

## FROM AN OLD COOKBOOK

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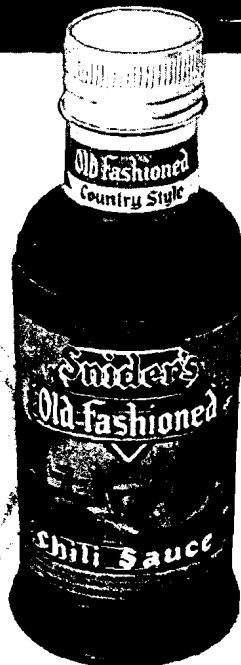
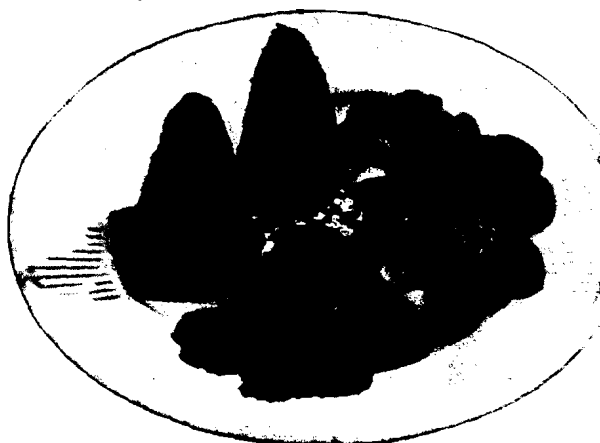


"Don't You Give Me Away, Johnny  
... but Granny's Chili Sauce  
Is Really Snider's Old Fashioned"

"Well, they say honest confession is good for the soul . . . So I'll just speak right up and say that Snider's Old Fashioned Chili Sauce tastes so much like the real home-made kind, the news ought to be shouted from the housetops . . . My advice is to put on your coat and bonnet—hurry to your grocer's and get a bottle today."

## Snider's Old Fashioned Chili Sauce

USE IT AS A CHANGE  
FROM CATSUP



**Doing Something About It.** I like to think of all the elegancies of those days. No hurry, no tearing through a superior meal to take up some entertainment far less important, far less intriguing.

And because I thought you'd like to sample the fruit of my researches, I've put together a dinner, a supper—whatever you will—taken from a very early cookbook, the book that was treasured by some of the great ladies of the South. And the book that was used by some of the world's wonder cooks, with their inspired notions of superb and sublime food.

**Less Fancy Than Fact.** Now you take the dinner—or supper—in our picture. It's really simple food. The only secret is that the old-time care and feeling went into the making of each dish. You don't *have* to have all the different dishes in one grand collection; you'll always choose from these dishes the ones that you like best and make your own menu.

But these all go together like Siamese twins, and that leaves you with a setup you'll feel safe in serving, if that's your pleasure. Do I make myself clear, as the orators say?

**Let's Go, Then.** First and most important is the ham. Baked, of course, its outside a beautiful brown, the inside so sweet and tender and juicy that no sane diner could resist its appeal, and none that I know would even try.

You all know how to bake a ham. You've been told often enough. And you will find the directions right on the wrapper it comes in, anyway. These tell you the cooking time according to the size of the ham you are having.

When it is done, take off the skin and score the fat, either in diamond shape or square. Now take chowchow pickle, or any chopped sweet relish, and mix it with fine bread crumbs, half and half. Cover the ham with this, pressing it in so the "scoring" will be well supplied with it.

Arrange sliced cucumber rings (they come in a spiced sirup), sticking each one with cloves. Put again into the oven and bake until the top is crusty. Glaze with a sirup made from a little ham fat out of the pan, brown sugar and a little water, cooked down to a good sirup consistency. Garnish with fruit and jelly—peaches are good. And sometime or other try a garnish of spiced or preserved plums. They're great!

**The Pleasing Prawn.** You may not find prawns very handy, but I'll say right here that, if they aren't about, shrimps are almost as good and extremely easy to get. Prawns look a good deal like shrimps, anyway, and I guess they are at least first cousins "once removed," as my mother used to say. Found in the deep Southern waters, these little shellfish are as delicate and delicious as anything anybody could ever wish to have: and, according to my authorities, the only sensible and proper way to cook them is via the deep-fat kettle. With this I agree 100

Drain the fish, remove the black vein (this is visible on the little flirting tail

**Batter Complete.** a batter by adding 1 of milk, beating this flour with 1 teaspoon and ½ teaspoon of salt perfectly smooth. Take tails, dip each into the deep hot fat, about 3 out looking so temp brown, with their ends sealed inside their served with lemon there's a dish to mention. Drain them well but then, I don't have to do that anyway.

**Something to Keep.** still having their long never be too long), follow an old recipe give you an oyster-I assure you that it would be looking good indeed.

**Oyster-and-Sweet.** 1 quart of oysters in edges curl. Drain the liquor and save it.

Put 2 pairs of sweet water and let them steam on to parboil, salted cold water and Then simmer until not soft. Take the plunge them at once really cold, take off fat and muscle. Be off, and the sweetb Cut them into cubes

Make a rich cream boiler, with 2 cups of cup of the strained slightly with blende and flour. Season a and like heavy. he oysters and sweetb serole, cover with powder-biscuit do brown. Personally biscuit-dough sch with a crust baked your choice. At any to write home about

**Old Southern** not only in my Co from talking with that food goes large ferent families ha that are respectful families and cooks pretty exclusive. and still have. cer little differences in and so many of the the mistress of th house in town. An is almost always beaten biscuit.

When we ma "beatin' block" c to figure out the quarts and teac