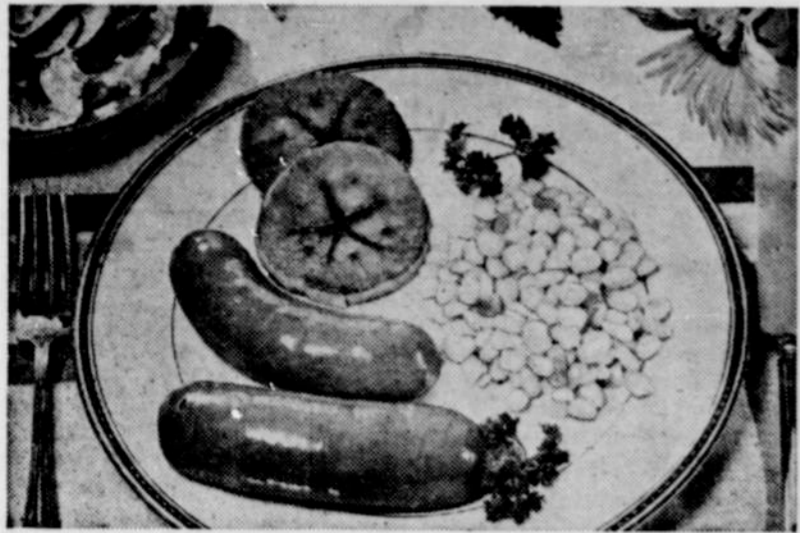


Household News

By Eleanor Howe



LET'S BE VENTURESOME—TRY IT!
(See Recipes Below)

ADVENTURES IN COOKING

"I get just as much 'lift' out of a new recipe as I do out of buying a new hat"—so stated a homemaker recently and her statement set me thinking. After all, why shouldn't we women enjoy a new recipe?

Given a brand new, unusual and different recipe to prepare the making up of that recipe becomes a challenge, almost a game. Can we make it up correctly? Does the recipe suggest a new cookery process, one which perhaps we have never tried before? How is the new dish going to taste? Are we going to be really proud of it when we take it to the table? Is the family going to like it? Adventure in cooking—that's just what it is, and that's why I like new recipes; that's why I like to suggest new recipes to you.

Today's assortment (given below) is centered around a number of new ways to prepare various kinds of sausage. Far too often, I fear, we think of sausage as something to serve for breakfasts or light suppers; we fry it, serve it and that's the beginning and the end of all the thinking we do about it.

So let's be venturesome and try these recipes. The list contains a number of my personal favorites. I am sure both you and the family will enjoy them.

Sausage Stuffed Cinnamon Apples.
(Serves 6)

2 cups sugar
1 cup water
½ cup red cinnamon candy
6 apples
18 small link sausages

Cook sugar and water and cinnamon candy to a thick syrupy consistency (236 degrees). Core apples and remove peeling from top half of each apple. Place peeled side in hot syrup and cook for 5 minutes. Remove from syrup and place three uncooked link sausages in center of each apple. Then place apples, peeled side up, in baking pan. Pour remaining syrup over them and bake in moderate oven (350 degrees) approximately 40 minutes.

Thuringer Sausage With Apple Rings.
(Makes 4 servings)

8 Thuringer sausages.
1 No. 2 can whole kernel corn (2½ cups)
2 tablespoons butter
½ teaspoon salt
Few grains pepper
1 tablespoon pimiento (finely cut)
2 tart cooking apples
3 tablespoons butter

Place Thuringer sausages in skillet with sufficient water to cover bottom of pan. Cook for about 20 minutes, turning occasionally, until water has evaporated and sausages are tender and brown. Drain corn and place liquor in saucepan. Heat until it has evaporated to about one-half. Add corn and heat, then mix lightly with butter, salt, pepper and pimiento. Meanwhile, wash apples and cut into ½-inch slices. Pan-fry in butter over medium heat. Turn when brown on one side and brown on the other. To arrange plates, place two sausages, two apple slices and a serving of corn on each plate.

