


1940 SERIES OF 'SCHOOLS OF COOKERY' ENDS TONIGHT

MILK Insist on Homogenized

Vitamin-D

BRIGHTON PLACE DAIRY



St. Francis Xavier's To Hold Finale

Tonight's School of Cookery is the last in the 1940 series. They will resume again after the Lenten season. For her show tonight, Miss McLean, guest demonstrator of the Rochester Gas and Electric Corporation will prepare the menu.

TUNA PIE
Temperature, 425° F. Time, 30 to 35 minutes.
2 cups medium white sauce
2 cans tuna fish
1 cup sliced celery
1 cup onion
1 pint tomato
Biscuit dough
Arrange sauce, fish, celery, peas and pimientos in layers in a greased casserole dish. Roll biscuit dough 1/8 inch thick and cut with a doughnut cutter. Arrange over the tuna fish and bake in a preheated oven. Serve a spoonful of cranberry sauce to each biscuit.

SAVORY BEEF ROLLS
1/2 lb. round steak cut 1/2 inch thick
1 tablespoon Worcestershire sauce
1/2 cup bread crumbs
Seasoned flour
1 tablespoon drippings
1/2 cup water
Cut the round steak into 6 pieces for serving. Place some of the stuffing on each piece of meat, roll up and fasten with a skewer. Roll in seasoned flour. Roll the dripping, add the rolls and cook until well browned. Add flour to drippings to make a smooth paste. Add water, bring to the boiling point. Season well and add sauce. Cover and simmer for 1 hour.

Veal Chops Delightfully Different



Veal kidney chops, braised to their delicate perfection, are a delightful diversion to time-worn menus. One of the best ways to prepare them is to braise with sour cream. Dredge the chops in flour and brown on both sides in hot fat. When nicely browned, season with salt, pepper and paprika. Add sour cream, about 1 cup for 8 chops, and cook very slowly until done, about forty-five minutes. You can make a delicious sour cream gravy by removing the chops to a hot platter when they are done and thickening the drippings and adding more liquid.

Cauliflower is excellent with veal chops - shown here in the photograph. The main course of such a menu might be completed with mashed sweet potatoes, grapefruit and cranberry salad, hot rolls and grape marmalade.

Broiled Food Offers Many New Menus

BROILED HAM
Glazed Ham - Broiled Tomatoes
1 sliced smoked ham, 1 inch thick
GLAZED HAM
2 cups ham jelly
1 cup onion cream
Salt and pepper
2 tablespoons parsley
1 cup cracker crumbs
2 tablespoons Nucco
Drain liquid from ham jelly. Add cream, salt, pepper and chopped parsley and spread mixture in bottom of broiler pan. Sprinkle cracker crumbs over top. Place pan in preheated broiler oven 1 inch from flame for 5 minutes or until slightly browned. Place grill over ham jelly. Place smoked ham on rack and return to broiler oven. Place broiler so that ham is about 2 inches from the flame. Broil 15 to 20 minutes, according to the quality of the ham. Turn once during broiling time.

BROILED TOMATOES
3 tomatoes - Nucco - Salt - Pepper
Five minutes before removing ham from broiler, cut tomatoes in halves. Dot with Nucco and sprinkle with salt, pepper and grated cheese. Broil until lightly browned. Amount, 4 servings.

SPECIAL for FRIDAY

BREAST-O-CHICKEN

a finer Tuna Fish

Serve this delicious nourishing hot dish made with Breast-O-Chicken brand tuna. Send for FREE RECIPE BOOK with many other easy to make meals - some dishes from Westgate Sea Products Company in Chicago California.

TUNA WITH MELTED CHEESE
1/2 lb. round steak cut 1/2 inch thick
1/2 cup bread crumbs
Seasoned flour
1 tablespoon drippings
1/2 cup water
Cut the round steak into 6 pieces for serving. Place some of the stuffing on each piece of meat, roll up and fasten with a skewer. Roll in seasoned flour. Roll the dripping, add the rolls and cook until well browned. Add flour to drippings to make a smooth paste. Add water, bring to the boiling point. Season well and add sauce. Cover and simmer for 1 hour.

