

Household News

By Eleanor Howe



FOR THAT EXTRA SPECIAL LUNCHEON
See Recipes Below.

When your children are in school, and your husband is at work, you find little pleasure in eating a solitary meal. And when you are rushed with household duties, you are apt to grab a quick sandwich, or a steaming bowl of soup, and then continue with the tasks that are still before you.

But, you can take advantage of the days when the family is away, and the work all finished, to entertain your friends at a one-o'clock luncheon, a dessert luncheon for the bridge club, or for just a friendly get-together. A good menu and an attractive table will give you the poise and enthusiasm necessary to serve your guests easily and graciously.

Oftentimes the most easily prepared food may be the most attractively served. A fluted orange cup makes a colorful container for many fruits, which may be varied with the season. The fruit must be cut into pieces of convenient size, free from seeds and skin, except for grapes. It should be thoroughly chilled and combined so that it is a neat arrangement. If a few pieces are crushed or wilted, the whole concoction will look careless and unappetizing. Remember, an appetizer should not be too sweet, for as the name implies, the first course is intended to sharpen the appetite.

For the rest of the menu you might like to serve mock chicken legs, baked potatoes, crisp green salad, crescent rolls, and as an unusual dessert, chocolate mint roll is very good.

Fluted Orange Cup.

(Serves 6)

- 3 oranges
- 1 banana
- 1 cup grapes
- 3 tablespoons sugar

With a sharp knife pierce to center of orange. Cut the orange in half, using zig-zag strokes that meet to make the points of the scallops. Separate the 2 orange halves, and remove meat from shells. Cut orange meat into pieces. Peel, and cut banana into pieces. Combine orange meat, banana and grapes. Sprinkle with sugar. Chill. Serve in well-chilled shells, garnished with a sprig of mint, if desired.

Chocolate Mint Roll.

(Makes 1 11-inch roll)

- 6 tablespoons cake flour (sifted)
- ½ teaspoon baking powder
- ¼ teaspoon salt
- ¾ cup sugar (sifted)
- 4 egg whites (stiffly beaten)
- 4 egg yolks (beaten)
- 1 teaspoon vanilla
- 2 squares unsweetened chocolate (melted)

Sift flour, baking powder and salt together 3 times. Fold sugar gradually into egg whites. Fold in egg yolks and vanilla. Then fold in flour gradually. Add chocolate, and beat gently but thoroughly. Turn into a 16 by 11-inch pan which has been greased and lined with paper and greased again. Bake in a moderate oven (350 degrees) for 15 minutes. Cut off crisp edges and turn onto a cloth covered with powdered sugar. Remove paper, roll, and cool. Unroll and spread half of mint frosting over cake and roll again. Wrap in cloth and cool for about 5

minutes. Cover with remaining frosting. When frosting has set, cover with bitter sweet coating, made by melting 2 additional squares of unsweetened chocolate with 2 teaspoons butter.

Mock Chicken Legs.

(Serves 6 to 8)

- 1½ pounds veal steak
- 1½ pounds pork steak
- 1½ teaspoons salt
- ¼ teaspoon pepper
- ¼ cup flour
- 1 egg (beaten)
- Cracker crumbs

Pound meats, after seasoning with salt, pepper and flour. Cut into 1½-inch squares, and place 6 pieces, 3 of each kind of meat, alternately on a skewer. Press together. Chill for 1 hour. Dip in beaten egg and roll in cracker crumbs. Brown on all sides in hot fat in a skillet. Pour 1 cup water over the "legs," and cover. Bake in a moderate oven (350 degrees) for 1 hour. (The liquid will all cook away.)

Mint Frosting.

- 2 egg whites (unbeaten)
- 1½ cups sugar
- 5 tablespoons water
- 1½ teaspoons light corn syrup
- Green vegetable coloring
- ¼ teaspoon peppermint extract

Combine egg whites, sugar, water and corn syrup in top of double boiler. Beat with a rotary egg beater until thoroughly mixed. Place over rapidly boiling water, and cook for 7 minutes, beating constantly, until frosting stands in peaks. Add coloring gradually to hot frosting to give a delicate tint. Remove from boiling water, add flavoring and beat until thick enough to spread.

Rice Butterscotch.

(Serves 5 to 6)

- 2 cups milk
- ½ cup rice
- 2 cups brown sugar
- 2 tablespoons butter
- 1 teaspoon salt

Scald the milk in a double boiler. Add the washed rice and cook until nearly tender (about 30 minutes). Meanwhile, melt the brown sugar, butter and salt, and cook for 10 minutes over low fire, until a syrup is formed, stirring constantly. Gradually turn this mixture into the rice and continue cooking until the rice is tender. Turn into wet molds and chill. Serve with cream and sugar, if desired.

Easy Entertaining.

Everybody loves a party, from the toddling youngster to the sophisticated adult. A hostess who can entertain her guests with something new in the way of party ideas is indeed popular. You do not have to wait for a birthday to warrant a celebration, for soon there will be many holiday events to bring a group together. Miss Howe, in her book, "Easy Entertaining," gives you many new party ideas and suitable menus with tested recipes. You may secure your copy of her book by writing to "Easy Entertaining," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, and enclosing 10 cents in coin.

(Released by Western Newspaper Union.)

PICK BREEDING HENS WITH CARE

Physical Form Is Important Factor in Selection.

By PROF. C. S. PLATT
(Associate Poultry Husbandman, Rutgers University.)

In selecting breeding hens this fall, consider physical development and breed type as well as egg production during the last 12 months.

