

# NEXT 'SCHOOL OF COOKERY' NOV. 12 - HOLY TRINITY PARISH



## GOOD LUCK PIE CRUST

As good as home made pie crust! Just try it—compare it! You see, Good Luck Prepared Pie Crust contains the best New York State flour—pure vegetable shortening. The ingredients are blended by experts in the exact, just right proportions—no errors, the same for every package. You'll be proud to serve this flaky, tender crust, brown and rich, delicious to the last crumb.



Pictured here is all you have to do to make a Good Luck pie. The time, dusting and fillings you use will amaze you. Try Good Luck Prepared Pie Crust yourself. It costs only a few cents a package. See Demonstration at Cooking School.

then  
ROLL OUT AND PLACE IN TIN

**NOW!** YOU CAN HAVE WALLS WITH THAT SOFT, VELVET-LIKE FINISH—THE DELIGHT OF SMART INTERIOR DECORATORS

**TEXOLITE**

**GAMROD-HARMAN**

## 'Schools' Win Plaudits At New Parishes

Another parish will sponsor a 'School of Cookery' this year for the first time—St. Peter and Paul's. It will be held at the Liederkrantz Club on West Main St. tonight. There is a large hall and splendid facilities which can handily accommodate the large crowd expected.

Suburban parishes are turning out the crowds as was manifested last Tuesday when Holy Trinity parish in Webster put on a fine demonstration. Next Thursday will find the 'School of Cookery' at St. George's parish on Hudson Ave.

For the demonstration tonight, Mrs. Murrell will prepare this tasty menu:

**LEMON CHEESE PIE**  
1 pkg lemon filling  
2 egg whites  
2 T sugar  
Baked pie shell  
Sweetened whipped cream  
Sweeten filling according to the directions on the package. Cool and then fold in the stiffly beaten egg whites to which the sugar has been added. Pour into a baked pie shell and chill. Serve with sweetened whipped cream.

**HAIWYEST CAKE**  
Temperature 375° F.  
Time 25-30 min.  
1 c shortening  
1 c brown sugar  
1 c molasses  
1 egg  
1 t soda  
2 c all-purpose flour  
2 t ginger  
2 t cinnamon  
1/2 t salt  
1 c hot water  
1 c shortening\* add sugar gradually, the molasses, and eggs, and beat well. Mix and sift the soda, flour, spices, and salt. Add alternately with hot water, beating well after each addition. Pour into 2 greased layers and bake in a preheated oven. This batter may be stored in an automatic refrigerator to be baked as desired. When cool put layers together with any favorite frosting.

**CARAMEL FROSTING**  
2 1/2 c brown sugar  
1/2 c water  
2 egg whites  
1 t vanilla  
Bring sugar and water to the boiling point. Cook until syrup spins a thread or a temperature of 234° F is reached. Pour onto the stiffly beaten egg whites and beat until thick enough to spread. Spread between layers and on top of cake.

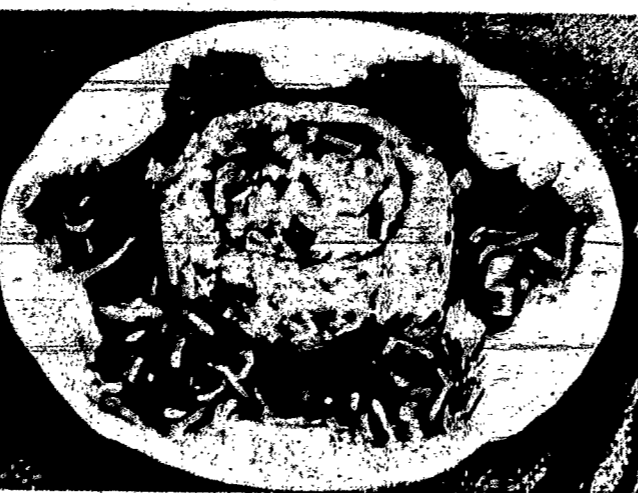
**CHEESE RING**  
Temperature: 425° F.  
Time: 20-25 min.  
1 c grated cheese  
3 c biscuit mix  
1 c milk  
Add cheese to the biscuit mix and add just enough milk to make a soft dough. Drop by spoonfuls into a well greased ring mold and bake in a preheated oven. Turn out onto a chop plate and fill with creamed tuna fish and eggs.

