

Things to Cook



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Although most of us are very well satisfied to have fresh peas served to us buttered or creamed, we may occasionally like to combine them with other foods to form the main dish of a meal.

One excellent way to do this will be found in the following casserole dish, which is not only appetizing and substantial, but attractive as well.

Casserole of Peas with Meat

- 2 cups cooked peas
- 1 pound ground beef
- 2 cups mashed potatoes
- 4 tablespoons butter
- 3 tablespoons flour
- 1 1/2 cups milk
- Salt
- Pepper
- Paprika

Melt butter in a pan and brown the meat in it, stirring to brown all of it. Do not form meat into balls. Add flour and mix well, then add milk and cook until thickened, seasoning to taste with salt and pepper.

Place the cooked and seasoned peas in the bottom of a well-greased casserole and pour the meat mixture over this. Season the mashed potatoes well with butter, salt and a little hot milk, beating it until light.

Pile the potatoes lightly over the other ingredients in the casserole and sprinkle with paprika. Do not smooth the potato, as it will be more attractive piled in peaks. Bake in a 400 oven until nicely browned.

A tart vegetable salad is very good to serve with this and, with a dessert and perhaps some muffins baked at the same time as the casserole dish, makes a complete meal. The muffins will require the same temperature.

Out of a number of recipes for Jelly Roll which I have used and tried, the one I am using I like the best of all, for it is easy to make and will always be found satisfactory if directions are followed closely. This is the recipe which follows.

Jelly Roll

- 2 eggs
- 1 cup granulated sugar
- 1/3 cup boiling water
- 1 tablespoon melted butter
- 1 cup sifted cake flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 teaspoon vanilla
- Currant-jelly
- Powdered sugar

Beat eggs without separating until very thick, add sugar a very little at a time and beat constantly until

thick. This is important.

Melt butter in the boiling water and add alternately with the flour sifted several times with baking powder and salt, add flavoring. Mix only enough to blend well, but do not beat after egg and sugar mixture is beaten.

Place in an oblong shallow pan (eight by twelve is a good size) after fitting a piece of plain white paper in the bottom. Do not grease pan or paper.

Have oven heated to 425 degrees, which is between the temperatures used for muffins and baking powder biscuits, place cake in oven and bake 15 minutes. Remove from oven and set pan about one minute on a cold table, then place a cloth in which it is rolled, over the top of the pan and turn the cake out onto this cloth.

Placing the cloth over the cake in the pan makes it much easier to turn out without breaking. Remove paper at once, spread quickly with jelly and roll up, using the cloth to help roll it, then fold cloth around the roll just long enough to set the roll so that it will remain in place.

Do not leave the cloth too long, for it will stick, but it will not stick to the cake if taken off very soon, leaving it not more than a minute or two at the most. Sprinkle top with powdered sugar and serve fresh. Most recipes say to trim off sides before rolling, but this is soft to the edge and does not require trimming.

The Chicago, North Shore & Milwaukee railroad in a communication to the city council of North Chicago stated that action would be taken at once to erect gates at the Fourteenth and Sixteenth street stations, it was reported last week.

Just one hour before Joseph Johnson, 56 years old, of 2118 Stewart avenue, North Chicago, was to have been taken to the state hospital for the insane at Elgin, he died last week.

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