

# WHAT'S COOKING Today?

**Pumpkin Cake with Spiced Whipped Cream**  
 1/2 cup butter or margarine  
 1/2 cup brown sugar  
 1/2 cup granulated sugar  
 2 egg or 2 egg yolks  
 1/2 cup strained pumpkin  
 1/2 cups sifted flour  
 1/2 teaspoon soda  
 1/2 teaspoons baking powder  
 1/2 teaspoon salt  
 1/2 teaspoon cinnamon  
 1/2 cup chopped nuts  
 1/2 cup sour milk

1/2 cup butter or margarine and 1/2 cup creaming thoroughly. Beat egg yolks and pumpkin with dry ingredients together well with nuts. Add to egg mixture alternately with milk. Line layer pans with paper and bake in moderate oven (350°) for twenty-five minutes. Cool and put together spiced whipped cream.

**Spiced Whipped Cream**  
 1/2 cup heavy cream  
 1/2 teaspoon vanilla  
 1/2 teaspoon cinnamon  
 1/2 teaspoon ginger  
 1/2 cup cream until stiff and add and spices.

To cut down on the excess of eggs? Try making scrambled eggs go further by adding

**finely rolled cracker crumbs to beaten eggs and milk.**

When it comes to using up the turkey leftovers (or chicken, or what have you) consider potato cakes as an accompaniment for creamed turkey. Or a potato crust to top off a casserole dish.

A dish of potato salad, either hot or cold, makes a mighty fine running mate for cold turkey, too.

**Veal Rolls**  
 1 1/2 pounds veal, cut in thin slices  
 Salt and pepper  
 Trimmings of veal  
 2 slices bacon  
 Stems of 1-2 pound mushrooms  
 1 teaspoon butter or margarine  
 Few drops lemon juice  
 1-4 cup soft stale bread  
 1-8 teaspoon salt  
 1-4 cup stock  
 Flour  
 2 tablespoons drippings  
 1 1-2 cups thin cream  
 1-2 pound mushroom caps  
 Parsley

Wipe veal slices and lay on board and pound until very thin. Sprinkle each piece with salt and pepper. Put veal trimmings, bacon and mushroom stems through food chopper. Add butter or margarine,

## NAVY RESCUES CREW AS CHINESE FREIGHTER SINKS



THE CHINESE FREIGHTER HWA TUNG (top) sinks 375 miles southwest of San Pedro, Cal., after springing a leak. Bottom, the crew is shown on arrival at San Pedro after rescue by two American warships. Front row (l. to r.) are: Steve Deetus, Ragnar C. Borgen, Erik Erikson, Jacob Koopman, Capt. George Steele, Lt. Comdr. J. C. Splitter, USN, who aided in the rescue, and Evangelos Andriopoulos. Rear row (l. to r.) are: Birger Ossian, Hjortsberg, Chong Ah-long, and Wong Tau-ack. (International Soundphoto)

lemon juice, bread crumbs, salt and stock. Spread this mixture on veal slices. Roll and fasten. Dredge with flour and place in hot drippings, shaking about for five to ten minutes until well browned. Add cream and mushroom caps. Place in 350 degree oven for 20 minutes or until tender and serve on a bed of buttered noodles.

To serve a temptingly delicious dessert which is simple to prepare, fry plain boiled rice, sprinkle with brown sugar over the top and pour cream over all.

**Green Peas with Minced Mushrooms**  
 1-4 pound mushrooms  
 2 tablespoons butter or margarine  
 1 1/2 cups cooked, fresh peas  
 3 tablespoons liquid from peas  
 Salt and pepper

Peel and chop mushrooms and cook for three minutes in butter or margarine. Add peas and liquid. Sprinkle with salt and pepper and serve when heated through.

**Mock Strawberry Shortcake**  
 1 raw apple  
 1 cup cranberries  
 1-4 cup pineapple, chopped  
 1-2 cup sugar  
 1-4 teaspoon vanilla

Individual shortcakes  
 Put the apple, cranberries and drained pineapple through a food chopper. Add sugar and vanilla. Let stand several hours or overnight. Use between and on top of individual shortcakes.

