

Household News

By Eleanor Howe



THE COVERED DISH CHURCH SUPPER
(See Recipes Below)

As I sit here thinking about church suppers, my mind wanders back several years to the suppers I attended in my old home town. There was always a feeling of congeniality, of hospitality and fellowship. The annual church supper was something that couldn't be, and wouldn't be, missed.

Many times it was a covered dish supper. There was usually a great variety of food. The menu was divided up into the main dish, the salad, the bread and butter, and the dessert. Each lady of the church was made responsible for one item of the menu; and she, no doubt, prepared her own favorite recipe.

Can you pass a table containing a tempting assortment of foods without wanting at least a taste of everything? Can you decide whether or not you want the coconut cream pie which is heaped with fluffy whipped cream, or the rich-looking chocolate cake with the thick fudge icing, when you know that you are entitled to only one dessert? Of course not! Instead of having such a wide selection of food for a covered dish supper, why not plan a well-balanced menu so that everyone gets exactly the same?

Hot Water Cheese Pastry.

(Makes 30 tarts)
1 1/2 cups shortening
3/4 cup boiling water
4 cups general purpose flour
2 teaspoons salt
1 teaspoon baking powder
2 cups American cheese (grated)
Place shortening in warm bowl, pour boiling water over it and cream thoroughly with a fork. Place flour, salt, and baking powder in flour sieve and sift gradually into the creamed mixture. Add cheese. Mix thoroughly. Make up into dough ball, then chill in refrigerator. When ready to bake remove from refrigerator, divide dough and roll out. Cut into rounds and bake.

Tuna Cracker Pie.

(Serves 4 to 5)
1 tablespoon onion (chopped)
2 tablespoons green pepper (chopped)
1 tablespoon butter
2 tablespoons flour
1 can condensed chicken soup
6 tablespoons milk
1 can condensed cream of mushroom soup
1 can (7-ounce) tuna fish
Crackers for bottom and top of pie
Cook the onion and green pepper in butter until soft, but not brown. Then add flour and mix well. Add the chicken soup and cook until thickened. Stir in the milk. Add this to the cream of mushroom soup. Put the tuna fish in a strainer and pour a cup of hot water over it to take off the excess oil. Then add flaked tuna fish; heat to blend flavors. Cover the bottom of small casserole with crackers (round) and put tuna mixture into the casserole.

For top: 12 crackers
1/2 cup hot milk
Soak the crackers in the milk until soft. Then arrange crackers on top of pie and bake in a moderately hot oven (375 degrees) for 20 to 25 minutes.

Chocolate Fudge Cake.

(Serves 25)
1 cup shortening
3 cups light brown sugar
3 eggs (slightly beaten)
3 1/2 cups cake flour
2 teaspoons baking powder
1/2 teaspoon salt
1 1/4 teaspoons soda
3/4 cup sour milk
1/2 cup cocoa
1 cup boiling water
1 teaspoon vanilla
Cream shortening and add sugar gradually, blending well after each addition. Add slightly beaten eggs and mix well. Sift together the flour, baking powder, salt, and soda. Add to the creamed mixture alternately with the milk. Blend cocoa and boiling water. Add to the cake batter with the vanilla, and mix just until the batter is smooth. Pour into 3

8-inch square pans, which have been greased and lined with wax paper. Bake in a moderate oven (350 degrees) for about 30 minutes.

Macaroni and Cheese.

(Serves 90-100)
8 pounds macaroni
4 pounds cheese (grated)
2 1/2 gallons white sauce (medium)
2 tablespoons prepared mustard
2 1/2 cups butter
3 quarts soft bread crumbs
1. Cook the macaroni in boiling, salted water until tender. Drain and rinse in cold water.
2. Grate the cheese, and add to white sauce with the prepared mustard.

3. Combine the macaroni and the cheese sauce. Place in greased baking pans.
4. Melt the butter and mix lightly with the crumbs. Sprinkle over the macaroni and cheese.
5. Bake in a moderately hot oven (400 degrees) for about 30 minutes.

