

# NEXT 'SCHOOL OF COOKERY' NOV. 5 - CHURCH OF THE NATIVITY

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### Put Best Food Forward; Try Holiday Ham

Thanksgiving Day dinner is always a case of putting your best foot forward.

United States, as American in this holiday feast, using low temperature factors to insure perfection in roasting.

**Selecting the Meat**

You may buy either a whole ham or a half ham, whichever best suits your needs. In either case, be sure that it's larger than you need for the occasion. Ham is such excellent material for resourceful follow-ups.

If the ham has the skin on, this may be taken off at the market, or it can be removed just before the end of the baking period.

**Take Ham Slowly**

A ham is cooked on a rack in an uncovered pan with its fat side up. No basting is necessary during cooking because, with the fat side up, the meat is basted automatically.

If you have a meat thermometer insert it in the thickest part in the center of the thickest muscle, not touching the bone or fat.

Roast the meat in a slow oven, 300° F., until the thermometer registers 160° F. While many factors affect the length of time it will take for the ham to reach doneness, the average time is about 25 minutes per pound.

While ham is deliciously flavorful just as it comes from the oven, sometimes fear prevents us from roasting the ham or just to be festive, we glaze the ham shortly before it's done.

Particularly appropriate for Thanksgiving is this Cranberry Almond Glaze for baked ham.

**Cranberry Almond Glaze**  
1/2 cup light brown sugar  
2 cups cranberries  
1 cup water  
1 cup almonds  
1 cup butter

One-half hour before the ham is done, remove the rind, if present, and score the fat diagonally. Insert cloves into the fat at regular intervals, sprinkle with brown sugar, return to the oven for a few minutes. Cook cranberries with water until tender, then add the sugar and almonds. When the brown sugar has melted on the ham, brush with the cranberry sauce and return to the oven to finish cooking.

Other Glazes for Ham

There are many other ways to glaze a ham. It may be scored with cloves, and Quince Anchovies may be placed in each of the diamond for glaze. They should be fastened with toothpicks. A cluster of apricots may be arranged on the ham and spaced fruits may be placed about it, heated during the last few minutes of cooking.

In fact, there are so many ways to serve a ham that each time it can have a new and attractive "dress."

## A WORLD OF FOOD

DANISH CUCUMBERS ALWAYS HAVE AN EDGE ON THE OTHERS. DANISH CUCUMBERS ARE GROWN WITHOUT REMOVING THE SKIN. MANY PEOPLE WHO PREVIOUSLY CONSIDERED CUCUMBERS INDIGESTIBLE NOW KNOW THAT THEY DIGEST THEM EASILY IF SERVED THIS WAY.

**GARLIC FLAVORED GLAZES - THE JUICE OF THE GARLIC BEARS IF USED AS AN INGREDIENT IN MAKING CEMENT FOR MENDING GLASSWARE.**

**POTATO POWDER - NORWEGIAN PEASANT WOMEN MAKE THEIR OWN POTATO POWDER. BY DRYING AND CRUSHING POTATOES.**

**HOT STUFF - NO MATTER HOW HIGH THE TEMPERATURE IN AMERICAN COFFEE - GROWERS LIKE THEIR COFFEE STEAMING HOT. ICED COFFEE, PRACTICALLY UNKNOWN TO THEM, IS STRICTLY A U.S. INSTITUTION.**

WE WILL PAY \$500 FOR EACH ST. RANGE FOOD FACT SUBMITTED AND USED ADDRESS: A WORLD OF FOOD, 406 TENTH AVENUE, NEW YORK, N.Y.

### Menu Variety At Schools Wins Approval

With 500 more schools on the schedule this week the "Schools of Cookery" are moving ahead at a fast clip as each week sees new crowds in attendance. Miss Mann has proven a very popular demonstrator with her well planned programs and variety menus. This week's school will consist of the following delightful menu.

**Buttered Pork Chops**  
Temperature 450° F.  
Time 12 to 15 minutes

Cut with round cutter and place on outside of muffin tin. Press in plants to take up dough around edges and prick hole in a preheated oven. When cool, fill with Buttered Potato Filling and top with sweetened whipped cream just before serving.

**Breaded Pork Chops**  
Temperature 350° F.  
Time 1 1/2 hours

8 pork chops  
1 egg  
1/2 cup bread crumbs  
Potatoes  
3 carrots  
3 cups squash

Wipe meat with a cloth wrung out of cold water. Beat egg slightly, add 1 T cold water. Add salt and pepper to taste. Dip meat in egg, then in flour. Dip in bread crumbs and parboil in boiling salted water. Drain, brush with melted shortening and arrange around meat. Wash the squash and cut in half. Scoop out the seeds and dot with shortening and sprinkle with salt and pepper. Arrange around the meat. Bake in a preheated oven.

