Things to Cook

BY NINA T. BREWER Home Service Department North Shore Gas Company

Turnovers will be found a great help add the soup and water mixed toin using left-over meat of any kind. gether and stir until thickened. Beef, veal, chicken, turkey, pork and lamb may be used to advantage and, ing dish, with sauce between layers if you have a small amount of cooked and over the top. Bake about one to vegetables, that may be added also. one and one-fourth hour in a 350 de-This will help to increase the quan- gree oven. tity, as well as being an addition to the flavor.

If you have enough left-over gravy, this may be served with the turnovers, or a sauce may be used. I am giving a recipe for cheese sauce, using a very little cheese, and the cheese may be omitted, if you prefer the sauce plain.

Meat Turnovers (Crust)

1/2 teaspoon salt

3 teaspoons baking powder 112 cups flour

6 tablespoons shortening

's cup milk

cut in shortening, add milk. Separate into six parts, roll each out to about one-fourth inch thickness, mak- Woman's club gave a brief outline ing them round. Place part of the of the court which is conducted upon meat on half of each piece of crust in informal plan, followed by examand moisten edges with a little water, fold over and press edges together. Place on a greased pan and bake about 25 minutes at 425.

Filling

2 cups cooked meat cut in dice or 2 tablespoons butter or fryings Salt and pepper if necessary

1 or 2 tablespoons water or gravy Mix well together. If the meat is well seasoned and moist, the seasoning and water may be omitted, but the filling should be well seasoned.

Cheese Sauce

3 tablespoons butter

3 tablespoons flour

11/2 cups milk

1/2 teaspoon salt

14 teaspoon pepper 2 tablespoons American cheese cut

in bits

Make sauce of first five ingredients, add cheese and stir until melted. After pouring over the turnovers add | a dash of paprika.

Something a little different from the usual meat balls will be found in the following recipe for Baked Pork Patties. This is one of the convenient dishes which may be prepared early and placed in the refrigerator until ready to cook.

If you wish to go out for the afternoon and have only about an hour to one and one-half hour to prepare your dinner, this may be prepared early and, on your return, placed in your oven to heat and then baked until the meat is tender.

Baked Pork Patties

11/2 pounds lean fresh pork ground

2 cups cooked rice

14 cup onion chopped fine

14 cup green pepper cut or chopped

pimento cut fine 1 teaspoon salt

14 teaspoon pepper

to 2 tablespoons, bacon fat

2 tablespoons flour

cup cream tomato soup

1 cup water

Half cup uncooked rice, washed and rinsed well and cooked in boiling, salted water, will make about the right,

amount. Mix cooked rice with meat, add onion, green pepper, pimento, salt and pepper.

Form into flat patties and brown quickly in a little bacon fat, using not more than two tablespoons of the fat. Remove from pan, add flour and stir The following recipe for Meat until well blended and browned nicely,

Place the patties in layers in bak-

(Continued from page 5)

Judge Arnold's withdrawal from judicial life she was logically installed n that court with title of judge and serves in that capacity today.

With Judge Bartelme at its head, the Juvenile court is today, a model of unique efficient and effective activi-Sift flour, baking powder and salt, lies, to most of the progressive counries of the civilized world.

Judge Bartelme, in her talk at the bles of specific cases of dependent, delinquent, and neglected children, howing how they are handled by the court.

Radiates Sympathy

She is delightfully human. She adjates sympathy and understanding and it is easy for those who listened to her, to understand her great sucress in her work.

During the program Mrs. Theodore Osborn of Ravinia spoke of the work of the Social Service committee in Highland Park.

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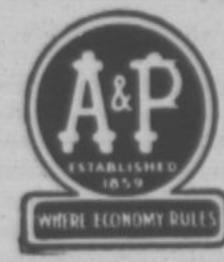
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Prices subject to change depending upon fluctuations in wholesale market prices.

PRICE of FOOD Today



These prices are provided by The Company as a buying guide to housewives. Prices shown in the first column are in effect at A&P Food Stores January 23-24.

SPECIAL	PRICES a year ago	Change in Price
TOMATOES 3 NO.2 25c Golden Bantam Corn 3 NO.2 25c Hamilton Sauerkraut 3 NO.2 25c Nucoa Margarine 3 NO.2 25c Naturally 20c Iona Pink Salmon 2 NO.1 TALL 23c	281/2c 281/2c 23c	-31/2c -31/2c -3c
OTHER FOODS IN DEMAND		
Grandmother's White Bread 16-02. loaf 5c FRANCO-AMERICAN Spaghetti 3 15¾-oz. cans 25c Del Maiz Corn 2 No. 2 cans 25c Uneeda Graham Crackers 1-lb.pkg 15c "UNEEDA BAKERS" Holland Rusk pkg. 13c Pillsbury's Wheat Bran pkg. 16c Wet Shrimp 5¾-oz. can 15c	25c 30c	-5c
HOUSEHOLD ITEMS		
Chipso Flakes or Granules		-5c -5c
CHOICE MEATS		
Fresh Killed Stewing Chickens Beef Pot Roast Boneless Rolled Veal Roast Round or Swiss Steak Armour's Melrose Smoked Picnics Pork Loin Roast	lb	25c 33c 35c 16c

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Navel Oranges, size 150	dozen 45c
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