

WHAT'S COOKING Today?

- Braised Liver With Vegetables**
- 1 pound liver
 - 1 cup flour
 - 1/2 teaspoon salt
 - 1/4 teaspoon pepper
 - 4 tablespoons bacon drippings
 - 1/2 cup chopped celery
 - 1/2 cup chopped onion
 - 4 slices bacon
 - 1/2 cups brown stock
 - 1/2 teaspoon salt
 - 4 carrots
 - 4 potatoes
 - Flour

Combine the half cup flour with one teaspoon of salt and one-eighth teaspoon of pepper. Dredge liver slices in seasoned flour. Heat bacon drippings and brown liver, celery and onion in it. Turn into a greased casserole. Add stock and half teaspoon salt. Place strips of bacon on top. Cook, covered for one half hour in a 350 degree oven. Wash and pare the potatoes and cut in quarters. Wash and scrape carrots and add both potatoes and carrots to casserole. Cover and continue baking for about 45 minutes, or until vegetables are done. Remove cover and bake until bacon is crisp. Remove meat and vegetables to a hot platter. Make a gravy of the liquor in the casserole by thickening with a little flour. Serve gravy over meat and vegetables.

Add walnuts to hot sweet sauces for puddings or ice cream.

- Asparagus Rolls**
- Thinly sliced boiled ham
 - 1/4 cup butter or margarine
 - 1 tablespoon prepared mustard
 - Toast squares

Spread toast squares with a combination of butter or margarine and mustard. Top each with an asparagus tip rolled in boiled ham.

- Shoulder Lamb Chops**
- 4 shoulder lamb chops
 - 1 tablespoon drippings
 - 1 can chopped green pepper
 - 3 small onions, sliced
 - 1 teaspoon salt
 - 1/2 teaspoon freshly ground pepper

Dash of mace
1/2 cups tomato juice
Brown chops on both sides in drippings. Add green pepper and onions. Sprinkle with salt, pepper and mace. Pour tomato juice over the chops. Cover and simmer for a half hour, or until tender.

- Hot Mushroom Canapes**
- 1/2 pound mushrooms
 - 3 tablespoons butter or margarine
 - 1 cup finely chopped onion
 - 1/2 teaspoon salt
 - 1/2 teaspoon freshly ground pepper
 - 2 tablespoons flour
 - 1 egg yolk
 - 1 teaspoon lemon juice
 - 4 tablespoons finely chopped watercress

Bread rounds
Heat butter or margarine in pan. Add onion and cook about ten minutes, or until onions are a golden color. Add mushrooms which have been finely chopped and simmer about five minutes. Add seasonings and flour, stirring until blended. Add slightly beaten egg yolk and cook for a few minutes. Add lemon juice. Sauté the bread rounds in butter or margarine until a golden brown. Spread the mushroom mixture on sauteed bread rounds and garnish with finely chopped watercress.

When eggs are broken for freezing or drying, about 1 to 1 1/2 pounds of white are left in the shells of every case of eggs. This substance is removed by whirling the shells in a centrifuging machine. Although not suitable for food, it has many industrial uses, including manufacture of adhesive.

- Broiled Shad With Roe**
- 3 or 4 pound boned shad
 - Shad Roe
 - Boiling water
 - 3 tablespoons lemon juice
 - 1/2 teaspoon salt
 - 2 tablespoons butter or margarine
 - 1 tablespoon finely chopped onion
 - 2 tablespoons flour
 - 1/2 cup cream
 - 2 egg yolks
 - Salt, Pepper
 - Lemon juice
 - Bread crumbs

Cover shad roe with boiling water. Add three tablespoons of lemon juice and one quarter teaspoon salt. Simmer for 15 minutes. Drain. Remove outside membrane and wash the roe. Melt butter or margarine in a saucepan and saute the onion in it for five minutes. Then add roe and stir in flour and cream. Blend well and when hot remove from heat. Stir in egg yolks and season well with salt, pepper and lemon juice. Keep hot. Place the boned shad skin side down on a well greased broiler rack. Season with salt and freshly ground pepper. Brush with melted butter or margarine. Broil for 15 minutes. Remove from oven and spread with the shad roe mixture. Cover the fish with buttered bread crumbs and return to broiler to brown. Serve at once garnished with lemon slices and watercress.

