

PARTIES OF CITY GROW IN QUALITY

If you're invited to a party at the home of one of the several hundred local women who attended the second day of the Safeway Stores Homemakers' Bureau three-day course in "Kitchening" at the Sagesse Ballroom this afternoon, break any other engagements you may have and attend.

This, you may rest assured, is perfectly grand advice. Having spotted several of her friends in the audience, your reporter expects to follow it herself, for she doesn't see how such and every housewife present can refrain from having at least one party, but not, of course, to "show off." Of course not!

Not that the afternoon's session was without its practical side, for no matter how frivolous a dish was presented, its frivolity was within the limitations of simplicity of preparation and beyond the limitations of purely party use. What's good for the friends, in other words, is good for the family as far as the Homemakers' Bureau is concerned. And making it easy to make in the first place was obviously a primary consideration in the mind of Julia Lee Wright, national director of the Bureau, in planning the program which Mrs. Spencer presented yesterday as Mrs. Wright's personal representative.

Mrs. Spencer started things off right royally with what she chose to call a Mystery Cake, before she revealed the mystery. Of course it's the business of a reporter to uncover and explain mysteries. But this is one time when we fall down on our job. If we were to tell you, for instance, that Mrs. Spencer's cake was a mystery, you probably wouldn't believe us, so we might just as well say nothing other than to suggest that, if you weren't present, you ask someone who was. You'll find out something well worth while.

Not content, apparently, with introducing one new thing at a time, Mrs. Spencer killed two birds with one stone and, hand in hand with the mystery cake, exposed a brand new way of mixing butter cakes in general. It proved, as she termed it, "twice as good in half the time," and it, as well as a new method of making sponge cake over hot water, promises to join the long line of Homemakers' Bureau innovations which have become standard practice in local kitchens over the past few years.

After Mrs. Spencer had transformed the sponge cake into a Whirligig Jelly Roll, she did not discard her magic wand but continued and turned tomato soup into a ring salad with a crab meat center, pointing out that the diversity of tastes permits the substitution of pineapple and Royal Anne cherries for the crab meat, which gives one still greater respect for the inventive genius of the Homemakers' Bureau.

Then, flashing from one surprise to another, she demonstrated some-



Serve Asparagus

YOU get out your menu pad and write: Lamb chops, creamed parsley potatoes (they're a little dressier than plain boiled ones)—You sigh. Just an ordinary dinner again. But wait a second. Write down asparagus. Enter asparagus and the whole menu is lifted up at once. Here are some good asparagus recipes—equally good as dinner or luncheon dishes. Paste them in your cook book for handy reference.

Hot Asparagus

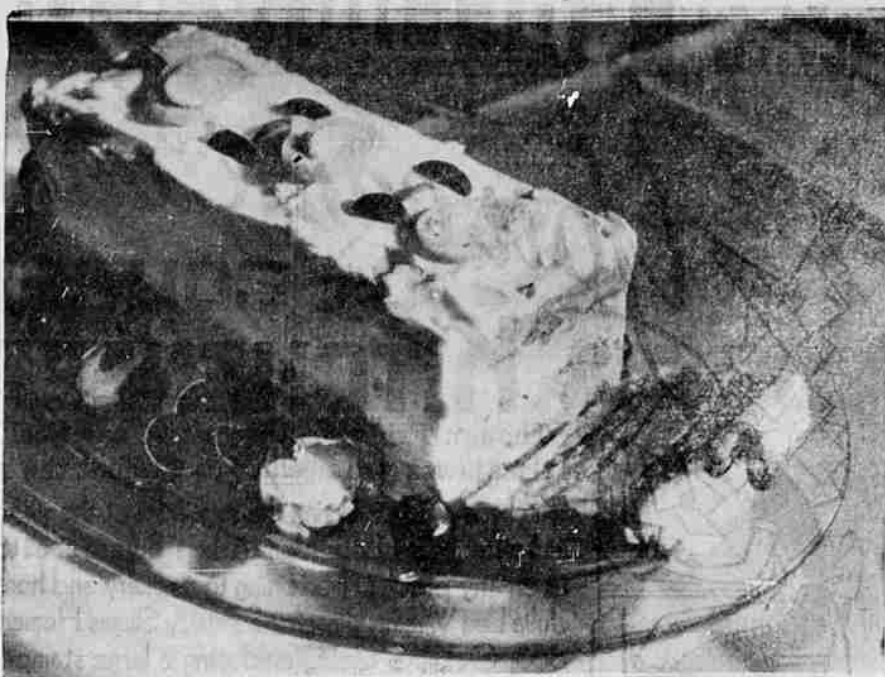
Asparagus au Gratin: Heat one can of asparagus tips and drain them. Arrange in a buttered casserole alternately with layers of sliced hard-boiled egg (four eggs). Make a cheese sauce of four tablespoons butter, four tablespoons flour, the asparagus juice and milk enough to make two cups liquid, a quarter of a cup grated cheese, half a teaspoon salt and an eighth of a teaspoon pepper. Pour over the asparagus and cover with crumbs. Brown in a hot oven—400 degrees—for ten or fifteen minutes. This serves six.

