

# Feminine News-Views

## The Kitchen Corner

I have a new recipe for you, for canning apples. It comes to me by way of a friend who got it from a friend . . . you know how that goes. Well, the friend's friend says she has been doing this for several years and is highly enthusiastic because she can have apple puddings or apple pie during the winter and they taste like fresh.

The process is very simple—I've already done my first ones—and here is how it goes:

Peel, core, remove bad spots, and slice the apples as you would for apple pie. Put them into cold water while preparing the fruit, to keep them from discoloring.

Sterilize the jars. Make a syrup of sugar and water— $\frac{1}{2}$  cup of sugar to 2 cups of water for every quart. Pack the apples into hot jars, fill jars to top with hot syrup, and process in the oven at 250 degrees for exactly 70 minutes; otherwise the apples may get cooked too much. The fruit remains white in the syrup and only about half cooked, so that when you take it out to make a nice pie or pudding next winter, it is almost like working with fresh apples.

### Uses For Applesauce

1. Serve it on top of breakfast cereal.
2. Spread it on waffles, pancakes, or French toast—a good saving on syrup and sugar.
3. Flavor with mint and tint with green vegetable coloring, and serve with all types of lamb dishes.
4. Flavor with cinnamon and tint pink and serve with all pork dishes.
5. Mix with cream cheese and ground peanuts and use as a sandwich spread, with lettuce. Chopped celery may be added.
6. To 2 cups of apple sauce, add 1 tablespoon of lemon juice and 2 tablespoons of prepared horseradish. This makes a delicious relish.
7. Add 2 cups of applesauce and 1 cup of cottage cheese to 1 package of lime flavored gelatin and 1 cup of boiling water. Mix well and chill.
8. Spread thick applesauce between graham crackers, stacked four or five high. Frost entire outside with whipped cream and chill for 15-20 minutes. Children love this dessert.
9. Delmonico apples: Put a layer of applesauce in a buttered baking dish, sprinkle with ground almonds or peanuts, dot with butter and sprinkle with crushed macaroons. Add a little water and bake 12-20 minutes at 400 degrees.
10. Beat two egg whites until thick. Beat in four tablespoons of sugar and  $\frac{1}{2}$  teaspoon of baking powder. Beat until stiff but not dry. Fold in one cup of thick applesauce to complete meringue. Heap meringue on doughnuts and bake in moderate oven until meringue is delicately brown. Serve hot. This same meringue may be used on squares of leftover cake that has become a bit dry, and needs a little dressing up.
11. Five Minute Pie: Drain in a sieve until very thick, 2 cups of sweetened applesauce. Place thick applesauce in a pan and bring to boil. Whip 1 egg white stiff, and, adding yolk to white, beat a little more. Fold the beaten egg into the hot applesauce and pour into a baked pie shell or graham cracker crush and set aside to cool. Just before serving, top with whipped cream.

## Double Irish Chain Quilt Is Popular



Patchwork quilts are no quaint relics of the past, but smart and gay decorating pieces. They do double duty as bedspreads and warm covers, and in combination with furniture of Early American design, they add charm and color to the bedroom. The Double Irish Chain is an excellent pattern for using up small scraps of printed cotton and the sturdy parts of worn sheets. To cover the gap between the edge of the quilt and the floor, a harmonizing dust ruffle is attached to the bedspring. (NOTE—Direction leaflet for making DOUBLE IRISH CHAIN QUILT, Leaflet No. S 22-17, is available to you free at the Library.)

## TESTED RECIPES

For cool, refreshing dishes for hot days, we suggest these recipes:

### Sea Food Shortcake

"Tender, crisp waffles with tuna sauce"—

- $\frac{1}{4}$  cup butter or fortified margarine
- $\frac{1}{4}$  cup enriched flour
- 2 cups milk
- 7—7-oz. can flaked tuna (1 cup)
- 2 tbs. chopped pimiento
- 1 cup cooked peas
- $\frac{1}{2}$  tsp. salt
- 1 tbs. lemon juice.

Melt butter, add flour and blend. Add milk and cook over low heat until thick, stirring constantly. Add remaining ingredients. Mix lightly. Keep warm in double boiler. Make quick waffles with packaged mix, following directions on the package. Arrange waffles shortcake fashion with hot tuna sauce. Serves 6.

