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**THE MIXING BOWL**  
BY Anne Allan  
HYDRO HOME ECONOMIST



Hello Homemakers! Eggs are what might be called "First Aid" foods. In emergencies, if handled properly, they can be made into very good dishes such as omelettes. They make delectable desserts - custards and souffles if cooked slowly and removed from the heat at the right moment.

We talked about custards and souffles recently but what about these omelettes. Omelettes are adaptable and allow for plenty of variation. A plain or jelly omelette for breakfast; a western cheese or Spanish omelette for dinner - or possibly a fruit omelette for dessert.

Where most omelettes "fall down" is in the cooking. Slow cooking at a low temperature is the secret of a successful omelette.

There are two main types of omelette - the fluffy or foamy, and the French. The former has a lighter texture when finished, but if not thoroughly cooked, it falls rapidly.

It is made by beating yolks and whites separately, adding 1 tablespoon of liquid - milk, water, tomato or vegetable juice for each egg. This liquid is mixed with the yolks. When the greased frying pan is hot (but not smoking), the stiffly beaten whites are folded into the yolks and the mixture is poured into the pan. Then the heat is reduced and the omelette is cooked very slowly until set.

For a French omelette, the eggs are beaten very slightly, with the required liquid (one tablespoon per egg). During the slow cooking the mixture is lifted from the bottom as it sets and the pan tipped to allow the undercooked portion to run underneath. Serve from the pan to hot plates.

**TAKE A TIP**

To fold an omelette: Holding the pan with the handle directly in front of you loosen the omelette around the edges. Now, using a spatula and with the pan tilted slightly away from the handle, then holding the edge of the omelette on the platter, flip the omelette over so that the underside becomes the top.

To test a Fluffy Omelette: Press the top lightly and if there is no longer impression, the mixture is cooked.

**FLUFFY OMELETTE**  
6 eggs, 6 tbsps. water, 1/2 tsp. salt, 1/2 tsp. pepper.

Separate yolks from whites. Beat whites until stiff but not dry. Add water, salt and pepper to egg yolks and beat. Fold yolks into whites and then pour into hot greased frying pan. Cook over low heat. When the omelette has browned on the bottom (test by lifting edge with spatula), set in moderate oven to finish cooking for 10 mins. Fold and serve at once.

**VARIATIONS OF FLUFFY OMELETTE**

**Jelly Omelette** - Before folding, spread with jelly or jam.

**Chicken Omelette** - Add 1/2 cup minced chicken to mixture and spread 1 cup between fold.

**Mushroom Omelette** - Add 1 cup browned mushrooms to egg mixture.

**Fruit Omelette** - Add 1 cup diced drained fruit to egg mixture plus 1 tsp. sugar for a 6 egg omelette to serve 6.

**BUDGET OMELETTE**  
1 1/2 cups soft bread crumbs, 1 1/2 cups milk, 6 eggs separated, salt and pepper, 1/2 cup grated cheese.

Mix milk and crumbs, let soak, then beat smooth. Beat egg yolks, add salt and pepper and combine with bread mixture and cheese. Fold in beaten egg whites. Pour into hot greased pan and cook slowly until firm about 25 mins. Cook in a slow oven for the last 10 mins. - if you wish to brown

**VARIATIONS OF FRENCH OMELETTE**

1. Spanish Omelette - Add 1/4 cup chili sauce.

2. Grand Omelette - Substitute 1/2 cup tomato juice for 1/4 cup milk.

3. Vegetable Omelette - Fold 1/2 cup creamed vegetables into omelette.

**HUNTER'S STYLE OMELETTE**

Fry 6 slices of pork shoulder and 4 sliced cooked potatoes until brown. Season with salt and pepper and place half of these in the omelette before folding and arrange the rest around the edge.

Anne Allan invites you to write to her c-o (Porcupine Advance). Send in your suggestions on homemaking problems and watch this column for replies.

