

ats Make interesting ven Dishes

TRUDE VOELLMIG, (ant Household Editor)

Y weather always raises problem of serving substan- foods. Variety in meat necessary in any house- plan your menus by the out of us have learned to leftover Monday pot roast later, or to dress up the of a leg of lamb with and bake them in a order if you have noticed the very handsome bean- colored crockery eas- the pyrex dishes in all of tment stores. They add ness to a family dinner ven suitable for parties.

eaders have foreseen this and have sent in some recipes for you. Mrs. J.

of 2615 Fairview avenue. in has some unusual ones you y.

Liver Baked in Sour Cream
and a half pounds of liver, nd of salt pork, 1 cup of cream, 1 teaspoon of salt, poon of pepper.

veal, beef, or pork liver. pork into very small pieces, ert into the top surface of



. Marinate the liver for a ur in two or three table- of French dressing. Turn ouble of times. Remove the d place in the casserole and and pepper. Pour the sour ver the top and bake in a e oven until the liver is about 2 hours. Use liver large piece. The liquid in a may be thickened with d a little milk for gravy.

J. GREEN sometimes serves corn beef dish for Sunday night parties.

Scalloped Corned Beef and Potatoes

One can of corned beef cut in cubes, 4 large white potatoes sliced thin, salt and pepper, 2 onions sliced thin, 1 tablespoon of flour, 1/2 cup of milk.

Place a layer of corned beef in a casserole, add a layer of the potatoes and the onions, sprinkle with flour and salt. Season. Continue

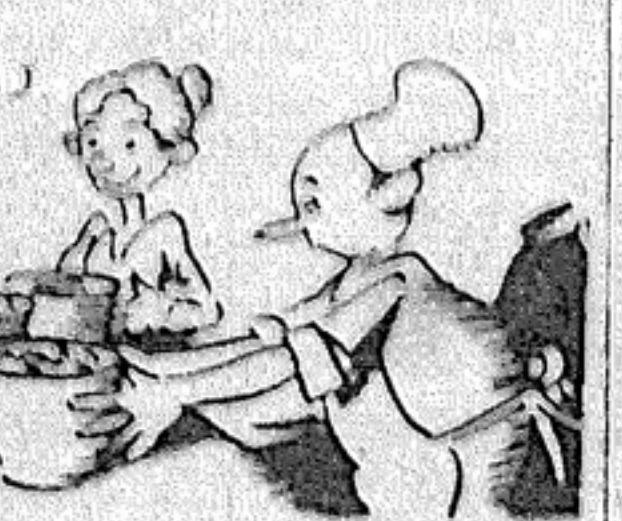


until all the ingredients are used up. Pour milk over the mixture. dot with butter. Bake in a moderate oven 350 degrees until the potatoes are tender, about 1 to 1 1/2 hours.

Lamb en Casserole

Two pounds of lamb shoulder, 2 tablespoons of bacon drippings, 2 teaspoons of chopped onion, 1/2 cup of mushroom stock, 2 tablespoons of flour, 1 cup of tomatoes, 1 cup of mushrooms, 1 tablespoon of chopped parsley, salt and pepper.

Have the lamb cut in pieces. Brown the onions in bacon drippings. Transfer these to the casserole and add the flour to the fat in the pan and stir until well browned. Add the mushroom stock and cook until thick. Pour this over the meat in a



casserole, add seasonings and mix in the tomatoes and mushrooms. Cover the casserole and bake in a moderate oven for 1 hour. Sprinkle with chopped parsley and serve while hot.

Sausages and Baked Beans

One can of baked beans, 1 can of tomato soup, 1 pound of pork sausages, seasonings, and cracker crumbs.