Lemons that have a fine-textured skin and are heavy for their size are generally of better quality than those that are coarse skinned and light in weight.

Stuffed Endive
Separate leaves from stalks. Wash and dry. Spread each leaf with a mixture of equal parts Roquefort and cream cheese. Re-

Asparagus In Spring



ASPARAGUS LUNCHEON DISH, with cheese-olive sauce.

By CHARLOTTE ADAMS
Associated Press Food Editor

Despite the fact that there's practically no such thing as a season for any vegetable any more, thanks to quick-freezing and canning, still there's something definitely "springy" about fresh asparagus. Many of us, including me, could eat it four or five times a week during the season.

There are lots of things which can be done with asparagus which ring pleasant changes. This vegetable calls for sauces which make it into a perfectly adequate luncheon dish. Here's one of that sort.

Asparagus Luncheon Dish

- 2 tablespoons fat
- 2 tablespoons flour
- 1 cup milk
- 1/2 cup sliced olives
- 4 slices toast
- 20 stalks cooked asparagus
- 1/4 cup grated cheese
- 4 olives, sliced, for garnish

Melt fat in top of double boiler. Stir in flour. Slowly add milk, stirring constantly. Continue cooking for about 15 minutes or until sauce is thick and no starchy taste remains. Stir in 1/2 cup sliced olives. Remove from heat. Arrange slices of toast in well-greased eight-inch heat-resistant glass cake dish. Place five cooked asparagus stalks diagonally on each slice of toast. Pour sauce over asparagus and sprinkle with grated cheese. Bake in moderate oven (350°) for about 20 minutes, or until cheese is melted. Remove from oven and garnish with four slices olives.

Asparagus and Scrambled Eggs

form each stalk and chill. Cut in one half inch slices. Arrange on a bed of watercress and serve with French Dressing.

Table salt will stimulate the appetite.

Citrus rinds, grated or thinly sliced, make good flavoring for cooked fruits, cakes, pies, puddings, and cooked cereal.

Do not shell peas until just before cooking. If it is necessary to shell and hold them for any appreciable length of time, pack in a tightly closed jar and place in the refrigerator until ready for use. Always wash peas before using, but never wash and let stand as wet peas spoil rapidly.

Rice Pudding

- 3/4 cup rice
- 1 quart milk or 1 pint milk and 1 pint cream
- 1/2 cup sugar
- 1/4 cup butter or margarine
- Salt, mace, cinnamon
- 1 teaspoon vanilla
- 3 egg whites

Wash rice thoroughly. Put rice in the milk and bake covered in 325° oven about one hour, or until rice is soft. Stir occasionally, adding more milk as rice absorbs it. Cool slightly. Add sugar, pinch of salt, speck of mace and a little cinnamon, the butter or margarine and vanilla. Add more milk to make a soft mixture. Fold in the stiffly beaten egg whites and bake about 20 minutes at 325°.

Beets with Almonds

- 2 1/2 cups cooked baby beets
- 2 tablespoons butter or margarine
- 2 tablespoons flour
- 2 tablespoons lemon juice
- 1 tablespoon sugar
- 1 teaspoon salt
- 1/3 cup blanched almonds, shredded

Drain beets, reserving liquor. Heat butter or margarine and blend in flour. Slowly add one half cup of beet liquor. Stir over low flame until thickened. Add lemon juice, sugar, salt and the beets. Cover and cook for five minutes. Just before serving stir in the shredded almonds.

London Broil

Broil a flank steak five minutes on each side. Cut in thin slices diagonally across the grain. Season with salt, freshly ground pepper and butter or margarine. Or you may serve with a Mushroom Brown Sauce poured over slices.

Candied Parsnips

- 4 medium-sized parsnips
- 2/3 cup brown sugar
- 1 teaspoon salt
- 2 teaspoons lemon juice

Place whole stalks of hot, buttered asparagus on a chop plate, radiating from the center to the rim. Fill the center with a fluffy mound of hot scrambled eggs. Sprinkle grated Parmesan cheese over the asparagus and the eggs and serve at once.

