

# COOKING FUN!

BY CECILY BROWNSTONE

### GUESTS FOR LUNCH

- Fresh Shrimp Salad\*
- Hot Muffins
- Frosted Fruit Cup
- Cookies
- Beverage

(Recipe for Starred Dish Follows)

### Fresh Shrimp Salad

Ingredients Needed: 1 pound fresh shrimp, salt, mayonnaise, garlic, catsup, celery, cucumber, 2 hard-cooked eggs, lettuce, green pepper. Method: Wash and drain 1 pound fresh shrimp in cold water. Put 1 cup water and 1 teaspoon salt in a medium-sized saucepan and bring to boiling; drop shrimp into the water, allow water to boil again, decrease heat and simmer for a to 10 minutes. Small and medium-sized shrimp will need about 10 minutes simmering until they are tender. Jumbo shrimp may need as long as 10. Drain, shell, and with a small sharp knife make a thin slit under surface along back of each shrimp and lift out black vein. Slice each shrimp in two lengthwise and put into medium-sized mixing bowl. Add 1/3 cup mayonnaise flavored with garlic and catsup to shrimp along with 1/2 cup finely diced celery. To prepare mayonnaise cut a clove of garlic in two, impale halves on a toothpick and allow to remain in mayonnaise jar for several hours or overnight, then remove and add

catsup—1 tablespoon to 1/4 cup mayonnaise is a good proportion. Separate a small head of lettuce, wash and dry leaves thoroughly. Place large outer leaves in middle of salad bowl and turn shrimp out on them. Surround with smaller leaves from heart. Pare a medium-sized cucumber and score with a sharp-tined fork. Slice 2 hard-cooked eggs and alternate with the cucumber slices in small lettuce cups. Sprinkle salad lightly with a few tablespoons of finely-chopped green pepper. Chill in refrigerator if not served immediately. Makes 4 to 6 servings.

### TABLE FOR TWO

- Tomato Juice Cocktail
- Kohlrabi and Cream Sauce Topped With Chicken Livers\*
- Hard Rolls and Butter
- Huckleberry Tarts with Whipped Cream
- Teed Beverage

### (Recipe for Starred Dish Follows)

### Kohlrabi and Cream Sauce Topped With Chicken Livers

Ingredients Needed: 1 bunch kohlrabi, salt, milk, butter or margarine, flour, pepper, 1 pound chicken livers. Method: Choose tender young kohlrabi. There are usually four of medium size to a bunch. Cut away from outside, pare off fibrous outer skin overnight, then remove and add

and 1/2 teaspoon salt into a small saucepan and bring to boiling; drop in kohlrabi and bring to boiling again; cover lightly, reduce heat but cook quickly until tender, crisp, about 5 minutes. Transfer kohlrabi slices to a small flat glass pie plate or a shallow egg dish; does well here. Pour remaining vegetable liquid into a measuring cup and add enough milk to make 1/2 cup. Put 2 teaspoons butter or margarine in the saucepan in which the kohlrabi was cooked and melt over moderate heat, add 2 tablespoons flour and blend. Remove from heat, add the vegetable liquid and milk gradually, stirring until smooth, stir each addition for 10 to 15 minutes and cook over moderate heat, stirring constantly, until thickened and bubbling, cook 2 more minutes, still stirring, to cook flour completely. Add salt and pepper to taste. Pour sauce over kohlrabi, baking dish and keep warm. Wash and drain 4 chicken livers, about 1/2 pound, each into quarters, melt 2 tablespoons butter or margarine in an 8-inch skillet and moderate heat, put the chicken livers and brown until the surface is browned, then they are cooked through. This will take only a few minutes. Turn liver and put pieces on to cream sauce and kohlrabi, serve immediately. Makes 2 servings.

### FAMILY DINNER

- Chickadees, Baked
- Hot Pepper and Tomatoes
- Butter Beans
- Baked Fish
- Baked Potatoes
- Baked Beans
- Baked Apples
- Baked Peaches
- Baked Corn
- Baked Potatoes
- Baked Beans
- Baked Apples
- Baked Peaches
- Baked Corn

Recipe for Starred Dish Follows

Baked Fish with Cream Sauce

Ingredients Needed: 1 pound fish, salt, pepper, 1/2 cup cream, 1/2 cup milk, 1/2 cup butter, 1/2 cup flour.

