

COOKINGS FUN!

BY CECILY BROWNSTONE

Snap Bean Salad
Combine 1 cup cooked snap beans, 1/2 cup sliced cooked beef, 1/4 cup French dressing. Chill in refrigerator for several hours at least. Before serving drain off excess French dressing. Add 1/2 cup sliced celery and one-half a bunch of coarsely cut water cress leaves. Toss lightly and serve in lettuce cups. Makes 4 servings.

Molded Fruit Dessert
Pour 2 cups very hot water over 1 package lemon flavored gelatin and stir until dissolved. Chill in refrigerator for several hours at least. Before serving drain off excess French dressing. Add 1/2 cup sliced celery and one-half a bunch of coarsely cut water cress leaves. Toss lightly and serve in lettuce cups. Makes 4 servings.

Peanut Rice Crisps
Cream 1/2 cup butter or margarine and 1 cup sugar together thoroughly. Add 1 cup and 1/2 teaspoon vanilla and beat well. Now add 1 cup finely chopped roasted peanuts and 4 cups crisp ready-to-eat rice cereal and mix well. Mixture will be dry in appearance, but do not add additional liquid. Press

SPECIALLY GOOD BREAKFAST

Chilled Orange Juice
Fried Eggs with Fizzled Ham
Blueberry Bran Muffins
Beverage

Recipe for Starred Dish Follows
Blueberry Bran Muffins
Cream 1/4 cup shortening and 1/2 cup sugar together well; add 1 egg and beat well. (An electric mixer is excellent for this creaming and beating.) Add 1 cup whole bran cereal and 3/4 cup milk, stir well and let soak until a good deal of the moisture is taken up about 10 minutes. In the meantime put 1 cup sifted all-purpose flour into sifter with 2 1/2 teaspoons baking powder and 1/2 teaspoon salt, mix and sift. Put 1 cup picked-over blueberries in colander, wash under cold running water and drain dry on paper towels. Add sifted dry ingredients and blueberries to bran mixture, stirring carefully so as not to crush berries and only

MEMPHIS (UP) - Two boys were eating ice cream cones of different flavors; Mrs. L. B. Robinson, a bystander, said a third boy seemed undecided which flavor to order until he took a lick from the two cones held by his companions. Then he ordered two cones of the same flavor.

until flour is moistened. Fill 20 muffin pans 2 inches in diameter, measured across the top, about two-thirds full and bake in a hot 400 F. oven for about 20 minutes, or until done. Serve immediately. This makes a medium-sweet muffin, thick and moist with blueberries.

FRIDAY FARE
Broiled Halibut
Mashed Potatoes
Buttered Wax Beans
Tomato Slices with Sugar and Vinegar Dressing
Hard Rolls and Butter
Mary Anns with Fresh Peach Sauce
Beverage

Recipe for Starred Dish Follows
Mary Anns with Fresh Peach Sauce
The Mary Anns, or sponge cake shells, may be purchased already packaged in most grocery stores, or at a bakery counter. The following sauce will fill 6 of them. To prepare it mix 1/3 cup sugar with 1 tablespoon cornstarch and 1/4 teaspoon salt in a saucepan. Add 1/2 cup cold water and stir until smooth and well blended. Add 1 tablespoon lemon juice. The grated rind of half a lemon about 1 teaspoon and mix well. Place over direct heat and bring to a boil, stirring constantly. Remove from heat, put acid crush with fork or masher about 3 medium ripe peaches, enough to make 1 cup; peel and slice 1 or 2 peaches, enough to make another cup. Add crushed and sliced peaches to sauce, place over moderate heat and cook, stirring constantly, for about 3 to 5 minutes, to finish cooking cornstarch and heat fruit. Fill indentations in Mary Anns or sponge cake shells with the hot peach sauce and serve immediately.

SATURDAY PORCH PARTY
Cucumber and Boiled Dressing
Sandwiches
Deviled Ham Canapes
Three Fruit Punch
Vanilla and Chocolate Waters
Recipe for Starred Dish Follows
Three Fruit Punch
To make 25 servings put 4 1/2 cups of sugar in a saucepan and add 3 cups of water; stir over low heat until sugar is completely dissolved. Chill in refrigerator. Add 3 cups of lemon juice (about 12 to 15 lemons), 3 cups of orange juice (about 6 to 9 oranges), a No. 2 can of pineapple juice (2 1/2 cups) and 2 cups of cold water. Put in refrigerator again to chill. Just before serving pour fruit mixture over ice cubes, add a quart bottle of chilled ginger ale, stir and serve. Makes 1 1/2 gallons of punch.

