

Topics of Special Interest to Our Women Readers

Household News By Eleanor Howe

If the mercury seems likely to pop right through the top of the thermometer, and guests are coming for dinner, you can still keep cool!

Plan your menu to permit as much preparation as possible in the cooler hours of the morning. Remember, when you plan the meal, that quality rather than quantity will please your guests, and that a beautiful, cool, crisp salad will be more appetite-tempting, by far, than all the complicated hot dishes you can name!

It's wise, of course, to include one hot food in your menu, even though the weather's torrid. There's something about the contrast of hot foods and cold that makes a meal more pleasant to the taste (and to the digestion, as well).

A cup of clear, hot soup, which might be prepared the day before and reheated just before serving, a hot main dish that's not too hearty or just a hot beverage, if you prefer it, will do the trick.

You'll find menus and tested recipes for all kinds of summer entertaining in my cook book, "Easy Entertaining." There are menus (and recipes) for teas, for buffet suppers, children's parties, and for a wedding reception, too.

Orange-Grape-Pear Salad in Ice-Lined Salad Bowl.

(Serves 8)

Oranges, pears, grapes—summer's juiciest fruits—in an ice-chilled salad bowl! What a decorative answer to every cook's prayer for something tempting to serve on hot weather menus. For a buffet party, serve it in a double bowl with ice to keep the salad chilled to just the right degree.

With a sharp knife, peel 8 oranges, removing skin and inner membrane down to juicy meat. Cut in thin even slices. (California oranges are firm-meated and practically seedless, which makes them especially suited to slicing.) Peel and core 4 pears. Cut in slices. Halve and seed 2 cups of grapes. Combine fruits and put in salad bowl, which has been lined with romaine and watercress. These two salad greens incidentally give an interesting color contrast of light and dark green that is refreshing and that may well be used in any salad.

Serve with sweet french dressing.

Sweet French Dressing.

- ½ cup lemon juice
- ½ cup salad oil
- ½ cup red jelly or honey
- 1 teaspoon salt
- 1 teaspoon paprika

Shake well before serving. The lemon juice gives a flavor to dressings that is especially good with fruit salads. (Makes 1½ cups.)

Sparkling Vegetable Soup.

(Serves 8)

- 4 pounds beef shin
- 2½ quarts water
- 1 tablespoon salt
- 4 sprigs parsley
- 2 bay leaves
- 10 pepper corns
- 3 whole cloves
- ½ cup sliced carrot
- ½ cup sliced onion
- ½ cup celery and celery leaves

Have bones cracked at the market. Wipe bone and meat with cloth. Remove half the meat from the bone, and cut in 1-inch cubes. Brown the meat on all sides, add bones, remaining meat and water. Add remaining ingredients and bring to a boil. Skim, then simmer

for 3 to 4 hours, with the lid of the kettle tilted slightly. Strain through sieve lined with cheese cloth, and cool quickly, uncovered. Chill until fat is solid, then remove fat. To clarify the soup, allow 1 egg white and crushed shell mixed with 2 tablespoons of cold water, for each quart of stock. Add to cold stock and bring to a boil, stirring constantly. Remove from heat, add ¼ cup cold water, and let settle until cold. Carefully strain through 4 thicknesses of cheese cloth wrung out of very cold water.

Just before serving, add vegetables as follows:

- ½ cup tomato (cut very fine)
- ½ cup carrot (diced fine)
- ½ cup new cabbage (cut very fine)
- ½ cup celery (cut very fine)
- 2½ cups water
- ½ teaspoon salt
- 3 tablespoons parsley (minced)

Cook tomato, carrot, cabbage and celery in boiling, salted water, just until the vegetables are tender. Strain, and add to hot soup just before serving. Garnish with minced parsley.

Wafflized Strawberry Shortcake.

- 2 cups pastry flour
 - 2 teaspoons baking powder
 - 1 teaspoon salt
 - 1 teaspoon sugar
 - 3 eggs—separated
 - 1½ cups milk
 - 3 tablespoons melted butter
- Mix and sift all dry ingredients. Beat egg yolks and add to them the milk and melted butter. Stir liquid mixture into dry ingredients. Fold in stiffly beaten egg white. Bake in hot waffle iron, leaving iron closed until steam no longer escapes between the two halves.

Cheese Cornucopias—Salad Accompaniment.

Cheese cornucopias are an unusual, but delicious, salad accompaniment. Make ordinary pastry as for pie and roll out. Make tiny cornucopias (about 3 inches long) from any stiff paper. Wrap pastry around cornucopia and bake 12 minutes in a hot oven (450 degrees). Remove paper and when cool, fill cornucopias with highly flavored cream cheese. Serve with any salad. (Released by Western Newspaper Union.)

Use Beading



You will need a bodkin this season for the reason that beading, regular old-fashioned beading like our grandmothers bought by the yards and yards is in style again and only a bodkin can lend first aid in threading wee baby ribbon in and out of lengths and lengths of beading. But it's worth it, this tedious task of running ribbons in and out as shown in the picture. The dress pictured is of exquisitely eyelet embroidered sheer.

Vegetable Symphony Tea Towels Motif

RADISHES, carrots and onions—in fact the whole vegetable garden has been worked up into delectable tea towel motifs. Bright cross stitch borders frame these seven corner designs, and a clever



idea is illustrated suggesting the use of vegetable motifs on an apron.

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Scientists are worried. They have checked the speed of light, which they thought was constant, and find that it varies. We learned at school that light travels at 186,000 miles a second. But in 1926 Professor A. A. Michelson, the renowned physicist, clocked it at 186,284 miles a second. The experts of the U. S. geodetic survey have checked and rechecked this in sunshine, rain, and fog, in summer and winter, and they say that fog and damp can slow light up as much as 12 miles a second, which makes a big difference when calculating the exact distance from here to the most distant stars.

Poverty Teaches Much

Poverty is uncomfortable, as I can testify; but nine times out of ten the best thing that can happen to a young man is to be tossed overboard and compelled to sink or swim for himself.—James A. Garfield.

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