

## SPRING SALADS ARE WELCOME MENU CHANGE

Crisp, Green and Tender,  
They Add Variety to  
Daily Meals.

THE salads that come in the spring, tra-la, are my favorites of the year—crisp and green and tender and tempting at a time when you feel as if every day is blue Monday.

Stuffed pepper salad is unusual and quite inexpensive. If you serve a hot soup for the first course, the salad will do as the main dish for family luncheon, too.

### Stuffed Pepper Salad

One cup cottage cheese, 4 tablespoons thinly sliced new green onions, 1 cup stoned and sliced steamed prunes,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon pepper, 2 large sweet green peppers.

Remove tops from peppers and remove seeds and itch. Drop into boiling water and boil three minutes. Drain and cool. Cut in slices one inch thick. Combine cottage cheese with onions, prunes, salt and pepper. Place pepper rings on a bed of lettuce and fill each ring with cheese mixture. Use about three rings for each salad plate and put a spoonful of mayonnaise in the center. Garnish with paper-thin slices of radish and a dash of paprika.

### Macaroni Salad

One cup macaroni, 1 cup diced celery, 1 tablespoon minced onion, 4 tablespoons chopped green pepper, 2 hard cooked eggs, canned red pepper, salad dressing, lettuce.

Cook macaroni in boiling salted water. Drain and blanch. Chill. Add onion and mix thoroughly. Add celery and green pepper and enough salad dressing to make quite moist. Arrange on a bed of lettuce and garnish with strips of pimento and slices of hard-cooked eggs.

This salad dressing is made with oil and is excellent with all vegetable salads.

### Salad Dressing

Three eggs, 1 tablespoon sugar,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon mustard,  $\frac{1}{2}$  teaspoon pepper,  $\frac{1}{2}$  cup oil,  $\frac{1}{2}$  cup vinegar.

Separate eggs, putting yolks in top of double boiler. Add sugar, salt, mustard and pepper and mix smooth. Beat in oil and then beat in vinegar. Cook over hot water, stirring constantly. Remove from heat the instant the mixture begins to thicken. Cool and add the whites of eggs beaten until stiff.

Stuffed beet salad is another good luncheon salad: good with a fish dinner, too.

### Stuffed Beet Salad

Four good sized cooked beets, 12 pimento stuffed olives, 1 package cream cheese, 2 cups shredded cabbage,  $\frac{1}{2}$  teaspoon celery seed, 2 tablespoons lemon juice, 4 tablespoons oil, 1 teaspoon sugar,  $\frac{1}{2}$  teaspoon salt, few grains pepper.

Scoop out inside of beets to form cups. Let stand in French dressing for an hour or longer. Chop olives and combine with cream cheese. Fill beets with mixture. Season cabbage with sugar, salt, celery seed and pepper. Toss lightly with a fork and add lemon juice. Mix well and beat in oil. Serve stuffed beets on bed of cabbage and pass extra French dressing.

Plain brown bread and butter sandwiches and rye bread and butter sandwiches are perfect to serve with any of these salads.

### Spinach Ring Mold With Creamed Shrimp

3 cups cooked spinach  
1 teaspoon grated onion  
1 tablespoon butter  
1 teaspoon salt  
1-6 teaspoon black pepper  
1-3 teaspoon paprika  
2 eggs  
3/4 cup cream sauce  
1/2 cup fine bread crumbs  
1 to 2 cups whole canned shrimp

Chop spinach fine and add grated onion which has been browned in butter. Season with salt, black pepper, paprika and add the well-beaten egg yolks. Mix the spinach with one and one-half cups of cream sauce and fold in the well-beaten egg whites.

Place in a buttered ring mold and dust with bread crumbs. Place in a pan of hot water and bake in a moderate oven (350 degrees Fahrenheit) for 20 minutes. Loosen the spinach by pressing from the side of the mold.

Heat the shrimps with the rest of the white sauce. Garnish and serve.

### Cashew Cup Cakes

1 1/2 cups sifted cake flour  
1/2 teaspoons double-acting baking powder  
1-3 cup butter or other shortening  
1 cup sugar  
2 eggs, unbroken  
1/2 cup chopped cashews  
1/2 cup milk  
1 teaspoon lemon or vanilla extract  
2 tablespoons melted butter  
1/4 cup light brown sugar, firmly packed

Sift flour once, measure, add baking powder and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add eggs, one at a time, beating well after each. Add  $\frac{1}{2}$  cup chopped nuts and mix. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add flavoring. Turn into greased cup-cake pans, filling them 2-3 full. Bake in moderate oven (375 degrees Fahrenheit) 15 minutes. Before removing from oven, combine melted butter and sugar, add nuts and mix; sprinkle sugar mix on top of cakes and make five minutes longer, or until cakes are done. Makes two dozen small cup cakes.

