

FAMILY-OF-TWO FOOD OUTLINED

Individual Lamb Roasts and Ham Shoes Suggested.

When there are only two in the family, it is sometimes a problem to plan the meat dishes. The following recipes for individual lamb roasts and stuffed ham shoe are especially good for the small family.

6 lamb chops, 2 to 2½ inches thick

6 slices bacon

Flour

Have chops trimmed and boned at the market. Have them rolled and wound with a slice of bacon fastened with small skewers. Rub with salt and pepper and dredge with flour.

Place on a rack in a small roasting pan, and roast for thirty or forty minutes with the oven temperature at 500 degrees, for the first ten minutes, and 350 degrees for the rest of the time.

1 slice ham, cut ½ inch thick

½ cup fine dry bread crumbs

2 tart apples, diced

½ cup chopped celery

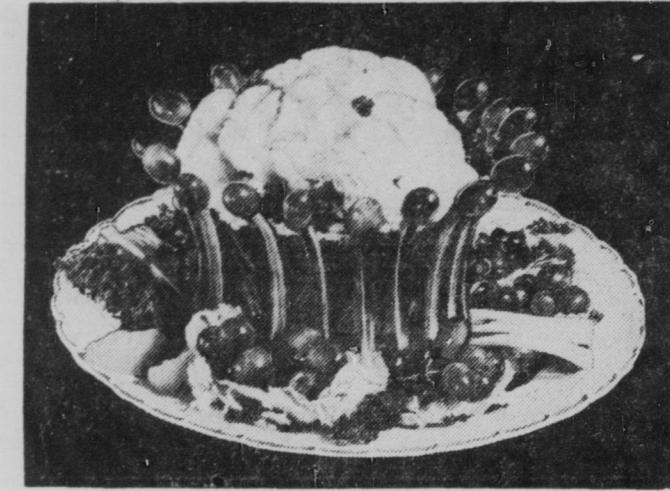
1 tablespoon gravy

Salt and pepper

Mix the bread crumbs, celery, parsley, and diced apple which has been sweetened. Season with salt and pepper. Spread this stuffing over the ham and roll it up with the dressing inside. Tie with string or fasten with skewers.

Place in a baking pan, and bake in a moderate oven, 350 degrees, until done, about forty-five minutes.

Mint Stuffing Suggested for Crown of Lamb Roast



Cooking in Hot Oven and Quick Temperature Drop Favored.

Have the crown prepared at the market. Sprinkle with salt and pepper, using one-half teaspoon salt and one-eighth teaspoon pepper for each pound. Wrap the rib ends with slices of salt pork to prevent charring.

Fill the crown with a well seasoned bread stuffing. A mint or watercress stuffing, as given below, is particularly good. Put the crown on a rack in an open roasting pan

without adding any water. Place it in a hot oven, 480 degrees Fahrenheit, and sear until nicely browned. Then rapidly reduce the temperature to 300 degrees and roast for one and a half hours. Remove to a hot platter.

Replace the pork on the rib ends with a paper chop frill or stick on each a large grape, as pictured. Fill the center of the crown with vegetables. On top of dressing place a head of cauliflower which has been boiled whole. Serve the crown in the center of a large platter, and garnish with crisp lettuce and bunches of grapes.

SAUSAGES AND WAFFLES LIKED

Maple Syrup Completes Menu for Frosty Weather.

No matter how thrilling the football game, there is a let-down after it is over, and this is just the time for the clever hostess to suggest a savory sausages and waffles with maple syrup are a good suggestion for refreshments after the game is

over. Here are the recipes given by Miss Inez S. Willson, home economist.

1½ cups flour

½ teaspoon baking powder

½ teaspoon salt

2½ teaspoons sugar

½ cup milk

2 eggs

3 tablespoons butter

Sift the flour, baking powder, salt and sugar together. Add milk gradually, egg yolks well beaten, and egg whites stiffly beaten.

If using an electric waffle iron, do not grease, if using a non-electric, grease the iron each time before filing.

Heat the iron thoroughly. Fill and cook until well puffed and delicately browned. Using a non-electric iron, turn as soon as browned on one side. Serve with maple syrup and savory sausages.

Prick little link sausages several

times with a fork, so that when heated the steam will have a chance to escape without bursting the links.

Place the sausages in a frying pan,

and pour over them a very small amount of water. Cover and let simmer for ten minutes. Then remove the cover and let cook until the liquid has cooked away and the sausage links are nicely browned.

BANANAS IN NEW ROLE

Have you ever tried banana sandwiches, using brown bread or whole wheat slices cut very thin and buttered.

