

## Tasty Dishes

### ICED COFFEE

The preferred method of making iced coffee is to pour hot coffee of double strength (twice the usual proportion of coffee in tall glasses. If the ice supply is limited, strong coffee may be cooled and served with just enough ice to maintain guests whose preferences are unknown. Fruit sugar (finely granulated and either plain or whipped cream are served with iced coffee, a few drops of vanilla added to the whipped cream improves the flavor for some people.

### APPLE SAUCE HELP

In making apple sauce, slice your apples, cook them in a little water until they are soft, then add the sugar. If you add the sugar at first you may need to put more later and the apples are likely to become hard.

### TO LOOSEN ICE TRAYS

Never use a sharp instrument to loosen the ice trays in your refrigerator; you might puncture the coils. Take a dull instrument and use it as a wedge under the rim. When you replace the trays, wipe them with a cloth. It's the freezing of the excess water that makes trays stick.

### COFFEE FOR A CROWD

1/2 lb. medium ground coffee (2 1/2 cups.)  
4 quarts of boiling water.  
Cold water.  
Heat 4 quarts of water to boiling. Put the coffee in a bowl or saucepan; stir in enough cold water to moisten the coffee thoroughly. Place the wet coffee in the center of an eighteen-inch square of double cheesecloth which has been freshly boiled; gather

up the corners to form a bag; tie securely with a string, leaving space for the coffee grounds to swell. Immerse the bag in the boiling water, bring back to boiling, and boil three minutes. Remove the bag, and the coffee is ready to serve.

### SAUCE FOR MEAT

Try serving horseradish sauce on short ribs of beef, baked ham or a pot roast. Add two tablespoons of prepared horseradish, one tablespoon of chopped parsley and a fourth of a teaspoon of Worcestershire to each cup of cream sauce. The combination is very tasty.

### COOKING WITH MILK

Milk scorches easily, so heat it in a double boiler or warm it over low heat in a pan set on an asbestos mat. To help keep the milk from sticking to the sides, rinse the pan in cold water before heating.

### MAPLE NUT REFRIGERATOR CAKE

1 cup milk.  
1 cup maple syrup.  
4 eggs.  
1/2 teaspoon soda.  
1 1/2 tablespoons gelatin.  
3 tablespoons cold water.  
1 cup whipping cream.  
3/4 cup blanched toasted almonds.  
Lady finger or sponge cake.  
Place milk and syrup over low flame. Drop in unbeaten egg yolks and soda; stir until thoroughly mixed. Cook, stirring continually until gelatin coats the spoon. Soak gelatin in cold water five minutes. Pour on hot mixture, and stir until dissolved. Cool, fold in stiffly beaten egg whites and set aside until thick like molasses; then fold in stiffly beaten cream and finely chopped nuts. Line bottom and sides of pan with split lady fingers, or sponge cake cut in one-inch

## Refuses Medical Aid for Son



The Rev. Winstead and wife pray at bedside

Refusing medical aid for their afflicted son, Carl, 7, who is suffering from a serious bone infection, the Rev. James Winstead and wife of Woodward, Okla., resort to prayer in an effort to heal him. The case has attracted attention of authorities who are considering legal action to force the Pentecostal church pastor to allow treatment for the boy whom he claims has "been touched by God" and will recover through faith.

strips. Turn in mixture and cover top with remaining lady fingers, or strips of cake. Place in refrigerator for twelve to twenty-four hours.

### COFFEE CARAMEL ICE CREAM

1 cup milk.  
2 tablespoons ground coffee.  
1/2 cup caramelized sugar.  
3 egg yolks, slightly beaten.  
1/2 cup sugar.  
1/2 teaspoon salt.  
2 cups cream.  
1 teaspoon vanilla.  
Scald milk with coffee and add caramelized sugar and egg yolks mixed with salt and sugar. Cook until mixture thickens, stirring constantly. Strain and cool. Add cream and vanilla and freeze.

### CAFE AU LAIT

The French method of serving breakfast coffee calls for an acid coffee with a dark roast. The coffee is

served with a pot or pitcher of scalded milk. If the milk is beaten with an egg beater just before pouring into the pitcher, a film will not form on the surface. The coffee and the milk are poured into the cup in whatever proportions the consumer desires.

### GLAZED CARROTS

8 medium size carrots.  
1/2 cup brown sugar or honey.  
4 tablespoons water.  
1 tablespoon butter.  
Wash, scrape and cut carrots in halves. Cook in boiling water until tender. Drain. Make syrup of sugar or honey and water. Place butter in frying pan and when melted add carrots. Pour over syrup, and cook gently 30 minutes or until thoroughly glazed.

*Back to School*



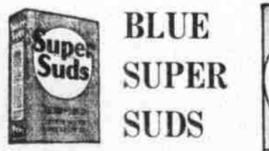
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**BEEF STEW** 12 1/2c

**PORK ROAST** 19c

**CHICKEN DELIGHT**  
1 hen weighing about four pounds.  
1 box spaghetti.  
1 can mushrooms.  
1/2 bunch celery.  
2 green peppers.  
3 tablespoons of butter.  
Salt and pepper to taste.  
Steam hen until tender. Cook spaghetti in boiling, salted water until tender. Melt butter and saute chopped peppers ten minutes. Add diced celery and cook five minutes, not letting them brown. Add mushrooms, cook five minutes and combine with spaghetti and diced meat from the chicken. Add salt, pepper and olive oil to taste. Heat to boiling in double boiler and serve with sauce.

**FREAK FEAR OF CORN**  
The first freak crop of corn ever last week by the State was a normal ear of corn with smaller ears growing at the bottom. The ears were from the Hawaiian Island.

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WHITE HOUSE  
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