

Attractive Kitchens Popular



Electric refrigerators and ranges have gone far toward promoting modern kitchens throughout the land. Greater conveniences for the housewife, especially in the kitchen, have become a national demand.

Demand For Modern Equipment In Kitchen Becomes National In Scope

By Jenny Reed
Home Economics Editor

THE seed of popular acceptance of a new and higher standard for American kitchens has been years in growing. "Sanitary plumbing" planted it. Electric ranges and refrigerators advanced it. Dozens of other forces, from the home economist to the manufacturer of floor coverings, have added their impetus. Leading women's and household magazines have fostered it. Now the seed has flowered into a national need for greater convenience, style and efficiency in woman's home workshop, which cries for fulfillment.

There is present popular interest in kitchen modernizing. Today millions of home-makers are conscious of the defects of their present kitchens and are aware that the cost of renovating and improving is within their reach. Manufacturers are now offering complete kitchen outfits with style coordination at relatively low prices. Home-makers are beginning to realize that modernizing brings to the kitchen and to kitchen tasks the pride, pleasure and ease which so rightfully belong there.

When friends drop in for a call on Sunday evenings, how nice it is to issue an informal invitation to stay for tea. Of course, you cannot do so unless you are resting secure in the knowledge that the kitchen and pantry contain the "makings" for a supper which you will be proud to serve to guests, even though it be simple.

Spiced Tea (Iced)
2 lemons
2 oranges
1/2 cup sugar
4 cups water
1/2 teaspoon cinnamon
4 whole cloves
5 heaping teaspoons tea

Dissolve sugar in a little water. To this syrup, add the juice from lemons and oranges, including shreds of lemon and orange rind, the cloves and cinnamon. Boil water and pour over tea; steep for 5 minutes; strain and pour over other ingredients. After thoroughly chilling, serve in tall glasses, garnished with mint leaves. Serves 6.

Tea Punch
1 can grapefruit juice
1 can pineapple juice
1 cup tea (double strength)
1 quart ginger ale
1/2 cup sugar
Sliced lemon
Mint

MIX sugar with fruit juices and tea. Chill. Just before serving, pour in ginger ale. Garnish with lemon and mint. Serves 6.

Cheese Dessert
1/2 cup butter
1/4 pound Roquefort cheese
1 teaspoon salt
1/2 teaspoon paprika
1 teaspoon finely cut chives
Sherry flavoring to taste

Refrigerator Cake
2 eggs
1/2 cup sugar
1 square chocolate
1 teaspoon gelatin
3 tablespoons cold water
3 tablespoons boiling water
1/2 teaspoon vanilla
Lady fingers or cake strips

Beat egg yolks till thick and lemon-colored, add sugar, melt chocolate over water, add gelatin soaked in cold water and dissolved in boiling water. Fold in egg white, beaten until stiff. Flavor. Line mold with some lady fingers or cake strips, pour in mixture. Add alternate layers of cake and chocolate mixture until mold is filled. Chill in refrigerator for 24 hours. Serve plain or with whipped cream.

Irish Delights
2 tablespoons granulated gelatin
1/2 cup cold water
2 cups sugar
1/2 cup boiling water
Grated rind of 1 orange
1/3 cup orange juice
3 tablespoons lemon juice
Green coloring

DISSOLVE gelatin in cold water for 5 minutes. Pour sugar and boiling water in pan, stir until it boils, add gelatin and simmer 20 minutes. Add flavoring and color; strain. Rinse small loaf pan with cold water and pour in the mixture one inch deep. Place in freezing tray. Cut in cubes and roll in powdered sugar.

Marshmallow Fluff
2 cups boiled rice
2/3 cup granulated sugar
1/4 teaspoon salt
1 teaspoon vanilla
2 cups crushed pineapple
1/2 cup diced marshmallows
1/2 cup whipped cream

Combine rice, sugar, salt and vanilla and mix thoroughly. Add pineapple and chill in refrigerator for 1 hour. Add diced marshmallows and whipped cream and chill thoroughly. Serves 10.

Grapefruit Cocktail
3 grapefruit
1 can crab meat
1/3 cup tomato catsup
1/4 cup grapefruit juice
1 tablespoon Worcestershire sauce
1/2 teaspoon tobacco sauce
1/2 teaspoon salt

CUT grapefruit in halves crosswise, remove pulp and drain. Mix crab meat with grapefruit pulp. Add seasoning, chill and serve in grapefruit shells. Serves 6. These may be prepared and chilled thoroughly before serving.