Fill between the slices with thin slices of banana, sprinkle with confectioner's sugar and a few drops of lemon juice. This is delicious, wholesome and very satisfying for luncheon.

LIKING LINGERS FOR MINCE PIE

Recipe Given for Ingredient for Popular Hot Dessert.

Hot mince pies, while an old-fashioned dessert, are still in favor, especially for the holiday dinner.

Mince meat for pies may be purchased already prepared, or if you wish to prepare it yourself, here's a good old-fashioned recipe, suggested by Inez S. Willson, home economist.

The proportions in this recipe are a good average, but they may be varied to suit the taste of the individual.

2 pounds beef chuck or neck

2 cups apple cut fine

2 cups meat stock

2 cups chopped seeded raisins

2 cups currants

2 cups brown sugar

½ cup minced candied orange peel

2 teaspoons salt

1 cup fruit juice

1 teaspoon cinnamon

1½ cups flour

4 teaspoons grated lemon rind

4 tablespoons grated orange rind

½ pound citron, minced

6 tablespoons lemon juice

Cover meat with hot water and let simmer until tender. Chop meat and mix with other ingredients. Let simmer until the apples are tender.

23 Stores Located for Your Convenience

HAAG'S ORIGINATORS OF CUT PRICE DRUGS, HOME OWNED--HOME OPERATED

COLD REMEDIES

Vick's Salve 24c
Hill's Cas. Quinine, 21c
Grove's Bro. Quin. 21c
Garglette 84c
No-K Cough Rem. 29c
Vick's Nose Drops 42c
Si-Nok 69c
Vapex Inhalant 59c
Rinex Treatment 79c
Alka-Seltzer 49c

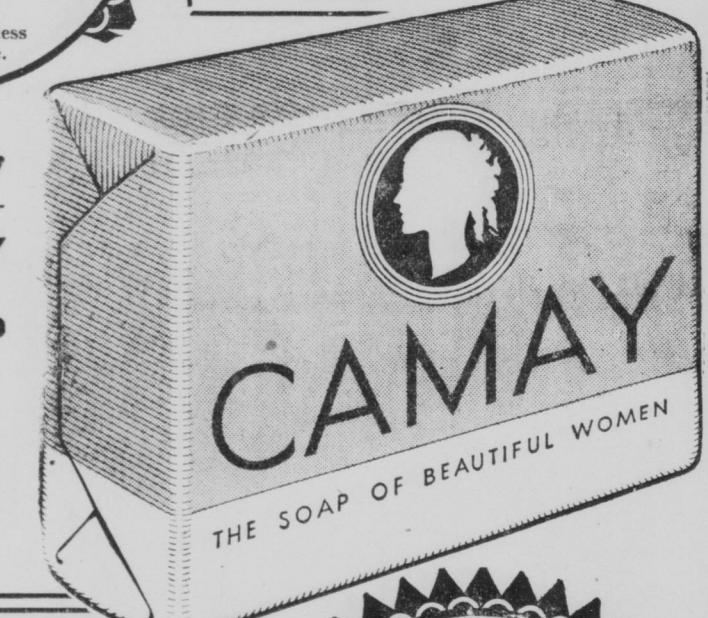
BROWNIES
The New Safe
COLD
Remedy
at
HAAG'S 23c

16 Lovely
CHRISTMAS
Greeting
CARDS
and Envelopes
29c

EXTRA
SPECIAL!

CAMAY
TOILET SOAP
5 BARS for
23c

PEBECO
LYSOL
HIND'S
HAAG'S
HAAG'S
OVALTINE
LISTERINE
VASELINE



For
Beautiful Hands

PACQUIN'S
HAND CREAM

Generous
Jars

45c

to

89c

Genuine White

WEEK-END SPECIALS

75c Acidine 49c
50c Iodent Tooth Paste 34c
50c Kolynos Tooth Paste, 34c
30c Bromo-Seltzer 21c
75c Noxzema 49c
\$1.00 Zonite 73c
50c Jergen's Lotion 34c
50c Aqua-Velva 34c
\$1.00 Scott's Emulsion 73c
65c Barbasol 42c
60c Murine Eye Wash 49c
30c Pape's Diapepsin 24c

CANDY
•SPECIALS•

Fresh From the Factory

5 BOX OF
CHRISTMAS
CANDY 98c
Pound

Chocolate Covered
CHERRIES
In Cream 29c
Pound
HERSHEY
Almond or Plain
Choc. Bars 15c
2 for 29c

DRINK IT
By Itself
or MIX IT
Gold Vine
THE NEW CHAMPAGNE-TYPE BEVERAGE

19c At All
HAAG DRUG
STORES
3 for 50c

SPECIAL
Large Size
Gold Dust
WORLD'S BEST MACHINERY
MADE
COLD DUST
WASHING POWDER

ELECTRIC
CORN POPPER
and One Pound of
POPCORN
for
79c
at Haag's

over. Here are the recipes given by Miss Inez S. Willson, home economist.

