

Tasty Desserts Highlight Menu Of Old Favorites

Mrs. Annie Trollinger Wins Ribbons With Rich Jam Cake, Pumpkin Pie

By NANCY NASH

Food Editor

Experience is a good teacher and experience has taught much to Mrs. Annie Trollinger whose family has marked many firsts in Waverly, Tenn.

"Miss" Annie still represents a series of firsts in this town where she is well-known for her generosity, her spirit of co-operation and her active participation in community affairs.

One of the outstanding achievements among her many fine accomplishments, is her ability to cook and serve good food. The long string of ribbons representing prizes won at the county fair are indicative of this fact. As if any further proof were necessary after tasting her delicious and fashioned jam cake and enjoying a generous sample of the best homemade peanut brittle I have ever eaten.

Mrs. Trollinger belongs to the old school of thought when it comes to cooking and serving food and she readily wears anyone interested in her culinary achievements of this. One she adapted at a time will never do. These are four or more recipes—especially when the spirit of Christmas is in the air. Her jam cake perhaps best illustrates her cooking habits. She used the recipe for many years and adapted the basic ingredients to form almost any type cake that's needed, varying from a simple yellow one to a fruit cake for Christmas.

Old Fashioned Jam Cake

Any one kind or combination of jams that you might happen to have in the refrigerator may be used in this cake with excellent results, but Mrs. Trollinger's favorite is blackberry. The mixing is done in the traditional manner, but I'm sure the ingredients will adapt themselves to

Merchant Fleet Has Slight Decline

WASHINGTON—(AP)—The American Merchant Marine Institute reports that the privately-owned fleet of ocean-going vessels under the U. S. flag declined by two vessels and some 17,000 dead weight tons during the month ended Sept. 1.

On that date the fleet numbered 1101 vessels of 15,867,974 dead-weight tons.

Tourists in Italy Setting Records

ROME—(AP)—Italy is heading for another record-breaking tourist year.

The state tourist agency announces that in the first nine months 9,300,489 foreigners crossed the borders. In all of 1954, when all previous marks were exceeded by 20 per cent, 9,375,532 tourists were recorded.



There's no dearth of desserts when Mrs. Annie Trollinger of Waverly serves a buffet meal. Her old-fashioned jam cake, delicious vinegar rolls, pumpkin pie and sweet potato pudding are supplemented with tender, crunchy peanut brittle.

Plain White Icing

Combine 2 cups sugar with 1/2 cup water and cook over medium heat until a small amount of syrup dropped in cold water forms a hard ball. Remove from heat and add 1/2 cup sifted flour mixture to the creamed mixture alternately with 2 cups buttermilk.

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Fruited Loaf Cake

One of Mrs. Trollinger's favorite ways for baking her versatile jam cake is in a loaf. The recipe as given will make two medium size loaves or one large one baked in a 325 degree oven for 60 minutes.

The addition of 1 cup nuts and 2 cups of candied fruit is all that is needed to transform this moist spicy cake into a fruit loaf. Or nuts may be added and no additional fruit used if desired. A simple orange confectioners sugar frosting is peddled and spread on top of cake.

Vinegar Dessert Rolls

These are rolls with a slightly sweet-sour flavor somewhat like that of apple dumplings.

Combine 2 cups of softening flour to which 2 teaspoons baking powder have been added with 1/2 teaspoon salt. Cut 1/2 cup shortening into the flour, just as for making pastry. Blend with enough cold water to form a firm dough, then roll very thin.

Dot dough with 1/2 sticks 1/2 cup butter and sprinkle with 2 cups sugar that have been thoroughly blended with 1 cup flour. Roll dough pillow-roll fashion and cut out in 1 1/2-inch lengths. Place in casserole dish cut-edge-up, upon one teaspoon of melted butter. Bake whole eggs enough each of

Christmas Gift!

Festive holiday food makes a wonderful Christmas gift, says Nancy Nash. Friends will treasure the kitchen treasures she shows you how to make Sunday in

Sweet Potato Pudding

The texture and flavor of this pudding is different from the usual sweet potato custard or pudding, since the potatoes are grated or ground and then cooked without further stirring.

Combine in a mixing bowl 3 medium sweet potatoes that have been peeled and then grated on a vegetable grater or put through the fine blade of your food chopper. 2 cups sugar, 1/2 teaspoon each of cloves, allspice and nutmeg, 1/2 teaspoon salt, 2 cups sweet milk, 2 slightly beaten whole eggs and 1 stick of melted butter.

Mix until thoroughly mixed and pour into 2-quart rectangular casserole dish and bake for 45 minutes in a 325 degree oven or until pudding is set in the center and lightly browned on top.

Peanut Brittle

The secret of success with peanut brittle is pouring and spreading quickly. Mrs. Trollinger likes to have someone to help her stretch the brittle on the marble slab which she has used for years.

