

The Cherokee Scout HOME PAGE

Dinner In Half An Hour

If you are one of those busy or business housekeepers who find it necessary to be away from home until late afternoon, we know exactly what your meal-planning problem is. It's our problem, too! For when we get home after business hours, it's usually close to dinnertime. So it has become a habit with us to plan dinners that we can prepare in a short time. But it does mean planning our meals and our marketing, and sometimes it requires some preparation beforehand. In doing this we depend very much on our refrigerator and make it work closely with the range. It's not a comfortable feeling to be rushed in getting dinner, and that's what we try to avoid by planning menus like this one:

Tomato Juice; Deviled Hamburgers; Broiled Pineapple Slices; String Beans; Bread; Maple Mousse; and Coffee.

The Deviled Hamburgers were made up the night before and stored in the refrigerator. The pineapple slices will line up alongside the meat under the preheated broiler. The string beans are of the packaged quick-frozen kind, for quick-frozen vegetables, meats, fish and fruits are bounties when time cannot be bought at any price. They are so deliciously fresh and may be stored in the chilling unit of your refrigerator until time to use. They should, of course, be kept frozen until ready to cook. Canned string beans can also be used

but be sure to cook them the Institute way. Drain the liquor from the vegetable and boil it in a saucepan, heat thoroughly, add seasonings, and serve.

The dessert can be made in the refrigerator the night before. The cold control of the refrigerator is turned to the coldest setting until the cream mixture is frozen, then the control is turned back to a warmer setting which keeps the cream frozen and yet does not make unusual demands on the refrigerator.

DEVILED HAMBURGERS

(Tested by Good Housekeeping Ins.)
 1 1/2 lb. chuck steak, ground
 1/2 c. chili sauce
 2 tsp. prepared mustard
 2 tsp. bottled horseradish
 2 tsp. minced onion
 2 tsp. Worcestershire-type sauce
 1 1/2 tsp. salt

Combine all the ingredients. Shape into 10 cakes about 2" in diameter. Brown in hot fat in a skillet for 4 min. on each side. Serves 6, to serve 2 or 3 make half this recipe. For open sandwiches make half this recipe. Toast 6 slices of bread on one side. Spread the untoasted side of each slice with hamburger mixture, and broil 8 minutes. Serves 6.

You can find many uses for your cake rack. Instead of frying bacon in the skillet, lay the slices on the cake rack, then set it over a flat pan, place

Most People Love 'Em; Watermelon Preserves

Now that it is watermelon time the housewife will find the following recipe we think you'll like:

GINGER WATERMELON RIND
 1 pound of prepared melon rind
 1 pound of sugar
 1/2 lemon, sliced thin
 2 tablespoons of preserved sliced ginger.
 Two quarts of water.

Remove the green and the pink parts of the rind, and cut the white part into 1-inch squares. Cover the squares with salt water (one tablespoon of salt to each quart of water) and let them stand overnight. Next morning, drain them, rinse with cold water, then cover with boiling water, boil them for fifteen minutes and drain again.

Boil the sugar and water together for five minutes; then add the rind, the sliced lemon, and the preserved ginger, and boil the mixture rapidly until the rind is transparent. Put the preserves in clean, hot jars, and when they are cool seal the jars with hot paraffin. Store in a cool, dry place.

Orange Crates Used For Set Of Shelves

There probably never was a home-maker who had sufficient shelf space. Now it is always possible to get the men folks interested in building additional shelves.

One woman who needed more storage space in her basement has figured out an easy way to make shelves at practically no cost.

She went to her store keeper and bought empty wooden boxes, asking him to save those of the same size. She used orange crates, for they are deep and make wide shelves. Next she nailed them together firmly side by side, and on top of each other, using laths for reinforcing.

These can be hung from the wall or placed on an old table top, and are convenient for storing canned fruit and empty containers.

Here's How To Avoid Taint In Milk's Flavor

Absorbed odors from the barn, milk house, and general surroundings often affect the flavor and destroy the pleasant taste of milk, cautions H. A. Herman of the Missouri College of Agriculture.

Oils, fly sprays, and medicines used about the barn often impart flavor to the milk.

Remove the milk from the barn immediately after it is drawn, cooling it to 50 degrees F. at once, and storing it well covered in a cool place largely eliminates the dangers from off-flavors of the absorbed type.

in a hot oven and cook until crisp.

When canning set hot jars and jelly glasses on the cake rack. This gives a better circulation of air around the jars, and causes them to cool quickly.