1½ cups flour

½ teaspoon baking powder

½ teaspoon salt

2½ teaspoons sugar

½ cup milk

2 eggs

3 tablespoons butter

Sift the flour, baking powder, salt and sugar together. Add milk gradually, egg yolks well beaten, and egg whites stiffly beaten.

If using an electric waffle iron, do not grease, if using a non-electric, grease the iron each time before filing.

Heat the iron thoroughly. Fill and cook until well puffed and delicately browned. Using a non-electric iron, turn as soon as browned on one side. Serve with maple syrup and savory sausages.

Prick little link sausages several

times with a fork, so that when heated the steam will have a chance to escape without bursting the links.

Place the sausages in a frying pan,

and pour over them a very small amount of water. Cover and let simmer for ten minutes. Then remove the cover and let cook until the liquid has cooked away and the sausage links are nicely browned.

BANANAS IN NEW ROLE

Have you ever tried banana sandwiches, using brown bread or whole wheat slices cut very thin and buttered.

Fill between the slices with thin slices of banana, sprinkle with confectioner's sugar and a few drops of lemon juice. This is delicious, wholesome and very satisfying for luncheon.

LIKING LINGERS FOR MINCE PIE

Recipe Given for Ingredient for Popular Hot Dessert.

Hot mince pies, while an old-fashioned dessert, are still in favor, especially for the holiday dinner.

Mince meat for pies may be purchased already prepared, or if you wish to prepare it yourself, here's a good old-fashioned recipe, suggested by Inez S. Willson, home economist.

The proportions in this recipe are a good average, but they may be varied to suit the taste of the individual.

2 pounds beef chuck or neck

2 cups apple cut fine

2 cups meat stock

2 cups chopped seeded raisins

2 cups currants

2 cups brown sugar

½ cup minced candied orange peel

2 teaspoons salt

1 cup fruit juice

1 teaspoon cinnamon

1½ cups flour

4 teaspoons grated lemon rind

4 tablespoons grated orange rind

½ pound citron, minced

6 tablespoons lemon juice

Cover meat with hot water and let simmer until tender. Chop meat and mix with other ingredients. Let simmer until the apples are tender.

The "PAULINE"
\$14.75

Imagine HER thrill of pleasure at receiving this lovely diamond solitaire, set in an elegant 18-kt. solid white gold mounting.

\$1.00 Delivers It—50c a Week

The "ROSALYN"
\$59.50

The modern 18-kt. white gold mounting shows the beauty of the smaller diamonds flanking the large, blue-white center diamond.

\$1.00 Delivers It—\$1.25 a Week

"LOVE MATES"
Both \$67.50

Irresistible splendor! 18-kt. yellow gold mounting set with 3 diamonds, engagement ring and 5 diamond Channel wedding band.

\$1.00 Delivers It—\$1.25 a Week

KAY'S
America's Largest Credit Jewelers

Present, the Plan by Which You Can Give 'HER' what she DESERVES!

• START PAYMENT IN JANUARY
• \$1.00 DELIVERS GIFTS UP TO \$50.00
• AS LONG AS 12 MONTHS TO PAY

Husbands! Brothers! Sweethearts! Fathers! Reward HER for her love and devotion, by presenting HER with the finest gift of all . . . a diamond, watch or article of jewelry that will retain its value for years to come! You KNOW she deserves it. This is the Christmas to celebrate! Choose HER gift from our stock of America's finest jewelry . . . No need to worry about the payments . . . Kay's relieves you of any strain, by offering terms as long as 12 months to pay.

\$1.00 delivers any gift up to \$50.00.

ELECTRIC MIXER
A Practical Gift for the Home

You will please HER the most with this famous Electric Mixer! Wonderful labor saver! A combined mixer and juice extractor . . . 5 pieces complete . . . 2 mixing bowls, juice extractor, measuring pitcher, nickel plated beater.

\$1.00 Delivers It—50c a Week

4-PIECE URN SET
\$12.75

Why guess . . . give HER a gift you know she'll appreciate! Set consists of four pieces, as illustrated.

\$1.00 Delivers It—50c a Week

Fitted OVERNIGHT CASE
\$9.75

We are proud to be able to offer this genuine Belter fitted case, complete, at this low price. Black or tan.

\$1.00 Delivers It—50c a Week

<div style