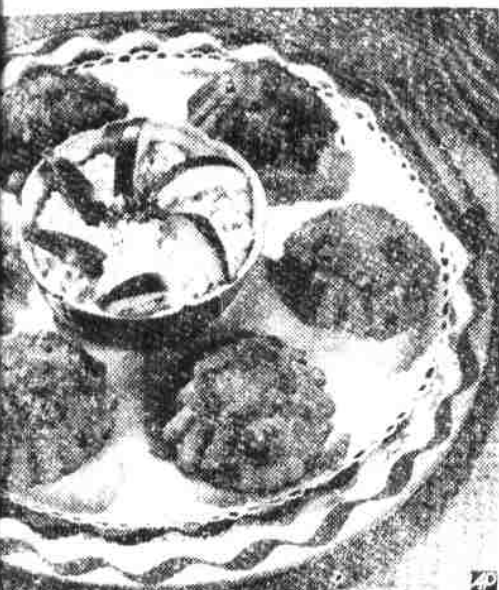


Sweets For Small Fry



A treat to beat the heat

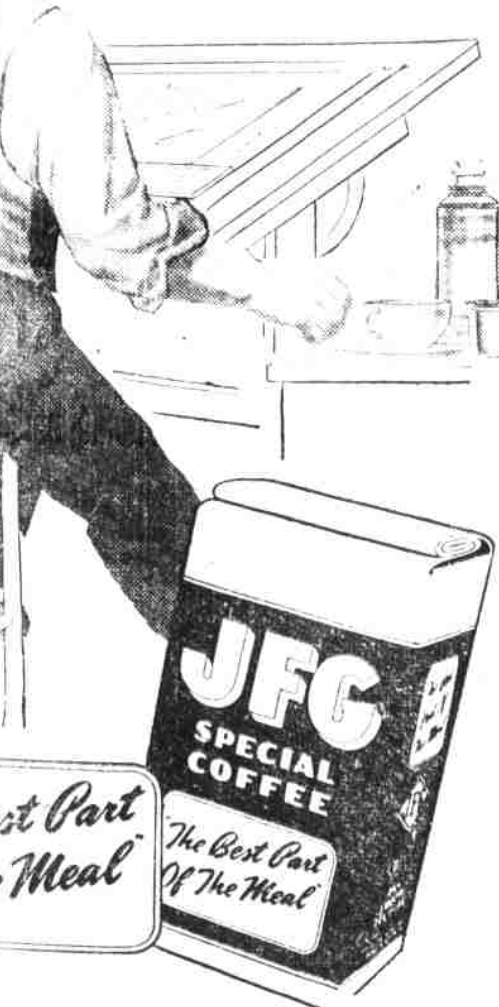


Serve 'em with apples

WYNSTONE
Food Editor
of winter
to more ap-
than "Mel-
houson Puff."
it has many of
the "H" in
You can
it ahead and
for the boys
it is ideal when
it will be filled
the amount of

MELT-AWAYS
Ingredients: 1 package compressed
or dried granular yeast, 1/4 cup
lukewarm water, 1 cup cold milk,
1/4 cup sugar, 1/2 teaspoon salt,
1 egg or 2 egg yolks, 1/4 cup
shortening, 1/2 cup sifted enriched
flour, 1 cup currants, 1/4 cup
chopped nuts, Caramel Glaze, chop-

uggesting..Husbands Requesting
this satisfying
between-meal
refreshment...



Ummmmmm... So Good!
Cherry-Pineapple
...Pet's Feature Flavor of the Month

Yes, Pet Cherry-Pineapple Ice Cream is such
a rare flavor treat...it's so good...everybody'll ask for
double portions! And, you know, Pet Ice Cream is
made only of daily fresh whole milk and daily fresh
sweet cream! That's why it's so creamy and rich. So,
buy Pet Cherry-Pineapple Ice Cream often this
month and enjoy its delicious flavor and healthful,
refreshing goodness!

At all your parties this month...serve Princess Pet...
the de luxe Ice Cream in the Orchid Carton, stamped with
the Crest of Quality! It's so extra creamy, extra rich, it
makes every occasion a royal feast!



Washington's Birthday Calls For Cherry Treat

By CECILY BROWNSTONE
Associated Press Food Editor
Cherry preserves will help make
a festive snack for your family and
friends on George Washington's
birthday. If there are youngsters in
your family they'll adore cutting
out a paper hatchet pattern that
in turn can be used to shape the
bread shapes for the snacks. Spread
each bread hatchet with a layer of
softened cream cheese, then with
one of cherry jam. Another bread
hatchet may be added in sandwich
style. You'll like this easy to make
small-size recipe for the jam.