Asparagus Loaf

- 2 tablespoons butter or margarine
- 4 eggs, well beaten
- 1 bunch of asparagus, cooked
- 1 cup cream
- 1/2 cup diced cooked chicken
- 1 teaspoon salt
- Fresh-ground black pepper.

Melt butter or margarine. Add salt, pepper and cream and bring to a boil. Add chicken, asparagus tips, and well-beaten eggs. Cook, stirring constantly, until mixture thickens. Line a well-buttered mold with cooked asparagus stalks and pour in cream mixture. Cover mold and place in a pan containing hot water about an inch deep. Poach in 350° oven until firm. Serve with cream sauce or Hollandaise sauce.

Asparagus Vinaigrette

- 1 bunch asparagus, cooked and chilled
- 1 tablespoon vinegar
- 3 tablespoons salad oil
- 1 hard-cooked egg, chopped
- 1/2 teaspoon English mustard
- 1/2 teaspoon salt
- 1/2 teaspoon ground white pepper
- 1 teaspoon chopped chives.

Place chilled asparagus in individual plates. Mix all other ingredients thoroughly, adding chopped egg last. Pour resulting sauce over asparagus and serve as a first course, or in place of salad.

Chicken Cacciatore

- 1-4 pound fowl
- 1/2 cup flour
- 4 tablespoons olive oil
- 1/2 cup diced onions
- 1 green pepper, cut in thin strips
- 1-No. 2 can Italian tomatoes
- 1 can tomato paste
- 1 bay leaf
- 1/2 teaspoon oregano
- 1/2 teaspoon salt
- 2 cloves garlic, finely chopped

Cut fowl in small pieces. Wash under running water and dry thoroughly. Sprinkle with salt and pepper and dredge in flour. Heat oil in skillet and brown the pieces in it. Remove from pan and add onion, green pepper and garlic. Add more oil if necessary. Cook until lightly browned. Add tomatoes, tomato paste, seasonings and browned chicken pieces. Cover and simmer for two hours, or until chicken is tender. Thicken sauce, allowing two tablespoons of flour to each cup of liquid. Blend flour with cold water and add to sauce. Stir over low heat until thickened, then cook for five minutes more. Serve with spaghetti.

'FINGERPRINTING' DIAMONDS

Some day it may be possible to identify diamonds as readily as fingerprints. W. Waters Schwab, New York diamond expert, says that there are no absolutely perfect diamonds. What is loosely called a "perfect" or flawless diamond is one, according to federal authorities, which is without imperfection visible through a 10-power loupe (magnifying glass). There is always some difference in the atomic arrangement, some minute particle visible only under the microscope. This is not a flaw or defect, but it is enough to make identification of a particular diamond theoretically possible even after it has gone through the process of recutting.

AMPHIBIOUS FOR USE

CAMP PENDLETON, Calif. — (AP)—There are a couple of amphibious tractors down around the south pole in good operating condition, in case any one needs a lift. Six U. S. Marines who accompanied the Byrd Expedition reported on their return here that the tractors, left at the Bay of Wales, would run anytime with a little thawing out. The Marines went along to operate the tractors, which did the expedition's hauling.

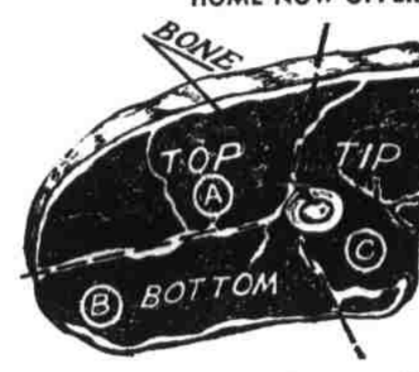
ANNOUNCING... 'QUALITY TENDER' A NEW and BETTER Method of MEAT CUTTING

DEVELOPED SOLELY FOR THE HOUSEWIVES' COOKING PREFERENCE AFTER EXTENSIVE RESEARCH AND TRAINING. DIXIE-HOME NOW OFFERS YOU THEIR



QUALITY TENDER MEAT

Good beef properly aged retains all of its savory goodness and is naturally tender.



