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The Voice of Cookery

conducted by PHIL LIBBY former Restaurateur now Food Consultant Listen to THE VOICE OF COOKERY, featuring Phil Libby, over Station WCFL (970 kilocycles) every week day morning, except Saturday, at 10:30 a. m. for interesting food facts, recipes, household hints and cookery advice.

This issue brings you a pot-pourri of recipes... favorites of many of my friends. Since these friends consider each recipe a good one, and I have tried them all in the past, possibly you too, will like them.

Pork Chops with Orange Sauce Select six rib pork chops. Wipe with a damp cloth, season with salt and pepper, and pan-broil until very nearly cooked. Prepare an orange sauce by cooking one medium sized onion, minced, in one tablespoon of oil; stir in one tablespoon of flour and add gradually while stirring one and a half cups of veal stock, simmer for five minutes, then add one half teaspoon each of minced parsley and mint, one teaspoon of dry mustard, the juice and pulp of one lemon and the pulp of one orange. Season well with salt and pepper. Pour the sauce over the chops and continue cooking until the chops are thoroughly done. Remove chops to a hot platter and pour over them the sauce. Garnish with thin slices of orange and sprigs of parsley.

Baked Oysters with Mushrooms Prepare one cup of rich cream sauce. Peel and chop enough mushroom caps to make one half cup. Melt three tablespoons of butter and in it cook one half a medium sized onion, which has been finely chopped. Add two dozen fine, large oysters which have been carefully examined for bits of shell. Moisten with one-fourth cup of the oyster liquor and cook gently for five minutes. Sprinkle with two teaspoons of minced parsley, salt and cayenne pepper. Add the cream sauce and the chopped mushrooms. Pour the mixture into a buttered casserole or into individual baking dishes. Sprinkle the top with buttered bread

crumbs and bake in a moderate oven until well browned. Garnish with a flag of parsley and serve. Calf's Liver with Cheese Slice one pound of calf's liver, remove the skin and season with salt and pepper. Mix one teaspoon of minced parsley with two tablespoons of minced onion and sprinkle over slices. Melt a sufficient amount of butter in a frying pan and quickly brown the liver on one side, turn and brown the other. Mix three tablespoons of parmesan cheese (grated) with three tablespoons of fine breadcrumbs. Place the liver on an oven-proof platter; sprinkle with the cheese mixture and dot with butter. Place under the broiler until brown. Grilled Fresh Salmon Cover slices of fresh salmon with highly seasoned prepared French dressing for half an hour, drain and arrange on the grill pan. Place close enough to intense heat that the salmon will cook quickly without becoming hard or dry. When done on one side, turn and cook on the other. Make a sauce for the salmon as follows: melt one tablespoon of shortening add one tablespoon of flour and blend smoothly. Add two-thirds of a cup of hot water, cook and stir to a smooth thin paste. Remove from the fire, add one teaspoon of butter, one fourth of a teaspoon of salt and one-half cup of French dressing. Beat thoroughly with a rotary beater and pour over the cooked salmon at once. Whipped Cream Salad Dressing Beat until firm throughout one cup of double cream; one-fourth teaspoonful of paprika, one fourth a teaspoonful of salt, and two table-

spoonsful of lemon juice. allowed to boil for three minutes. Curdled custard and mayonnaise are best beaten with a Dover beater. The mayonnaise should be beaten into a tablespoon of lemon juice in a fresh bowl. Add the curdled mixture gradually. Then add the rest of the oil just as if nothing had gone wrong. When cakes and cookies and biscuits and rolls are burned, the best thing to do is to take off as much of the burned portion as possible. Corners and edges of cakes can be trimmed away, relying on frostings to cover the traces. Crisp surfaces such as cookies and rolls can be grated with a fine grater to remove the effects of too much heat. If boiled frosting is too thick or begins to stiffen too quickly, add hot water a few drops at a time, beating constantly.

Household Hints

Sirloin of beef should be cut in very thin slices; cut with grain of meat, and serve, if possible, a portion of the upper part and a little tenderloin with each helping.

Peas too hard for serving plain may be cooked until tender, pressed through a sieve and pulp used for soup.

Seven drops of lemon juice added to a pint of cream before whipping will cause it to be beat up in less than half the time it would take without the juice.

