

Specialize Your Cooking Through Five Star's New Forum Started So Western Housewives Can Serve Up-To-Date Meals

Day of hustle and bustle when people are forgetful of easy living, elegance accept standard recipes for all of their time has now the "sectionalized" menus the ascendancy over menus. Just as autumn use various grades of different seasons of the most meals be planned sections of the coun-

YOU are going to enjoy the FIVE STAR WEEKLY FORUM. What is more, as time goes on and you learn to place faith in the dependability of the information it offers, as well as the reliability of its food suggestions, you feel that this weekly magazine through the department operated exclusively for its women readers, is offering a simple and direct solution to many questions that have long perplexed you.

New ideas in entertaining will be constantly developed. While all America is experiencing a definite revival of good times in the home, it is in the West where formality is less strained, that hostesses are so exceptionally alert to new and different ideas in connection with not alone the routine of serving a meal and entertaining guests, but also in having the appointments and food at such functions wholly in accord with the accepted standards of the West.

So, please, when you are planning a party, whether it be large or small, formal or informal, and you are in doubt as to the type of menu that will best reflect credit on your originality and ingenuity, consult the staff experts of the FIVE STAR WEEKLY FORUM. Every inquiry will receive personal attention, and you may rest assured that suggestions will be notable for their individuality, accuracy and adaptability.

Another important phase of the manifold activities of the FIVE STAR WEEKLY FORUM will be reliable and sensible advice regarding personal grooming. Here again we come to regional problems that only beauty experts who are fully conversant with Western climatic conditions can offer advice and council of a genuinely helpful nature. We will make your beauty problems ours, freely giving you the benefit of our unbiased knowledge of preparations and routine personal care that will aid in correcting individual problems.

Whether you are concerned with the correction of baking failures in high Western altitudes, worried as to the selection of a daring color scheme for a mid-night buffet, or wonder if it is really true that frequent shampooing cause gray hair, we hope you will turn to us for helpful advice. All letters will be treated in the strictest confidence and there is no charge of any sort in connection with this service.

—Dorothy Blair.

ing the roasting process. At this temperature, it requires 30 to 35 minutes per pound for roasting lamb.

PRUNE WALNUT CRUMB

1 1/4 cups rolled oats
1 1/4 cups sifted all-purpose flour
1 cup brown sugar
3/4 cup butter
1/2 teaspoon salt
2 teaspoons baking powder
1 1/2 cups cooked prunes
1/2 cup granulated sugar
1 cup ground walnut kernels

Combine rolled oats, flour, brown sugar, butter, salt, and baking powder, and blend thoroughly. Divide into two equal portions. Spread one portion in a well oiled shallow pan. Pit prunes and cut into small pieces; combine with granulated sugar and nut kernels and blend; spread in pan over dry ingredients. Sprinkle remaining dry ingredients over prunes and press down gently. Bake in a moderate oven (350° F.) 15 minutes. Raise temperature to 375° F. and continue baking about 15 minutes. Cut into squares to serve.

SPICED RICE

1/2 cup pear juice
6 pear halves
Rinse raisins in hot water, drain, and add to hot cooked rice, along with spices and salt; mix thoroughly. Blend brown sugar and cornstarch with a little cold pear juice, add to remaining pear juice and cook until thick and clear. Arrange rice in mounds, hollow cen-

Romanticism Is Keynote Of Spring

Frocks Are Casual But Elegant With Unexpected Touches Lending Elan



Costumes By I. Magnin and Company, San Francisco

(Left) Is a Definitely New and Most Unusual Suit With a Clear Bright Red Used For the Jacket To Contrast With the Stunning Black Skirt. (Above) In This Sport Suit the Vivid Color Of Red Is Applied In a Gay Print With the Dark Buttons Placed To Give a Flattering Slim Look Through the Hips.

By Tanya

ROMANTICISM is the keynote of many of the smartest spring wardrobes. It is apparent in diaphanous picture frocks, in hats, which have never been more fanciful or varied, in the massive effects of oddly designed jewelry—in fact it pervades almost every phase of the mode with new and alluring temptations.

The keynote of the day is non-chalant elegance. Casual but so devastatingly elegant! Believe it or not—but don't deny it until you have yourself seen the salons of Paris and the smart hotels of the States, not only the professionally elegant are thus but the onlookers.

Every woman who understands fashion knows how utterly delightful is the unexpected in dress; what verve results from the unusual use of color con-

trasts; what tremendous chic is obtained by a surprising employment of fabric or an entirely different angle in what might otherwise be a very conservative hat. This season fashion has seized upon these possibilities with uncommon results. Fashion's love of paradox provides some of the most entertaining and at the same time wearable styles of spring and summer.

Color is definitely the resort fashion news. Headstrong colors, spicy as tropic fruits, vivid as the sea and sun against which they are designed to be worn. Always exciting, the sports fashions for the winter sunshine resorts have never been more brilliant than they are this season. Strong colors, pastels their delicacy enlivened with strong color, white dazzlingly contrasted with one or more bold colors.

