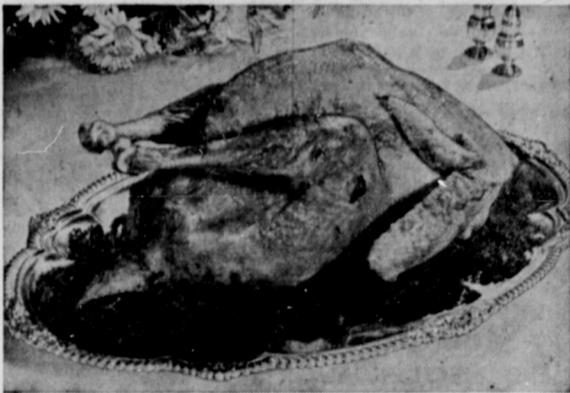


Household News

By Eleanor Howe



MEMORIES OF THANKSGIVING PRICELESS HEIRLOOMS (Recipes Below.)

Cooking the Thanksgiving Dinner

Incredible as it may seem the calendar is bringing Thanksgiving time again and with it comes to every homemaker thoughts for the Thanksgiving menu—plans for its preparation and anticipation of the family's return.

Today, however, I want to reverse this whole situation. I want to suggest to you that enjoyment of your family on Thanksgiving day should be the keynote of every one of the plans that you make for the day. Now that does not mean for one minute that I am suggesting that the Thanksgiving dinner be slighted. I couldn't do that, for who of us for one minute would sacrifice those precious memories of Thanksgiving dinners at grandmothers that are really priceless heirlooms. No, I say—we won't sacrifice the dinner—but we will plan it so that you will be as free as possible on Thanksgiving day so that you too can enjoy the family and let the family enjoy you. A miracle you say? No—not really—just wise planning—plenty of work the day before perhaps—but time—no worry—and an easy dinner on Thanksgiving—and that's worth while isn't it?

How to do it? Well here are my suggestions. First, it is entirely possible to clean, prepare and even stuff the turkey the day before Thanksgiving rather than on Thanksgiving morning. Then put it on a rack in an open roasting pan and store it in your refrigerator overnight. If you have a mechanical refrigerator it will be running of course. If you have an ice refrigerator, be sure to get an ample supply of ice so that your refrigerator can really work for you over this holiday.

Vegetables—salads—relishes, including celery, radish roses, etc., even desserts, one and all can be gotten ready on Wednesday and as I say, then all that remains for Thanksgiving day is just the cooking, the table setting and later the serving of the viands.

Below I am including a number of Thanksgiving recipes which are all planned for just such Thanksgiving ease. And—a happy Thanksgiving to each one of you.

Roast Turkey.

Allow ¾ to 1 pound of turkey per person served. Dress, clean, stuff and truss turkey. Brush well with unsalted fat and place on rack in large open roasting pan. (Store overnight in refrigerator if desired.)

Roast in moderate oven (325 degrees) allowing approximately 20 minutes per pound roasting time for a 12-pound turkey, 17 minutes per pound for an 18-pound turkey and 15 minutes per pound for a 22-pound turkey.

Brush with melted butter just before serving.

Dressing for Turkey.

10 cups soft bread crumbs
1 cup butter (melted)
1 tablespoon salt
1 cup chopped parsley
2 tablespoons poultry seasoning
Mix all ingredients thoroughly and use for stuffing the turkey. Note: This amount of dressing is sufficient for a 10-pound turkey. If a larger turkey is to be stuffed the recipe should be increased proportionately.

Giblet Gravy.

Pour off liquid in pan in which turkey has been roasted. From liquid skim off 6 tablespoons fat; return fat to roasting pan and brown with 6 tablespoons flour. Add 3 cups stock in which giblets, neck, and tip of wings have been cooked; or if preferred, 3 cups milk may be substituted instead of the stock. Cook, stirring constantly, until thick; then season to taste with salt and pepper. Add giblets (cut in

small pieces), heat well, and serve hot.

Oranged Sweet Potatoes.

(Serves 6-8)

Parboil 6 medium sweet potatoes, peel and slice lengthwise. (Prepare to this point on Wednesday and store overnight in refrigerator.) Arrange slices in baking dish and sprinkle with ½ cup brown sugar, dot with 2 tablespoons butter and add 1 tablespoon grated orange rind. Pour over this ½ cup orange juice and scatter 2 tablespoons brown sugar and a little paprika over top. Bake covered for 30 minutes in moderately hot oven (375 degrees). Uncover and bake approximately 15 minutes longer.

Creamed Onions With Cream Cheese.

(Serves 6)

2 pounds small white onions
3 tablespoons butter
3 tablespoons flour
2 cups milk
½ teaspoon salt
1 block cream cheese
Boil onions until tender in salted water. (This can be done on the day before Thanksgiving and in this way the onions will be all ready for their final baking on Thursday.) Melt butter, add flour and stir thoroughly. Add milk and salt and stir until thick. Then add 1 block of cream cheese broken in small pieces. When blended, pour over onions in a baking casserole. Sprinkle with buttered cracker crumbs and bake in a moderate oven (350 degrees) until crackers are browned. Serve at once.

