

# Grand Finale For Mealtime

LOTTE ADAMS  
Press Food Editor

ertainly the tireddest  
Waiting for real  
is often dreary  
get bored with our  
with the weather,  
with our food. Fix-  
interesting desserts  
keep menus lively,  
suggestions to help

arian Refrigerator  
Cake  
plain unflavored gel-

water  
arated  
inter chocolate, melt-

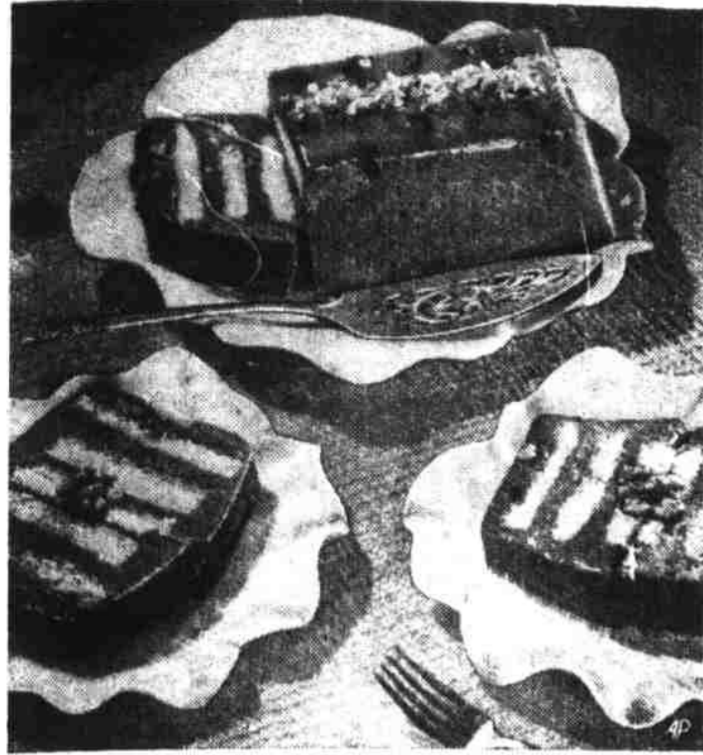
ens, roas  
-sailed.

cake  
-cream  
-meal mix-

cake  
-line in cold water  
-s slightly. Blend  
-great for cocoa—

with a small amount  
-scalded milk. Slowly  
-like to egg yolks, stir-  
-both. Add sugar and  
-hot water until mix-  
-spoon, stirring con-  
-from heat and add  
-until dissolved,  
-and cream. Chill and  
-begin to stiffen, fold  
-in egg whites. Rinse  
-pan in cold water  
-with whipped mts  
-with 1/3 of Choc-

er. Add a layer of



Chocolate Bavarian Refrigerator Cake . . .

sponge cake cut in long, wide strips a half inch thick. Alternate another layer of a third of the Chocolate Bavarian mixture and strips of sponge cake. End with strips of sponge cake. Chill in refrigerator about two hours or until set. To serve, invert, turn out on platter and slice.

**Calavo Marmalade Mousse**  
1 cup calavo pulp  
4 tablespoons lemon juice  
1 cup orange marmalade  
1 cup whipping cream

To prepare pulp, cut calavo into halves lengthwise and remove seed and skin. Force fruit through a sieve. Blend lemon juice, marmalade and calavo pulp. Pour into refrigerator tray, place in freezing compartment and freeze without stirring.

**Quick Prune Cake**  
1 cup cooked, pitted prunes  
1/2 cup brown sugar packed  
1/2 cup shortening  
1 egg  
1/4 cup milk  
1/2 teaspoon grated orange rind  
2 cups sifted flour  
1/2 teaspoon salt  
1/2 teaspoon soda  
1/2 teaspoon baking powder  
1/4 teaspoon cinnamon  
Cut prunes into small pieces and press through sieve. Cream sugar with shortening, add unbeaten egg and beat thoroughly. Add prunes, milk and orange rind and blend. Sift the remaining ingredients together and mix in lightly. Pour into a greased baking dish (about 8 x 8 x 2 inches). Bake about 35 minutes in 350° oven.

Try using minciment as a filling for baked apples or winter pears. Add a little to spice cup cakes, or an apple brown betty. Thin the minciment with water or fruit juice and serve as a hot sauce over a simple cottage pudding, bread pudding or ice cream.