Method: Wash and drain fish, cut into 1/2 inch slices. Put in a medium-sized saucepan and add salt and pepper. Cook over moderate heat for 10 minutes. Drain and pat dry. Melt 1/2 cup butter in a medium-sized saucepan and add 1/2 cup flour. Cook over moderate heat for 10 minutes. Add 1/2 cup cream and 1/2 cup milk. Cook over moderate heat for 10 minutes. Add fish and cook for 10 minutes. Serve with hot pepper and tomatoes.

Recipe for Starred Dish Follows

Baked Potatoes

Ingredients Needed: 4 potatoes, salt, pepper, 1/2 cup butter, 1/2 cup milk.

Method: Wash and scrub potatoes, cut into 1/2 inch slices. Put in a medium-sized saucepan and add salt and pepper. Cook over moderate heat for 10 minutes. Drain and pat dry. Melt 1/2 cup butter in a medium-sized saucepan and add 1/2 cup milk. Cook over moderate heat for 10 minutes. Add potatoes and cook for 10 minutes. Serve with hot pepper and tomatoes.

Recipe for Starred Dish Follows

Baked Apples

Ingredients Needed: 4 apples, salt, pepper, 1/2 cup sugar, 1/2 cup butter, 1/2 cup flour.

Method: Wash and scrub apples, cut into 1/2 inch slices. Put in a medium-sized saucepan and add salt and pepper. Cook over moderate heat for 10 minutes. Drain and pat dry. Melt 1/2 cup butter in a medium-sized saucepan and add 1/2 cup flour. Cook over moderate heat for 10 minutes. Add 1/2 cup sugar and 1/2 cup milk. Cook over moderate heat for 10 minutes. Add apples and cook for 10 minutes. Serve with hot pepper and tomatoes.

Recipe for Starred Dish Follows

Baked Peaches

Ingredients Needed: 4 peaches, salt, pepper, 1/2 cup sugar, 1/2 cup butter, 1/2 cup flour.

Method: Wash and scrub peaches, cut into 1/2 inch slices. Put in a medium-sized saucepan and add salt and pepper. Cook over moderate heat for 10 minutes. Drain and pat dry. Melt 1/2 cup butter in a medium-sized saucepan and add 1/2 cup flour. Cook over moderate heat for 10 minutes. Add 1/2 cup sugar and 1/2 cup milk. Cook over moderate heat for 10 minutes. Add peaches and cook for 10 minutes. Serve with hot pepper and tomatoes.

Recipe for Starred Dish Follows

Baked Corn

Ingredients Needed: 4 ears of corn, salt, pepper, 1/2 cup butter, 1/2 cup milk.

Method: Wash and scrub corn, cut into 1/2 inch slices. Put in a medium-sized saucepan and add salt and pepper. Cook over moderate heat for 10 minutes. Drain and pat dry. Melt 1/2 cup butter in a medium-sized saucepan and add 1/2 cup milk. Cook over moderate heat for 10 minutes. Add corn and cook for 10 minutes. Serve with hot pepper and tomatoes.

Recipe for Starred Dish Follows

Baked Beans

Ingredients Needed: 4 cans of beans, salt, pepper, 1/2 cup sugar, 1/2 cup butter, 1/2 cup flour.

Method: Wash and scrub beans, cut into 1/2 inch slices. Put in a medium-sized saucepan and add salt and pepper. Cook over moderate heat for 10 minutes. Drain and pat dry. Melt 1/2 cup butter in a medium-sized saucepan and add 1/2 cup flour. Cook over moderate heat for 10 minutes. Add 1/2 cup sugar and 1/2 cup milk. Cook over moderate heat for 10 minutes. Add beans and cook for 10 minutes. Serve with hot pepper and tomatoes.

Recipe for Starred Dish Follows

Baked Apples

Ingredients Needed: 4 apples, salt, pepper, 1/2 cup sugar, 1/2 cup butter, 1/2 cup flour.

