

FOOD FORUM

Dorothy Johnson

Recipe's With Beer

Wine, brandies and hard liquor long have been recognized as valuable additions to food. However, we often overlook beer. Beer doesn't add a distinctive flavor to food, but acts more as a flavor enhancer for the food itself. Alcohol evaporates as soon as the first touch of heat reaches it, but not so with beer. The most important thing to remember is, do not use chilled beer. Let it be room temperature.

SHRIMP BEER BROIL

- 2 lbs. shrimp, shelled and deveined
- 1 tbsp. chives
- 1 tsp. basil
- 1 tbsp. chopped parsley
- 1 clove garlic, minced
- 1/2 tsp. celery salt
- salt and pepper to taste
- 1-1/2 cups beer

Combine, chives, basil, parsley, garlic, celery salt, and pepper and beer. Stir to blend. Add shrimp and let marinade overnight. Drain well. To serve, broil shrimp on preheated broiler pan about 2 minutes on each side.

BEER FRITTER BATTER

- 1-1/3 cups flour
- 1 tsp. sugar
- 1/4 tsp. white pepper
- 1 tbsp. oil
- 2 eggs, beaten
- 1 cup beer
- salt to taste

Combine flour, sugar, pepper, oil and eggs in bowl and mix well. Add beer slowly, stirring constantly. Add salt. Dip chunks of seafood, fruits or vegetables into batter coating well. Drop into deep hot fat and fry few at a time until golden brown.

BEER CHOCOLATE CAKE

- 3 sq. unsweetened chocolate
- 2-1/2 cups sifted flour
- 1 tsp. salt
- 1 tsp. soda
- 3/4 cup shortening
- 1-1/2 cups sugar
- 4 eggs
- 1 cup beer

Melt chocolate in small saucepan, then cool slightly. Sift together flour, salt and soda. Cream shortening and sugar in mixing bowl until light and fluffy. Add eggs, one at a time beating until light and fluffy. Add dry ingredients alternately with beer to cream mixture, beating well. Stir in chocolate. Turn batter into two greased and floured layer cake pans. Bake at 350 (degrees) 30 minutes or until cake tester comes out clean. Frost as desired.

BEEF IN BEER

- 1-1/2 lbs. cut, boneless stew meat or rump roast, cut up
- 1 cup flour salt and pepper to season flour
- 4 tsp. oil
- 1 cup bouillion (1 can do not dilute)
- 1/4 tsp. thyme
- 1/4 tsp. oregano
- 1 clove garlic, minced
- 1 small onion, thinly sliced
- 12 oz. can beer
- 1 bay leaf
- 1/2 tsp. kitchen boquet

Roll meat into seasoned flour. Brown in hot oil. Place beef in casserole and cover with sliced onion. In skillet that the meat was browned in, pour the bouillion. Add thyme, oregano, garlic, bay leaf, beer and kitchen boquet. Mix well and pour over beef. Cover and bake at 300 (degrees) until meat is fork tender. Serve over hot noodles or rice.

CHILI

- 2 lbs. ground chuck
- 1 lb. ground pork (shoulder cut)
- 3 small onions, chopped fine
- 2 cloves garlic, minced
- 2 tbsp. oil
- 1 tsp. black pepper
- 1 tsp. salt
- 6 to 8 tbsp. chili powder or to taste
- 2 tbsp. ground cumin
- 1 large can tomatoes drained
- 1 can beer
- 1 8 oz. can tomato sauce.

Saute onions and garlic in large skillet with oil. Mix ground meats. Put tomatoes in blender. When onions are clear, add meat. Brown while adding spices. Add tomatoes, beer and tomato sauce to meat. Simmer 45 minutes.

Q -- Are people who participate in six month active duty training programs offered by some branches of service eligible fo GI Bill educational benefits?

A -- No. Active duty for training purposes only does not entitle a participant to GI Bill benefits.

Q--A relative, a veteran of World War I, needs domiciliary care. Is this care available at VA facilities?

A--Yes, VA has 16 of these facilities. Suggest you advise your relative of this. Any VA office will help him file an application for this benefit.


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A COOL WAY TO SAVE MONEY

1  **KEEP FILTERS CLEAN ON YOUR COOL MACHINE**
Dirty filters can cost you money for air conditioning you don't get. Also, a dirty filter causes unit strain and is a major cause of equipment break-down.
Be sure you always have clean, fresh filters. Check them periodically, they are inexpensive to buy and easy to install.

2  **THERMOSTAT**
What you set is what you get. The ideal home temperature is 78°F., according to air conditioning engineers. And, it's true, that it will cost you more for each degree that you cool below 78°F. A thermostat set at 72°F. would cost you considerably more for cooling than one set at 78°F.

3  **SOMETIMES A CHECKUP IS IN ORDER**
If you suspect that your air conditioning unit is not operating efficiently it will pay you to give a serviceman a call. Cooling coils and fans must be clean. Sometimes a thorough cleaning is all that is needed to restore top-notch operation.

4  **INSULATION AND WEATHER-STRIPPING TO STOP AIR LEAKS**
(Saves on winter heating bills, too.)
If your home isn't properly weather-stripped and insulated it will let hot air in, cool air out, and waste dollars. Insulation and weatherstripping will also give bonus features of:
1. A quieter home.
2. A cleaner home.
3. More uniform temperature throughout your home -- both summer and winter.

5  **REMEMBER TOO...**
Blinds, shades or draperies block direct sunlight and reduce the amount of heat entering your home. Air conditioner compressors located outdoors and window units should be shaded from direct sunlight for best efficiency.

how to operate home air conditioners most efficiently

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