1. TOP QUALITY
2. U. S. FEDERALLY INSPECTED
3. GOVERNMENT GRADED
4. CUT BY TRAINED PERSONNEL

ALL TO INSURE YOU RECEIVING NATURAL TENDERNESS THROUGH QUALITY CONTROL

Round Steak	You get all this in the old way. Dixie-Homes new way you get it separated. Only one Muscle at a time.	No Bone or W
TOP ROUND STEAK 79c	A BONELESS CUTS OF U. S. CHOICE Lb.	SMOKED PICNICS Lb.
BOTTOM ROUND STEAK 77c	B BONELESS CUTS OF U. S. CHOICE Lb.	MAR-PAK-O SLICED BACON Lb.
CUBE STEAKS 79c	C BONELESS CUTS OF U. S. CHOICE Lb.	U. S. GOOD VEAL SHOULDER CHOPS Lb.
		BOSTON BUTT PORK ROAST Lb.
		FRESH GROUND BEEF Lb.
		U. S. GOOD CHUCK ROAST Lb.

ENJOY Frozen Food Freshness

1 LB. SLICED AND SWEETENED STRAWBERRIES 71c	1 LB. SLICED—PACKED IN SYRUP PEACHES 71c
10-OZ. PACKAGE FROZEN PIES 69c	10-OZ. PACKAGE ASPARAGUS TIPS 69c

GARDEN FRESH FRUITS & VEGETABLES

4 EARS FRESH CORN 25c	5 LBS. (RED OR WHITE) NEW POTATOES , 37c	2 HEADS ICEBERG LETTUCE 37c
3 LBS. TEXAS YELLOW ONIONS 19c	1 LB. FANCY SLICING TOMATOES 35c	8-LB. BAG FLORIDA ORANGES 35c
2 LBS. GEORGIA STRING BEANS 23c	2 BUNCHES CARROTS 15c	3 TEXAS PINK GRAPEFRUIT 15c
2 LBS. YELLOW SQUASH 29c	LARGE STALK CELERY 15c	DOZEN EXTRA LARGE LEMONS 15c

Outstanding Grocery Values

4-OZ. DIXIE HOME TEA 19c	FLOUR	FLORIDA ORANGE 19c
NO. 2 CAN COMSTOCK APPLES 21c	Rose Royal, Pl., \$1.95	No. 2 Can 21c
NO. 2 CAN STOKELY'S APPLE SAUCE 15c	White Lace, Pl., \$2.23	46 oz. Can 21c
16-OZ. LIBBY'S TOMATO JUICE 29c	" S.R., \$2.27	
NO. 2 1/2 CAN LIBBY'S FRUIT COCKTAIL 39c		16-OZ. CAN KINGAN'S OR LIBBY'S CORN BEEF HASH 15c
1-LB. CAN PAPPAS CRANBERRY SAUCE 19c		NO. 2 CAN BLUEBIRD GRAPEFRUIT SECTIONS 15c
NO. 2 1/2 CAN LIBBY'S SAUER KRAUT 10c		12-OZ. CAN OSCAR MAYER LUNCHEON MEAT 15c
3 TALL CANS DIXIE HOME EVAPORATED MILK 33c		COFFEE
	ALL BRANDS SOAP & POWDERS	Silver Cup 15c
		Gold Cup 15c

DIXIE-HOME SELF-SERVICE SUPER MARKET

INSULATION
Enjoy Summer and Winter Comfort
JOHNS MANVILLE Blown INSULATION
Our Solution
"Insulation Is as Good as Its Installation"
Inquire of Roy Moseman—Waynesville, N. C.
Serving Western North Carolina Since 1936

Our Special
Blue Plate Lunch 35c
Served Every Day
"a tempting tray every day"
PATRICK'S CAFETERIA

Rich... Smooth... Delicious!

JFG Special COFFEE

The Best Part of the Meal