

Household News

By Eleanor Howe



THIS PUDDING FAIRLY SHOUTS 'TRY ME!' (See Recipes Below)

ADD ONE CUP OF IMAGINATION

Once upon a time a friend told me that to her the addition of "one cup of imagination" was the most important ingredient that could be used in any recipe. So wholeheartedly do I agree with her that today I want to give you a number of recipes to which that ingredient, imagination, has been added. In fact, so successfully has this been done that each of these recipes is different, yet each is delicious—each fairly shouts "Try me!"

These recipes, moreover, have been chosen as luncheon favorites because, of all of the meals of the day, the family luncheon some way seems to be most neglected.

Take the baked apricot and tapioca pudding for example; have you ever before thought of serving a coffee sauce with such a pudding? Yet the blend of flavors which results from combining this particular pudding with this particular sauce is really delicious—long to be remembered.

Sausage Stand-Up.

- (Serves 4 to 6)
- 1 8-ounce package spaghetti (broken small)
 - 1 pound breakfast sausages
 - 3/4 cup minced onion
 - 1 clove garlic (minced)
 - 4 tablespoons parsley (finely chopped)
 - 1 can tomato paste (6-ounce)
 - 1 cup water
 - 1 1/2 teaspoons salt
 - 1/2 teaspoon pepper
 - 1/2 teaspoon sugar
 - 3/4 cup grated cheese

Cook broken spaghetti in boiling water (6 cups)—(1 teaspoon salt per quart water) until tender, about 20 minutes, then drain. Place sausages in skillet, add 1/4 cup of water and cook until nicely browned, about 15 minutes. Sauté onion, garlic, and parsley in sausage fat for 5 minutes, until onions are yellow and transparent. Remove from fat and combine with tomato paste and seasonings. Combine spaghetti with tomato sauce and turn into buttered casserole. Tuck sausages into spaghetti in upright position, so that just the end of each sausage shows. Sprinkle grated cheese over top and bake in moderate oven (350 degrees Fahrenheit) for 20 minutes.

Baked Apricot and Tapioca Pudding

- (Serves 6 to 8)
- 1/2 cup pearl tapioca
 - 1/2 cup evaporated apricots or 2 cups canned apricots
 - 1/2 cup sugar
 - 1/4 teaspoon salt
 - 2 teaspoons lemon juice
 - 3 cups warm water
 - 1 tablespoon butter

Soak pearl tapioca in cold water, to cover, for one hour. Wash apricots and place in a well-greased 1 1/2 quart heat-resistant glass casserole. Add sugar, salt, lemon juice and warm water. Drain tapioca; stir it into the fruit mixture in casserole and cot with bits of butter. Cover the dish and bake in a moderate oven (350 degrees Fahrenheit) for 1 hour or until the tapioca pearls are translucent. Cool, top with whipped cream, if desired, and serve with coffee sauce.

Coffee Sauce.

- 1 1/2 tablespoons cornstarch
- 1/2 teaspoon salt
- 1 cup hot coffee, regular strength
- 2 tablespoons butter
- 1/4 teaspoon nutmeg, if desired.

Blend sugar, cornstarch and salt in the upper part of a 1-quart heat-resistant glass double boiler. Add coffee and cook until it thickens, stirring constantly. Blend in butter and nutmeg. Cool and serve with apricot and tapioca pudding.

Hot Dogs in Blankets.

When baking fresh yeast rolls, wrap strips of the dough around wieners, allowing the ends to stick out of their dough blanket. Give the dough time to double in bulk and bake as usual. These hot dogs in

blankets should be served piping hot.

My Style Spaghetti.

- (Serves 5 to 6)
- 1/2 cup olive oil
 - 1 small onion, chopped
 - 1 green pepper, seeded and chopped
 - 1 pound ground beef
 - 1 1/2 teaspoons salt
 - 1 cup tomato puree
 - 1 tablespoon Worcestershire sauce
 - 1/2 cup grated cheese
 - 1 cup canned corn
 - 1/2 package spaghetti, cooked
- Heat olive oil in frying pan and add onion, green pepper and ground beef. Fry until brown and then add the salt, tomato puree, and Worcestershire sauce. Stir in the grated cheese together with the corn and cooked spaghetti. Place in buttered baking casserole and bake in a moderate oven (350 degrees Fahrenheit) for approximately 40 minutes.

