

COOKING FUN!

BY CECILY BROWNSTONE

Recipe that makes green extra special. It does as a luncheon dish, too, and it's wonderful with cold sliced turkey and rice for a holiday supper.

Ever want a salad recipe any man would like? Then try this one originally concocted by my home economist friend, Martha Tupper. When it's lime-time she substitutes lime juice for lemon but either way it has a just-right taste.

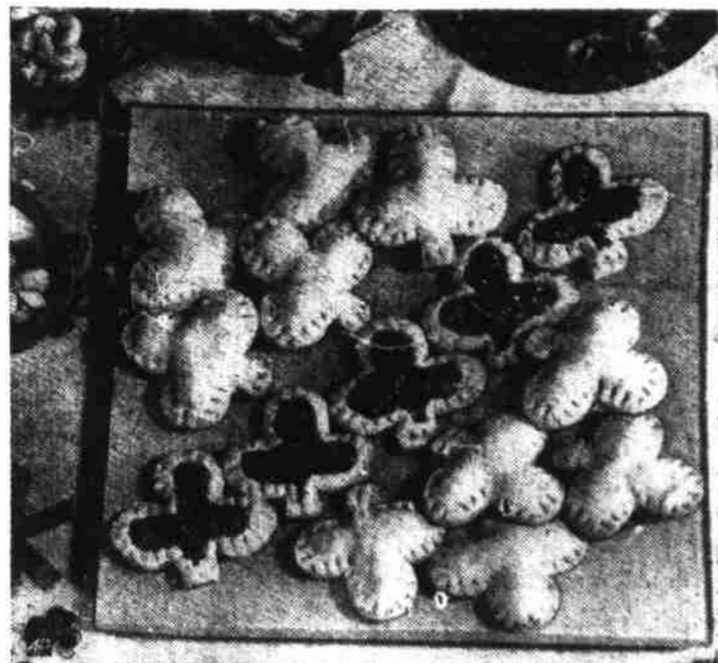
Mixed Vegetable Slaw

- 1/2 teaspoon salt
- 1/2 teaspoon paprika
- 1/4 teaspoon dry mustard
- 1 teaspoon sugar
- 1/4 cup lemon juice
- 1/4 cup salad oil
- 3 cups finely shredded cabbage
- 1 cup shredded carrots
- 1 cup diced celery
- 2 teaspoons finely grated onion
- 1/4 cup finely cut green pepper.

Mix salt, paprika, mustard, sugar and lemon juice together in a large salad bowl. Beat in salad oil with a spoon or fork. Add vegetables and mix thoroughly. If salad is not to be served immediately chill 6 servings.

To keep the food budget down serve meat cuts that are in less demand. Among these are pot roasts of beef and veal, beef short ribs, beef flank steak, pork and veal shoulder, breast of lamb and veal, lamb neck slices, lamb and veal shanks, brisket of beef and beef heel of round.

Let The Table Wear Green



SHAMROCK FIG COOKIES... For St. Patrick's Day

By CECILY BROWNSTONE
Associated Press Food Editor

A lot of tables will be wearing a touch of green on St. Patrick's Day, especially if there are youngsters in the family to help with the decorating. Whether it's a special party or just a family supper many people will enjoy some special dishes in honor of the day.

If there's a shamrock cookie cutter in your kitchen there are loads of easy ways you can use it for fun-fare. To begin with a first course, for instance, cut shamrocks out of slices of white or brown bread, saving the cut-away parts for bread puddings and dry crumbs. Then spread the shamrocks with cottage or cream cheese flavored with onion juice, sprinkle them with finely chopped parsley and use them for canapés. The canapés will look especially pretty and taste awfully good, too, served with tomato juice. Pass them in the living room if you like before the main course is served at the dining table.

If the first course is to be soup, spread the bread shamrocks with softened butter or fortified margarine and toast lightly, then float this very edible decoration on the bowls of soup. A good color choice for the soup would be cream of asparagus or green pea.

Lime-flavored gelatin can be featured in a salad or dessert. One of the packaged flavored gelatin desserts may be used or it can be made at home from unflavored gelatin, fruit juice and a little green coloring. Mold the gelatin in a shallow metal pan and cut the shamrocks out of it when it is firm. This may then be served on a bed of shredded green cabbage or on watercress with mayonnaise or mayonnaise-type salad dressing. Or use the sparkling cut-outs for dessert with a soft custard sauce or whipped evaporated milk or cream.

The following recipe for rolled cookies may be cut in any shape. If you want to make them into shamrocks or pipes or some other symbol suitable for St. Patrick's Day and haven't a ready-made cutter improvise one by drawing the shape you want on cardboard and

cutting it out. If this cardboard cutter is floured and used as you would an ordinary cutter it will serve very well indeed. One advantage of these home-made cutters is that if two or three youngsters are going to make the cookies they can all have a piece of dough and no argument over the cutter!

