

# Here Are Cooking School Recipes Ready To Clip For Your Scrap Book

If Willie had the mumps so you couldn't get away to attend the cooking school sponsored by the Eccentric and conducted by the Hohenaker Institute of Detroit, you missed some of the world's best recipes.

So for your convenience, they are repeated below and you may clip them and paste them in your scrap book. Many of those who were able to attend the school will be glad also to have the recipes in printed form. These dishes were made with considerable success during the two-day session of the school, by Mrs. Bess Wright, instructor, on the platform of the Community House. And so to:

**Banana Cream Pie**  
 1 package Good Luck Vanilla Dessert  
 1 package Simple Simon Pie Crust  
 2 bananas  
 1 egg  
 Follow the directions on the Simple Simon Pie Crust and bake a pie shell in a hot oven for twenty minutes. Make the vanilla cream according to the directions on the package and chill. When ready to serve, slice the bananas thin and put in the pie shell. Cover with the vanilla cream and top with whipped cream or meringue.

**Butterscotch Tarts**  
 2 egg yolks  
 1 tablespoon butter  
 2 cups milk  
 1 package Good Luck Butter  
 2 chopped nuts and dates  
 Make the filling for the tarts according to the directions on the package and add the butter and the egg yolks. Cook in double boiler until thick. Add chopped nuts and dates. Make six tart shells from Simple Simon pie crust and fill with the filling and bake in a hot oven. When the filling is cold put the tarts together and top with meringue.

**Hamburger Biscuits and Cream**  
 1 pound ground beef  
 1/2 teaspoon Seely's Onion Extract  
 1 onion  
 1/2 teaspoon salt  
 3 tablespoons fat  
 1 package Simple Simon Pie Crust  
 3 tablespoons Baking Powder  
 1 cup milk  
 2 cups flour  
 Fry onion in fat until a golden brown, add meat, salt and pepper and cover and cook until it loses its red color. Prepare biscuit dough from Simple Simon Pie Crust, flour, baking powder and

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milk, and roll 1/4 inch thick and cut into rounds about 2-1/4 inches in diameter. Put a tablespoon of the meat mixture in the center of half the rounds. Top with remaining rounds, pressing the edges firmly together to keep the meat from burning out in the baking. Bake in a very hot oven (450) for 15 minutes. While they are baking, make about 3 cups of cream gravy in the pan in which the meat was cooked, adding 1 teaspoon worcester sauce. Serve the biscuits with a generous spoonful of the gravy on top.

**A New Way With Cakes**  
**Plain Yellow Cakes**  
 2-1/4 cups cake flour  
 2 teaspoons baking powder  
 1/2 teaspoon salt  
 1/2 cup shortening  
 1 1/4 cups sugar  
 3 egg yolks  
 3/4 cup milk  
 1 teaspoon Seely's Vanilla Extract  
 1 egg yolk  
 Sift the flour, measure, and re-sift 3 times with the baking powder and salt. Cream shortening until soft, add 1 cup of the sugar and egg yolks, and beat until fluffy and stiff. Add flour mixture and the milk to which the vanilla has been added, alternately in several portions, beating well after each addition. Add egg whites until fluffy but not dry, gradually add the remaining sugar, and continue beating until smooth and stiff. Fold carefully but thoroughly into the batter. Turn into 8 inch layer cake pans and bake in a moderate oven (350) for thirty minutes.

**Banana Frosting**  
 1 tablespoon shortening  
 1 tablespoon butter  
 3/4 teaspoon lemon extract  
 2 cups confectioners sugar  
 1 large banana  
 Cream the shortening, add the lemon extract, salt and 1/2 cup sugar and beat well. Add remaining sugar beating until light and creamy with the bananas.