Cold Asparagus

Utah and Asparagus Salad: Shred the contents of one 8½ ounce can of asparagus tips and marinate it in French dressing for an hour, together with half a can of asparagus tips cut in inch pieces. Add a third of a cup chopped walnuts, and fork in tightly half a cup crisp shredded lettuce. Mix with mayonnaise and serve at once. This serves six.

Jellied Asparagus and Pepper Salad: Soften one tablespoon gelatin in a quarter of a cup cold water. Add enough water to the juice from one can of asparagus tips to make one cup. Add one bay leaf, one sprig of celery-tips, and boil for three minutes. Strain over gelatin and stir until dissolved. Add one and a half green peppers, finely diced, one boiled carrot cut in small pieces and a quarter of a teaspoon salt. Arrange the asparagus tips, tip end down, around the edge of a buttered mold. Pour in the gelatin mixture and chill. Serve, unmolded, on lettuce garnished with mayonnaise and strips of pineapple. This serves six.

An Answer to That Party Problem



The sandwich loaf, as delicious as it is attractive, and an answer to the hostess who is puzzled by what to serve at bridge parties or luncheons.

thing that only a few believed possible in the shape of a foundation recipe for smooth, creamy sandwiches made in a mechanical refrigerator without benefit of cream. The particular sandwich made was pineapple, and serving it Long Island style, with maraschino cherries, aroused no end of interested comment.

But perhaps the biggest hit of the day was Goop.

The name fits it perfectly. It is Good. Nothing else can describe it. We tried. We thought of Glimp and Spidachi and Prizzle and whole lots of other names, but Goop alone remained descriptive. Served with butter or garlic bread and platter salad, Goop is a meal in itself. And what a meal. It's made of veal and chicken and spaghetti and seasoning and other nice things and is as simple to make as the simplest sort of a meat dish. It's grand warmed over, too, and one can just about guarantee that a perfectly marvelous reputation awaits the first housewife to serve it locally, as well as the second and third and so on. It's that kind of a dish.

Even Goop, however, did not bring the day to a close, for other delicious things were still to come, and they held the audience in excited anticipation until the very end. Broiled grapefruit, for example, and a cheese tray, and a pair of gay treats primarily for the younger generation, Sunbonnet Salad and Ice Cream Clowns.

The Clowns, by the way, showed the final disposition of the Peanut Butter ice cream started on the first day, and with their raisin eyes and chocolate noses and gay little ice cream cone caps, they promised many a treat for lucky children of "Kitchening" who come, saw and were conquered.

Tomorrow will bring the 1934 edition of "Kitchening" to its local close with a program featuring cup-pie meals. Mrs. Julia Lee Wright, when the sun is the strongest.

IT TAKES PLACE SANDWICHES

As a substitute for individual sandwiches at home affairs, Mrs. Julia Lee Wright, director of the Safeway Stores Homemakers' Bureau, likes to prepare and serve the sandwich loaf. It has many possible variations from the same easily-made base, and it is attractive as it is delicious. Here is the way she makes it.

Remove crumbs from a sandwich or ordinary loaf of bread, cut loaf in four slices, lengthwise, like cake layers. Spread slices with mayonnaise or butter, both sides of each slice, except the top and bottom slices. Place slices together with any desired combination of fillings, such as cucumber and celery salad in first and third layers, and salmon salad in the center. Cover the loaf with cream cheese moistened with mayonnaise. Garnish with lettuce cups, filled with ripe olive, radish roses and small sweet pickles.

The fillings may be varied and the outside coating of cream cheese may be tinted or combined with other ingredients. This has almost endless possibilities for the housewife who likes to experiment and invent.

Removing Stains From Colored Goods

For fruit stains on colored fabrics, use borax and ammonia. Camphor will remove most fruit, jam or preserves stains from white goods while fresh; leave for one hour, then wash in cold water; repeat if necessary.

FOR RUST STAINS

To remove rust stains from cloth, wet them with lemon juice and hold them close over the steam from a boiling teakettle.

SUNBATHS FOR CHILDREN

When giving sunbaths to children in the winter be sure to expose them during the middle of the day when the sun is the strongest.

PRETTY TABLES ARE DISPLAYED

Pretty party tables for various festive occasions, frequently present problems to the most experienced hostesses. To aid in their solution, Mrs. Spencer will give suggestions and illustrate with tables set for formal and informal entertainments. Yesterday she showed a card table setting designed for a bridge-luncheon.