**Plastic Like Fine Linen**

Hostesses, who like the hand-made look for table linens, but find themselves short of time to keep these delicate things freshly laundered in the careful way they require, will especially welcome the new plastic place mats which look like Madeira applique on organdy.

Personalized with a "hand-embroidered" initial in one corner, this particular design resembles the original fabric so faithfully that fine sheer threads can be traced across its transparency. You almost have to touch it to be convinced that it isn't actually cloth.

Other plastic place mats in the same line reproduce the effect of applied organdy in pastels as well as in white; of effitz applied on voile; of cut-work, and rose-point lace.

For less dressy effects, there are mats with full color flower and fruit paintings looking like applied ging-ham. Chinese prints offer an Oriental motif which set the mood for unusual place settings.

In addition to their decorative qualities these mats are said to be non-flammable, a heat-resistant and waterproof. A mere whisk of a damp cloth keeps them spotless.

The Porcupine Advance job department is fully equipped to do all your printing.

**EASY DOES IT**  
By MELBY BARR

Its Easy To Save not only pennies but dollars on the food budget with wise, intelligent use of leftovers. Use these tips and let them do that money and food saving trick for you.

Cooked chicken, turkey and ham may be cut into large pieces and creamed and served over piping hot, split baking powder biscuits. Extend the meat or fowl with peas mushrooms, pimiento or carrots, if necessary.

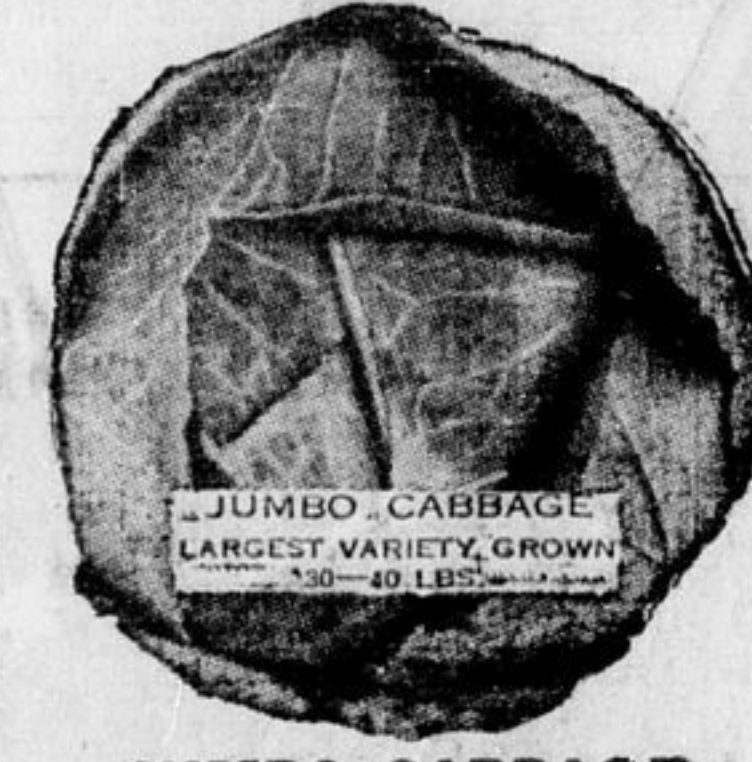
The carcass of the chicken or turkey make nice broth. Cover with water and add to it onion, carrots, celery stalks or leaves, peppercorns and bay leaf. Simmer until all the good has come into the broth, then strain. Heat with rice or fine noodles and serve as a first course soup.

Turkey or Chicken stuffing may be chilled and fried in drippings to take the place of potatoes at a meal.

Leftover mashed potatoes may be utilized in yeast-raised rolls shaped in croquettes, or mixed with egg and baked into puffs.

Citrus Fruit Rinds have many uses. Dry them out and grate; store in a covered jar. Use by sprinkling over coffee cake batter before baking; in cake frostings or icings; with whipped cream as garnish for fruit desserts; in meringue for pie or tarts; in tapioca or rice pudding; or candied peel.

