



Daily Democrat—Betty Crocker Home Service Department prepared by

WITH A WEDDING IN MIND

Red and White Rose Salad Crisp Salted Wafers
Hot Chicken Mousse with Mushroom Sauce
Fresh Buttered Peas Tiny Hot Rolls
Tray of Assorted Relishes
Ice Cream in Rose Molds or Fresh Strawberry Ice Cream
Bride's Cake Groom's Cake
Coffee

This menu was planned for a wedding breakfast or supper. But by simply substituting a lovely angel food cake for the wedding cakes it makes a truly elegant early summer luncheon for any occasion.

RED AND WHITE ROSE SALAD

Select small firm tomatoes. Do not peel. Scoop them out slightly and fill centers with a mixture of crisp diced cucumbers and celery blended together with mayonnaise. Press petals of white cream cheese around the outside.

To make the Cream Cheese Petals: Mash a package of white cream cheese (3 oz.) with 1 1/2 tbsp. plain cream until of the consistency to spread easily. Fill a dessert size spoon with the cream cheese. Level off with knife. Then hold the tomato upright in the left hand. Place the spoonful of cheese (point up) against the side of the tomato. Pull down with a quick motion. This dislodges the cheese from the spoon and attaches it to the side of the tomato. A quick turn with the spoon at the end will curve the petals and make them natural looking. Continue adding 4 or more petals, depending on the size of the tomato. Keep very cold until ready to serve. Arrange in lettuce cups, place a dab of yellow mayonnaise in the center of each, and garnish with a spray or two of watercress. Note: The cheese may be tinted yellow if desired. And the petals may be arranged in a double row. (1 3-oz. package of cream cheese makes about 16 petals.)

HOT CHICKEN MOUSSE

Raw breast of a 4 to 5 lb. 2 cups soft bread crumbs
chicken (about 1 cup) 3 1/2 tsp. salt
Remaining chicken, cooked 1/2 tsp. pepper
(about 2 cups) 1/2 tsp. paprika
1 cup cream 10 egg whites

Pure raw chicken breast through the fine knife of a food grinder 3 times. Stew remainder of chicken and put the cooked meat through fine knife of food grinder. Heat cream, milk and bread crumbs. Add seasonings and the raw and cooked chicken to bread mixture. Beat to mix well. Fold in stiffly beaten egg whites. Pour into 2 loaf pans, 8 1/4 x 1 1/4 x 2 1/2 inches, which have been lined with buttered paper. Set loaf pans in pan of water, having water reach about 1 inch up on sides. Bake in a moderate oven, 350°, until firm, 1 1/2 hours, covering with paper for the first 45 minutes to prevent browning. Serve immediately with Mushroom Sauce. Garnish with pimiento cut in fancy shapes. This will make 10 to 12 servings.

MUSHROOM SAUCE

1 lb. fresh mushrooms 1/2 cup all-purpose flour
or 4 cups milk
1 can mushrooms (8 oz. size) Salt and pepper
1/2 cup butter

Wash fresh mushrooms, remove stems and peel. Caps do not need to be peeled. Cut stems and caps in pieces. If canned mushrooms are used, drain well and slice thin. Cook gently in butter for 20 minutes. Blend in flour and stir in milk. Cook over hot water in double boiler or direct heat until mixture thickens, stirring constantly. Season to taste.

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If you have any specific cooking problems, send a letter requesting information to Betty Crocker in care of this newspaper. You will receive a prompt, personal reply. Please enclose 3 cent stamp to cover postage.

Test Your Knowledge

Can you answer seven of these ten questions? Turn to page 1 for the answers.

1. Can cats see better in daylight or at night?

2. Has lightning ever struck twice in the same place?

3. Was the Declaration of Independence written by Thomas Jefferson, Benjamin Franklin or John

Adams?

4. Name the months in the year with 31 days.

5. Paul V. McNutt is chairman of the Federal Reserve Board, the Administrator of the Federal Security Agency, or Under Secretary of the Treasury?

6. Is "Christ of the Andes" an appellation applied to a man, a song, or a statue?

7. What is a campanile?

8. Who is the ruler of The Netherlands?

9. Has a portrait of a Negro ever appeared on a United States stamp?

10. In what book did the story of the Magic Carpet originate?

TODAY'S COMMON ERROR

Do not speak of famous persons as "notorious," as "the notorious statesman Edmund Burke," say, "famous" or "celebrated." Notorious connotes "of bad repute."

Appointment of Administrator
Notice is hereby given, that the undersigned has been appointed Administrator of the estate of Henry Schulte, late of Adams County, deceased. The estate is probably solvent.

Fred E. Schulte, Administrator
May 2, 1940 May 6-12-20

Dr. Ray Stingley
Dr. H. V. DeVor
Dr. Eugene Fields
Dr. Fred Patterson
Dr. Joe Morris
Dr. Roy Archbold.

AH DENTAL offices will be closed Monday, Tuesday and Wednesday, May 20, 21, 22.

Dr. Ray Stingley
Dr. H. V. DeVor
Dr. Eugene Fields
Dr. Fred Patterson
Dr. Joe Morris
Dr. Roy Archbold.

THIMBLE THEATER

Now Showing—"A RIGHT IS MIGHT"



BLONDIE



A HOT NUMBER IN COLD STORAGE

By Chic Young



LOST AND FOUND

WANTED

LOST

WANTED

LOST