



FOR YOUR IN-BETWEEN HOLIDAY PARTIES
(See Recipes Below)



Expected, and unexpected situations too, arise during the holiday seasons. People drop in just to wish you a "Merry Christmas." Others are invited for some specified time. The night before Christmas you may want to have a "trimming the Christmas tree" party. Or, your daughter may ask a few of her chums in for a small party.

Whether you expect to be on the entertainment committee for a family reunion, or just a hostess for a casual holiday gathering, it's a good idea to put on your thinking cap and plan some easy-to-prepare mass refreshments.

Sandwich makings that the guests can put together themselves are always a good choice for quick-party menus.

Fruit refrigerator cakes are the perfect solution for chief cooks who want to play the role of leisurely hostess without last minute culinary responsibilities. They are practical, too from the standpoint of using left-

over fruits that might be cluttering up the refrigerator. These delicacies always have a glamorous "party" look and appeal to every sweet tooth; but, best of all, they can be made in jig time in the morning, leaving the afternoons and early evenings free for "fun."

Peach Refrigerator Cake.

(Serves 8)
1½ cups (1 can) sweetened condensed milk
¾ cup lemon juice
1 cup canned sliced peaches (well drained)
2 egg whites (stiffly beaten)
24 chocolate wafers

Blend sweetened condensed milk and lemon juice thoroughly. Stir until mixture thickens. Add sliced peaches, which have been well drained. Beat egg whites until stiff and fold into mixture. Line narrow oblong pan with wax paper. Cover with fruit mixture. Add layer of wafers, alternating with the fruit mixture, finishing with a layer of wafers. Chill in refrigerator 6 hours, or longer. To serve, turn out on small platter and carefully remove wax paper. Cut in slices, and serve plain or with whipped cream.

Refrigerator Fruit Cake.

2½ cups graham cracker crumbs (rolled fine)
½ pound marshmallows (cut fine)
1½ cups dates (cut fine)
½ cup nut meats (broken)
½ cup thin cream
¼ cup Maraschino cherries (cut fine)

Combine ingredients in order listed. Mix well. Press firmly into a tube pan lined with heavy wax paper, buttered. Chill thoroughly in refrigerator over night, or longer. Slice and serve with whipped cream.

Gingerbread Waffles.

(Serves 6)
1 cup molasses
½ cup butter
1 teaspoon soda
½ cup sour milk
1 egg (beaten)
2 cups cake flour
2 teasp. ginger
½ teaspoon salt
Heat molasses and butter to boiling point. Remove from fire and beat in the soda. Add sour milk, beaten egg, and the flour which has been sifted with the ginger and salt. Mix well. Bake in hot waffle iron. Serve with whipped cream and a dash of nutmeg.

Refrigerator Fruit Pudding.

(Serves 8 to 10)
½ pound prunes
1-inch stick cinnamon
6 whole cloves
½ cup seeded raisins
½ cup brown sugar
1 pkg. lemon flavored gelatin
¾ cup orange juice
2 tablespoons lemon juice
½ cup dried figs (cut fine)
½ cup citron (cut fine)
¾ cup almonds (cut fine)

Soak prunes in sufficient water to cover, until soft. Add cinnamon and cloves and simmer until prunes are tender. Drain, and when cool, stone and chop prunes. Add 1 cup of the prune juice to raisins and brown sugar and heat to boiling point. Dis-

solve gelatin in hot mixture and blend in orange and lemon juices. Chill until almost thickened, then add chopped prunes and all remaining ingredients. Pour into one large mold or individual molds and chill overnight.

Plum Pudding.

(Serves 6)
½ cup milk
3½ cups soft bread crumbs
¼ pound suet (ground)
½ cup sugar
2 eggs (separated)
¾ cup seedless raisins
¾ cup currants
¼ pound figs (cut fine)
½ cup citron (sliced thin)
½ teaspoon nutmeg
¼ teaspoon cinnamon
¼ teaspoon cloves
¼ teaspoon mace
¼ teaspoon salt
¾ cup apple cider

Scald milk and pour over bread crumbs. Cool. Cream ground suet in warm bowl. Add sugar, cream together thoroughly, and add well-beaten egg yolks. Combine these two mixtures. Add cut fruits together with spices and salt. Add cider. Lastly, fold in stiffly beaten egg whites. Pour into well-greased pudding mold. Cover tightly and steam for 6 hours. Serve with hard sauce.

Left-Over Cake Dessert.

(Serves 8)
½ cup butter
1½ cups sugar
3 eggs
½ cup maraschino cherries (cut fine)
no cherries (cut fine)
½ cup nut meats (broken)
½ cup crushed (drained) pineapple
1 tablespoon lemon juice

Left-over sponge or angel food cake (sliced)

Cream butter, add sugar slowly and beat well. Add beaten egg yolks and beat thoroughly; then add cherries, nut meats, crushed pineapple and lemon juice. Fold in stiffly beaten egg whites.

Line a shallow pan with thinly sliced left-over cake and top with layer of the filling; repeat until all filling is used, ending with a layer of cake. Chill overnight. To serve, cut in slices and top with whipped cream.

Graham Cracker Dessert.