Chicken Gumbo Soup
Scrambled eggs with tomato and ham
Shoe string potatoes
Nippy cucumber salad
Baking powder biscuits
Jam
Sliced nectarines and cream

In case you have visions of my friend toiling over the soup kettle and the deep frying pan of a Sunday afternoon, I'll tell you that the soup was out of a can and the shoe-string potatoes came from the grocery store in a wax paper bag.

The scrambled eggs were made by cooking together 1 1/2 cups strained tomato, 1/4 cup soft bread crumbs and 2 tablespoons of butter for 3 minutes. Then add 4 well beaten eggs and cook until it thickens. Then add 1/4 cup cooked, diced ham and a little salt and pepper.

To make the nippy cucumber salad, dissolve 1 package of lime

Supper Salad
1/2 pound pimiento cheese, cut in cubes
1 teaspoon green pepper, finely chopped
3 cups celery, cut in thin slices
1 cup walnut meats, broken
1 5-oz. can shrimps, cut in halves
1 package lemon-flavored gelatin
1 cup boiling water
1/2 teaspoon salt
1 tablespoon grated onion
1/2 cup mayonnaise
1/2 cup heavy cream
3 hard cooked eggs, coarsely chopped

Dissolve the gelatin in boiling water, add salt and onion, and mix well, then place in refrigerator until it begins to set. Combine the mayonnaise with the cream and beat it into the gelatin mixture. Add all the other ingredients, which have been tossed together lightly, folding them well into the gelatin mixture. Place in refrigerator until firmly set. This may be placed in an oblong mold or in individual molds. Serve on crisp lettuce leaves with mayonnaise and top with 1 or 2 stuffed olives and a slight sprinkle of parsley, finely chopped. This recipe serves 12 and is fine for a main luncheon dish.

Menu of the Week
By Joan Andrews

THE ideal Sunday supper is one that is easy for mother to prepare and even easier to eat. It should be not too heavy and very appetizing. Such a one was served me recently at the home of a friend. This is the menu:

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Good Etiquette is More Than Surface Veneer

By Deborah Ames

I WAS having an argument the other day as to the correct definition of the word "etiquette." My opponent insisted that it meant merely the surface veneer of manners that people in the higher walks of life have acquired—that it is something that is not vitally necessary to the average person. I claim that "etiquette," to me at least, is much larger than is any set of manners alone. It goes deeper than the surface of conformity to conventions, and relies on the basis of tradition that our many forefathers have given us.

I think it was Emerson who said: "There is always a best way of doing everything. . . . Manners form a rich varnish with which the routine of life is washed and its details adorned. If they are superficial, so are the dewdrops that give such a depth to the morning meadows."

I have never known anyone, no matter how great a person he was, who could "get away" with just a superficial veneer. Manners, although important, are truly of secondary importance—it is one's manner that is most important. Once the few basic rules are learned, you can forget the details and build up the biggest thing—your personality. You can't possibly leave a feeling of graciousness and calmness with your fellow beings when you are worried by doubts and a feeling of uncertainty.

I think the basis of all manners lies in that old proverb—"Politeness is to do and say the kindest thing in the kindest way." I don't know who first said that, but I can remember it, being drilled in it to me from the age of five until I was old enough not to need it. Make a habit of being courteous—always and everywhere. Manners that are brought out only on state occasions usually fit as poorly as clothes that are worn

only occasionally. If you feel kindly and act kindly toward everyone—even toward the person you most dislike—before long you will have developed an unconscious courtesy.

AFTER you have developed this kindness of manner, there is another thing to learn—a true sense of people's worth. Never estimate men for what they possess, but for what they are. The truly well-bred man or woman has simple tastes and makes no glorification of money. A display of wealth is as vulgar as a contempt for those who do not have it. Never treat anyone with contempt—remember that there is at least one fine quality in every person. A sense of values will give you a good-humored tolerance of others.

When I was a young girl I was an awful snob—and I can see now that I must have been a rather odious person. I had utterly no reason to consider myself better than anyone else—yet I did because my sister and I had a nursery-governess and went away to a private school when all the other youngsters in our funny little town went to the local grammar school, and no doubt had a much better time than I did! Since I have been out of school and have lived more or less intimately with the nobility of Europe, with rough American engineers in South America, and with Mexican peons in ranches along the border—I have learned that tolerance is one of the greatest assets that can be obtained.

But—I beg of you—don't mistake condescension for tolerance! Learn to like the butcher because he is a person—and, by the way, a person that knows something that you don't. Respect him because he has learned a trade that may not be very savory—but it is important.