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The southern resort season finds white once again the fashion favorite, but white with an entirely new personality, white used as a brilliant foil for color, white as a background for fantastic prints. Whether the scene is the deck of a smart cruise liner or the sun-drenched patio of an important desert resort, white is going to dazzle the eye of the beholder and flatter, as nothing else can, the creamy sun-tan complexion of the fashionable follower of the sun.

Pictured is a new shorts costume of an interesting printed fabric with a white ground. Here the vivid color of red is applied in a gay print, and the dark buttons placed to give a flattering slim look through the hips, match the color of the print. One of the newest examples of the advance sports fashion of color used to make white whiter, and the whole costume more striking.

Off to the sunshiny places of the world are going cottons gay in pattern and interesting in weave, as well as linens often of

the rather coarse peasant type and the new uncrushable ones that are more loosely woven. All these costumes have the virtue of being tubbable, a quality not to be overlooked when one is traveling perhaps far away from one's favorite dry cleaning establishment. And fashionables agree that there is a certain freshness and crisp immaculate quality about washable sports things for active wear, that is unequalled for an effect of perfect smartness.

All the new southern clothes give one a sense of exhilaration. It arises, perhaps, from the way in which they are fashioned. From them one gains an impression of freedom of motion. Nearly all the dresses have skirts cut to give them a swing at the hem. The fullness starts below the hips. Necklines are likely to be high except in cases where they are frankly designed for sun-tanning. Even in these costumes there is often a bolero or jacket to offer protection and increase the completeness of the entire outfit. Boleros are destined to be seen ever more frequently.

In spring the thoughts of smart women turn to the beloved favorite of springtime fashion, the suit. Year after year this harbinger of the vernal season is brought forward by the designers and season after season it is accepted with enthusiasm by the woman in search of something new and different. The suits this season are perhaps more varied than usual, more compelling in interest, more striking in the use of contrasting colors, and if possible more wearable and universally becoming than ever before.

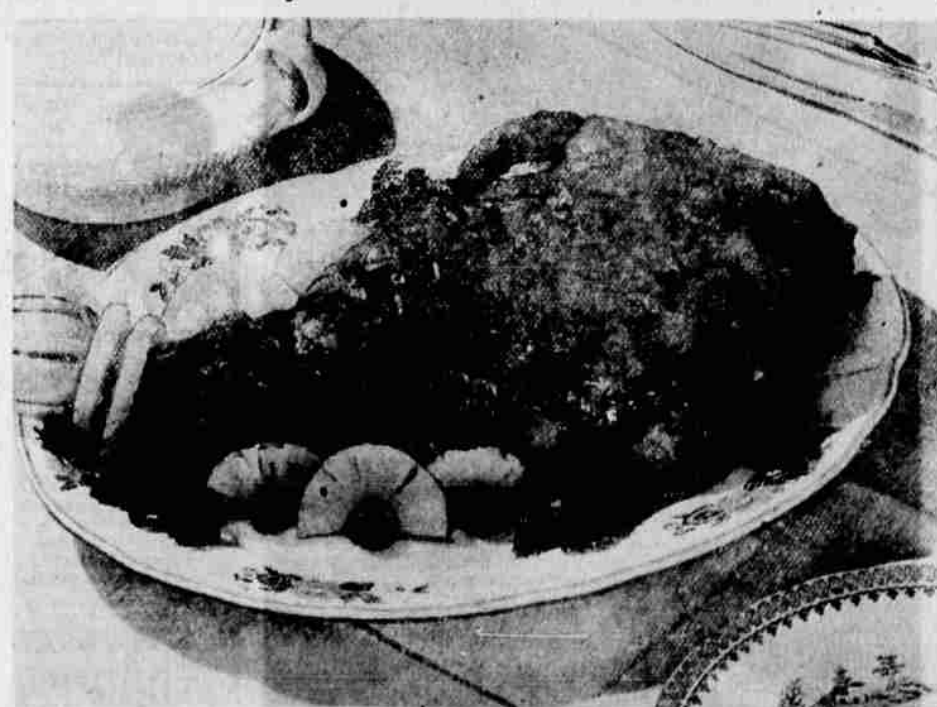
The suit which boldly combines two colors, one bright and vividly contrasting, the other black or a deep dark shade is very important. Pictured on this page is a definitely new and most unusual model with a clear bright red used for the jacket to contrast with the stunning black skirt. A decidedly interesting silk print with white designs on a black ground is used for the soft flatteringly collared blouse, and the same print lines the jacket. Here is a costume suit that will brighten many of the frat days of spring, and be worn with assurance of chic well into the summer.

With it the model has chosen a small black hat that gives a trim sleek appearance to the head, a thing it is well to watch when considering the silhouette of the spring suit. Her oxfords are of patent and suede, combined in a new way to give the more fashionable than ever high throated look. This line in shoes is unexpectedly flattering, and is destined for continued success throughout the coming season.

Leg Of Lamb Is Suitable For Simple Or Elaborate Dinner

And Delicious Meat Is Peer Of All Lamb Roasts With Its Exceptional Flavor

By Jenny Reed
Economics Editor.



