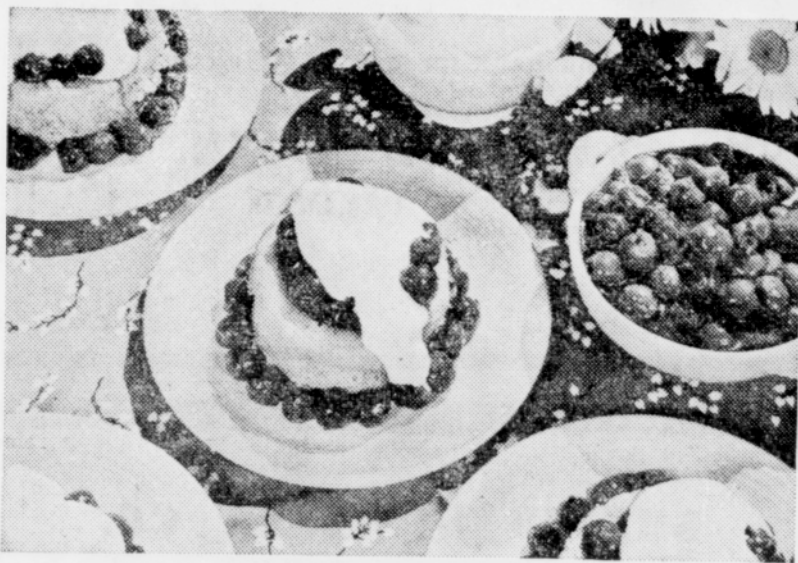


Household News

by Lynn Chambers



HERE'S TO SHORTCAKE TIME WITH CHERRIES BRIGHT
(See Recipes Below)

SUMMERY DESSERTS

Bring the tartness and sweetness of fruit into play with fresh, crumbly cake, top with a dash of whipped cream and you have summer's answer to a delectable dessert.

Garden-fresh berries peeking out from under their green foliage or fruit hanging heavy and ripe on richly laden branches deserve your best attention for they'll do mighty nice things by your meals. Since most of the fruits need no cooking you are doubly sure of getting the full quota of minerals and vitamins which they have to give.

Cherries bright and red make a tart and colorful dessert which you'll enjoy serving. If using the fresh ones pit and sugar them before using.

When I asked my mother how she made her extra delicious shortcakes, she replied, "There's nothing to it, my dear; just biscuit dough—but make the dough short and the fruit sweet!" This tip is a good one. I hope you'll follow it when trying:

Old-Fashioned Shortcake.

2 cups flour
3 teaspoons baking powder
½ teaspoon salt
½ cup shortening (8 tablespoons)
¾ cup milk

Sift flour, measure, add baking powder and salt, sift again. Work in shortening until mass resembles coarse meal. (If you want to, add a tablespoon of sugar and an egg and count the egg as part of your liquid.) Now, add enough milk to make a soft dough, one which you can barely handle. Turn onto lightly floured board, knead a few seconds, divide in half. Pat one half about one-fourth inch thick into deep buttered 9-inch cake pan. Butter top and pat second portion of dough in layer over first. Brush on softened butter and bake about 20 minutes in hot oven (450 degrees F.) When baked, pull layers apart, spread sugared fruit on bottom layer, stack second one, crust-side down, on this, cover with more fruit, then with whipped cream and a garnish of fruit!

Variations from the original type of shortcake which we all know so well are much in order. Some people prefer a sponge cake base rather than a biscuit dough and for a real individual treatment of this type, you might like to try one with a custard filling for cool deliciousness. You'll need this sponge cake as a base:

Hot Water Sponge Cake.

4 egg yolks
1½ cups sugar
½ cup boiling water

LYNN SAYS:

Though dessert problems are easily solved by berries, be sure that they get the greatest care before reaching the table. Berries should appear clean and fresh, be full and plump and have a bright solid color. When they are over-ripe they look dull and often stain the container.

Don't wash berries until ready to use them since damp berries mold very quickly. The best method for washing is doing a few at a time in a bowl, lifting them out into another bowl while the hands are used as a sieve. When the berries are clean let them drain in a strainer or colander.

THIS WEEK'S MENU

Cold Meat Platter
Devilled Eggs
Sliced Cucumbers Tomatoes
Celery Curls
*Asparagus with Browned Butter
And Crumb Sauce
Beverage Bread and Butter
Cherry Sponge Custard
Shortcake
*Recipe Given

1½ cups cake flour
¼ teaspoon salt
1 teaspoon baking powder
1 teaspoon lemon or vanilla extract
4 stiffly beaten egg whites

Beat egg yolks until very thick; gradually add sugar and continue beating. Add water, mix well, add flour sifted with baking powder. Mix until smooth, add flavoring. Fold in egg whites. Bake in ungreased pan, either Mary Ann or cup cake tins in slow oven 45 minutes. Cool before filling.

Cream Custard Filling.

¾ cup sugar
½ cup flour
¼ teaspoon salt
2 eggs
2 cups milk, scalded
1 teaspoon vanilla

Combine dry ingredients with slightly beaten egg yolks; stir in enough hot milk to make a thin paste. Then add paste to remaining milk and cook over boiling water 5 minutes, stirring constantly. Cook 10 minutes longer. Cool and add vanilla.