Cabbage-Pineapple Gelatin Salad.

1 tablespoon unflavored Gelatin
½ cup pineapple juice (canned)
1 cup water (boiling)
1½ teaspoon salt
1½ tablespoons vinegar
2 cups cabbage (shredded)
1 cup pineapple (diced)
Soak gelatin in the cold pineapple juice. Add to hot water and stir until dissolved. Add salt and vinegar. Chill. Add remaining ingredients and pour into mold. Chill until set.

Pumpkin Pie.

(Makes 2 pies)

3 cups pumpkin
4 eggs
1½ cups brown sugar
¾ teaspoon salt
¾ teaspoon grated nutmeg
¾ teaspoon ginger
½ teaspoon cloves
½ teaspoon allspice
½ teaspoon cinnamon
4½ cups milk (scalded)
To cold canned or cooked pumpkin add the eggs (slightly beaten). Blend salt and spices with the brown sugar. Mix pumpkin mixture with the brown sugar mixture, and to this add the scalded milk.

Pour into pie plate lined with pastry dough. Bake 10 minutes in a hot oven (450 degrees), or until crust is set. Then reduce heat to a moderate oven (350 degrees), and bake until filling is firm—about 45 minutes. (These too can be baked on the day preceding Thanksgiving.)

Don't Miss These Household Hints.

"Household Hints" by Eleanor Howe contains as helpful a group of time-saving suggestions on every phase of housekeeping as one can ever expect to find. To secure a copy—to be able to put these ideas to work in your own home—send 10 cents in coin to "Household Hints," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois.

Homemade Bread for Young and for Old.

All the world loves homemade bread and what is more homelike than the old-fashioned hot butterscotch rolls, homemade bread, parker house rolls, etc., that mother used to make? It's just those kind of recipes, (simplified though) that you will find in this column next week. Be sure to look for them.

(Released by Western Newspaper Union.)

New Elegance in Current Mode Calls for Quality-Kind Silks

By CHERIE NICHOLAS



WHAT was good enough for our great - great - grandmothers should be equally as good for us. Some such thought must have motivated the minds of our modern fabricists when they announced for fall and winter 1939-1940 a revival of the quality-kind old-fashioned silks such as were the pride and the joy of our ancestresses. Call them heirloom silks if you will, for some of the silk weaves so chic and so fabric-fine that are considered high-style today but tell the story over again of sterling-worth bengalines, failles; likewise traditional ottoman silks and grosgrains, also stand-alone moires and taffetas that make music with their rustle of real honest-goodness silk.

When you come to analyze the present situation, the re-incarnation in current fashion of the elegant "lovely lady" fashions so characteristic of the early Victorian and Edwardian periods, we of this generation just naturally have to think in terms of fabric elegance.

The idea that prevails this season is fabric elegance for dresses styled with utmost simplicity, depending on accessories for dash and allure. High value is put on skillful fabric treatment in drapes, shirring, pleating and self-fabric details.

It is a very silk-conscious group we present in the illustration herewith. A great favorite with French designers is pure silk jersey which they say, and they prove it in the lovely creations they turn out, has no peer when it comes to sculptural draping and intriguing shirring.

The attractive dress to the left in the picture is of smooth, dark silk jersey. Although it has been elaborately draped and shirred, the slender silhouette has been in no respect sacrificed. If you haven't a silk jersey (preferably black) daytime dress in your collection you are losing out on a lot of pleasure and comfort. Choose dark or black jersey for practical afternoon wear and for your loveliest formal let it be of white silk jersey sculpturally draped, adding gold accents to make it supremely beautiful.

A draped and shirred green silk crepe luncheon dress, designed for the new corseted lady, is shown to the right. It speaks eloquently in favor of fabric treatment. Note the

Whimsical Velvet Turbans in Colors

Milliners are designing adorable little velvet turbans, bright with color, to wear with fur coats this winter or to crown smart dinner gowns with glory. These little fantasies of velvet are often allover shirred or are formed of myriads of little corded loops. Some houses are showing them in that old-time favorite, old gold. Others exploit them in teal blue to ensemble with silver jewelry set in blue stones, and as for eye-dazzling red, there's nothing smarter than a red hat with a black dress.

In fact these cunning velvet turbans have gone on a gay and festive color spree. The fireman-red velvet types make you "stop, look and listen" but you'll love these startling reds just the same. With dark furs they are simply perfect.

Most of these flattering little hats have a snood to cover the coiffure at the back, and it's "mighty like a rose" that some of them look being often a huge pouf of velvet in flower color, posed jauntily low over the brow.

self fabric pleated ruffle on the bodice the wide corselet belt and other fetching styling details.

