

WHAT'S COOKING

Today?



By CHARLOTTE ADAMS

Hearty Fare Tonight's Choice

- Puree of Split Peas
 - Stuffed Cabbage with Corned Beef Hash
 - Corn and Tomatoes
 - Pickle Relish
 - Apple Torte
 - (Recipes Serve Four)
 - Puree of Split Peas**
 - 1 1/2 cups split peas
 - 2 1/2 quarts water
 - 1 1/2 teaspoons salt
 - 1/8 teaspoon freshly ground pepper
 - 1 large onion
 - 1 celery root
 - 1 bay leaf
 - 1 clove garlic, grated
 - 2 tablespoons butter or margarine
 - 2 tablespoons flour
 - 1 pint soup stock
 - 1/2 teaspoon lemon juice
 - 1/2 pound bulk sausage
- Soak peas for several hours and drain. Add water, salt, pepper, onion, celery, bay leaf and garlic. Simmer three to four hours and then press through a sieve. Melt butter or margarine, blend in flour. Then add the soup stock (or water with a bouillon cube). Combine with sieve mixture. Add lemon and sausage cut into half inch pieces. (Saute the sausage slices until nice; browned and crisp before adding to the soup.)

Tomato Hors d'Oeuvres

- 4 tomatoes
 - Hard-cooked egg yolks
 - Anchovy Fillets
 - Capers
- Cut tomatoes in halves. Remove a small portion of the heart of the tomato and fill with hard cooked

egg yolk, highly seasoned. Place an anchovy fillet on top and a caper in the center of the fillet. Chill and serve on a nest of lettuce.

Vanilla Mousse with Strawberries

- 1/2 cup milk
 - 1 tablespoon cornstarch
 - 1/3 cup sugar
 - Few grains salt
 - 3/4 cup milk
 - 1 teaspoon vanilla
 - 1/2 pint heavy cream
 - Strawberries
- Scald the half cup milk and add cornstarch mixed with sugar and salt. When blended add remaining milk and stir until thick. Cover and cook for 15 minutes. Remove from fire and cool. Add vanilla and fold in cream which has been beaten stiff. Freeze without stirring. Crush and sweeten strawberries. Pour over each serving of mousse.

Celery Root Appetizer

- 3 celery roots
 - Salt
 - Pepper
 - Onion juice
 - English mustard
 - Mayonnaise
 - Caviar
 - 2 hard cooked egg yolks, riced
 - 4 slices of marinated beet
 - Shredded lettuce
- Boil the celery root until tender. Peel and mash. Season with salt, pepper, onion juice, English mustard and enough mayonnaise to form a paste. Shape into mounds. Make an indentation in the top of each mound and fill with caviar. Place mound on a slice of marinated beet and place on shredded lettuce. Make a border around the mound of cooked riced egg yolk.

