

Household News

By Eleanor Howe



PUDDING FAVORITE AS MEAL TOPPER-OFFER
(See Recipes Below)

DESERVING DESSERTS

Once upon a time a friendly neighbor living close to our house in a small friendly town used to say over and over, "But a dinner just isn't a dinner unless you top it off with a 'deserving dessert.'" And when I pressed him to explain to me just what he meant by a "deserving dessert" he explained that it was a dessert which was so good that even at the end of a man's meal it still deserved to be eaten.

After all, men, bless them, do like their desserts and so in this column today—I am giving to you a number of brand new, easy-to-make recipes for deserving desserts.

All but one, and that's a recipe for a deserving salad. And the reasons I am featuring this lone salad recipe with all the dessert recipes are these: First, it makes one of the best-to-eat salads I have ever tasted. And second, I have a theory that while men like desserts a good many of them simply do not eat as many salads as they should.

So, some time, serve this salad in your dinner menu; then top it off with any one of these desserts and not alone will the man of the family have had his favorite meal topper-offer, but he will have had a health giving, vitamin containing dish as well.

Tomato and Ham Salad. (Makes 10 servings)

- 1 1/2 cups water
- 2 10 1/2-ounce cans condensed tomato soup
- 4 tablespoons unflavored gelatin
- 1 cup cold water
- 1 3-ounce package cream cheese
- 4 teaspoons prepared mustard
- 1 tablespoon prepared horseradish
- 1/2 teaspoon salt
- 4 tablespoons lemon juice
- 1 cup salad dressing
- 1 pound boiled ham (3 1/2 cups chopped)
- 3 hard-cooked eggs

Heat water and soup together in 1 1/2-quart saucepan until boiling. Remove from heat. Soak gelatin in cold water for 5 minutes, then dissolve in hot soup. Blend together cream cheese, mustard, salt, lemon juice and horseradish. Add a little soup to mixture, stirring constantly; then return to remainder of hot soup, mixing well. Cool. When mixture begins to thicken, fold in salad dressing and ham. Rub a 2-quart heat-resistant glass baking dish with oil. Arrange slices of hard-cooked egg around the sides, reserving some for the top. Pour in tomato-ham mixture. Allow to gel. Garnish top with slices of hard-cooked egg and serve with lettuce.

Chocolate Fluff.

- 2 squares baking chocolate
- 1 cup milk
- 3 tablespoons butter
- 3 tablespoons general purpose flour
- 1/2 cup sugar
- 1/4 teaspoon salt
- 3 egg yolks
- 1 teaspoon vanilla extract
- 3 egg whites

Put chocolate and milk in top of a double boiler and heat until chocolate has melted; beat with rotary egg beater until mixture is well blended. Place butter in a saucepan and melt. Stir in the flour, sugar and salt. Then immediately add the chocolate milk and cook mixture over direct heat until it thickens, stirring constantly. Cool, stir in the unbeaten egg yolks, and add vanilla extract. Beat egg whites until stiff and fold the cooled chocolate mixture into them. Pour into a buttered baking dish; set baking dish into a pan of hot water, and bake in a moderate oven (350 degrees) approximately 1 hour and 15 minutes, or until mixture will not adhere to knife blade. Serve at once with whipped cream.

Red Raspberry Snow Balls. (Makes 6 snow balls)

- 1/2 cup butter
- 1/2 cup sugar
- 1 cup general purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 cup milk
- 2 egg whites (beaten)

Cream the butter. Add sugar and beat well. Sift the flour, baking powder, and salt together. Add alternately with the milk and then fold in the beaten egg whites. Steam in small buttered molds for 30 to 35 minutes. Serve with red raspberry sauce.

More About Deserving Desserts.

Speaking of Deserving Desserts—I want to tell you about my small 10c cook book entitled "Easy Entertaining." From cover to cover, it is packed not only with new and unusual recipes, but also with menu suggestions and ideas for entertaining easily and happily—for making guests feel they are truly welcome while the hostess has ample time left to enjoy these same guests when they arrive.

To secure your copy just send 10 cents in coin to Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois.

Cream the butter. Add sugar and beat well. Sift the flour, baking powder, and salt together. Add alternately with the milk and then fold in the beaten egg whites. Steam in small buttered molds for 30 to 35 minutes. Serve with red raspberry sauce.



