

TONIGHT'S 'SCHOOL OF COOKERY' VISITS HOLY FAMILY PARISH

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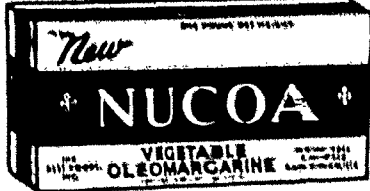
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St. Patrick's Day Dishes To Be Featured

In keeping with the theme, Miss Irene Manta will prepare tasty dishes especially for St. Patrick's Day. The CATHOLIC COURIER "School of Cookery" will be presented at Holy Family parish for the second time and another large crowd is expected. Last year's demonstration was given before one of the largest crowds of the season.

SHAMROCK TARTS

Temperature: 400 F.
Time: 12 to 15 minutes

Prepare pastry mix according to directions given on package. Roll out 1/8 inch thick. Cut in large rounds and place on outside of muffin tin. Press edge in tin. Chill and prick generously. Bake in preheated oven. With a shamrock cutter, cut pieces of pastry. Place on a baking sheet and prick with a fork. Bake in a preheated oven. When cool, fill hot shells with any desired filling top with sweetened whipped cream and decorate with pastry shamrocks.

COCONUT CAKE

Temperature: 350 F.
Time: 40 to 50 minutes

2 tablespoons shortening
1 cup sugar
1 egg
2 cups cake flour
4 teaspoons baking powder
1/2 teaspoon salt
1 cup coconut
1 cup milk
1 teaspoon vanilla

Cream the shortening, add sugar gradually, then well beaten egg and then beat thoroughly. Mix and sift flour, baking powder and salt. Add coconut. Add alternately with the milk to the first mixture. Add vanilla. Pour into a greased ring mold and bake in a preheated oven.

SHAMROCK FROSTING

1 egg white 1/2 cup milk
Place unbeaten egg white and jolly in top of double boiler. Place over hot water and beat until light and fluffy. If desired, a little additional coloring may be added to the frosting.

TUNA ROLL WITH CHEESE SAUCE

Temperature: 425 F.
Time: 20 to 25 minutes

2 cups biscuit mix
2 cans tuna fish
1 pint
1 green pepper
2 cups medium white sauce
1 cup soft sharp cheese

Stir biscuit mix and milk just enough to mix. Turn out onto a floured board and knead lightly for 1/2 minute. Roll out to 1/8 inch thickness. Place the tuna fish, add chopped pimento, green pepper and 1 cup of the white sauce. Spread over the biscuit dough and roll up like a jelly roll. Bake into a circle pressing the 2 sides together. Arrange on a greased sheet and using set-neck cut guides 1 inch apart, almost to center. Pull out cut section and twist and press down on sheet. Bake in a preheated oven. Add cheese to remaining White Sauce and heat until cheese is melted. Serve over roll.

EMERALD ISLE SALAD

1 package lime gelatin
1 cup boiling water
1 cup cold water
2 tablespoons vinegar
1 teaspoon salt
1 cup shredded raw cabbage
1 cup diced cucumber
1 tablespoon grated onion

Dissolve gelatin in boiling water and cold water, vinegar and salt. Chill to the consistency of thick cream, add the vegetable and pour into a mold and chill. Unmold on a bed of crisp lettuce. Garnish with mayonnaise.

SAVORY BEANS

3 tablespoons butter or margarine
1 chopped onion
1 can green beans
Melt butter or margarine, add onion and cook until transparent. Add beans and heat in sauce.

SUFFED FRANKFURTERS

2 medium frankfurters
2 cups soft bread crumbs
4 tablespoons melted shortening
1/2 teaspoon salt
1/2 teaspoon sage
1/2 teaspoon pepper
8 slices bacon

Split frankfurters lengthwise through center, leaving ends intact. Mix bread crumbs lightly with shortening and seasonings. Fill cavity in frankfurters, wrap each stuffed frankfurter in a slice of bacon. Preheat broiler and broil for 5 minutes. Remove rack from pan and shortening. Pan. Fill with macaroni and cheese. Cover with rack and arrange stuffed frankfurters on rack and broil turning as bacon browns. Serve on a hot platter.