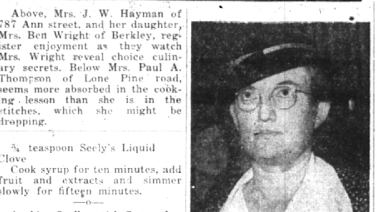
**Baked Ham in Wine with Spiced Peaches**  
 1 small boned rolled smoked shoulder  
 1 cup C. H. Brown Sugar  
 2 cups Lassaile Wine  
 1 teaspoon liquid cinnamon  
 1/2 teaspoon liquid cloves  
 1/2 cup peach halves  
 Parboil shoulder for two hours or until tender. Put in open roaster and rub outside with brown sugar and in which the spices have been stirred. Baste with the wine and keep in slow oven for about one hour.

**Spiced Peaches**  
 1 No. 2 can peaches or pears  
 1/2 cup juice from fruit  
 1/2 cup granulated sugar  
 1/4 cup vinegar  
 1 teaspoon Seely's Liquid Cinnamon

## Interested Spectators At Cooking School



Above, Mrs. J. W. Hayman of 287 Ann street, and her daughter, Mrs. Ben Wright of Berkeley, register enjoyment as they watch Mrs. Wright reveal choice culinary secrets. Below Mrs. Paul A. Thompson of Lone Pine road, seems more absorbed in the cooking lesson than she is in the stitches, which she might be dropping.



Mrs. William McCallum of East Maple had as her guests Wednesday for luncheon and bridge, Mrs. Hiram Perry Holmes, Mrs. Leslie C. Allman, Mrs. Harry D. Wise, Mrs. William C. Howe, Mrs. Burton M. Phoenix, Mrs. L. B. Rogers, Mrs. J. J. Reilly, Jr., Mrs. R. E. Noyes, Mrs. Derwood B. Gamble, Mrs. Howard P. Seelye and Mrs. H. D. Harris.

**Arabian Scallop with Caramel Sauce**  
 1 1/2 tablespoons flour  
 1 teaspoon baking powder  
 1/2 cup C & H sugar  
 2 eggs  
 1/4 cup milk  
 1 package pitted dates  
 1 cup Paul Schultz Malted Graham's  
 1 teaspoon Seely's Pure Vanilla Extract  
 1 cup nuts  
 Mix flour, baking powder and sugar together. Add sifted dates, Graham's cracker and chopped nuts. Stir in the beaten eggs and milk and the extract. Pour into buttered baking dish. Bake in a moderate oven for one hour. Serve with caramel sauce.  
**Caramel Sauce**  
 1/4 lb. butter  
 2 cups brown sugar C & H  
 1 cup cream  
 1/2 teaspoon salt  
 1/2 teaspoon Seely's Vanilla  
 Place these ingredients in the top of the double boiler. Bring to a boil and cook for one-half hour stirring occasionally, add Vanilla bit.

**Frankfurter Sandwiches Deluxe**  
 8 Frankfurters (skimless)  
 1/4 lb. Swiss cheese  
 2 large oil pickles  
 1 package Simple Simon Pie Crust  
 Split Frankfurters nearly through. Place a thin slice of Swiss cheese and a slice of oil pickle in each frankfurter. Prepare pie crust according to the recipe on the package and roll thin. Wrap pie crust around the stuffed frankfurters, sealing the edges tightly. Fry in deep fat until browned.

**Pozzola Salad**  
 2 teaspoons horseradish  
 4 slices of lean bacon, diced celery or shredded dried beef.  
 2 teaspoons worcester-hire sauce  
 2 packages cream cheese  
 Tomatoes  
 Fry bacon until crisp and crush with a fork. Add to the cream and the horseradish and blend thoroughly. Scald and peel the tomatoes. Trim out the stem end and cut a one shaped piece out of the stem leaving a cavity to be filled with the cheese or a chosen mixture. Turn in the one shaped piece of tomato upside down in the cheese filled tomato. Garnish with parsley and serve on lettuce beds.

