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HOUSEKEEPERS' CHAT

Friday, April 3, 1931.

(NOT FOR PUBLICATION)

Subject: "Dinner on Easter." Information from the Bureau of Home Economics,
U. S. D. A.

Leaflet available: "Ice Cream Frozen Without Stirring."

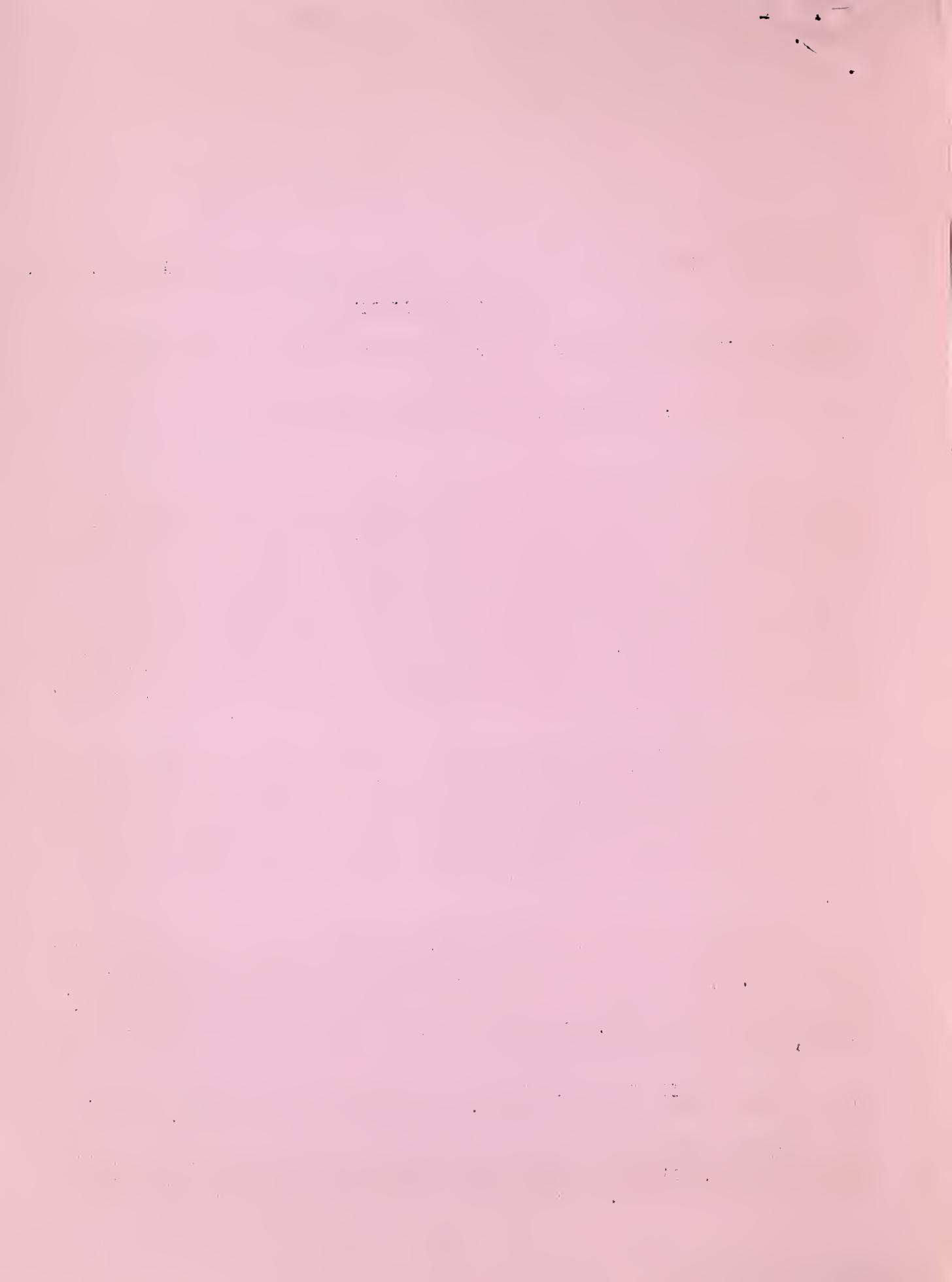
While Betty Jane and Horace and Ann are out in the kitchen coloring Easter eggs -- Yes, of course, the dye they are using is harmless. Well, while they are working and chattering on about the bunnies that Uncle Ebenezer has promised for an Easter present, we might as well talk over our Sunday dinner. Rabbits make pets even for small children. They are gentle and friendly and can live outdoors even in cold weather. Several families of rabbits have been living for several years at one Nursery School I know. They live in screened boxes. The children never tire of watching them and feeding them. Horace and Ann have been begging for pets a long time. After their last visit to the zoo they came back longing for zebras and baboons. So Uncle Ebenezer is compromising and buying a pair of white bunnies.

