with Cooki **'e**

They do require a lot of cooking to get tender but hold together well and don't get mushy. She cooks them over night in a crock pot, until soft, then bakes them. She gives us recipes for two delicious veal dishes, a couple summer favorite desserts and a good cookie bar:

Veal Roll-ups

- Veal cutlets or scallops, cut very thin Your favorite bread stuffing mixture
- Put stuffing mixture in the center of each cutlet. Roll up from both ends. Tie with thread.

Brown on all sides in hot oil. Place in shallow baking pan. Dilute one can of cream of mushroom soup with ½ can milk. Pour over roll-ups. Bake at 350 degrees for 45 minutes. Cut in half to serve.

Veal Patties

- 1¹2 lbs. ground veal
- ¹4 cup melted butter or margarine
- 1 teaspoon lemon juice
- ¹₂ teaspoon paprika
- ¹₂ teaspoon salt
- ¹6 teaspoon ground nutmeg
- dash pepper
- 1 beaten egg
- 2 tablespoons water
- ¹/₂ cup fine dry bread crumbs

Combine meat, butter, lemon juice, paprika, salt, nutmeg and pepper. Form into patties. Dip patties into egg beaten with water, then into crumbs. Brown on both sides in hot shortening. Reduce heat and cook 15 minutes.

Serve with slightly diluted cream of mushroom or cream of celery soup.



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Mrs. John R. Becker feeds 126 calves every morning. The buckets of calf starter are placed in front of each calf. Her husband weighs each calf's feed.

Vanilla Ice Cream

6 eggs 1½ cups sugar

1 qt. milk

Mix in blender and then cook until thickened in double boiler. Cool. When cool mix with 1 can sweetened condensed milk and 2 cans evaporated milk. Add 1 tablespoon vanilla. Fill rest of freezer can with milk and freeze as usual. Makes 6 quarts.

Orange Freeze 1 12 oz. can orange juice concentrate 2½ juice cans water 1 cup sugar 1 teaspoon vanilla

Dandelion Blossom Custard

Select fresh, yellow dande-lion blossoms. Remove leaves and stem; wash enough blos-soms to fill the bottom of a flat baking dish. Beat together six eggs, one cup milk and one tea-spoon salt. Add chopped onion to taste and pour mixture over dandelion blossoms.

Dot the top with butter, and bake in oven at 375 degrees until eggs are set, or until a knife pushed into the dish comes out clean.

As an option, imitation bacon crumbs can be sprinkled over the top before placing dish in oven. Dandelion blossom flavor has been compared to fresh, wild mushrooms. The dandelion greens can

also be fixed as a cooked greens dish, although it's best to mix them with fresh or canned

Mix and pour into small plastic curs, tabout 4 to 5 or populckle molds. Freeze, This makes a very retree summer time snack. You can remove the freeze from plastic cups and peat until musicy to serve if desired.

- **Butterscotch Chews** Melt over low heat:
- ½ cup butter or margarine
- Remove from heat. Stir in until blended:
- 2 cups light brown sugar
- Cool. Stir in:
- 2 eggs
- Sift together and stir in:
- 1½ cups flour
- 2 teaspoons baking powder
- 1 teaspoon sait Sitr in:
- 1 teaspoon vanilla

1 6 oz. pkg.-butterscotch morsels Spread in 9" by 13" pan, well greased. Bake 25 minutes at 350 degrees. When cool cut into squares.



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