Roast Ribs of Beef

Select a 2 or 3 standing rib roast of beef. Sprinkle with salt and Durkee's Pepper. Place roast fat side up in open roasting pan. Do not add water and do not cover. Make small incision and insert a roast-meat thermometer so that bulb reaches center of roast. Take care that bulb does not rest on either fat or bone. Place roast in hot oven (500°F) and rear for 20 or 30 min. or until lightly browned, then rapidly reduce temperature to that of slow oven (300°F) and continue cooking until desired degree of doneness is reached. The roast-meat thermometer will register 140°F for a rare roast, 160°F for a medium roast, 180°F for well-done roast. Allow 16 min. per lb. for cooking a rare roast, 22 min. per lb. for medium and 30 min. per lb. for cooking a well-done roast.

Chantilly Potatoes

Cut potatoes with melon ball cutter, moisten sheet of KVP Cookery Parchment, placing potatoes on it. Add seasonings—salt, pepper and Durkee Margarine. Gather up edges of bag thus formed and fasten with rubber band well below all edges and place in boiling water in Vollrath Kook-King pan and cook until tender. Add chopped parsley and serve.

French Fried Cauliflower

1 medium sized head cauliflower
4 cups boiling water
1/2 teaspoon salt

Snowdrift Shortening

Cook cauliflower 10 min. or until tender. Break into flowerets. Drain. Roll in crumbs, egg and milk mixture and crumbs again. Fry in deep Snowdrift shortening (375°F). Drain on KVP Shelf and Lining Paper.

RECIPE

Wesson Oil Mayonnaise

1 egg yolk
1/8 teaspoon cayenne
1/2 teaspoon mustard
1 tablespoon vinegar
1/2 teaspoon salt
or lemon juice
1/2 teaspoon sugar
1/2 pint Wesson Oil

Combine egg yolk, seasonings and vinegar. Add 1 tablespoon Wesson Oil and beat vigorously with rotary beater until oil and egg are thoroughly mixed. Continue adding oil, one tablespoon at a time, beating after each addition, until mayonnaise begins to thicken. The remaining oil may be added two tablespoons at a time, beating well after each addition.

Old-Fashioned Blueberry Muffins

2-2/3 cups sifted flour
1/3 cup sugar
1 cup fresh blueberries
1 egg
2 teaspoons lemon juice
1 cup milk
1/2 teaspoon salt
4 tablespoons
2-2/3 teaspoons baking Wesson Oil powder

Sift flour, once and measure. Add lemon juice and salt to berries. Combine with one-third cup flour. Sift remaining flour with baking powder and sugar. Beat egg, add milk, then flour all at once. Mix just enough to distribute liquid. Add shortening and fold in berries. Make in small greased muffin tins. 10 to 15 min.

Tapioca Royal

1/2 cup pineapple juice
2 cups grape juice (home canned in Ball Jars)

6 tablespoons Durkee's Kockezy Tapioca
1/2 teaspoon salt
1/2 cup finely cut pineapple
1/4 cup sugar
1 tablespoon lemon juice
1/2 cup heavy cream, whipped

Drain juice from pineapple. Add water if needed to make 1/2 cup juice. Combine with grape juice and heat to boiling. Place over boiling water and add Tapioca and salt while stirring. Cook until Tapioca is clear and transparent, 15 to 20 min., stirring frequently. Add sugar and lemon juice. Chill thoroughly. Remove 1/2 cup of mixture and add whipped cream to it. Add pineapple to remaining portion. Place pineapple mixture in Pastoria parfait or sherbet glasses and top with whipped cream mixture.
Vegetable Salad Piquant

- 3 packages lemon flavored sweetened gelatin dessert
- 2 tablespoons vinegar
- 5 cups boiling water
- 1 teaspoon salt
- 4 cups shredded cabbage
- 2 cups home-canned relish

Dissolve gelatin in boiling water. Pour thin layer of gelatin in meat loaf pan, set in bowl of ice-water, chill until firm. Place design of pickles and pimento. Anchor with few drops of gelatin. Chill until firm. Pour cool gelatin over one-third depth of pan. Chill until firm. Add gelatin to cabbage and fill to within two-thirds of depth. Chill until firm. Drain relish, add gelatin and fill mold. Chill all in refrigerator several hours. Unmold on Forstoria glass plate and garnish with lettuce. Serve with Wesson Oil Mayonnaise.

Campfire Puffs

- Dip Campfire Marshmallows in milk or cream. Roll in Durkee's Moist Cocomint.

Coffee

- Dispense coffee from Adjustable to Fixed, Tricelator, one operation for each cup of water. Place filter and pour hot boiling water over coffee. Set on top heat and allow to drip through. Mix thoroughly before serving.


At 4 P.M., today an intimate chat on "Charm and Style" by Chicago Mail Order Company's Fashion Stylist, Jane Alden. Community Plate is used exclusively in our Cooking School.