



Two-Way Winnie: Her New York-designed gray flannel suit steps out in the Easter parade (left) and changes accessories for all-occasion wear throughout the spring.

Winnie the working girl has her problems these days, what with war bonds and taxes and the high cost of practically everything.

A pay check will stretch just so far and no farther, Winnie has discovered.

Winnie is a girl with a level head on her shoulders. She knows her values, and she has discovered that through all kinds of different occasions, if she chooses her accessories well.

After careful figuring on that weary old budget, Winnie has found that she can squeeze out a smart Easter outfit that can double for business or dates throughout the spring, and still buy that extra bond. Here's her solution:

She starts with the best suit she can find within her budget. This requires careful shopping, attention to fabric labels, fit and styling. Her choice is a well-cut New York model of all-wool gray flannel, simple enough to be dressed up or

appearance, as well as flavor. Here's the soup recipe of Giacomo Carisio, chef of the Casbah:

Cream of Chicken Soup (for six)
8 cups chicken consommé
1/2 lb. butter or margarine
1/2 cup flour
1/2 cup cream
2 eggs, chopped
1 stalk celery, chopped
2 bay leaves
Dash of red pepper
2 tablespoons salt

Saute onion and celery in butter or margarine until soft. Do not brown. Add flour and blend well. Add rest of ingredients and simmer gently for about a half hour. Strain through a coarse sieve. Serve with croutons.

A mixture of salad greens with varying shades makes a bowl of salad like the one shown alluring to the eye. So does the inclusion of bits of cooked beets—a factor that makes the salad a chiffonade. And grated hard cooked eggs sprinkled generously over the top add much to color and flavor. Here is the Casbah's recipe for French Dressing to go with this salad. The anchovy paste and caviar are for most of us, out of a dream world, but I've left them in anyway, just to remind you of the good old days! They are in no way essential to the dressing.

French Dressing
1 tablespoon salt
1/2 teaspoon black pepper

Victory MENUS

As Good as a Spring Tonic
Vegetable Casserole
Raw Spinach and Lettuce Salad
With
Bacon Dressing
Raisin Bread
Floating Island

(Recipes Serve Four)

Vegetable Casserole
1 1/2 cups cooked snap beans
1 1/2 cups cooked diced celery
1/2 cups sliced onions
1 1/2 cups cooked peas
1/2 teaspoon salt
1/2 teaspoon pepper
2 cups medium cream sauce
1/2 cup shredded cheese
1/2 cup bread crumbs

Saute sliced onions until tender but not brown. Mix vegetables add salt and pepper. Stir cheese into cream sauce and alternate layers of vegetables and cream sauce in a greased casserole. Sprinkle with bread crumbs and bake at 350 degrees 20 minutes.

Raw Spinach and Lettuce Salad
1/2 teaspoon English mustard
1/2 teaspoon anchovy paste
1/2 teaspoon Russian caviar
1/2 teaspoon chopped chives
1/2 cup vinegar
1 cup salad oil

Mix thoroughly all the ingredients but the oil. Then beat the oil in very slowly, drop by drop.

Floating Island
2 cups milk, scalded
Pinch of salt
3 egg yolks
3 tablespoons sugar
1/2 teaspoon vanilla
3 egg whites

Combine one whole egg and two egg yolks, slightly beaten, with salt and sugar. Gradually stir in hot milk, and cook in top of double boiler, stirring constantly, until mixture coats metal spoon. Add vanilla and cool. Serve in individual dishes topped by meringue made by beating the other two egg whites stiff with one quarter cup powdered sugar. A half teaspoon of mint or currant jelly in the center of each meringue adds color and flavor to the dish.

A Good Crunchy Salad
Creamed Chipped Beef
Baked Potatoes
Carrot-Pineapple Salad
Corn Bread
Jellied Ginger Apples

(Recipes Serve Four)

Carrot-Pineapple Salad
1/2 cup shredded raw carrot
1/2 cup well drained crushed pineapple

1 1/2 cups shredded cabbage
1/2 cup French dressing
Mix the pineapple with the shredded carrots and cabbage. Serve with French dressing on lettuce leaves or other salad greens.

Jellied Ginger Apples
4 apples
1/2 lemon (juice and rind)
1 cup brown sugar
1 cup water
3 or more pieces crystallized ginger
1 tablespoon gelatine

Pare and core apples; sprinkle with lemon juice to prevent apples from turning brown. Make syrup of sugar and water; add grated lemon rind and finely cut ginger and boil gently 15 minutes. Remove rind and drop in apples and let simmer until tender. Do not boil or the apples will break. Remove apples from syrup to cool. Soak gelatine in 1/4 cup cold water 5 minutes. Add boiling water enough to make 2 cups. Pour over gelatine, and stir until thoroughly dissolved. Set aside until thick like molasses, then pour over cold apples and chill.

Some 3,000 French women living in North Africa have been mobilized by the Algiers committee of the French National Committee to serve as auxiliaries in the French fighting forces.



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Clorox Bleach, 1/2 gal. 23¢
White Magic Bleach, quart bottle 10¢
Matches, Searchlight, carton 25¢



Cream of Chicken Soup

Chiffonade Salad



Mixed Fruit

No-Point Club Luncheon—Whether it's a bridge club of eight or a dozen, or a woman's club of 150, a luncheon in line with the government's low-point, no-point campaign can be planned. Women's luncheons, on the whole, tend to be too elaborate. They are too much of the marshmallow and maraschino cherry (and once there was whipped cream) school.

Simple But Beautiful

Offered here is a perfect luncheon for a club. Well balanced, it's hearty enough to be satisfying, without making one feel overstuffed. It can be served either at table or buffet style. Accompanying are photographs at one of New York's more elegant restaurants, the Casbah. There isn't a dish suggested that would be difficult to prepare, or to get the ingredients for. Except for the use of butter or margarine, there isn't a ration point needed to produce the whole meal. Here it is:

Menu
Cream of Chicken Soup with Croutons
Chiffonade Salad
Mixed Fruit - Cookies
With the two first courses one might serve Melba toast or thin



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