



Suppers Possible With Little Meat (See Recipes Below)

Easy on Meat

Well, what are we going to do about the meat situation? Drastic regulations now in effect will make every homemaker think twice before she buys a cut of meat.

Meat supplies are low, point values high, and still we like meat dishes at least



high in point value. but we can use liver. We'll make | 1 pound pork liver, cut in 1/2-inch use of pork, veal, lamb and chicken, too, for they help us to take it easy on meat points.

Proteins are an important bodybuilding food, and meats should not 4 tablespoons fat be cut out of the diet. Use these 2 carrots, diced recipes to help you on those low- 4 potatoes, sliced point weeks:

Spanish Rice With Meat Balls. (Serves 6)

3/4 pound ground beef ground



By VIRGINIA VALE

VI the delightful new chip glue to the back. Use half a Judy Garland - Margaret pound of chip glue to two quarts O'Brien picture, has special interest for a lot of New York-ers and Hollywoodites who've because of warm water. Stretch rug, tack it in place, apply solution to back, let dry 24 hours. Bias cut g

known Sally Benson, author of the stories on which the picture is based. Her late sister, Agnes Smith, wrote brilliantly about the movies, but Agnes and sister Sally were really at their best when telling tales about their childhood. The picture is just those stories come alive, which may be the reason that Judy Garland could give such a superb performancethe picture isn't just something cooked up by a studio's scenario department; it's a slice of real life.

A British-French sports syndicate offered Sonja Henie an even million dollars to do 25 performances with her current ice show, in London and Paris, after the war. Sonja turned the offer down-and why not, when



AROUND Marks on paint made by | The next time the curtains are scratching matches thereon may down, give curtain rods a light be removed by rubbing a cut lem- coat of wax and see how easy it is to replace the curtains. It also prevents rusting. Limp throw rugs can be stif-

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66 A [EET Me in St. Louis," lened by applying white shellac or To repair a leaky vase, pour melted paraffin into it and let it harden over the spot where the

> Bias cut garments should never be ironed carelessly lest sagging result. Experts advise ironing with the grain of the fabric rather than from neck to hem. ----

> Do not use electrical appliances while in the bathtub. You are liable to get a fatal shock. -.

> Save the small brushes from nail polish bottles. Clean them with turpentine. The children will enjoy painting with them.

Shakespeare Garden

Lightwoods Park in Birmingham, England, is believed to have the most complete Shakespeare Garden in existence, as it contains more than 200 of the 214 plants which are mentioned in his dramas.



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Lynn Chambers' Point-Saving Menu

> *Braised Pork Liver and Vegetables Raisin Bread Jam Grated Carrot-Apple Salad Caramel Custard Beverage *Recipe given.

once a day. With Pork liver is the most nutritious clever and effecof all livers and the least expensive, tive use of meat, too. It has a slightly stronger flait is possible to vor than beef or veal liver but this use little meat can be disguised if it is used with and to simulate vegetables and seasonings: meat flavor. Beef

(Serves 6)

slices

2 tablespoons flour 4 teaspoon salt 1/8 teaspoon pepper 1 onion, diced 1 cup boiling water

she had to cut off 10 inches of that same red hair, to get a role in Dip liver in seasoned flour. Brown in hot fat. Add vegetables and



SONJA HENIE

It's just the way things happen in

Hollywood, of course. A year ago

Noel Niell got a Paramount con-

tract because she had the loveliest

auburn hair in town. So-recently

*Braised Pork Liver and Vegetables. she's breaking attendance and money records on her present tour of

this country, and it's estimated that she'll draw a house of more than a million for her New York appear-

1 cup tomato juice

"Here Come the WAVES."

en may be peeled



1 chopped onion 2 teaspoons prepared mustard 1/3 cup water 1 teaspoon salt 1 cup rice 2 cups tomatoes 1 can tomato soup

Combine meat, onion, mustard, salt and water. Roll into balls. Place in skillet or baking pan. Pour tomatoes, tomato soup and salt over from the bones and diced. top. Sprinkle dry uncooked rice on top of tomatoes and season with salt and pepper. Cover and cook over low heat for 1 hour and 15 minutes.

Macaroni and Frankfurters. (Serves 6)

1 (8 ounce) package macaroni 2 tablespoons butter or substitute 2 tablespoons flour 2 eggs, beaten 11/2 cups milk 1 teaspoon salt 1/4 cup grated American cheese 1/8 teaspoon black pepper 1/2 pound frankfurters Place macaroni in saucepot and

add 3 quarts boiling water and 1 teaspoon salt. Boil rapidly about 15 minutes, or un-til macaroni is tender. Do not cover utensil while boiling. Drain in a col-

ander and let cold water run over macaroni. Melt butter or substitute in pan, then add flour and blend well. Add milk and cook until thick. Add eggs, seasoning and cheese. Pour into an oiled casserole and add sliced frankfurters. Bake 35 minutes in a moderate (350-degree) oven.

Lynn Says

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Variety from roasts: When you do splurge on meat and buy a roast, make sure you use every scrap of meat before you write finis to the roast.

After it is served the first time, have it cold, sliced. This is especially good when served with salads and relishes.

Ground pieces of roast may be served in recipes which call for ground meat. The made-over taste can be disguised by using tomatoes, catsup, chili sauce and other condiments.