But to return to our Easter dinner. The color scheme usually chosen for this occasion is yellow, lavender, pale pink or some other delicate pastel shade. For the center of the table a bowl of jonquils or tulips or a mixture of spring flowers is the thing. This year after so much dark weather I feel in the mood for not only flowers but also a menu that is colorful and cheerful -- a meal featuring a refreshing spring green and some other lively shade to make me feel that spring is really here and that gardens are coming up.

Speaking of gardens, our friend W.R.B., the garden adviser, has promised to give me some helpful information for housewife gardeners any day now. So you can expect some chats on backyard vegetables or front yard flowers soon. Yes, Evangeline, it would be a fine idea if you set aside a section of your notebook for garden news. For when W.R.B. and I get together, there's no telling how many notes you may want to jot down.

Where was I? Oh, yes. The Easter menu. I'll read it very slowly. You see I'm working on the resolution I made day before yesterday.

The menu begins with cheerful tomato juice cocktail served with crisp salty crackers. I'm planning to wear my coral beads at that dinner because they match the cocktail. Uncle Ebenezer maintains -- though I suspect he is



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not too serious -- that the hostess might just as well dress to suit the color scheme of her room or her dinner table.

For the second course, Veal Birds; Buttered new potatoes with chopped parsley; Brussels sprouts or some other green vegetable. Instead of salad we're having a gay spring platter made of radish roses, celery hearts, olives and cucumber sticks. I'll say more about that platter in a few minutes. Then we're having an ice cream sandwich for dessert.

Shall I repeat the menu? Tomato cocktail with crackers; Veal birds; Buttered new potatoes with chopped parsley; Brussels sprouts; a Platter of spring relishes; and Ice cream sandwich.

In case you have forgotten how to make the tomato juice cocktail, I'll revive your memory a bit before we go further. Canned tomatoes are boiled for about five minutes with chopped celery, green pepper and salt. Then they are strained through a sieve. To this juice, add a little catsup, onion pulp and horseradish. Chill and serve in small glasses. Crisp salty crackers are just the accompaniment needed for this cocktail.

Now the veal birds. They make an excellent meat dish for a company dinner, because they are easy to serve and attractive in appearance. They look, you know, exactly like small stuffed roasted birds of some kind when they appear on the table. I'm about to give you the recipe for making them. Are you ready? Eight ingredients:

2 pounds of veal cutlet	2 cups of stale bread crumbs
1/2 cup of chopped celery	1 teaspoon of salt
1 onion, minced	Pepper, and
2 tablespoons butter or other fat	1/2 pound of sliced bacon.

I'll repeat that list. (REPEAT).

(Announcer: Please read slowly):

Ask your butcher to slice the veal as thin as possible. Cut it into strips two to three inches wide and about four inches long, according to the natural divisions of the meat. Now make the stuffing. First cook the celery and onion for a few minutes in the fat. Add the bread crumbs and seasonings. Mix them together thoroughly. Put a spoonful of this stuffing on each strip of veal. Then roll up the strip carefully, bind it with a slice of bacon, and skewer it in place with toothpicks.

There are your birds all ready for cooking. Brown them slowly on all sides in a skillet. Then transfer them to a casserole. Add the drippings from the skillet, cover and cook in a moderate oven (350 degrees F.) until tender -- or about 45 minutes. Serve these on a platter with the meat drippings. Garnish with watercress.

There is nothing that appeals to the eye and the appetite more than a plate of crisp chilled relishes such as crisp celery, radishes and olives. A plate of this kind makes a pleasant occasional variation from salad. Be sure the platter is ample so that everyone can have each of the four relishes you are serving. Radishes are most attractive made into flowers. Score them with the point of a knife in five or six sections and then peel the skin down toward the stem to look like flower petals. Cut across the center once or twice. Stand the radishes in ice water until they open out like roses.

Cucumber sticks are delicious served and eaten with salt like celery. Peel medium-sized crisp cucumbers, then cut them in slender sections the long way. They make a crisp white addition to your spring platter.

For dessert there is the ice cream sandwich. If you own that excellent little leaflet, "Ice Creams Frozen Without Stirring," you probably know all about this dessert. For there's a picture of it on the back page of this leaflet and also a recipe. Ice Cream sandwich is two layers of sponge cake with a filling of ice cream between. It is good either plain or with fruit or chocolate sauce. I'll tell you how to make it. If you are freezing the ice cream yourself in a mechanical refrigerator, bake your sponge cake in a pan twice the size of the ice-cream tray. After removing the cake from the pan, cut it in two pieces just the size of the tray. Place one section of cake on a platter. Lay the mold of ice cream on the cake and put the second portion of cake on top. If you buy your ice cream in brick form, plan to make the cake the right size for the brick.

Monday: "Headache Remedies."

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