

# WHAT'S COOKING Today?

and ice-cold watermelon pickle. Sprinkle lime juice over all.

**Cheese Souffle**

2 tablespoons butter or margarine  
4 tablespoons flour  
1 cup milk  
Salt  
Pepper  
1/4 pound grated sharp cheese  
3 eggs

Place butter or margarine and flour in a saucepan and when blended, add hot milk, salt, pepper and cheese. Stir quickly to melt the cheese. When mixture cools, add egg yolks, beaten until thick and lemon-colored. Then fold in stiffly beaten egg whites. Pour mixture into a well buttered baking dish, set dish in pan of hot water and bake in a 350° oven for 45 to 50 minutes. Serve at once.

**Creamy Rice Pudding With Apricots**

3 tablespoons rice  
1 tablespoon sugar  
1 quart milk  
1/2 teaspoon salt  
1/2 teaspoon ground nutmeg  
Apricots

Wash rice thoroughly, add other ingredients and pour into a buttered baking dish. Bake one and one-half hours to two hours in a slow oven (325°). Stir several times. Mixture should not boil. Serve cold with fresh or stewed apricots.

**Stuffed Beef Heart**

1 beef heart  
1/2 cup milk  
2 cups grated breadcrumbs  
1/2 cup melted margarine  
1 egg  
1/2 teaspoon salt  
1/4 teaspoon freshly ground pepper  
1/2 teaspoon thyme  
1/2 teaspoon chopped onion  
1 tablespoon chopped celery  
Cornstarch

Wash the heart well, remove the large veins and arteries from the inside. Pour milk on bread-crumbs and let stand about one hour. Add seasonings, margarine, onion, celery and slightly beaten egg. Blend well and stuff cavity of heart. Tie up the heart with a string and wrap in cheesecloth, sewing the ends together to keep stuffing in. Place in small stew-pan with point of heart down. Nearly cover with boiling hot water. Cover pan and simmer gently for three hours. Remove cloth and place heart on hot platter. Thicken the liquor in the pan with a little cornstarch mixed with cold water. Season with salt

**WATERMELON PICKLE**

1/2 watermelon  
1/2 lime juice  
1/2 cup shredded lettuce

**THREE WAYS!**

"Such life! Health! Life's truly double action never lets my baking down!"

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**ANN PAGE BEANS**

In Tomato Sauce With Pork

2 16-oz. Cans 25c

HOUSE EVAPORATED

3 Tall Cans 35c

SH POLLOCK

14-oz. Can 19c

APPLE SAUCE No. 2 Can 17c

NO. 2 1/2 Can 19c

MAN'S (CANNED FISH)

15-oz. Can 15c

NA PEAS - 2 No. 2 Cans 25c

AND VEGETABLE JUICE

NO. 2 Can 10c

12-oz. Can 39c

2 lbs. 25c

2 lbs. 07c

5 For 23c

PARAGUS - Bunch 49c

CUMBERS - lb. 25c

Box 29c

## Mother - Baby Tea Party

By CHARLOTTE ADAMS  
Associated Press Food Editor

Is there a toddler in your house? If so it's likely that you couldn't offer him a greater treat than that of having "tea" with Mummy. And it's a nice time for both of you to relax a bit from the rigors of a day with a baby, which can be fun, but wearing.

Make real tea for yourself, of course. Baby's can be the ambrosia variety most of us had when we were little. Or it can just be plain milk but served in a tea-cup, please, to be really fun. (A non-breakable one, if you're afraid of your china.)

Some food goes with any really proper tea, and for this particular one it must be something that's good for the baby and tasty for you. Since there is a baby in the house, there probably are several partly used jars of baby food in the refrigerator—and perhaps an opened package of cereal on the shelf. Here are a few suggestions for how to use them in tea-party food.

**Sandwich Fillings**

Make blended base of: 1/2 package 3 ounce cream cheese and 2 tablespoons butter or fortified margarine. Add any of the following to make a variety of fillings:

- 1 tablespoon strained carrots
- 1 tablespoon chopped apples
- 1 tablespoon orange or lemon juice to taste.
- Strained apricots with farina — 1 to 2 tablespoons—sufficient to make mixture spread.
- Strained vegetables or fruits (such as peas or pears), 1 to 2 tablespoons—sufficient to make mixture spread.

Spread between thin slices of white or whole wheat bread. Use fancy cutters for baby's sandwiches, such as a bird or a bunny. Or

and pepper and pour gravy over and around the heart.

Glazed apple rings are a fine garnish for roast meat or chops.

Try an oven dish of sweet potatoes and apples or sliced pineapple.

Serve spinach raw, chop it with diced tomatoes or hard-cooked eggs. Offer this delicious mixture as a salad or sandwich filling. Before spreading it on bread, cut it fine and mix it with salad dressing or creamed table fat.