**Ice Cream Roll with Fresh Strawberries**  
 Bake a thin sheet cake using your favorite recipe for jelly roll. Turn out on a tea towel, cut off the crisp edges and roll the cake. When time to serve, put a quart of Arctic Ice Cream in the center of the roll. Spread with fresh strawberries and serve at once.

**Tuna Supreme**  
 1 can Tuna Fish  
 1 can tiny French peas  
 1 can mushroom soup  
 1 chopped tomato  
 1 chopped pepper  
 1/2 teaspoon Seely's Cinnamon  
 Place all in a baking casserole and put in the oven to heat. Make a rich biscuit dough and roll out to 1/4 inch thickness. Spread with any snappy cheese and paprika and roll up like a jelly roll. Cut in inch slices and place on hot tuna fish mixture and bake in a hot oven until browned and well baked.

Mr. and Mrs. Charles D. McCall of Argyle drive returned Sunday after a month's visit at Lake Worth, Fla.

## SOCIAL BRIEFS

La-Comm. Otis W. Howard and Mrs. Howard of Bates street entertained a group of friends at dinner at the Army, Friday evening, later attending the Army and Navy ball. Their guests included Mr. and Mrs. George D. Clark, Mr. and Mrs. Edward G. Reutiger, and Mr. and Mrs. Maurice W. Wolfe. Mr. Howard was chairman of the committee on decorations.

Mr. and Mrs. Norman Lyle of Yorkville road will host the post-lunch dinner and bridge Friday evening, having as their guests Mr. and Mrs. C. W. Rogers, Mr. and Mrs. Rolfe C. Spinning, and Mr. and Mrs. W. T. Cushing. Mrs. Lyle and her children, Norman, Jr., Charles and Marilyn, returned Sunday from Chicago, where they were guests since Thursday.

Eleanor Anhalt is expected home Friday to spend the spring vacation from her studies at the University of Michigan, with her parents, Mr. and Mrs. B. H. Anibal of Lone Pine road.

Mrs. W. C. Spruell of Puritan road was hostess Wednesday at luncheon and bridge. Her guests were Mrs. C. Hugh Whittless, Mrs. S. Gordon Saunders, Mrs. J. Robert Mosby, Mrs. Malcolm Welley, Mrs. Lester Colbert, Mrs. Russell Barnes and Mrs. Richard Campbell.

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Mrs. George D. Clark of Brookside drive will entertain members of her bridge group Friday at luncheon.

Mr. and Mrs. Thomas R. Walton of Silverwood road are at home again after motoring through Florida.

Mrs. Albert Christman of Joplin, Mo., will be the guest for a month of her brother-in-law and sister, Mrs. Edna M. Bentley Child, Jr., of Henrietta street. Honoring Mrs. Christman, Mrs. J. H. Streuen-Reuter of Pilgrim road entertained Monday at luncheon and bridge, including as her guests, Mrs. Edward Hawkins, Mrs. Leslie C. Allman, Mrs. Sam E. Gawne, Mrs. Joseph R. Wagner, Mrs. William Spiegel, Mrs. James Cox and from Detroit, Mrs. Richard Taylor, Virginia Delbridge, and Hope Whitten.

A group of Birmingham girls who returned together Sunday to Monticello College, included Ann Caldwell, Virginia List, Elizabeth and Virginia Hart and Dorothy Kates.

Mrs. Max M. Gilman of Lake Park drive is expected home Sunday from New York City after a fortnight's visit.

Mrs. Joseph R. Wagner of Henrietta street was hostess Wednesday at luncheon at DeWitts in honor of Mrs. Albert Christman of Joplin, Mo., who is the

## Barnum P. T. A. Will Hold Annual Election

The annual election of officers of the Barnum School Parent Teacher Association will be held Thursday, April 15, at the school. Members will gather for dessert luncheon at 1:30.

Following the business meeting, Superintendent of Schools, Howard D. Crull, will discuss how school hours in elementary schools. There will be also a display to explain the use of the picture file in the school.

