

MENUS FOR THE WEEK

Breakfast	Sunday Dinner	Supper
Fresh fruit Cereal Grilled lamb kidneys on toast Coffee	Cup consomme Roast Beef Yorkshire pudding Baked potatoes Roast onions Endive salad French dressing Pumpkin pie Coffee	Spaghetti a l'italienne Toasted crackers Sweet pickles Fresh fruit Gingersnaps Tea
Monday Luncheon	Tuesday Luncheon	Dinner
Cereal with dates Shirred eggs Graham gems Coffee	Potato puff balls Watercress Toasted crackers Cheese Tea	Onion soup a la Francaise (Leftover) Meat pie with potato Lettuce, sliced tomatoes, cucumbers, French dressing Peaches a la Conde Coffee
Wednesday Luncheon	Thursday Luncheon	Dinner
Baked apple Hominy Broiled salt mackerel Toast Coffee	Veal pot pie (leftover) Stewed figs Graham gems Tea	Broiled pork chops Fried apple slices and fried hominy Boiled potatoes Buttered parsley Boiled beets Escarole salad Fruit shortcake Coffee
Friday Luncheon	Saturday Luncheon	Dinner
Orange Cornmeal mush Loin lamb chop Bran muffins Coffee	Tuna fish (canned) Potato salad Sliced pineapple Tea	Cream of dried peas Baked shoulder of veal stuffed Stewed tomatoes Stewed celery Romaine salad with French dressing Apple tart Coffee
Breakfast	Breakfast	Breakfast
Stewed figs Oatmeal Fried perch Whole wheat muffins Coffee	Baked bananas Cereal Grilled bacon Cornbread Coffee	Haricot of lamb en casserole, with peas, lima beans, carrots, little onions Potatoes Avocado French dressing Cranberry jelly Coffee
Breakfast	Breakfast	Breakfast
Grapefruit Steamed brown rice Poached eggs on gluten toast Coffee	Baked apples Hominy Broiled salt mackerel Toast Coffee	Cup clam broth Bread sticks Salmon steak, grilled Lemon butter sauce Potatoes au gratin Fried egg plant Pickled beets Grape fruit and orange salad Bavarian cream Coffee

GRAHAM PUDDING

1 egg
1/2 cup molasses
1/2 cup of milk
1 cup of raisins
2 cups of graham flour
1 teaspoon of baking soda
1 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon allspice

Mix the dry ingredients. Beat the egg and add the molasses and milk. Combine the two mixtures. Pour into a greased mold and steam three hours. Serve hot with this sauce.
2 tablespoons butter
1/4 cup confectioners' sugar
1 egg
1 cup of cream

Cream the butter and sugar and when smooth add the yolk of the egg, the white stiffly beaten and the cream whipped solid. Flavor with vanilla.
A most delicate and velvety sauce.

BURNT SUGAR CAKES

1 tablespoon caramelized sugar syrup
1/4 cup butter or margarine
1/4 cup sugar
1 egg
1 1/2 cups pastry flour
1 1/2 teaspoons baking powder
1/2 cup water
1/2 teaspoon vanilla

Place one tablespoon sugar in aluminum pan and heat slowly until it caramelizes. Dissolve in water and cook down to one tablespoon syrup. Be sure that all the sugar is used. Cream butter add sugar slowly then caramel syrup, then beat in whole egg. Sift flour and baking powder together and add alternately with water to first mixture. Flavor. Bake in a seven-inch square pan in oven at 350 degrees F. for 30 minutes.

PEANUT BUTTER COOKIES

1/2 cup sugar
2 tablespoons shortening
1 egg
2 tablespoons sweet milk
1 cupful flour
1 teaspoon cream of tartar
1/2 teaspoon soda
1/2 teaspoon salt
1/4 cup peanut butter

Cream, sugar and butter together, add egg, and beat, then add milk. Sift soda, cream of tartar and salt with the flour. Combine the two mixtures, then add peanut butter. Drop by teaspoon on oiled sheet and bake 15 minutes in a hot oven. Recipe makes about two dozen cookies.

ICING

1 cup brown sugar
3 tablespoons water
1 tablespoon butter

Cook sugar and water until it spins a thread. Add butter. Cool, beat and spread on cake.

CASSEROLE OF LAMB WITH VEGETABLES

Oven dishes are becoming more popular because the appearance of the food is more appetizing than that prepared on top of the stove. And experienced housewives who are using self-basting enameled ware roasters, realize that this utensil is best adapted to meat dishes where basting plays such an important part in the flavor and browning of the roast. And after the meal is cooked, enameled ware is most easily cleaned, no matter how thick the gravy.