**Turbans of Flounder**

1/2 pounds flounder  
Salt  
Pepper  
Lemon juice  
Onion juice  
Butter or margarine  
1 carrot, sliced  
1 onion, sliced  
1 cup water  
skin, bones and trimmings of flounder

Remove all bone and skin and cut slices of flounder sufficiently thin to roll easily. Trim to uniform size. Dip each piece of fish in melted butter or margarine, sprinkle with lemon juice, onion juice, salt and pepper. Beginning at the widest end, roll the slice of fish and secure with toothpicks. Set the turbans in a greased, heated baking dish. Make a stock by simmering the bones, skin and trimmings, together with the sliced carrot and onion in water. Pour stock over turbans and bake in a moderate oven (350°), basting occasionally for about ten minutes. When done, drain off the liquid and thicken with flour mixed with a little cold water. Serve with gravy poured over the fish and garnish with chopped parsley.

**Steak and Onion Pie**

1 pound round steak  
1 pound small white onions  
2 small new potatoes, cooked  
1/2 cup butter or margarine  
1/2 cup flour  
1/2 teaspoon ginger  
1/4 teaspoon all-spice  
2 cups hot water  
Salt  
Freshly ground pepper  
Pie crust

Cook onions slowly in butter or margarine until a golden yellow. Cut steak in strips and dredge in seasoned flour. Remove onions and fry steak in same pan. Remove steak and brown potatoes in same pan. Place all ingredients in a well-buttered deep pie dish. Add hot water. Cover dish with a flaky pie crust, pressing edges together and slitting center to allow the steam to escape. Bake for 30 minutes in a 450° oven.

**Sweet Potatoes With Pineapple and Marshmallows**

4 sweet potatoes  
1 cup crushed pineapple  
1/2 cup honey  
1/4 cup water  
Marshmallows

Boil sweet potatoes in their jackets. When done, cool, peel and mash. Whip in the pineapple and honey and water mixed. Place in a buttered dish and lay out marshmallows on top. Bake for ten minutes in a 400° oven.

**Meringue Shells**

3 egg whites  
15 tablespoons sugar

Beat egg whites until stiff but still moist. Beat in two-thirds of the sugar at first and add the remaining one-third gradually. Make meringue shells with a pastry bag and tube. Float them upon hot water in a shallow pan, set the pan in



SMALL-FRY PARTY FARE... For Grown-ups too...

spread on zwiebach, graham crackers or melba toast.

**Baby Cereal Macaroons**

Top with Nuts for Grownups

- 3 hard-cooked egg whites
- 1/2 cup baby's cereal
- 2 tablespoons milk
- 1/2 cup butter or fortified margarine
- 1/3 cup sugar
- 1 whole egg, not cooked
- 1/2 cup cake flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 teaspoon cinnamon

Heat the hard-cooked egg whites gently over steaming hot water if they have been stored in the refrigerator and have become cold and stiff. Break up then rub through a very fine wire strainer. Add the baby cereal and mix. Add milk and mix well. Set aside while butter or margarine is creamed with sugar until fluffy. Add egg, whole, and beat well. Add the egg-white-cereal mixture. Mix well. Sift together the dry ingredients and add to first mix. Drop from teaspoon on well-greased sheet of brown wrapping paper, placed on cookie

sheet. Top each with half a nut (for adults). Bake in 375° oven until the edges are browned and the cookies baked through. These will not brown over the top.

**Cereal Hermits**

- 1/3 cup butter or fortified margarine
- 1/4 cup sugar
- 1/4 cup molasses
- 1 whole egg
- 1 tablespoon strained baby fruit
- 1/4 cup raisins
- 1/4 cup flour
- 2 teaspoons baking powder
- 1/8 teaspoon salt
- 1 to 1 1/4 cups baby cereal.

Cream butter or margarine with sugar and add molasses, egg and strained fruit. Mix well. Add raisins. Sift together flour, baking powder, salt. Add baby cereal to make a batter which will drop. Drop from a teaspoon onto well-greased brown wrapping paper, placed on a cookie sheet. Bake in 375° oven 12 to 15 minutes, taking care not to burn the bottom of the cookies. Makes 4 or 5 dozen cookies.

a slow oven (300°) and bake until slightly browned. Skim them off immediately and place on unglazed paper. When ready to serve fill centers with chopped fresh fruit with a dab of whipped cream on top.

Fry apples with onions or carrots. Serve this delicious combination when the fruit and vegetables are lightly brown.

Don't overlook watercress if you are seeking a garnish for meat, fish and vegetables, or an interesting addition to your green salad. Like all other vegetables the food value

of watercress is greatest when served raw. Nevertheless, it retains a large amount of its nutrients when cooked. It is delicious when boiled and minced and served as a green with meats and poultry.

**THEY OPENED THE DOOR**

MOUNT CARMEL, Ill. Jailed by their parents for playing hooky, three boys, aged 9, 10, 11, did trapeze stunts on the bars, bellowed for candy and comic books and sang, "Open the Door Richard," until jailers gave up and released them.

## Seasonal Meatless Dishes

By BETSY NEWMAN

I THINK I've got you pretty well prepared for Good Friday and Easter, so now we'll see what recipes we can find to help you with pre-Easter planning.