**Glazed Orange Cake**  
Temperature 350° F.  
Time 1 hour

1 orange  
1/2 cup sugar  
1/2 cup raisins  
1/2 cup shortening  
1 cup flour  
2 eggs  
2 all-purpose flour  
1/2 cup baking powder  
1/2 cup soda  
1/2 cup milk  
1 T vinegar

Squeeze orange juice and add sugar. Put orange and raisins through food chopper. Cream shortening, add sugar gradually and beat well. Add eggs and beat. Mix and sift flour, baking powder and soda. Add milk alternately with flour to creamed mixture. Add raisins and orange rind. Then add remaining milk and flour alternately. Pour into a greased 8x8x2 in pan and bake in a preheated oven. While still hot pour orange juice over cake. Serve in squares. Cut cake lam pan.

**Apple, Celery and Tuna Salad**  
2 diced apples  
2 diced celery  
1 can tuna fish  
Mayonnaise to taste  
Lettuce  
Stuffed olives

If desired skin may be left on apple. Mix apple, celery and diced tuna fish and moisten with mayonnaise. Fill salad in cups of lettuce and garnish with mayonnaise. Decorate with sliced olives.

**Hotter Coffee Cake**  
Temperature 400° F.  
Time 23 minutes

1/2 cup milk  
1/2 cup sugar  
1/2 cup shortening  
1/2 cup flour  
1/2 cup all-purpose flour  
1/2 cup lukewarm water  
2 eggs  
1 T salt

In the hot milk add sugar shortening and salt. When liquid cream add the yeast cake softened in lukewarm water. Add the well beaten eggs and half of the flour. Beat until smooth and then add the rest of the flour and beat again. Brush with melted shortening cover and let rise until light and airy. Add the rest of the ingredients and beat. Tins brush with melted shortening and sprinkle with shortening. Let rise until light and bake in a preheated oven.

**Tuna Fish Cakes**  
2 T shortening  
2 T flour  
1/4 cup Worcestershire sauce  
1/2 cup milk  
Salt and pepper to season  
1 egg yolk  
1 can tuna fish  
1/2 onion juice  
1/2 cup bread crumbs

Melt the shortening, add flour, salt and pepper. Add milk and bring to a boil. Add egg yolk, tuna fish and onion juice. Chill and shape into cakes. Roll in crumbs. Arrange on a preheated broiler pan and broil 6 minutes, turn and broil on the other side.

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**BRIGHTON PLACE DAIRY**

Sealtest

### Tasty Desserts for the Children

Good Luck Desserts Save Time Too - No Bother or Fuss

Good Luck Desserts are tasty and delicious of course, but they're wholesome, too. Used with Good Luck Desserts will become a tempting welcome part of the kiddies' menu. Only the purest ingredients, scientifically blended and mixed by food experts are used. Thus Good Luck Cream, butter, chocolate and vanilla flavors taste essential, not strong or weak. Thus you get that smooth, homelike texture - no lumps, just right. Try Good Luck Desserts today. They take but a few minutes and are so easy to prepare.

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### When Serving Wild Game

Often the prized game brought home by an enthusiastic hunter is a disappointment because we do not know exactly how to prepare and cook it properly. If you are to have game this season, here is a suggested menu for the dinner, with direction for preparing and cooking several varieties of game.

**Rabbit Stuffed with Sausage**  
For a medium-sized young rabbit, skin and clean carefully, removing all fat as the fat gives the meat a strong taste. Open down the breast and clean, then let lie for 2 hours in a pan of cold salted water. Pour on a water enough to cover for 15 minutes. Remove from water and with a spoon, stuff with finely ground sausage, well seasoned with sage preferably. Place in baking pan or roaster and cook 1 1/2 to 2 hours in a moderate oven 375 degrees F., basting carefully.

**Baked Pheasant**  
Clean, clip tips of wings and split the bird down the back. Rub with salt and pepper brush over with melted butter, or Put Olive oil, mixed with a little salt and round with trimmings of fat, salt pork. Bake 40 minutes in a moderate oven 375 degrees F., basting 3 or 4 times. Arrange the bird on a platter and garnish with parsley.