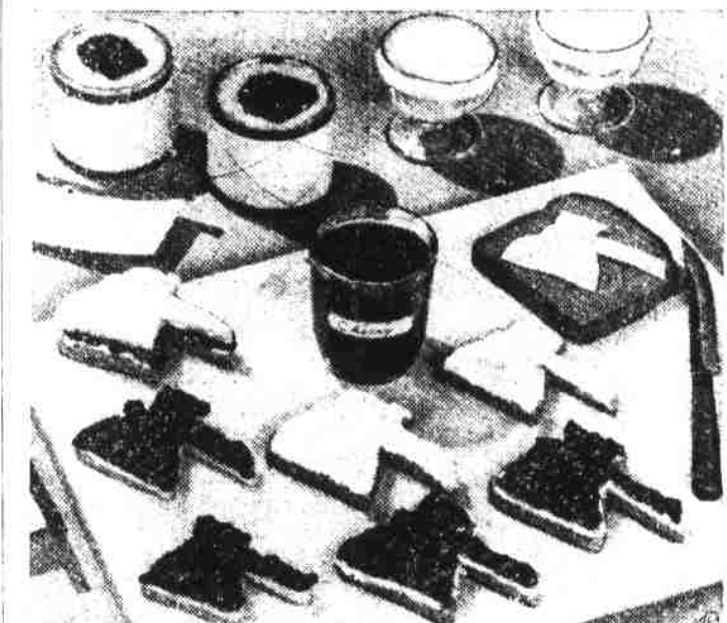
FEBRUARY CHERRY JAM
Ingredients: 1 one-pound pack-
age quick-frozen red sour pitted
cherries, 2 1/4 cups sugar, 5 table-
spoons powdered fruit pectin (mix
contents of package thoroughly be-
fore measuring).

Method: Thaw cherries as direct-
ed on package; then drain, reserv-
ing juice. Chop cherries fine. Meas-
ure cherries and juice and add

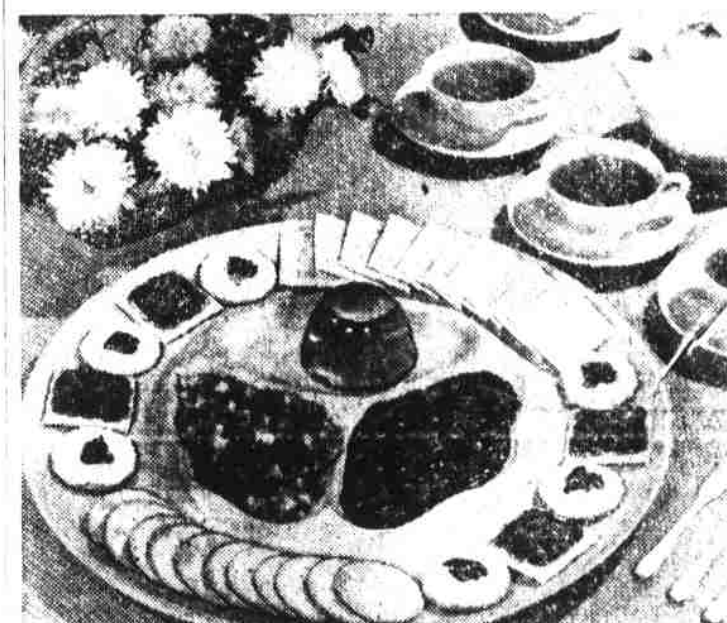
enough water to make 2 1/4 cups.
Place in a large saucepan. Measure
sugar and set aside. Place sauce-
pan holding fruit over high heat.
Add powdered fruit pectin and
stir until mixture comes to a hard
boil. Add sugar at once. Bring to
a full rolling boil for 1 minute,
stirring constantly. Remove from
heat, skim, pour quickly into jelly
glasses. Paraffin at once. Makes
about 3 six-ounce glasses.

Another treat for a Washington
Birthday party for youngsters is to
top vanilla or custard pudding with
the cherry preserves and then im-
provise drum-style containers, as
shown in the photograph.

For an all-year round tea party
large wooden platter that will
hold several kinds of jam, jelly
or preserves and an assortment of
crackers is attractive. Spread some
of the crackers with cream cheese
and leave some plain so that guests
may take their choice.