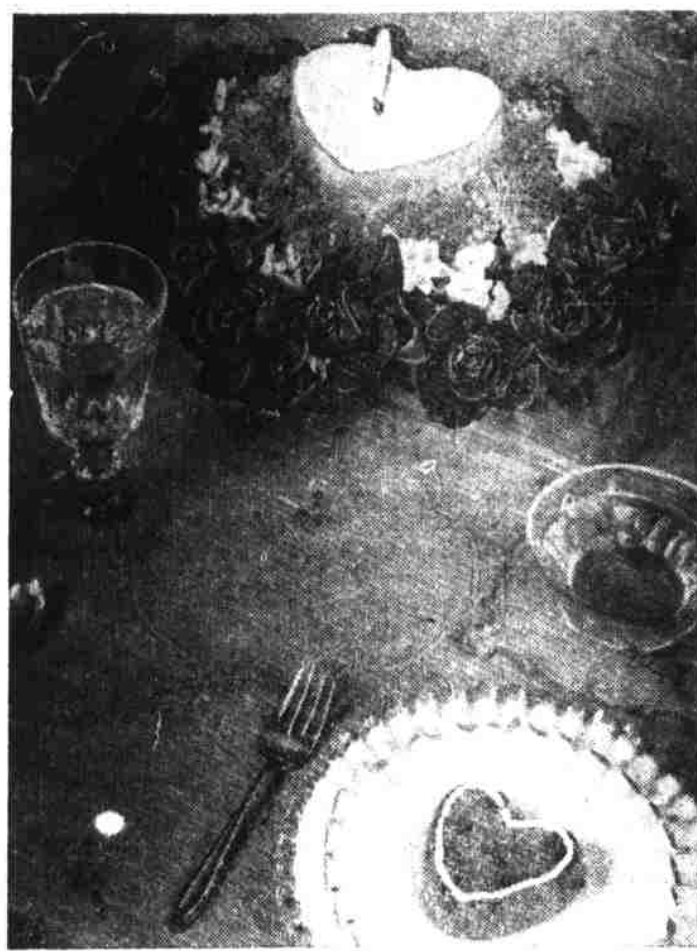
Cauliflower with Pimiento Sauce

- 2 tablespoons flour
 - 1/2 teaspoon salt
 - Freshly ground pepper
 - 2 tablespoons butter or margarine
 - 1 cup hot milk
 - 4 tablespoons pimiento (puree)
 - 1 head cauliflower
- Cook cauliflower in boiling salted water until tender. Blend flour, salt and pepper with melted butter or margarine. Gradually pour on the milk. Cook until creamy, stirring constantly. Add pimiento puree (pimientos forced through a sieve). Drain cauliflower and place in serving dish. Pour pimiento sauce over cauliflower and serve.

Grapefruit Ring With Fruit

- 1 tablespoon gelatin
- 1/4 cup cold water
- 1/4 cup lemon juice

Valentine Party For a Bride



VALENTINE LUNCHEON

With hearts and flowers

By CHARLOTTE ADAMS
Associated Press Food Editor

There isn't a nicer time to give a party for a bride or an engaged girl than Valentine's Day. Always, you can make the table so lovely and everything is as hearts-and-flowery as possible.

Start with a rose-pink tablecloth. This can be an Irish linen damask which you have tinted, or a cloth which you might make by joining strips of pink dress linen with narrow bands of matching or contrasting lace. Or, if you're in a buying mood, those lovely hand-embroidered and appliqued fine Irish hamperkerchief linen cloths are coming back into the stores, and you might treat yourself!

Heart-shaped candles are new, and make an unusual starting point for the table decoration. First, place the candle in a low, flat bowl and circle it with small pinholes. Firmly held in place with modeling clay. Then mass your flowers low, keeping them in the heart-shaped outline of the candle. The flowers may be all one color—pink or red carnations. Or you may use first a row of blue lace, then a row of white narcissus and then complete the heart outline with close-packed red roses.

And then—what do you have to eat to match this lovely table you've prepared? Here's a suggested menu:

VALENTINE LUNCHEON MENU

- Tomato Bouillon
- Creamed Chicken in
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1 cup boiling water
- 1/2 cups grapefruit pulp
- 1 avocado pear
- 1 persimmon
- Soften gelatin in cold water.
- Mix the lemon juice, sugar, salt and boiling water. Bring all to the

- Heart-Shaped Patties
- Quick-Frozen Peas
- Sweet Potato Puffs
- Baking Powder Biscuits
- Cherry Bavarian Cream

- Sweet Potato Puffs
- 2 cups mashed sweet potatoes
- 1 egg
- Pepper and salt
- Dash of nutmeg
- Crushed cornflakes

Mash potatoes and mix with enough milk to make smooth but not too soft consistency. Add beaten egg and seasonings. Form into balls about three inches in diameter. Flour on your hands will help. Roll balls in cornflakes. Fry in hot deep fat to a golden brown. Drain on paper, keeping hot.

Cherry Bavarian Cream

- 1 envelope plain unflavored gelatin
- 1/4 cup cold water
- 1 cup almond red cherries
- 1/2 cup sugar
- 1 tea spoon lemon juice
- 1/4 teaspoon salt
- 1 cup cream, whipped
- Soften gelatin in cold water and dissolve over boiling water. Mix cherries, sugar, lemon juice and salt and add dissolved gelatin to this mixture, stirring thoroughly. Cool and when mixture begins to thicken fold in whipped cream. Remove individual heart-shaped molds in cold water and fill with the mixture. Chill until firm. To serve, unmold and garnish with whipped cream, lady fingers or cookies and whole canned red cherries.

boiling point and add gelatin. When mixture begins to thicken, add grapefruit pulp. Turn into a mold and chill. Invert on a bed of lettuce and fill center with sections of avocado and persimmon. Serve with or without dressing.