Earle B. Wilson, Jr., of Coryell Park had as his guest for the weekend, George Jett of Duluth, Minn., who was one of the "Ben Yost Singing Visions," who appeared last week in a Detroit theatre. Mrs. Earle B. Wilson and her son will leave Saturday by motor for New York City for the latter's spring vacation from the University of Michigan.

Attending the last of a series of winter dinner dances given by parents, Mr. and Mrs. W. E. Livingston, Mr. and Mrs. H. B. Stillman, Mr. and Mrs. Weldon Neal, and Mr. and Mrs. Jack Leary.

Mr. and Mrs. William Hall Minor of Goodhue road spent the Easter holiday with Mr. and Mrs. Arthur D. Minor in Cleveland, O.

Of interest to friends in Birmingham is the wedding announcement of Miss Fern Frazer of Pontiac, daughter of Mrs. J. C. Sawyer of Geneva, and Ira Pence of Clarion, Pa., son of Mr. and Mrs. H. M. Pence of Clarion. The wedding was an event of Saturday afternoon in Geneva.

Mr. and Mrs. John B. Taylor of Madison avenue have returned from a sojourn at Fort Lauderdale.

Joan Larson of Wilmette, Ill., who is the house guest of Peggy Bailey of Hamilton avenue, will be the honor guest Friday evening at a dinner party in Detroit, at which Miss Bailey will be hostess. The other guests will be Mary DeMong, Beulah Martin, Frank Allen, Jay Lowman, Arthur Harrower and Jack Bell. Mary DeMong will entertain Miss Larson at a luncheon Saturday at Hedger.

Mr. and Mrs. Ralph C. Mark of Pleasant street will entertain 14 guests Saturday evening in honor of Mr. and Mrs. Arthur Gottschalk, formerly of Cleveland, O., who have moved to Rosedale Park.

Mrs. William S. Gilbreath, Jr., of Puritan road was hostess Tuesday to her book group for salad, followed by discussion.

Mrs. Frank Tyson of Williamsbury road entertained several young girls at luncheon and the movies Saturday, honoring her daughter, Mary Jean.

Mr. and Mrs. J. N. Hadjisky of Bates street were among those in Birmingham who invited friends to their home Tuesday evening to hear Admiral Richard E. Byrd and Mrs. Franklin D. Roosevelt, in the interest of peace.

## Calendar OF COMING EVENTS

Today, Community House: McColl Current Events, 1:30 p. m.; Leisure Club, 3 p. m.; Y. Board Dinner; Duplicate Bridge Tournament, 8 p. m.; Bloomfield Horticultural Society, 8 p. m.; Family Dinner, 8 p. m.  
 Friday, April 9, Community House: Quadrille Club Dinner Dance; Bloomfield Horticultural Society.  
 Saturday, April 10, Community House: Saturday Night Dance.  
 Monday, April 12, Community House: Leisure Club Luncheon; Garden Club, 2 p. m.  
 Tuesday, April 13, Community House: Exchange Club Luncheon; Ruth Shain International Relations' Luncheon, 2 p. m.; P. T. A. Council Meeting, 2:30 p. m.; Jury Club Dinner Dance; Quartet School Parents Meeting.  
 Wednesday, April 14, Community House: Girl Reserves, 4 p. m.; Lions Club Dinner Dance.  
 Thursday, April 15, Community House: Birmingham Musicals; Family Dinner; Duplicate Bridge Tournament; District Scout Meeting; McColl Current Events.

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<b>Petrolagar</b> - 89c	<b>24 HOUR SERVICE</b>
<b>KLEENEX</b> - 31c	<b>EASTMAN KODAKS - FILMS</b>
<b>KOTEX</b> - 53c	<b>J. &amp; J. CHUX DIAPERS 98c</b>
<b>MEAD'S PABLUM 39c</b>	<b>CLAPP'S BABY FOODS 3 for 25c</b>

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