Clam Chowder.

(Serves 50)
1 1/4 quarts carrot (chopped)
1 1/4 cups onion (chopped)
3 quarts potato (chopped)
7 1/2 cups celery (chopped fine)
5 quarts clams
5 quarts water and clam liquor
Salt and pepper to taste
5 quarts milk
1 1/2 cups flour
1 1/2 cups butter
1 cup parsley
2 tablespoons paprika
1. Chop the vegetables in small pieces and place in large kettle.
2. Chop the clams and add together with the clam liquor, water, salt and pepper. Cover and cook about 1/2 hour, or until vegetables are tender.
3. Scald milk.
4. Make a smooth paste of the flour and water. Add half of this flour paste to the clam mixture and half to the scalded milk.
5. Cook each, stirring constantly, until the mixture thickens.
6. Combine and add butter, parsley, and paprika. Serve very hot.

Chocolate Nut Drop Cookies.

(Makes 4 dozen)
1/4 cup butter
1 cup sugar
1 egg
1 1/2 cups flour
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup cocoa
1/2 cup milk
1/2 teaspoon vanilla extract
1 cup nut meats (broken)
Cream butter and add sugar slowly while beating constantly. Beat egg and add. Mix and sift all dry ingredients and add alternately with the milk. Blend thoroughly. Then add vanilla and nut meats. Drop by spoonfuls on well-greased baking sheet and bake in a moderate oven (350 degrees) for about 12 minutes.

Baked Sweet Potatoes.

(Serves about 25)
20 medium sized sweet potatoes
2 teaspoons salt
3 cups cream or rich milk
2 1/2 cups brown sugar
3/4 pound marshmallows
Peel potatoes and boil in salted water until tender but not soft. Slice potatoes in half and place in a glass baking dish. Add cream and sprinkle with brown sugar. Bake approximately 10 minutes in a hot oven (400 degrees) or until sugar has melted and caramelized with the cream. Then arrange marshmallows on top. Return baking dish to oven and brown marshmallows.

HOUSEHOLD HINTS

Miss Eleanor Howe's book of "Household Hints" is just what the title implies. It is a book written to help you homemakers in doing the ordinary things about the home in less time, and to add a bit of interest to those menial tasks. Before your fall housecleaning and refurbishing campaign gets under way, send for a copy of this clever, helpful book. You may secure your copy by writing to Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, enclosing 10 cents, in coin.

(Released by Western Newspaper Union.)

New Silk Jersey Gives Illusion Of Slim, Sculptured Silhouette

By CHERIE NICHOLAS



of real distinction and charm.

Sleek and sleeved dinner gowns of silk jersey made with molded torsos and sculptured drapery in the inimitable Alix manner call forth the plaudits of the fashion world. Romance and loveliness and feminine allure are at their height in a gown of soft gray-tone silk jersey as shown centered in the group. The bodice has a deep V-neck with much drapery coming from the shoulder to give fullness over the bust. The straight-falling generously full skirt slips into lines of infinite grace. Long sleeves accent the new "covered-up" look so definitely high-fashion for dinner gowns this season. The wide figure-flattering, tight draped midriff is enhanced by buckles jeweled with lovely pink moonstones.

Bi-colored silk jersey evening gowns continue to be fashion firsts. These have bodice and apron drapery in one color with midriff and skirt in another, in such dramatic combinations as flame red with black, accessorized with jet jewelry. Black magic also continues in gowns fashioned with sheer silk jersey tops with silk crepe for the skirt or black transparent lace bodices topping heavy black silk jersey skirts—enchanted and slightly wicked. A "word to the wise" about caring for your silk jersey garments. Because it is a knit fabric, it is best to lay your blouses and dresses out flat in a drawer. And did you know that silk jersey practically never requires pressing as the "live" elasticity of silk reduces wrinkle to a minimum? In case an iron does have to be used, be sure just to place the iron on the spot you wish to press without rubbing back and forth, which would stretch the fabric. Silk jersey cleans beautifully, too, for the inherent characteristics of the fiber means that if the garment is properly cared for, it will not bag or sag or pull at the seams, but will return to its original size and shape. Delightful to wear under winter coats is sleek silk jersey, never too warm, never too cool—just right!

