The Experts Say - -

By KAY REX Canadian Press Staff Writer

MUSHROOMS FOR LUXURY DINNER-For the "luxury" dinner, mushrooms are as appro- but beyond the pessibilities of priate as gleaming silver on white linen.

For years connoisseurs have savored the delicately distinctive which is equally good and easy flavor of the many types of mushrooms, but to the average person, just the nut-brown taste alone is enough to tickle the ap- tablespoons bacon-fat, one-third petite.

Mushrooms may be cooked in a variety of ways to serve as the main course of a meal. Small flavoring in creamed or escalloped dishes, or gravies.

ists warn that mushrooms should with a biscuit-cutter. Cream not be washed unless very dirty. bacon fat with salt, vinegar, Rather they should be brushed parsley and paprika, and spread gently. If washed they should be on both sides of bread rounds. gently wiped dry.

require peeling, but when old the rooms with melted fat, and pour skin should be pulled off with cream all over. Cover closely and quired to cover the bare essenfingers or a knife. The older bake 25 minutes in a moderate ones are better if the caps are oven. Serves six. removed and the stems chopped or sliced.

turning black if those were pres-

Mushrooms-Under - Glass long has been the epicure's delight the average housewife. However, the consumer section has come up with this modified recipe,

Ingredients: one pound mushrooms, six slices bread, three teaspoon salt, one teaspoon vinegar, one tablespoon chopped parsley, one-quarter teaspoon of paprika, one tablespoon melted portions, chopped are ideal as fat, one-half cup cream or top

Remove stems from mushrooms and chop finely. Peel caps In preparation, home econom- if necessary. Cut bread in rounds Place bread in a shallow glass clusions from the study indi-Young fresh mushrooms do not baking dish. Pile chopped mush-

COSTS ARE RISING-Anyone who doesn't think prices have old girl, and a boy of 12. Living A sprig of parsley adds to the been rising these last three years flavor of most mushrooms, but should take a look at the costthe reason of olden days for of-living study which the readding parsley no longer exists search department of the Tor-

THIS AND THAT



"Jack's still the same-even without his sailor uniform on!"

cate tthat at Muy, 1947, a mini-

mum of \$40.11 a week was re-

tials for health and self-res-

pect for a family of five with two

adults, a boy aged six, a 10-year

expenses for the same family in

1944, were found to be \$35.85

weekly, and in 1939 were \$28.35.

SNAKES IN ABUNDANCE

There are 136 kinds of snakes

MARJORIE EBY IS BLUE REBBON TEA SHOWER HOSTESS

Margaret Johnson Honoree At Affair Monday Night

With rooms decorated in mauve and yellow, the home of Miss Marjorie Eby, 435 Fourth Avenue East, was the scene Monday evening of a delightful kitchen shower in honor of Miss Margaret Johnson whose marriage to James Burns, formerly of Prince Rupert and now of Lloydminster, will take place this evening. Many attractive and useful gifts for kitchen use were presented in a basket which was trimmed with mauve and yellow. Court whist was played and refreshments were served.

The guests included the Misses Jean and Dorothy Smith, Roberta Laird, Joy Foster, Peggy Clee, Pat. Smith (Vancouver), Eriksen, Mrs. Ray McLean, Mrs. al Advisory Council.



Kay Mayo, Mrs. Chappell, Mrs. S. Johnson, Mrs. Burns (Lloydminster), and Mrs. L. C. Eby.

RE-ELECTED PRESIDENT

OTTAWA-Col. W. W. (Cap) Marjorie Eby, Margaret Johnson, Murray has been re-elected pre-Mrs. Robert Eby, Mrs. Martin sident of the Otrawa Recreation-

Timely Recipe

******* Frosted Prune Shake

ENTERTAINED

WITH BRIDGE

Bridge was the principal div

sion of the evening when Mr. a

Mrs. J. Hardin entertained

number of friends at their Alfr

Street home. There were the

tables and the prize winn

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live in it, this won-

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BUDGET PLAN

NO INTEREST

classic.

1 cup sweetened prune pulp 3 cups chilled milk Vanilla ice cream

Beat milk into prune pulp with were Mrs. J. W. Moorehouse a rotary egg beater or shake in A. Ostashower. shaker. Place a large spoonful of ce cream in each glass, add prune mixture and top with ice cream. Garnish as desired. Serves

NO WEDDING BELLS

LONDON. (P- Maria Lafosse, methods . . . either broiling or 32-year-old Belgian, flew to Canada to find a Canadian captain she met during the war. On her return here she said she had learned he was married with three children.

