

ENTREES

Beet Radish Appetizer—One quart beets, 1 chopped cabbage, $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups horse radish grated, 1 tablespoon Quaker black pepper, pinch red pepper, 1 tablespoon salt, enough vinegar to cover.

Cheese Custard—One cup milk, 1 cup bread crumbs, $\frac{1}{2}$ pound grated cheese, 1 egg, $\frac{1}{2}$ teaspoon dry Quaker mustard. Bake $\frac{1}{2}$ hour.—Mrs. H. E. Hull.

Cheese Souffle—Two tablespoons butter, 3 tablespoons Thoman's Moss Rose flour, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup grated cheese, $\frac{3}{4}$ teaspoon salt, few grains of Quaker cayenne, yolks of 3 eggs, whites of 3 eggs. Melt butter, add flour, stir until well blended, pour on gradually $\frac{1}{2}$ cup scalded milk. Then add cheese, salt and cayenne. Remove from fire, add well beaten yolks. Cool mixture and cut and fold in well beaten whites of eggs. Pour into buttered baking dish and bake 20 minutes in moderate oven and serve hot.—Mrs. Frank N. Arbaugh.

Calcutta Rice—One-half cup rice uncooked, similar to 2 cups rice cooked, 1 tablespoon butter, $1\frac{1}{2}$ cups tomatoes, 1 teaspoon salt, $\frac{1}{2}$ to 1 onion chopped fine, $\frac{1}{2}$ cup cheese (cut fine). Boil rice, add tomatoes and seasonings, add onions slightly fried in butter, cook in double boiler $\frac{1}{2}$ hour or until rice is done. Add cheese and leave on stove just long enough for cheese to melt.—Mrs. Chas MacManamon.

Deviled Spanish Green Olive Appetizer—Pit large green olives. Fill with yolk of hard boiled eggs mixed to a paste with a little butter, lay olive on a strip of bacon, sprinkle with paprika and pinch of Quaker mustard, roll up, fasten with tooth pick, boil long enough to crisp bacon. Serve on toast fingers.

Green Pepper With Cheese—Six green peppers, 1 cup cooked rice, $\frac{1}{2}$ cup tomato juice and pulp, $\frac{1}{2}$ teaspoon salt, 1 tablespoon melted butter, $\frac{1}{8}$ teaspoon pepper, $\frac{1}{4}$ teaspoon Quaker paprika, 1 tablespoon minced onion, $\frac{1}{2}$ cup grated cheese. Remove seeds from peppers, cook in boiling salted water 10 minutes. Fry onions in butter, add rice, tomato, seasonings and last the grated cheese. Fill pepper shells and bake 15 minutes.—Mrs. Harry A. Kraum.

Goulash—Cook 1 cup of macaroni in plenty of salted boiling water 40 minutes. Drain in colander, pour cold water over it to make it firm, to this add 2 cups of cooked kidney beans, 2 cups minced beef cooked and 2 cups gravy, $\frac{3}{4}$ cup tomatoes, large pepper. Cook all 15 minutes.—Mrs. E. C. Alchin.

Macaroni and Cheese—Pour boiling water over $1\frac{1}{2}$ cups macaroni, add salt and boil until tender. Drain off water and cover with milk and let come to a boil. Have ready 5 tablespoons grated cheese, 1 tablespoon Thoman's Moss Rose flour, 1 tablespoon butter, 1 egg, $\frac{1}{2}$ cup cream, salt and pepper. Cook until cheese is melted. Put all together and bake $\frac{1}{2}$ hour in moderate oven.—Harriet A Spittler.

Nut Loaf—One egg beaten light, add $\frac{1}{2}$ cup sugar, 1 teaspoon salt, $1\frac{1}{4}$ cups sweet milk, 4 cups Thoman's Moss Rose flour, 4 teaspoons Queen Flake baking powder, 1 cup English walnuts chopped in a little flour, 1 teaspoon butter. Let rise 20 minutes, bake $1\frac{1}{4}$ hours in moderate oven in long narrow tin.—Mrs. Thomas Wallace.