(Released by Western Newspaper Union.)

Shows Pompadour



Smart hats for fall and winter are fashioned and worn to show off the new pompadour hair-do. Here are two hats that do just that—play up to the fashionable pompadour coiffures. The one at the top is a youthful version with a big brim that lifts off the face and swoops low to the nape of the neck. The foundation of the hat is black felt with gold, maroon and navy stitching over its entire surface. A trio of quills in gold, red and blue puncture the up-lifted front brim. The black velvet dinner hat below was especially designed for the new pompadour hair-dress which shows off the forehead so becomingly. It promises to become increasingly popular.

Spotted Furs Have Become the Vogue

If you keep seeing "spots" before your eyes" don't be alarmed. It is simply fashion making a demonstration of what's what in fur coats and fur trimmings.

The tremendous vogue for leopard and ocelot and other of the spotted type pelts is developing almost to an epidemic of spots. When in doubt as to the fur to enhance your new cloth coat, use the spotted kind and you will be fashion correct.

The way spotted furs will crowd the grandstand this year is something to marvel at. There will be entire coats of leopard or ocelot. There will be muffs and neckpieces sets with matching hats of the spotted fur. There will be more than that, for huge pockets of spotted fur are adorning cloth coats.

There's no end in sight of the procession of novelty accessory items that will enliven the fall and winter style picture. You will be seeing spotted fur gloves with belts made of the same material. Hand bags to match are available, and lapel gadgets of "spots." Of course the program includes smart headgear of spotted fur to "make good" a complete ensemble.

New Wool Fabric Dress Has Hand-Knitted Section

Knitted sleeves in a wool fabric dress is big news. Attractive jersey dresses in the very new neutral colors take on sleeves and knitted sections. Details such as large pockets, belts and cuff-and-collar sets are done in yarn accurately color-matched.

PATTERN SEWING CIRCLE DEPARTMENT



trimmed with saddle-stitching. The collar turns back in becoming, pointed revers. Gathered onto a wide belt, the skirt is delightfully full. Corduroy, flannel, wool crepe and thin tweed are smart for this.

Pattern No. 8772 is designed for sizes 11, 13, 15, 17 and 19. Size 13 requires 1 1/2 yards of 34-inch material without nap for short-sleeved jacket; 1 1/2 yards for long-sleeved; 2 1/2 yards for bias skirt; 1 1/2 yards for straight. Send order to:

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149 New Montgomery Ave.
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Life-Saving Net.

Thanks to a new invention, shipwrecked people will not, in future, be hit on the head by lifebelts thrown into the water. The new life-saving net is made of cork pieces arranged on a rope framework in meshes of square feet. It can be rolled up and kept in readiness, used as a ladder when unrolled down the side of a sinking ship, and will hold a large number of men in safety.

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Strange Facts

Superfine Lines Wind the Musician Seatless Temples

The finest ruled lines in the world are Nobert's lines, made by diamond points on the glass plates used to test the power of microscopes. Some of the plates have more than 225,000 of these hairlines within the space of one inch.

Fingal's cave on Staffa, one of the Hebrides islands off Scotland, is believed to be the only cavern in the world in which one may hear natural musical sounds. It was this "music," produced by the wind playing around the prism-shaped pillars, that inspired Mendelssohn to write his famous overture, Fingal's Cave.

More than half of the people in the world worship in temples that have no seats and that prohibit the wearing of shoes within their doors.—Collier's.

Cipher-Key
How much lies in laughter; the cipher-key, wherewith we decipher the whole man.—Carlyle.

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