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Prince Rupert Agent

Seasonable Ideas for Housekeepers

DELICATE SUMMER TID-BIT -YOUNG SPRING CHICKENS

-Young Spring Chickens | comed than those of spring and Each season of the year brings early summer. What foods are its own particular flood, which eaten with more relish than the gives new zest to meals and first rhubarb or maple syrup; leaves no excuse for monotony the first lot of asparagus or the in the daily fare. However, the first strawberry shortcaks? None TO EROIL CHICKENfoods of no season are more wel- we would say unless it be young | For broiling select a youn

OVE TO WORK WITH

spring chickens.

These broilers and fryers, as they are sometimes called, are generally cooked by one of two frying. The method used will depend on the amount of fat avail-

chicken weighing not over21/2 lbs. Particular attention should be paid to the plumpness of the breast when selecting the bird. The smaller-sized broilers are often split down the back and along the breast plate to form two halves. For broiling, wipe the bird as dry as possible, coat with melted fat, sprinkle with salt and pepper if desired, dust lightly with flour. Arrange the prerared chicken, skin side down, on the rack of the broiler or in a shallaw pan and place under the preheated broiling unit so that the top of the chicken comes about 4-6 mches below the heat. Keep the heat moderate and leave the deor slightly ajar. Turn the chicken several times for even browning and baste frequently with the pan drippings or melted fat.

A 2-lb. broiler will require from 30-45 minutes to be thoroughly cooked to the bone. Serve broiled chicken at once with pan drippings poured over it, garnished with toast points and a sprig of parsley or cress.

TO FRY CHICKEN --

Heavier broilers, ranging from 21/2-31/2 lbs. in weight are usually fried. For frying, cut up chicken according to size into halves or quarters. Cook the pieces either coated or uncoated. If the chicken is uncoated, dry it thoroughly before frying to avoid spattering. Heat enough fat in heavy frying pan to give a depth of 1/2-3/4 inch. Any good cooking fat may be used for this purpose. Avoid pricking the chicken pieces by handling with tongs or two spoons. Put the meaty pieces on to cook first in the hot fat on the hottest part of the pan. If mere than one chicken is sooked use two frying pans. Put the meaty pieces in one pan and the less meaty portions in the other. Brown chicken slightlyabout 10 minutes, then reduce heat, cover and eook slowly un til tender-about 35-40 minutes according to size. Turn to brown evenly.

TO TEST FOR DONENESS-To make sure that broiled or fried chicken is thoroughly cooked, cut through the thickest part of the bird, right to the bone. The meat should cut easily, with no trace of pink through it.

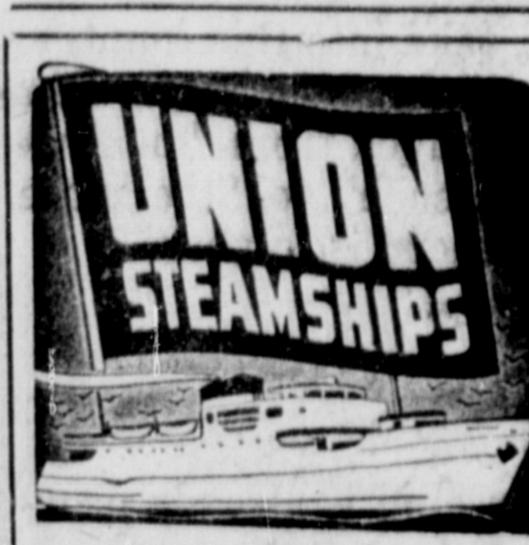
COATTNIGS FOR FRIED CHICKEN-The following coatings may be used: farina, sifted dry bread crumbs flour or a mixture of these in the proportion of 1/2 cup farina, 1/2 cup dry bread crumbs or flour. Combine seasonings with coating mixture. To retain an unbroken crust allow the coated chicken to dry on a rack about 1/2-1 hour before frying. To aid in uniform browning 11/2 teaspoons paprika for each chicken may be added to the coating mixture.

If a batter coating is desired 1 cup sifted flour, 1 teaspoon salt, 1/8 teaspoon pepper l cup milk or 1 beaten egg diluted with 1 tablespoon milk and blend well. Dip chicken in batter and then in dry bread or cracker crumbs One-half the above quantity will give sufficient batter to coat a 21/21b



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CAN'T GET INTO

ANY MORE TROUBLE

IS TO TIE