This "Frenched" Leg Of Lamb Is Decorated With Sliced Pineapple

leg of lamb, roasted to a golden brown, is a main dish suitable for a simple or elaborate dinner. The leg of lamb is a meat of exceptionally delicate flavor, and tender and delicious. And the leg of lamb is known as the "king of all lamb roasts."

When a leg of lamb is purchased (right) at the market, that which is removed from the rib bone. After it is cut from the bone, a paper frill may be slipped over the bone if desired, or a little unadorned slices of pineapple and a wedge of lemon on the end of the bone as shown here.

The paper-like covering the outside of the lamb, called the "fat" need not be removed as was formerly thought. In fact, it has been found that the leg of lamb cooks quickly and holds its shape if this covering is left in and that it affects the taste in any way.

leg of lamb, like all meats, when roasted at the low temperature of about 300° F. the leg of lamb fat side up in an open roasting pan, and the fat surface is basted with salt water and roast in a slow oven. Do not cover and add water at any time dur-

ing the roasting process. At this temperature, it requires 30 to 35 minutes per pound for roasting lamb.

PRUNE WALNUT CRUMB

1 1/4 cups rolled oats
1 1/4 cups sifted all-purpose flour
1 cup brown sugar
3/4 cup butter
1/2 teaspoon salt
2 teaspoons baking powder
1 1/2 cups cooked prunes
1/2 cup granulated sugar
1 cup ground walnut kernels

Combine rolled oats, flour, brown sugar, butter, salt, and baking powder, and blend thoroughly. Divide into two equal portions. Spread one portion in a well oiled shallow pan. Pit prunes and cut into small pieces; combine with granulated sugar and nut kernels and blend; spread in pan over dry ingredients. Sprinkle remaining dry ingredients over prunes and press down gently. Bake in a moderate oven (350° F.) 15 minutes. Raise temperature to 375° F. and continue baking about 15 minutes. Cut into squares to serve.

SPICED RICE

1/2 cup pear juice
6 pear halves
Rinse raisins in hot water, drain, and add to hot cooked rice, along with spices and salt; mix thoroughly. Blend brown sugar and cornstarch with a little cold pear juice, add to remaining pear juice and cook until thick and clear. Arrange rice in mounds, hollow cen-

ter and place a pear half in it. Pour about 1 tablespoon sauce over the pear. Serve warm or cold with a garnish of whipped cream.

Serves 6.

PINE-COT. MARSHMALLOW BETTY

8 slices pineapple, cubed

5 cups toasted white bread cubes
32 marshmallows, cut into pieces
2 cups cooked, sweetened dried apricots
1/2 cup liquid in which apricots were cooked
3/4 cup pineapple juice

Menu Of The Week

By Joan Andrews

IF HERE isn't our old friend, California succotash, in a new dress! Now it is called corn and string bean custard, and it comes accompanied by a delicious, smooth cheese sauce. It is one of the features of today's family dinner menu.

Pineapple-Apricot Juice Cocktail
Roast Leg of Lamb Baked With Apples
Corn and String Bean Custard
Browned Potatoes
Orange Sherbet
Sour Cream Cookies

Corn and string bean custard, with cheese sauce: Melt 2 tablespoons butter in a saucepan. Add 2 tablespoons minced onion and simmer 5 minutes. Combine cooked onion with 1/4 teaspoon

celery salt, 1 cup corn (cream style), 1 cup canned string beans cut in small pieces, 1 chopped pimiento, 1 teaspoon salt, 1/2 teaspoon pepper, 3 eggs slightly beaten and 2 cups scalded milk. Mix well and turn into a greased baking dish or 8 greased custard cups. Set in a pan of hot water and bake in a moderate oven (350° F.) 45 to 60 minutes or until set. 8 servings. For cheese sauce—to serve with this vegetable custard, melt 1 cup grated cheese in 2 cups hot medium white sauce.

Sour cream cookies: Cream 1/2 cup butter with 1 cup sugar; add 2 eggs, 1/2 cup sour cream, 1/2 teaspoon vanilla. Then stir in 2 cups flour, 1/2 teaspoon salt, 1/2 teaspoon soda and 1/2 teaspoon nutmeg sifted together. Drop by teaspoonfuls on a well-greased baking sheet. Bake in a hot oven (400° F.) 10 or 12 minutes. About 3 dozen cookies.

Place a layer of pineapple cubes in bottom of a large buttered casserole or baking dish; add a layer of bread cubes, a layer of marshmallows, a layer of apricots, and repeat until all are used, making the last layer bread cubes. Combine fruit juices and butter, heat to boiling, pour over all and cover. Bake in a moderate oven (350° F.) about 35 minutes. Serve warm or cold with a topping of whipped cream.

Serves 8 to 10.

AT LAST A COUGH RELIEF—THAT ALSO SPEEDS RECOVERY

Remember the name! It's FOLEY'S HONEY & TAIL Double-acting. One set of ingredients quickly soothes, relieves itching, hacking, coughing, etc., create irritated throat linings to keep you from coughing. Another set reaches the bronchial tubes, loosens phlegm, helps break up a cough due to a cold and speeds recovery. For quick relief and speeded-up recovery, ask your druggist for double-acting FOLEY'S HONEY & TAIL. Ideal for children, too. Get a bottle today.