

## Luncheon Party On St. Patrick's Day

By CECILY BROWNSTONE  
Associate Press Food Editor

It's easy to let a luncheon menu for guests wear a touch of green for St. Patrick's Day. Start off, appropriately enough, with a creamy potato soup garnished with minced parsley. Go on to the salad we picture here—chicken in a ring of delicate green avocado, circled with watercress, and topped off with a good luck shamrock of green pepper.

Serve an attractive assortment of crackers with both the soup and the salad—wheat toast wafers, crisp square salted crackers, and round scalloped mouthfuls. For dessert you might perk shamrock cookies atop servings of pistachio ice cream. All for the celebration of the day—and all good eating. Here's the salad recipe:

### SHAMROCK SALAD

**Ingredients:** 3 cups diced cooked chicken, 1½ cups diced celery, ½ cup mayonnaise or creamy-type salad dressing, 3 tablespoons light cream, 2 tablespoons lemon juice, salt and freshly-ground pepper, dash of nutmeg, 1 medium-sized avocado, 1 green pepper, watercress.

**Method:** Place chicken and celery in a bowl. Mix mayonnaise or salad dressing, light cream and lemon juice; add to chicken. Add salt and pepper to taste and nutmeg; mix well. Remove seed from avocado; peel and cut into ¼-inch slices. Make a border of watercress around the salad plates. Ar-



For the Wearin' of the Green... Shamrock Salad

range 2 slices of avocado in a circle on each plate. Fill center of circle with chicken salad. Cut green pepper into four shamrock shapes with a paring knife; garnish top of each salad with a shamrock. Makes 4 servings.

And how about some Irish tea to end the meal? For the best results in making Irish tea have the water boiling, and I mean boiling.

Rinse the teapot with some of the boiling water before you put the tea in. One teaspoon for each cup, and one for the pot, unless you like it stronger; I do, and often use three teaspoons for two cups. Allow the tea to steep at least five minutes, maybe six. During this steeping I sometimes take the cover off the kettle and perch the teapot over the steaming water so the tea will be steaming hot.

## Cooking Lenten Meals For Two

By CECILY BROWNSTONE  
Associated Press Food Editor

It's easy to shop for and to prepare fish for two during Lent, and so even if this is your first or second year of housekeeping you can plan well these next weeks.

Boiled scallops are simple to cook and delicious. Follow the menu that has become so popular in New York seafood restaurants in the past few years and with the scallops serve huge baked potatoes criss-crossed and blessed with generous wads of butter. And perk sprigs of parsley atop the potatoes. I was interested to notice recently that one seafood restaurant had not only salt and pepper on the table but a shaker of paprika and one of celery salt as well. Both these spices add savour to fish and the potatoes. Hot crusty rolls are perfect with this meal and if you feel ambitious run up a lemon chiffon pie for dessert. Here's how to fix the scallops.

### SCALLOPS FOR TWO

Arrange one-half pound bay scallops in two well buttered scallop shells. (If large sea scallops are used cut each one into smaller pieces.) Squeeze the juice of half a lemon over the scallops, sprinkle with salt and freshly-ground pepper, and dot with butter. Place in the broiling compart-

ment about two inches from the flame and broil 5 to 8 minutes. Do not overcook. Scallops can be broiled in the broiling pan if scallop shells are not available. Serve with lemon wedges, cucumber slices, and tartar sauce if desired. **Note:** Frozen scallops are available for those who cannot buy fresh scallops. And now a New England firm is canning scallops in No. 1 flats and No. 1 talls as well as in seven-ounce cans.

Just in time to give the new housekeeper help with cooking in general is a revised edition of the **JUST FOR TWO COOKBOOK**, by Lily Haxworth Wallace, (Barrows, New York, \$2.50.) Mrs. Wallace has included lots of cookery information along with her recipes, and there's a chapter on marketing tips and one on measurements and methods. The recipes include all the main categories, from breads to salads, and for the most part their yield—for two—is a reasonable one, not too small to be impractical, but not so large that it will take you and your husband forever to eat up the dish. It's too bad that more specific pan sizes aren't given with the cake and bread recipes, but since homemakers tend to use the pans they have on hand anyway maybe this won't throw you.



SCALLOPS FOR TWO... Quick and easy Lenten dish.

## 20 Minutes to Make Lamb Stew

By ALICE DENHOFF

WHAT'S cooking at our house tonight? Well, for one thing, it's a tasty dish, lamb stew with watercress dumplings. And what with the lamb chopped and the vegetables finely diced, cooking time is but a mere minutes.

To prepare 4 servings, combine one lb. chopped lamb, ½ c. finely diced onion, 2 tsp. salt, ¼ tsp. pepper and tsp. Worcestershire sauce. Shape mixture into 12 small balls. Melt 3 tsp. fat in saucepan. Stir in tsp. kitchen bouquet type seasoning. Add meat balls; cook over moderate heat until lightly browned, shaking pan frequently to brown meat balls on all sides. Add 2 c. water; bring to boil. Add 2 c. each diced raw carrots and diced white turnips. Sprinkle with tsp. salt. Cut ½ bunch watercress stems into 1/16 inch lengths, and cook with vegetables if desired. Cook vegetables until barely tender—about 10 min.

Meanwhile finely cut leaves of ½ bunch watercress and blend into 1½ c. biscuit mix. Beat one egg and ½ c. milk together until

smooth, then stir into biscuit mix to make dough moist. Drop dumplings by spoonful over top of stew. Let cook, uncovered, for 10 min., then cover tightly and continue cooking until dumplings are done, about 10 min. longer. Serve immediately in shallow soup plates.