For a peanut sandwich filling that's "different," add fruit such as apple sauce, crushed pineapple, sliced or mashed bananas, or chopped stewed apricots or prunes.

Per capita U. S. consumption of fresh milk and cream rose from 160 quarts a year in 1935 to 200 quarts a year in 1945.

## WHAT'S COOKING Today?

By CHARLOTTE ADAMS  
Associated Press Food Editor

### Chicken Pie

- 4-5 pound fowl
- 1 stalk celery
- 2 cloves
- 4 small onions
- 2 carrots, cut in fairly large pieces
- 1 pound peas
- 4 potatoes, cut in balls with vegetable cutter
- 1/2 pound mushrooms
- 1 teaspoon salt
- 2 tablespoons butter or margarine
- 2 tablespoons flour
- 2 egg yolks
- 1/2 cup cream
- Freshly ground pepper

2. Tablespoons minced parsley  
Disjoint fowl and cover with boiling water. Add celery and cloves and simmer for two hours or until tender. Twenty minutes before it is done, add the onions, carrots, peas and potatoes. Remove chicken and vegetables from broth and boil down to two cups, then strain. Melt butter or margarine, blend in flour and egg yolks slightly beaten and mixed with the cream, reserving two tablespoons of egg mixture. Cook, stirring constantly, until thickened. Season. Sauté mushrooms and add with the chicken which has been cut from bones and left in fairly large pieces. Add other vegetables. Place in a casserole and top with pie crust. Sift the top of the dough before baking to allow steam to escape. Brush lightly with the reserved egg-cream mixture. Bake in a hot oven, 450° for 15 minutes, then reduce heat to 350° and bake 15 minutes longer. Use the minced parsley in the pie crust mixture.

### Leg O'Lamb a la South

- 6 pounds leg of lamb
- Salt
- Pepper
- 1 clove garlic
- 2 tablespoons butter or margarine
- Juice of 1 lemon
- 1 cup catsup
- 2 tablespoons vinegar
- Worcestershire sauce to taste
- Season lamb with salt and pepper. Rub with clove of garlic and put a few slices of onion on the roast. Place in preheated 300° oven, uncovered, and allow 30 minutes per pound for roasting. One half-hour before it is done, increase heat to 425° to brown meat.

### Coffee Surprise

- 1 dozen ladyfingers
- 1/4 pound butter or margarine
- 1/4 cup sugar
- 3 egg yolks
- 3 tablespoons roasted, powdered almonds
- 1 teaspoon vanilla
- 1/4 cup strong coffee

Whipped cream  
Toasted whole almonds  
Cream butter or margarine with sugar and blend thoroughly. Add egg yolks, one at a time, creaming each time. Add powdered almonds, vanilla and the cold coffee, drop by drop. Stir until perfectly smooth. Line a mold with ladyfingers. Spread with coffee mixture and alternate mixture and ladyfingers until all are used. Chill for 12 hours. Invert and cover with whipped cream. Stick surface with toasted almond strips.

### A Good Salad Course

- Clam Chowder
- Fish Cakes
- Spaghetti
- Celery Aspic on Tomato Slices
- Chocolate Fudge Layer Cake (Recipes Serve Four)
- Celery Aspic on Tomato Slices
- 1 tablespoon gelatin
- 1/2 cup cold water
- 1 cup boiling water or stock
- 1/4 teaspoon salt
- 1/4 cup mild vinegar or lemon juice
- 1 tablespoon grated onion
- 1/2 cups minced celery
- Slices of skinned tomato
- Stuffed olives
- Lettuce
- Mayonnaise
- Soak gelatine in cold water. Dissolve it in stock. Add salt, vinegar or lemon juice and grated onion. Chill until aspic begins to set, then add the minced celery. Fill individual ring molds and chill the jelly until it is firm. Invert the contents of the molds onto thick slices of skinned tomato. Place stuffed olives in the center of each ring and serve the aspic on a bed of lettuce. Mayonnaise should be served on the side.

Nutritious teammates are oatmeal and baked apples. Wash and core the apples and place them in a baking dish. Pour cooked oatmeal into the centers, and all around the apples. Sprinkle sugar over the top, cover, and bake in a moderate oven for about 45 minutes. Take off the cover for the last few minutes and let the tops brown.

