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Things to Cook



NINA BREWER of Home Service Department of North Shore Ga

Company

For the filling in the following recipe for filled noodles, cook veal shank or breast until very tender, seasoning it well, then strain and reserve the broth to be used to cook the filled noodles in. Any of the veal that is left may be used in various ways-meat pies, croquettes, salads,

If you do not care for spinach this may be omitted, though the spinach this may be omitted, though the spanis usually considered an improvement. One-fourth cup of grated cheese may be added if preferred, though it is not necessary.

Filled Noodles

cup chopped cooked veal.

cup fine crumbs.

½ cup cooked spinach.

1/2 teaspoon nutmeg.

1/2 teaspoon paprika.

teaspoon finely chapped onion.

14 teaspoon salt.

1/4 teaspoon pepper.

1/2 teaspoon lemon juice.

Noodle squares.

Chop enough of the veal to make the required amount, add to this the well-drained and finely chopped spinach and the other ingredients. Have the filling all ready before making the noodle mixture, as it is easier to press the edges together if it has not been allowed to dry.

Make the noodle mixture, roll out very thin and cut in pieces about two by four inches. On one-half of each strip place about two level teaspoonfuls of the filling, fold the other half over and press the edges together firmly all around. Let dry for about one hour, then place in the boiling broth and cook about one-half hour. The time will depend somewhat on the thickness of your squares.

This may be served with a wellseasoned gravy made with the veal broth, or with a cream sauce with a few tablespoons of cheese added, or with a mild tomoto sauce, according to the individual preference. Sprinkle with a little grated cheese, if desired.

Noodles

2 eggs well beaten.

teaspoon salt.

teaspoon baking powder.

Flour to make very stiff.

#### Waukegan Resident Has 99th Birthday

Henry Mendelsohn, who lives with his daughter, Mrs. Rudolph Slepyan, at 1104 Ash street, Waukegan, has settled himself down for a few more comfortable years after the celebration of his 99th birthday last week.

Five children, eight grandchildren and four great-grandchildren attended the festivities, while the patriarch circulated among them as agile as a

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