### Vegetable Salad Plate

"Meal-in-one and such good eating"—

- 1 cup cold meat, cut in slivers
- 1 cup cooked fresh peas
- 1 cup cooked baby limas
- 1 cup cooked cauliflowererets
- 1 cup cooked carrot strips
- 1 head lettuce

Arrange meat, spoke fashion, on crisp lettuce on individual plates. Group chilled vegetables between spokes; spoon curry dressing in center. Serves 4.

### Fluffy Cheese Dressing

"Serve generously with fresh fruit salad"—

- 2 cups cottage cheese
- 2 tbs. orange juice
- 2 tbs. lemon juice
- 1 tsp. sugar
- Salt\*

Drain cottage cheese thoroughly. Beat with electric or rotary beater until thick and fluffy. Gradually beat in remaining ingredients, beating until the consistency of whipped cream. Season lightly with salt, if desired. Chill. Makes 2 cups. Serve with fruit salads.

### Cucumber Dressing

"A creamy dressing, crisp with cucumber"—

- 3 tbs. cream cheese
- $\frac{1}{2}$  cup mayonnaise or salad dressing
- $\frac{1}{2}$  tsp. onion juice
- $\frac{1}{4}$  tsp. salt
- $\frac{1}{8}$  tsp. paprika
- $\frac{1}{2}$  cup diced cucumber.

Mash cream cheese. Beat in mayonnaise until smooth. Add remaining ingredients. Mix well. Chill. Serve on tomato wedges or slices. Makes one cup.

### Curry Dressing

Combine 1 tablespoon curry powder,  $\frac{1}{2}$  teaspoon dry mustard, 1 teaspoon salt, and 2 tablespoons vinegar. Add 1 cup mayonnaise. Mix well. Chill. Makes 1 cup.

# Stork



Mr. and Mrs. Harold Orr announce the birth of a son, Rodney James, July 6, at Patton Memorial hospital, Hendersonville, weighing 8 pounds. Mr. Orr is a chlorinator operator.

Paula Margaret Winchester, daughter of Mr. and Mrs. D. S. Winchester, was born on July 22. She weighed 7 pounds. Mr. Winchester is a chlorinator operator in the Pulp Mill.

Mr. and Mrs. Boyd Meixell are the proud parents of a daughter, Jo Ann, weight 7 pounds, born July 27 at the Transylvania community hospital. Mr. Meixell is a bleach operator in the Pulp Mill.

Mr. and Mrs. Karl Kilpatrick (Karl, a digester foreman) announce the birth of a son, James Frazier, on August 5 at Transylvania community hospital. James weighed 7 pounds.

A baby daughter, Roberta Arlene, was born on July 27 to Mr. and Mrs. Clarence White. Mr. White is a Machine Room employee.

Mr. and Mrs. Herman Street are the parents of a new son, Richard Dale, born August 2 at the Transylvania community hospital. The father works in Finishing.

Born to Mr. and Mrs. Richard Lance, a daughter, Margaret Louise, weighing  $5\frac{1}{2}$  pounds, on August 17 at the Transylvania community hospital. Mr. Lance is a Maintenance employee.

Mr. and Mrs. Carl Hyde announce the birth of a son, Stereen Robert, 9 $\frac{1}{2}$  pounds, on August 18 at the Transylvania community hospital. Mr. Hyde is employed in the Maintenance Department.

Margaret Elizabeth Drake was born to Mr. and Mrs. Richmond D. Drake Monday, August 19, at the Patton Memorial hospital in Hendersonville. The father is a Machine Room employee.

Little David Charles Whitney was born Monday afternoon, August 12. David weighed 6 pounds, 6 ounces. He is the son of Dr. John Barry Whitney and Ruth Whitney Krelh Whitney. Dr. Whitney is employed at California Central Fibre.

Mr. and Mrs. Kenneth Sentelle have announced the birth of a son, Johnny, weighing 10 pounds, at their home in Brevard, 4:00 a. m. August 27. Mr. Sentelle is employed in the Control department of Ecusta. The Sentelles have two little daughters.