If you top with fresh cherries be sure they're sweet enough. Then garnish with whipped cream. Frozen berries need only be thawed and more sugar added if required.

If you want to make a sponge cake base and use just berries, then plan a lovely surprise so no one will even suspect they're getting a berry dessert.

Make a sponge cake using a regular 9 or 10 inch cake pan. When the cake is still warm cut a round circle in the middle of the cake about an inch from the edge. Lift this out carefully keeping it whole.

Into the hollow put in sugared berries or peaches or bananas mixed with sweetened whipped cream. Replace the cake top, wrap carefully in a slightly damp towel and chill for 3 to 4 hours. Garnish before serving with whipped cream or sprinkle with powdered sugar. They'll come back often for this one.

Red Raspberry Fluffs.

(Serves 6-8)

Mix and press in a square pan: 1½ cups rolled graham crackers, ¼ cup melted butter, 2 tablespoons sugar, and a dash of cinnamon. Cover that with a meringue made of 4 egg whites stiffly beaten and ½ cup of sugar folded in the whites carefully.

Bake this in a slow (300 degrees) oven for 20 minutes. Cool. Spread with 2 cups of sweetened red raspberries and whipped cream.

*Asparagus With Browned Butter and Crumb Sauce.

Asparagus, tender and green, should be cooked gently so as not to lose its color. It cooks quicker when stalks are tied in bunches. Stand them up in boiling water in a deep narrow pan. The steam will cook the tips while the water bubbles around the stalks.

Instead of serving plain butter, try browning it for a change, seasoning it and then adding a teaspoonful of fine bread crumbs. Have this piping hot and pour it over the asparagus just before serving.

(Released by Western Newspaper Union.)

Fall Social Calendar Demands Smart Clothes for the Matron

By CHERIE NICHOLAS



THE time is not too far away now when you daughters-of-the-household will engage in the exciting experience of getting off to school in the fall, with a wardrobe tuned to your exact needs and whims. Only please remember you are not the only heroines holding the spotlight in fashion realms. You have rivals, yes indeed!

We are not telling who but here is a tip. Keep an eye on modern mothers, matrons and women in general, who are so importantly carrying on in club work and in social activities that tend to "keep the home fires burning" while college faring daughters are away from home.

Fashion is catering to the costume needs of women with whom "life begins at forty." With unbounded zest and enthusiasm inspired by an ever-increasing appreciation of the tremendous influence smart clothes have, they are achieving new chic and poise. It's no secret or myth or fairy tale that women who "go places" and "do things" in this busy world of ours have gone utterly modern in matter of dressing glamorously. So look to your laurels Miss Teen-age, Miss Debutante and Miss College girl, you will have to step lively to keep up with queen-mother's fashion pace!

One of the fashion gestures that will serve mothers and matrons well who happen to be limited to a restricted budget, is to select a simple

basic dress, smart in lines, made of good material and styled with the thought of complementing this one gown with flattering interchangeable accessories. These have a magic way of glorifying their appearance. Chic jewelry, feminizing and lovely lingerie neckwear touches, can do wonders in transforming the entire aspect of your costume. And don't forget flowers! Be sure to wear flowers for that refreshing accent of youthful charm that is always so endearing.

To the right in the illustration "somebody's mother" presents a lovely "picture" as she graciously presides at the initial autumn meeting of her favorite club. She is clad in the simplest sort of a gown made of fine sheer black wool to which frilly white lingerie accent lends endless charm. In the lovely quaint Victorian bouquet of carnations, violets and stephanotis which she carries so caressingly in her lovely hands, one immediately senses the gallantry of friend husband or a devoted son who, perhaps being out of town, wired to the nearest florist for the prettiest bouquet fancy might picture. Just as an afterthought this dainty bouquet may be a tribute of admiration to their leader from various club members.

The lady seated goes in for ultra modern fashion as you can readily see in her swank gown of ribbed crepe. This together with her chic English sailor so piquantly veiled, goes to show how very smartly one can dress in all-black. Notice the low-cut V-neckline, a stylizing detail that was popular this summer and will continue good form right through the fall. The patriotic corsage she is wearing is of blue cornflowers, fragrant red roses and white carnation petals.

Glittering satin is scheduled for a big play this fall. A satin dress is a good "buy" for it not only gives marvelous wear, but it has that air of dressiness that tunes in with social environs. The lady in the top oval has on a satin frock which is intriguingly shirred about bodice and sleeves. She wears a tiara of salmon pink gladiolas. Evidently the lady in the oval below to the right has a yen for pastel colorings. Her eyelet-embroidered dress in soft blue crepe is really lovely. She adds to the glamour by dramatizing her well-groomed hair with a cluster of rosebuds and hyacinths.

(Released by Western Newspaper Union.)

Fringes Take On New Importance in Style

Fringed dinner gowns appear in scores of individual treatments. Afternoon dresses too take on accents of fringe. The originality and versatility expressed in trimming with fringe is most interesting.

There is every sort of arrangement from narrow fringe placed row and row in tiers covering the entire skirt to long swinging panels of fringe extending in one continuous line from waist to hem.

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