

Appetizing Menus

Your favorite cakes with delectable frostings, for cake or as a summer dessert and delicious with cold drinks in the afternoons.

FUDGE FROSTING
1/2 cup milk.
2 cups melted chocolate.
To soft ball stage. Add 2 cups butter and let simmer 5 minutes. Remove from fire, add 1/2 teaspoon vanilla and beat until stiff enough to hold shape.

WATER FAIL FROSTING
1/2 cup white sugar.
1/2 cup cold water.
1/2 cup whites.
1/2 cup baking powder.
Put in top of double boiler in green and place over bottom of rapidly boiling water. Stir and about 4 minutes, until stiff in peaks. Add vanilla. Let cool.

CARMEL FROSTING
1/2 cup brown sugar.
1/2 cup sour cream.
1/2 cup vanilla.
1/2 cup nuts.
Mix sugar and sour cream until smooth and pour over cake. Drop in cold water forms balls. Cool. When cold beat mixture changes color, add nuts.

CUSTARD FILLING
1/2 cup sugar.
1/2 cup flour.
1/2 cup yolks.
1/2 cup almond extract.
1/2 cup milk.
1/2 cup almonds, raisins and nuts.
Mix sugar and flour and add egg. Add to hot milk. Cook until thick. Add extract and chopped nuts.

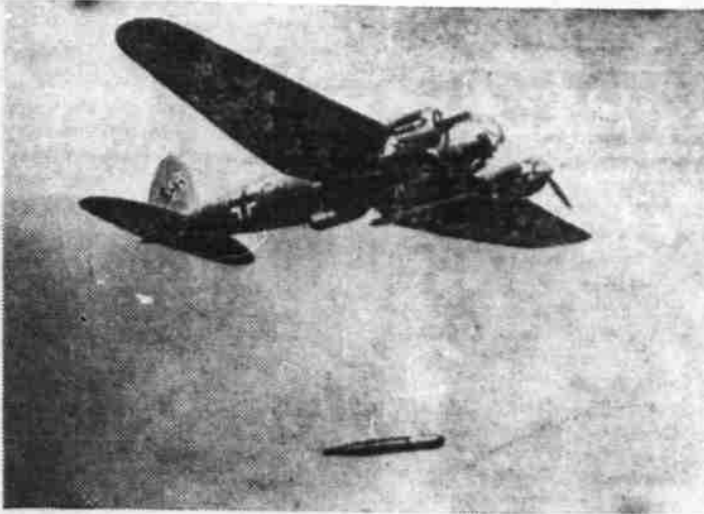
CREAM FROSTING
1/2 cup butter and 2 cups confectioner's sugar. Add 1 egg, 1/2 cup vanilla, and beat well. Melt 1 1/2 squares chocolate and pour over the

CORN MEXICANA
6 ears of corn, drain, cut cob. In a saucepan saute 6 of bacon cut in small bits, 1/2 cup milk, 1/2 green pepper, salt, pepper, paprika.

"RIDDLE IN RED" — NEW STORY OF MYSTERY
This is the time of year when the family will want cool, frosty drinks. These are delicious and will provide a refreshing treat after school or in the evening.

EGGPLANT STUFFED
Cut eggplant in half. Remove as much of white portion as possible without breaking shell. Cook with 2 cups finely chopped cabbage in a little water about 10 minutes. Drain and add teaspoon salt, 1/2 cup bread crumbs, 4 table-

Nazi Torpedo Plane In Action



According to the German caption with this photo, a torpedo plane of the latest design is shown in action. Caption did not state where what the target was. The two-motored craft has dropped one tor and has another ready in its rack.

spoons chopped peanuts, 2 tablespoons butter and mix. Fill eggplant and sprinkle with buttered crumbs. Bake 1/2 hour with little water around eggplant.

MIDSUMMER VEGETABLES
Midsummer vegetables are so tempting that you'll want to serve them in plentiful variety. Give familiar vegetables a new zest with these recipes.