Protect your table top by setting hot pies, pans and kettles on the rack. Placed in the sink it makes a satisfactory dish drainer.

When frying doughnuts, or baking bread or cookies, put them on the cake rack until sufficiently cool to put away.

Here is a good way to use prunes: Cook until well done. Remove pits and fill with ground walnut meats. Roll in brown sugar. Nice for lunch or parties.

An inexpensive and attractive curtain may be used in your bathroom windows. Buy four large black and white bath towels. Use two of them for the top as single and upper curtains. Clever red oil cloth tie backs may be and will add much color to the room. The other two will make full sash curtains below. They make very pretty curtains and are also very satisfactory.

One of the handiest small pieces of kitchen equipment is a rubber dish scraper. It is stiff enough to remove bits of food, yet flexible enough to bend to the shape of the dish. It reduces the number of food particles that go into dishwasher and makes washing easier."

EASY PICKLE PEACHES

4 pounds of peeled cling peaches
 3 cups vinegar
 2 cups sugar
 1 teaspoon whole cloves
 1 teaspoon allspice
 Several sticks of cinnamon
 1 piece of ginger, if desired
 Make syrup of vinegar and sugar. Drop in half of peaches, boil until tender, remove, cook the others. When done, return the first lot to hot syrup to heat. Fill jar with peaches. Add spices and cover with hot syrup. There must be sufficient syrup to cover peaches. Seal.

Try These Tested Recipes When Peaches Get Cheaper

Fat, red and gold peaches soon will be flooding the market and the thoughts of thrifty housewives will turn toward canning, pickling and preserving. Also there are perhaps a hundred other ways of serving this delightful food, cooked or "unmatured."

Cling-stone peaches generally are desired for pickling and preserving they usually are cheaper than the free-stone variety. The latter, however, are just as good, provided the flesh is firm.

Peach marmalade, and peach conserve make a nice mixture to put up from the over flow; and these may be made from the imperfect fruit, because it is mashed and cooked to pieces. But don't try to make peach jelly unless you add some commercial pectin. Peaches lack the element that makes the jelly firm.

Soft peaches and sweet cream make a truly Southern desert and one that dates back to Halcyon days when every family had its own cow and a big orchard to supply the fruits. Beyond paring and slicing the peaches no other preparation is necessary, and it is so good that it is not necessary to serve cake.

You are urged to try some baked peaches to serve with chicken pie, or as a desert. They also are delicious canned. When baking peaches use a little syrup, preferably Georgia cane or brown sugar, either of which will give the food a distinctive flavor. Here are some easy recipes, each tested and guaranteed."

BAKED PEACHES

Peel peaches, as many as needed place in a pan and sprinkle with sugar about half a cup for a quart of peaches. No water is used. Put into oven and bake until done, turning or stirring occasionally.

The amount of sugar required should be determined by the acid of fruit and the individual taste. The seed gives a delicious flavor. Serve hot or cold. Brown sugar or a little syrup used with granulated sugar will vary the flavor.

PEACH PRESERVE

Prepare peaches and weigh; use 3/4 pounds sugar to each pound of fruit. Add sufficient water to sugar to make a syrup; drop the peaches into the syrup and cook until the peaches are clear and the syrup is thick. Pack in jars and seal. If peaches become clear, remove, spread on a platter and boil syrup until thick; return fruit to syrup, bring to the boiling point, then fill jars and seal. It isn't always necessary to seal preserves, but everything keeps better sealed. Medium or small containers are best to use.

TO CAN PEACHES

Select ripe but firm peaches, peel carefully and cut into two pieces. Fill jars by packing the halves one on top of the other, the cut side down. Fill jars with syrup or water, pack well to remove any air bubbles, put top on loose, process for twenty minutes for quart jars, forty for half-gallon. Remove, tighten tops and allow to cool. The peaches may be blanched if stiff and hard to pack. To blanch, having peeled and cut the peaches, tie them in a cloth and dip in hot water three to five minutes. Maye the syrup as thick as desired. A good syrup is one cup of sugar and one cup of water, boil for three minutes, fill jar with this syrup. More or less sugar may be used according to taste.

PEACH MARMALADE

Peel and remove seed from very ripe peaches. Put on to cook with just a small amount of water; cook until a soft mass. Cool and rub through a coarse strainer. To one pint of fruit, use three-fourths of a pint of sugar. Boil until clear and red. It must be cooked slowly and stirred constantly. When done put into jars while hot and seal.

PEACH CONSERVE

4 pounds peaches (weight after preparing)

3 pounds sugar
 1 cup nut meats
 2 oranges.