### Rhubarb Pie

3 cups rhubarb cut in inch lengths  
1/2 cups sugar  
2 tablespoons flour  
1 egg  
few grains salt

Mix and sift flour, sugar and salt and add to rhubarb. Add egg, unbroken, and mix thoroughly. Turn into a deep pie dish lined with plain pastry, cover with top crust and bake in a moderate oven until rhubarb is tender.

## Delicious 'Old World' Food Served Amidst Chicago's Downtown Flurry



(From A Bit of Sweden, Chicago)

### Candles Flicker as Maidens in Swedish Dress Serve Diners.

BY MARY E. DAGUE  
NEA Service Staff Writer

Tucked away between big buildings in the heart of Chicago is a charming old-world inn, its walls hung with quaint Swedish embroideries and reproductions of famed paintings.

Old-fashioned fire-places with poker and brushes, brass and copper kettles, hand woven linens and hand-hewn furniture from rural Sweden furnish a romantic atmosphere.

By the flickering light of candles, maidens in colorful Swedish costumes serve you, or you may help yourself to Smorgasbord while the hot supper dishes are prepared in the kitchen.

### Shrimps Are Suggested

Mrs. Vera Nordstrand, native of Sweden, and owner of A Bit of Sweden, suggests shrimps a la Newburg served piping hot as the main dish for an inviting Smorgasbord.

Made with fresh shrimps, plenty of milk, cream and butter, and topped with parmesan cheese, this is a substantial dish. To go with it, have goat cheese, molded vegetable salads, herse paste, boiled fish with Hollandaise, beet and herring salad.

Mrs. Nordstrand likes to use fresh shrimps in season, but canned shrimps may be substituted if fresh ones are not available.

### Shrimps a la Newburg

One pound fresh shrimp or 2 cans 2 tablespoons butter, 2 tablespoons flour, 1 cup milk,  $\frac{1}{2}$  cup cream, 2 tablespoons sherry,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon pepper, few grains sugar.

If fresh shrimp are used, cook them in boiling salted water for 20 minutes. Remove from shells. Make a cut along the outside of the shrimp, either freshly boiled or canned, and remove the black line.

Melt butter in sauce pan, add shrimps and cook over a low fire for five minutes. Sift over flour and stir carefully with a fork until absorbed. Add milk and cream and cook and stir carefully until sauce boils.

### Sprinkle Grated Cheese

Add sherry and seasonings and put over hot water pan of chafing dish to keep hot for serving. If you cook this in a sauce pan which can be sent from the stove to the table a chafing dish isn't necessary.

Sprinkle with grated cheese and serve in pastry shells or on toast points.

For a delightful dinner serve buttered potatoes or rice, cauliflower Hollandaise and a Swedish pastry with the fish dish.

Princess Astrid is the name of a delectable pastry that Mrs. Nordstrand says is a favorite dessert with her visitors. To make it, hollow out a delicate butter-sponge cup cake, fill a cream custard and top with whipped cream.

### Butter Sponge Cup Cakes

Three eggs, 1 cup sugar, 4 tablespoons melted butter,  $\frac{1}{2}$  cup cold water,  $\frac{1}{2}$  cups flour, 2 teaspoons baking powder, few grains salt,  $\frac{1}{2}$  teaspoon vanilla.

Beat in melted butter and fold in whites of eggs beaten until stiff. Add vanilla and fill cups two-thirds full. Bake 20 minutes in a moderate oven (350 degrees F.).

### Butter Icing

1/2 cup butter  
2 cups confectioner's sugar  
1/2 teaspoon salt  
1 teaspoon vanilla

Cream butter until soft and smooth. Add salt and sugar. Add vanilla. Mix thoroughly.

## The BALL of MAGIC



## DINNER SHOULD HAVE CONTRAST

### Tart Sauce Improves Flavor of Main Dish of This Meal.

Contrast is the keynote of the successful fish dinner—contrast in color, texture and taste.

