PIERCE P. T. A. TO INSTALL OFFICERS

Mrs. Wilfred Turner Will Take Over Reins As President

The formal installation of officers will be a feature of the annual meeting of the Pierce School Parent Teacher Association to be held today at the school at 3:45 p. m. Mrs. Wilfred Turner will take office as president. Others to be inducted into office are Miss Violet Hansen, teacher vice-president; William Morrison, father vice-president; Mrs. Robert Peck, secretary and Mrs. John Gill, treasurer.

Following the ceremony, Mrs. Fred G. Samuelson, delegate to the P. T. A. state convention held recently at Benton Harbor, will give her report. The meeting will be preceded by a program in honor of Mothers' Day.

Following the meeting there will be tea and a social hour, with mothers of the sixth grade, in charge of arrangements.

Carrots For Beauty

If you want to be pretty, eat carrots," how often have we heard this remark? There is a good deal of truth in this saying, as carrots contain many good qualities that have a direct bearing on good health. Many delicious dishes may be prepared by combining carrots with other vegetables. Try the following and see for yourself:

Carrot and Mushroom Loaf

1 cup milk
3 tablespoons shortening
3 tablespoons flour
1-8 teaspoon white pepper
1-2 teaspoon salt
1 cup cooked diced carrots
1-2 cup cooked diced mushrooms
4 eggs

Thin slices of cooked carrots cut lengthwise.

Make a cream sauce of the first five ingredients; cool slightly before adding the well drained, diced carrots and mushrooms. Beat the eggs and fold into the mixture. Turn into a greased bread pan which has been lined with the long slices of carrots. Set the pan in hot water and bake in a moderate oven until firm. Serve immediately with mushrooms and celery sauce.

Carrots and String Beans au Gratin

3 cups cooked string beans
3 cups sliced cooked carrots
3 tablespoons fat or margarine
1 small onion minced
3 tablespoons flour
3-4 cup soft bread crumbs
2 1-2 cups milk
1 teaspoon salt
1 cup grated American cheese
2 eggs beaten slightly

Prepare the string beans and carrots. Melt 3 tablespoons of the fat in a saucepan, add the minced onion and cook it until tender. Then add the flour and stir until smooth. Next add the milk, salt, pepper, and cheese and continue cooking while stirring constantly until the sauce is thickened. Remove from the heat and pour it over the eggs, beaten slightly. Arrange the string beans, carrots and sauce in alternate layers in a greased casserole. Top with the breadcrumbs which have been buttered. Bake in an oven 350 degrees until set, about 30 minutes.

Carrot and Celery Salad With Peanut Dressing

Cut cold cooked carrots in thin strips and mix with an equal quantity of crisp celery, cut in small pieces. Serve on lettuce with peanut dressing, made by whipping 4 tablespoons peanut butter into 1 cup cooked salad dressing.

Carrot Timbales

1-2 cup bread crumbs
1-2 cup milk
2 tablespoons butter
1-2 teaspoon sugar
1 teaspoon salt
1-8 teaspoon pepper
1 tablespoon parsley
2 eggs
1 1-2 cups grated carrot

Cook bread crumbs and milk until thickened. Add butter, sugar, salt, pepper and parsley. Beat eggs until light and add with grated carrot to first mixture. Turn into greased molds. Place molds in a shallow pan and fill pan with hot water to within 1 inch of the top of the molds. Bake in an oven 325 degrees until firm. As soon as they are done, they are removed from the pan of water, a small pointed knife is slipped around the edge and they are inverted on a hot serving dish. They should slip out easily, but if they hesitate, just tap the mold gently on bottom and sides. Pour creamed peas over and around them.

Creole Carrots

Cook young carrots in boiling salted water until tender but not soft. Remove seeds and fibre from a green pepper. Cut carrots, green pepper and a pimento in thin strips. Heat a little fat in frying pan, add carrots and green pepper and cook slowly 10 minutes. Do not brown. Add pimento and salt and pepper to taste. Mix well. When ready to serve sprinkle with chopped parsley.

Fricassee of Carrots

Select young carrots of similar size, sufficient to make 1 pound. Trim and lightly scrape them. Heat 1-4 cup of olive oil with 1 tablespoon of scraped onion in a pan, and when the onion begins to change color, add the carrots and let cook for 10 minutes, keeping them turned so that they will be evenly browned. Add to the pan 3 tablespoons of flour, stir smooth, then add 1 cup each, of brown stock and strained tomato pulp. Let simmer slowly for 10 to 15 minutes. Serve in the center of a border of rice on a hot platter.