Method: Wash and scrub apples, cut into 1/2 inch slices. Put in a medium-sized saucepan and add salt and pepper. Cook over moderate heat for 10 minutes. Drain and pat dry. Melt 1/2 cup butter in a medium-sized saucepan and add 1/2 cup flour. Cook over moderate heat for 10 minutes. Add 1/2 cup sugar and 1/2 cup milk. Cook over moderate heat for 10 minutes. Add apples and cook for 10 minutes. Serve with hot pepper and tomatoes.

Recipe for Starred Dish Follows

Baked Peaches

Ingredients Needed: 4 peaches, salt, pepper, 1/2 cup sugar, 1/2 cup butter, 1/2 cup flour.

Method: Wash and scrub peaches, cut into 1/2 inch slices. Put in a medium-sized saucepan and add salt and pepper. Cook over moderate heat for 10 minutes. Drain and pat dry. Melt 1/2 cup butter in a medium-sized saucepan and add 1/2 cup flour. Cook over moderate heat for 10 minutes. Add 1/2 cup sugar and 1/2 cup milk. Cook over moderate heat for 10 minutes. Add peaches and cook for 10 minutes. Serve with hot pepper and tomatoes.

Recipe for Starred Dish Follows

Baked Corn

Ingredients Needed: 4 ears of corn, salt, pepper, 1/2 cup butter, 1/2 cup milk.

Method: Wash and scrub corn, cut into 1/2 inch slices. Put in a medium-sized saucepan and add salt and pepper. Cook over moderate heat for 10 minutes. Drain and pat dry. Melt 1/2 cup butter in a medium-sized saucepan and add 1/2 cup milk. Cook over moderate heat for 10 minutes. Add corn and cook for 10 minutes. Serve with hot pepper and tomatoes.

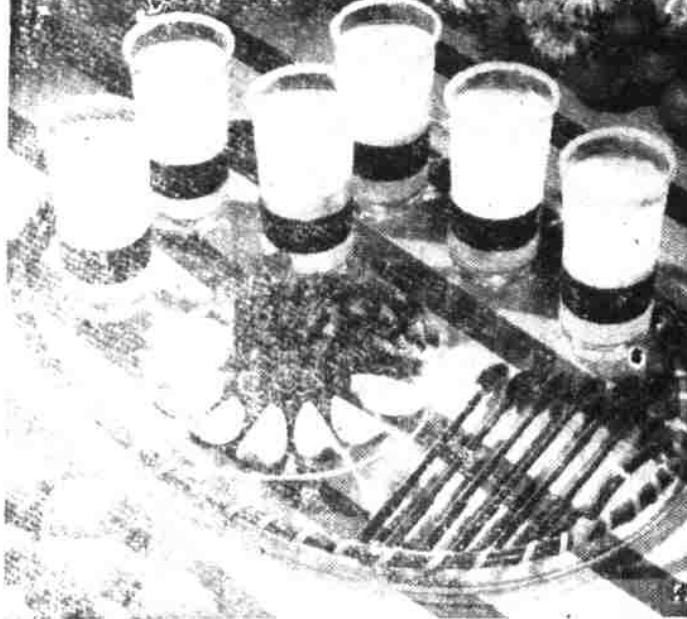
Recipe for Starred Dish Follows

Baked Beans

Ingredients Needed: 4 cans of beans, salt, pepper, 1/2 cup sugar, 1/2 cup butter, 1/2 cup flour.

Method: Wash and scrub beans, cut into 1/2 inch slices. Put in a medium-sized saucepan and add salt and pepper. Cook over moderate heat for 10 minutes. Drain and pat dry. Melt 1/2 cup butter in a medium-sized saucepan and add 1/2 cup flour. Cook over moderate heat for 10 minutes. Add 1/2 cup sugar and 1/2 cup milk. Cook over moderate heat for 10 minutes. Add beans and cook for 10 minutes. Serve with hot pepper and tomatoes.

## It's Lime Time



FLORIDA LIMEADE . . . Refreshing summer drink.