Chop peaches rather fine. Peel and chop oranges, using one rind (discard ing other rind and seed). Mix all together and boil rapidly until mixture is clear, transparent and gives jelly test and is thick. Add nuts five minutes before removing from fire. Cool slightly, fill jars. Process pints twenty-five minutes at simmering, seal and store in cool, dark place.

BUTTERSCOTCH CAKE

Cream one-half cup shortening; add slowly 1 1/2 cups brown sugar. Add two unbeaten eggs one at a time, beating well after each addition. Add 1 1/2 cups cake flour, sifted with 2 1/2 teaspoons baking powder, 1/2 teaspoon soda, alternately with 1/2 cup cold strong coffee. Bake in greased square pan in moderate oven (350 degrees Fahrenheit) about fifty minutes. When cold cover top with coffee frosting.

REVIVAL AT PEACHTREE

The Rev. R. C. Hearin, student at the Southwestern Theological Seminary, Forth Worth, Texas, and a former pastor will assist the Rev. Robert Barker in a revival to be held at Peachtree Church beginning Sunday, 16. A large attendance is expected.

The Macaroni Family

By BETTY BARCLAY



The leading shapes of this wheat food, — macaroni, spaghetti and egg noodles are popularly called THE ENERGY TRIO.

Housewives plan to change the ways of serving popular foods in keeping with seasons. So let's not forget our friends, The Macaroni Family, now that warm weather is here. Macaroni, spaghetti, egg noodles and the other members of this popular family that are such favorites in other seasons can be turned into dozens of excellent summer dishes.

This wheat food being bland will blend naturally and tastily with vegetables, with fruits and with meats to make a well-balanced main course dish that is easy to prepare, healthful and filled with the elements needed for body sustenance in every season. Any way this food is served, will prove a pleasing change in the menu. What more can one ask for?

As a change for the popular potato salad, why not serve a Macaroni Daisy Salad? Have you tried egg noodles as a cereal or as a dessert; or luscious spaghetti with butter? The folks will like them all.

Here are three summer recipes that you will find particularly pleasing. The manufacturer of your favorite brand of The Macaroni Family will gladly supply you with additional recipes on request:

Noodles with Fresh Fruit

1/2 lb. egg noodles
 Fresh fruits in season
 1 cup cream

Cook egg noodles in boiling, salted water, till tender and drain. Chop slightly with edge of a saucer. Mix with fruit cut in small pieces. Serve hot or cold, as a cereal, with cream.

This is particularly good for children and relished as a dessert by your most fastidious dinner guests.

Spaghetti al Burro

All housewives plan at least one hot dish daily. Here's one that is easy to prepare and a family favorite for luncheon.

1/2 lb. spaghetti
 1/2 cup butter
 1/2 cup grated cheese
 Salt and pepper

Cook spaghetti in boiling salted water till tender and turn onto a hot platter. Add seasoning and butter. Stir till all strands are well buttered and sprinkle grated cheese over all. Excellent with roasts, chicken or fish.

Macaroni Daisy Salad

Inasmuch as the average American family seems to have a growing mania for salads, try this one as a change from the popular potato salad.

1/2 lb. elbow macaroni
 1 green sweet pepper
 1 dill or sweet pickle
 Salt and pepper
 4 hard-boiled eggs
 1 large ripe tomato
 1 medium onion, chopped fine
 1/2 cup French dressing or mayonnaise

Cook elbow macaroni in boiling, salted water till tender, then drain. Mix with green pepper, cut into small pieces, with tomato, sliced or chopped, with pickle, chopped fine, with 2 hard-boiled eggs, diced, and with onion. Season with salt and pepper, then mix all well with French dressing or mayonnaise.

Serve on four crisp lettuce leaves, with an egg daisy on top and garnished with parsley. The egg daisy is made by cutting each of the two remaining boiled eggs in half, using one half of the yolk for center of the daisy. Cut the white halves into strips making a rosette representing the petals of the daisy.

USE THE CLASSIFIED ADS

"TAKE A TIP — IT'S COOL COOKING"



A FRIGIDAIRE ELECTRIC RANGE

never heats the kitchen

- It's fun to cook with this range. Offers so many advantages—so many features you really want. Come in. See how it combines Low Cost... High Speed... Sure Results.



Choose from 6 beautiful Frigidaire Electric Ranges. Model illustrated B-20

NEW LOW PRICE
Beautiful Base Model
Only
\$139

See a Demonstration-Now!

WALTER COLEMAN

Phone 124-J Murphy North Carolina