



Miss Sampson

Household Hints

By
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and
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Mrs. Johnson

As a special treat for our readers this week we have asked a number of readers for their favorite.

PECAN BUTTER BALLS
1 sup butter (part Crisco)
2 1/4 cup honey
2 cups sifted flour
1 teaspoon salt
3 teaspoons vanilla (or more)
2 cups finely chopped pecans (1/2 pound)
Cream butter and honey and then flour, salt and vanilla. Mix well and add nuts. Form into balls or sticks or a greased baking sheet. Bake in a moderate oven (300) for 40 to 45 minutes. Roll in powdered sugar while still hot. Cool, then roll again in powdered sugar. 114 sticks.—Mrs. Virginia Johnson.

LEMON SPONGE
3 tablespoons shortening
1/2 teaspoon salt
2 1/2 cups sugar
2 tablespoons flour
2 egg yolks
1 cup milk
Juice and grated rind of 1 lemon
2 egg whites stiffly beaten
Combine shortening, salt, sugar and flour and mix well. Add egg yolks, milk, lemon juice and rind and beat with rotary egg beater 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 on top and a yellow gold sauce underneath.—Mrs. J. A. Patrick.

BAKED GINGER PEARS
6 pears (not too ripe)
1/2 cup water
1/2 cup sugar
1/4 cup sugar
1/4 cup finely cut candied ginger
Wipe the pears. Peel and arrange 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

consistency of honey, add ginger and pour over pears. Serve with cream.—Olivia Pound.

PECAN-APPLE PIE
1/2 cup granulated sugar
1/2 tsp. cinnamon
1/2 cup butter
1/2 cup brown sugar
1/2 cup flour
3 cups tart apples
3/4 cups pecans
Slice apples to fill bottom of baking dish 3/4 full. Spread butter, sugar, Flour mixture over the apples and sprinkle pecan meats on top. Bake in a moderate oven (350 till browned, about 50 minutes.—Olivia Pound.

Lemon Sponge Pie
Make 9 inch pie shell and partly 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 into partly baked pie shell and bake at 400 for 10 minutes, then

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

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

"THE VOICE" SPECIAL LUNCHEON DISH

- 1 cup cooked macaroni
- 1 cup bread crumbs
- 1 cup grated cheese
- 1 can cream (canned)
- 1/2 cup melted butter
- 3 tablespoons chopped parsley
- 3 Tablespoons chopped pimento
- 1 small onion, chopped fine
- 3 egg yolks, well beaten

Mix well; fold in egg whites. Bake in stem cake pan, in pan of boiling water in moderate oven until brown. About 40 minutes.

Sause

Melt butter, add 1 pound fresh mushrooms (sliced), saute, sprinkle with flour. Add 1/2 cup milk; 1/2 cup cream (1 1/2 cups); cook until thickened. When done add 1 large can crab meat — do not cook.

STRAWBERRY GRAPEFRUIT SALAD

- 1 package strawberry-flavored gelatin
- 1 cup hot water
- 1/2 cup cold water
- 1/2 cup grapefruit juice
- 1 cup quartered strawberries
- 1 cup diced grapefruit sections, free from membrane

Dissolve gelatin in HOT water. Add cold water and grapefruit juice. Chill until slightly thickened. Then fold in strawberries and grapefruit. Turn into individual molds. Chill until firm. Unmold. Garnish with whole strawberries and water cress. Makes 6 servings.—ANP).

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