Leftover jam or jellies can be utilized in pudding; mixed with fruit juice and used as a glaze for ham; made into turnovers; or melted and mixed with gravy for chicken or turkey.



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By the way of decoration, you can

**Umbrella Tip**

It often happens that the tip of an otherwise perfectly good umbrella comes off. Recently, I learned of a way to replace such a loss - a simple and most satisfactory way.

Take a screw-on cap from the bottom point or varnish the outside and for something really good looking, cover the inside with wallpaper.

Use of some toilet article, such as hand lotion, liquid shampoo or toilet water, and attach to the umbrella with household cement. These caps are found in all colors, and sizes, so it is not difficult to match the color of the umbrella. Moreover, the cap looks well and will probably last as long as the umbrella does.

Read the advertisements in The Porcupine Advance. They'll make your shopping easier.

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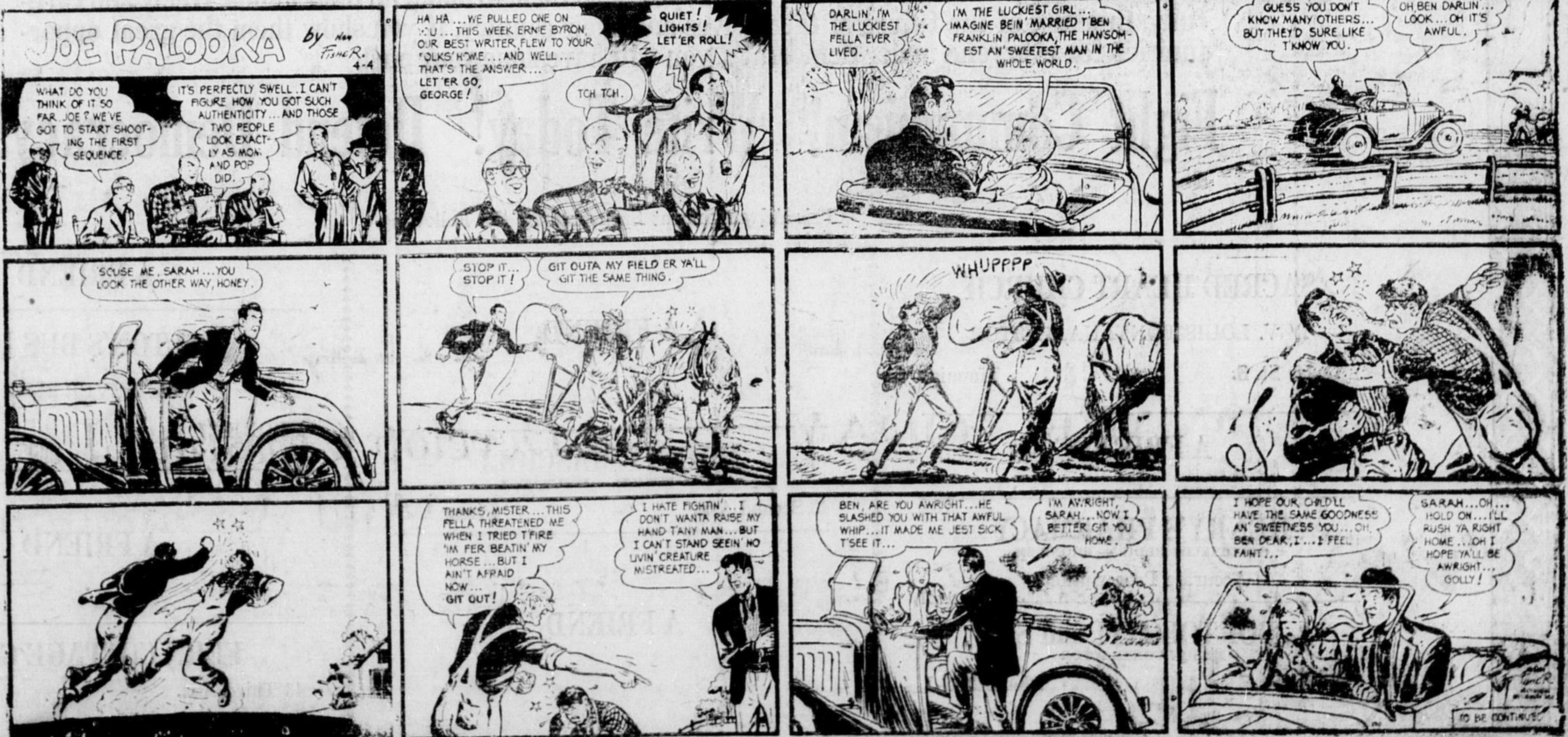
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**JOE PALOOKA** by Dave Fine R. 4-4