### Tasty Saturday Night Meal

- Tomato, Egg and Anchovy Hors d'Oeuvres
- Ham Loaf
- Mashed Sweet Potatoes
- Buttered Kale
- Cucumber Slices
- Rolled Pancakes Filled with Marmalade (Recipes Serve Four)
- Ham Loaf
- 1 1/2 pounds lean pork
- 1/4 pound smoked ham
- 1 small onion
- 1 cup crushed cornflakes
- 2 beaten eggs
- 1/2 cup milk
- 1/2 teaspoon paprika
- 1/2 teaspoon mixed herbs
- 1/2 teaspoon dry mustard
- 1/2 cup crushed pineapple
- 3 tablespoons brown sugar
- 1/2 teaspoon dry mustard
- 1 cup condensed mushroom soup
- Grind the pork, ham and onion very fine. Line bottom of a loaf pan with the crushed pineapple, brown sugar and dry mustard. Add rest of ingredients, with exception of the mushroom soup to the meat mixture. Shape into a loaf. Place loaf on top of the pineapple mixture in loaf pan. Bake in a moderate oven, 350 degrees, for about one and a half hours. After the first 45 minutes baste the loaf with one cup of mushroom soup. Baste several times after that. Serve slices of the Ham Loaf with mashed sweet potatoes and buttered kale.

Whole oranges, grapefruit, apples, and peaches have more vitamin C than the sliced or chopped fruit or the juice. Therefore prepare these fruits just before they are served.

- Chicken Baked in Cream
- Beef Bouillon
- Sauteed Chicken Baked in Cream
- Hashed Browned Potatoes
- Broccoli
- Pineapple and Cottage Cheese Salad
- Butter Pecan Ice Cream
- Cookies (Recipes Serve Four)

Sauteed Chicken Baked in Cream  
3 pounds frying chicken  
Milk  
Flour  
Salt  
Paprika  
1/2 cup bacon drippings  
1/2 pound mushrooms  
2 cups hot cream  
1/4 teaspoon salt  
1/4 teaspoon paprika  
Clean and cut chicken into serving pieces. Dip pieces in milk, then dredge in flour. Season with salt and paprika. Melt bacon drippings in skillet and saute chicken pieces in it until nicely browned. Drain on unglazed paper. Slice mushrooms and saute them in the skillet for two minutes. Place the chicken pieces in deep baking dish and place mushrooms on top. Pour cream over and season with salt and paprika. Bake in a 325 degree oven until chicken is tender and the cream has thickened (about half an hour).

About 50 million quarts of fresh milk are delivered to American homes and stores every day.

# DIXIE-HOME MEATS

LEADING BRANDS

## Smoked HAMS

Whole or Half

### 69c

Top Grade Mar-Pak-O Sliced	Fresh Ground
<b>Bacon - - - - lb 73c</b>	<b>Hamburger lb 39c</b>
Beef	Selected Boneless
<b>Short Ribs - lb 29c</b>	<b>Stew - - - - lb 45c</b>
Economy Cut	Pork Loin
<b>Pork Chops lb 59c</b>	<b>Roast - - - - lb 61c</b>
Sea Fresh	Dressed Pan
<b>Oysters - 65c 75c</b>	<b>Trout - - - - lb 25c</b>

## VISIT OUR FROZEN FOOD DEPT.

Sugared	8-Oz. Package Grated
<b>STRAWBERRIES . . . . . 71c</b>	<b>COCOANUT . . . . . 34c</b>
12-Oz. Package	1-Lb. Sugared
<b>GREEN LIMAS . . . . . 42c</b>	<b>APPLE SAUCE . . . . . 29c</b>
12-Oz. Package	10-Oz. Package
<b>GREEN PEAS . . . . . 33c</b>	<b>GREEN BEANS . . . . . 25c</b>
1-Lb. Crushed Sugared	11-Oz. Package
<b>PINEAPPLE . . . . . 42c</b>	<b>CHICKEN A LA KING . . . . . 76c</b>

## CHOICE FRUITS & VEGETABLES

<b>RUTABAGAS . . . . . 3 lbs 12c</b>	White
Imperial Valley	<b>POTATOES . . . . . 10 lb bag 43c</b>
<b>LETTUCE . . . . . 2 for 25c</b>	Green
Texas Pink	<b>CABBAGE . . . . . 2 lbs 9c</b>
<b>GRAPEFRUIT . . . . . 3 for 25c</b>	<b>Sweet Potatoes . . . . . 2 lbs 17c</b>
Fancy	California
<b>TOMATOES . . . . . carton 31c</b>	<b>CARROTS . . . . . 2 bchs 15c</b>
California	Fancy California
<b>AVOCADOS . . . . . each 25c</b>	<b>CAULIFLOWER . . . . . 2 lbs 29c</b>
Yellow	Fresh
<b>ONIONS . . . . . 3 lbs 13c</b>	<b>COCOANUTS . . . . . lb 9c</b>
Western Winesap	
<b>APPLES . . . . . 2 lbs 31c</b>	