CHERRY JAM HATCHETS . . . Patriotic snack treat.



JELLY, CHEESE AND CRACKERS . . . Tasty any time.

Method: Soften yeast in luke-
warm water. Top cooled milk, add
shortening, sugar, eggs, salt, and
enough flour to make a rather stiff
drop batter. Beat until smooth.
Let rise until doubled in bulk. Stir
down and add currants and chop-
ped nuts. Into greased, fluted
muffin pans place two teaspoons of
batter into pans, filling one-half
full. Let rise until puffy. When
light, bake in moderate (375 F.)
oven 25 to 30 minutes. Makes
about 8.

To prepare Caramel Glaze: Make
a caramel sirup by mixing together
one-quarter cup firmly packed
brown sugar, 1/4 cup water, and 1/4
cup melted butter or margarine.

CINNAMON PUFFS
Ingredients: 1 cup ready-to-eat
bran, 1/4 cup shortening, 1/4 cup
sugar, 1 teaspoon salt, 1 cup scald-
ed milk, 1 package compressed or
dry granular yeast, 1 egg (well
beaten), 2 1/4 cups sifted flour.

Method: Add bran, shortening,
sugar, and salt to scalded milk and
stir until shortening is melted;
cool to lukewarm. Soften yeast in
this mixture. Add egg. Stir in flour
to make a soft dough; cover. Let
stand 10 minutes. Knead on lightly
floured surface. Place in greased

Champion Housekeeper Title Goes To Man

CHICAGO (UPI)—Chicago's can-
didate for world champion house-
keeper is a man, F. G. Fischer, 44.
Fischer has been put in charge of
"keeping house" in the 2,100-room
Palmer House here. He is believed
to be the only male housekeeper in
any major hotel.

He has under his supervision be-
tween 300 and 350 employees. He
boasts he can make a bed or run a
vacuum cleaner as expertly as any
of them.

In two National Football League
games against the Washington Red-
skins in 1937, the Philadelphia
Eagles could make only four first
downs.

howl; cover, let rise to warm place
until double in bulk. Punch down.
Half-fill greased muffin pans with
balls of dough. Cover, let rise un-
til double in bulk. Bake in moder-
ate (375 F.) oven about 20 min-
utes. Roll hot puffs quickly in one-
half cup melted butter or margar-
ine, then in mixture of 2 teaspoons
cinnamon and two-thirds cup sug-
ar. Makes 18, about 2 1/4 inches in
diameter.

WOMEN'S WORK

U. S. Navy Thinks Sailors Should Eat Well

By ELIZABETH TOOMEY
UP Staff Correspondent

NEW YORK (UPI)—The Unit-
ed States Navy doesn't believe
that men go exclusively for the
good old meat and potatoes diet.
The Navy cook book is being revised
to give a "finer" touch to the
meals.

Countless dairy delicacies are
tested each week in the test kitch-
en of the Navy's commissary re-
search department in Bayonne,
N. J. Meat and potatoes and veg-
etables get in on the recipe test-

ing, too, but desserts, sauces and
salads occupy a surprising promi-
nent place.

The Navy has been putting out
recipes for its cooks since shortly
after the turn of the century, so
the jump from hardback to apri-
cot whip wasn't overnight.

But this new revision will mark
the first time the recipes have been
issued on cards to put in a galley
index. The latest cook book, is-
sued in 1945, got too battered
with hard galley wear. The recipe
cards will be made of almost in-
destructible paper which can be
tossed in an ordinary washing
machine, hung up and dried with-
out harm.

Like Varied Desserts

"The Navy may be largely a
man's world," said Lt.-Comdr. L.
W. LeForge, Jr., the officer in
charge of the commissary research
department, "but we've found the
men go for a finer touch to their
meals. And they like plenty of

variety in desserts."

Fruit cakes have been getting
special attention lately. The Navy
wants to develop a fruit cake which
can be cut immediately after bak-
ing without crumbling. "Oatmeal
peach crisp" is another dessert
just added to Navy recipes.

The recipes are designed to make
100 portions and refer to gallons
and pounds instead of cups or
tablespoons. But the civilian tech-
nologist supervising the research
kitchen, Lendal Kotschever, had
one of the new recipes in family
quantities. Here is the Navy's
recipe for Steamed Carrot Pud-
ding, cut down to feed six.

