



Summer Menu

Sour Cream Doughnuts
 During the Summer Doughnuts Are Favorites)
 1 1/2 cups granulated sugar,
 3 eggs, beaten,
 1/2 teaspoon nutmeg,
 1/2 teaspoon salt,
 1/2 teaspoon vanilla,
 1 teaspoon lemon extract,
 1 cup sour cream,
 1 cup raisins,
 4 cups flour,
 1/2 teaspoon soda,
 1/2 teaspoon baking powder.
 Cream fat and sugar. Add eggs and beat well. Add rest of the ingredients, mix lightly. Chill dough. Drop portions of it, spaced three inches apart, from tip of spoon onto greased baking sheets. Bake eight minutes in a moderate oven.

Old-Fashioned Sour Cream Cookies
 (Good for Lunch Boxes or Picnics)
 1-3 cup fat,
 1 1/2 cups granulated sugar,
 3 eggs, beaten,
 1/2 teaspoon nutmeg,
 1/2 teaspoon salt,
 1/2 teaspoon vanilla,
 1 teaspoon lemon extract,
 1 cup sour cream,
 1 cup raisins,
 4 cups flour,
 1/2 teaspoon soda,
 1/2 teaspoon baking powder.
 Cream fat and sugar. Add eggs and beat well. Add rest of the ingredients, mix lightly. Chill dough. Drop portions of it, spaced three inches apart, from tip of spoon onto greased baking sheets. Bake eight minutes in a moderate oven.

HELPING THE BRIDE
 (Meals for Two)

Breakfast Menu
 Chilled Orange Juice
 Fried Eggs and Bacon
 Bran Muffins Butter

Luncheon Menu
 Sliced Bologna Dill Pickles
 Rye Bread for Sandwiches
 Buttermilk

Dinner Menu
 Creamed Dried Beef
 Buttered Potatoes
 Corn on the Cob

Bread Plum Jelly
 Fruit Salad
 Fruit Cookies

Fried Eggs and Bacon
 2 strips bacon,
 3 eggs,
 1 tablespoon water,
 1/2 teaspoon salt,
 1/2 teaspoon paprika.
 Cook bacon in a frying pan. When crisp toss it to one side of the pan or remove and store it in a hot place. Break eggs, one at a time, in a small saucer and carefully pour into the hot bacon fat in the frying pan. When all eggs have been added pour in the water and cover pan with a lid. Cook slowly until a white film forms over the tops. Sprinkle with salt and paprika and carefully remove to heated serving plates. Top with bacon.

Help For Housewives

A married 30-year-old woman writes: "I have a very sticky seasoning for chopped cabbage."

To cut hard-boiled eggs evenly use a silver knife frequently dipped in cold water. A steel knife may discolor the egg white.

If tomatoes are only half ripe, the ripe part may be used for salads, while the greener portions may be broiled or fried.

To remove rust stains from the refrigerator, rub with steel wool and then apply a coat of white enamel. This is an inexpensive and effective treatment.

Paraffin used for sealing jellies should be "smoked" hot, since it sterilizes as well as seals. Fill the glass in order that the melted paraffin may form a seal around the side of the glass as well as a covering for the top.

When making preserves, it is advisable to toast the small bits of bread first and then spread with butter to give flavor as well as prevent the topping from soaking into the bread. Often canapes can be spread just before serving. Sometimes they are spread in advance then popped into a moderate oven for a minute to freshen and brown.

TWO EGG CAKE
 1-2 cup butter
 1 cup sugar
 2 eggs
 2 1/2 cup milk
 1 teaspoon vanilla
 2 cups flour
 3 1/2 teaspoons baking powder
 Few grains salt
 Cream butter, add half the sugar gradually, and beat until light. Add remaining sugar to well-beaten egg yolks. Combine mixtures. Mix and sift flour, baking powder, and salt and add alternately with milk to first

mixture. Beat thoroughly, add vanilla and fold in egg whites beaten until stiff. Bake in buttered layer-cake pans 25 to 30 minutes in moderately hot oven (375°).

To bleach white linens, cover with lemon juice and lay in sun for a day. Wash out in warm water and soap suds.

To remove grass stains, rub garments with molasses roll up for an hour, then wash in warm water and soap suds.

2 1/2 Acre Lawn Garden

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Cream Dried Beef
 (Fried and Browned)
 1/2 cup fat,
 2 tablespoons butter,
 3 tablespoons flour,
 1 1/2 cups milk,
 1/2 teaspoon salt,
 1/2 teaspoon pepper,
 1/2 teaspoon celery salt.
 Shred the beef into small pieces. Put butter in a frying pan. Heat and, when smoking, add the beef. Cook slowly and stir frequently until the edges are curled up and browned. Add the flour. Mix and cook until it has browned. Add the rest of the ingredients and cook until thick and creamy. (Stir constantly to prevent lumping.) Serve hot, poured over the potatoes arranged in a small serving dish.

