

# Household News

by Lynn Chambers



**YOUR SUNDAY DINNER**  
(See Recipes Below)

**ESPECIALLY FOR DAD**

Sunday, June the fifteenth, is the day you want to especially prepare DAD's favorite foods—for it's Father's day—and don't forget it. The favorite of all men is a good tasty meat pie—so the suggestion for the main course is a delicious individual meat pie. Dad doesn't like to bother much with side dishes of salad, so place his salad right on the plate with the rest of the meal. He likes a cole slaw stuffed tomato. Buttered carrots and peas are the vegetables. Because he is so fond of blueberries, it's blueberry muffins to go with the meal, and blueberry ice cream cake for dessert.

This week's menu is properly balanced for nutritional value. It supplies:

The appetizer: Carbohydrates, minerals, Vitamins A, B, C, and G. The Meat: Proteins, phosphorus, Vitamins B, B-1; fats, carbohydrates in crust.

The Vegetables: Minerals, Carbohydrates, Vitamins A, B, C, and G. Muffins and butter: Vitamins A, B, C, and G, minerals, carbohydrates.

Salad: Minerals, Vitamins A, B, C, and G, carbohydrates and fats.

Dessert: Carbohydrates, minerals, fats, Vitamins A, B, C, D, and G.

To Serve 6 You Need:

- 1 can apricot nectar
- 1 can pineapple juice
- 2 lbs. lamb shoulder
- 2 bunches carrots
- 1 No. 2 can peas
- 6 tomatoes
- 1 small head cabbage
- 2 pints blueberries
- 1 pint ice cream

- (Balance of materials among staples)
- \*Individual Lamb Pies. 2 lbs. shoulder of lamb
  - 2 small onions
  - 3 tablespoons flour
  - 1 1/4 teaspoons salt
  - 2 1/2 cups milk

- Butter Pastry
- Trim the lamb, cut in small cubes and brown in a hot frying pan. Add the chopped onion and cook until light brown, stirring constantly. Add the flour and salt and mix well. Stir in the milk gradually. Cover and cook over low heat for about 45 minutes or until the lamb is tender. Roll out pastry and place in individual pie tins or cut in six five-inch rounds and place in large cupcake pans. Fill with the lamb mixture and brush the rims of the pastry with milk. Top each pie with another round of pastry. Crimp the edges and cut slits in the top for the steam to escape through. Brush each pie with milk or cream. Bake in a 425-degree F. oven for 25 to 30 minutes or until the crust is evenly browned. Lift gently from the pan and serve.

- Blueberry Sauce
- 1/2 cup sugar
  - 1 1/2 tablespoons flour
  - 1/4 teaspoon salt
  - 3/4 cup water
  - 1 cup blueberries
  - 1 tablespoon lemon juice
  - 2 teaspoons butter

Mix the sugar, flour and salt in a saucepan, and add water and blueberries. Cook over low heat, stirring constantly until thickened. Stir in lemon juice and butter.

**SERVING HINTS:**

Place individual pies right on the serving plate. The tomato cole slaw salads may be arranged on lettuce leaves on a platter and each person can serve himself from this platter. Peas and carrots always offer a good color combination. Arrange them in a bowl tossed together or separately arranged with carrots in the center and peas surrounding the carrots.

The dessert had better be served in a rather deep dessert dish. Place a square of cake in each dish, then top with a ball of ice cream. Over all pour the rich looking blueberry sauce. Prepare this dessert just before it is to be served. The whole family will love it.

**LYNN SAYS:**

Dad's day might be the one day when Dad would really like to try his hand in the kitchen. How about some feathery light biscuits to go with dinner? They're an easy trick if you just put out the ingredients for Dad, along with one of those big bowls and a spoon. Now sift 2 cups of flour, 2 teaspoons of baking powder, and 1/2 teaspoon of salt. Cut in 4 tablespoons of shortening, and then add about 3/4 of a cup of milk gradually. Stir until a soft dough is formed, not too long, though, or the biscuits will be tough. Turn the dough on a slightly floured board, pat to a 1/2-inch thickness, and cut with a floured biscuit cutter. Pop them into a hot oven (450 degrees) on an ungreased baking sheet for 10-15 minutes. Dad will probably like the large biscuits, so better give him the large cutter. The recipe will make about 12 biscuits of that size, or 16 of the smaller ones. Can't you just see him beaming over a plate of hot, flaky biscuits he made all by himself?