**CREAMED TUNA FISH & EGGS**  
1/2 c white sauce  
1 can tuna fish  
6 hard-cooked eggs  
2 c cooked vegetables  
1 c creamed white sauce. Add flaked tuna fish, 3 of the eggs, and the vegetables. When thoroughly heated, pour into the center of cheese ring and garnish with slices of hard-cooked eggs and strips of pimiento.

**JELLED CRANBERRY SALAD**  
1 pkg. lemon gelatin  
1 1/2 c boiling water  
1 T vinegar  
1 t salt  
1 c chopped cranberry  
1 c chopped celery  
1 c chopped apple  
Dissolve the gelatin in boiling water. Add vinegar and salt and stir until thoroughly dissolved. When cool, and syrupy, add the rest of ingredients. Cover closely and when mixture begins to steam turn burner low and cook 10 minutes.

**BRILLED SLICE OF HAM**  
1 slice ham  
Marinated sweet potatoes  
3 peppers  
Seasoned whole kernel corn  
Preheat broiler pan and oven for 5 minutes. Score fat on edge of ham and place on broiler rack. Place meat 2 inches from flame and broil 6 min. Turn. Slice sweet potatoes in nests and place on broiler pan and brush with shortening. Parboil peppers and fill with well-seasoned ground corn. Broil 6 min.

## Pimento Tuna In Corn Ring



## Manners For Moderns

CHAPTER FOUR  
No matter where you are dining, or in what company, you should always remember to take your time. Be neat and inconspicuous in the way you eat. Be dignified. If in doubt, watch the hostess, the head of the table or your dinner companions.

How is your vote? Do you monopolize the conversation? We hope you're not diplomatic for that! Don't shout to some one at the other end of the table, tell him what you have in mind later. Don't try to impress everybody that you are witty.  
Witty remarks and radio manners should be alike—soft and sweet with plenty of consideration dined in for the people around you. Don't yell or whisper to some one calmly sitting at the table. Try to be the speaker so high it runs everyone out of the house. Remember that when you're around anyone's radio, or have guests listening to yours, ask what the others would like to hear before you change a program. Then keep the machine tuned to a reasonable volume.  
So with your speaking voice. Practice cultivating a pleasant and interesting one. Nowhere does it show than at a dinner party or across a table for two. Try really to feel what you say, let it show in your face and voice. Appear interested and you will be popular everywhere.

If you must cough or sneeze hold your napkin before your mouth and turn your head away from the table. If you must leave the table ask your hostess quietly to excuse you. Leave and return to your place quietly before leaving a party. Thank your hostess for your good time. A few well chosen words will answer.  
When you are a guest at a person's house your first duty is to act as though you enjoyed every minute of it. The first thing is to forget all about yourself and get interested in the people around you. Try to find the absorbing interest of your host and show an interest. Never offend. Don't argue. Be good natured. Keep your temper. Agree whenever possible, keep quiet or state your point of view. This does not mean that you can not voice an opinion, but watch how you do it. Always remember the first meaning of courtesy is consideration for other people.

**VEAL SQUARES WITH PINEAPPLE RICE**  
1 t shortening  
1 1/2 lbs veal cutlet cut in squares  
1 c uncooked rice  
1 c crushed pineapple  
2 c chicken broth  
1 t salt  
Melt shortening, roll veal in seasoned flour, add brown. Add rice and rest of ingredients. Cover closely and when mixture begins to steam turn burner low and cook 10 minutes.