Real Spaghetti a La Italiane—Four or 5 slices salt pork or bacon, 1 tablespoon tomato paste, 1 onion, 3 sweet peppers, 6 slices beef or veal, 1 can tomatoes, 2 teaspoons salt, 1 tablespoon Thoman's Moss Rose flour, 1 cup each of grated cheese and spaghetti. Put the salt pork or bacon into spider and after the grease is thoroughly cooked out, discard the pieces of fat. Add the tomato paste to the grease and when softened add the onion and peppers well chopped. Then to this add slices of beef or veal, (or as many pieces as you have persons to serve.) Let this simmer 10 minutes, putting in the tomatoes and salt. Moisten the flour with a little water, use to thicken and let cook slowly on the back part of the stove while preparing the spaghetti which should be put into a kettle half full of boiling salted water and boil rapidly from 15 to 25 minutes. Blanch in cold water. Have the hot dish in which you wish to serve it ready, cover the bottom with the sauce, then some of the grated cheese and a generous helping of spaghetti reheated by setting the dish into boiling water, another layer of sauce and sprinkling of cheese, capped by a piece of beef or veal, you have a genuine dish of "The real thing."

Spaghetti Loaf—One cup cooked spaghetti or rice, 1 cup soft bread crumbs, 1 cup scalded milk, 3 eggs beaten separately, 1 tablespoon chopped green peppers, 1 tablespoon chopped red peppers, 1 tablespoon chopped onion, 1 cup finely chopped cheese, 1 tablespoon chopped parsley. Mix all ingredients and turn into a buttered baking dish. Bake till firm.

Spanish Rice—One-half cup uncooked rice, $1\frac{1}{2}$ cups boiling water, 1 pint tomatoes, 2 chopped onions, 1 green pepper, chopped. A little salt, pepper and butter. Put all together and cook slowly 1 hour, then put in oven and brown.—Mrs. Floyd Odel.

Spanish Rice—Two cups boiled rice, $\frac{1}{2}$ cup bacon cut in small pieces, 2 tablespoons green pepper, 2 tablespoons chopped onion, 2 tablespoons salt, $1\frac{1}{2}$ cups tomato pulp, $\frac{1}{4}$ teaspoon each of Quaker celery salt and paprika. Place bacon in frying pan, when hot add green pepper and onion, cook, stirring constantly for 3 minutes, add rice and salt and allow to brown, add the rest of seasonings and the tomatoes and bake until mixture is thick and ready to serve.

Tomatoes With Olive Stuffing—Mix equal quantities of chopped green olives, blanched almonds and crisp celery. Stand peeled and hollowed tomatoes on lettuce leaves, stuff with this filling and cover with Quaker dressing.

SALADS AND SALAD DRESSINGS

Bride Cabbage Salad—Two quarts cabbage soaked in water 2 hours, 1 cup nut meats, 1 cup pineapple, 2 apples, $\frac{1}{2}$ pound marshmallows. Dressing—Three lemons, $\frac{1}{2}$ cup sugar, 3 tablespoons white vinegar, 1 tablespoon Thoman's Moss Rose flour. Cook until almost done then stir in whites of 2 eggs well beaten and 1 pint cream, beaten.—Mrs. Asa J. Walter.

Beet Salad—Six red beets, vinegar, 1 cucumber, 1 root of celery, French dressing, parsley, lettuce. Boil new red beets, take off skin while warm, cut off the stem end and scoop out center leaving a wall $\frac{1}{2}$ inch thick. Cover with vinegar and stand aside over night. Just before you wish to serve chop the cucumber and celery. Mix and fill the beets. Arrange on lettuce leaves and pour over a French dressing. Sprinkle with finely chopped parsley and serve.