Ham and chicken, both cooked, make an interesting combination when tossed into a creamy sauce and served atop hot cornbread slices, buttered biscuits or toasted rusks. They can form the main course of dinner, supper or luncheon menu.

If food should burn in a pan, don't scrape it off with a metal instrument. Fill the pan with water to which a little vinegar has been added, and boil for a few minutes. It will then clean easily in warm, sudsy water.

Half a large turkey yields considerably more cooked turkey than a whole small turkey of the same weight.

Stuffed peppers are one of those adaptable dishes that ingenious homemakers keep in mind to serve frequently. They can play the part of a vegetable dish or a main dish depending on the ingredients included in the stuffing. Their best use right now is to make a tasty main dish with a small amount of meat.

**Salmon Croquettes**  
 2 1/2 tablespoons butter or mar-

**JUROR TAKES COURT SNOOZE**  
 ELIZABETH, N. J.—A trial so dull that a juror to sleep was scheduled for a return engagement here recently.

Common Pleas Judge Walter L. Hetfield ordered a mistrial when a juror fell asleep while listening to testimony in the trial of Bunyan Chapman of Elizabeth, accused of causing the death of a woman in a traffic accident.

The fourth witness was on the stand when the court attendant noticed that George McKay, of Summit, juror No. 11, apparently was dozing. In trying to awaken McKay, he attracted the attention of those in the court, and Defense Council Louis Forman moved for a mistrial on the ground that the napping juror had not heard all the testimony.

**Many Children Have Poor Eating Habits Unnecessarily**  
 By GARRY CLEVELAND MYERS, Ph.D.

AN OCCASIONAL child is undernourished because of the shortness of the family food supply. In such instances a good many parents not only could afford to eat less, but ought to eat less for their own physical welfare.

But there are doubtless many more children undernourished because of bad training than the number of undernourished for the want of necessary food. Think, too, of the number who are of normal weight who do not choose to eat the diets necessary for their proper growth. Attending such problems are the endless array of unhappy home experiences incident to emotional disturbances over eating problems.

**The Finicky Child**  
 Say the child is five or eight, and is finicky over food. Assuming that his foods are served attractively, and with ample variety, proceed about as follows:  
 Discipline yourself and other adults never to discuss food or food-likes or dislikes in his presence. See that every adult of the family eats some, however little, of every food set before him.  
 Serve the child with a portion, be it ever so small, of every food prepared for the family meal. In case his aversions are pronounced, serve him only one food at a time,

**A Good Way to Combine Meats**  
 By BETTY NEWMAN

A GRILLED meal always has an attractive sound. Practically, grilling is the same as broiling, but one usually grills more than one kind of meat—combinations that go well together, two or more. If one kind of meat is very expensive and another less so, and they make a tasty combination, use them. Lamb Chops and Sausages make a good combination; Veal Steak or Chops and Bacon is another. You can add a third if you wish.

**Today's Menu**  
 Grilled Plate of Lamb Chops and Sausages or Veal and Bacon  
 Sweet Potatoes, Grilled  
 Frozen Green Beans  
 Celery  
 Raw Carrot Sticks  
 Cottage Pudding with Lemon Filling  
 Tea

**Grilled Plate of Lamb**  
 3 sausages 1 lamb chop for per person each person  
 Salt, pepper

Heat broiler and when ready, lay chops on it, brown on one side, season and turn. Lay sausages on broiler with lamb and grill until done, turning as needed. Sweet potatoes should be boiled until tender but not too soft. Peel, slice thickly, sprinkle with brown sugar or enzyme-converted corn syrup and bits of butter, lay on grill and brown. Serve chops and sausages on one large platter or individual dinner plates with sweet potatoes and cooked green beans.

**Veal Steak and Bacon, Grilled**  
 Preheat broiler, lay veal steak on it, broil at moderate heat until brown on one side, season, turn

beginning with the one he most needs. Let him have nothing more at this meal unless and until this food is eaten. Don't let him choose. If he argues or complains, keep wholly quiet. Neither coax, lecture nor punish.

**Loss of Weight**  
 Be prepared to observe possible loss in the child's weight for a few weeks. Keep your attention on later and more permanent successes.