Hungarian Pite

Roll out 2 circles of good short pastry to fit a large round cake tin. Put one circle into the floured tin. Chop 6 large apples very fine and add the juice of 1 lemon. Sprinkle 5 tablespoons of dry cake crumbs over the pastry. Mix apples with 6 tablespoons of sugar, ½ cup raisins, 1 teaspoon cinnamon. Put apples over the pastry and the other circle of pastry on top of the apples. Prick with a fork. Brush with egg white, sprinkle with ¼ cup of corsely chopped almonds. Bake in a moderate oven.

Mexican Rice

Chop 1 large onion fine and fry in 1 tablespoon bacon grease. Add 2 cups boiled rice, 2 green peppers chopped, 2 tablespoons grated cheese, 2 tablespoons butter, 1 small can tomatoes, 1 tablespoon Worcestershire sauce, salt, pepper and paprika to taste. Stir well and simmer on top of stove for ½ hour until all flavors are blended.

Herring Salad (Norway)

2 dried or salt herring
2 cups cold cooked beef
3 cups cold cooked potatoes
1 tart apple
1 grated onion
2 cups cooked beets
⅓ teaspoon pepper
Mild vinegar
1 tablespoon sugar
2 tablespoons sour cream
Mayonnaise and minced beets.

Soak herring overnight, remove skin and bone, flake fish and pat dry with a towel. Cut it very fine and combine with meat, potatoes, beets, apple and onion which have been cut. Season with pepper and vinegar, add sugar and cream. Blend thoroughly. Chill. Arrange smoothly on platter and garnish with minced beets and mayonnaise. Scandinavian salads are not arranged on lettuce, but this, when used, is shredded and dressed with a light creamy dressing.

Chicken Pipian (Mexican)

Boil a chicken until tender. After it has cooked for one hour, add 6 red chili peppers. If the peppers are unavailable, canned pimientos will serve, to which add a dash of cayenne and chili powder. Remove the chicken and thicken the broth with peanuts ground fine in a food chopper.

Community House Gossip

By SATIA Y. OSBORNE

Monday evening we attended a board meeting which lasted until quite late, and then, like Mr. Pepys, to bed. After much tossing and turning, we subdued our anxious thoughts sufficiently to get to sleep, but the turmoil of our mind persisted until suddenly we seemed to be again in the board room.

But could it be that gracious and friendly room? The green leaves of the papered walls were yellowed and blotchy, the white woodwork was chipped and stained and a faint flavor of mildew was in the air.

"This is dreadful," we thought. "Where is Carol?"

But Carol wasn't there. Looking for her we went to the outer office. The desk was thick with dust, the clock was stopped and hung on the wall askew. No cheery voice from Edith or even from friend Buffy greeted us.

With mounting indignation and an uneasy fear, we turned to the kitchens. Every thing was put away, cupboards locked, water turned off—Shades of Lucy and Dead! Was that a cockroach? No, we know that Lucy has been gone a long time. What is the matter here? Yes, a distinctly musty odor.

Out again to the auditorium. Heavens and earth!—what has happened? The ceiling riddled by leaking in heavy on the warped and discolored floor, fragments of curtains, the stage curtains, hung in shreds from the blackened windows, streamers showing in the draft from a broken window. Animals jumps out of the shadows.

Up to Edith's apartment. Vacant, shadowed and echoing. Down again to the basement. Surely Ben would be on guard here. But no, Ben could never bear this destruction. Black, dirty water all around the twisted mass of rusty iron that had been the furnaces. Doors hanging drunkenly from their hinges. Oh, surely, surely some terrible thing has happened while we were away. Our Community House, our Community House, which we had hoped would never be like this.

With an aching heart we hurried home to see if we could find some trace of our friends. Up the steps and into the house. Silence. Dust covered all the furniture. Not a sound except the ticking of the clock.

Lay a gaunt emaciated heap of bones and fur. Was it—could it be—yes, it was our duffy, emblem of the spirit of the Community House, starving to death on his own front porch. With a glassy eye, he looked up and whispered, "The dream faded!"

Well, well and was that a nightmare, boys and girls? Let's all shake those dreadful shadows of ra[illegible] But wouldn't it be terrible if Mr. Hoover were to close the Civilian Conservation Camps and throw more deep [illegible] upon our shoulders and [illegible] we will

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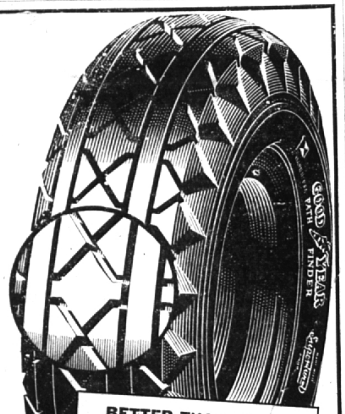

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