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LADIES' HOME JOURNAL

# Beatrice Cooke's Mealtime Adventures



FOR APRIL: How to get a free Chinese cook book. How to make Chinatown War Mein, Butter-Flake Squares, and a Ginger Pear Shake.



ah, "April with his showers sweet"!

Want a month! When romance seems to burst upon teen-age offspring like bloom upon the apple tree! Are symptoms showing in your family? If so, remember that a couple of pints of MEADOW GOLD ICE CREAM ready to hand are a great asset to romance. And a help in encouraging Romeo and Juliet to regard home as the best setting for a Spring idyll. Try provisioning young love with MEADOW GOLD—see how well it works!

## Recipe for a Family's Cheers

Isn't it fun when you find a dessert that really captivates the family? I've found one that's an absolute cheer-maker... and I'd like to have you try it. It's an especially flaky pastry. Buttery-good. And rather unusual flavor because of the creamed MEADOW GOLD COTTAGE CHEESE. The recipe's in the next column.

### Meadow Gold Butter-Flake Squares

1 cup all-purpose flour, sifted  
1/4 teaspoon salt  
1/2 cup Meadow Gold Butter  
1/2 cup Meadow Gold Cottage Cheese  
Confectioners' sugar  
Jelly or preserves

Sift flour and salt and cut in butter with pastry blender or 2 knives until particles are the size of small peas. Mix in cottage cheese. Wrap in waxed paper. Place in refrigerator until dough becomes firm enough to handle easily. Roll out to 1/4 inch thickness and cut into 3 1/2 inch squares. Place 1 teaspoon of jelly or preserves in the center of each square. Moisten the edges, gather up the corners and pinch them together. Bake in a moderately hot oven (400° F.) for 20 minutes, or until lightly browned. When cool sprinkle with confectioners' sugar. Makes 8 to 10 pastries.



I've found that for cooking or serving, no other butter pleases me as much as MEADOW GOLD. In my community—and in yours, too, most likely—cheap, fresh MEADOW GOLD comes with every quarter-pound wrapped in aluminum foil. Stays much more delicious that way. Try it and see!

## Have a glass of Grade A Health!

Have four glasses daily, in fact, and get your full requirement of the health-help milk will give! Women, especially, need a quart a day for the calcium. And a quart

and a half is a "must" for the child who's growing like a weed. Of course, my "quart a day" is MEADOW GOLD GRADE A HOMOGENIZED MILK. For I'm convinced it's the finest money can buy. I've visited many immaculate Meadow Gold Dairies—where every processing machine glistens, every white uniform gleams. And I've seen with what care the purity of rich MEADOW GOLD is guarded every minute. So I buy MEADOW GOLD with confidence—and I know you can, too. Now for a different way of enjoying MEADOW GOLD, I try this:

### Ginger Pear Shake

1 8-oz. can of pears  
Gingerale  
1 quart Meadow Gold Homogenized Grade A Milk

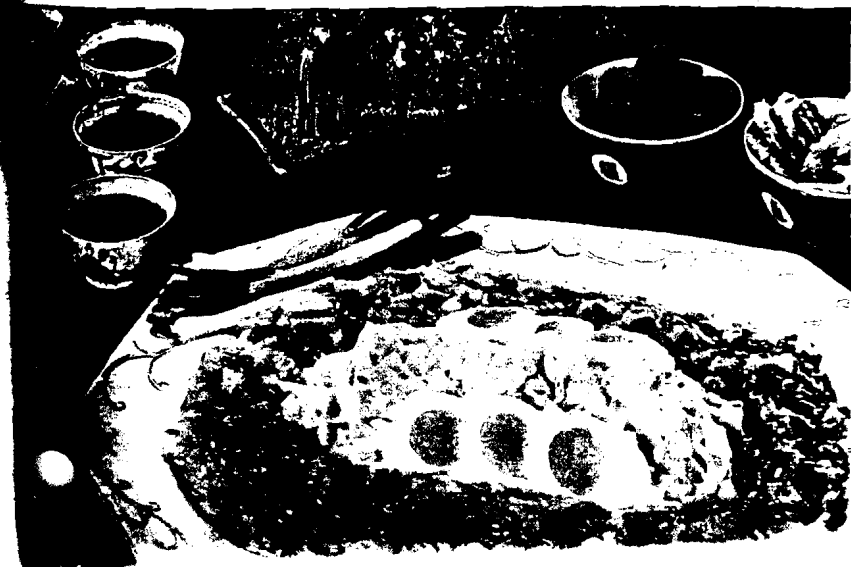
Press pears through sieve. Mix pulp and juice, add milk and pour into glasses till they're 3/4 full. Add gingerale and stir. Serves 6.



an unusual Chinese  
Cook Book!

Here's an opportunity to get the most unique recipe book you ever owned!

You'll treasure your copy of "The Art and Secrets of Chinese Cookery" I know. So do send for this fascinating book at once. Gives you easy recipes for making such delights as Suh Gum Soup... Tuna Chow Mein... Lobster Cantonese... Yet-Ca-Mein... and many others (24 in all!) And this color illustrated booklet is free! Just write today to Dept. 1-12, LaChoy Food Products, Division of Beatrice Foods Co., Archbold, Ohio.



## How to make taste buds blossom!

The LaChoy people (hless 'em!) who make the most wonderful American-cooked Chinese foods you ever tasted, gave me a marvelous recipe the other day. I pass it on to you with just one suggestion—do be sure to use LaChoy ingredients where they're called for. I know from experience they'll give you exactly the goodness you'll want in this delightful April dinner.

### Chinatown War Mein

(Cooking time: 15 minutes Yield: 6 portions)

1/2 cup Meadow Gold Butter  
1/2 lb. lean pork  
1/2 lb. lean veal (cut in thin strips)  
1/2 cup onions, cut fine  
1 cup hot water—or stock  
1 cup LaChoy Bamboo Shoots (drained, slice thin)  
1 cup LaChoy Water Chestnuts (drained, slice thin)  
1 can LaChoy Bean Sprouts (drained well)  
2 teaspoons salt  
1/2 teaspoon pepper  
2 cups celery, cut fine

### Flavoring and Thickening

1 cup cold water  
2 tsp. LaChoy Soy Sauce

