

It's Delicious!

JFC Special Coffee
The Best Part of the Meal

Best Part of the Meal

Menu

Recipes for Cheese

How often do you serve a cheese dish in your menu? Do you tire of the old stand-by macaroni and cheese? So do we! So let's vary the menu with other cheese dishes. Maybe some of the family's appetites will perk up.

Cheese Fondue
1 cup milk, scalded.
1 tablespoon butter.
1 cup bread crumbs.
1 cup grated cheese.
1-4 teaspoon salt and pepper.
2 eggs, separated.
Into scalded milk stir in egg yolks and other ingredients; fold in stiffly beaten egg whites; turn into greased casserole and bake in 350 oven about 30 minutes or until delicately browned and firm to touch.

Molded Dishes
A ring mold helps to dress up a number of baked dishes. A molded dish is easy to serve and looks "like a party." You can bake these in any other kind of baking dish, of course.

Cheese and Spinach Roll
1 quart cooked, chopped spinach.
1 tablespoon melted butter.
1 cup grated cheese.
1 cup cooked rice.
1 tablespoon salt.
Pinch of pepper.
2 tablespoons ketchup.
1 tablespoon horseradish.
2 hard boiled eggs.
Parsley.
Mix well spinach, rice, butter, cheese and seasonings. Bake in greased pan in 325 oven for 20 minutes. Serve hot, garnished with sliced eggs and parsley.

Celery and Cheese Ring
1 cup chopped celery, cooked ten minutes in boiling water and drained.
1 cup cooked macaroni.
2 eggs, beaten.
Salt and pepper.
1-2 teaspoon Worcestershire sauce.
2 cups milk.
2 cups grated cheese.
Reserve 1 cup cheese and 1-2 cup milk. Mix the other ingredients and pour into ring mold or greased baking dish. Bake in 350 oven for 30 minutes, or until firm. Serve with sauce made of the cheese melted in the milk. Garnish with sautéed mushrooms, if you have some.

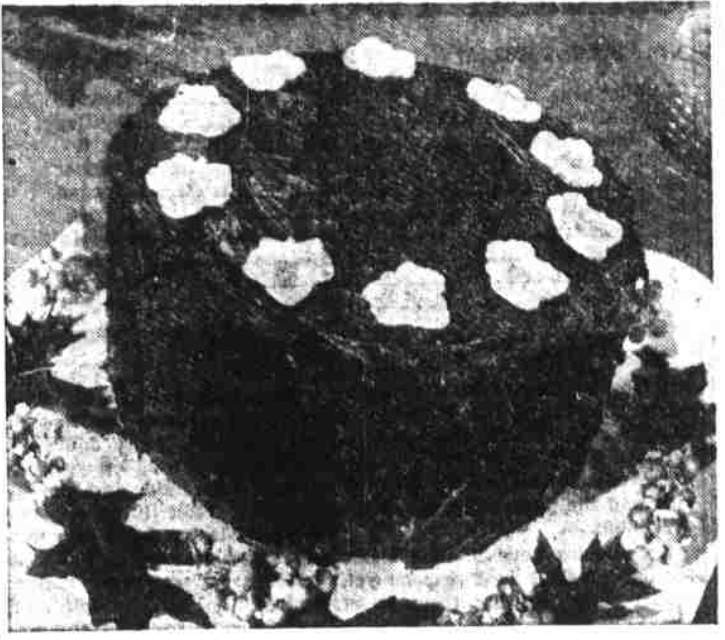
A Tea Snack
One gets tired of the usual cream cheese mixture for the tea sandwiches. Use this for a change. It makes about 1-2 cup of spread.

Savory Cheese
1 garlic clove.
1 package cream cheese.
1 tsp. minced chives.
1-2 tsp. chopped parsley.
1-2 tsp. anchovy paste.
1-2 tsp. Worcestershire sauce.
Salt and paprika.
Rub inside bowl with garlic; then mix well remaining ingredients. Pack in small glass and chill until firm. Remove from glass, cut in thin slices and serve on crisp crackers.

Today's Comment: Small cheese balls are delicious served as a salad accompaniment or with a cold drink or with hot tea. Use cheddar, beat it well, spice it with Worcestershire sauce and mold into small balls. Or use a Roquefort or Blue cheese, remembering to chill the balls until firm so they won't stick to the fingers when served.