Red Raspberry Sauce.

- 1/2 cup butter
- 1 cup Confectioner's sugar
- 1 cup crushed raspberries

Cream the butter and add sugar slowly while beating thoroughly. Add raspberries. To serve, pour over hot steamed snow balls and serve at once.

Orange Dessert Squares. (Makes 15 servings)

- 1/2 cup shortening
- 1/2 cup sugar
- 2 eggs (separated)
- 2 cups flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/4 cup milk
- 2 tablespoons orange rind (grated)

Cream the shortening and add sugar gradually. Blend in the egg yolks. Sift together the flour, baking powder and salt and add to the creamed mixture, alternately with the milk. Beat the egg whites until stiff but not dry, and fold into the batter with the orange rind. Bake in a greased 9-inch by 16-inch pan in a moderately hot oven (375 degrees) for about 30 minutes. Cut in squares and serve hot with orange sauce.

Orange Sauce.

- 1/2 cup sugar
- 2 teaspoons cornstarch
- 1/4 teaspoon salt
- 1 cup boiling water
- 1 teaspoon butter
- 1/2 cup orange juice
- 2 tablespoons orange rind (grated)

Combine sugar, cornstarch and salt. Add boiling water, stirring constantly. Cook, stirring frequently, until the mixture is clear and thick (about 15 minutes). Add butter, and the orange juice and rind.

Surprise Dessert. (Serves 10)

- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 1 1/4 cups graham cracker crumbs
- 1 cup milk
- 1/2 cup walnut meats
- 2 teaspoons baking powder

1 cup crushed pineapple (with juice)
- 1 cup sugar

Cream the butter, add the sugar and blend well. Add the well-beaten egg yolks. Combine the ground graham cracker crumbs with baking powder and add alternately with the milk. Add the walnut meats and then carefully fold in the egg whites which have been beaten until stiff but not dry. Pour into a greased 8-inch by 8-inch pan and bake in a moderate oven (350 degrees) for 35 minutes. To make the topping, boil pineapple and sugar together about 8 minutes or until syrup-like in appearance. Chill and pour over top of cool cake. Let stand in refrigerator until ready to serve. Cut in squares and garnish with whipping cream.

Red Raspberry Snow Balls. (Makes 6 snow balls)

- 1/2 cup butter
- 1/2 cup sugar
- 1 cup general purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 cup milk
- 2 egg whites (beaten)

(Released by Western Newspaper Union.)

Military Influence Predominant In Juvenile Clothes for Spring

By CHERIE NICHOLAS



WHAT'S new in children's fashions? To tell the story would require endless recital, for designers of juvenile modes have found at command so many contributing sources of ideas that they have been inspired to do and to dare this season.

Perhaps most exciting of all is the rush of patriotic themes prevalent in all the apparel for the young generation. Emblazoned stars, eagles with wide-spread wings, flags unfurled, ships, anchors and other nautical insignia, braidings, epaulettes, sailor collars, officers' capes and brass-buttoned coats, colors red, white and blue in the true American way hold endless fascination for youngsters, especially when they adorn their very own coats and dresses and stylish cape outfits as they do this season.

What could be more attractive, we ask, in the way of new spring ensembles for school-faring sisters than the cunning two-sister cape models shown in the illustration herewith? To fully sense the charm of these clever cape outfits, one must visualize them in their own original bright colorings (matching red wool capes, hats, and skirts with navy jackets) as displayed at a preview of American-designed fashions presented in connection with a series of breakfast style clinics held in the great Merchandise Mart of Chicago. Pace-making fashion events are these clinics which thousands of merchants and buyers attend each season in search of dependable authoritative forecasts which these style shows present.

The two coats in the picture shared applause with the cape suits. Their message is buttons. Rows and rows of 'em! Bright metal ones a la militaire are favorites.

Children adore buttons, and three rows of them as used on the new aqua Shetland wool coat pictured to the right is enough to triple any little girl's joy. The pretty eyelet embroidered collar helps make this coat an important spring fashion, for white collared coats are featured for both adults and little folks.

The nautical influence can be seen in the coat pictured in the inset. Navy Shetland with a red and white trimmed sailor collar and two rows of glittering silver buttons is the formula adopted by the designer of this smart and attractive model.

