

The Housekeeper's Page

RECIPES

CHEESE STRAWS

Use plain pie paste for the clips from pies made as follows:
 1 measure of shortening.
 4 measures of waffle flour.
 Cut fat into flour, moisten with very cold water until mixture just holds together. Roll, sprinkle with grated cheese, fold and roll again. Repeat this process at least three times, more if a highly flavored cheese is not used. Cut in long thin strips with a pastry wheel and bake on cookie sheet in hot oven.

TOMATO RAREBIT

4 tablespoons butter.
 1/2 cups evaporated milk.
 1/2 cups stewed tomatoes, strained.
 1 teaspoon soda.
 1 teaspoon salt.
 1/2 teaspoon mustard.
 2 eggs, slightly beaten.
 2 cups grated cheese.
 Dash of cayenne.
 Make a white sauce of butter, flour and milk. Add tomatoes mixed with soda; then cheese. Stir until cheese is melted. Add eggs and seasoning. Continue stirring until mixture thickens.
 To serve, arrange three triangles of white or Graham bread toast on each plate. Pour rarebit over each and garnish with stuffed olives and celery curls.

GLUTEN BISCUITS

(Made from 49 per cent gluten flour)
 With each pint of gluten flour

mix thoroughly by sifting three level teaspoons of baking powder, two-thirds teaspoon of salt, one teaspoon of shortening and enough sweet milk or cold water to make a dough as soft as can be rolled. Knead as little as possible. Roll thin, cut out with a biscuit cutter and bake at once in a hot oven (450° F.) for about ten minutes.

POT ROAST WITH VEGETABLES

3 or 4 lbs. chuck roast.
 1 cup sliced onions.
 1 cup celery cut in bits.
 1 cup sliced turnips.
 3 tablespoons fat (preferably from salt pork).
 Salt and pepper.
 If the meat is not in a solid piece, skewer or tie it into shape, wipe it with damp cheese cloth and roll in flour. Season with salt and pepper. Boil vegetables in salted water to barely cover, until soft. Rub through a coarse strainer. Heat fat in a frying pan or Dutch oven. Put in the meat and brown on all sides. If the frying pan is used, transfer the meat after it is brown on all sides, to a kettle, unless the pan is deep enough to hold the feet. Pour the vegetables and their liquid over the meat together with any seasoning desired. Cover tightly and let simmer slowly for 4 or 5 hours, turning twice. Thicken the gravy a little and pour over the meat.

BAKED POTATOES AND CHEESE

6 large baked potatoes.
 1-3 cup hot milk.
 2 teaspoons salt.
 1/4 lb. pimiento or American cheese—rub through grater.
 1/2 teaspoon paprika.

Cut potatoes in half lengthwise and scoop out the centers. Mash thoroughly. Add cheese to hot milk, and beat with egg beater until smooth. Mix with the potatoes, add seasoning, and whip until light and creamy. Refill the potato shells, and bake in a hot oven for 10 minutes.

PLANKED SPANISH MACKEREL

Select a two-pound Spanish mackerel (have it split down the back). Dust with salt and paprika and rub thoroughly with salad oil; then lay on a well greased plank, fasten securely and bake in a hot oven (450° F.) about twenty-five minutes. Baste frequently with melted butter or oleo and a few drops of lemon juice.
 Remove from the oven, pipe around the edge a border of creamy mashed potatoes and brush over with a little beaten egg yolk. Place ready to eat the meat from a half-pound can of lobster, dip each piece in melted butter or oleo, and lay around the fish, just inside the potato border.
 Run the plank under the broiler of the gas range and brown quickly. Garnish with lemon slices, parsley and stuffed green peppers.

GREEN OLIVE JELLY FOR SANDWICHES

1 tbsp. granulated gelatine.
 1-3 cup boiling water.
 1/2 cup diced and stoned Spanish green olives.
 1 medium size cucumber sliced.
 1/2 cup cold water.
 2 1/2 tsp. lemon juice.
 2 1/2 tsp. vinegar.
 1/2 cup whipped cream.
 Salt, paprika and pepper to taste.

Makes 2 1/2 dozen sandwiches, and dust with powdered sugar. Preparation 1 hour.
 Method: Soak gelatine in cold water and then dissolve in boiling water, using as little as possible. Add cucumber, seasonings, olives and whipped cream. Mix and place on ice and cool. This filling is good for brown or white bread sandwiches.

