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This Little Pig Stays Home...

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The little pig that used to travel so extensively is now content to stay at home and earn his board and keep three times a day on the dining room table! Fancy bacon, bygone days, was served with the customary egg at breakfast and that was its last appearance for the day. Today one finds attractive bacon dishes gracing the table the clock around.

Of course, bacon and eggs are the old American breakfast stand-bys, served the year around in all parts of the country. Even though they are universally demanded, their method of preparation varies. Many cooks are now broiling their bacon, instead of frying it in a pan, to get rid of the excess fat that drips off, leaving crisper, drier bacon strips.

Bacon may easily be prepared in an ordinary oven. Place the cold slices on a drip pan; place the drip pan on the wire shelf in a hot oven, and turn it now and then. This is an especially good way to prepare large quantities of bacon.

Another way, equally desirable, but newer, is to fry your bacon in deep fat. Fill an iron kettle half full of bacon fat, wire shelf in a hot oven, and then. This is an especially good way to prepare large quantities of bacon.

Eggs in bacon rings are very popular. Just line your muffin tins with strips of bacon, break an egg in the center of each ring and bake in a moderate oven until the egg is thoroughly cooked through and the bacon is crisp. When removed from the pan the bacon is curled around the egg, making an attractive dish.

The same method may be employed in baking stuffed tomatoes, peppers, and onions. Line the muffin tin with bacon, put in the tomato, pepper or onion and add chopped, crisp cooked bacon to your favorite stuffing recipe.

In making Spanish rice or Italian spaghetti cut your bacon fine and add chopped, crisp cooked bacon to your favorite stuffing recipe.

An interesting hors d'oeuvre may be made by spreading bacon with a piquant flavored cheese and broiling it in a hot broiler until crisp.

Scrambled Eggs Tartlets, is an attractive luncheon dish. Take: 2 c. canned tomatoes, 6 slices bacon, 2 t. sugar, 1 slice onion, 6 eggs. Add sugar to tomatoes and cook slowly for 5 minutes. Add salt and pepper. Fry the bacon and onion, chopped fine, until bacon is crisp. Pour in tomatoes to which slightly beaten eggs have been added. Stir with a fork until light and creamy. Garnish with parsley.

YOU'VE tried corn fritters and apple fritters. Now try bacon fritters. If you have a favorite fritter recipe, just omit the fat and add six slices of crisp chopped bacon. If you don't have an old stand-by try this one: 1 c. flour 1 egg 1 tsp. baking powder 1/2 c. milk 6 slices chopped 1/2 t. salt cooked bacon.

Add the wet to the dry ingredients and stir until smooth.

Bacon muffins are an interesting variation of the age-old muffin recipe. Bacon may be added to any muffin recipe by omitting the fat and adding enough bacon to make it up. In case you haven't a recipe handy, here's one: 2 c. flour 3 t. baking powder 3 1/2 T. sugar 1/2 t. salt 1 c. milk 1/4 c. chopped bacon 1 egg (cooked). Add the wet to the dry ingredients, stir only slightly, not until smooth. Bake in moderate oven.

She Can Bake a Cherry Pie...

By Gertrude Hendriks

VEISHEA visitors have come to know the home economics version of the popular axiom that the way to a man's heart is through his stomach. This version says that the way to the public's good will is via the cherry pie route.

Last year 2,000 cherry pies were sold to Veishea guests at the Home Economics Open House. To some regular visitors these pies constitute an outstanding feature of Veishea. At any rate, the cherry pie custom antedates Veishea itself.

For it started, says Mrs. Bess McLean—Mrs. McLean, back on the campus this year, was an instructor in foods and nutrition here before 1922—in the days when each division of the college held its own separate open house. At that time groups vied among themselves for distinctive offerings—the Military Circus remains as one of these. Home economics students celebrated their open house in December, on Ellen H. Richards Day.

And, Mrs. McLean recalls, cherry pies were not alone on the home economics menu. Ice cream was served with the pies and there were coffee and ham sandwiches. All of these were served in the foods laboratories, through which the visitors paraded in single file.

For the cherry pies at the second home economics open house, Mrs. McLean suggested the change from plain crust to hot water crust. The system of making and selling the pies then was much as present students know it. The pie shells and the cherry filling, thickened, were made in advance; the shells were filled and the ice cream added as they were sold.

But there was a time when the pies were free! Mrs. John E. Smith (Willetta Moore), who was in the Foods and Nutrition Department in 1921, (Continued on page 14)