SUNDAY NIGHT SUPPER
Mexican Rarebit on Crisp Crackers
Toasted Green Salad, French Dressing
Hot Buttered Rolls
Applesauce and Gingerbread Beverage

Recipe for Starred Dish Follows
Mexican Rarebit on Crisp Crackers
Measure about 1/2 cup ripe olives and cut away the olive meat from the pits in as large pieces as possible. Heat 1 1/2 tablespoons salad or olive oil and cook 2 tablespoons chopped green pepper and 2 tablespoons chopped onion in it lightly. Sprinkle 1 tablespoon of flour over the vegetables and stir well to coat them; now add 3/4 cup canned tomatoes, 1 cup whole kernel corn, 1 teaspoon salt and a grinding of black pepper, and 3/8 teaspoon of chili powder (more if desired). Cook over low heat until thickened and bubbly. Beat 2 eggs lightly and add slowly to hot mixture, stirring constantly over very low heat, until eggs are done, about 5 to 10 minutes. Blend in the olives and a cup of grated cheese and serve over crisp salted crackers. Makes 4 servings.

American bakers spend more than \$12,000,000 annually enriching bread with certain vitamins and

Pennsylvania Dutch Oven Treats



HUCKLEBERRY PIE... Old-fashioned. Add ice cream

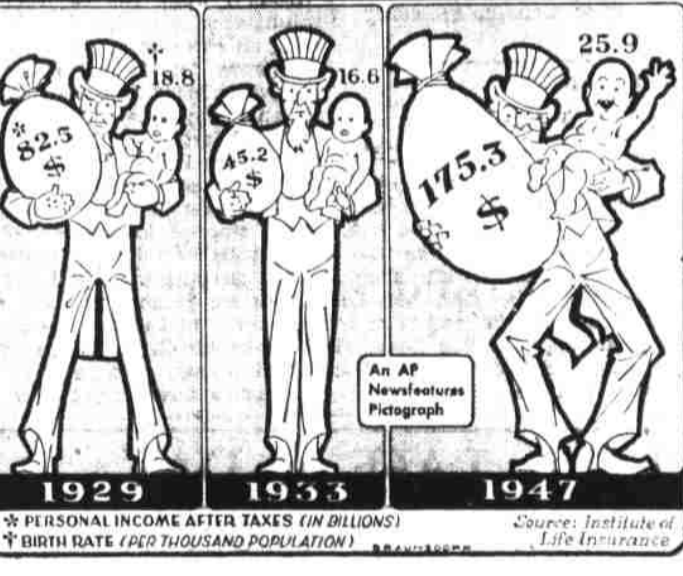
By CECILY BROWNSTONE
Associated Press Food Editor

Most interesting of the many new cook books that keep coming into my kitchen are the ones devoted to regional cooking in this country. There's an especially attractive "Pennsylvania Dutch Cook Book" by Ruth Hutchison, published by Harper and Brothers, New York. As is becoming a custom in regional recipe collections—and one to be cheered—this cook book combines folklore and cookery, by including interesting and informative comments at the beginning of each chapter.

One American custom I am personally glad to see in every part of the country is the practice of serving fruit pies with ice cream! As for the fruit pies themselves, the author of "The Pennsylvania Dutch Cook Book" says that if they were invented in New England then it is at least apparent that the Pennsylvania Dutch have developed them to their last possibility! One of the good things about this cook book is its old-fashioned droopiness. Take this one, for instance, for Huckleberry Pie. Nothing could be simpler—nor better. Bake the pie in the early morning, before the heat of the day descends, buy a package of ice cream before dinner, and let this luscious combination beguile you in the cool of the evening.

Huckleberry Pie
Rich pastry
4 cups huckleberries
1/2 cup sugar
1 teaspoon flour
1/2 teaspoon salt
Nutmeg
Line a pie dish with the pastry, pour in the berries and sugar, mixed. Sprinkle the flour and salt over the huckleberries and add a little nutmeg. Cut air holes in the top crust, seal carefully, and bake in 350 F. oven for about 40 minutes, or until crust is golden brown. Makes one 8-inch pie.
Rich Pastry
1 cup flour

U.S. Birth Rate and Prosperity



Household HINTS

By VERA STANTON
Assistant State Agent

If you have a tough time breaking in a new pair of shoes don't blame it on the shoe altogether. Are you sure you are wearing the right size? If you are wearing the same size you were five or six years ago your shoes may be too small. Pediatricists say their files are full of case histories of people who have been wearing wrong size shoes for years. Your hurting, aching and tired feet may come from more than just newness of shoes.

Perhaps you would like to have these rules issued by a foot specialist when you buy your next pair of shoes: (1) Never tell the salesman your size and let it go at that. You're grown up now it's true, but your feet may have grown a half-size since you bought your last shoes. That's only one-sixth of an inch, you know! (2) Have both your feet measured in a standing position. The two feet usually differ in size, and they're longer when you stand than when you're seated.