Meatless dishes are preferred in this week's menus, and the protein needs are supplied by cheese, eggs and nuts. It will be well to clip and save the recipes for the occasional meatless meals which the high price of meat, as well as well-rounded diets demand.

**Today's Menu**

**Creamed Oysters in Mushroom Sauce**

**Vegetable Plate with Cheese Muffins or Nut Loaf**

**Buttered New Cabbage**

**Fresh Vegetable Salad**

**Sliced Bananas and Orange Tea or Coffee**

**Creamed Oysters in Mushroom Sauce**

1 tbs. butter 1 pt. oysters  
1 can cream of mushroom soup 1/2 cup celery salt

Cook the oysters in butter and oyster liquor until the edges curl. Stir the soup well and to it add 1/2 c. of hot oyster liquor and celery salt, then heat. Add the oysters and serve on toast, garnishing with chopped parsley and slice of hard-cooked egg. Serves 3 to 4.

**Cheese Muffins**

1/2 lb. American cheese 1/2 tsp. salt  
2 c. flour 1 egg  
4 tsp. baking powder 1 c. milk  
1 tbs. sugar 3 tsp. melted butter or margarine

Allow the cheese to stand at room temperature until softened, then force through a sieve. Measure sifted flour, mix and sift again with baking powder, sugar and salt. Stir in cheese until all particles of cheese have been separated. Combine well-beaten egg and milk, and add to flour mixture gradually, beating only enough to blend ingredients. Fold in melted butter. Pour into small, well-greased muffin tins and bake twenty minutes in a moderate (350 F.) oven.

**Nut Loaf**

2 c. soft bread crumbs 1 c. milk  
2 c. chopped nut meats 1 tps. salt  
1 tps. paprika

Soak bread crumbs in the milk, add nuts, slightly beaten eggs and seasonings. Turn into greased bread pan, set in a pan of hot water and bake in moderate (350 F.) oven, 40 min. Serve with Tomato Sauce. If you prefer, the loaf may be steamed instead of baked.

**Tomato Sauce**

1 qt. fresh or canned tomatoes 8 clover  
3 tbs. butter or margarine  
1 slice onion 3 tbs. flour  
Salt and pepper

Put tomatoes, onion and cloves on fire and cook for 20 min. Brown fat in frying pan, add flour and cook until brown and smooth, stirring constantly. Add tomatoes and cook for 2 min. Season with salt and pepper and put through strainer fine enough to hold back seeds.

Rich... Smooth... Delicious!

**JFG Special Coffee**

The Best Part of the Meal

SELF-SERVICE

**DIXIE HOME Super Markets**

Mar-Pak-O Sliced

**Bacon 59c lb**

Short Ribs

**Beef - 29c lb**

U. S. Good Chuck

**Beef Roast - 45c lb.**

U. S. Good Shoulder

**Veal Roast - 45c lb.**

Puritan or Star Whole Smoked

**Hams - - - 59c lb.**

Table Dressed Stewing

**HENS 53c lb**

Puritan Pork

**Sausage - - - 45c lb.**

Table Dressed Frying

**Chickens - - 59c lb.**

Fresh

**Ground Beef, 39c lb.**

Tenderized Smoked

**Picnics - - - 45c lb.**

Economy Cuts Smoked

**Hams - - - - 69c lb.**

LONG ISLAND

**Ducklings - - 49c lb.**

Country BULK PORK Style

**SAUSAGE 45c lb.**

**Visit Our FROZEN FOOD DEPT.**

Make it a point to inspect our Frozen Food Department. We have trained personnel to help you select wholesome frozen foods that add wonderfully to your menu.

**CHOICE PRODUCE SPECIALS**

Turnip Greens	2 lbs. 25c	Mustard Greens	2 lbs. 25c
Fresh Green Cabbage	2 lbs. 9c	360's Size Sun-kist Lemons	doz. 29c
Large Texas Pink Grapefruit	3 for 25c	Florida Valencia 8-lb. Mesh Bag Oranges	49c
U. S. No. 1 Irish Potatoes	10 lbs. 43c	New Bliss Potatoes	5 lbs. 39c
Large Bunches Carrots	2 bchs. 13c	Western Winesap Apples	2 lbs. 31c
California Avocado Pears	25c	Fresh Coconuts	lb. 10c

**Outstanding Grocery Values**

Dixie-Home Evaporated MILK 3 Tall Cans 35c	Rose Royal Flour 25-lb. Bag 1.99 Self-Rising	12-oz. Can NIBLETS CORN 17c
No. 2 Can Van Camp's HOMINY 10c	No. 2 Can Bush's PORK and BEANS 29c	80 Count PAPER NAPKINS 15c
No. 2 Can APPLE SAUCE 17c	No. 2 Can Black Joe Black-Eyed PEAS 19c	No. 2 Can Red Ring LIMA BEANS 10c
DREFT pkg. 32c	ALL KINDS TOILET SOAP	No. 2 Can Rose Dale PEAS 18c
		DIXIE-HOME COFFEE
		Silver Cup 41c Gold Cup 43c

**DIXIE-HOME SELF-SERVICE SUPER MARKET**