Soften gelatin in cold water. Combine slightly beaten egg yolks with remaining sugar and juice, cook in top of double boiler about 10 minutes or until mixture thickens, stirring constantly. Add gelatin and stir until dissolved. If desired, tint pale green with food coloring. Allow mixture to cool until almost firm. Beat egg whites stiff, but not dry, add remaining one-half cup sugar slowly, beating after each addition. Beat gelatin, then fold into beaten egg whites and whipped cream. Turn into party or cookie shell and chill until firm.

### LIME MERINGUITTES

Beat egg whites until foamy. Add cream of tartar and salt, beat until stiff but not dry. Add three-quarter cup of the sugar gradually, beating until very stiff. Cover baking sheet with heavy brown paper. Pipe meringue into 6 rounds about 3 inches in diameter. Make a 2-inch depression in the center. Bake in a very slow 275° F oven for 1 hour. For the filling, beat the egg yolks, add remaining one-quarter cup sugar and the lime juice. Cook over boiling water, stirring constantly until thickened. Add grated lime rind. Remove from heat, chill. Fold into whipped cream. Fill meringue shells. Chill 6 to 12 hours in the refrigerator. Makes 6 servings.

### PORCH PARTY

Grape and Orange Cooler\*  
Cheese and Nut Sandwiches\*  
Cup Cakes or Cookies

Recipe for Starred Dish Follows

Grape and Orange Cooler

Ingredients Needed: Oranges, lemon, grape juice, sugar, mint leaves, if available. Method: Squeeze the juice of 2 or 3 oranges and 1 lemon, enough to make about 1 cup juice. Add 1/2 cup grape juice and 1 cup cold water to it. Sweeten to taste with simple sugar syrup. Fill tall glasses with ice cubes and put a crushed mint leaf in each.

Recipe for Starred Dish Follows

Cheese and Nut Sandwiches

Ingredients Needed: 1/4 pound pimento cheese, walnuts, mayonnaise or cooked salad dressing, bread. Method: Mash pimento cheese with fork to soften. Chop enough walnuts very fine to make 1/4 cup; add to cheese along with a few teaspoons of mayonnaise or cooked salad dressing. Spread on 6 to 8 slices of bread, top with bread, cut crusts away and slice each sandwich in thirds. Save crusts for stuffing. Wrap sandwiches in a dish towel that has been dipped in cold water and wrung out well and place in refrigerator until serving time.

### SUNDAY DINNER

- Braised Stuffed Shoulder of Veal
- Mashed Potatoes
- Buttered Snap Beans
- Cranberry Sherbet with Fresh Fruit\*
- Cookies

### (Recipe for Starred Dish Follows)

### Cranberry Sherbet with Fresh Fruit

Ingredients Needed: 1 can jellied cranberry sauce, lemon juice, sugar, cut-up fresh fruit. Method: Crush the cranberry sauce with a fork. Add the lemon juice and sugar. Pour into freezing tray of refrigerator and freeze until firm. Spoon out of tray into bowl and beat with a rotary beater or electric mixer until broken up and fluffy. Return to freezing tray and freeze until firm. Serve with cut-up fresh fruit such as nectarines, bananas, cherries.

### SUMMONS BY PUBLICATION

In the Superior Court

North Carolina  
Haywood County  
SHERLEY MANN,  
vs.  
ROBERT MANN.

The defendant will take notice that an action has been commenced in the superior court of Haywood County, North Carolina, by the Plaintiff, to secure an absolute divorce upon the grounds of adultery against the said defendant and that he is required to appear at the office of the Clerk of the Superior Court, of said county, and answer or demur to the complaint by the 10th day of Sept. 1948 or the relief demanded in the complaint will be granted.

This the 12th day of July, 1948.  
DIXIE CAMPBELL,  
Asst. Clerk of the Superior Court of Haywood County.  
No. 1747—July 16-23-30, Aug. 6

## Capital Letters

(Continued From Page Two)

the place after Mrs. O. Max Gardner said she was not interested. Now that she is in again her opposers are not too displeased, however, knowing that she is a tireless worker and a loyal Democrat, assets which may be badly needed in Western North Carolina come frost . . .

