

Second Day Dishes Cut Meat Cost

Roasts Provide Material For Delicious Courses.

By MRS. GAYNOR MADDOX

Ham and pork may be sky high. But you can twist its tail by wasting nothing. Use what is left from the roast in attractive new dishes, and the first cost won't seem so great. Following recipes for second-day dishes will make you forget that the friendly pig has gone high hat.

Ham and Tomato Timbale

(4 to 6 servings)

Two cups canned tomato, 4 eggs, 1 teaspoon salt, 1/4 teaspoon pepper, 2 minced cooked fresh ham, 1/2 cup bread crumbs.

Add beaten egg yolks to cooked tomatoes, then seasonings, finely minced fresh ham, crumbs and lastly fold in stiffly beaten egg whites. Turn into a buttered mold. Place mold in a pan of hot water and bake in a moderate oven, 350 degrees F., until firm in the center. Invert on hot platter and serve with tomato sauce.

Tomato Sauce

Two cups tomatoes, 2 cups of water, 1/2 cup teaspoon cloves, 1/2 teaspoon allspice, 2 sprigs of parsley, 2 tablespoons chopped onion, 2 tablespoons butter, 1 teaspoon salt, dash of pepper, 2 heaping teaspoons cornstarch.

Boil together, tomatoes and seasonings, spices and parsley. Sauté the onion in butter until brown, add cornstarch and cook well. Gradually add tomato to this mixture and cook until it thickens.

Pork Pie

(4 to 6 servings)

Four cups of cooked pork, 2 cups of left over gravy, 1 teaspoon salt, 1/2 teaspoon pepper, 2 tablespoons catsup, 1 sprig of parsley, 1/2 onion, 1 tablespoon butter.

Sauté chopped onion in butter, add seasonings and catsup to the gravy. Cut pork into slices three inches long and two inches wide. Put a layer on bottom of pie plate, add chopped parsley and onion and continue until plate is full and cover with gravy. Cover with pie crust and bake in a hot oven for 15 minutes (450 degrees F.).

Crust: One and one-half cups of flour, 1/2 teaspoons salt, 6 tablespoons shortening, cold water.

Sift flour and salt. Cut shortening into dry ingredients with 2 silver knives until mixture is well blended. Add water gradually, handle as little as possible. Chill and roll out thin.

22 STUDENTS NAMED ON MAGAZINE STAFF

Twenty-two Butler University students have been named to the staff of *Mrs. Quarterly*, publication of the university English department, according to an announcement by Miss Allegra Stewart and Don Sparks, faculty sponsors. First semester editor will be Robert Ayres.

Included in the first issue of the publication will be short stories, poetry, and plays written by the English classes.

DINNER IS PLANNED BY NAVAL VETERANS

The U. S. Naval Veterans will observe Armistice Day at dinner to be held at 6 p. m. Nov. 11, in the Hotel Severin, it was announced today. Members will visit the Indiana World War Memorial preceding the dinner.

Dr. Robert O. Levell, Indianapolis, author of "War on the Ocean," is national commander of the organization.

BLAME SEX-KILLER IN GIRL'S SLAYING

GRAFTON, O., Oct. 19 (U. P.)—The body of pretty, 19-year-old Louise Hornbeck, her skull fractured by repeated blows from a club or rock, was found today in a yard a few doors from her home. Officials said she was the victim of a sex-crated killer.

The girl's father and brother found the body today after a six-hour search, started when she failed to arrive home last night.

Text of Roosevelt's Budget Address

19

U. P.

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—

—