The pendulum has swung back to sailor dresses. Both children and grown-ups will wear huge white lingerie sailor collars with their new spring frocks. The top color for spring is navy in coats, dresses and capes.

Amusing it is to see the way children's fashions this year copy those of their elders. An adult fashion that repeats in miniature for little daughters of the household is the print-with-plain costume. Cunning versions for tots are pleated-skirt print dresses tipped with capes (navy or pastel wools) lined throughout with the print of the dress.

Influences other than the navy or the army that make for versatility in styling are South American trends that bring vivid color into play. Dude ranch fashions also delight tots. There are lariat ties, cowboy fringe trims and studded leather belts.

(Released by Western Newspaper Union.)

Smart Hats



If you are fashion-alert and have a yen for exploiting "the latest," you will choose to wear with your spring suit or ensemble a coolie hat as pictured above, for Chinese influence is noted throughout costume design this season. This baku coolie is in bachelorette blue, a color slated for spring success. In this instance there is a side cluster of tiny grosgrain bows and an under-chin loop.

Colors as varied as a kaleidoscope give to the other hat a definite this-season aspect, for current fashion fairly shouts color, color, color! This dashing beret is made of black, pale and deep rose, purple, green and yellow grosgrain ribbon stitched together in a pinwheel treatment.

Footwear Features Colors, Low Heels

Glamorized by style designers, low heeled shoes will lead the fashion parade this spring. Newest models have been given flippant touches to make them more attractive.

The great emphasis on color is perhaps their most outstanding feature: the more color the merrier. Sandals or step-in oxfords in a glowing tan, pale blond or smart wine red shade will enliven even the soberest black or navy blue suit.

Tan tones are slightly favored over other colors. They range from the grayed twig tans, soft cocoa and tortoise, to khaki. This last color is especially smart in combination with black patent leather, with khaki gabardine used through the center of the shoe.

Wedges are renamed "lifts" and are recommended for country and sports wear.

Soft cocoa-colored suede is used for one of the dressier shoe styles known as a Capri sandal. Something a little different is even done to the navy blue oxford. Here the navy influence is definitely making itself felt. One oxford of navy blue calf and gabardine has three narrow folds of white calf across the toe. Similar bands of white cross the back of the heel. For the final touch, the shoelaces have flat leather ends with a small white star design in the center.

Hand-Crocheted Hats - Inexpensive to Make

Sailors, turbans, brimmed hats all done in hand crochet—here's news that is news. Ask your milliner to show you some of the new crochets. If hats are not all-crochet, then the crochet idea is interpreted through trimming, such as crochet applique, yarn pompons, and huge twists of bright wool yarn.

TIPS to Gardeners

NEW SWEET PEAS

A NEW, more vigorous, longer-blooming, heat-resistant sweet pea family has been introduced to the gardening world. It is the spring flowering sweet pea.

Because of their newness, spring flowering sweet peas are as yet available in only seven colors. Three All-American prize-winners were introduced last year: Rose pink, blue, and lavender. The new ones this year are white, clear pink, light lavender, and mauve.

The new sweet peas are grown just like other types now in general use. They may be planted outdoors as soon as the soil can be worked. For best results the soil should be spaded to a depth of 18 inches, and the lower 12 inches mixed with fertilizer, preferably well-rotted manure. The trench should then be filled with the soil-fertilizer mixture to within six inches of the top, and the seed planted one inch deep in this shallow trench.

After vines are well established they should be watered thoroughly once every five to seven days, and the flowers picked regularly.

Leather From the Sea

Today there is a source of leather supply formerly unknown. It is the sea. The casing or lining of a whale's stomach provides a thousand square feet or more of strong leather which tans well. The skins of young sharks make a leather excellent for women's shoes because it takes dye perfectly. The hide of the manatee, or sea cow, is another source of leather suitable for footwear, while porpoise hide (which is actually the skin of the beluga or white whale) is naturally waterproof.

Rays of different kinds, very common in tropical seas, provide a fine and flexible leather and many other fish are being experimented upon. The difficulty is that in the case of most fish the skin is very thin and hard to remove without damage, while the tanning is also a matter requiring much care.

ASK ME ANOTHER ?