BLYTHE—If Joe Blythe finds being National Democratic Treasurer is going to keep him too busy to be around North Carolina much during the next four months, a very definite possibility. Lt. Governor L. Y. Ballentine will be responsible for the appointment of a man to succeed Blythe on the all-important Advisory Budget Commission . . . Visits and hearings by this group are scheduled to begin shortly in preparation for setting up a budget for submission to the Legislature . . .

## AFTER HIM—Many of the same folks who wanted to retain Joe

ESTABLISHED 1859

AP FLOUR

10 Lb. Bag 78¢

A & P Own Shortening

dexo . 3 Can \$1.25

WHITE HOUSE EVAPORATED MILK . . . 3 Tall Cans 42¢

Armour's Star TREET . . . 12-Oz. Can 49¢

Daily DOG MEAL . . 5-Lb. Bag 53¢

Rich and Flavorful NECTAR TEA . . 1/4 Lb. Pkg. 29¢

Ann Page Salad DRESSING . . . Pt. Jar 35¢

IONA Tomato Juice . . . No. 2 Can 9¢

Sunnyfield Corn FLAKES . . . 8-Oz. Pkg. 12¢

TOMATOES 2 Pound 35¢

Large Size LETTUCE . . . HEAD 18¢

Large Size Honey Dew MELONS . . . 45¢

California ORANGES . . . Dozen 23¢

## Rambling

FRIDAY JULY 16, 1948

ALL KINDS OF SPECIAL ORDERS

- BIRTHDAY CAKES
- WEDDING CAKES
- FANCY PASTRIES
- BREADS AND ROLLS
- DOUGHNUTS
- PIES

# M and R BAKERY

15 YEARS' EXPERIENCE IN THE BAKING BUSINESS

Week-End Special

ONE 8-INCH CAKE AND 9-INCH PIE

Phone 607-M

# Eye Opener FOOD PRICES

New Low Price On Jewel or Scoco Shortening

4 LB. CARTON \$1.33

5 LB. BAG 10 LB. BAG

SNOWDRIFT CRISCO - SPRY

3 LB. CAN \$1.23

WESSON OIL

Pint 45c

Quart 89c

3 Large Boxes 44c

RINSO Large Box 34¢

No. 2 Can Grapefruit SECTIONS 15c

JELL-O 3 Pkgs. 25c

Pillsbury's FLOUR 5 LB. BAG 49c

MEATS

Sliced BACON lb. 57c

Round VEAL STEAK lb. 89c

Veal CHOPS lb. 75c

Boneless VEAL ROAST lb. 65c

Green BEANS 3 lb.

Home Grown SQUASH 3 lb.

Home Grown CUCUMBERS 3 lb.

TOMATOES 2 lb.

# CASH GROCERY

"The Best the Market Affords"

MAIN STREET . . . HAZELWOOD

Ask Your Grocer For...

The Best Part Of The Meal

JFG Special Coffee

Don't be surprised when soon you find your JFG Coffee in this new, more beautiful Package.

Watch for it at your Grocer's!

PET ICE CREAM

... THE FEATURE FLAVOR OF THE MONTH

Pet's PEACHES 'N CREAM . . . a refreshing treat for the whole family, and . . . the best fresh peach ice cream you've ever tasted! Made only of daily fresh whole milk and daily fresh sweet cream . . . with generous slices of plump, pink-checked peaches, which, because of Pet's exclusive process, remain tender and full of the luscious flavor of fragrant, fresh-picked, tree-ripened peaches.

Take home a pint or two of Pet's PEACHES 'N CREAM today, and compare it with any other ice cream! We're satisfied you'll agree that . . . as to flavor, body, texture and quality . . . Pet Ice Cream tops them all!

Listen to the "Smiths of Hollywood" presented by Pet Dairy Products Company every Monday night at 8:00 o'clock over Station WHCC.

"a healthful food"

With Cream in Pet Ice Cream

IN THE GOOD OLD SUMMERTIME

It's PEACHES 'N CREAM

PET ICE CREAM

"a healthful food"

... THE FEATURE FLAVOR OF THE MONTH

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