BREAST-O-CHICKEN
1/2 lb. round steak cut 1/2 inch thick
1/2 cup bread crumbs
Seasoned flour
1 tablespoon drippings
1/2 cup water
Cut the round steak into 6 pieces for serving. Place some of the stuffing on each piece of meat, roll up and fasten with a skewer. Roll in seasoned flour. Roll the dripping, add the rolls and cook until well browned. Add flour to drippings to make a smooth paste. Add water, bring to the boiling point. Season well and add sauce. Cover and simmer for 1 hour.

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, milk becomes tempting, welcome part of the children's menu. Only the purest ingredients, scientifically blended and mixed by food experts are used. Thus Good Luck Lemon, butterscotch, chocolate and vanilla flavors taste natural, not strong or weak. That you get that smooth homogenous texture - no lumps, just right. Try Good Luck Desserts today. They take but a few minutes and are so easy to prepare.

See them demonstrated at the Cooking School

GOOD LUCK DESSERTS

What To Do When You Are Entertaining At Luncheon

SERVING BEVERAGES
Coffee is usually served after luncheon in the living room. The maid brings in a large tray holding coffee pot, sugar bowl, creamer, demitasse cups on saucers with demitasse spoons already in place beside each cup. The hostess pours coffee for her guests, and the maid passes it.

If preferred, where two maids are available, one may carry a tray holding demitasse cups, saucer and spoon, followed by the other maid with coffee pot and lump sugar with tongs in place. Each guest takes a cup, helps herself to sugar, and the maid pours the coffee.

If the beverage is served at the table, the maids place a cup and saucer at the right of each guest's plate. Spoons are in saucers. Tea or coffee is then poured at the right of the guests, and accompaniments follow.

Without a Maid
Although a strictly formal luncheon cannot be served without a maid, the usual informal meal can be handled nicely by the hostess herself, especially if she has children to help her. The best plan is to serve simple courses which are ready in advance and require little service. Fruit is better for the first course than soup, since it can be placed on the table before the first guests sit down. The main course and salad might be served on one tray, and these plates already filled may be brought in by the hostess to replace the first course.

The main course dishes are removed to the kitchen on the iron wagon. Flagger trays are brought in on a tray and set beside each plate. Dessert plates already filled are taken from the tea wagon, or brought in two at a time, and placed before the guests. The hostess brings in the coffee service on the tea wagon at the same time (the dessert is brought in) and places it at her left. She pours coffee in small or large cups for the guests.

Often a beverage is served during the meal at an informal luncheon. The hostess may bring in the coffee tray after the main course has been placed, and place it at her left for easy pouring.

Don't Delay Plaster Repairs
Cracked, loose, or stained plaster or other wall and ceiling coverings should be repaired as quickly as possible to prevent further damage. The average home owner should consult a good plasterer or builder before making the repairs, for attempting to do the work without knowledge of plastering is more apt to cause damage to the wall. The underlying cause of such cracks should be ascertained and the condition remedied before repairing the plaster. In order to keep the cracking etc. from recurring, and these plates already

Veal Chops Delightfully Different

Veal kidney chops, braised to their delicate perfection, are a delightful diversion to time-worn menus. One of the best ways to prepare them is to braise with sour cream. Dredge the chops in flour and brown on both sides in hot fat. When nicely browned, season with salt, pepper and paprika. Add sour cream, about 1 cup for 8 chops, and cook very slowly until done, about forty-five minutes. You can make a delicious sour cream gravy by removing the chops to a hot platter when they are done and thickening the drippings and adding more liquid.

Cauliflower is excellent with veal chops - shown here in the photograph. The main course of such a menu might be completed with mashed sweet potatoes, grapefruit and cranberry salad, hot rolls and grape marmalade.

A Refreshing partner of good things to eat



When your family is hungry, they are thirsty, too. Ice-cold Coca-Cola adds a taste thrill to food. Buy it in the handy six-bottle carton from your dealer.

COCA-COLA BOTTLING CO.
A. L. Anderson & Sons
St. Louis 14

SAVE!

FROM 30% TO 50% REDUCTIONS On All 1940 Wallpapers

(Many Guaranteed Washable and Fast-to-Light)

GAMROD-HARMAN'S THRIFT DEPARTMENT

GAMROD-HARMAN
FREE PARKING 7/5 EXCHANGE ST. MAIN 3710

HOW TO AVOID CHRISTMAS HAZARDS



In Oak, Missouri, a little boy was playing the part of a dwarf in a Parents and Teachers Christmas party. The lighted candles he was given to carry ignited his false whiskers and then his costume, resulting in his death.