Honey All-Bran Spice Cookies.

- (Makes 2 1/2 dozen cookies)
- 1/4 cup shortening
 - 1/2 cup honey
 - 1/4 cup sugar
 - 1 egg
 - 1 cup All-Bran
 - 1 1/2 cups flour
 - 1/2 teaspoon salt
 - 1 teaspoon baking powder
 - 1/4 teaspoon soda
 - 1/2 teaspoon cloves
 - 1 teaspoon cinnamon
 - 1 cup seedless raisins

Blend shortening, sugar and honey thoroughly. Add egg and beat until creamy. Add All-Bran. Sift flour once before measuring. Add salt, baking powder, soda, cloves and cinnamon. Combine with raisins. Add to first mixture and beat well. Drop dough by teaspoons on lightly greased baking sheet about 2 1/2 inches apart. Bake in moderate oven (350 degrees Fahrenheit) about 12 to 15 minutes.

Cheese Soup With Rice

- (Serves 5)
- 1 cup cooked carrot (very finely diced)
 - 4 cups milk
 - 1 tablespoon chopped onion
 - 2 tablespoons butter
 - 2 tablespoons flour
 - 1 cup grated cheese
 - 2 tablespoons chopped pimiento
 - 2 egg yolks
 - 1 teaspoon salt
 - 1/4 teaspoon white pepper
 - 1/2 cup rice (cooked)

Add carrot and onion to milk and scald. Melt butter in saucepan, add flour and blend to a smooth paste. Add milk gradually to flour mixture, stirring all the time. Add cheese, salt and pepper, stirring until cheese is melted. Pour over well-beaten egg yolks, stirring constantly. Serve at once with spoonful of hot cooked rice.

Mexican Spaghetti.

- (Serves 8 to 10)
- 1/2 pound spaghetti
 - 1 can peas (No. 2)
 - 1/2 pound raw ham (ground)
 - 1/2 pound American cheese (grated)
 - 1 can tomatoes (No. 2)
 - 1/2 cup green pepper (cut fine)
 - 1 tablespoon pimiento (cut fine)
 - 2 tablespoons butter (melted)
 - 1 teaspoon paprika
 - 1 teaspoon salt
 - 1/2 teaspoon pepper
 - Bacon strips
- Cook the spaghetti in boiling, salted water. Drain. In a baking dish arrange layers of spaghetti, peas, ground ham and cheese and combine tomatoes, green pepper, pimiento, butter, and seasonings. Pour over the spaghetti. Cover with grated cheese and top with bacon strips. Bake in a moderate oven (350 degrees Fahrenheit) for one hour.

Refrigerator Hamburgers.

- (Serves 5)
- 1 pound hamburger
 - 2 tablespoons finely minced onion
 - 1/4 cup chopped green pepper
 - 1 teaspoon salt
 - 1 tablespoon prepared mustard
 - 1 tablespoon horseradish
- Mix all ingredients together, and shape into a roll 2 1/2 inches in diameter. Let stand in the refrigerator several hours or over night. When ready to use, cut in slices 1/4 inch thick and fry or broil as for regular hamburgers.

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WHO'S NEWS THIS WEEK

By LEMUEL F. PARTON (Consolidated Features—WNU Service.)

NEW YORK.—In 1918, there was a tall, gangling young man in charge of a crew of men who were making lewisite gas, in a hide-out near Cleveland. A veteran officer advised him to give orders in a low tone of voice and speak slowly and cautiously. There were human and chemical tensions there, intermingling, and a sharp word might twist a workman's nerve and cause trouble.

That might have been good training for a college president-to-be. At any rate, they made Dr. James Bryant Conant president of Harvard, in 1936. He has continued to speak softly and to get results without anything blowing up and now President Roosevelt picks him to head a scientific mission to Britain.