FRENCH DOUGHNUTS

1 cup flour.
 1/2 teaspoon salt.
 1 cup boiling water.
 1 cup butter or suet.
 1/2 cup brown sugar.
 2 eggs.
 Place in a saucepan the salt, sugar, butter and hot water. Bring to boiling point, then add the flour all at one time and stir rapidly until the mixture forms a mass that no longer clings to the saucepan. Remove from fire and stir a few minutes to partly cool the paste, then add one egg, unbeaten, and stir it into the paste thoroughly, add the second egg and stir until the mixture is very smooth. Press the paste through a pastry bag to form rings on oil paper, then drop them from the paper into deep hot fat and fry to a golden brown. Drain, cool

and dust with powdered sugar. Use large sized star tube in pastry bag to shape these doughnuts. Lacking a pastry bag, attractive "nuggets" may be made by dropping from a teaspoon lumps of the paste about an inch in diameter and frying in the hot fat.

The Past Noble Grand's Clubs of the Trio Rebekah Lodge will meet at the home of Mrs. Joe Sana at 1511 Amapola avenue next Monday night.

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Better Butter is Not Made.

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HAMS Swift's Premium or Cudahy's Puritan lb. 29c (1/2 or Whole)

BACON Swift's Premium or Cudahy's Puritan 1/2 lb. Box 20c

BEEF Choice Beef Roasts Prime Steer Chuck lb. 25c

Sliced Eastern Bacon lb. 30c Pot Roasts (Steer Beef) lb. 18c, 22 1/2c

Fork Roasts lb. 19 1/2c Sugar Cured Corned Beef lb. 25c

Veal Chops (Rib) lb. 35c Fancy Dry Pickled Chickens lb. 38 1/2c

Kodjok Boneless Codfish lb. 39c Salt Pork Jowls lb. 17 1/2c

Fresh Fish and Oysters

Prices effective Meat Dept.—March 22nd, 23rd

Potatoes, Russets, 16 lbs. . . 25c

Apples, Pippins, 7 lbs. . . . 25c

Juice Oranges, 4 doz. 15c

Grapefruit, 9 for 25c

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A trip through the warehouse would make it quite clear to most anyone why Piggy Wiggly is able to sell quality brands at such low prices. Huge stocks of foods on every one of the five floors give evidence of quantity purchases. Such enormous buying power commands lowest prices from manufacturers—savings which Piggy Wiggly passes along to its customers in the form of lowered prices. If you are not already a Piggy Wiggly customer go through any Piggy Wiggly Store and compare prices. This will convince you!



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"America's Most Popular Coffee." A particular blend of finest high-grade coffees that has won millions of coffee drinkers. (Open cut price for one week only—Friday, March 22nd, to Thursday, March 28th, inclusive.)

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 One week only at this special low price—March 22nd to 28th, inclusive.
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- FANCY BANANAS, 3 lbs. 20c
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- GOOD CABBAGE, per lb. 3 1/2c
- NEW POTATOES, per lb. 10c
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- SMALL ORANGES, 4 dozen 25c
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Lb. 45c

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Safeway High Grade Coffee in bulk—ground to suit your individual need—fresh roasted—always an exceptional value.

2 Lbs. 85c

Peas

Safeway Peas are from brittle, well filled pods which indicates the best quality. Fully matured, sweet and tender. No. 2 cans.

4 Cans 59c
Dozen \$1.75

Tomatoes

Oak Glen Solid Pack. Canned from firm, red, ripe tomatoes that are of good flavor. Large No. 2 1/2 cans.

4 Cans 59c
Dozen \$1.75

Corn

Oak Glen Country Gentleman. Everyone likes sweet corn. This is corn at its best. No. 2 cans.

3 Cans 50c
Dozen \$1.98

Oak Glen Canned Goods

Our Best Quality

Tomatoes—Large No. 2 1/2 Cans. Solid Pack.
 String Beans—No. 2 Cans. Tender, stringless.
 Peas—No. 2 Cans. Sweet, tender, sifted.
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12 Cans \$1.79

Peaches

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3 Cans 53c
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Mild sweet cure cast-iron bacon.
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Just the thing with dumplings.
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