

Topics of Special Interest to Our Women Readers

Household News By Eleanor Howe

When you're "eating out," and you wonder what to order for the grand finale of your meal, how often do you decide on a delicious sounding parfait? There's something very special about this tall, imposing and delectable dessert. And there really is no reason at all why having parfaits for dessert should be confined to our "eating out" days. A parfait may be a culinary creation, but with modern ice cream freezers, improved freezing in mechanical refrigerators and commercial mixes to help produce smooth, creamy, frozen desserts, there's no reason why you shouldn't serve them often at home!

Make a variety of ice creams and sherbets too, and serve them with cookies or dainty cakes. You'll find a grand assortment of cookie and cake recipes in my cookbook, "Better Baking."—crisp cookies, chewy cookies, and light feathery cakes that are just the right accompaniment for foods and drinks that are cold and frosty.

Iced Chocolate.

(Makes 4 large glasses)
4 tablespoons sugar
4 tablespoons cocoa
½ teaspoon salt
½ cup boiling water
2 cups milk (scalded)
½ teaspoon vanilla
Crushed ice
Whipped cream

Combine sugar, cocoa and salt. Add boiling water and cook for two minutes. Remove from fire, and combine with the scalded milk. Pour into glasses filled with crushed ice, and serve with a spoonful of whipped cream garnishing each glass.

Chocolate Angel Parfait.

2 egg whites (beaten stiff)
½ cup sugar
½ cup water
1 square unsweetened chocolate (melted and slightly cooled)
1 cup cream (whipped)
1 tablespoon vanilla extract
¼ cup candied cherries (quartered)
¼ cup blanched almonds (chopped)

Beat egg whites stiff. Cook the sugar and water to the soft ball stage (234 degrees). Pour syrup in fine stream over egg whites, beating constantly. Continue beating until mixture is cool. Fold in melted chocolate, whipped cream, extract, nuts and cherries. Pour into trays and place in freezing section of mechanical refrigerator. Freeze. No stirring is necessary. Nuts and cherries may be omitted, if desired.

Chocolate Mint Parfait.

1 cup sugar
1 tablespoon cornstarch
¼ teaspoon salt
2 cups milk (scalded)
3 eggs (beaten)
2 squares unsweetened chocolate (melted)
2 teaspoons vanilla extract
1 cup whipping cream (whipped)
Blend sugar, cornstarch and salt. Add scalded milk slowly, stirring well, and place in saucepan or double boiler. Cook, stirring constantly, until thick. Remove from heat; add beaten eggs; then cook, stirring constantly, until thickened. Blend in melted chocolate. Cool. Then add vanilla extract and fold in whipped cream. Place in freezing container of modern ice cream freezer, and freeze, using 2 parts ice to 1 part rock salt. Serve in tall parfait glasses, alternating with layers of peppermint sauce. Top with

whipped cream and a cherry. Peppermint sauce:

½ cup sugar
4 teaspoons cornstarch
¼ teaspoon salt
1 tablespoon lemon juice
½ cup cold water
½ cup boiling water
¼ teaspoon peppermint extract
Few drops green coloring
¼ cup whipping cream (whipped)

Combine sugar, cornstarch, salt, and lemon juice. Mix with cold water to form a paste. Add hot water and cook, stirring constantly until thick and clear. Add flavoring and coloring, and chill. Just before serving, fold in whipped cream.

Mocha Freeze.

Make strong coffee in the usual manner, and pour over crushed ice to chill. Pour into tall glasses and add a generous spoonful of vanilla ice cream to each glass. Top with whipped cream.

Summer Salads.

Next week Eleanor Howe will give you some of her choicest tested recipes for cool, refreshing summer salads and things to serve with them.

Easy Entertaining.

Right now—the whole world needs friendship and good cheer. Right now—perhaps as never before—we as homemakers must keep the latch string out. We must lend a helping hand by extending a warm abiding welcome to both neighbors and friends.

With this in mind, therefore, we are offering you a special 48-page illustrated book entitled, "Easy Entertaining." This book costs only 10 cents—yet it is designed to save you both time and money—to solve for you the problem of entertaining easily, simply, and inexpensively. This book has been accepted by thousands of homemakers as a helpful guide to easy entertaining.

To get your copy now, send 10 cents in coin to "Easy Entertaining" care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois. (Released by Western Newspaper Union.)

Attractive Belt



Include in your collection a belt of the type pictured and we'll wager it will be the one you like best and will wear oftenest. The present prevailing vogue for ruffles and the utterly feminine touch is reflected in the styling of this belt. The artistry and originality that distinguishes this model is apparent at first glance. Wear it and you will find it is especially slenderizing. To achieve this clever effect Criterion molded the belt and its engaging little ruffled tabs from velvet-smooth cape-skin with a hidden adjustable clasp, which assures a style that will fit to perfection.

Embroidered Linens for Baby



Pattern No. 2504

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Whispered Secrets

As everyone is pleased with imagining that he knows something not yet commonly divulged, secret history easily gains credit; but it is for the most part believed only while it circulates in whispers, and when once it is openly told, is openly refuted.—Dr. Johnson.

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PHOTOGRAPHY

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Roll Developed and 16 prints 25c. 16 Reprints 25c. REX PHOTO OGDEN, UTAH

Father of Waste

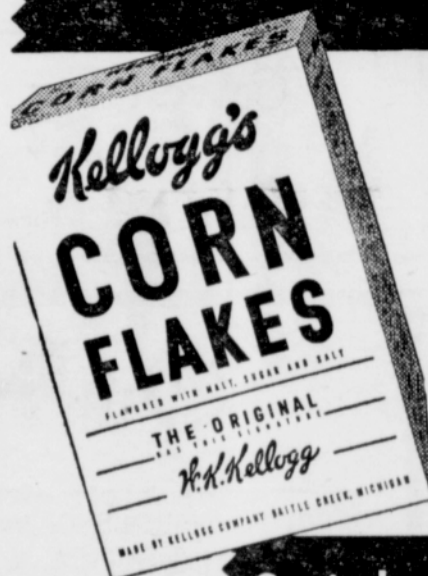
Gambling is the child of avarice, but the parent of prodigality.—C. C. Colton.



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Friend—What is it?
Film Actress—The plot of my next picture.

Corrupted in Time

There was never anything by the wit of man so well devised, or so sure established, which in continuance of time hath not been corrupted.—Archbishop Crammer.

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