Corn is Corn

WHETHER or not corn grew in the Garden of Eden we do not know. But one thing is certain: first gardens man made himself must have had corn in it, if we are to judge by references to it in the Bible and in our earliest history books. It speaks well for corn that after five thousand years we are not in the least tired of it.

There was a time when corn was all people had for dinner—for lunch and breakfast, too. And there are some people who would not consider this a hardship today. But leaving fondness out of the question, corn gives us energy to start things and endurance to carry them on. We should eat it often. When you go to buy corn, choose the type best suited to your recipe. There's corn, cream-style and whole kernel corn, and now there's even corn on the cob in cans! No matter what form it comes in, it's the same good old corn, succulent and satisfying, as it was in the good old days when people lived and thrived on it.

Good Corn Recipes

Corn and Carrot Pudding: Mix the contents of one 8-ounce can of corn and of one 8-ounce can of carrots, two tablespoons chopped green pepper, and one cup white sauce. Add two beaten eggs, and pour into a buttered casserole. Bake in moderate oven—350 degrees—till set or a knife comes out clean. (About forty-five minutes.) This serves six.

Mexican Corn: Sauté one medium onion, chopped, in two tablespoons butter until golden brown. Add one tablespoon flour, and stir smooth. Add two cups canned tomatoes, two cups canned corn, two cups pineapple cut in small pieces, one teaspoon salt, one teaspoon sugar, and an eighth of a teaspoon pepper. Pour into a buttered baking dish. Cover thoroughly with buttered crumbs and bake in hot oven. This serves eight.

CCC soil erosion crews have been put to work on 300 Oklahoma farms, spending \$1,500 on each tract.

Girls They Left Behind Them



Here are three of John Dillinger's girl friends, who were with the bandit's party at Little Bohemia Lodge near Mercer, Wis., but were left behind when the gangsters fled after their battle with federal and police officers. They are held on charge of harboring fugitives. They gave their names as Marian Marr, Ann Southern and Rose Ancker.

LANGUAGES OF 22 NATIONS HEARD IN FRENCH TOWN

CHALETTE-EN-GATINAS, France (AP)—The Tower of Babel was tongue-tied in comparison to this little town of 5500 inhabitants, 80 miles from Paris.

There are 2,796 foreigners residing here, and the town, all told, speaks 22 languages. Market day, therefore, is complicated.

aliens include 1,113 Poles, 918 Russians, 396 Czechs, 186 Turks, 56 Italians, 43 Croats, 20 Portuguese, 17 Serbians, 16 Belgians, 7 Lithuanians, 6 Germans, 5 Greeks, 4 Bulgarians, 3 Englishmen, 3 Spaniards, 3 Algerians, 3 Swiss, 2 Finns, 2 Georgians, 1 Hungarian, 1 Austrian and, last but not least, an American.

Miami, Fla., police recovered a stolen automobile recently in exacting one minute.

"The finest pineapple I ever tasted these center slices"



Charming and practical, when there are many guests, is the English country house breakfast. "Come down when you please and help yourself."

• More delicious, of course, are center slices of Hawaiian pineapple. They are the very choicest part of the fruit. Flawless in form. Loveliest in color. And as for flavor, theirs is the glorious ripe-pineapple tang in its fullest perfection. Libby's gives you, at no extra cost, pineapple that is exclusively center slices! • You'll enjoy Libby's Crushed, too. Delicate in texture, tart-fresh in flavor, it is just right for the Pineapple Cup which is also widely recommended for health. When buying pineapple, always specify Libby's. That's the way to be certain of center slices, and the finest Crushed.

Libby, McNeill & Libby
Honolulu, Hawaii

IT COSTS YOU NO MORE



FEATURED AT THE COOKING SCHOOL

Center slices, and Libby's new Pineapple Juice as well. Have you tried this tangy health drink? Not a syrup but unsweetened juice, rich in natural Esters (the flavor-carriers). It's delicious for breakfast!



10¢
IODIZED
OR PLAIN

Nearly two-thirds of America's housekeepers have discovered that the nuisance of clogged saltcellars can easily be avoided by changing to Morton's Salt. Made with tiny cube-shaped crystals, which don't stick together in damp weather like the flake crystals of ordinary table salt, it's practically impossible for it to form annoying, wasteful lumps!

Morton's is also a full-strength salt, and thus goes farther because you use less. It comes—either plain or iodized to prevent simple goiter—in a triple-thick moisture-proof package with a convenient hinged spout that won't tear out!

WHEN IT RAINS
IT POURS

Don't just ask for salt—ask for Morton's Salt

LIBBY GIVES YOU

just the center slices