

## Fruits, Both Canned And Fresh, Highlight A Week's Menus Planned By Meta Given

By META GIVEN

DO YOU KNOW OF ANY MORE PERSUASIVE WAY to serve certain canned fruits appealingly than in lovely garnishes for roast or broiled meat or poultry?

Handsome halves of clingstone peaches, Bartlett pears and pineapple rings can play well in these roles. To broil, brush the top surface with lemon juice and melted butter, slide under the broiler and leave there until the top is bubbly and a tempting brown.

The menus for next week follow.

MONDAY

Breakfast

Tart apples  
Fried cornmeal mush with butter and syrup  
Bacon strips

Luncheon

Curried eggs and peas with rice border  
Bread and butter  
Grapefruit and orange cup

## Ready-Cooked Foods Simplify Meal Planning

Food experts are coming to the rescue of housewives these days with some sensible suggestions to help hold down the bouncing budget.

It takes ingenuity and planning, say the economists, but the alert kitchen manager still can serve her family attractive, thrifty meals by taking advantage of special food values.

The home cook can solve her main-dish problem — usually the most costly item of the meal — by planning her menus around such hearty, substantial heat-and-eat, ready-cooked foods as chili con carne, baked beans and macaroni and cheese.

All these family favorites are high in protein value and can replace costly dishes. A vegetable, crisp salad and dessert will round out the menu, yet keep the entire meal within a modest budget.

These dishes can be varied a number of ways. Try spicy chili con carne on a mound of steaming rice for a wintertime supper. Serve with toasted French rolls and a well-seasoned green salad.

Stuffed green peppers are a tasty Sunday night treat. Parboil green pepper halves, then heap with hot macaroni in cream sauce and top with toasted, bread crumbs.

Saturday night's the time for a Down East baked bean feast. Start with baked beans, beanarian style. Flank with plenty of Boston onion bread and chilled cole slaw. And serve a tangy new dessert — broiled cranberries.

Serve spaghetti in tomato sauce (sprinkled with grated sharp cheese) along with a huge mack-tray.

To use leftover ham, chop up the meat, not too fine, and add to macaroni in cream sauce. Flavor with a tablespoon of sherry and a sprinkling of onion and celery salt. Heat in a baking dish and serve bubbling hot.

## House Dresses Fewer... And Higher

By BARBARA BUNDY SCHU

United Press Staff Correspondent  
NEW YORK, Jan. 8 — Manufacturers of "dosen-priced" women's dresses — the greatest mass producers of the clothing industry — made 16 per cent fewer dresses in 1947 than in 1946, but took in 13 per cent more money in 1947 than during the bigger production year that preceded it, according to U. S. Commerce Department figures.

The reason, John Benz of the department explained — perhaps unnecessarily — to the National Association of House Dress Manufacturers, was the universal increase in price.

"Dosen-priced" dresses — sold to retailers in dozen lots rather than individual units — as higher-priced dresses are sold — include most of the cotton, rayon and wool house dresses sold to retail customers for about \$4 to \$30. Some sell for as much as \$30.

The average price of such a dress in May, 1946, Mr. Benz said, was approximately \$5. In May, 1947, the average dress in the field was retailing for slightly under \$7.

The increase in wholesale price was about 25 per cent, he said. It continued to rise in the third quarter of 1947, but the increase was slight enough to give evidence of a leveling, Mr. Benz said.

The figures presented by Mr. Benz, based on the first nine months of both years, showed a decline of production in all branches of the women's outer clothing industry averaging 15 per cent. Other branches of the industry, however, showed also a reduction in dollar intake, indicating less drastic price increases. Average for the entire industry was 11 per cent less dollar volume than 1946.

Dosen-price manufacturers, who had turned increasingly to rayon in the past few years started a shift back to cotton last year, Mr. Benz said, as cotton print production increased. Rayon was used for 2 per cent of the total production in 1947 as compared with 26 per cent in 1946, he said. The increase in use of cotton was most marked in the higher-priced dozen dresses.

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Breakfast

Tart apples  
Fried cornmeal mush with butter and syrup  
Bacon strips

Luncheon

Curried eggs and peas with rice border  
Bread and butter  
Grapefruit and orange cup

TUESDAY

Breakfast

Stewed prunes  
French toast with butter and powdered sugar

WEDNESDAY

Breakfast

Sliced oranges  
Hot cooked cereal with sugar and cream  
Coffee cake

THURSDAY

Breakfast

Sliced bananas on ready-to-eat cereal with sugar and cream

FRIDAY

Breakfast

Stewed apricots  
Creamed chipped beef on toast

SATURDAY

Breakfast

Orange juice  
Salt pork with cream gravy  
Biscuits and butter  
Strawberry jam

SUNDAY

Breakfast

Grapefruit halves  
Waffles with butter and heated syrup

Luncheon

Dinner

Deviled egg salad  
Buttered English muffins  
Fresh pears

Dinner

Luncheon

\*Pan-fried oysters  
Mashed potatoes  
Stewed tomatoes  
Cole slaw  
Bread and butter  
Banana cream cake

Luncheon

Dinner

Vegetable soup  
Shredded lettuce, bacon, watercress and mayonnaise sandwiches on whole wheat bread  
Butter pecan ice cream

Dinner

Luncheon

\*Barbecued lamb shanks  
Baked potatoes  
Mashed rutabaga  
Sliced cucumber and onion salad  
Hard rolls

Dinner

Luncheon

Baked apples with cinnamon whipped cream  
Milk to drink: Three and a half cups for each child; one and a half cups for each adult, in addition to that used in the day's menus

Dinner

Luncheon

Milk to drink: Two and a half cups for each child; one-half cup for each adult, in addition to that used in the day's menus

Dinner

Luncheon

Tomato aspic salad with cottage cheese  
Prune whip  
Milk to drink: Three cups for each child; one cup for each adult, in addition to that used in the day's menus

Dinner

Luncheon

\*Shepherd's pie  
Buttered broccoli  
Waldorf salad  
Hot rolls  
Peppermint ice cream  
Hot fudge sauce

Dinner

Luncheon

Cream of broccoli soup  
Hot buttered toast  
Stewed apricots  
Brownies  
Milk to drink: Two and a quarter cups for each child; one-fourth cup for each adult, in addition to that used in the day's menus

Dinner

Luncheon

Supper  
Cream of broccoli soup  
Hot buttered toast  
Stewed apricots  
Brownies  
Milk to drink: Two and a quarter cups for each child; one-fourth cup for each adult, in addition to that used in the day's menus

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Luncheon

Master Dis  
And Eng

Luncheon

Dinner

By DOUGLA  
NEW YORK, Jan. 8 — You are a happy even James Cagney music except, perhaps, for the 1948 tone poem who The disc makers phonograph to play. Master records classic abound in the England, and they are for repressing and a Mr. Petrillo's edits. Most of the music, made few years, part land, is superb in performance. So he's longhair harmonies in spite of Petrillo. Used Long

Luncheon

Dinner

Hot buttered toast  
Lettuce salad with Russian dressing  
Grapefruit halves  
Dinner

Luncheon

Dinner

Ham hock dinner (carrots, onions, potatoes)  
\*Picked prunes  
Tomato aspic salad with cottage cheese  
Hot rolls  
Sliced bananas and cream  
Chocolate drop cookies  
Milk to drink: Three cups for each child; one and a half cups for each adult, in addition to that used in the day's menus

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