Figs were chosen for the cookie filling not only because they taste delicious used in this way but because they are plentiful and reasonably priced.

Shamrock Fig Cookies

- 3 1/2 cups sifted cake flour
- 3 teaspoons double-action baking powder
- 1/2 teaspoon salt
- 1/2 cup shortening
- 1/2 cup brown sugar, firmly packed
- 1 egg, well beaten
- 1 teaspoon vanilla
- 1/3 cup milk

Fig filling (see recipe below): Cream shortening, add sugar gradually and cream together until light and fluffy. Add well-beaten egg and vanilla and mix well. Add the flour alternately with the milk in four additions, beginning and ending with the flour. Stir enough to combine well each time. Chill in refrigerator until firm enough to roll. Flour board and rolling pin lightly; if cloth pastry set is used flour according to manufacturer's directions. Roll dough one-eighth-inch thick with rolling pin. Cut with floured shamrock cutter. Put a small portion of the fig filling on shamrock; the amount of filling used for each cookie will depend on the size of the cutter — one about 2 1/2 inches will take a rounded teaspoon. Place another shamrock on top and press edges together. Bake on ungreased baking sheet in hot (425° F.) oven for about 8 minutes, or until lightly browned.

Fig Filling

- 1 1/2 cups chopped figs
 - 1/3 cup sugar
 - 2/3 cup boiling water
 - 2 teaspoons lemon juice
- Mix the figs, sugar and water and cook 5 minutes, or until thick, stirring constantly. Remove from heat; add lemon juice. Cool and then use for filling cookies.

Rambling 'Round

(Continued from Page Two) satisfy every type of personality... be you of the glamorously willowy type or the more or less prosaic rotund propensity.

A station wagon standing patiently at the curb, suddenly becomes a scene of animation as two very nattily dressed marine recruiting officers get in and drive off. Somehow, a uniformed man gives all of us a tug at the heart. World War II is still too close to our hearts and tears to forget so soon.

In our rambling 'round, we often see children of school age idling on the streets. In talking with a lady who has this work in charge, we learned that many of the parents are not (or so they say) familiar with the ruling that all children between certain ages are compelled to attend school. Surely there is something amiss that parents are



(Continued From Page Two)

orations and the unusual food served from five different buffet tables. John Bull presided at one where English dishes, such as the famous beefsteak and kidney pie, were served. French, Chinese, Russian and American dishes were temptingly offered from the others by young girls costumed in native dress of the four countries.

Turkey, with cranberry sauce, hams with hot potato salad, and tomato aspic featured the American dishes. Borscht and planked sturgeon headed the Russian menu, chop suey and chow mein the Chinese. Little cakes, pastries and ice cream buoyed the French table.

Mrs. Mesta, who is co-chairman with Wilson Wyatt of the Jefferson-Jackson Day dinners highlighting the centennial celebration of the Democratic party, concocted a special decoration of political character for Mrs. Truman's table.

The centerpiece consisted of a series of six tableaux in which the Democratic donkey and the Republican elephant engaged in a boxing match.

Belgium is about half the size of West Virginia.

not informed as to the necessity of attendance. Do you remember the embarrassing report of the number of illiterates who were turned down during the draft?

The sun winking its eye as it slips under the cover of night.

Like buttercups opening up before the warm sun, the shop windows are unfurling their leaves of spring and summer raiment, topped by hats with all the known blooms decorating their freshness. And how madly's pulse begins to beat in response to the allure she finds spread out before her eyes. Ah, spring! What it does to a fella!

Household HINTS

By VERA STANTON
Assistant State Agent

See your house as others see it. Try looking at the back, front and sides of your house from the outside and see what others see. Do the window shades and curtains need straightening? Are the grounds neat? Next, enter the front door as if you were a stranger and take a quick but all-inclusive glance around. Thus in actually seeing your house as others see it, you may at the same time note some changes which you, seeing through their eyes, will want to make.

Shoe pockets when hung on the inside of a cleaning closet door, provide a useful container for many small articles such as dust cloths, whisk brooms and clothes brushes.

To prevent chipping china a rubber mat placed on the drainboard of the sink will act as a china protector.

Nails and screws can readily be seen and found if stored in glass jars. Small boxes equipped with divisions are splendid also for separating different sized nails and screws.

WOMEN BRANCHING OUT IN EX-WILD WEST

LAS VEGAS Nev. (UP) — Out here in the east, where men are men, women are beginning to move in and take over, despite a three-to-one preponderance of males in some places.

Both the city and county clerks in this county seat are women, as are the court reporters for the two municipal judges. Two members of the fairer sex recently passed the Nevada bar examination and have hung out their shingles in Las Vegas.

The latest blow to male supremacy came with the candidacy of a member of the Business and Professional Women's Club of Las Vegas to the board of directors of the chamber of commerce.

