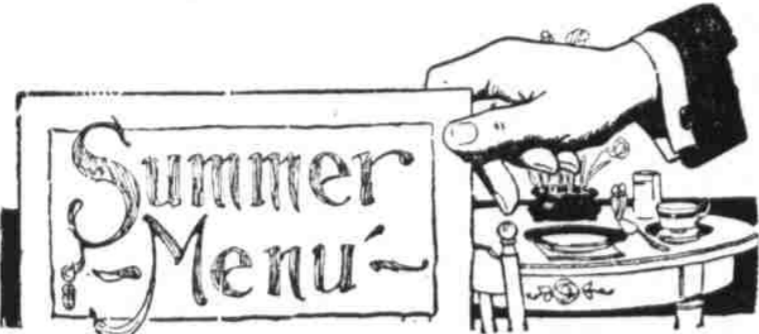


# SUMMER Food Specials YOU WILL NEED



## JELLIED TUNA WITH MAYONNAISE

1 package lemon gelatine.  
1 pint warm water.  
2 tablespoons vinegar.  
1 teaspoon salt.  
1 cup tuna fish, flaked.  
2 tablespoons pimiento, finely chopped.  
½ cup mayonnaise.  
Dissolve gelatine in warm water. Add vinegar and salt. Chill. When slightly thickened, fold in remaining ingredients. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with additional mayonnaise. Serves 8.

## Liver Cake

1 pound beef liver.  
1 medium large onion.  
6 square crackers.  
1 teaspoon salt.  
½ teaspoon pepper.  
2 tablespoons milk.  
2 eggs beaten slightly.  
Force the liver, onion and crackers through a food chopper, using the medium blade. Add the salt, pepper, milk and eggs and mix thoroughly. Drop by rounded tablespoons into skillet containing 3 tablespoons of melted shortening. Pan fry until nicely browned on both sides.

## Selected as "Miss Paris 1937"



Lily Lamb

Only 17 years old, with curly blonde hair and a naive smile, Lily Lamb was chosen as "Miss Paris, 1937", a new type from those in the past who have been so honored.

**Stuffed Tomatoes—Baked**  
6 medium-sized tomatoes.  
½ cup soft bread crumbs.  
1 tablespoon chopped onion.  
½ cup finely chopped celery or cooked meat.  
2 tablespoons melted lard.  
Salt and pepper.  
Wash but do not peel. Remove a slice from the stem end of tomato. Scoop out center. Mix with the fill-

ing ingredients. Sprinkle the tomato with salt. Fill with mixture. Sprinkle top with bread crumbs. Dot with lard. Place on shallow pan containing enough water to reach bottom and bake in moderate oven (350 degs. F.) about 45 minutes.

Read The Ads

## True Experiences! 100 a week for them!

Each week to Aug. 28, we give twenty \$5 prizes for best True Experiences with Black Flag. Here is one from Mrs. W. M. Fudge, 1723 Peachtree St., Atlanta, Ga. Read it, try Black Flag, then send yours with your own and dealer's name, address. Black Flag Co., Balt., Md.

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## Walnut Cookies

(Contributed by Miss Mary Margaret Smith, County Home Demonstration Agent.)

The recipe was given to Miss Smith by an old lady in whose family it has been used for more than a hundred years.

1 cup sugar.  
½ cup of lard or butter.  
½ cup sweet milk.  
1 egg.  
1 teaspoon baking powder.  
½ teaspoon soda.  
½ teaspoon salt.  
1 teaspoon of vanilla.  
Enough flour to make a soft dough (between 4 and six cups). Mix ingredients as listed above.

**Filling**  
2 cups of black walnuts chopped.  
1 cup of sugar.  
Cream or milk, enough to melt sugar.

Making mixture warm, heat in double boiler and keep warm while using.  
Roll dough very thin, cut with cookie cutter, place one and a half teaspoons of filling on cookie, then place another on top, press the edges together and bake.

## ORANGE CREAM CAKE

(4 egg whites)  
3 cups sifted flour.  
3 teaspoons baking powder.  
½ cup butter or other shortening.  
1½ cups sugar.  
1 cup milk.  
½ teaspoon lemon extract.  
4 egg whites, stiffly beaten.  
Sift flour, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time, beaten after each addition until smooth. Add lemon extract. Fold in egg whites quickly and thoroughly. Bake in two greased 9-inch layer pans in moderate oven (375 degs. F.) 25 to 30 minutes. Spread orange filling between layers, and orange fluff frosting over cake. Top with sections.