**SCHOOL TIME IS SANDWICH TIME**  
Ground liver and bacon with minced celery and onion, chopped lamb and nut leaves, minced frankfurters, ground ham, mustard, pickles, deviled ham, creamed with cheese, crisp sliced bacon with peanut butter, chopped ham with currant jelly, beef and pork ground with sweet pickles and mustard, tongue with Swiss sauce, baked beans and bacon or Boston brown bread, ground corned beef seasoned with chopped sweet pickle and mustard, sliced roast beef with horseradish sauce, liver sausage and pepper, relish on rye bread, dried beef with creamed Roquefort cheese, bacon, cheese and pickle with the Hamann's mayonnaise, chopped ham, hard-cooked eggs, Hellman's mayonnaise and cucumber slices, roast loaf sliced thin and butter creamed with prepared mustard and horseradish, salt, lemon juice and a little pepper and mustard, bacon, hard-cooked eggs and chopped stuffed olives, ground roast pork seasoned with tomato ketchup and a dash of Worcestershire, fried sliced dried beef, grated onion and cream cheese.

**Schools of Cookery Where They Will Be Held**  
Holy Trinity Church  
WEBSTER RIDGE ROAD EAST  
Tuesday, November 12, 7:30 P. M.  
St. George's Church  
555 HUDSON AVENUE  
Thursday, November 14, 7:30 P. M.

## 'Come To Dessert and Coffee' Hints

When your invitation is "Come to Dessert and Coffee" your problem is simple. That is the time when elaborate desserts are in order for no matter what your guests have had to eat, they will be ready for a substantial dessert when they arrive. The dessert recipes that follow have proven satisfactory for dessert and coffee occasions. They are suitable for many other occasions.

**Vanilla Pudding**  
1 egg yolk  
1 tablespoon rum  
1/2 marshmallows cut into small pieces  
1 T cut maraschino cherries  
1/2 cup macaron crumbs  
1 T chopped blanched almond nuts  
1/2 cup heavy cream  
Beat egg yolk slightly in top of double boiler, add rum and cook 2 minutes stirring constantly, chill. Add marshmallows, cherries, macaron crumbs and almonds. Beat cream until at half its shape and fold into egg mixture. Freeze in refrigerator tray in an automatic refrigerator about 2 1/2 hours, stirring at 1 hour intervals for the first hour. Yield 4 servings.

**Classic Doughnuts Dodge Tradition For Variety's Sake**  
Doughnuts, classic as they are, occasionally dodge tradition for instance, try these Cinnamon-Orange Doughnuts for variety.  
Cinnamon-Orange Doughnuts  
2 tablespoons Neacorn  
1/2 cup sugar  
2 eggs, beaten  
2 tablespoons grated orange rind  
4 cups Pillsbury flour  
2 teaspoon baking powder  
1/2 teaspoon salt  
1/2 cup orange juice  
Cream thoroughly the shortening and sugar. Add the well-beaten eggs and orange rind, mix well. Sift all dry ingredients and add to creamed mixture. Stir thoroughly with the orange juice. Chill the dough thoroughly, then roll to near one-half inch thickness, and cut with doughnut cutter. Fry in deep hot fat at 350-360° F. If you have no thermometer, you'll find the fat about the right temperature for frying doughnuts when a cube of bread without crust takes one minute to brown. Drain then dip in mixture of cinnamon and sugar. An orange cinnamon icing may be substituted for the sugar with a little cinnamon. Another variation will work trying. Have the icing of this consistency so it will be as a glaze on the doughnuts.

**FRUIT CAKE**  
1 cup sugar  
1 T butter  
1 cup of sour or buttermilk  
1 cup Pillsbury flour  
1 cup chopped raisins  
1/2 cup molasses dissolved in milk  
1 t cinnamon  
1/2 nutmeg and cloves  
Mix ingredients well. Bake in moderate oven for 1 1/2 hours.  
1 cup sugar  
1 T butter  
1 cup of sour or buttermilk  
1 cup Pillsbury flour  
1 cup chopped raisins  
1/2 cup molasses dissolved in milk  
1 t cinnamon  
1/2 nutmeg and cloves  
Mix ingredients well. Bake in moderate oven for 1 1/2 hours.