A wholesome baked dinner consisting of meat and vegetables can be prepared in a self-basting enameled ware roaster, which saves considerable time. All the real work is in the preparation, the cooking only requires an oven of the proper temperature and timing.

Wipe two pounds of lamb shoulder or neck chops with a damp cloth, trim, sprinkle with salt, pepper and flour and brown quickly in a hot, greased frying pan. Place in a self-basting roaster and add two cupfuls of diced carrots and a dozen small white onions. Add two cupfuls of water to the fat in the frying pan; let boil up once and then pour over the meat, adding more water if necessary just to cover the chops. Cover the roaster and bake in a moderate oven for one hour. Then add one teaspoonful of salt, six small potatoes cut in halves, and two cupfuls of canned peas. Cover closely again and continue baking one hour longer. Thicken the gravy slightly before serving.

COCOA CAKE

1 cup butter or margarine
2 cups sugar
1/2 cup cocoa
4 eggs (beaten separately)
3 cups pastry flour
4 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
1 teaspoon vanilla

Cream shortening. Gradually add sugar, then beat in cocoa and egg yolks. Sift baking powder and salt and flour and add alternately to first mixture with milk. Add flavoring. Fold in whites. Bake at 350 for 35 minutes.

STUFFED PEPPERS

6 green peppers
2 cupfuls boiled rice
1 cupful cold meat chopped fine
1/2 teaspoonful salt
Few grains pepper
1 small onion, chopped fine
Buttered bread crumbs

Cut off the tops and clean out the seeds from the peppers; cook them in boiling water and drain. Fill with a mixture made of the rice, chopped meat, onion and salt and pepper, and cover each with buttered crumbs. Any kind of gravy or soup-stock may be added to the filling if it needs moistening. Bake in a moderate oven (350 to 380 degrees F.) for about 30 minutes.



CHICKEN

It does seem at times that an undue amount of culinary equipment is required to furnish food for two people. Here is where a wise economy may well be exercised, and this includes economy of effort, of kitchen space and of time as well as of money.

In the larger cities of today there is a very marked tendency for young married folks to begin housekeeping in a two-room-bath-and-kitchenette apartment. The kitchenette part is very often just an electric grill, whose capabilities for a light meal are sufficient enough, but which makes the cooking of a really well-selected and carefully-thought-out dinner a matter of much ingenuity.

Where a gas range is available the problem assumes lesser proportions, for there is always a broiler and an oven to even the most lilliputian range, and so the possibilities of "good eats" to use a slang but highly expressive phrase—are increased manifold.

No matter which you have, those triangular saucepans—they come in sets of three and so afford opportunity to have

Marron P

(Serve Part)

Make a boiled custard from of three eggs beaten with a few spoons of sugar. Strain, cool and add solid, one tablespoon of vanilla spoon of vanilla extract.

Part 2

Soak a quarter of a teaspoon spoon of strong, clear coffee, of hot coffee and add four tables in a pan of ice water, beat well add one and one-eighth cups a few grains of salt, half a teaspoon cut in bits, three tablespoons grated macaroons, the three last tablespoons of strong coffee infusion.

Freeze part one and with it with part two, cover the mold bury in ice and rock salt for garnished with stars of sweetened panied by a rich chocolate sauce.

Electricity Eliminates Drudgery From the Home

Thanksgiving always recalls to us our Pilgrim ancestors; the many hardships they endured; their struggles for existence and their crude methods of living.

The Pilgrim housewife did not have the many conveniences of electricity when she prepared her Thanksgiving meal.

We have a great deal to be thankful for now! Electricity is the servant of the home. Electric appliances add joy to the home. See our many electrical appliances at reasonable prices and convenient terms.

Nebraska Power Co.

Needed Articles for Thanksgiving

"Wear Ever" Aluminum Roasters

Big roomy Wear-Ever Aluminum Self-basting, with extra meat rack; in 3 sizes; very special—

\$3.95 \$4.95 \$5.95

STAINLESS STEEL CARVING SETS

Beautiful large 3-piece stainless steel Carving Set with nice stag handle. Regular \$8.00 value. Very special, \$4.95

JELLY MOULDS

All shapes and sizes. Ring, melon, fancy salad, individual moulds in heavy tin and aluminum.

ESTABLISHED 1855

MILTON ROGERS AND SONS COMPANY

Hardware and Household Utilities
1515 HARNEY ST.