## LEMON CHEESE TARTS

(6 to 8 tarts)  
1 cup cottage cheese.  
¼ teaspoon salt.  
2 teaspoons cream.  
¼ teaspoon nutmeg.  
1 teaspoon grated lemon peel.  
½ cup sugar.  
2 eggs.  
¼ cup currants.  
Press cheese through fine sieve, add salt, cream, nutmeg, and lemon peel. Beat sugar with eggs. Combine the two mixtures. Add currants washed and dredged with flour. Pour into unbaked pastry shells, filling each about two-thirds full. Put into hot oven (425 degs. F.) for about 5 minutes. Reduce heat to moderate (350 degs. F.) and bake 10 minutes more.

## Dill Beef Birds

There is a Swedish air about these "Birds" for the flavoring has the tang of many Swedish foods. Cut one pound of then round steak into six oblongs. Center each piece with a bit of bacon and a strip of dill pickle. Roll, fasten with toothpicks, brown in shortening, sprinkle with flour, salt and paprika and add 4 cups of hot water. Cook slowly one hour or until tender. Place dumplings seasoned with caraway seeds, if liked, on top of the meat and cook 15 minutes longer.

## BEATEN BISCUITS

(About 4 dozen)  
4 cups flour.  
½ cup lard.  
Equal parts milk and water.  
2 teaspoons salt.  
Sift salt with flour. Work in shortening with finger tips. Stir in liquid gradually, until a dough stiff enough to handle is formed. Roll on a floured board. Fold dough over and beat with a rolling pin about 20 minutes, folding over and over as the dough is pounded out on a thin sheet. When dough is smooth and velvety, roll out to one-half inch thickness. Cut into rounds. Prick clear through twice with a fork. Place on a greased tin in a hot oven, 400 degs. F. Bake about 20 minutes or until nicely browned.

## Meat Dishes Suitable for Warm Weather; Apple Recipes Listed Luncheon Roll

1 chopped onion.  
2 tablespoons fat.  
1 egg.  
¾ cup milk.  
1 teaspoon salt.  
Few grains pepper.  
½ cup cracker crumbs.  
1 pound chopped beef.  
½ teaspoon salt.  
2 teaspoons baking powder.  
2 tablespoons shortening.  
½ cup milk (approximately).  
Fry cup milk in fat until a delicate brown. Beat egg; add milk, salt, pepper and crumbs; mix well. Add chopped beef and fried onion. Form into a roll place on a rack in baking pan. Bake in a moderate oven for 45 minutes. Remove from oven. Mix flour, salt and baking powder. Cut in shortening with knives or rub in with finger tips. Add enough milk to hold ingredients together. Roll out biscuit dough a little larger than the meat roll. Cover meat with top of loaf and brush with milk. Bake in a hot oven until the biscuit crust is a nice brown.

## Corn Beef Hash Nests With Poached Eggs

Open canned corn beef hash and shape into nests. (Individual rounds with a depression in the center.) place in a frying pan to heat and brown on the bottom. In the meantime poach as many eggs as will be needed, cooking in rings to keep the eggs from spreading. Make parsley butter by creaming 3 tablespoons butter and 1 tablespoon finely chopped parsley and 1 teaspoon lemon juice; add ½ teaspoon chopped chives. To serve place corned beef nests on a platter, drop a poached egg in each and with a teaspoon of parsley, butter. Garnish with sprigs of parsley.

## Apple Dumplings

1½ cups flour.  
3 teaspoons baking powder.  
½ teaspoon salt.  
5 tablespoons shortening.  
½ cup milk.  
6 apples.  
6 tablespoons sugar.  
Sift dry ingredients; mix in shortening; add milk to make soft dough. Roll ¼ inch thick on floured board; divide into 6 parts; on each place an apple, washed, pared, cored and sliced. Put 1 teaspoon sugar and ¼ teaspoon butter on each. Moisten edges of dough; fold up around apple, pressing tightly together. Place in greased pan; sprinkle with cinnamon and sugar and dot with butter. Bake in moderate oven 40 minutes.

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