged in the oil business . . . He is five feet, nine inches tall, weighs 153 pounds, has blue eyes and dark brown hair . . . Is married to Veree Teasdale. His latest picture is with Deanna Durbin "100 Men and a Girl."

Better Vegetables Is Aim Of Plant Breeder

Tastes and preferences in vegetables try and in other countries, says the Uniare highly localized, both in this counted States Department of Agriculture 1937 Yearbook, part of which is devoted to the breeding of new and better vegetables. Many vegetables commonly eaten in Asia, are unknown in the United States. In some countries American sweet corn is not considered fit for human food.

Although the Division of Plant Exploration and Introduction draws on the whole world for new plans, these are used mostly to breed specific characteristics into vegetables that already are favorites, in order to improve them in disease resistance, quality, or other characteristics.

Systematic vegetable breeding, carefully and scientifically planned by public agencies in this country, is comparatively new, says the yearbook, but individuals and commercial firms for many years have produced better vegetables, largely by what is known as mass selection, though there has been some by hybridization.

The new Federal station at Charleston, S. C., is devoted exclusively to breeding better vegetables. It is concerned with vegetable problems in the Southeast. At Cheyenne, Wyo., the Great Plains Horticulural Field Station is engaged in a breeding program to extend the meager list of vegetables now adapted to trying conditions of the Plains.

Texas is planning to beautify its highways by planting 80 tons of wild flower seeds along the roadsides.

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11:00 a. m.	11:00 a. m.
12:00 noon	12:00 noon
1:00 p. m.	1:00 p. m.
2:00 p. m.	2:00 p. m.
3:00 p. m.	3:00 p. m.
4:00 p. m.	4:00 p. m.
6:00 p. m.	5:00 p. m.
8:00 p. m.	7:00 p. m.

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