

Household News

By Eleanor Howe



PUDDING FAVORITE AS MEAL TOPPER-OFFER
(See Recipes Below)

DESERVING DESSERTS

Once upon a time a friendly neighbor living close to our house in a small friendly town used to say over and over, "But a dinner just isn't a dinner unless you top it off with a 'deserving dessert.'" And when I pressed him to explain to me just what he meant by a "deserving dessert" he explained that it was a dessert which was so good that it even at the end of a man's meal it still deserved to be eaten.

After all, men, bless them, do like their desserts and so in this column today—I am giving to you a number of brand new, easy-to-make recipes for deserving desserts.

All but one, and that's the recipe for a desiring salad. And the reasons I am featuring this lone salad recipe with all the dessert recipes are these: First, it makes one of the best-to-eat salads I have ever tasted. And second, I have a theory that while men like desserts a good many of them simply do not eat as many salads as they should.

So, some time, serve this salad in your dinner menu; then top it off with any one of these desserts and not alone will the man of the family have had his favorite meal topper-offer, but he will have had a health giving, vitamin containing dish as well.

Tomato and Ham Salad. (Makes 10 servings)

- 1 1/2 cups water
- 2 10 1/2-ounce cans condensed tomato soup
- 4 tablespoons unflavored gelatin
- 1 cup cold water
- 1 3-ounce package cream cheese
- 4 teaspoons prepared mustard
- 1 tablespoon prepared horseradish
- 1/2 teaspoon salt
- 4 tablespoons lemon juice
- 1 cup salad dressing
- 1 pound boiled ham (3 1/2 cups chopped)
- 3 hard-cooked eggs

Lettuce

Heat water and soup together in 1 1/2-quart saucepan until boiling. Remove from heat. Soak gelatin in cold water for 5 minutes, then dissolve in hot soup. Blend together cream cheese, mustard, salt, lemon juice and horseradish. Add a little soup to mixture, stirring constantly; then return to remainder of hot soup, mixing well. Cool. When mixture begins to thicken, fold in salad dressing and ham. Rub a 2-quart heat-resistant glass baking dish with oil. Arrange slices of hard-cooked egg around the sides, reserving some for the top. Pour in tomato-ham mixture. Allow to gel. Garnish top with slices of hard-cooked egg and serve with lettuce.

Chocolate Fluff. (Makes 6 snow balls)

- 1 cup milk
- 3 tablespoons butter
- 3 tablespoons general purpose flour
- 1/2 cup sugar
- 3/4 teaspoon salt
- 3 egg yolks
- 1 teaspoon vanilla extract
- 3 egg whites

Put chocolate and milk in top of a double boiler and heat until chocolate has melted; beat with rotary egg beater until mixture is well blended. Place butter in a saucepan and melt. Stir in the flour, sugar and salt. Stir immediately add the chocolate milk and cook mixture over direct heat until it thickens, stirring constantly. Cool, stir in the unbeaten egg yolks, and add vanilla extract. Beat egg whites until stiff and fold the cooled chocolate mixture into them. Pour into a buttered baking dish; set baking dish into a pan of hot water, and bake in a moderate oven (350 degrees) approximately 1 hour and 15 minutes, or until mixture will not adhere to knife blade. Serve at once with whipped cream.

Red Raspberry Snow Balls. (Makes 6 snow balls)

- 1/4 cup butter
- 1 cup sugar
- 1 cup general purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 2 egg whites (beaten)

More About Deserving Desserts. Speaking of Deserving Desserts—I want to tell you about my small 10c cook book entitled "Easy Entertaining." From cover to cover, it is packed not only with new and unusual recipes, but also with menu suggestions and ideas for entertaining easily and happily—for making guests feel they are truly welcome while the hostess has ample time left to enjoy these same guests when they arrive.

More About Deserving Desserts.

To secure your copy just send 10 cents in coin to Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois.

Cream the butter. Add sugar and beat well. Sift the flour, baking powder, and salt together. Add alternately with the milk and then fold in the beaten egg whites. Steam in small buttered molds for 30 to 35 minutes. Serve with red raspberry sauce.

Red Raspberry Sauce.