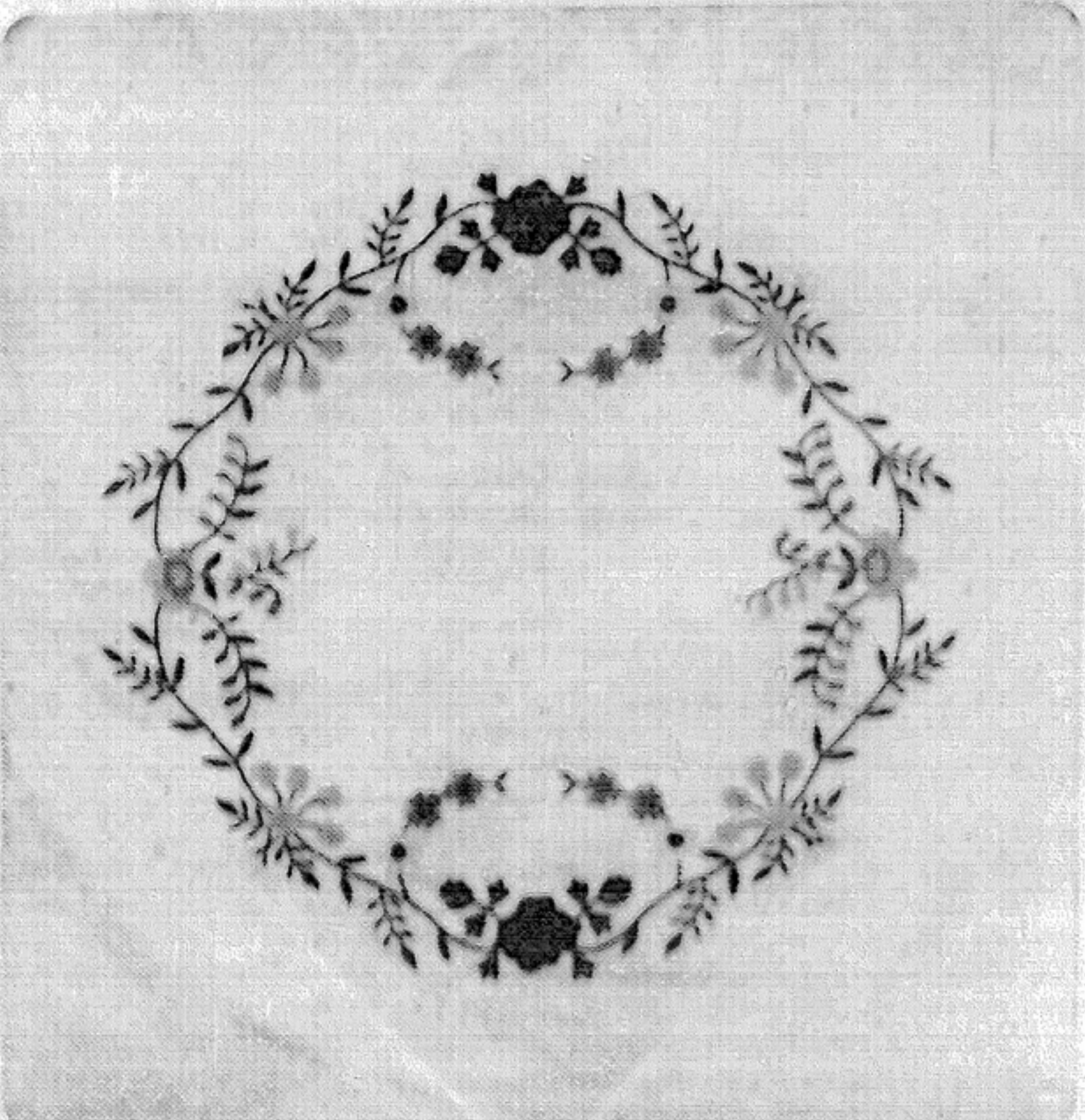
Mix the beans and the tomato soup together. Place this mixture over one fat pork sausage that has been seared in hot fat. Cover with cracker crumbs. Dot with butter. Bake in a moderate oven until the sausages are done. About half an hour.

Stewed Fillet of Veal

Small fillet of veal, force-meat (finely) butter, flour, mushrooms, seasonings, 2 tablespoons of lemon juice, 2 blades of mace, 1/2 glass of sherry.

Use the knuckle and the square end of a leg of veal. Remove the bone and fill the space with force-meat. When roll and keep in place with a wooden skewer. Place a few

Quilt to Be Finished for Show



This is the center block of a quilt which Mrs. Jane Howie has designed and is planning to finish for the next Detroit News Quilt show which is to be held April, 16, 17 and 18.

Many Cornerites Attended Our Sewing Circle Friday

By EDITH B. CRUMB

WITH Friday just about the most important day in the whole week to Quilt Club Cornerites, we had another interesting and happy afternoon yesterday.

Some came with quilt tops, some with quilt blocks, some with knitting (for the Detroit News Goodfellows' Contest, of course), others were knitting, or crocheting; but there was plenty of chatting going on.

It was Mrs. Mae Stanley's birthday and of course we had to sing a song for her, so she could stand up and take a bow.

Mrs. Fred Culper, 1164 White street, Lincoln Park, brought five quilt tops to show us. There was a Star Flower, as well as a Baby Trip

sweaters, scarves and mittens emerge from them before.

BEGIN right now to get ready to come next Friday. Really, we have just a good old-fashioned afternoon with our red checkered tablecloth and big glass dish of peppermints and wintergreens. So don't miss next week.

Mrs. Arthur Miller had a letter from Mrs. Mary Gasperick, one of our Chicago members, and Mrs. Gasperick is planning on sending four quilts to the next show. When she finds out that it won't be held until April, perhaps she will be able to send six or seven. We hope so, don't we?

Sunday's Radio Dinner

- Fried Sweetbreads
- Bechamel Sauce
- Chambery Potatoes
- Baked Squash with Pineapple
- Tomato Aspic Salad
- Ice Cream
- Chocolate Sauce

Using usual foods in different form will insure an interesting meal. When properly prepared sweetbreads are a great delicacy.