Combination Salad—Line the salad bowl with leaves of crisp fresh head lettuce. Stand around the side of the bowl slices of tomatoes, fill the center half full of sliced cucumbers, sliced radishes and cooked French peas. Chop fine one stalk of celery mixed with 1 tablespoon of chopped onion. Put this in the center. Serve with French dressing or Quaker dressing.

Cranberry Salad—One quart cranberries, 2 cups boiling water, 2 cups sugar, $2\frac{1}{2}$ tablespoons gelatine, 2 cups diced celery, $\frac{1}{2}$ cup chopped nut meats. Cook cranberries and water together for 20 minutes. Rub through a seive and stir in sugar. Cook for 5 minutes, add gelatine dissolved in a little cold water. Put $\frac{1}{2}$ mixture in mold and let set. Put celery and nut meats on top and just enough of remaining mixture to cover celery and nut meats. Let that set. Add remainder of mixture and let set. Cut in slices and serve on lettuce leaf with Quaker salad dressing on top.—Mrs. Chas. MacManamon.

Boiled Salad Dressing—One cup sugar, 1 teaspoon salt, 1 teaspoon Quaker mustard, 2 tablespoons corn starch, a pinch of cayenne pepper, 1 teaspoon salt, mixed together. Beat 2 eggs, add 1 cup vinegar and butter the size of an egg. Add the beaten eggs, vinegar and butter to the dry ingredients. Cook in a double boiler till thick. Add whipped cream before serving.—Inez H. Cole.

Christmas Nut Salad—One cup boiled chestnuts, 1 cup of finely cut apples, 1 cup finely cut celery, 1 red apple, $\frac{3}{4}$ cup Quaker dressing. Shredded or whole lettuce leaves. Peel and slice the boiled chestnuts, mix with the apple, celery and dressing. Place on shredded lettuce and garnish with pieces of bright red apple that has been polished and cut into eights. Put the skin side up when decorating.

Christmas Vegetable Salad—One large red beet, 4 cups shredded lettuce or cabbage, $\frac{1}{2}$ cup Quaker mayonnaise dressing, $\frac{1}{4}$ cup French dressing. The red beet is cut into $\frac{1}{4}$ inch slices, then cut into stars and placed upon the shredded lettuce. On each put a little mayonnaise and on top of the mayonnaise a tiny star. Serve with French dressing. Tomato aspic can be made, put on a platter to harden, cut with a star cutter and served on lettuce.

Cabbage and Raisin Salad—Remove outside leaves from a small firm head of cabbage and cut it in halves, then shred or cut in very thin slices. Cover with cold water for twenty minutes. Remove from water and drain on a cloth. To each quart of shredded cabbage add $\frac{1}{4}$ cup of minced white onion, $\frac{3}{4}$ cup of seedless raisins which have been washed and steamed for thirty minutes. Narinate with Quaker dressing and serve on lettuce leaf. Nut meats may be added if desired.—Mrs. Sarah Babcock.

Frozen Salad—One and one-third cups heavy cream, $\frac{2}{3}$ cup cooked Quaker salad dressing, 2 tablespoons gelatine, 6 tablespoons pineapple juice, 2 teaspoons powdered sugar, 4 tablespoons lemon juice, 2 tablespoons maraschino syrup, 1 cup apricots cut fine, 1 cup bananas, cut fine, $1\frac{1}{2}$ cups pineapple cut fine, 1 cup marschino cherries cut. Beat cream moderately stiff, add dressing, add pineapple juice and gelatine soaked and dissolved over hot water. Add powdered sugar, lemon juice and maraschino syrup. Fold in fruit and freeze like ice cream. Makes about six quarts.—Mrs. Mary Z. Kellogg.

Fruit Salad Dressing—A little salt and yolks of 2 eggs, beaten well. Add a good $\frac{1}{2}$ cup of sugar and beat well again. Juice of one large lemon. Beat well. Put in double boiler and cook beating constantly until thick and creamy. Just before using add a small $\frac{1}{2}$ pint of whipped cream.