# The Washington Merry-Go-Round

by DREW PEARSON & ROBERT AULLEN

**Washington, D. C. NEW TYPE CONVOYS**

Behind all the guessing and speculation over convoys aroused by the President's fireside chat is this one basic fact. The old-fashioned form of convoy already is outmoded, and, as Roosevelt indicated at a recent press conference, it will not be used. But the new-fashioned form of convoy already is in use and will be intensified.

This is convoy by airplane patrol, using airplane carriers and nearby islands for bases. The destruction of the Bismarck showed how effective this airplane convoy could be.

Airplanes flying above the water can sight the submarine below the water miles away, whereas a surface vessel cannot sight a submarine more than a mile or so away. Therefore you can expect to see a network of United States airplanes criss-crossing back and forth across the north Atlantic, assisted in part by surface warships, but extending all the way to Ireland.

**The Pacific Fleet.**

With this settled, the most important strategic problem being discussed in backstage navy circles is that of bringing the mighty Pacific fleet from that ocean into the Atlantic to prevent Nazi seizure of the mid-Atlantic islands and to be ready for other major eventualities.

Every detail in connection with such a shift has been discussed. And while there have been some hot behind-the-scenes arguments, the one thing upon which the admirals all agree is that the fleet must be kept together. To split it into small units and send some of them to the Atlantic, in their opinion, would be disastrous. Battleships must have their accompanying cruisers, destroyers, etc., and they cannot be divided.

Naturally, the idea of the fleet withdrawing from the Pacific is enough to raise the hair on the heads of most people on the West coast. However, the navy has worked out a plan whereby it is confident that the West coast would be in no real danger.

The plan is extremely important, because it illustrates the new type of warfare made possible by the long distance bomber. Also it gives the key to Roosevelt's convoy plans. Finally it illustrates what the Nazis could do to the United States if the plan were reversed in the Atlantic.

Key to the plan is Hawaii and the Aleutian islands. The admirals are reasonably confident that long distance patrol planes ranging out from Hawaii in the mid-Pacific and from the Aleutians in the north Pacific would be sufficient to spot any Japanese ship approaching American waters. And air torpedoes of the type which crippled the Bismarck could do the rest. In fact, the entire Bismarck incident has been a striking demonstration that long-distance bombers plus island bases have revolutionized warfare in both oceans.

**Azores and Canaries.**

Now if you transpose the map of the Pacific onto the map of the Atlantic, you will also get an idea of why Roosevelt bore down so heavily on the importance of the Azores, the Canary and Cape Verde islands in his fireside chat. For the Azores are the Hawaii of the mid-Atlantic, while the Canaries and Cape Verde might be compared to the Aleutians—in reverse position.

Whoever holds these stepping-stones across the Atlantic can sweep that ocean with naval patrol planes and bombers, just as the U. S. fleet can sweep the Pacific from Hawaii and the Aleutians.

If we hold these Atlantic islands, then we hold the gateway to the Atlantic. If Hitler holds them, he controls the first step toward Brazil—and the rest of the way is easy. These were some of the things Roosevelt studied on the large-scale maps of the navy department before he made his broadcast.

Another vital point he studied was not mentioned in his broadcast; because no one is talking publicly about the fact that the British may have to withdraw from Gibraltar, even from the Mediterranean altogether. But in case of such a withdrawal, a glance at the map will show that these three sets of islands—the Azores, Canaries and Cape Verde—could help to replace Gibraltar.

They sit astride the entrance to the Mediterranean, and long-range bombing planes based on those islands could make it hot for any expeditionary force heading out of the Mediterranean for the Americas. All of these are reasons why you can expect vital action regarding the Atlantic islands.

**CAPITAL CHAFF**

Every year Homer Cummings holds "The Attorney General's Golf Tournament" at Pinehurst, N. C., an event started when he was running the justice department. Chief rule is: "If any man brings his wife, he's never invited again."

Herr Hans Thomsen, head of the German embassy in Washington, is taking vitamin pills. He quotes Milo Perkins as saying vitamins are necessary to offset lack of nourishing elements in the depleted soil of America.