Centered in the trio is a striking evening ensemble developed of handsome silk white faille, for faille, such as our grandmothers treasured, is again a favorite silk. Note the brief pleum that flares from the new lowered waistline of the basque jacket. The novel square buttons are of outstanding style importance. It's fortunate you'll be if you have stored away among heirlooms some of the gorgeous jeweled buttons that once were fashionable and are so again. Glorify your evening coat with these buttons or your blouse or your "bestest" afternoon dress.

In conclusion just a word about the stunning jacket tailored suits that are made of black bengaline silk or faille. These silk classics register among the topnotch fashions of the day.

(Released by Western Newspaper Union.)

Suits Are Favored In Newest Modes

Suits are important in the new mode and include both dress and jacket and skirt and jacket combinations. Short, fitted, pleum jackets and long fitted jackets are both in the picture. Many are furred and worn with fur muffs, hats and umbrellas whose handles are covered with the same pelts.

Smartest coats, both cloth and furs, are fitted and flared. Many cloth ones are so liberally trimmed with pelts that they seem about half fur. Persian lamb, beaver, seal, leopard, fox, marten and mink are all used.

Air-Travel Suit



Now that it's "ship ahoy" in the air, as well as by sea, designers are making a feature of air-travel fashions. Victor Stiebel, noted London designer, is among the first to turn attention toward creating airship wardrobes. For daytime needs in his clipper wardrobe he designs this handsome and practical suit. In this instance rabbit's hair crepe of naphthalated wool is intricately tailored into a slim straight model with rows of self-colored stitching. A mist green hat tops the suit to perfection.

PATTERN DEPARTMENT

SEWING CIRCLE



makes up smartly in velvet, faille or thin wool.

The Patterns.
No. 1850 is designed for sizes 12, 14, 16, 18, 20 and 40. Size 14 requires 4½ yards of 39-inch material with long sleeves; 4¾ yards with short; ¾ yard contrast.

No. 1849 is designed for sizes 36, 38, 40, 42, 44, 46, 48, 50 and 52. Size 38 requires 4¾ yards of 39-inch material with long sleeves; 4¾ yards, with three-quarter sleeves; ¾ yard ribbon.

Fall Pattern Book.
Special extra! Send today for your new Fall Pattern Book with a stunning selection of a hundred perfect patterns for all shapes and sizes. Save money and know the keen satisfaction of personally planned, perfectly fitted garments by making your own frocks with these smart, carefully cut designs. You can't go wrong—every pattern includes a step-by-step sew chart to guide beginners. Price of Pattern Book, 15 cents.

Send your order to The Sewing Circle Pattern Dept., 149 New Montgomery Ave., San Francisco, Calif. Patterns 15 cents (in coins) each.

(Bell Syndicate—WNU Service.)

IF YOU want a bright new everyday dress that's tailored and practical, yet sufficiently youthful and gay so that you'll never tire of it even after constant wear, make it like No. 1850. It buttons down the front, coat style, is dart-fitted at the waistline, and trimmed with contrast. You'll find it especially pretty in plaid wool, velveteen or challis.

Smart and Youthful.

For large women, No. 1849 has beautifully slenderizing lines, and is expertly designed to give the round-bosomed, slender-hipped effect that mature figures look best and most youthful in. A good style for card parties and luncheons because all the detailing is on the bodice. The neckline is particularly flattering. This dress

ASK ME ANOTHER ?

A Quiz With Answers Offering Information on Various Subjects

- ### The Questions
- When a state is added to the Union, when is the star added to the flag?
 - What animal has the largest brain in proportion to its size?
 - What is the difference between a cornet, a trumpet and a bugle?
 - How many tons of water flow over Niagara falls per minute?
 - What is the difference between permanent and perpetual?
 - Are there more red or white stripes in the American flag?
 - How many times does high tide occur during a week?
 - What is meant by the heuristic method?

- Permanent—constant, without cessation. Perpetual—repeating at intervals.
- Seven red and six white.
- Usually twice a day.
- Heuristic is derived from the Greek heurētikos, meaning ingenious. Heuristic method is one which incites the pupil to find out things for himself and use his own initiative.

A Loose Tongue

Never yet did any man repent of having spoken too little, whereas many have been sorry that they have spoken too much.—Arabian Nights.

- ### The Answers
- On the July Fourth following the admission.
 - The ant.
 - A bugle has no valves, the cornet and trumpet are similar, but the cornet has more winding, curved pipes and is shorter.
 - The flow of water over Niagara falls is 97,000 tons per minute.



CAMELS BURN SO MUCH LONGER—GIVE EXTRA SMOKING. THEY'RE THE BEST CIGARETTE BUY!

Whatever price you pay per pack, it's important to remember this fact: By burning 25% slower than the average of the 15 other of the largest-selling brands tested—slower than any of them—CAMELS give a smoking plus equal to

5 EXTRA SMOKES PER PACK

MORE PLEASURE PER PUFF—MORE PUFFS PER PACK

Camels LONG-BURNING COSTLIER TOBACCOS

Penny for Penny Your Best Cigarette Buy