Fruit Salad—Cut up 1 can of sliced pineapple in small pieces, two oranges, $\frac{1}{2}$ pound of white grapes, cut in two and remove seeds, $\frac{1}{2}$ pound of marshmallows cut in 4 pieces each and one apple cut in small pieces. Then take $\frac{1}{2}$ pint of whipping cream and whip stiff and to it add enough Quaker salad dressing to give it a good tart taste. Then toss the cream through the fruit very carefully. This will serve at least ten people. —Sue E. Raudabaugh.

French Dressing—Six tablespoons oil, $\frac{1}{2}$ teaspoon salt, dash Quaker paprika, 2 tablespoons vinegar.—Helena A. Breda.

Golden Dressing—One-third cup sugar, $\frac{1}{4}$ cup lemon juice, $\frac{1}{4}$ cup pineapple, apple or other light colored fruit juice, 2 eggs. Beat the eggs, sufficiently to blend the yolks and whites but not foamy, add the lemon juice, the pineapple or other juice and the sugar. Cook in double boiler, stirring constantly, until thickened. Excellent for fruit salad.—Genevra S. Ablett.

Hot Cabbage Salad—Bacon grease and butter to make 1 cup, let brown. Into this stir 1 cup sour cream, $\frac{1}{2}$ cup vinegar, 3 well beaten eggs mixed with another $\frac{1}{2}$ cup vinegar, put on stove and cook. Add $\frac{1}{4}$ teaspoon Quaker black pepper, 3 tablespoons sugar. Pour this mixture hot over 1 quart finely shredded cabbage and 1 large onion.—Mrs. Frank Wall.

Mustard Salad Dressing—Small $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon salt, level teaspoon Quaker mustard, tablespoon flour, two yolks or one egg. Boil until thick and allow to cool. For use thin with cream.—Elizabeth Henderson.

Marshmallow Salad—One can shredded pineapple, $\frac{1}{2}$ pound marshmallows cut in small pieces, 1 bunch celery, 6 apples, all cut in cubes. For dressing use juice of pineapple with $\frac{1}{2}$ cup water, juice of 1 lemon, also grated rind of lemon, $\frac{1}{2}$ cup sugar, salt and 1 beaten egg. Thicken with corn starch. Will serve 15 people.

Lobster Salad—One can of lobsters cut in small pieces, 6 medium sized cold boiled potatoes cut in dice, 6 hard boiled eggs sliced, 8 olives cut in small pieces, 3 small pickles sliced, $\frac{1}{2}$ pound walnut meats, 1 onion grated. Put all in a dish and pour on salad dressing. Dressing—One-half cup vinegar, $\frac{1}{2}$ teaspoon Quaker mustard, pinch of salt, 4 tablespoons sugar, mix all together and put on stove to heat. Butter size of egg or more and heaping teaspoon of Thoman's Moss Rose flour mixed together. Add to above, one or two eggs beaten and added last and boil all together.—Mrs. W. J. Goodspeed.

Holiday Supper Salad—Two canned pimientos, 2 cups finely cut celery, 2 cups cold boiled rice, 1 cup Quaker salad dressing, 1 hard boiled egg, 6 stuffed olives, lettuce. Mix the celery, rice, 2 tablespoons chopped pimiento and half of the dressing together, line a shallow bowl with the lettuce, cover with the mixture and decorate with pimiento, olives and egg cut in slices. Garnish the edges with celery tops.

Hasty Salad Dressing—Two beaten eggs, 1 can Borden's Eagle Brand milk, 1 teaspoon salt, $\frac{1}{2}$ the Borden's can of vinegar. Beat well and add 3 heaping teaspoons Quaker prepared mustard.—Mrs. Rhobie Corell.

Mayonnaise Salad Dressing—One teaspoon each of dry Quaker mustard, salt and powdered sugar, 1 tablespoon each of Quaker salad oil and vinegar, 1 egg yolk and pinch of red pepper. Put together in a soup plate, stir around, not over, with fork until smooth, then add a few drops of oil at a time until 1 cup is used. Keep stirring until thick. Thin with lemon juice if desired.

