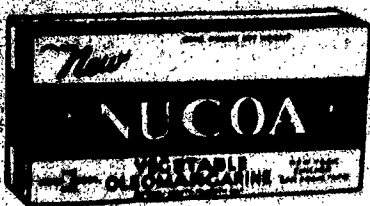


NEXT 'School of Cookery'-MOTHER OF SORROW PARISH, MAY 6



CONTAINS 3300 Calories Per Pound 7500 Units Vitamin A

Endorsed By

AMERICAN MEDICAL ASSOCIATION GOOD HOUSEKEEPING BUREAU

Used Exclusively In SCHOOLS OF COOKERY

Milbun Distributing Company

Favorite Desserts To Be Featured

The CATHOLIC COURIER'S 'School of Cookery' visits Our Lady of Good Counsel Parish this evening...

PIEAPPLE CROWN PIE 1/2 cup butter 1/2 cup sugar 1/2 cup flour...

FAVORITE CHOCOLATE CAKE 1/2 cup shortening 1/2 cup sugar 2 eggs 1/2 cup cocoa...

MIRACLE ICING 1/2 cup sugar 1/2 cup water 1/2 cup milk 1/2 cup flour...

BAVORY LAMB CHOPS 2 lbs chops 4 potatoes sliced 4 onions sliced...

FRUIT COCKTAIL LOAF 1/2 cup water 1/2 cup syrup 1/2 cup cottage cheese...

TUNA-BURGERS 2 eggs 1/2 cup catsup 1/2 cup onion...

MOTHERS DAY TEA

- Open Face Sandwiches Fruited Tea Cakes Salted Nuts Mints Tea Lemon and Orange Slices

TEA SANDWICH SUGGESTIONS

- Cream cheese with crushed pineapple, raisins. Equal parts of olives, peanut butter and celery mixed with mayonnaise.

FRUITED TEA CAKES

- 1/2 cup butter 1/2 cup sugar 1/2 cup flour 2 teaspoons baking powder...

Equipping A Kitchen Can Be Difficult

With spring in full bloom and June only a month away many are the plans being made for coming weddings...

The bride equips her kitchen—and that means she must be well versed on utensils and materials that have a right to justify the space they take.

Aside from the question of what to buy, most-to-be brides ask the question, "What kind of kitchen equipment shall I get?"

Second in the list because of age comes cast iron. Fortunately cast iron now comes in chromium partial chromium and porcelain enamel finishes...

Next in line is aluminum the fabricated kind that heats rapidly and is a popular friend in most kitchens in teakettles and saucepans.

These gay enamel pieces are easy to keep clean—a little salt on a damp cloth will wipe off the blackest mark.

Small Equipment 1 set standard measuring spoons (the best kind are those that are slipped with a ring and open fan style).

Small Equipment 1 set measuring cups in tin (the kind that separate into cups for the various quantities).

Small Equipment 1 set of graters, 1 rotary egg beater, 1 wire beater.

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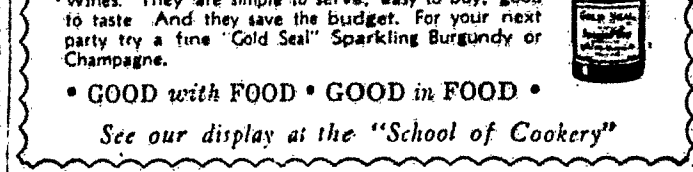
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FOR PARTIES Because...

PARTIES for moderns should be gay... but in good taste.

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San Diego, California, Department C-1

Creamed TUNA and SPINACH RINGS

Chop 1/2 c. creamed spinach. Put 2 tbsp. butter in pan, add 2 tbsp. flour, blend, then add 1 1/2 c. milk.

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Built-in Items Popular In Kitchen of Modern Home

Built-in conveniences have reached their highest state of perfection in the modern kitchen.

These scientifically planned kitchens begin with refrigerator and food cupboard and continue through cabinet and stove to serving table.

Small equipment should be within reach, and this means building shelves and storage space in almost continuous series above and below the various working surfaces.

Separate units may be built to suit the individual and usually necessary in the moderate-priced home to purchase only a part of the kitchen equipment at first.

Like many other phases of home budgeting, the installation of expensive permanent kitchen equipment at the time of building varies with different families.

Kitchens of older homes may be brought up to date through installation of new equipment.

Plan Menus When Hungry

What shall I have for dinner? That question is doubtless as old as the art of cooking, yet needn't be so difficult to solve if the housewife will only stop to analyze her menu writing method.

Immediately after a hearty breakfast, many a housewife will sit down and try to figure out an evening menu.

Write your menus while you're hungry. All sorts of ideas about food will be floating through your mind.

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Mom's Little Helpers

CARROT TIP - Here is something new and different in carrot seasoning.

HORSESHOE SALAD - Make horseshoes of thick slices of avocado. Stud with pieces of ripe olives for nails and fill center with orange juice and a speck of water-cress with French dressing.

BANANA TOPPER - Soften a cup or more of sliced ripe bananas with a fork.

APPELIZER - Chop dried beef until quite fine. For each half cup, add 1 teaspoon each chopped parsley and celery.

THE GENTLE ART OF CARVING



TWO WAYS TO CARVE THE LEG OF LAMB bone. Begin at the large end and make the first incision with the knife just ahead of the atch bone.

This method gives a maximum number of slices of uniform size, cut across the grain of the meat.

But however you carve it, never cut a leg of lamb in horizontal slices, that is, parallel to the top, for then you are cutting with the grain and the result will be a stringy piece.

Enjoy the pause that refreshes at Home



The handy family six-bottle carton makes it easy to have the pause that refreshes with ice-cold Coca-Cola at home... easy to carry... and so convenient to serve.

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