Sausage Waffles.
2 cups pastry flour
2 teaspoons baking powder
¼ teaspoon salt
2 eggs, separated
1½ cups milk
½ cup melted butter
¾ cup bulk pork sausage

Mix and sift all dry ingredients. Beat egg yolks thoroughly and add milk to them. Stir milk mixture into the dry ingredients. Add melted butter and sausage and fold in the well beaten egg whites. Bake as waffles in a hot waffle iron until crisp and brown. Serve with maple syrup.

Sweet Potato and Puritan Sausage Cakes.
Parboil 5 sweet potatoes. Peel and cut in half lengthwise. Place ¼ of the slices in a buttered baking pan.

Adventures in Cooking.

Everyone likes to adventure in cooking and that's just the opportunity that comes to each homemaker when she tries out a new recipe. The best part of the adventure, however, comes about when the recipe makes the man of the family look up and with both pride and appreciation in his voice pronounces the whole meal a tremendous success.

The 10¢ recipe book, "Feeding Father" contains a large number of brand new recipes, each so different that making them up is an adventure—so good that eating them entirely merits and begets the gratification of the man of the family. Send today—this offer may be eliminated at any time. To get your copy, send 10 cents in coin to Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois. Ask for the book, "Feeding Father."

Make ½ pound of pork sausage up into flat sausage cakes. Place one sausage cake on each sweet potato slice and top with a second sweet potato slice. Fasten with a toothpick. Brush with melted butter and salt lightly. Bake in a moderate oven (350 degrees) for approximately ½ hour.

Porcupine Sausage Balls.
2 tablespoons butter
1 small onion, chopped
1 green pepper, chopped
2½ cups canned tomatoes
1 tablespoon sugar
1 pound bulk pork sausage
¾ cup uncooked rice

Melt butter in frying pan and brown onion in it. Add chopped green pepper, sugar, and salt. Cook until green pepper is tender. Make the sausage into small balls and roll in the uncooked rice. Place in greased baking casserole and pour the tomato mixture over the sausage balls. Cover baking dish and bake 1½ hours in a moderate oven (350 degrees).

Sausages in Pastry Blankets.
(8 sausage rolls)

1½ cups flour
½ teaspoon salt
¼ teaspoon baking powder
¾ cup shortening
3 tablespoons cold water (approximately)
8 pork link sausages

Sift together the flour, salt, and baking powder. Blend in the shortening. Then add just enough water to form a dough, mixing lightly. Roll out and cut into 8 oblong pieces, each sufficiently large to wrap around one link sausage. Place individual sausages (well pricked) on individual pieces of pastry; fold ends over and roll up. Place, folded side down, on a baking sheet. Prick crust with a fork. Bake in a hot oven (425 degrees) for about 30 minutes. Serve very hot.

Sausage Stuffed Tomatoes.
(Serves 8)

8 large firm tomatoes (uncooked)
1 pound country style pork sausage
½ cup soft bread crumbs (buttered)

Remove stem end of tomatoes. Scoop out the center and sprinkle lightly with salt. Form sausage into eight balls and place one ball in each tomato. Top with buttered bread crumbs. Place tomatoes in a shallow baking pan, bake in a moderate oven (350 degrees) for 45 minutes (approximately).

Ham Stuffed Baked Apples.
(Serves 6)

6 large tart apples
1½ cups baked ham (cut in small pieces)
1 teaspoon whole cloves
2 tablespoons butter

Cut a ¼ inch slice from stem end of each apple and remove core carefully. Scoop out, reserve apple pulp, and leave apple shell about ¼ inch thick. Combine ham and apple pulp (cut fine) and fill the apple shells. Top each shell with a clove and dot with butter. Place in a baking pan, add ¼ inch water and bake in a moderate oven (350 degrees) for about one hour.

(Released by Western Newspaper Union.)

Plaids Bold, Colorful, Striking In Spring Coats, Capes, Jackets

By CHERIE NICHOLAS



ALL signs point to a riot of handsome plaids in the spring style parade. When you choose your plaid for a new coat, cape, jacket, dress or separate skirt, fashion asks you to throw all caution to the wind. New plaids are big and bold, brazen and color-mad, for fashion is in a mood for drama in plaids this spring.

However, there is another side to the plaid story which has to do with conservative plaids that are in pastel colors so subtle, so winsome, that you will find yourself yielding to their enchantment at very first glance. Which all goes to show in the new spring collections that there's a plaid for every time, place and occasion and for every individuality.