When the meat is almost used, it can be used to give meaty flavor to rice, noodles, spaghetti or vegetable casserole.

If the bone of the roast has meat left on it, it can be made into delicions soups with plenty of vegetables. If the meat flavor is a bit thin, add one of the meat concentrates to enrich it.

When you tire of meat reheated and served as leftover, try cutting it into bits and using for flavor to salad. Fish and fowl may be used like this, too. They can also be combined and used as sandwich fillings.

liquid. Cover and simmer 11/2 hours If it means anything to you until tender. As point values remain rigid, we

Chicken Rice Casserole.

(Serves 6)

1 cup rice, steamed

1/8 teaspoon pepper

1/2 teaspoon salt

1 egg

menu:

2 cups cooked chicken

1/4 teaspoon celery salt

1 cup hot water or stock

1 teaspoon chopped onions

2 tablespoons cracker crumbs

Steam rice. Chop chicken very

fine, then add seasonings. Fold in

beaten egg, crumbs, stock or hot

water enough to moisten. Line bot-

tom or sides of greased mold with

cooked rice, one inch thick, pack in

the chicken mixture, cover closely

with rice, and then place greased

paper over top. Steam 45 minutes.

Turn out on hot platter, garnish

with parsley and serve with tomato

sauce or cream of mushroom soup.

Fish a la Tartare.

(Serves 6)

1½ pounds pike or trout

1 teaspoon dry mustard

1 tablespoon powdered sugar

1 cup strained fish liquid

salt and pepper to taste.

1 teaspoon chopped parsley

1 tablespoon each pickles and onion,

Boil and bone the fish, leaving it

whole or cut in portions, as desired.

Rub the yolks smooth with mustard

and oil, then add remaining ingredi-

ents, including whites of eggs which

have been chopped fine. Season with

Boiling Fish.

Clean fish and let stand in salt

for several hours. Let 1 quart wa-

ter come to a boil with 2 tablespoons

vinegar, ¼ teaspoon black pepper,

and 1 onion. Add the fish slowly

and let simmer gently until the flesh

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1 tablespoon salad oil

1/4 cup mayonnaise

1 tablespoon catsup

1 tablespoon vinegar

chopped

is tender.

2 hard-cooked eggs

Warner Bros. announce that they're launching one of those country-wide will turn more and more to chicken searches for beautiful girls-12 of and other fowl. them, this time-who will be given This is a good prominent roles in a forthcoming way to fix up the musical, "When Old New York Was leftover chicken Young." from Sunday's roast. The chick-

ances?

Predictions by NBC commentators: John W. Vandercook-"The summer and early months of 1945 will see the end of all major campaigning in Europe, but guerrilla warfare will persist in Germany." Robert St. John - "By September 1 the military defeat of Germany will be an accomplished fact." Max Hill-"1945 should see the end of the war in Europe." W. W. Chaplin - "Germany will be officially defeated by June 7." James Stevenson - "The German army will collapse on the western front in early summer." What's your guess?

If Bob Steele is one of your favorite cowboy film stars, you'll have to prepare yourself for seeing him as something different. Bob's all set to appear as "Canino," a con man, in "The Big Sleep," with Humphrey **Bogart and Lauren Bacall heading** the cast.

There's another possibility, and an You'll see it in "Spellbound." important one, which we still have Four right hands are seen, each not considered to take the place dropping a nickel and picking up of meat. Naturally, this is fish. It a newspaper containing the news will meet the protein standards that Ingrid Bergman and Gregory which we must have to maintain Peck have disappeared. Each of the health, and will add variety to the four hand-owners received \$10.50 a day.

> The other day the Family Hour (CBS - Sunday afternoons) group compared notes on the careers they'd abandoned for radio. Frank Gallop, the announcer, picked the brokerage business, and his first job was selling bonds. Al Goodman prepared to be a cantor. Patrice Munsel started as a whistler, unaware that she had a gorgeous voice. But Jack Smith was a singer of popular ballads from the start.

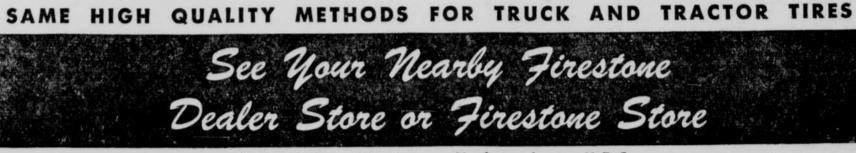
Have you revised your radio

schedules? George Burns and Gracie Allen in the Sinatra Monday time, "Inner Sanctum" squeaking its door when we used to expect Burns and Allen, and Frank Sinatra back in his familiar Wednesday corner-it takes a bit of remembering.

ODDS AND ENDS-Ed Begley, 200-pound actor of "Crime Doctor" cast, is entertaining servicemen by portraying a French maid, in a sketch with Caroline Burke.... Judy Garland and Alice Faye may headline new radio shows. ... Too bad about Leslie Brooks; because of a throat infection she's out of "The Fighting Guardsman." . . . Not until he'd broken an arm, a leg and a rib in one year did Bill Edwards give up being a rodeo rider and turn to the movies; he's in "Our Hearts Were Young and Gay."...Nancy Kelly spent her spare time during "Double Exposure" teaching her crippled spartal to walk, after he'd broken his leg.



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