SOUR CREAM RECIPES
 (Delicious Foods Are Made From Sour Cream)

Sour Cream Spice Cake
 1/2 cup fat,
 1 1/2 cups brown sugar,
 2 eggs,
 2 teaspoons cinnamon,
 1 teaspoon cloves,
 1 teaspoon nutmeg,
 1/4 teaspoon salt,
 1 teaspoon vanilla,
 1 cup sour cream,
 2 cups flour,
 1 teaspoon soda,
 1 teaspoon baking powder.
 Cream fat and sugar. Add the rest of the ingredients and beat two minutes. Pour into a shallow pan fitted with waxed paper and bake 25 minutes in a moderate oven. Cool and spread with a white or caramel frosting.

PINEAPPLE CHARLOTTE II
 1 cup crushed pineapple
 1/2 cup pineapple juice
 1 tablespoon lemon juice
 2 tablespoons sugar
 1 glass red tart or blue cherries
 Few grains of salt
 1/2 cup whipping cream
 1/4 cup cold water
 1/2 pint cream
 Drain pineapple. Add fruit, juices, sugar, salt, and gelatine. Beat mixture until gelatine dissolves. Remove from range, set in pan of cold water, and when mixture begins to thicken, fold in cream, beaten until stiff, and cherries. Turn into a slightly oiled mold and chill thoroughly.

FROZEN ORANGE WHIP
 1 cup sugar
 2 1/2 cup water
 Grated rind of 2 oranges
 1/4 cup orange juice
 1 pint whipping cream
 2 oranges
 Boil sugar and water until syrup threads. Add grated rind and orange juice, cover and keep warm 1 hour, then cool. Beat cream until stiff and add the orange syrup gradually. Cut oranges in halves, cross-wise, remove pulp and separate into small pieces. Pour juice from the 2 oranges into a hot mold; then put in alternate layers of cream and orange pulp until mold is filled to overflowing. Freeze.

Tart cake fillings are preferred for summer serving. A lemon or orange filling in baked sugar cookies makes a delectable tid-bit to serve with chilled beverages.

Quarter-pound eggs are laid by a Manchurian breed of hens.

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SUGAR 10 lb. bag50c
 25 lb. bag \$1.25
 100 lb. bag \$1.90

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 Bulk, 2 lbs. 25c

GRAPEFRUIT JUICE Sunshine, No. 2 can . . 10c
 Silver Nip, No. 2 can . . 15c

Pineapple Juice, No. 2 can . . . 2 for 29c

Pears, No. 2 1/2 can 2 for 45c

Tomatoes, No. 2 can 2 for 15c

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MEALS SERVING THREE

Breakfast
 Grapefruit Juice
 Creamed Codfish Butter
 Muffins Coffee
Luncheon
 Cream Cheese and Nut Sandwiches
 Iced Tea
 Plum Sauce Ginger Cookies

Dinner
 Chilled Salmon Lemon Quarters
 Asparagus Fritters with Cream Sauce
 Bread Current Jelly
 Cucumber Delight Salad
 Fruit Berry Compote
 Iced Tea

Asparagus Fritters
 1 1/2 cups flour,
 2 teaspoons baking powder,
 1/4 teaspoon salt,
 2 eggs or 4 yolks,
 1/2 cup milk,
 1 cup diced cooked asparagus.
 Mix dry ingredients. Add eggs and milk. Heat well. Add asparagus and drop portions from a tablespoon into deep hot fat. Fry about four minutes or until the fritters are well-browned. Drain and serve plain or with cream or cheese sauce.

Cucumber Delight Salad
 1 package lemon-flavored gelatin mixture,
 2-3 cups boiling water,
 2 tablespoon pineapple juice,
 2-3 cup crushed pineapple,
 1/2 cup diced cucumbers,
 1/4 cup chopped pimientos,
 1/4 cup chopped celery,
 1/2 teaspoon salt.
 Dissolve gelatin in water. Cool. Add rest of the ingredients and pour into one large or individual molds which have been rinsed out in cold water. Chill until firm. Unmold on lettuce and top with salad dressing or mayonnaise.

Green beans should be uniform in size if they are to cook evenly. Test beans for freshness by seeing if they snap when they are broken in half. The best peas will be velvety to touch, bright green in color (never yellow) and rather plump. Plumpness indicates that pods are filled with peas of even size.

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FRESH

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Veal Chops 19c

Lamb Stew, rib 15c

Round Steak . . . 25c

Beef Roast 17c

Lamb Chops . . . 43c

Sirloin Steak . . 29c

Pork Chops 30c

Pork Roast 23c

Cold Meats
TENDER MADE
Ham 60c

Cheese Loaf . . . 33c

Liver Cheese . . . 35c

Boiled Ham . . . 49c

Pork, Veal & Beef
33c

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