Washday Gives Thrill To Young Housewife

In washday a chore or a joy? From the many references an apt and in conversation to "Wash Day" one might suppose that wash day is nothing but an unmitigated drudgery. Actually, it is the time and effort it may involve. It is a form of exultation to the true housewife. Few things give such conclusive evidence of real accomplishment as a line full of ironing clothes in the breeze. A nineteen-year-old mother recently expressed this exhilaration colloquially, but charmingly, in a letter to her father: "I am wash, face his associates in fresh linen dapers and love it, with which the young matron who had never had a invite visitors to her home and household responsibility until her marriage. Last week's family compositions. In addition to all wash was fun too. People are amazed that the modern Monday is a day when you don't feel tired in seeing a relative one good soap yard full of clean clothes." Thought of in terms of the pride chemical device and attraction with which the children can be arranged laundry room contribution sent to school looking spruce and in its pressures.

THE GENTLE ART OF CARVING

This is one of a series of articles giving practical instruction in carving various cuts of meat.

When the man of the house does the carving at the table his wife can offer one form of assistance for which he will be most grateful—especially during his first efforts at the carving. Keep the meat in shape while it is being carved. They are cut out by ages general conversation so that one as the carver reaches them attention is diverted from the carving. After cutting a cord loosens it's task. It's very difficult to be it with the fork and let it fall neat and deft when a silence settles the platter. Careful of the table about the table and all eyes are on the man with the knife. The focused upon the man with the Be sure that your knife is freshly sharpened so that you can cut very tempted to give up the job! In thin, even slices.

TUNA CAKES WITH VEGETABLES



MEATLESS MEALS ARE LENTEN TREAT

COLE SEA FOOD PLATTER
1 pound ground coffee
1/2 pound ground nutmeg
1/2 pound ground cinnamon
1/2 pound ground cloves
1/2 pound ground allspice
1/2 pound ground ginger
1/2 pound ground mace
1/2 pound ground cardamom
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Wise Hostess Obeys Many Rules When Entertaining

There are certain rules governing party planning and management that are recognized by the successful hostess as essential to the success of the parties which she sponsors.

Mom's Little Helpers

Reheating Mashed Potatoes
Use a double boiler. Fill the bottom part with boiling water and into the upper part put a tablespoon of butter depending on the amount of potatoes you are reheating. Let it melt.

Delicious Fried Potatoes
Most pork roasts have a salt fat that should be removed before cooking. Drain this extra fat when you fry potatoes. You will find the roast is just as good and the potatoes are much better.

Soft, Creamy Icing
If you want icing to be soft and deliciously creamy, use a pinch of baking soda with the whites of eggs when beating them. Beat in the regular way and pour the hot syrup over the beaten eggs.

Prevent sausage Bursting
You can prevent sausages from bursting when you broil them by the broiler, perforating them with the point of a fork.

White Potatoes
Put potatoes in a large pot of boiling water and boil for 20 minutes. Drain and serve with butter and salt.

Red Carrots
Cook carrots in a small pot of water for 20 minutes. Drain and serve with butter and salt.

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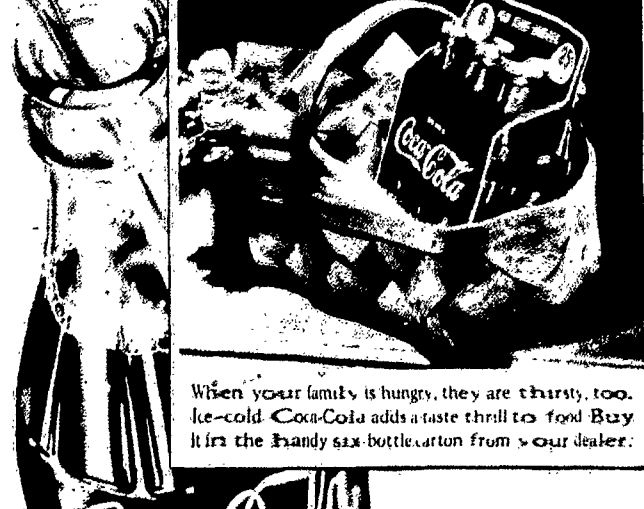
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