Perfection Salad—Dissolve $\frac{1}{2}$ box gelatine in 1 cup boiling water, add 1 cup sugar, $\frac{1}{2}$ cup lemon juice. When cold pour over 2 cups chopped cabbage, 1 cup chopped celery, 1 cup nut meats, $\frac{1}{2}$ cup mild vinegar, 1 can mild pimientos. Salt and pepper to taste. Serve with Quaker mayonnaise. Lillian Pattison.

Spring Salad—Dissolve 1 package of gelatine in 1 pint of boiling water. When it begins to set add chopped raw cabbage, celery, nut meats and one pimiento shredded. Mould in individual molds or in one large mold and slice. Serve on lettuce leaves with Quaker mayonnaise mixed with whipped cream.—Mrs. Vern Abbey.

Perfection Salad—One envelope Knox sparkling gelatine, $\frac{1}{2}$ cup cold water, $\frac{1}{2}$ cup mild vinegar, 1 pint boiling water, 1 teaspoon salt, 1 cup finely shredded cabbage, juice of 1 lemon, $\frac{1}{2}$ cup sugar, 2 cups celery cut small, $\frac{1}{4}$ cup sweet red peppers cut fine. Soak gelatine in cold water 5 minutes, add vinegar, lemon juice, boiling water, sugar and salt. Strain and when beginning to set add remaining ingredients. Turn into mold and chill. Serve on lettuce leaf with mayonnaise.—(Mrs. D. W.) Leola Sessions.

Salad Dressing—One teaspoon dry Quaker mustard, one tablespoon Thoman's Moss Rose flour, 5 tablespoons sugar, salt and pepper to taste, 2 whole eggs, or yolks of 3. Heat 1 cup vinegar to boiling point, then stir in the mixture and let thicken. Thin with cream when ready to serve.—Edna K. Reed.

Potato Salad—Six hot boiled potatoes, 4 tablespoons salad oil or melted butter, few drops onion juice, little cayenne pepper, 2 tablespoons vinegar, $\frac{1}{2}$ tablespoon salt, 2 tablespoons chopped parsley. Cut the potatoes into $\frac{1}{2}$ inch cubes. Make a dressing by mixing thoroughly the other ingredients. Pour this dressing over hot potatoes and allow them to stand 15 minutes.—M. A. C.

Roquefort Cheese Dressing—1 tablespoon olive oil, 1 tablespoon Quaker vinegar, 1 tablespoon tomato sauce, 1 tablespoon Worcester sauce, dash of Quaker paprika, salt and pepper. 1 inch cube of Roquefort cheese.

Roquefort Cheese Salad Dressing—One pound Roquefort cheese, 1 cup olive oil, $\frac{1}{2}$ cup vinegar, 1 tablespoon paprika, 1 lemon (juice) moisten cheese to smooth paste, add other ingredients, beat well.

Salad Dressing—Yolk of 1 egg whipped to a cream, beat in a drop at a time 2 tablespoons of melted butter, then add 1 dessert spoon of Thoman's Moss Rose flour, 1 dessert spoon of sugar, 1 teaspoon of salt, 1 teaspoon of prepared Quaker mustard, dash of red pepper, 1 tea cup of boiling vinegar, set over fire and boil until creamy, stirring constantly, add the white of the egg beaten stiff. To use thin with cream or milk.—Mrs. A. S. Bennett.

Thousand Island Salad Dressing—Two cups Quaker mayonnaise, $\frac{1}{2}$ cup chili sauce, 1 cup finely chopped cooked beets, 1 can finely chopped pimento, 1 finely chopped green pepper.

