

until brown. About 40 minutes.

Sause

STRAWBERRY GRAPEFRUIT SALAD

1 package strawberry-flavored gelatin 1 cup hot water

1 cup diced grapefruit sections, free

Dissolve geletin in HOT water

ened. Then fold in strawberries

and grapefruit. Turn into indi-

a cup grapefruit fuice

1 cup quartered strawberries

1/2 cup cold water

#### **MEMORIUM**

Mrs. Brevy Miller

September 9, 1951 It matters not at what hour the righteous fall asleep. Death cannot come untimely to him who is fit to die. The less of this cold world, the more of heaven; the briefer life, the earlier immortality. Milman.

"The following is an original reciept of Mrs. Brevy Miller composed especialy for The Voice Cook Book."

#### "THE VOICE" SPECIAL LUNCHEON DISH

- cup cooked macaroni cup bread crumbs cup grated cheese
- can cream (canned) cup melted butter
- tablespoons chopped parsley Tablespoons chopped pimento small onion, chopped fine

strawberries and water cress egg yolks, well beaten Makes 6 servings .- ANP). Best Wishes To The Voice On Its Sixth Anniversary

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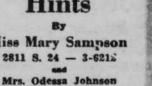
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# Household Hints

Miss Mary Sampson 2811 8. 24 - 3-6212





As a special treat for our read-|consistency of honey, add ginger ers this week we have asked a and pour over pears. Serve with number of readers for their favor- cream.-Olivia Pound.

% cups pecans
Slice apples to fill bottom of

Lemon Sponge Pie

bake (seven minutes), remove

from oven. Mix thoroughly in

mixing bowl 1 cup sugar, 2 egg

yolks, dash salt, juice and gratings

of 1 lemon, 1 rounded tablespoon

of flour. To this add 1 cup of

milk, mixing thoroughly, lastly

fold in stiffly beaten whites, pour

Make 9 inch pie shell and partly

PECAN-APPLE PIE

cups finely chopped pecans (% p then flour, salt and vanilla. Mix baking dish % full. Spread butter, well and add nuts. Form into sugar, Flour mixture over the balls or sticks or a greased bak-apples and sprinkle pecan meats ing sheet. Bake in a moderate on top. Bake in a moderate over oven (300) for 40 to 45 minutes. (350 till browned, about 50 min-Roll in powdered sugar while still utes.—Olivia Pound. Mix well; fold in egg whites. hot. Cool, then roll again in pow-Bake in stem cake pan, in pan of dered sugar. 114 sticks.-Mrs. boiling water in moderate oven Virginia Johnson.

LEMON SPONGE

teaspoon cup sugar tablespoor Melt butter, add 1 pound fresh mushrooms (sliced), saute,

sprinkle with flour. Add 1/2 cup Juice

% cup sugar
tablespoons flour
egg yolks
Cup milk
uice and grated rind of 1 lemon
egg whites stiffly beaten
Combine shortening, salt, sugar milk; ½ cup cream (1½) cups; cook until thickened. When done and flour and mix well. Add egg into partly baked pie shell and yolks, milk, lemon juice and rind and beat with rotary egg beater bake at 400 for 10 minutes, then until smooth. Fold in beaten egg whites. Pour into baking dish or individual baking cups greased with shortening, set in pan of hot water and bake in moderate oven (350 F) about 45 minutes. Serve either warm or cold. When baked the pudding is a delicate sponge Add cold water and grapefruit on top and a yellow gold sauce juice. Chill until slightly thick- underneath.—Mrs. J. A. Patrick.

BAKED GINGER PEARS
6 pears (not too ripe)
1/2 cup water
1/2 cup sugar
1/2 cup sigar
1/2 cup finely cut candied singer

vidual molds. Chill until firm. Unmold. Garnish with whole range halves in baking dish. Cook the sugar and water 5 minutes Pour over the pears, and cover and bake in moderate oven (350) until pears are tender but still firm. Pour off syrup, cook until

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reduce to heat 350, bake for 35 minutes. Let cool.-Mrs. Ralph G. Nathans.

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You are doing a fine job and in it you have our utmost good will