High Power Virus
In tests, department of agriculture experimenters found that one one-millionth of a cubic centimeter of blood drawn from a hog infected with cholera was very frequently sufficient to infect another hog with cholera—and one 2 1/2-millionth of a cubic centimeter occasionally produced cholera. (A teaspoon holds 3.6 cubic centimeters.) Doses of one five-millionth of a cubic centimeter were not infective. Cholera virus was most abundant in the blood of artificially infected hogs on the sixth to eighth days after infection.

HOUSEHOLD MEMOS
by Lynn Chambers



Cake at Its Best Depends on Your Care
(See Recipes Below)

Parade of Cakes

If you long to make a cake tender to the touch, feathery in texture, and delicate to the taste, then success is yours if you measure carefully, use good ingredients and bake carefully.

Maybe yours is one of those homes where the week-end does not begin unless there's a luscious cake reposing on the cake dish. If so, you'll want variety in addition to goodness, and there will be a different cake here for several week-ends, if you just clip out these recipes and use them as you go along.

This orange cake may be frosted with either orange or chocolate frosting depending upon your taste:

Orange Cake.
(Makes 2 8-inch layers)
2 cups sifted flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup shortening
1 cup sugar
1 egg
1 1/2 tablespoons grated orange rind
1/2 cup orange juice

Sift flour, measure, then sift again with baking powder and salt. Cream shortening, add sugar gradually and cream until light and fluffy. Add well-beaten eggs and cream thoroughly, then add orange rind. Add dry ingredients alternately with orange juice, blending thoroughly after each addition. Bake in two layers in greased pans or as cup cakes or loaf cake. Use a moderate (350-degree) oven for 30 to 35 minutes.

Orange Butter Frosting: Cream together 1/2 cup butter with about 1 pound of powdered sugar (3 1/2 cups sifted). Add a few grains of salt, 1 1/2 teaspoons grated orange rind and 1 teaspoon lemon juice. Add enough liquid to make of spreading consistency.

Chocolate Butter Frosting: Use same ingredients as above, omitting orange and lemon juice and rind. Substitute 1/2 cup of cocoa sifted with powdered sugar and enough milk to make of spreading consistency. Flavor with 1 1/2 teaspoons vanilla.

Chocolate Spice Cake.
(Makes 1 9-inch tube pan)
2 1/2 cups flour
4 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon cloves
1 teaspoon allspice
1 cup shortening
1 1/2 cups sugar
4 eggs
3 squares unsweetened chocolate
1 1/2 cups milk

Sift flour, measure, then sift again with baking powder, salt and spices. Cream shortening, add gradually the sugar and cream together until light and fluffy. Add well-beaten eggs, then chocolate which has been melted and cooled and beat until smooth. Add dry ingredients alternately with milk.

LYNN CHAMBERS' MENU

- Broiled Whitefish Lemon Wedges
- Boiled New Potatoes
- Green Beans and Mushrooms
- Citrus Fruit Salad
- Toasted English Muffin
- *Orange Cake with
- *Orange Frosting Beverage
- *Recipe given.

stirring only long enough after each addition to make the mixture smooth. Pour into a greased tube pan and bake in a moderate (350-degree) oven until done, about 1 hour.

When cool, spread with chocolate or mocha icing.

If you like fruit in your cake, I'd suggest you try a Prune Cake which will keep nicely moist for at least a week. Dress it up with orange frosting, sprinkled with shredded coconut.

Prune Velvet Cake.
(Makes 3 8-inch layers)
1 1/2 cups drained, unsweetened, cooked prunes
1 cup shortening
2 cups granulated sugar
4 eggs, separated
3 cups sifted flour
1/2 teaspoon salt
2 teaspoons baking powder
1 teaspoon baking soda
1 cup sour cream or buttermilk
2 teaspoons vanilla

Measure prunes, then cut into small pieces. Cream together shortening with sugar and cream until fluffy. Add whole eggs, one at a time and beat until mixture is fluffy. Add sifted dry ingredients with sour cream, alternately, beating until smooth after each addition. Add prunes and vanilla last and mix lightly. Pour batter into three greased or oiled layer pans and bake in a moderately hot (375-degree) oven for 30 to 35 minutes. Frost when cool.