He was a major in the newly organized chemical warfare service in the days when he was making lewisite gas. Within a few years of the day when he took his Harvard doctorate, in 1917, he was famed here and abroad as one of the world's leading research chemists. If our leasing and lending includes specialized brains, we could not have sent a scientist more competent to devise defenses against gas attack, or perhaps to solve some new Nazi chemical riddles, of which, it is reported, the British war office has evidence.

He is a pioneer and expert in gas warfare and defense, but he hates war and as an educator has worked diligently to out-mode and banish forever his war gases. He hastened to enlist when we entered the World War. A friend persuaded him that he would be much more useful in gas research for the bureau of mines. From this bureau he later was transferred to the chemical warfare service.

He is an Alpinist, still climbing mountains at the age of 48. In 1937, he scaled North Palisade mountain in the California Sierra, a hazardous climb of 14,254 feet. During the previous winter, he had broken his collar-bone while skiing. He is blue-eyed, with rather severe pedagogical spectacles, which make him look scientific, and a warm, ready smile which makes him look human.

His father was a photo-engraver of Dorchester, Mass. There was some sniffing among the Brahmins when the professor of chemistry became president of Harvard. But Charles W. Elliot had been a professor of chemistry and had scored heavily in the humanities—as did Dr. Conant. So there was precedent for that appointment, but possibly not for his present appointment. The tradition of the absent-minded professor fades in an era of highly specialized knowledge.

PERHAPS more than any other one man, Sir Robert Brooke-Popham saw the need for wings over the British empire and worked hard and long to provide them.

British Far East Air Chief Took a Long View Ahead

As commander-in-chief in the Far East today, with tension mounting hourly on land and sea, he may take credit for strengthening air defenses to the farthest outpost of Britain's dominions.

He attended Sandhurst and entered the army. He was at the front in France from the first to the last gunshot.

Twenty years ago he began campaigning and agitating for an empire matrix of commercial and military airlines, predicting an hour of peril when only such unity and co-operation of scattered air forces could hold the empire together. He was one of the originators of the British commonwealth air training plan; established the Royal Air Force college in London and became commandant of the Imperial Defense college. He built Canada's \$600,000,000 empire air force which just now is greatly strengthening Britain's hopes with its 40,000 students and its daily yield of skilled fliers for the defense of Britain.

A lean, hard man of clipped, astringent speech, comparable only to a blow-torch in his powers of concentration, he is in his general make-up a planned personality. He is 63 years old, hard as nails and as whippy as a pole-vaulter. He was born Robert Moore, the son of a country clergyman. For reasons of his own, he was not satisfied to be Robert Moore. Characteristically, he did something about it. He procured royal dispensation to become Robert Brooke-Popham. Then, possibly in some pattern of numerology, came a career to fit the name.

Silk Prints for Spring Feature Polka Dots, Fruit Motifs, Color

By CHERIE NICHOLAS



IN THE springtime fancy turns eagerly to "what's new" in silk prints. This season the story is more fascinating than ever with tales of daring new colors and designs that are writing romance and drama in every chapter.

There's a mad rush for red, a play-up of fruit motifs in realistic colorings on white background, a new array of shantung silks, either monotone or printed; a repeat on polka dots with special emphasis on twin prints; and a predominance of patriotic colors. You'll see a record-breaking number of prints that key beige and brown to tangerine, bittersweet and kindred colors, a strong accent on bizarre South American colors, especially purples and reds and Peruvian pink, a hand-paint technique used for flowery party-dress prints—and here we "pause for identification" of some of the newest print fashions as shown in the illustration herewith.

A sure way of being fashion-right in selecting the new print frock for spring is to think in terms of silk shantung, which is exactly what the designer did in creating the neat and attractive dress to the right in the picture. Styled the South American way with its bolero silhouette and general detail, this printed plaid silk shantung dress is the very embodiment of style at a new high.