(Serves 6)
3 tablespoons butter
½ cup sugar
2 eggs
½ cup milk
1½ cups graham cracker crumbs (rolled fine)
2 teaspoons baking powder
¼ teaspoon salt
1 teaspoon vanilla extract

Cream butter and add sugar gradually, while beating constantly. Separate eggs and add egg yolks which have been well-beaten. Combine graham cracker crumbs with the baking powder and salt. Add this mixture alternately with the milk to the butter and sugar mixture. Add vanilla extract. Beat egg whites and fold in carefully. Bake in two well-greased layer-cake pans in a moderately hot oven (375 degrees) for approximately 25 minutes. Serve as a dessert, putting the two layers together and topping with whipped cream.

Better Baking.

Quality in food is what Americans look for today. Not only must the ingredients be good, but they must be combined in the best way possible for perfect results. Formerly, just the thought of baking pies, cakes or breads would frighten the inexperienced cook. Today, the most timid beginner has little difficulty in following recipe directions.

Miss Howe's cookbook "Better Baking" contains such recipes, simple and easy to understand, and easy to follow; and the results will do the young cook proud.

You may secure your copy of her cookbook by writing to "Better Baking," in care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, and enclosing 10 cents in coin.

(Released by Western Newspaper Union.)

Fur Cape Comes Into Vogue With Hats and Muffs to Match

By CHERIE NICHOLAS



CAPE! Fur capes have come out in spectacular array this winter. Some are wrist length, while others go elbow deep. Among the "little furs" worn separately with a cloth coat, cunning shoulder capes are especially chic.

To add to the romance of this intriguing fur cape vogue come muffs to match, which together with hats of the same fur complete a very attractive ensemble.

Fur capes included in mid-winter collections are so versatile they interpret the casual and sporty or the regal and stately. They qualify for not only smart daytime wear but also for gala night occasions.

Your presence will add greatly to the grandstand scene this season if you flaunt a dashing spectator sports cape or leopard or ocelot fur. The tremendous demand for these spotted furs is so great that many dealers are finding it difficult to keep them in stock. The cape to the left in the picture is typical of what's "the latest" in fur fashions for casual daytime wear.

Speaking of the popular spotted furs, stores are showing perfectly charming accessory collar, belt and muff "sets" to wear with furless cloth coats or suits. Outdoor girls find special appeal in the stunning capes made of raccoon with hats and muffs to match.

With the smart wool daytime

frocks and the ever-voguish black gown, the new fur capes make perfectly stunning wraps. See the cape shown to the right for evidence of its high-style appearance. This particular model is in gray. It can be interpreted to your own liking in such furs as krimmer, gray kidskin, squirrel to wear with your gray outfit. If you favor the very smart new cereal tones, order this cape made up in beaver, golden seal, mink, brown caracul or natural. All these pelts yield gracefully to the cape silhouette.

Brown furs are particularly good this season. Stress is placed on brown furs with black. Women of discriminating taste are topping their chic afternoon black dresses and suits with capes of marten, mink, dyed fox and sealskin hats, capes and muffs. These handsome brown pelts look good with any costume, whatever its color scheme. Among the most attractive fashions of the season is the costume that tops a gay plaid wool dress (made very simply with a seal wrist-length cape and a jaunty seal turban to match—plus a muff of course).

Ermine evening fur capes are very young looking with their bright red linings. Another fur luxury is the sable cape, and mink rates ace high for evening capes and jackets with muffs and other accessories to match.

By way of a suggestion, if you are planning to have your last winter fur coat "done over," why not have it made into a fashionable cape? Many women are doing just that. Of course if your budget permits buying a spic and span new cape you couldn't make a better purchase.

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Dinner Shirt



If you are abreast with the times in matter of modern fashion parlance, "dinner shirt" is exactly what you will call the new dressy blouse shown here which can be worn to informal dine and dance parties. This attractive dinner shirt with waistband and pleated front is fashioned of rose-colored silk triple sheer. It is a very much up-to-date affair. It takes on a glitter-embroidery accent across its yoke where a horizontal floral motif is done in sparkle-sparkle paillettes and tiny beads. The sprightly black velvet calot on the model's pretty head gives chic accent to this charming ensemble.

Dude Ranch Clothes Add 'Dash' to Sports Wear

Campus girls are thrilled with the idea of dude ranch clothes for sport wear. They especially like plaid flannel shirts, studded belts and fringed suits for roughing it and the latest is to wear riding boots to replace galoshes.

Patterns SEWING CIRCLE



two big patch pockets, as decorative as they are convenient. Last but not least, it's easy to make.

For the pinafore jumper of this design (No. 1252-B) choose corduroy, flannel, jersey or wool crepe. For the plain little tailored blouse (with short or long sleeves) challis, flannel, linen, flat crepe or batiste are smart.

Barbara Bell Pattern No. 1252-B is designed for sizes 11, 13, 15, 17 and 19. Corresponding bust measurements 29, 31, 33, 35 and 37. Size 13 (31) requires 2½ yards of 54-inch material for jumper; 2 yards of 36-inch material without nap for long-sleeved blouse; 1½ yards for short-sleeved blouse. Send order to:

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