MRS. WILSON AGAIN PLANS SUNDAY MEALS AHEAD OF TIME

And Gives Recipes—Newtown Chicken Pie Has a Distinctive Cheese Flavor—Apple Honey Tastes as Good as the Name Promises

By MRS. M. A. WILSON

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SOME forty years ago it was a common custom for the housewife to market personally twice a week. She carried with her a large market basket, and if the family was particularly large mother always took along some one to help her. This basket was considered a very necessary appointage for this occasion.

Visiting the market early afforded a chance for wide selection. The housewife of those days also carried a bright tin bottle covered with a lid, and as the bottle was oval shaped, to accommodate the roll of butter, it was called a butterkettle.

Many a young lad accompanied mother to market on those good old days, and now he is sometimes to be seen in the suburbs, not too proud to take home a well filled basket of provisions.

For the last few years these dear old-fashioned ideas have been passe, but today we are turning some of us perhaps reluctantly, to the good old market days. The wealthy woman, who has a large menage upon her hands, with many social duties to claim her attention, is employing professional marketers, who are trustworthy and are capable and familiar with the market conditions, and the law of supply and demand.

Today is the first Friday of the new year, so let us, too, take our basket and go a-marketing. Many meals have already occurred to the housewife during the holidays, and today I see in gentle reproof for poor meals and inefficient cooking or wasteful methods.

Take a leaf from the last that you are able to set a dainty table with substantial and palatable food at a minimum cost.

Arrange for two meals on Sunday.

BREAKFAST
Grapefruit
Cereal and Cream
Grilled Fresh Sausage Buckwheat Cakes
Syrup Coffee

DINNER
Fruit Cocktail
Newtown Chicken Pepper
Cranberry Jelly
Mashed Turnips Peas
Lettuce French Dressing
Cocoa, Apple Pudding
Apple Honey Coffee

SUPPER
Celery Raisins
Creamed Chicken on Toast
Rice Cakes Cookies
Bread and Butter
Tapioca Cream Pudding Tea

The market basket will require:

Two medium sized sweetbreads,
One pound of veal sausage,
Package of buckwheat flour,
Syrup,
Coffee,
Three pounds of apples,
Three bananas,
One orange,
One lemon,
Two pounds of tomatoes,
One can of peas,
Head of lettuce,
Celery,
One cucumber,
Radishes,
Two cans of milk,
One-half pound of rice,
One small head of cabbage,
One package of vermicelli,
Butter,
Flour,
Spices,
Tapioca,
Two eggs,
Fruit and vegetables necessary for use,
One-half pound of macaroni,
Sugar,
Onions,
Potatoes.

To grill the sausage, prick each sausage in half and fry in its own fat in a frying pan and broil in broiler of the gas range.

Fruit Cocktail

Pare and dice
Two apples
Two oranges
Three bananas
Toss to mix well and serve in cocktail glasses and pour over to each glass of lemon juice over each glass.

Newtown Chicken Pie

Prepare the chicken as for fricassee and cook until tender. Lay the breast aside. Lift the balance into a large baking dish and add two medium-sized boiled onions for each person and

One carrot, diced and parboiled.
One half cup of finely chopped parsley.

Thicken the gravy and then pour it over the chicken. Reserve one-half cup. Now spread a crust over the chicken of well-mashed and seasoned potatoes. Have the potatoes about one and one-quarter inches thick. Brush the top of the potatoes with the left-over gravy and mix very rough with a fork. Sprinkle with fine bread crumbs and sprinkle with three tablespoons of finely grated cheese. Bake in a hot oven for one-half hour. Baste frequently with left over gravy.

Cereal Apple Pudding

Butter a deep pudding dish and then place a layer of corn flakes four inches deep, then a thick layer of thinly sliced apples and season apples with cinnamon and plenty of brown sugar. Place a second layer of corn flakes two inches deep and a second layer of thinly sliced apples. Season the same as the first layer. Now cover with thin strips of pastry and bake for forty minutes in a slow oven. When cold loosen by running a knife around the edge. Invert and go a-marketing. Many meals have already occurred to the housewife during the holidays, and today I see in gentle reproof for poor meals and inefficient cooking or wasteful methods.

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