### Corn Pudding

Baked Corn Pudding is a hearty, satisfying affair, perfect for this time of year. To serve from 4 to 6 persons melt 2 tsp. fat over moderate heat. Add 2 tsp. finely minced onion. Cook for about one minute. Combine with one c. diced, cooked meat or poultry.

Meanwhile place 3 eggs, 2 tsp. flour and 2½ c. rich milk or light cream in bowl; beating with rotary beater until smooth. Add 2 12-oz. can whole kernel corn, 3-oz. can chopped broiled mushrooms, 1½ tsp. salt, ½ tsp. pepper, dash of nutmeg and 2 tsp. minced parsley. Stir to mix well, then add meat. Pour into one-quart baking dish. Bake in slow oven (325 F.) until sharp knife inserted in center, comes out clean, about one hour. Should be served immediately.

## QUALITY FOODS at low prices

**BAKE-RITE Shortening**  
3 LB. CAN  
**71c**

**PILLSBURY'S WHITE CAKE OR CHOCOLATE CAKE MIX**  
35c/Pkg. Only 25c

**KRAFT DINNER**  
2 for 25c

**WHITE HOUSE COFFEE**  
Lb. **67c**

**BLUE BIRD ORANGE JUICE**  
46-oz. Can **39c**

**PURE LARD** 4 lbs. **57c**

**AIRLINE BLUEBERRY PIE FILLING**  
Jar **35c**

**WHITE HOUSE APPLE SAUCE**  
2 Cans **25c**

**FRESH COUNTRY EGGS**  
Doz. **35c**

**EATWELL SARDINES**  
2 Cans **25c**

**FRANCO AMERICAN SPAGHETTI**  
2 Cans **29c**

**GOLD MEDAL MACARONI**  
2 Pkgs. **23c**

**JEWEL SHORTENING**  
4 lb. Carton **77c**

**GIANT BOX**  
**49c**

**SWEET HEART TOILET SOAP**  
4 Bars **23c**

**CLOROX**  
½ GALLON **29c**

**SNOW CHIEF FLOUR**  
25 lbs. **\$1.93**

### Vegetables

**FANCY RIPE TOMATOES** 2 lbs. **35c**

**LARGE FIRM LETTUCE** . 2 Hds. **19c**

**FANCY GRAPEFRUIT** 4 for **27c**

**STARKS DELICIOUS APPLES** . . 5 lbs. **39c**

**U. S. NO. 1 IRISH POTATOES** 10 lbs. **35c**

### MEATS

**RATHS BLACK HAWK SLAB-BACON** . . lb. **39c**

**LIVER MUSH** . . Lb. Pkg. **32c**

**WESTERN BONELESS CHUCK ROAST** lb. **65c**

**BONELESS STEWING BEEF** . . . . . lb. **59c**

**TENDER MINUTE STEAKS**, lb. **85c**

**BEECHNUT BABY FOOD**  
3 JARS **29c**

**DAIRY FEED**  
16% PRINT BAG . . **\$3.10**  
24% PRINT BAG . . **\$3.60**

**JFG SPECIAL COFFEE**  
The Best Part Of The Meal

Six new managers were signed for the 1950 season of the eight-club Pioneer baseball league in Idaho, Utah and Montana.

Larry Olsonoski, New York Bull-dog guard, and former Minnesota ace, has seven sisters and three brothers.

A record list of 294 entries from 28 colleges for competition in the Michigan State Relay.

## WAVERLY FAMOUS

**CARLOAD SALE!**

**FLORIDA GRAPEFRUIT**  
Just 40 hours from Tree to You

**EXTRA LARGE**  
**3 FOR 27c**

**LARGE**  
**4 FOR 27c**

**WAVERLY FAMOUS ORANGES**  
5 Lb. Mesh Bag **39c**

## QUALITY-TENDER SHOULDER PORK ROAST lb. 37c

**PORK STEAKS** lb. **39c**

**PORK STEW** lb. **17c**

**CHUCK ROAST** lb. **49c**

**LIBBY'S CANNED MEATS**

Corned Canned Beef 33c

Vienna Sausage 2 for 35c

Potted Meat 8c

Deviled Ham . 18c

Lunch Tongue 31c

**Fresh Ground BEEF** lb. **49c**

**PIMENTO CHEESE** lb. **49c**

IN OUR SALAD DEPARTMENT

**Swift CHOPPED HAM** 12 oz. can

**Libby's PINEAPPLE JUICE** 46 oz. can

**Campbell's TOMATO JUICE** 47 oz. can

**Hard Wheat Kansas GOLD FLOUR** 25 lb. bag

**Dixie-Home SALAD DRESSING** quart jar

**National CORNED BEEF** 12 oz. can

**OCEAN SPRAY Cranberry SAUCE** No. 300 15c

**Armour's PERK** large Package

**Woodbury SOAP** 2 bath Size

**Woodbury SOAP** 2 Facial Size

**Jergins SOAP** 2 Facial Size

**LUX SOAP** 2 bath size bars **21c**

**SWAN SOAP** 3 reg. bars **21c**

**SWAN SOAP** 2 large bars **25c**

**SILVER DUST** large pkg. **26c**

**PARSON'S HOUSEHOLD AMMONIA** 23c

**Gold Seal FLOOR WAX** 98c

## CASH GROCERY

The Best the Market Affords!

MAIN STREET . . . HAZELWOOD

## DIXIE-HOME SUPER MARKETS