Eggs covered with boiling water and allowed to stand for five minutes are more easily digested than eggs placed in boiling water and al-

lowed to boil for three minutes.

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A return engagement by popular request "ANNA KARENINA" with GRETA GARBO, FREDRIC MARCH, and FREDDIE BARTHOLOMEW Songs of the Colleges - Latest Metrotone News

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NEXT WEEK: "ANTHONY ADVERSE"

SHOPPER'S GUIDE

By Phil Libby

In a report from Washington on how this year's canned vegetable prospects stack up against consumption and supplies of canned vegetables of recent years, shows that drought conditions have had their effect on the current pack of important vegetable crops, but the latest estimate based on crop condition do not show any serious shortage in total supplies in the year ending with next June. The report is based on official estimates from the department of agriculture.

Chinese or celery cabbage is on the market in abundance. There seems to be ample squash, pumpkin and a variety of root vegetables with prices not overly high. Salerni honey-graham crackers are ideal for children's lunches and handy to have on the pantry shelf at all times. At most grocers. Romanoff caviar, for those cocktail parties. Olives stuffed with anchovies are another delightful addition. At most grocers.

Time for mince pies... if you don't make your own... None-Such makes delicious pies... at practically all grocers. Hot chocolate time... Droste's imported cocoa makes it better. La Choy Chinese food products, takes the guess work out of Chinese dishes. A full array of Chinese foods. Most grocers.

The frosting that remains runny in spite of beating should be put into a double boiler and cooked and beaten over hot water until the sugar begins to form crystals around the edge of the pan. Remove at once from water and beat until stiff enough to spread.

New Tender Made Ham Offered in Sealed Containers

The new boneless, trimmed Tender Made Ham now available on the market is a companion to the famous Tender Made Ham—"the ham you cut with a fork." Its unique tenderness and flavor are due to the same Secret Process.

The patriotic homemaker will derive great satisfaction not only from the economy and convenience of this new compact form of Tender Made Ham, but also from the fact that it is a truly American product. It is made from American hogs, fed on American grain by American farmers, and produced by American workers in an American packing plant.

This new Tender Made Ham is boneless, trimmed, cooked in its own natural juices, and sealed in containers. It is, of course, ready to serve cold, or simply to be heated and eaten.

For this reason, and because there is no waste or shrinkage, this new ham has found ready acceptance by hotel and restaurant who use it for cold cuts, sandwiches, and also to heat and serve hot with regular meals.

In delicatessen and markets, the New Boneless Tender Made Ham is sold sliced in any quantity desired—and that is the way the average homemaker buys it—although she may buy it in whole, half or quarter-mixed containers, if she prefers.

The homemaker who always likes to have in her home "the makings" of a delicious meal to serve unexpected guests buys the New Boneless Tender Made Ham in the containers, but a majority depend upon buying just as much as they want cold sliced, just as they need it. For instance, after an afternoon at bridge, golf, or other recreation, it's no trick at all to order a pound or so of this New Boneless Tender Made Ham, and have a delicious, hot meal ready in short order.

The thrifty homemaker who buys Tender Made Ham in the container recognizes the economy of a ham which is all servable from end to end. This new ham is all of that, for there is no bone, no shrinkage, waste. Even the rich, jellied juices may be used for flavoring soups, or gravies. Also, with a very small amount of ham, the resourceful home manager makes flavorful ham and vegetable dishes, by using the jellied juices to supplement the ham.

This new boneless Tender Made Ham in the sealed container may, of course, be heated and served as fried, baked or roast ham, and it requires only a fraction of the usual time for preparation. In fact, to serve this new ham as a hearty, hot ham dish, you merely heat and eat. Further uses for this sealed Tender Made Ham are for salads, for sandwiches, as cold cuts, and for making ham omelettes, and var-

ious other savory dishes in which ham plays a part.

The new Boneless Tender Made Ham may be obtained at the market in whole, half, and quarter-sized containers, or merchants will slice any quantity desired.

Movies will be shown of the Tam-see School for Underprivileged Children in the mountains of South Carolina. Mrs. Coulson of Waukegan, State Director of the C.A.R. will give a brief talk.

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SPECIALS FOR THURS., FRI. and SAT., Nov. 5, 6, and 7

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