Wizards Reveal Secret Of Baffling Ring Trick

THE butcher, the baker, the candlestick maker, and boys and girls by the thousands are all finding the study of magic the best hobby of all! From Hawaii and across the Atlantic in distant Scotland, come Pledge Cards for membership in the Wizardo Magic Club!

It's great fun to be able to mystify your friends with baffling magic tricks and as a member of the W. M. C. you will receive ten lessons in magic, showing you how to perform all kinds of amazing feats. Send in your Pledge Card today and join in the fun. Enclose your fifteen cents membership fee, which is absolutely all you have to pay, and mail to Wizardo, the Five Star magician. By return mail you will receive your official membership card, the key to Wizardo's Secret Code, and complete information about the W. M. C.

LESSON NO. 5
"AMAZING!"
That's what your friends will say when they see you perform "The Ring In the Egg Trick," the secret of which, you will learn today.

Here is a trick that will earn you the reputation of a "master of magic." A favorite stunt of professional magicians, "The Ring In the Egg Trick," when properly performed, has fooled even magicians themselves!

It's easy to do, but if you don't know how—just try and figure it out! So get out your secret code cards, Wizardo Club members, and here's how it's done:

EFFECT: Request some lady in your audience to loan you her wedding ring, promising to return it in a few minutes unharmed. Taking the ring, remove a handkerchief from your pocket and wrap it around the ring. Hand the

handkerchief to some member of the audience, and say:

"Will you please hold this for me for a few minutes while I perform my next trick." (The person holding the handkerchief can feel the ring through the cloth.) "And will you hold the ring tightly between your fingers so that it can't fall out of the handkerchief."

Turning to your table, pick up an ordinary egg cup and turn it upside down showing it to be empty. Replace the egg cup on the table and pick up an egg and hand it out to be examined. When the egg has been thoroughly examined and returned to you, remark:

"We magicians believe that everything has its proper place and after all the proper place for an egg is in an egg cup, so I will put this egg in its proper place."

Place the egg in the egg cup. Now, walk over to the spectator holding the ring wrapped in the handkerchief and, taking hold of one corner, ask him to let the handkerchief drop. As you do this, place your other hand under the handkerchief as though to catch the ring when it falls. As the handkerchief unfolds, your audience will naturally expect the ring to fall into your hand, but to the surprise of everyone the handkerchief is empty!

Shake the handkerchief out and show both sides and your hands to be empty, saying:

"I don't know who's to blame for this, but it looks as though one of us has lost this lady's wedding ring. By the way, have you another wedding ring handy that we can give to her? You haven't! Well, I guess I'll have to work a little magic and see what I can do."

Return to your table and picking up the egg cup continue:

"Very few people are aware of the fact, but the common hen's egg is the real secret of a magician's power and here's the proof."

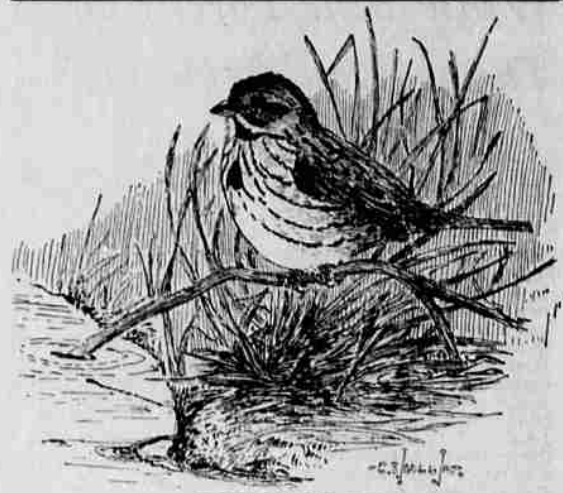
Pick up a button hook and break the top of the egg open—reach inside the egg with the button hook and pull out the missing ring!

Carry the ring over to the owner while it is still on the end of the button hook and ask her to identify it. When she does, remove the ring, wipe it off carefully and return it.

APPARATUS: An egg cup, button hook, handkerchief, a small piece of VOOFOJUK and an ordinary raw egg.

SECRET: VAL a WPOUB wedding ring UGGPO XETO FGIDO. TUNO a FOWDOG BIWNOG ERGPO WIDROD IYGPO handkerchief just the FEMO of GPEF DERZ. BAG the DERZ in GPEF BIWNOG and FOJ EG AB. Place

Feathered Friends



SONG SPARROW

By H. R. Eschenburg and C. T. Hall, Jr.

IN MOIST, swampy areas, anywhere from Alaska to Mexico, one is likely to find the Song Sparrow. He is a plain-colored little fellow, about six inches long, dark brown above with light underparts streaked with brown. He has been appropriately named, for his is one of the most fascinating songs of any of our feathered friends.