STUFFED TOMATOES
Cut the tops from 6 tomatoes, scoop out the inside, sprinkle with salt and pepper. Saute 1 chopped onion in 1 teaspoon butter, add 6 chopped mushrooms, 1 ounce sausage meat, salt and cayenne, and cook 3 minutes. Add the tomatoes, 1/2 cup fresh bread crumbs, 1 teaspoon chopped parsley, mix and cook 2 minutes. Then cool. Stuff the tomatoes with this mixture, place in a pan and bake in a moderate oven 15 minutes.

ENDIVE
Cut the endive very fine, as you would cabbage for slaw. Then let it stand for 2 hours in cold water before preparing. Drain thoroughly and when ready to serve add the following dressing: cut bacon into small pieces and fry until brown, 3 large potatoes hot, creamed with bacon grease and a little salt and pepper, 1 tablespoon sugar and vinegar, about 1/2 cup to suit the individual taste. Mix with endive and serve at once.

QUICK GERMAN COFFEE CAKE
1/2 cup butter.
1/2 cup sugar.
1/2 cup milk.
1/2 cup lard.
1 beaten egg.
2 heaping teaspoons baking powder.
Bake in long shallow pan. Sprinkle top with sugar, cinnamon and chopped nuts. Bake 20 minutes. Eat while hot.

BANANA BREAD
1 cup sugar.
1/2 cup butter.
2 eggs.
3 bananas, mashed.
1 teaspoon soda.
1/2 cup flour.
1/2 cup walnuts.
Mix in order given. Bake 1 hour in slow oven.

ENTIRE WHEAT MUFFINS
1 cup entire wheat flour.
1 cup flour.
1 egg.
1/2 cup melted butter.
4 tablespoons sugar.
1 teaspoon salt.
4 teaspoons baking powder.
1 cup milk.
Mix dry ingredients, add wet and mix well. Bake in hot oven for 20 minutes. Serve them with honey or strawberry jam for a special breakfast treat.

MINT SAUCE
1/2 cup crushed mint leaves.
1/2 cup boiling water.
2 tablespoons sugar.
4 tablespoons vinegar.
1/2 teaspoon salt.
1/2 teaspoon paprika.
Pour boiling water over the crushed mint leaves, add sugar. Cover closely and let stand 1/2 hour. Add the vinegar, pepper and salt. Particularly grand with lamb.

CREOLE TOMATO SAUCE
1 1/2 cups tomatoes.
1/2 green pepper chopped.

2 small onions, chopped.
1/2 cup butter.
3 stalks celery cut.
1/2 teaspoon salt.
1/2 cup Worcestershire.
1/2 cup flour.
Mix tomatoes, add celery and pepper, cook 5 minutes. Melt butter, cook onion. Combine ingredients, add sliced meat of any kind, heat and serve.

HORSERADISH SAUCE
1/2 cup boiled salad dressing.
2 tablespoons grated horseradish.
1/2 cup salad oil.
2 tablespoons whipped cream.
Mix all ingredients. Serve at once on ham, tongue or corned beef.

ONION SAUCE
5 tablespoons butter.
1 1/2 tablespoons flour.
1/2 teaspoon salt.
1 cup brown stock or cup of bouillon.
1 cup sliced onion.
2 teaspoons Worcestershire.
Blend 2 tablespoons butter with flour and salt in double boiler. Add stock gradually, stirring constantly. Cook 10 minutes. In remaining butter, fry onion until golden. Add to mixture with Worcestershire and heat well.

RASPBERRY FLIP
1 quart raspberry juice.
1 quart peach juice.
1 cup lemon juice.
2 cups grated pineapple and juice.
2 quarts water.
2 cups sugar.
Mix all together and serve very cold.

BOHEMIAN TEA
1/2 cup water.
1/2 half teaspoon cinnamon.
1/2 teaspoon cloves.
1/2 teaspoon Orange Peko Tea.
3 oranges, juice.
2 lemons, the juice.
1 pound of sugar.
Boil water with spices tied in a muslin bag. Tie tea in a bag and add to boiling water and spices. Remove from fire and let stand 5 minutes. Remove spices and tea, add the juice of oranges, lemons and the sugar. Keep hot and serve, or makes a most refreshing iced drink.

