

Household News

By Eleanor Howe



WON'T YOU COME FOR TEA?
(See Recipes Below)

TIDBITS FOR TEA TABLES

A visiting celebrity comes to town, there is a new bride to be entertained. For these and many other occasions, an afternoon tea provides just the right touch of sociability.

You can be on the committee in charge and still have as much fun as the guest of honor if you make your plans carefully. Plan to make only enough tea for 12 teacup servings at one time, and repeat the process as fresh tea is needed. A large saucepan works like a charm for such teamaking. Tie 6 tablespoons of tea loosely in 2 thicknesses of cheese-cloth. Place the bag in the saucepan and pour 2 quarts of vigorously boiling water over it. Cover and let stand for just 5 minutes over a very low heat. Then pour the tea immediately into a teapot which has been rinsed with scalding water. The tea bag can be removed and the remainder of the tea kept over low heat until it is needed.

If it is part of your job to buy the tea accompaniments—the sugar, lemon and cream—remember that there are about 80 tablets of sugar in a 1-pound box and that you should count on 2 per serving. Allow 2 tablespoons of coffee cream per serving—a pint and a half of cream will be more than sufficient for 25 persons. Allow also 1 slice of lemon per serving. A large lemon makes about 10 slices, 1/4 inch thick.

Then, should you be asked to bring two or three kinds of cookies or several dozen midge tea cakes, here are recipes that will make your tea contribution outstanding. There are fruit cake fingers rolled in chopped almonds and toasted in the oven, a simple-to-make tidbit that has a special affinity for hot, clear tea served with lemon. The small almond finger biscuits have pale beige frosting and are fragile enough even for a bride's tea. Amusing as can be are the Swedish nut wafers, which are baked on the bottom of bread pans, cut into strips and molded over a rolling pin into crisp semi-circles.

Fruit Tea Fingers.

(Makes 16 fingers)

Fruit cake
1/4 cup condensed milk
3/4 cup almonds (finely chopped)
Cut fruit cake into 16 fingers about 2 1/2 inches long, 3/4 inch wide and 1/2 inch thick, or cut into 1-inch squares. Spread each finger with condensed milk on all sides and roll in chopped almonds. Place in a 2-quart heat-resistant glass utility dish and bake in a moderately hot oven (375 degrees Fahrenheit) for about 30 minutes or until lightly browned.

Swedish Nut Wafers.

(Makes 6 dozen wafers)

1/4 cup shortening
3/4 cup sugar
1 egg (well-beaten)
1 1/2 cups flour (all-purpose)
1/2 teaspoon salt
1 teaspoon baking powder
2 tablespoons milk
1 teaspoon vanilla
3/4 cup chopped nut meats.
Cream shortening until soft, then add sugar gradually, creaming until light and fluffy. Add egg and combine thoroughly. Sift flour once before measuring, then add salt and baking powder and sift again. Add milk to the creamed ingredients, then flour and vanilla. Spread a part of the batter in a very thin, even layer over the bottom of a bread pan, using a small spatula. Sprinkle with nut meats and mark into strips 3/4 inches wide by 4 1/2 inches long. Bake, one pan at a time, in a moderately slow oven (325 degrees Fahrenheit) for about 12 minutes. Cut into strips, loosen strips from bottom of pan with spatula, and shape each one over the rolling pin. If strips become too

brittle to shape, return them to oven to reheat and soften.

Almond Finger Biscuits.

(Makes 5 dozen)

1 1/2 cups cake flour
1 teaspoon cream of tartar
1/2 teaspoon soda
1/2 teaspoon salt
1/2 cup butter
1/4 cup sugar
1 egg (separated)
1 tablespoon warm water
1/2 cup almonds (finely chopped)
1/2 teaspoon vanilla
3/4 cup confectioners' sugar
Sift flour once before measuring. Add soda, salt, and cream of tartar and sift together. Cream butter until soft, add sugar gradually, then add egg yolk beaten with warm water. Add flour to creamed ingredients and combine well. Chill dough in refrigerator for about 1 hour. Roll stiff dough out 1/4 inch thick on lightly floured board or pastry canvas. Add vanilla to egg white, then beat in confectioners' sugar (use rotary beater) gradually until the icing is smooth and the proper consistency to spread. Spread frosting over dough and sprinkle surface with almonds. Cut dough into strips 1/2 inch wide and 3 inches long, then place carefully on lightly greased baking sheet. Bake in a moderate oven (375 degrees Fahrenheit) until they are a light brown color, about 10 minutes.