(3) Examine the materials of the shoe carefully. Are the uppers made of soft leather which won't constrict your feet? Are the soles of genuine leather, flexible enough to give your feet free play? If not, you may be stepping toward trouble.

(4) Make sure the shoes are roomy in the front part and snug at the heel. You should be able to wiggle your toes freely inside the shoes. If you can't, they're too short, and you'll have breaking-in trouble aplenty.

Be sure clothes are entirely dry before packing them for summer travel, clothing specialists caution. If clothes are even slightly damp from pressing or from a humid atmosphere, they will wrinkle badly in a suitcase and may even mildew. Mildew can ruin clothes in a hurry if given dampness, darkness, and warmth.

It's a wise precaution to take a look at stored clothing occasionally

LAW SAYS THEY CAN'T GO




THEY'RE WITHIN WAVING DISTANCE of home, but Mrs. Naylor and her daughter, Mrs. Gloria Naylor, San Francisco (left) go in. So Edward H. Simmons (arrow), husband and father-in-law, has the run of the apartment. The building is owned by the mother and daughter, but forgot to mention it to the court. They tried it they were jailed for five days and fined \$100.

NO NEW HATS FOR A WHILE
NEW YORK (UP) - Frank R. Chuisano, 23, was sentenced to six months in prison for accepting bribes to find people apartments. He reneged on the promises. His attorney pleaded for leniency on the grounds that Chuisano had a wife "who liked \$20 hats."

WELL, HARDLY EVER
OKLAHOMA CITY (UP) - Never fail, a salesman filed a bankruptcy petition in a federal district court here.

during the summer to be sure no mildew has started. This is a tip especially for those who live near the seashore or in damp warm summer climates.



NECTAR TEA

1 lb. Pkg. **29c**

FINE GRANULATED SUGAR 10-Lb. Bag	85c
Sunnyfield Self-Rising FLOUR 10-Lb. Bag	80c
Sunnyfield Corn FLAKES 8-Oz. Pkg.	12c
Marvel BREAD 1 1/2 LB. LOAF	18c
Mild and Mellow Coffee 8 O'CLOCK 1 LB. BAG	40c
Ball or Kerr FRUIT JARS Pints Doz.	69c
ANN PAGE Cider Vinegar Quart Jar	17c
Ann Page with Pork and Tomato Sauce BEANS 16-Oz. Cans	25c
Large California PLUMS Pound	23c
California Cantaloupes 2 FOR	33c
CUCUMBERS 3 Lbs.	25c
FRESH CORN 5 For	29c
Large Size ORANGES 2 Dozen	55c



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SCOTT'S SCRAP BOOK

By R. J. SCOTT



BASEBALL SLANG
"HE TOOK A DRINK HE STRUCK OUT."

WHALERS
OF MORE THAN 100 YEARS AGO STARTED THIS MAIL BOX IN THE GALAPAGOS. IT IS LOCATED ON SANTA MARIA ISLAND, AND THE SPOT IS NAMED "POST OFFICE BAY."

SCRAPS
"WHERE'S THE ANTICID BOTTLE?"

DOES ALCOHOL MAKE THE BLOOD ACID OR ALKALINE? ACID.

RATS ARE ACTUALLY RAISED FOR MEAT IN THE MOUNTAINS OF HIMALAYA, NORTH OF INDIA.

We'll Stack Our Grocery

AGAINST ANY IN TOWN

3 lb. CAN	WESSON
\$1.27	Pint
3 lb. CAN	Quart
WESSON	Quart
3 lb. CAN	WESSON
\$1.27	Pint
3 lb. CAN	Quart
WESSON	Quart
FRUIT JARS	DIXIE CRYSTALS SUGAR
Pints dz. 69c	5 lb. Bag 43c
Quarts dz. 81c	10 lb. Bag 85c
JAR RINGS	NO. 2 CAN GRAPEFRUIT SECTIONS
6 Dozen 29c	12-Oz. JAR PETER PAN PEANUT BUTTER
ZINC LIDS	NO. 2 1/2 GLASS JAR HUNTS PRUNES
Dozen 27c	2 1/2 GLASS DEL MONTE DELUXE PLUMS
SUR-JELL	MEATS
2 Pkgs. 23c	VEAL ROUND
Rinso Large 34c	STEAK
CAMAY SOAP 2 for 19c	PIMIENTO CHEESE
IVORY SOAP	BONED and ROLLED WESTERN BEEF ROAST
Guest 2 for 15c	COLORED OLEOMARGARINE
Medium 10c	BLUE BONNET
Large 2 for 35c	FILLET'S
13-Oz. Box	RED PERCH
19c	END CUTS
HELLMAYR'S CORN FLAKES	PORK CHOPS

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