Salad Dressing—Eight tablespoons sugar, 2 teaspoons salt, 2 teaspoons Quaker mustard, 4 tablespoons cream, 2 tablespoons Thoman's Moss Rose flour, 1 tablespoon butter, 2 eggs, well beaten, 1 cup vinegar. Cook in double boiler.—Mrs. Snell.

Salad Dressing—Three eggs, 1 cup sugar, 1 cup weak vinegar, 1 teaspoon of Quaker mustard mixed with 1 teaspoon corn starch. Butter size of walnut. Cook in double boiler.—Mrs. A. G. Bishop.

Salad Dressing—Four tablespoons sugar, 1 tablespoon Thoman's Moss Rose Flour, (heaping), 1 teaspoon Quaker mustard, 1 teaspoon salt, beat 1 egg, mix with dry ingredients. Add $\frac{3}{4}$ cup milk, boil, add $\frac{3}{4}$ cup vinegar, $\frac{1}{4}$ cup water to above.—Helena A. Breda.

Thousand Island Dressing—One-half cup of boiled dressing, $\frac{1}{2}$ cup of Chili sauce, $\frac{1}{4}$ cup Roquefort cheese dressing. Chop 1 hard boiled egg and one green pepper and add to above. Mix cold.

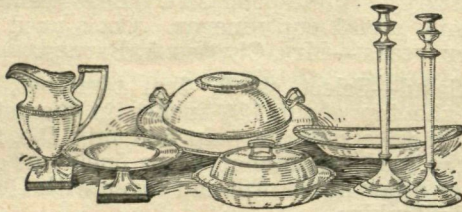
Sour Milk Salad Dressing—Three eggs beaten in double boiler, mix together and add 2 heaping tablespoons Thoman's Moss Rose flour, $\frac{3}{4}$ cup sugar, 2 tablespoons Quaker mustard, 1 tablespoon salt. Beat well and add 2 cups sour milk and 1 cup vinegar. Cook until it creams. Will keep for weeks.—Mrs. Charles A. Barnes.

Tomato Salad—Select small, firm tomatoes, cutting a piece from the top about $1\frac{1}{2}$ inches in diameter. With a scoop spoon take out the pulp and mix the firm parts, discarding the seeds, with chopped or finely cut cucumbers, and pecans or other nuts. Fill and cover with Quaker mayonnaise.—Ida Jenkins.

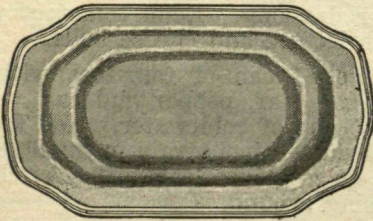
Tomato Salad Hawaiian Style—Carefully peel 6 large ripe tomatoes, cut a slice from the stem end and carefully remove pulp. Peel and cube 1 cucumber. Drain the tomato pulp thoroughly and cut in small pieces. Mix with the cucumber and $1\frac{1}{2}$ cups of well-drained crushed pineapple and moisten with Quaker dressing. Refill tomatoes with mixture and garnish with lettuce and cheese balls.

Tomato Jelly Salad—Cook 1 can of tomatoes with $\frac{1}{2}$ onion, piece of celery, a bay leaf, pepper and salt. Dissolve $\frac{3}{4}$ box gelatine in $\frac{1}{2}$ cup of cold water. Add to the tomato, stirring until well mixed then strain in small round molds. When cold serve on a lettuce leaf with a circle of Quaker mayonnaise dressing around.

Jellied Fruit Salad—One teaspoon gelatine, 1 pint boiling water, 2 tablespoons of Quaker lemon extract, 2 peaches, 1 large or 2 small pears, 2 apples, $\frac{1}{4}$ cup raisins, $\frac{1}{4}$ cup nut meats. Dissolve gelatine in a little cold water, add boiling water. When cool add lemon extract. Turn into a mold or use individual ones, and add the fruit diced. Let stand until stiff. Serve on lettuce using Quaker dressing. Add nuts after salad is arranged on plates.



Good Cooking----



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