Fried Sweetbreads

Remove sweetbreads from paper as soon as possible, plunge into cold water and let stand 1 hour. Drain, and cook in acidulated water slowly for 20 minutes. (Use 1 tablespoon salt and 2 tablespoons vinegar to each quart of water. Drain, then plunge into cold water to keep white and firm. Drain thoroughly, and remove outside membrane. Dip in fine bread crumbs, then in egg, which has been beaten with a little water and again in dry fine bread crumbs. Fry until golden brown in deep hot fat (390 degrees). Serve at once with Bechamel Sauce.

Bechamel Sauce

One and one-half cups chicken stock or soup, 1 slice onion, 1 slice carrot, bit of bayleaf, sprig parsley, 6 peppercorns, 4 tablespoons butter, 4 tablespoons flour, 1 cup scalded milk, 1/2 teaspoon salt.

Cook the stock for 20 minutes with the carrot, onion, bayleaf, parsley and peppercorns. Strain. Melt the butter, add the flour, and stir until well blended. Add the liquids gradually, and cook, stirring constantly, until thick and smooth. Season with salt and pepper.

Chambery Potatoes

Wash, pare and slice potatoes thinly. Let stand in cold water for 1 hour. Drain and dry between towels. Arrange in layers in buttered baking dish, filling it three-quarters full. Season each layer with salt and pepper and brush over with melted butter. Bake in a moderate oven (350 degrees) until tender and well browned. Cover the dish for the first half hour of baking to keep in the steam, then remove the lid to permit browning.

Baked Squash with Pineapple

One medium sized squash, brown sugar, salt, butter, 1 cup crushed pineapple.

Cut the squash in half and remove the seeds. Steam or bake in a moderate oven until almost tender. Peel it and cut into slices 1/4 inch thick. Place the squash in layers in a greased baking dish. Sprinkle each layer with brown sugar, salt and 1/4 cup crushed pineapple. Dot the top with butter. Bake in a 350 degree oven for about one hour.

Tomato Aspic

One tablespoon gelatin, 2 tablespoons cold water, 2 tablespoons boiling water, one 10 1/2-ounce can tomato soup, 2 cups tomato juice, 1 package lemon gelatin dessert powder, 1/2 teaspoon salt.

Soak the gelatin in cold water until softened, then dissolve in boiling water. Add to tomato soup. Heat the tomato juice and dissolve the lemon gelatin in it. Combine the two mixtures and add the salt. Place in cold wet molds and chill until firm. Vegetables may be molded in mixture if desired. Serves 8.

These Members Belong to Quilt Club Corner

- Mrs. John Balberier, 12129 Findlay Ave.
- Charlotte Fleming, 310 E. Lafayette Ave., Romeo, Mich.
- Mrs. V. Kauffmann, P. O. Box 12, Roseville, Mich.
- Mrs. Therese MacKenzie, 19189 Hanna Ave.
- Mrs. F. C. Battrill, 3249 Harvard Rd., Royal Oak, Mich.
- Mrs. Lena Lynch, 17804 St. Louis Ave.
- Mrs. Wm. Lynch, 6189 Townsend Ave.
- Mrs. C. E. Lyons, 18034 Biltmore Ave.
- Ethel Lyons, White Cloud, Mich.
- Mrs. Fern Lyons, 18034 Biltmore Ave.
- Mrs. G. Lyzinger, 97 S. Jessie St., Pontiac, Mich.

Around the World, two Double Wedding Rings and a Postage stamp quilt Mrs. Culper likes yellow for it predominates in three quilts.

MRS. JANE HOWIE, 12131 Grandview is making a quilt from an original design, and just to show you how beautiful it is I had a picture of the large center squares taken and here it is.

The roses are in two shades of red, the small flowers blue and pink and Mrs. Howie does such fine sewing that you would almost think that the design was painted on the cloth instead of applied.

There are eight more blocks to make before the top will be finished and I am sure that Mrs. Howie is planning to enter it in our next quilt show.

And the date for this is April 15, 17 and 18. The place will be the Naval Armory right where we have always had our shows and we are planning to have our Quilt Club Corner over there too.

EVERY one thinks that April is the best time ever for the quilt show for now you can work hard all winter on quilts and be more ready for it than you would in the fall after a hot summer when it is so hard to get down to quilt-making.

We don't know what Mrs. Bessie Bruce thought of us when she read the Quilt Club Corner last Saturday. All the time we were talking about her we really meant Mrs. M. H. Rhoads who has moved to 7033 Mead avenue, Dearborn.

If you are having trouble with your ball of yarn running all over the room, try the method which Gabrielle Baecheroot's daughter uses. She has a round coffee can (tall metal one) with a hole in the cover. She puts the ball in it, pulls the yarn through the hole and there she is! Her husband says he has seen lots of things come out of coffee cans but he never saw

QUILT CLUB CORNER:—