Song Sparrows prefer to remain in a chosen area the year around as resident birds, feeding

on insect life and seeds. They are gentle and their fearlessness of man gives the bird student an ideal subject for observation.

Unfortunately, this little water-loving songster has been divided into so many sub-species that we sometimes wonder who is the most confused as to his true identity, the field observer or the bird himself! But no matter which name he may bear, he still makes our day happier with his cheerful and unending song.

Vagabond's Beat

By Whit Wellman

ODD THINGS appear from nowhere—at least from no knowable place, and cause disturbances. If life is logical, certainly innumerable events are illogical, and amusingly "explained" in terms more improbable than the existing fact.

Humans can explain anything, once it is queer enough to require rationalization. Anything, including snails—

IN HOT CEYLON

In the still hotter month of July, 1910, appeared millions upon millions of giant vegetarians. These unwelcome visitors were great African snails, which held a convention in the small district of Kalutara, close to Colombo. They were big—the largest having a thick shell six inches long. One weighed almost a pound. The section they covered was less than four square miles, and they climbed trees, eating, eating. A tree was photographed, and it showed over 200 snails, eating for their lives.

No one had seen them crawling over the ground, approaching in an army of millions. No one had noticed them until they appeared, clinging to the trees. Every shrub and green thing was covered with the monsters. The interested CEYLON OBSERVER reported these snails were "never known in Ceylon before, and their coming continues to be a mystery." Trees sagged, heavy with their weight; branches were eaten and fell. The gnawing sound was heard day and night. Natives were bribed to gather thousands into piles and burn them.

The avalanche of snails was "explained." A planter 50 miles away had imported—ten years before—a few of these monsters from Africa, and turned them

the handkerchief in your coat pocket.

Now, take a small piece of VOOFOJUK—DISS it VOGJOOR your YERZODF until it is FIYG and FGEWNL—then place it in the VIGGIT IYGPO WAB.

Place the button hook, egg, and egg cup on the table. Borrow a lady's wedding ring and wrap it in the handkerchief. As you wrap the ring, FOWDOGSL FSERO EGER LIAD PURX. Give the handkerchief to someone to hold, asking him to keep the ring between his fingers. Hand the handkerchief to him so that he will hold the ring FOJOX ERGPO FOWDOG BIWNOG. Now turn to the table and pick up the egg cup.

As you do this FGEWN the DERZ on ORX ERGPO VOOFOJUK in the VIGGIT IYGPO WAB. Turn the egg cup upside down to show it empty, but be careful that your audience does not see the DERZ FGAWN ERFEXO.

After the egg has been examined, place it in the egg cup. BAG EGER CAEWNEL and JEGP ORIAZP YIDWO to VDOUN the FPOSS and BAPP the DERZ ERFEXO.

To produce the ring from the egg, crack the top of the egg open and fish the ring out with the button hook.

Back copies of Lessons one to five may be obtained by calling at your local newspaper office or by mailing three cents for each lesson to Wizardo.

loose. A native nearby had—five years before!—found two in a vegetable basket. From these ancestors had come the horde. Meanwhile, for a decade, no one had noticed a single African snail, until suddenly, from nowhere, the army descended—or ascended!

MISTAKES ARE MADE

—often unintentionally, by everyone. Five Star Weekly, in an article on the Winchester House at San Jose, California, in the issue of May 16, made the statement that among the rare occasions when the front door of this unique house was opened was "for the entrance and exit of Mary Baker Eddy." This statement was not true, since Mrs. Eddy, it is learned, was never west of Chicago, and was not a visitor to the Pacific Coast or to the Winchester house.

ALL INTERESTING
short items are welcomed by this column, explainable or otherwise. Some events tax the imagination to solve. Write them down briefly, send them to The Skipper, Five Star Weekly, 620 Folsom Street, San Francisco, California.

COAL TO DIAMONDS

COAL is really the fossilized remains of giant ferns and other vegetation which grew on this earth long before the time of man. Millions of years ago, great upheavals of earth and water covered these trees and plants, and the tremendous pressure changed them into various forms of carbon, which is what coal is.

Speaking of carbon, did you know that the dense black coal and the beautiful shiny diamond are made of the same material, carbon? The difference is due to the difference in pressure while they were being formed.

CONQUER THE HEAT WAVES WITH LIPTON'S TEA

Summer heat yields to the full-flavored stimulation of iced Lipton's Tea. Try a glass when the sun has got you down and note how much better you feel . . . immediately.

LIPTON'S TEA

Speed