**Preparing Wild Ducks and Geese**  
Clips tips of wings and remove all coarse gizzards, feathers leaving bird covered with down. Wash a package of paraffin, this is sufficient for 5 birds in a pan and with a clean paint brush apply the paraffin, being careful to cover all parts of the bird. Let the paraffin harden, then pull off the paraffin, removing down and pinfeathers. Clean thoroughly by washing and remove entrails. Truss by tying as for roasting and soak in cold salt water for 2 hours. Then wrap in cheesecloth and store in the refrigerator until ready to be cooked.

**Liver and Gizzards**  
When livers are put down over old floors brass clips at the edges around the baseboard and at doorways make a neat appearance and are serviceable as well.

### Don't Hurry Pork Chops; Cook Well

Pork chops are a menu planning what resolutions are to the New Year.

Or perhaps pork chops don't play an important part in menu planning as they do in those last winter days when it is a quarter of six, there is nothing better for dinner and with one breathless dash you're the meat market ordering a couple of chops because "I can get them ready in a hurry."

**Slow Cooking Important**

Thin slices of pork chops are the favorite of many pork chops. Only by slow and thorough cooking can you develop the true flavor of pork. That is why you cannot boil pork chops successfully. This method is too quick to obtain the full flavor of the meat. Pork roast always be cooked well done.

The most successful method of preparing pork chops is to heat a heavy frying pan until very hot. Add about one tablespoon of NUCOA if the chops have a good covering of fat. Place them in the pan with the fat side down. This will brown them and at the same time cook out enough fat to grease the frying pan. After the chops are browned nicely on both sides, the heat should be reduced, the frying pan covered closely and the chops cooked slowly until thoroughly done. The chops should be turned occasionally so that they will cook uniformly.

If desired, you may add liquid to the chops after they are browned. For variety, use tomato juice or a barbecue sauce occasionally.

### There is Real Art in Making Gravies

Good gravy doesn't happen by chance, although many housewives make gravy by every lit-or-miss method. There are accurate proportions which should be used to obtain the best results. Since the drippings contain so much flavor, care should be taken to make gravy as delicious as it always can be.

Drain off excess fat, retaining 2 tablespoons for each cup of gravy desired. Add 2 tablespoons of flour for each 2 tablespoons of fat. Blend the fat and the flour and stir until it becomes a rich brown, being careful it does not burn. As the flour will not brown after the liquid is added, be sure it is well browned first. Gradually add one cup cold water for each 2 tablespoons of flour, stirring constantly until the mixture boils. Season with salt and pepper.

### Wedding Lore!

Throughout the ages the wedding ceremony has been followed by a feast. When the ceremony is in the morning, this feast usually is the wedding breakfast. The menu for this breakfast depends on the time and the place the breakfast is to be served, the number of guests, the equipment in the home, the finances of the family, available help and, of course, the wishes of the bride.

Regardless of the type of wedding, the bride's cake is one of its most important features. It should be a delicate white cake, topped with a glossy white icing. Often it is decorated with the initials of the bride and groom, and orange blossoms or other flowers. The cake may be a large round one or it may be composed of several graduated round or heart-shaped tiers. Usually, loaves for the merriment of all are placed in the cake before it is frosted. A ring denotes matrimony a thimble and button, single life, a penny, a coin, a needle, a comb, a hairpin, a piece for the bride's table or it may be placed before the bride at dessert time. The bride cuts the first slice which she divides with the groom.

### It's Traditional - Red Flannel Hash

From Old New England comes this recipe for one of the most popular traditional Red Flannel Hash.

1/2 cup milk  
1 cup chopped canned beef  
1 cup diced cooked potatoes  
Salt and pepper

Melt the lard in a skillet. Mix together the remaining ingredients and place in skillet. Cover and allow to simmer for 30 minutes. These proportions will serve from 4 to 6 people.

**LINOLEUM CLING**  
When linoleum is put down over old floors brass clips at the edges around the baseboard and at doorways make a neat appearance and are serviceable as well.

### Schools of Cookery Where They Will Be Held

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660 MAIN STREET W.  
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**SS. PETER & PAUL'S CHURCH**

Thursday, November 7, 7:30 P. M.

**Holy Trinity Church**  
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Tuesday, November 12, 7:30 P. M.

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★ Brighton Place Dairy  
For Pie Filling  
★ Good Luck Foods  
For Mayonnaise  
★ Hellman's  
For Tuna Fish  
★ Breast-O'-Chicken

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### SPECIAL for FRIDAY

made with **BREAST-O-CHICKEN**  
a finer Tuna Fish

**TUNA WITH MILD CHINESE**

1/2 cup milk  
1/2 cup sugar  
1/2 cup shortening  
1/2 cup flour  
1/2 cup all-purpose flour  
1/2 cup lukewarm water  
2 eggs  
1 T salt

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