A tart sauce for the fish improves the flavor and the fish itself determines whether this sauce shall or shall not be rich with butter. The varieties of fish we term lean fish need more seasoning in their cooking, too. The richly flavored varieties need comparatively little fat and seasoning.

You can use sweet potatoes to

make a border instead of the usual Irish potatoes if you like—more colorful, too. Boil just as you would white potatoes, then put through a ricer to make very smooth. Season well with salt, pepper and butter, then beat in thin cream to make very light and fluffy.

Planking is one of the most unusual and most attractive ways to serve fish. Whole fish with fairly thick flesh may be planked whole or split and laid flat. Steaks and fillets are extra good planked.

A salad of crisp and apple goes well with fish. Choose a crisp tart apple and cut in eighths after paring. Remove core and drop into a bowl of cold water. Let stand in the refrigerator for an hour or longer to chill thoroughly. When ready to serve, arrange on a bed of crisp, cool lettuce and sprinkle with grated cheese. Serve with French dressing.

Creamed Ham

Creamed ham is as good on hot waffles as it is on toast. Or it can be served in pop-overs.

## ACCOUNTING BOARD IS TO WITHHOLD FINDINGS

State Investigating Bureau Head Announces Election Policy.

Following its usual practice, the State Accounts Board will not make public for 30 days preceding the primary and general election, any investigations it is making of public offices.

William P. Cosgrove, chief examiner, said the board has carried out

that policy for several years in order to prevent political capital being made of its actions. Reports of alleged discrepancies in accounts frequently bring discredit upon innocent persons, Mr. Cosgrove pointed out.

Still Operator Is Hunted  
Police searched today for a one-legged Negro, believed to have been operator of a still in a dilapidated house at 2057 Valley-av. The still was discovered yesterday.

We take this opportunity to thank all of you who attend the opening of our newly equipped store . . . and we offer you some real buys for Friday and Saturday.

Pure Pork Sausage 2 lb. 25c	Pure Lard, 2 lbs. 25c
Cheese, Brick or Cream, lb. 18c	Sliced Liver, 2 lbs. 25c
Bacon, sliced, 2 lbs. 49c	Boiling Beef, lb. 9c
Beef Roast, lb. 12 1/2c	Veal Breast, lb. 11c
Beef Steak, lb. 15c	Veal Chops, lb. 12 1/2c
Lamb Stew, lb. 9c; Shoulder, lb. 12 1/2c	Veal Roast, lb. 15c

BEER \$1.39 Per Case	FRESH PICNICS 14c
BONES 6 Lb. 25c	BACK

**GRENWALD'S**  
QUALITY MEAT MARKETS

Phones, Lincoln 5496-5497  
26-28 North Delaware St.

## Before You Buy Any Make Electric Refrigerator

## ACCEPT THIS OFFER

to have a new

**CROSLEY**  
SHELVDATOR

In Your Home on Absolute

**FREE TRIAL**

To Prove the Exceptionally  
LOW COST OF

Operation of the New  
CROSLEY in Comparison with other makes

### 5-YEAR GUARANTEE

• Many models have hermetically sealed units. • The Shelvador feature gives you 50% more usable space.

Opposite Court House  
225 EAST WASHINGTON ST.  
RADIO AND ELECTRICAL REFRIGERATION

Official Headquarters in Indianapolis for all Crosley Products

## GRAY-WASH GRACE

AND WHY SHE LONGED FOR THE SUMMER SUN, UNTIL . . .



## HOW NEW SOAP

Banishes That "Gray Look" . . . Gets White Clothes 4 to 5 Shades Whiter!

Don't despair if your white clothes get "gray" for want of summer sun! Now there's a new kind of soap that banishes that "gray look" almost like magic . . . brings back that snowy white "June Day" look in one quick wash! Called Oxydol, it is the latest amazing discovery of the Ivory soap people. It is the result of an utterly new formula which makes mild, gentle soap 2 to 3 times whiter washing with less modern soap, by actual test. And—a patented process that amazingly increases its washing speed!

You soak clothes just 15 minutes to the tubful . . . no scrubbing, no boiling . . . and white clothes wash so white you'll be amazed. Even the "grimest" spots come snowy with a gentle rub!

Yet Oxydol is safe and mild! Even sheer cotton prints, soaked through 100 consecutive washings in Oxydol suds, showed no perceptible sign of fading. Get Oxydol from your dealer today. You'll be glad you did!