COLD CHOCOLATE
2 squares chocolate.
2 tablespoons cocoa.
2 teaspoons cornstarch.
Sugar to taste.
1 cup cold water.
1 gallon milk.
Cook ingredients in double-boiler, with exception of milk. Add to milk and let cool. When ready to serve add small dipper of ice cream to each glass. Beat a little and top each glass with whipped cream with a cherry on top.

DATE BARS
1/2 cup flour.
1/2 cup brown sugar.
1/2 package sliced dates.
1/2 teaspoon baking powder.
2 eggs.
1 cup chopped nuts.
Beat eggs, add sugar gradually, add dates and nuts, stir in ingredients, sift. Spread the mixture in a shallow pan lined with greased paper. Bake 30 minutes in moderate oven. Cool and cut in strips. Sprinkle with powder.

CHOCOLATE COOKIES
1 can sweetened condensed milk.
2 squares chocolate.
1 pound coconut.
Mix and drop on greased pans and bake in moderate oven.

GOLD MEDAL MILK
6 Small For . . . **25¢**

GOLD MEDAL MILK
3 large For . . . **25¢**

WHEATIES
2 for **25¢**

JELLO
6 Flavors
3 for **17¢**

MACARONI
1 lb. Celophane . . . **10¢**

Fooled the Gestapo



Safe in London at Gen. DeGaulle's headquarters is Antoinette X, 18, smiling after hair-raising escape from Occupied France. The girl was ringleader of a gang of juveniles who violated curfew rules and published anti-Nazi literature. Sought by the Gestapo, she escaped into Unoccupied France with a French lieutenant, then to North Africa and finally to Britain.

For after school "Snack Snatchers" the cookie jar offers never failing opportunity when it contains sweets made from these recipes.

OATMEAL COOKIES
1 1/4 cups sugar.
3 cups rolled oats.
1/2 cup milk.
1 teaspoon ginger.
3 cups flour.
1 cup shortening.
2 beaten eggs.
1 teaspoon cinnamon.
3 teaspoons baking powder.
1 teaspoon salt.
Cream shortening and sugar, add other ingredients, mix thoroughly. Drop from spoon on greased baking tins. Bake in moderate oven 11 minutes.

GINGER COOKIES
1 cup sugar.
1 cup lard.
1 cup molasses.
2 eggs.
1 teaspoon cinnamon.
1 teaspoon ginger.
1 teaspoon soda.
4 teaspoons vinegar.
Dissolve soda in vinegar; add enough flour to make dough quite stiff; drop dough from spoon. Bake in a moderate oven.

Substantial and economical cheese dishes provide a way to keep within a limited budget and at the same time provide interesting and appetizing meals.

CHEESE SOUFFLE
4 slices of bread.
1/2 pound cheese.
Pinch of salt.
3 cups milk.
2 eggs.
Butter a baking dish. Put the grated cheese and bread, which is buttered on both sides, in the dish in alternate layers. Beat the eggs very light. Add the milk and pinch of salt and pour this mixture over the bread and cheese. Bake until egg is set to a custard and serve at once.

CHEESE AND NOODLE RING MOLD
4 tablespoons flour.
2 tablespoons butter.
1/2 teaspoon salt.

1/2 teaspoon pepper.
2 cups milk.
3 cups cooked noodles.
1 cup grated cheese.
Make a white sauce of flour, butter, salt, pepper and milk. When it thickens, add the grated cheese. Blend well. Add noodles. Pour into buttered ring mold and bake slowly until firm. Serve with creamed ham and eggs in center of mold.

CHEESE TIMBALES
(A)
3 tablespoons butter.
1/2 teaspoon salt.
1/4 teaspoon paprika.
3 tablespoons flour.
1/4 teaspoon pepper.
1 cup milk.
(B)
1 cup grated cheese.
2 eggs.
Make a sauce of (A), add grated cheese and stir until melted. Add beaten eggs. Pour into small molds, set in pan of hot water and bake in moderate oven until firm, about 20 minutes. Turn onto hot platter and serve with tomato cream sauce.

With so much freedom of religion it shouldn't be so scarce.

PERSONAL

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