Panel 1: Joe Palooka is talking to a man. "WHAT DO YOU THINK OF IT SO FAR JOE? WE'VE GOT TO START SHOOTING THE FIRST SEQUENCE."

Panel 2: Joe Palooka is talking to a man. "IT'S PERFECTLY SWELL, I CAN'T FIGURE HOW YOU GOT SUCH AUTHENTICITY... AND THOSE TWO PEOPLE LOOK EXACTLY AS JACK AND POP DID."

Panel 3: Joe Palooka is talking to a man. "HA HA... WE PULLED ONE ON YOU... THIS WEEK ERNIE BYRON, OUR BEST WRITER, FLEW TO YOUR 'OLKS' HOME... AND WELL... THAT'S THE ANSWER... LET 'ER GO, GEORGE!"

Panel 4: Joe Palooka is talking to a man. "TCH TCH... QUIET! LIGHTS! LET 'ER ROLL!"

Panel 5: Joe Palooka is talking to a man. "DARLIN', I'M THE LUCKIEST FELLA EVER LIVED. I'M THE LUCKIEST GIRL... IMAGINE BEIN' MARRIED 'T BEN FRANKLIN PALOOKA, THE HANSON-EST AN' SWEETEST MAN IN THE WHOLE WORLD."

Panel 6: Joe Palooka is talking to a man. "GUESS YOU DON'T KNOW MANY OTHERS... BUT THEY'D SURE LIKE T'KNOW YOU. OH BEN DARLIN'... LOOK... OH IT'S AWFUL..."

Panel 7: Joe Palooka is talking to a man. "SCUSE ME, SARAH... YOU LOOK THE OTHER WAY, HONEY."

Panel 8: Joe Palooka is talking to a man. "STOP IT... STOP IT! GIT OUT MY FIELD ER Y'ALL GIT THE SAME THING."

Panel 9: Joe Palooka is talking to a man. "WHUPPPP"

Panel 10: Joe Palooka is talking to a man. "BEN, ARE YOU AWRIGHT... HE SLASHED YOU WITH THAT AWFUL WHIP... IT MADE ME JUST SICK T'SEE IT... I'M AWRIGHT, SARAH... NOW I BETTER GIT YOU HOME."

Panel 11: Joe Palooka is talking to a man. "THANKS, MISTER... THIS FELLA THREATENED ME WHEN I TRIED T'FIRE 'IM FER BEATIN' MY HORSE... BUT I AIN'T AFRAID NOW... GIT OUT!"

Panel 12: Joe Palooka is talking to a man. "I HATE FIGHTIN'... I DON'T WANTA RAISE MY HAND T'ANY MAN... BUT I CAN'T STAND SEEN NO LIVIN' CREATURE MISTREATED..."

Panel 13: Joe Palooka is talking to a man. "I HOPE OUR G'D'L'L HAVE THE SAME GOODNESS AN' SWEETNESS YOU... OH BEN DEAR, I... I FEEL... FANT..."

Panel 14: Joe Palooka is talking to a man. "SARAH... OH... HOLD ON... I'LL RUSH YA RIGHT HOME... OH I HOPE Y'ALL BE AWRIGHT... GOLLY!"