One of the best means of measuring the physical development is the body weight of the birds, and in the white leghorn breed no individual that weighs less than four pounds should be considered for breeding purposes, while five pounds should be the minimum weight for hens of the heavier breeds, such as Rhode Island Red and Barred Plymouth Rock.

It is likewise just as important that the eggs the birds have laid have been large enough to sell for the best prices; namely, that they have averaged better than 24 ounces to the dozen, and in addition, have been of good shell color and strong shell texture. These factors of egg quality must receive due consideration in any selection of birds for breeding purposes.

If sufficient breeding records are available, the pedigree of the bird should receive due consideration, care being taken to use hens that have had a good ancestry and whose sisters have shown a tendency to satisfactory egg production. Such a background is an indication of strength in the breeding value of the stock. While it may not be possible to obtain many birds that come up to the standards suggested, still a small pen of such individuals would give much more promise of better stock in future years than a larger pen of birds showing weaknesses of an inherited nature.

Noxious-Weed Seed

Destroyed in Silage

Put weedy hay crops in the silo instead of the stack or mow, to stop the spread of weeds.

This is the substance of advice to farmers which T. E. Woodward, of the bureau of dairy industry, offers on the basis of experiments with seeds of noxious weeds buried in ensilage when silos were filled at the Beltsville research center.

Of 26 varieties of weed crop seeds that went into the silo, 23 were killed outright, and the germination of the other three—bindweed, Lespedeza sericea, and American dragonhead mint—was greatly reduced.

Many farmers have burned clippings from weedy pastures and hay from weedy meadows because they were unwilling to take a chance on fouling cultivated fields with the weeds in the manure hauled from the feed lot. When weedy material goes through the fermentation in the silo and then through the digestive process of animals there is no likelihood that weed seeds will be troublesome. The silo and the live stock will safeguard the cultivated fields, and the farmer can safely get out of the weedy material any feed values that exist.

Johnson grass seed was one of the varieties killed completely in the silo, and this suggests that making silage instead of hay may provide a new and safe way of making use of the good feed values of Johnson grass without the danger of spreading the seed to cultivated fields through manure.

Old, Used Wood

Is Good as New

Wood taken from old buildings can be safely used for other purposes, according to the U. S. forest products laboratory at Madison, Wis.

Age in itself does not cause wood to deteriorate in strength. If the material is free from decay, insect attack, checks, splits, or other defects, it should be good for re-use for any purpose for which the lumber was originally suitable, the forest products laboratory points out.

The principal cause of damage to wood in buildings is decay and decay cannot occur unless a certain amount of water is present, says the laboratory. In old buildings in which the sheathing, roof boards, floors, and other wooden parts have been well protected from the weather the wood will, in practically all cases, be as sound as when first erected. Wood may darken with age, but it has lost none of its original strength characteristics.

There can be no objection to re-use of lumber simply because it has been in use.

ASK ME ANOTHER ?

A Quiz With Answers
Offering Information
on Various Subjects

The Questions

1. Is it incorrect to refer to our flag as the "American" flag?
2. Is the Diesel engine a comparatively new invention?
3. What common name is given to thea Sinensis?
4. When does a newly elected President take office?
5. A man dressed sans souci would be dressed how?
6. What is verdigris?
7. Was India paper so named because it was first made in India?

The Answers

1. According to the United States Flag association, it is not. However the official title is the "Flag of the United States."
2. No. It was invented by Dr. Rudolph Diesel of Munich, Germany, and put in operation in 1898.
3. Tea.
4. January 20.
5. Carelessly.
6. Green rust on copper.
7. No. It originally came from China.

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WHEN I made the sketch in Sewing Book 5 showing the method that our Grandmothers used for making original hooked rug designs, I forgot that Grandmother did not wear silk stockings every day. There have been dozens of letters saying, "I would like to hook the flower designs for which you give directions in Book 5. Will you please tell me if I can use old silk stockings for these?"

Silk stockings may be used for hooked rugs but they do not wear as well as woolen materials. They are perfect for hooked chair pads, foot stool tops and wall hangings. All the popular stocking colors may be dyed soft green, red and brown tones, without first removing the tan color. "White dye" should be used first if bright colors are needed. After dyeing, cut a strip around and around the stocking spirally, making it from ¾ inch to 1½ inches wide according to how fine the work is to be. When your design has been marked as described in Book 5, draw the stocking strips through the burlap with a rug hook.

Flowers may be hooked in outline or in a shaded effect, as shown here. And here is good news for all of you rag rug enthusiasts. Book 6 is now ready for mailing. There is still another hook rug de-

Strange Facts

Jap Bride's Pledge
'Buries' Characters
Gigantic Sun Trap

Almost every Japanese bride wears, at her wedding, a silk sash over her forehead called a tsuno kakushi, or horn concealer, which is a symbol of her pledge to refrain forevermore from jealousy, animosity and disobedience.

A writer of detective, gangster and wild-west stories maintains a unique cemetery on his ranch near Oceanside, Calif. It contains the "graves," with appropriate tombstones, of the scores of characters whom he has killed in his novels.

Still standing in a high pass of the Peruvian Andes is a monument to one of man's oldest and most incredible beliefs. It consists of two towers, built on opposite peaks, between which, many centuries ago, a primitive tribe hung a gigantic net and tried to catch the sun.—Collier's.

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Secret With One

A secret is seldom safe in more than one breast.—Swift.

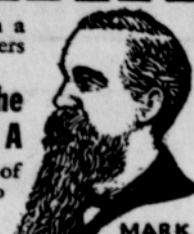
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