Tiny Tea Cakes.

(88 2-inch cakes)

4 1/2 cups cake flour
6 teaspoons baking powder
1 teaspoon salt
1 cup butter or other shortening
2 1/2 cups sugar
5 eggs (separated)
1 1/2 cups milk
2 teaspoons vanilla
Sift flour once before measuring. Add baking powder and salt and sift 3 times. Cream butter until soft, add sugar gradually, creaming until the mixture is light and fluffy. Add the dry ingredients to creamed mixture in thirds, alternating with milk, beating until smooth after each addition. Add vanilla. Beat egg whites until they are stiff but will still flow from an inverted bowl, and fold them lightly into the cake batter. Drop the batter from a dessert spoon into oiled muffin tins about 2 inches in diameter. Bake in a moderate oven (350 degrees Fahrenheit) for 20 minutes. Cool and ice with your favorite icing.

Pecan Crescents.

(Makes 30 crescents)

1/2 cup butter
3 tablespoons powdered sugar
1 cup flour (all-purpose)
1 cup pecans (finely chopped)
1/2 teaspoon vanilla
Cream butter, add sugar and blend well. Add flour gradually and mix thoroughly. Stir in nut meats. Shape into small rolls, about the size of a finger, then form into crescents. Place on a greased baking sheet and bake in a moderate oven (350 degrees Fahrenheit) for approximately 20 minutes. Roll in powdered sugar while warm.

Meringue Bars.

(Makes 40 1 1/4-inch squares)

1/2 cup shortening
1 cup sugar
2 egg yolks (well-beaten)
1 teaspoon vanilla
1 1/2 cups cake flour
1 teaspoon baking powder
1/2 teaspoon salt
3/4 cup jam
Cream shortening and add sugar gradually. Beat in egg yolks and vanilla. Sift flour once before measuring, then add baking powder and salt and sift again. Add flour to shortening and sugar mixture, mixing thoroughly. Spread 1/4 inch thick on well-greased baking sheet. Spread lightly with jam. Top with the following meringue and bake in a moderate oven (350 degrees Fahrenheit) for about 25 minutes.

Meringue

2 egg whites
1 cup brown sugar (firmly packed)
1 cup nut meats (finely cut)
Beat egg whites until stiff, and gradually beat in the sugar. Fold in nut meats.
(Released by Western Newspaper Union.)

Designers Use Chinese Styles In Spring Jackets, Capes, Hats

By CHERIE NICHOLAS



SPRING 1941 promises a program of exciting new fashions. In answer to the challenge flung to American designers to carry on the style traditions of the world, there has been projected into the field of costume design a to-do and to-dare spirit that makes for refreshingly new ideas in clothes this season. Because of the encouragement given to originality and play of imagination there is that "something different" about current styling which fashion-minded women welcome and covet.

One of the most vital movements is the change taking place in the silhouette, especially in regard to suits. The new formula calls for longer jackets, straighter skirts and modified shoulders, and in these points is sounded the death knell for the carried-over suit you had hoped would be good this season.

As to shoulders, they certainly are under lively discussion. So important has the shoulder theme become that one is almost justified in coining a slogan declaring that a dress, suit or coat this season is only as chic as its shoulderline. Instead of exaggerated padding as heretofore the tendency in the newer versions is toward gently sloping and subtly rounded lines of grace.

There are breathtaking innovations, too, that are adding zest to the mode, not the least of which is the Chinese influence that is seen in colors, in millinery (coolie hats are the

latest), and in jackets and capes.