FOUR DIE IN ODD PLANE CRASH



BRITISH POLICEMEN examine the wreckage of a plane which crashed into a house at Wallington, England, killing four persons. The dead were Miss Patricia Beverly, Wing Commander Whelton and two unidentified passengers. Only one window of the house was broken. (International)

Say, "I Saw It In The Mountaineer."

EVERY DAY VALUES

Packers Label or Standard Pack

PEAS

3 No. 2 Cans 29c

No. 1

Can 24c

No. 2 1/2

Can 25c

No. 2

Cans 25c

10-Lb.

Bag 81c

1 1/2 Lb.

Loaf 18c

1 Doz.

Pkg. 18c

5 For

25c

2 Lbs.

25c

5 Lbs.

32c

2 Lbs.

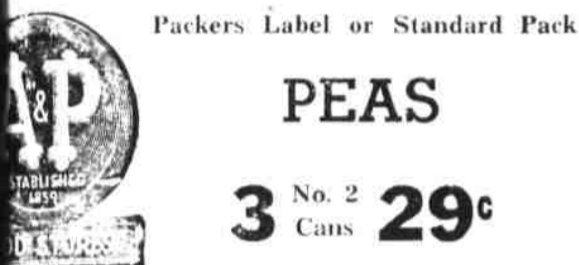
07c

8 Lb.

Bags 39c

2

Lbs. 25c



or SULTANA Fruit

cocktail 24c

liced or Halves Yellow Cling

ACHES 25c

Fancy

ole Sauce 25c

FIELD Self-Rising

LOUR 81c

yle Enriched White Bread

ARVEL 18c

ARKER Cinnamon or Sugared

ONUTS 18c

RAPEFRUIT 25c

ender

BEANS 25c

POTATOES 32c

BABBAGE 07c

ORANGES 39c

Turnip and Mustard

The Best Part Of The Meal

JFG Special COFFEE

Rich · Smooth · Delicious



YELLOW CLING

PEACHES

NO. 2 1/2 CAN

HUNT'S Halves In HEAVY SYRUP **2 FOR 47c**

KOUNTY KIST Cream Style Golden **CORN** No. 303 CAN **2 for 25c**

OF GRADE HICKORY SMOKED

SLICED BACON **47c**

IMPERIAL VALLEY SNO-BALL

2 POUNDS

CAULIFLOWER 27c

Golden Heart Celery, 2 stalks . . 19c

U.S. No.1 Irish Potatoes 10 lbs. . 49c

FRESH TENDER **GREEN BEANS** 29c

IMPERIAL VALLEY **ICEBERG LETTUCE** 19c

SNAPPY RED **WINESAP APPLES** 10c

WAVELY FAMOUS Med. 6 FOR Large 4 For **GRAPEFRUIT** 19c 17c

JUST 40 HOURS FROM THE TREE TO YOU

ALL DIXIE-HOME EGGS ARE GOV'T. INSPECTED & GRADED. LOOK FOR THE GOV'T. STAMP WHEN YOU BUY EGGS.

SHIPPED GRADE **A EGGS** DOZEN **63c**

LARGE

GA MISS STRAWBERRY 16 OZ. JAR **PRESERVES 33c**

ALL SOUTHERN **MARGARINE 34c**

DIXIE-HOME 10 POUND BAG **FLOUR 97c**

46 OUNCE CAN **Pineapple Juice 41c**

ARGO NO. 2 CAN **Blended Asparagus Spears 35c**

LUX FLAKES Large 36c

RINSO Large 36c

LUX SOAP Bath 2 for 29c

SWAN SOAP Regular 11c

LUX FLAKES Medium 15c

RINSO Small 15c

LUX SOAP Regular 10c

SWAN SOAP Large 19c

STOKELY'S HONEY POD PEAS . 21c

LIBBY'S CREAM GOLDEN CORN 19c

GEORGIA GOLD FIELD PEAS WITH SNAPS . 17c

HEARTS DELIGHT TOMATO JUICE . 10c

Fancy Long Gr. Rice 3 lb. bag 56c

Red Band Flour 25 lb. bag 2.45

Green Giant Peas No. 303 Can 19c

S P R Y 3 Pound Jar 1.23

Silver Creek Pinto or No. 2 Lima Beans 10c

DEL MONTE Prune Juice 27c

NO. 2 CAN 2 FOR 8 OZ. PKG.

Tomatoes . 27c PABLUM . 23c

All 5c Premium 1 Pound Crackers . 25c

Candy Bars . 4c

STOKELY'S HONEY POD PEAS . 21c

LIBBY'S CREAM GOLDEN CORN 19c

GEORGIA GOLD FIELD PEAS WITH SNAPS . 17c

HEARTS DELIGHT TOMATO JUICE . 10c

BONNER SEEDLESS **RAISINS** 15 OZ. PKG. **10c**

Fancy Long Gr. Rice 3 lb. bag 56c

Red Band Flour 25 lb. bag 2.45

Green Giant Peas No. 303 Can 19c

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