

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 10:45 a. m. for interesting food facts, recipes, household hints and culinary advice.

Seafood . . . the choice of epicures and gourmets the world over. I have had a number of requests for seafood dishes and in this issue you'll find a number of them that will please the most fastidious of taste.

BOUILLABAISSE, A'abbe

- 1 pound shrimp
- 1 lb. filet of haddock or mackerel
- 1 lb. lobster meat
- 1 pint scallops
- 1/2 lb. mushrooms
- 2 tablespoons butter
- 1/2 cup sherry
- 3 tablespoons grated Parmesan cheese
- 1 bay leaf
- 2 cloves garlic
- 2 large onions
- 1 small can tomatoes
- 3 whole cloves
- 1 teaspoon curry powder
- 1 teaspoon salt
- Pinch of saffron
- Pinch of pepper, thyme, savory.

Boil shrimp in 1 quart of salted water, with cloves for 20 minutes. Strain and reserve the liquid. Fry onions and garlic, chopped, in butter until brown. Add peeled and sliced mushrooms, cook 10 minutes, add tomatoes and one-fourth cup sherry. Add curry, bay leaf, salt, pepper and Parmesan cheese. Simmer for one-half hour. Peel shrimp and remove intestinal vein from back. Add to the above mixture and cook for 10 minutes longer. While this sauce is cooking, gently heat the haddock, lobster and scallops in shrimp water. Add the other one-fourth cup sherry, a few cloves, the thyme and savory and the saffron, cook very slowly until the fish is done, about 20 minutes. Remove fish to platter. Strain fish broth into cups and serve first. Then pour the sauce over the fish on platter, garnish with lemon and serve immediately.

STUFFED PIMIENTOS

- 1 cup whole shrimp
 - 1 tablespoon chopped parsley
 - French dressing
 - 1 tablespoon chopped chives
 - 1/2 cup chopped celery
 - Sliced beets
 - 6 small canned Spanish pimientos
 - 1/2 cup mayonnaise.
- Mix shrimp, chives and celery with mayonnaise. Fill pimientos with the shrimp mixture and top with a slice of beets that has been marinated in French dressing for one-half hour.

CRABMEAT ALEXANDER

- 1 tin crabmeat, shredded
 - 1 large potato, boiled and mashed
 - 1 egg, well beaten
 - 1 clove garlic, or one-half tablespoon grated onion
 - Chopped parsley
 - Pinch of ground nutmeg
 - Pinch of salt
 - Pinch of pepper
- To the drained and shredded crabmeat, add all the ingredients, blending well with the egg. Form into croquettes. Chill. Dip in crumbs, then in beaten egg or evaporated milk and again in crumbs. Fry in deep hot fat.

OYSTER GUMBO

- 1 pint oysters
 - 4 cups fish stock
 - 1/2 cup butter
 - 1 tablespoon chopped onion
 - 1 cup cooked or canned okra
 - 2 cups tomatoes, cooked or canned
 - Salt
 - Pepper.
- Clean, pick over and parboil oysters, drain and add oyster liquid to fish stock. Cook onion 5 minutes in half of butter. Add to stock. Then add okra, heated, and drained from some of their liquid, oysters and remaining butter. Season with salt and pepper.

SCALLOPS EN BROCHETTE

Clean scallops, place in sautépan with own liquor, and cook over low heat for about three minutes. Drain and dry. Alternate scallops and pieces of thinly sliced bacon on skewers, allowing four scallops and five slices bacon per skewer. Bake in hot oven until bacon is crisp.

is left in.

Eggs are a trifle higher than during the Easter season, but still not too high for regular consumption in the home. Eggs are always a good value, especially at present prices.

Ma Brown Pie Mix, in either lemon or chocolate flavor, include the crust and filling. It's new and unique.

Shoppers Guide

by Phil Libby

Veal is a good buy this week. Pork and beef still hold high. Lamb about the same. Since there are so many good veal buys, menus should be prepared with this lower priced meat.

Oranges and grapefruit continue low. Vegetables a bit higher, though potatoes have taken a little drop, but not enough to satisfy the pocketbooks of many of us.

Bisquick, for those spring strawberry shortcakes . . . saves time and effort and they are really delightful.

Celery is lower than usual. Lettuce holding its own.

Sunny cane sugar to sweeten those strawberries for the shortcake and for general table use.

Dean's evaporated milk is fast becoming a favorite, for all the cream

Period Furniture to Be Discussed at Meeting April 21

A discussion of period furniture will be the feature of the April meeting of the Evanston alumnae chapter of Kappa Alpha Theta. This meeting will be held at 3 o'clock Wednesday afternoon the 21st at the show rooms of Richard Norton, Inc., 155 E. Superior street, Chicago.

Mr. Norton, himself, will conduct the symposium.

Tea will be served by Mrs. Norton, social chairman of the group. Assisting her will be Mrs. Robert H. Olmsted and Mrs. Carl Ahrens of Highland Park, Mrs. Irvin Fathchild of Evanston and Mrs. C. M. Roberts of Glencoe.

Students May Have Concert Tickets at Reduced Price

A limited number of tickets for the Alex Templeton concert at the Jesse Lowe Smith auditorium on May 14, will be available to high school students at 50 cents from Monday, April 19 through Friday, April 23, if purchased through the music department of the Highland Park high school. Students will please consult the bulletin board at the high school Monday morning for further particulars.

Junior Baseball Team to Be Formed

A junior baseball team will again be sponsored by the Dumaresq Spencer post No. 145 of the American Legion. Any boy interested in playing baseball who has not attained his 17th birthday before March 31, 1937 is eligible to join. Get in touch with Harry R. Chambers, Tel. H. P. 1694 on or before Thursday, April 22.

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per lb.

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