**Tutti-Frutti Sponge Cake**  
Temperature 325° F. Time about 1 hour  
1 egg separated  
1 t salt  
1 cup sugar  
1 t grated lemon rind  
1 t lemon juice  
1 t lemon juice  
1 cup sifted cake flour  
1 cup heavy cream  
Beat egg whites until foamy, add salt and continue beating gradually. Add 1/2 cup sugar, beat egg whites gradually until remaining sugar is added and lemon juice is added. Whip cream and fold into egg whites. Bake in moderate oven for 1 1/2 hours.

**Tutti-Frutti Cream Cheese**  
1 1/2 oz. bottle maraschino cherries  
2 1/2 oz. packages cream cheese  
1 T preserved ginger syrup  
1 T cream  
1 T chopped nut meats  
1 cup browned dry bread crumbs  
Drain and chop cherries. Mash the cream with a fork. Add syrup, nut meats, cherries and sifted crumbs. Work to a smooth paste. Yield 1 large cake.

**Just Dreaming...**  
Dream little dreams... Scheme little schemes...  
Just because you are using on a budget and your husband doesn't bring you orchids any more, don't settle down and be content with an acceptable dull house. Buy a can of paint and carry out your ideas, then watch your friends look questioning... and shocked. Some of our most cherished ideas may grow out of sheer financial necessity.

This may prove that the darkest clouds have silver linings... however, this is not the point at all. Just let your imagination do a decorating job, take the bathroom for an instance... choose your color and add a decoration of roses here and there—try it and see!  
Evolution of a Chair... make a cushion for the seat, use an old blanket if you have one... go shopping, demanding something colorful, every odds... Get some plain material, using as a flower... should be very full, reaching to the floor.  
Keeping Your Stove Clean  
A white or enameled stove can easily be cleaned by rubbing the surface with paraffin oil. This removes all stains and spots, keeps your stove looking like new.

## So Refreshing with good things to eat



**COCA-COLA BOTTLING CO.**  
A. L. Anderson & Sons  
1000 4th St.

**NUCOA**  
VEGETABLE OLEOMARGARINE

**YOUR RUGS**  
Require Professional CLEANING  
—for health!  
—appearance!  
—longer wear!

**STAUB & SON**  
INCORPORATED  
— PLANT — BRANCH STORE  
951 Main St. E., opp. the Armory 82 East Avenue

**So Simple**  
Away with must and fuss. The serving of a refreshing drink need no longer be a complicated or a laborious preparation. To keep the unexpected guest for those who have called by invitation, all the smart hostess needs is a carefully selected supply of "Gold Seal Wine." They are "SO SIMPLE" to serve. And so good to taste. And their price will never, NEVER spoil the budget!

**URBANA WINE CO. INC.**  
On the Shore of Lake Champlain  
URBANA HAMMOND CORSE, N. Y.

**Insist on Homogenized Vitamin-D MILK**  
BRIGHTON PLACE DAIRY  
See Advertisements on This and Facing Page.

**Sewer Six Tonight!**  
**BREAST-O-CHICKEN**  
a finer Tuna Fish  
This delicious low cost meal is quickly and easily made with Breast-O-Chicken for a home-stayed tuna recipe FREE write WESTGATE SEA PRODUCTS CO. San Diego, California  
TUNA CASSEROLE  
Mix a can of Breast-O-Chicken with a cup of milk, a dash of salt, a dash of pepper, a dash of onion powder, a dash of celery salt, a dash of Worcestershire sauce, a dash of tomato paste, a dash of ketchup, a dash of mustard, a dash of mayonnaise, a dash of relish, a dash of catsup, a dash of sweet pickle relish, a dash of sweet pickle juice, a dash of sweet pickle brine, a dash of sweet pickle juice, a dash of sweet pickle brine, a dash of sweet pickle juice, a dash of sweet pickle brine.