Maraschino Cherry Cake.
(Makes 8 by 12-inch loaf)
1/2 cup shortening
1 1/2 cups sugar
1/2 teaspoon vanilla
1/2 teaspoon lemon flavoring
1/2 cup liquid drained from maraschino cherries or 1/2 cup milk
1/2 cup finely chopped maraschino cherries
3 cups sifted flour
3 teaspoons baking powder
1/2 teaspoon salt
4 egg whites

Cream together shortening and sugar. Add flavoring and chopped cherries. Add flour alternately with liquid or milk, after flour has been sifted three times with baking powder and salt. Beat until smooth, then fold in stiffly beaten egg whites. Place in a greased shallow loaf pan and bake 40 to 45 minutes in a moderate (375-degree) oven. Cool and ice with boiled icing.

Sugarless Boiled Icing.
2 egg whites, unbeaten
1 1/2 cups white corn syrup
1 teaspoon vanilla extract
Pinch of salt

Combine all ingredients except flavor in top of double boiler. Place over rapidly boiling water and beat with rotary beater for 7 minutes or until frosting stands in peaks. Remove from boiling water, add vanilla and beat until thick enough to spread.

This recipe is enough to frost the top and sides of two or three eight or nine-inch layers or an 8 by 8 by 2-inch cake generously. The top may be sprinkled with coconut; flavored with peppermint; or after the cake is iced, melted chocolate may be drizzled over the white icing.

To make chocolate icing from above recipe, fold in 2 to 3 squares unsweetened chocolate, melted, after finishing the beating.

Remove Leaves
Leaves of rhubarb must never be eaten because they contain harmful substances that have been known to cause death when eaten. Remove the leaves and use only the stalks.

LYNN SAYS:

When You Bake Cakes: Use these tips to make your work more efficient:

Oven should be heated to desired temperature before placing the cake within it. A good work order to follow is to lay out your utensils and ingredients, then light the oven, and then mix your cake. In this way you don't have to stop during mixing to light the oven.

The cake is done when it is lightly browned, and when it springs back lightly as touched. It may show very slight shrinkage from the edges of the pan.

National Bible Week

National Bible Week will soon be upon the people of the United States and if it persuades anybody to read the Book it will be a good week's work.

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- NO. 2 1/2 CAN ROSEDALE (In Heavy Syrup) PEACHES - - - - - 26c
- NO. 2 1/2 CAN LIBBY'S Fruit Cocktail - - - 36c
- NO. 2 CAN BLUE BIRD GRAPEFRUIT - - - 27c
- NO. 300 CAN OCEAN SPRAY Cranberry Sauce - - 24c
- NO. 2 CAN WHITE HOUSE APPLE SAUCE - - 17c

FRUIT JUICES

- LIBBY'S 46 Oz. Can Tomato JUICE - - - 27c
- FLORIDA 46 Oz. Can Grapefruit JUICE - 29c
- FLORIDA 2 No. 2 Cans Grapefruit JUICE - 25c
- FLORIDA 46 Oz. Can Blended JUICE - - 39c
- FLORIDA No. 2 Can Blended JUICE - - 17c
- FLORIDA No. 2 Can Orange JUICE - - - 17c
- FLORIDA 46 Oz. Can Orange JUICE - - - 47c

21-Ounce Package AUNT JEMIMA GRITS

- 12c
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- Silver Cup COFFEE 34c lb.
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ay Grapes 2 lbs. 25c

liflower - 2 lbs. 17c

s - - - - - 2 lbs. 25c

Grapefruit - - lb. 5c

bage - - - 2 lbs. 9c

FRESH FRUITS--VEGETABLES

- DOUBLE RED ROME BEAUTY Apples - 2 lbs. 19c
- CALIFORNIA Carrots, 2 bun 17c
- POUND Cauliflower 8 1-2c
- TOKAY OR WHITE MALAGA Grapes 2 lbs. 25c
- ICEBERG Lettuce 2 heads 19c
- IDAHO BAKING Potatoes 10 lbs. 57c
- WASHINGTON RED DELICIOUS Apples - 2 lbs. 25c
- HONEY DEW Melons - - lb. 10c
- YELLOW Onions - - lb. 3c
- CANADIAN Rutabagas - lb. 3c
- WHITE Cabbage 2 lbs. 9c

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