When planning Christmas parties, trimming the tree, and putting up decorations, keep in mind the fact that most of the materials used are combustible. Even the Christmas tree will burn, particularly after it has been in the house a few days. Watch out for fire hazards and take care not to add any unnecessary ones. Don't, for example, put cotton around the base of the tree; it is too inflammable. Last year the tip of a match fell into some of this "snow" and burned down a house in New Jersey. Two other fires, one resulting in the death of two people, were started when cotton under a tree was ignited by over-tuned electric trains, and another was caused by a wood-burning set. If you want the snow-like effect, buy one of the fire-proof materials readily available at the stores.

Replacing wax candles on the Christmas tree by electric lamps has reduced fire hazards at this season enormously. But the electric lamps have brought some new hazards of their own which everyone should know about. Such hazards result from exposed "live" parts of Christmas tree lighting sets. If lamp bases of the sets are too long for the sockets, part of the lamp bases will extend and be exposed. This over-length is common to foreign-made lamps. Or if the insulation is cracked off of the wires of the set, or if the insulation is pulled back where the wires enter the sockets, the live wires may be exposed. Metal tinsel or metal reflectors in the tree may contact

It's Veal for the Winter Meal

Veal an excellent food is known for its delicacy in flavor. While veal cutlets are perhaps the most popular veal dish, there are many ways of bringing veal into the menu for your family. One of the most popular ways of doing this is by serving veal with dumplings. It uses the shoulder of veal cut into one-inch cubes and cooked until tender. You'll like the flavor of the combined ingredients. Served with the fluffy white dumplings, you'll have something different and appropriate for spring menus.

Roasted Veal with Dumplings
2 pounds diced veal shoulder
1 onion
1 quart water
2 teaspoons salt
1 teaspoon pepper
2 cups diced potatoes
4 carrots
2 tablespoons flour
1/2 cup cold water
Have meat cut into one-inch cubes. Simmer veal and sliced onion in water for one hour. Add salt, pepper, Worcestershire sauce, potatoes and sliced carrots. Continue cooking for fifteen minutes. Thicken mixture with the flour and water which have been blended together. Prepare dumplings and drop by teaspoonfuls on top of the meat. Cover closely and steam for twelve minutes.

NUCOA

VEGETABLE OLEOMARGARINE

CONTAINS 3300 Calories Per Pound 7500 Units Vitamin A

Endorsed By AMERICAN MEDICAL ASSOCIATION GOOD HOUSEKEEPING BUREAU

Used Exclusively In SCHOOLS OF COOKERY

Nichols Distributing Company

TESTS PROVE that

Wine is Better

GOLD SEAL NEW YORK STATE

THE PROOF of the wine is in the bottle. Until you have tasted our Gold Seal wine, you can't be sure of what you're getting. You'll find it's the better wine, the smoother, the more delicious. And you'll find it's the wine that's better for you. It's the wine that's better for you. It's the wine that's better for you.

WINE CO. INC.

In Using the Above RECIPES We Suggest You Try

- For Shortening: Nucco Margarine
- For Flour: Pillsbury's Best
- For Milk and Cream: Brighton Place Dairy
- For Pie Filling: Good Luck Foods
- For Mayonnaise: Hellerman's
- For Tuna Fish: Breast-O-Chicken
- For Vanilla: Baker's

See Advertisements on This and Facing Page.

Check Shutter Hinges

Hinges and other metal parts of window shutters should be inspected occasionally. If the metal is rusting and in need of paint, immediate attention should be given to it, or else unsightly dark streaks are likely to stain the walls beneath the windows. All rust should be carefully removed before repainting.

STAUB'S RUG Cleaning

Removes All Dirt and Grime And Raises The Pile - It Brings Out All The Charm of Pattern and Coloring! Try Staub's. If You Want Longer-Lasting, Better-Looking Rugs... With Real Economy!

PHONE MONROE 6600

STAUB & SON INCORPORATED

PLANT BRANCH STORE
951 Main St. E., opp. the Armory 82 East Avenue