Combine 2 cups sugar with 1 cup white corn syrup and 1/2 cup warm water. Cook over medium heat until syrup is a hard thick enough to form a hard ball in cold water. Now add to the syrup 2 cups of raw peanuts and continue cooking until the syrup becomes a golden brown. (While the syrup is browning the nuts will parch to the desired degree.)

Remove the browned brittle from the fire and add one tablespoon butter, 1 teaspoon vanilla and last of all, 1/2 teaspoon soda. Stir until thoroughly blended and mixture is slightly bubbly. Quickly pour onto a marble slab and spread out with 1/2 teaspoon each of

Barbecued Pork Chops

A simply prepared barbecued pork chops is the one meat dish for which Mrs. Trollinger claims any special acclaim. It is so easy that anybody can do it, she says, yet every time one cooks chops in this manner they are highly praised.

Melt 1/2 cup butter in a large casserole or oven-going skillet. Place 10 nice pork chops in the hot butter, sprinkle generously with salt and pepper and cover all with 1 cup cider vinegar and 2 cups water.

Cover and bake in a 350-degree oven for 45 minutes in an hour and return to oven until nicely browned on top.

Butter Finger Cookies

This is a similar cookie to the ones known as butter balls or sand tarts or crescents. It is one that is always popular and very nice for tea tables. Any one who has never made this tasty melt-in-your-mouth type of cookie should become acquainted with it right away.

Blend 1/2 cup soft butter with 5 tablespoons powdered sugar, 1/2 teaspoon salt, 1 teaspoon vanilla, 1 tablespoon water and 2 cups sifted flour. Add 1 cup finely chopped (not ground) nut meats and blend these with the first mixture. Pinch off dough in small pieces and shape into finger-like portions about the size of your little finger. Place on an ungreased cookie sheet and bake in a 350-degree oven for 10 to 12 minutes or until the fingers become very lightly browned.

Remove from oven and cool slightly before dusting with additional powdered sugar. Dropping the cooled cookies into a brown paper sack and adding a small amount of sugar before making pretty is a good way to achieve a nice sugar coating.

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Meat Holds Spotlight In Bargain Parade

Beef, Pork, Leg o' Lamb Featured; Turkeys, Broilers Also Plentiful

By THE ASSOCIATED PRESS

You'll be able to find attractive prices on almost any kind of meat you want in the nation's food stores this week end.

Beef steaks will be prominently featured, with prime ribs and chuck being getting particular attention. Numerous stores plan to offer steaks and hamburger steaks at lower prices.

Pork continues on the bargain counter. Some markets will drop pork chops prices by several cents a pound and there will be special deals on pork loins. Here and there, stores will have fresh pork shoulder, smoked hams and sliced bacon as week-end attractions.

There's good eating to be had from apples and at reasonable prices. Limes, oranges and grapefruit are good buys in citrus and tangerine prices are lower. Avocado and pimento grapes also have a place on the list of worthwhile fruit buys.

Second Phone For Children Aids Parents

NEW YORK—(AP)—Parents are getting smarter all the time. Here's an example: Why complain about the kids using the phone when for a price of a few dollars you can install for the very own use of the young fry?

It's an idea that seems to be spreading, judging by recent reports. At Lubbock, Texas, a good indication of respect for young people's rights (ahem) is illustrated in the telephone directory under the listing for Dr. R. K. O'Loughlin. It says "children's number." It's for Sharon K. Jeanie L. Kathy B. Ricky & Robert & Pat J.

In New Jersey the Public Service commission has authorized the telephone company to make a special rate on the second residential phone, discounting it 10 cents to \$125, depending on the zone.

Maybe other states will petition for reductions too, making it easier to persuade Mom and Dad to go for the idea. If not, how about using your sitting money for the project?

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Fryers Are Cheap

Leg of lamb will be widely featured, too, and lamb chops will be cut in price in some areas. For those who don't tire of poultry over the Thanksgiving weekend, there will be good buys in frying chickens.

Some meat specialists recommend beef as a good buy right now. It's pointed out that the average price of choice beef cuts has been about 87 cents a pound in recent months, well below the 90-cent average in 1951 and 1952.

Beef is one of the U. S. Department of Agriculture's good buys for December, but the list is led by pork. Pork supplies will be at all seasons' peak this month and prices are low.

Turkeys and Broilers

Also on the USDA's list of plentiful foods this month are turkeys, broilers and fryers, potatoes, apples, cranberries, sweet potatoes, confectioners' sugar, wild rice, peaches, grapes, dairy products, dates,梨, canned tuna, and vegetable fats and oils.

From the wholesale produce market comes word that your best buys in vegetables are potatoes, onions, turnips, eggplant, green beans, and radishes. Reasonably priced are old and new cabbage, cucumbers, carrots, endives, broccoli, peppers, spinach, squash (both green and yellow), beans, asparagus, cauliflower and iceberg lettuce. Pro-

Mrs. Annie Trollinger

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