Steamed Carrot Pudding

INGREDIENTS: 1 cup sugar, 1
cup flour, 2 teaspoons baking powder,
1 1/2 cups milk, 1/2 cup butter, 1 cup
finely grated raw carrot, 1 cup cur-
rents, 1 cup seedless raisins, 1/4
teaspoon nutmeg, 1/2 teaspoon cloves and
1/4 teaspoon cinnamon.



METHOD: Mix and sift dry in-

redients. Add remaining ingredi-
ents. Mix thoroughly. Steam two
hours in small molds which have
been greased and floured, or three
hours in large mold. Serve with
lemon fruit, hard or other steamed
pudding sauces.

Every six months a batch of
about 100 of these new recipes goes
to Washington for final approval
by the subsistence division of the
bureau of supplies and accounts.
New cream puff recipes are tested
right along with spaghetti and
meat balls. Food companies have
formed a food committee of the
Navy Industrial Association to
help check the recipes.

"We want our recipes so fool-
proof the newest cook can't ruin
them," Kotschever commented.

Through the centuries, Warsaw,
Poland, has been dominated by
Sweden, Russia, Prussia and Ger-
many.

SALE

FOOD IS AN EVERY DAY NECESSITY AND AN EVERY DAY EXPENSE. YOU MAKE IT AN EVERYDAY SAVING WHEN YOU TAKE ADVANTAGE OF OUR OFFER LIKE THIS TO BUY 6 — STOCK UP FOR TOMORROW AND SAVE TODAY AT ALL DIXIE-HOME SUPER MARKETS.

Phillips TOMATO JUICE . . . 5c . . . 25c	No. 1 Can 6 For	Del Monte GOLDEN CORN . . . 21c . . . 1.09	No. 303 Can 6 For
Bash PORK & BEANS . . . 10c . . . 55c	No. 1 Can 6 For	Vacuum Packed LIBBY'S CORN . . . 37c . . . 1.01	2—12 Oz. Cans 6 For
Welch TOMATO JUICE . . . 29c . . . 1.64	46 Oz. Can 6 For	Midwest TOMATO CATSUP . . . 33c . . . 89c	2—14 Oz. Bottles 5 For
Torsch Cut GREEN BEANS . . . 37c . . . 1.00	2—No. 2 Cans 6 For	Comstock PIE APPLES . . . 35c . . . 97c	2—No. 2 Cans 6 For
Green Giant PEAS . . . 20c . . . 1.14	No. 303 Can 6 For	Happy Vale LIMA BEANS . . . 19c . . . 1.09	No. 303 Can 6 For
Virginia TOMATOES . . . 27c . . . 75c	2—No. 2 Cans 6 For	Halves HUNTS PEACHES . . . 29c . . . 1.65	No. 2 1/2 Can 6 For
Kounty Kist GOLDEN CORN . . . 31c . . . 83c	2—No. 303 Cans 6 For	Libby's FRUIT COCKTAIL . . . 27c . . . 1.42	No. 1 Can 6 For

Dairy Department

Dixie Home 1 lb. 25c
Oleomargarine 25c
Sunlight Creamy 1 1/2 lb. Pails 1 lb.
BUTTER . . . 35c
Schreibers 2 1/2 lb. Box
Cheese Food . . . 77c
Kraft American 2 1/2 lb. Box
CHEESE . . . 89c
Cloverbloom Cottage 1 lb. Glass Jar
CHEESE . . . 25c
Schreibers Natural Aged 1 lb. Pkg
CHEESE . . . 57c

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BOSTON BUTT
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Top Quality Beef U. S. Good Grade

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Porterhouse STEAK 69c lb.	Club STEAK 69c lb.	Short RIBS 31c lb.

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"School Boy" Winesap are your Veri-Best buy today! Not Too Big, Not Too Small, Just right for those healthy young appetites!

"School Boy" Winesap 3 lb. Kraft 39c 3 lb. Cello 41c

Keep America's Young Cheeks Rosy with these Red, Crisp Winesap Apples.

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Fillet Of Cod 37c	Pound
Fresh - Large Mullet 27c	Pound
Mackerel Steaks 49c	Pound
Fillet Of Flounder 43c	Pound
Speckle Trout 49c	Pound
Dressed (1-1 1/2 lb. sizes) 1 lb. Flounder 39c	Pound
Fillet Of Haddock 39c	Pound
Medium Mullet 21c	Pound
Fresh Fillet Perch 39c	1 lb.

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Fine Foods Quality Tender Meats Self Service