Cocoanut Pudding

- 1 pint cream

Number of Civil Service Workers Sharply Decline

WASHINGTON — (AP) — There were 2,277,000 Federal workers on the pay roll December 31 compared with 3,770,000 at the wartime peak on June 30, 1945, the Civil Service commission announced.

The December payroll represented a net decrease of 46,191 from November. Two agencies, however, showed increases — the Veterans Administration, which added 4,673 workers, and the Post Office department, which added 697.

Hungary Plot Traced To Former Officials

BUDAPEST—Continued investigation of the recently discovered plot to overthrow the Hungarian Republic showed that many active and former officials of the Hungarian Foreign Office were involved in the "conspiracy," it was officially stated here.

An announcement said the Foreign Minister had given instructions for the recall of a number of Hungarian officials abroad.

TRUMAN ASKS EXTENSION OF SOME WAR POWERS

WASHINGTON — (AP) — President Truman asked Congress Thursday that part of his wartime powers, scheduled to expire March 31, be extended another year, so that the government would have power to continue sugar rationing.

Control the export and import of certain foods, mainly grains, meats and dairy products.

Allocate railway freight cars.

Limit the export of automobiles and tractors.

- 2 tablespoons gelatin
 - 1 cup sugar
 - 1 teaspoon almond extract
 - 2 cups grated cocoanut
 - 1 1/2 pints whipping cream
- Let cream come to a boil. Add gelatin, which has been soaked in one quarter cup of cold water. Add the sugar. When dissolved add flavoring and cocoanut and fold in whipped cream. Pour into a mold and chill until firm. Unmold, sprinkle with more cocoanut and serve with Caramel Sauce.

Drop cookies which use very little sugar can be made with a moderate amount of molasses and grated raw sweet potato. Grated orange rind is also used in the same recipe.

Italian Steak with Tomato Sauce

Cut slices of round steak three-quarters of an inch thick. Season with salt and pepper. Dip into beaten egg, then in bread crumbs and brown quickly in olive oil. Remove from pan to baking dish. Add tomato sauce and bake slowly for 45 minutes, or until meat is tender.

Celery Root with Potato

- 2 tablespoons butter or margarine
- 6 chopped shallots
- 1 clove garlic, grated
- 2 cups celery root, diced
- Stock
- 2 cups potatoes, diced
- 1 tablespoon flour
- 2 tablespoons water
- 1/2 cup minced parsley
- Salt, pepper

Melt butter or margarine, add shallots and garlic and simmer until they begin to change color. Add celery root with enough stock to cover. Cook for 20 minutes. Add potatoes with more stock if necessary and boil until tender. Add flour mixed with water, then parsley and seasoning. Cook about five minutes longer.

Cherries a la Russe

- 1 large can Black Bing cherries, pitted
 - 1 teaspoon lemon juice
 - 2 tablespoons sugar
 - Few grains cinnamon
 - 1 glass currant jelly
 - Blanched, shredded almonds
 - 1 wineglass Kirsch
- Drain juice from cherries. Add to the cherries, the lemon juice, sugar and cinnamon. Place in glass baking dish. Cover with currant jelly. Sprinkle with blanched, shredded almonds and bake for ten minutes. Pour Kirsch over cherries and serve lighted.

Hot Tomato Madrilene

- 1 quart chicken stock
 - 1 quart tomatoes, fresh or canned
 - 1 cup diced celery
 - 1/2 cup diced carrots
 - 1/2 cup sliced onions
 - 1 bunch parsley
 - 4 cloves
 - 2 bay leaves
 - 2 teaspoons salt
 - 1/2 tablespoon peppercorns
 - Cayenne
 - 1/2 teaspoon lemon juice
 - 1/2 teaspoon sugar
 - 2 tablespoons sherry
- Mix stock, tomatoes, vegetables, cloves, bay leaves, salt, peppercorns, and cayenne. Bring to a boil and simmer for a half hour. Strain and cool. Clarify by allowing white and shell of one egg to each quart of stock. Beat egg slightly, break eggshell into small pieces and add these to the stock. Place over a low fire and stir constantly until the boiling point is reached; boil for two minutes. Add one tablespoon of ice water; set aside for ten minutes, strain through a double thickness of cheesecloth placed over a fine strainer. Heat, adding lemon juice and sherry.