Notwithstanding the color furore that is going on, there is much enthusiasm for black and white wool plaids. They are very new and very good-looking and have a unique style all their own.

The plaid costumes pictured typify the new trends. These stunning models were selected from among hundreds at a recent preview dramatically presented in a pageantry of fashion by the Style Creators of Chicago, an event that illustrated new achievement, new triumphs for American designers. Conveying the message that plaids are stylish this season, we illustrate three distinct types herewith—the long coat, the dramatic cape of which you will see an endless procession this spring, and the ever-favorite softly tailored long jacket.

The cape vogue is taking the

wearing of a plaid cape over a smartly tailored jacket suit is very practical to wear during the fickle weather of early spring days. As an ideal ensemble for later on, you will be topping your crepe and print frocks with a cape in one of the pretty springtime colors. Note the smartly caped lady of fashion in the picture, who wears over a frock of gold hued crepe a full length wool plaid cape, straight lined according to latest silhouette trends.

One of the new and very smart gestures of fashion is to top your tailored suit with a coat of wool plaid. Provided with such a chic outfit as the sailor-hatted young modern in the picture is wearing, you will be ready to greet spring in fitting regalia. Furthermore, if you own a sleek tailored plaid surcoat, smartly straightlined and pocketed as the one worn by the model illustrated, it will prove a perfect treasure later on as a wrap to wear over various prints or plain frocks.

Note the good-looking plaid-jacket costume centered in the group. Here you see a very advance model in the new longer length. The bias cut of the plaid adds to its charm. You will love the hazy green gold and gray tones in this plaid. Worn with a sheer dress that features an all-around pleated skirt, this jacket will take you places in high style.

More plaid! Here's the latest—hat and enormous underarm bag of vivid plaid to add color glory to your new ensemble.

Fashions Reveal Hawaii Influence

New fashion trends used to come 3,000 miles east from Paris. This season important fashion influence comes to us 6,000 miles out of the west. At the moment it is Hawaii that is interesting front-page fashion and social news.

Just as the Rhumba and the Conga have swept America, so will the Hula, the native sacred Hawaiian dance, one of the most beautiful dances in the world when it is danced and interpreted correctly, so declares Dr. Gladys, just returned from a year's research in Hawaii.

In their current resort collections the best stores throughout the country are making a feature of Hawaiian-inspired fashions. Dresses of Hawaiian prints by Tina Leser, well-known designer versed in Hawaii lore, are especially a forerunner of costumes that will take lead in the spring style parade. The collection includes such interesting themes as a day dress of a flowery new lei print, also a charming Lauai fern print is shown. Unique and very attractive are undersea fish patterns, a novel pineapple print, also fluted clam-shell motifs and the sensational Sarongs are greatly admired.

Tiny Bows Decorate M'Lady's Spring Shoes

There is no type shoe so universally flattering to the foot than a neat-fitting shapely pump. This year pumps are decorated with bows of every description. You can tune your pump to almost any occasion via its bow.

For the tailored street look, the bow is of patent or the leather that fashions the shoe. Ribbon grosgrain bows are on the dressier types of shoes. Bows of perforated leather are very decorative. For dressiest wear are bows which are made of sequin or rhinestones.

HOW TO SEW

by Ruth Wyeth Spears



other crosswise through the center. The two pieces for the bandanna lap one inch below the top of the up-and-down line. Their lower ends come one-half inch below the ends of the crosswise line. Stitch these in place. The one-inch buttons for the eyes are spaced two inches apart and the tops are one-fourth inch above the crosswise line of basting. The top of each mouth is 1½ inches below this crosswise line.

NOTE: There are many other illustrated ideas for gifts and bazaar items in numbers 2 and 4 of the series of 32-page booklets which Mrs. Spears has prepared for our readers. She will mail copies to readers who will send name and address with 10c in coin for each booklet ordered. Just address:

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All-In-One Sleeves



There are important changes going on in sleeve styling. The new movement toward an all-in-one sleeve and bodice or sleeve and yoke is very obvious this season. You see it in the Chinese influence this season and in smart dolman sleeves. In this picture, the sleeve extends seamless at shoulders from the yoke section. The Russian-styled blouse underneath is of white linen, and the skirt repeats the slight flare of its own peplum.

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