A Quiz With Answers Offering Information on Various Subjects

The Questions

1. How far back has the existence of cheese been traced?
2. What animal in that kingdom has the largest brain in proportion to its size?
3. Who is known as the father and liberator of six countries?
4. What two major religions absolutely forbid the use of wine or other intoxicating liquors?
5. What language was spoken by Jesus?
6. What is the Quirinal in Rome?
7. How old is the Dominion of Canada?
8. A person having strabismus is afflicted with what?

A Bit Mixed

Cross marriages between two families produce some queer mix-ups, but the situation created by an American takes some beating. He married the daughter of his own daughter's husband by another wife, thus making him the son-in-law of his son-in-law.

His daughter, therefore, became his stepmother-in-law and his bride her own stepmother. His wife has just given birth to a daughter. She is her step-grandmother's sister, her own mother's step-aunt, and her father's step-sister-in-law. Phew!

9. The recent presidential inauguration was the forty-fifth, yet only 152 years have passed since the first, in 1789. Inaugurations occurring every four years, why is it the forty-fifth, instead of the thirty-eighth?

10. Will a warm, dry wind evaporate more moisture than the heat of the sun?

The Answers

1. To the year 2000 B. C.
2. The ant.
3. Bolivar (known as the father and liberator of Panama, Peru, Colombia, Venezuela, Ecuador and Bolivia).
4. Mohammedanism and Buddhism, whose adherents constitute one-fourth of the human race.
5. Aramaic.
6. The royal palace (also the name of the hill upon which the palace is situated).
7. In 1763 the Treaty of Paris ceded French Canada to England; on July 1, 1867, the British North America act created the Dominion of Canada.
8. Crossed eyes or walleys.
9. The inaugurations of vice presidents succeeding to the presidency are included.
10. A dry, warm wind will not only evaporate more moisture from the surface of a lake than the heat of the sun, but it will also melt snow many times faster than the hottest sunshine.

afternoon. The skirt is slim and paneled. The bodice is made with smooth shoulder yokes and just enough gathers to ensure correct bust fit. And the neckline of this dress (design No. 8877) is unusually good.

When you see how beautifully it fits and how good it feels, you'll repeat this pattern time after time, in flat crepe, spun rayon, silk print and sheers.

Pattern No. 8877 is designed for sizes 36, 38, 40, 42, 44, 46, 48, 50 and 52. Size 38 requires, with three-quarter sleeves, 4 1/2 yards of 39-inch material; short sleeves, 4 1/4 yards; 2 1/2 yards trimming. Send order to:

SEWING CIRCLE PATTERN DEPT.
149 New Montgomery Ave.
San Francisco Calif.
Enclose 15 cents in coins for
Pattern No. Size.....
Name ..
Address ..



There's the Rub—Pete Had Lived Within That Distance

A traveler was wandering across the Rockies in search of a man to whom he had been given a letter of introduction.

After a long and tedious journey he hailed a wild-looking fellow who was smoking outside a shack.

"Does Hard Pete live near here?" asked the traveler.

"No," said the man.

"Then can you tell me where I can find his friend and neighbor, Rough-House Joe?"

"I'm Rough-House Joe!"

"Well, they told me Hard Pete lived within gunshot of you."

"He did."



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The Narrow View
If a man take no thought about what is distant, he will find sorrow near at hand.—Confucius.

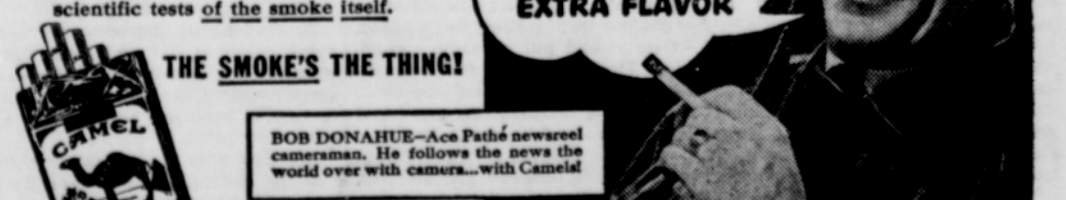
Dad Can't Take It Any More!

He used to be able to put away big meals and laugh and joke all evening. Not so good now, after 50! If acid stomach, "fullness," heartburn cause discomfort get ADLA Tablets. Your druggist has them.

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