SEE US FOR
Aluminum Roofing
5-V & Corrugated
Builders Supply
Phones 82 — 83

White House Evap. MILK

3 Tall Cans 37c

Ann Page Salad DRESSING - - - Pint Jar 37c

Mild and Mellow 8 O'clock COFFEE - - - 2 1-Lb. Bags 71c

A. & P. Pacific Mist Green Tag Prepared PRUNES - - - No. 2 1/2 Can 23c

Iona Sweet Tender PEAS - - - 2 No. 2 Cans 25c

Ten Grand Vegetable Juice COCKTAIL - 2 No. 2 Cans 25c

Iona White CORN - - - No. 2 Can 16c

Armour's TREET - - - 12-Oz. Can 39c

ORANGES - - - 8-Pound Bags 29c

Fancy TOMATOES - - Carton 31c

Sweet POTATOES - - - Pound 9c

TALCO FEEDS

16% DAIRY \$3.66
20% DAIRY \$4.02
24% DAIRY \$4.15
LAYING MASH 100 lbs \$4.43
LAYING MASH 25 lbs \$1.22
SCRATCH FEED 100 lbs \$4.09
SCRATCH FEED 25 lbs \$1.17

HUM-M-MING LIKE A Beehive!

Telephone central offices are humming like beehives with the heaviest volume of telephone calls ever handled. And because of this, the operator may not always be able to answer all calls promptly.

The peak rush is usually during the mid-morning and early evening hours. When you can conveniently avoid making calls during these rush periods, you are less likely to experience a delay.

Everything is being done to expand central office facilities to handle calls more quickly, but it is a big job that will take time to complete. In the meantime, your cooperation is appreciated.

SOUTHERN BELL TELEPHONE AND TELEGRAPH COMPANY INCORPORATED

SELF-SERVICE DIXIE HOME Super Markets

HAM SALE
Armour-Star Cudahy Puritan Whole or Half Pound 55c

Sliced Bacon GOLD COIN or COLONIAL 55c

U. S. GOVERNMENT INSPECTED BEEF
Grade U. S. Good Grade
CHUCK ROAST lb 39c
SHORT RIBS lb 27c

BONELESS ROUND STEAK lb 69c
PORTERHOUSE STEAK lb 73c
HAMBURGER lb 39c
BONELESS STEW lb 43c

READY TO EAT
PICNIC STYLE - Ham lb
Country Style Pure Pork
SAUSAGE - lb
For Real Flavor

TABLE-DRESSED POULTRY
FRYERS lb
HENS lb

OYSTERS Direct From Coast To You Select Standard Pint

Dressed PAN TROUT lb 25c
LAMB Shoulder Roast - lb

Dixie Fresh Fruits - Vegetables

JUICY FLORIDA ORANGES
1c Each - - - \$2.50 Box

Green CABBAGE 2 lbs
Rome Beauty APPLES 2 lbs
In Mesh Bag, Super SPUDS 10 lbs
Large Stalks CELERY 2 lbs
White POTATOES 10 lbs
Yellow ONIONS 4 lbs

Florida GRAPEFRUIT 4 for 25c
Sno-Ball CAULIFLOWER 15c
Fresh CARROTS, 2 bunches 15c
Sunkist LEMONS doz 25c

Specials In Our Grocery Department

No. 2 Can Texas Pink Grapefruit Juice, 3 for
No. 2 Cans Blue Bird Orange Juice 3 cans
Gold Medal RICE 3 lbs
No. 2 Can Phillips PORK & BEANS
No. 2 Can Pictsweet PEAS
No. 2 Can Devil's Lake Whole Kernel CORN
14-Oz. Can Libby's Deep Brown BEANS 2 lbs
No. 2 Can Standard TOMATOES

FLOUR
WHITE LACE
25 lb Bag Plain 1.97
25 lb Bag Self-Rising 2.00
KANSAS GOLD
25 lb Bag 1.93
ROSE ROYAL
25 lb Bag Plain 1.66

Morton's Plain or Iodized SALT 8c
No. 2 1/2 Can Libby's PEACHES 29c
46-Oz. Can Libby's PINEAPPLE JUICE 41c
No. 2 Can Libby's PINEAPPLE JUICE 17c

DIXIE-HOME SELF-SERVICE SUPER MARKETS