# Flower-Edged Hats, Parasols, Latest Wedding Innovations

By **CHERIE NICHOLAS**



**PROSPECTIVE** brides and bridegrooms usually plan the floral color schemes for the wedding party together, since the groom is responsible for the bouquets carried by the bride and her attendants.

Fashions in fresh flower arrangements promise brides of summer 1941 the utmost in beauty. White iris combined with white gaidioli in a bridal bouquet tied with lace will be a favorite for the early summer wedding and orchids, lilies, roses, stock and sweet peas in modern or old-fashioned bouquets will be in demand for bridal parties throughout the summer.

Whether a wedding emulates one of the periods of past history or anticipates next year's styles, there are enchanting headresses and bouquets that any bride will delight in selecting. Corsages of lilies, fragrant carnations and roses with rose geranium leaves as a background are quaint looking. Carnations, used in modern scroll arrangements, make a bouquet that even the most budget-minded bride can afford.

Huge arm bouquets of fragrant stock and snapdragons are lovely for both the bride and her attendants in a garden wedding, and these same flowers may be used to fashion crown-like bonnets. Gladioli blossoms are another favorite flower choice for outdoor weddings. These flowers in white would be lovely for the bride, while deep shades of tangerine and fuchsia or the more delicate coral pink will blend beautifully with summer pastels.

Flowers sure to bring ohs and ahs of admiration are parasols of delicately colored sweetpeas. Carried in a garden wedding, tiny nosegays of the same flowers should be reserved for the bridesmaids. Bonnets of blossoms are new, too. Carnation petals fashion them, with wide brims of fluttering tulle. A Mary-Queen-of-Scots bonnet might have the heart-shaped brim outlined with tiny sweetheart roses.

**White With Color**



White with a splash of daring color is an important style message for summer. The white flannel outfit here pictured tallies perfectly with this idea. The white skirt has a red and white polka dot blouse, topped with a white flannel jacket, belted at the waistline. White pigskin bag, doekin gloves and chic white hat complete the ensemble.

**Alluring Veils**

The National Geographic Society says the women of America wear more veils than the women of Turkey. Easy to believe if you notice the clouds of veiling—pink, white, red, green, black and brown—which will continue to soften the fashion scene, right through summer.

The newest use for veils is to tie them about the crowns on big-brimmed hats and let them drip down the back.

Big brims are really big this season, up to nine inches. Usually soft, not stiff, in outline—made of rippled black organza, champagne-colored straw, chicken wire white straw, and shirred felt.

**Telltale Sleeves**

Sleeves are telltales this season. So complete has been the change in sleeve treatments that they definitely tell the newness of your dress, your coat or blouse. The new silhouette is achieved through deep armholes and smooth shoulders.

In softly styled dresses of summery silks and cottons the latest news is short sleeves, mere shoulder caps in many instances. In sleeves that are longer there's fullness below the elbow.

**Color on Color**

Very new is the color-on-color treatment that designers are carrying out in summer sheers. The new nylon sheers, especially, lend themselves to this technique in that they are thin almost to the point of transparency. Black over pink is a favorite combination, navy over red is effective, and orchid over pink or light blue is lovely for evening.

# PATTERNS SEWING CIRCLE



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# Household Hints

Putty will not adhere to wood surfaces that are not prepared for it. They must be cleaned of all old putty and thoroughly soaked with linseed oil so that they will not absorb oil from the new putty.

To avoid smudges on freshly washed clothes, give clothes-lines and clothes-pins periodic washings.

Linings the basement walls with insulating board will help to eliminate the dampness usually found there.

A piece of bread put into the pot where cabbage, broccoli, or other greens are boiling will prevent the disagreeable odor.

Paint on window panes and other glass can be removed with a solution of strong, hot vinegar.

To broil bacon place the strips close together on a wire rack over a drip pan. Use medium heat. Turn bacon over and drain on unglazed paper or on paper towels.

8933

IF YOU'RE expecting a baby, make all your summer outfits with this one easy pattern, including adjustable dress, and collarless jacket filled out to a shallow yoke. It will be so cool in soft

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Whenever you go into a store and buy an item of advertised merchandise, it doesn't make any difference what you are getting more for your money—more in quality and service—than you would get if you spent the same amount for something which was not advertised.