## FLOUR

25 Lb. Bag — Self-Rising

<b>Kansas Gold . . . . . 1.96</b>	<b>FRUIT COCKTAIL . . . . . 39c</b>
<b>White Lace . . . . . 2.07</b>	No. 2 Can Red Ring Cooked
<b>Rose Royal . . . . . 1.87</b>	<b>LIMA BEANS . . . . . 10c</b>
(Plain)	No. 2 1/2 Can Bush's
	<b>HOMINY . . . . . 15c</b>
	20 Different Types Libby's
	<b>BABY FOODS . . . . . 9c</b>

## LIBBY'S CORN

No. 2 Can Cream Style or Whole Kernel

### 19c

## COFFEE

Silver Cup - 41c  
Gold Cup - 43c

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# JFG

SPECIAL COFFEE

The Best Part of the Meal

Ann Page with Tom. Sauce

## BEANS

<b>2 16-Oz. Cans 25c</b>
<b>2 16 3/4-Oz. Glass 25c</b>
<b>1 Lb. Jar 31c</b>
<b>No. 2 1/2 Can 19c</b>
<b>2 10 1/2-Oz. Cans 25c</b>
<b>15-Oz. Can 15c</b>
<b>2 No. 2 Cans 25c</b>
<b>1 Lb. Bags 77c</b>
<b>14-Oz. Can 19c</b>
<b>2 Bunches 15c</b>
<b>Carton 33c</b>
<b>2 Bunches 25c</b>
<b>Lb. 9c</b>

## Sausages and Sweet Potatoes Make a Tasty Combination

By BETSY NEWMAN

THERE are many recipes for meat combined with sweet potatoes, but I like the simple recipe I'm giving you today. It is easy to prepare, good to taste, with the peppy combination of sweet potatoes and sausages.

Corn and Lima Beans seem a good accompaniment to the main dish, and a Danish Apple Bake and coffee give the meal a fitting finish.

**Today's Menu**  
Sweet Potatoes and Sausage  
Corn and Lima Beans  
Crisp Cabbage, Shredded, with French Dressing  
Danish Apple Bake  
Coffee

**Sweet Potatoes and Sausages**  
2 lb. small link 6 medium-sized sausages  
sweet potatoes  
Salt  
Pepper

Boil the sweet potatoes after peeling, then mash. While potatoes are boiling, fry the sausage until brown and done through, or nearly so. Mash and season the potatoes with salt and pepper, and put into a greased baking dish or casserole. Drain the sausages from the fat when they are done, cover the mashed sweet potatoes with the sausages, and bake 20 min. in a medium hot oven (375 F.) for 20 min. Serves 6.

### Corn and Lima Beans

You can use frozen corn and beans for this one, and if so, cook them separately, according to directions, then combine, season with 1/2 tsp. salt, 1/4 tsp. pepper, 1 tsp. butter and serve. This would serve 6.

You can use canned corn and beans, and simply combine them, heat to boiling point and season. Or you may use canned corn at this season of the year, and dried beans which must be soaked overnight, then cooked in the morning before combining with the canned corn.

### Danish Apple Bake

- 1 qt. (4 c.) applesauce
  - 2 c. toasted bread crumbs
  - 3 egg yolks, beaten
  - 1/2 tsp. cinnamon
  - 1/2 c. melted butter or margarine
  - 1/4 c. sugar
  - Topping: 3 egg whites, beaten
  - 6 tsp. sugar
  - 1/2 tsp. vanilla
- Combine applesauce, toasted bread crumbs, beaten egg yolks, butter, cinnamon, and sugar. Bake in a greased 2-qt. casserole in a moderate oven (325 F.) for 45 min. Remove from oven.
- Beat egg whites until stiff, add sugar gradually, continuing to beat until mixture stands in peaks. Add vanilla. Top apple bake with meringue and return to oven for 15 min., or until brown. Serves 8.

Hungry For A GOOD Meal?

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of

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