If possible, allow no foods between regular meals, and no sweets. Since milk is so very important to the undernourished child, it may be wise, at the beginning of a series of "no school days," to announce before meal time, that the child must not leave the table until the glass of milk has been drunk. If he chooses to sit all day, very well. No use to add injury to insult, by attempting to impose other means of inducing him to eat. In case you follow the "don't-get-down-plan," depend entirely upon it, saying not a word. No use, of course, to resort to this severe method unless the child had learned that you do not lie, and that, therefore, the command will be carried out.

It may be better, however, in cases where the child refuses milk, to require that he shall have no other food until a small cup of it is first consumed.

**Cottage Pudding**  
 1 c. cake flour 1/2 c. sugar  
 1 1/2 tsp. baking powder 1 egg  
 1/2 c. milk 1/2 c. vanilla  
 1/4 tsp. salt 1/2 tsp. vanilla  
 1/4 c. fat

You can bake this in a loaf or cup cakes. Sift flour, measure and sift again with baking powder and salt. Cream fat, add sugar gradually, creaming the while; add egg and beat it vigorously into creamed mixture. Add about one-fifth of dry ingredients, mix, add about one-fourth of milk, mix, and continue alternating dry ingredients and milk until all have been used and batter is smooth. Do not over-mix. Add vanilla last, pour into greased pan and bake at 350 deg. F. 30 to 35 min. When done, slit, insert lemon filling, top with more of same and serve hot.

**Lemon Filling**  
 1/2 c. sugar 1 1/2 tsp. grated 2 tsp. cornstarch 1/2 c. cold water  
 Dash salt 1/2 c. cold water  
 1/4 c. lemon juice 2 egg yolks

Mix cornstarch, sugar and salt in top of double boiler. Add grated rind, lemon juice and water slowly and cook over hot water, stirring constantly until mixture is thickened and clear. Cook for 15 min. Beat egg yolks, add hot mixture slowly, stir well, cool and spread between layer of cake and on top.

All Brands Except Dromedary or Golden Tap

**A&P FOOD STORES**

**Fruit Juices**

46-oz. Can **19c**

Apple Juice - Qt. **25c**

Coffee - 3 Lb. Bag **\$1.03**

Peas - 2 No. 2 Cans **25c**

Celery - Large Size **13c**

Lettuce - Large Size **13c**

Tomatoes - 1 Lb. Carton **27c**

Spinach - 2 Lbs. For **19c**

Greens - Pound **10c**

Potatoes - 2 Lbs. **17c**

Cauliflower - Pound **15c**

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**NO. 2 CAN LIBBY'S FRUIT COCKTAIL** 38c  
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**FRESH FRUITS-VEGETABLES**

Bosc Pears	Florida Juicy ORANGES	5 lbs	23c	Yellow ONIONS	4c lb
2 lbs	Golden Delicious APPLES	2 lbs	29c	Green CABBAGE	4c lb
Red Grapes	Super SPUDS	10 lb bag	53c	Canadian POTATOES	10 lb bag 53c
lb 19c	Idaho Baking POTATOES	10 lb bag	53c	RUTABAGAS	3 lbs 10c
CELERY	2 stalks	13c			2 bchs 17c

**FANCY MEATS**

U. S. Good Chuck BEEF ROAST	lb 45c	Boneless STEW	lb 45c
U. S. Good Boneless BEEF ROAST	lb 55c	HAMBURGER	lb 39c
Short RIBS OF BEEF	lb 29c	ROUND STEAK	lb 67c
CLUB STEAK	lb 65c	PORK ROAST	lb 43c
Sliced PORK STEAK	lb 45c	Smoked-Whole PICNICS	lb 45c
Sliced Smoked-Center Cut HAM	lb 79c	Sliced-No. 1 Quality BACON	lb 69c
Skinless FRANKS	lb 47c	Pure Pork SAUSAGE	lb 47c

**CHOPS** 45c Pound

**OYSTERS** Full Packed Standards pt 63c Full Packed Selects pt. 73c

**CHOPS** 55c Pound

Sliced-Steer BEEF LIVER lb 53c  
 Sliced PORK LIVER lb 33c  
 Pork NECK BONES lb 19c

FAT BACON lb 27c  
 Dry SALT BELLIES lb 33c  
 Daisy CHEESE lb 59c

**Dressed & Drawn FRYERS lb 65c**

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