

Retro Recipe Rewind

Planning an elegant Spring dinner?

Look no further than this menu for a "Company Dinner." Unlike today, canned veggies were actually an upscale touch in the salad recipe dating from 1941!

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Table Talks

By SADIE B. CHAMBERS

A Company Dinner

As lovely Spring days approach there will be much visiting and modest entertaining. Two things the hostess keeps in mind is to have something a little different, yet economical and also a menu that will be for her as simple as possible, that her energies may be conserved for enjoying her guests to the utmost.

With all this in mind I offer you this menu:—

Apple Juice — Baked Potatoes
Creamed Pork Chops — Glazed Onions
Whole Wheat Muffins and Butter
Pea and Carrot Salad
Maple Cream Dessert
Date Loaf
Coffee
After Dinner Mints

CREAMED PORK CHOPS

Pan brown the chops and then place them in a shallow dish — sprinkle with salt, pepper and a dust of sage. Sprinkle thickly with finely-ground bread crumbs. Dot with butter—bake in hot oven until crumbs are lightly browned then add enough water to keep from sticking—Cook 30 minutes—then add 1 can of condensed mushroom soup. Cook 10 minutes longer.

GLAZED ONIONS

2 dozen small white onions
2 tablespoons butter
6 tablespoons sugar
2 teaspoons water
Peel onions; cook in boiling salted water until tender. Drain; Melt butter, add sugar and water. Add onions, simmer to brown and glaze.

PEA AND CARROT SALAD

2 cups small canned peas
1 cup grated carrot
½ cup finely chopped celery
2 tablespoons chopped onion

2 tablespoons chopped olives
2 chopped hard boiled eggs
Drain peas—grate carrot and chop other ingredients. Just before serving toss all together with your favorite mayonnaise. Sprinkle chopped egg on top—Also attractive is some chopped parsley or water cress added.

MAPLE CREAM DESSERT

2 tablespoons granulated gelatine
¼ cup cold water
1 cup milk
2 egg yolks
¼ teaspoon salt
½ cup maple syrup
½ cup chopped nut meats
1 cup whipped cream
½ cup marshmallows diced.

Soften the gelatine in the cold water. Scald the milk over hot water; add a small amount of it slowly to the egg yolk—Return to the milk remaining in the double boiler and cook until the mixture coats the spoon. In the meantime stir in the salt and maple syrup.