One of the delights of shantung is the lovely pastel monotoes that are favorites for dresses and suits, tailored to a nicety for both sports and daytime wear. The dress to the left in the group is made of a pastel blue shantung with gay dotted shantung for the turban and bag. If you look close, you will see the tip edge of a matching polka dot parasol. The dress under a monotone wool coat

makes a perfect greeting for spring. You'll be carrying the smart parasol ever so proudly when summer comes.

Navy prints with navy wool top-coats or long dramatic capes are "tops" in fashion. Stylish accessories are a hat and bag of plaid silk in colors as mad and merry as you please. You can either make, (patterns are easily available) or buy ready made, these enlivening two-somes.

Two designers are sounding the patriotic note by introducing wide bands of red and white crepe silk in the lining. You can do the same thing with the vivid South American colors—introduce them in linings, or in the yoke of the dress.

Look about in the silk displays and you will be impressed with the number of prints that couple pink with black or with navy. These pretty ladylike prints invite gracious styling, such as has been given to the gown centered in the group pictured. This dainty frock is made on slim lines with novel petal pockets made of self-print. There is increasing interest shown in pockets throughout current costume design. They contribute great charm to simple print daytime dresses. The pink hat worn with the frock pictured complements the dress. It has a crochet bumper edge—crochet touches are ever so chic—and what is most apropos is that this hat sports a knitting needle trim. Wear pink or black suede gloves with this outfit for proper accent.

(Released by Western Newspaper Union.)

Smart Simplicity



Statistics show that there is an increase in yardage sales owing to the fact that a growing number of women are taking up home sewing. This, they say, may be largely attributed to the fact that almost every community nowadays has a sewing center where one can learn at little or no expense the short-cuts and tricks of the trade. The dress pictured can be made up easily and at minimum cost. The material need not be expensive. Why not learn to make your own clothes? Some of the rayon mixtures in pastel colors would be practical for a beginner to start with, and the new gabardines are lovely and wearable. The pattern for this dress calls for soft gathered detail and in a type that can be easily made at home.

Cape, Suit Ensembles

In Spring Collections

Considerable emphasis is being placed on cape costumes in the advance spring showings. The cape formula is being worked out in ways most fascinating. For example, a charming costume turned out by a noted designer plays up bright and neutral colors in the latest approved manner. The suit of soft gray wool consists of an all-round box-pleated skirt with a dressmaker-styled jacket that is hiplength and has two huge patch pockets. Now comes the stunning cape that tops this neat suit! It is full length, made of red herringbone weave, lined with lime green silk.

A good rule to follow might be "a cape with every costume" so popular is the cape idea growing. One of the newest outcomes of the cape vogue is that many of the early spring print silk frocks are worn with long cloth capes lined with the identical silk of the dress.

Modern Handbags Gain

Slick Smooth Efficiency

What handbags have lost in the absence of French models, (which formerly inspired 90 per cent of our handbag styles) they are gaining in improved construction, better materials, and interesting tricks which make them newly efficient. One trick is a slot which feeds a nickle outside the bag. Another is a key clip on a light for inside the handbag—so that keys may be located instantly. Another is the gluv-guard, which anchors one's gloves to one's handbag.

Handbag interiors are gaining a great deal of attention. More and better planned pockets are the rule. And one important new detail in interiors is a special pocket zipper. When you slide your hand into a pocket protected by this fastener, there are no rough teeth to get past—the zipper is kind to nail polish. It slides like a streak and adds ornamentation, as well as safety to American-made handbag interiors.

Things to do



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Duty Toward Health

To do all in our power to win health, and to keep it, is as much our duty as to be honest.—T. F. Seward.

GOOD REASONS WHY QUINTUPLETS use MUSTEROLE for CHEST COLDS



At the first sign of a chest cold the Quintuplets' throats and chests are rubbed with Children's Mild Musterole—a product made to promptly relieve the DISTRESS of children's colds and resulting bronchial and croupy coughs. Relief usually comes quickly because Musterole is MORE than an ordinary "salve." It helps break up local congestion. As Musterole is used on the Quints you may be sure you are using just about the BEST product made. Also in Regular and Extra-Strength for those preferring a stronger product. CHILDREN'S MUSTEROLE MILD

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