Success for the new Chinese movement was mentioned at "Fashion Futures," that brilliant event at which authoritative style forecasts were dramatically presented in a spring preview. Beauty and suavity of lines and simplicity in Chinese technique were pointed out in several fetching evening wraps and daytime suits. Two of the latter are pictured in the illustration herewith.

The jacket to the left credits green as a leading color for spring. The Chinese influence is apparent in its neat, trim lines and the gentle, natural shoulder slope. An all-round pleated black skirt completes this winsome. That the fashion group sponsors green is again evidenced in the jacket to the right, which also is Chinese-inspired. Note the styling in the black skirt.

And now for a most breathtaking thrill—capas! Watch capas go on parade this season along the highways and byways of fashion. There will be more capas than you can count, and doubtless you will be wearing a cape yourself for designers are turning them out in endless types, and in every length from short to long.

Much attention will be given to cape linings. A demure monotone cape is lined the South American way in purples, Peruvian pinks, blues, reds and yellows nicely assembled. The cape costume centered in the group pictured with its matching turban is typically a new vogue. It's smart in any color but particularly so in oatmeal tweed with dashes of brown or gay tangerine.
(Released by Western Newspaper Union.)

Easy to Make



Take a tip from smart dressmakers and use polka dot drama when you make accessories for your spring costumes. Sewing is really fun with modern sewing machine equipment and almost every locality has a sewing center where you can learn to make these smart accessories in an afternoon. For this turban and bag you will need three-quarters of a yard of 36-inch polka dot cotton pique, or print silk, if you prefer. An additional half-yard of 39-inch rayon taffeta for the bag lining and a half yard of buckram for bag reinforcement. By attaching the hem-stitcher gadget to your machine you can finish off all edges to look professional.

Flowery Prints

Very attractive for young girls are the new two-piece dresses that top a skirt of gay flowery print. Go as far as you like in way of a vivid print—the more gypsy-like the better. Either the full peasant type skirt or the all-around pleated are up-to-date in style.

Prints Accompany Plain Materials

There is sort of a gypsy charm and fascination about the new dresses, be they cotton, silk, linen or rayon. The skirt has just enough fullness, introduced in subtle ways, to give it the casual look. For the blouse top, the material is in monotone. Quite smart is the black or navy jersey top.

For evening, lovely gowns are made of printed silk done in resplendent colors. A fitted bodice may surmount a skirt of billowy white mousseline on which is applied at strategic points flower clusters cut from the same print that fashions the waist.

Coats Take On Dressmaker Touch

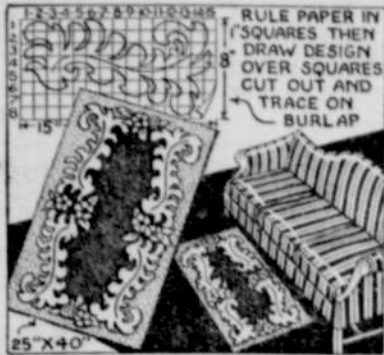
Dressy coats show much dressmaker detail. Wool weaves used are light weight and yield beautifully to fabric and surface treatments. Allover braiding on the blouse top, done in self-color, enhances many a pastel coat. The new oatmeal shades, beige and brown, violet (very smart this season) pastel blue and muted pink are fashioned in this way. Tucking is another fabric treatment, likewise quilting which sometimes is done in an allover pattern in sprawling leaf and tendril design.

Handsome Plaids Come Into Picture

Coats, dresses, capes, jacket suits are being made of handsome plaids. Made up in the new coolie jackets, plaids top a monotone colored skirt. Capes of plaid bring drama into the spring style parade. These capes are long, and the style touch is achieved in epaulet effects formed of fringe.

HOW TO SEW

by Ruth Wyeth Spears



as they do here. Now, cut the scroll out and trace around it on the burlap repeating it at each corner; then fill in the flowers.

NOTE: There are several other rug designs with directions for knitting, crocheting and braiding in Booklet No. 6 of the series of home-making booklets which Mrs. Spears has prepared for our readers. Copy of Booklet 6 with description of the other numbers in the series will be mailed to readers who will send name and address with 10c in coin to:

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