- 1/2 cup butter
- 1 cup confectioner's sugar
- 1 cup crushed raspberries

Cream the butter and add sugar slowly while beating thoroughly. Add raspberries. To serve, pour over hot steamed snow balls and serve at once.

Orange Dessert Squares. (Makes 15 servings)

- 1/2 cup shortening
- 3/4 cup sugar
- 2 eggs (separated)
- 2 cups flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 cup milk
- 2 tablespoons orange rind (grated)

Cream the shortening and add sugar gradually. Blend in the egg yolks. Sift together the flour, baking powder and salt and add to the creamed mixture, alternately with the milk. Beat the egg whites until stiff but not dry, and fold into the batter with the orange rind. Bake in a greased 9-inch by 16-inch pan in a moderately hot oven (375 degrees) for about 30 minutes. Cut in squares and serve hot with orange sauce.

Orange Sauce.

- 3/4 cup sugar
- 2 teaspoons cornstarch
- 1/4 teaspoon salt
- 1 cup boiling water
- 1 teaspoon butter
- 1/2 cup orange juice
- 2 tablespoons orange rind (grated)

Combine sugar, cornstarch and salt. Add boiling water, stirring constantly. Cook, stirring frequently, until the mixture is clear and thick (about 15 minutes). Add butter, and the orange juice and rind.

Surprise Dessert. (Serves 10)

- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 1 1/2 cups graham cracker crumbs
- 1 cup milk
- 1/2 cup walnut meats
- 2 teaspoons baking powder

Combine sugar, cornstarch and salt. Add boiling water, stirring constantly. Cook, stirring frequently, until the mixture is clear and thick (about 15 minutes). Add butter, and the orange juice and rind.

Topping

- 1 cup crushed pineapple (with juice)
- 1 cup sugar
- 1 egg yolk
- 1/2 cup graham cracker crumbs
- 1/2 cup milk
- 1/2 cup walnut meats
- 2 teaspoons baking powder

Cream the butter, add the sugar and blend well. Add the well-beaten egg yolk. Combine the ground graham cracker crumbs with baking powder and add alternately with the milk. Add the walnut meats and then carefully fold in the egg whites which have been beaten until stiff but not dry. Pour into a greased 8-inch by 8-inch pan and bake in a moderate oven (350 degrees) for 35 minutes. To make the topping, boil pineapple and sugar together about 8 minutes or until syrupy-like in appearance. Chill and pour over top of cool cake. Let stand in refrigerator until ready to serve. Cut in squares and garnish with whipping cream.

WHO'S NEWS THIS WEEK

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

NEW YORK.—As Japan stakes out Oceania for her own, Gen. George Grunert, commanding the Philippine department of the American army, is following his usual procedure of resolutely sitting on the lid. He tells the American community there, organizing for defense, not to get steamed up and warns against "spreading excitement or stirring up alarm."

The general knows island soldiering, from whacking his way through the jungle with a machete, which he did as a private, to running the army there, which he does as a general. He is known as a soldier's soldier, never involved in politics or army controversy, a skilled specialist in military techniques, of which he has been both a diligent student and teacher in the army schools.

His home town is White Haven, Pa., and he works hard to make Manila seem like home, in spite of threats, challenge and tension in the Far East. He was one of those small-town boys who fell in step with the village band music in 1898 and marched off to the Spanish-American war to the tune of "There'll Be a Hot Time in the Old Town Tonight," and kept right on marching, in the Philippine campaign and every other major and minor excitement in which we were involved. He was on the Mexican border in 1914, with the A.E.F. in France and with the army of occupation in Germany, gathering chevrons and medals on the way up.

In between these exercises, he was teaching military science at the Shattuck school in Fairbanks, Minn., serving as instructor and later commander of the Army War college and commanding the general staff school at Fort Leavenworth, Kan.

Whatever we may think of our historic little crow-hops in the direction of manifest destiny, they have trained some good men if we ever have manifest destiny thrust upon us.

REPORTS about many of the Nazi leaders, including Herr Hitler, consulting seers and astrologers, carrying talismans and reading dream books came over here back in the days when many of our citizens thought they were nice people, and were amused by their little human failings. Hence the dossier on Gen. Friedrich Christiansen, when he flew the Do-X to this country nearly a decade ago, was not inspired by ill-will or propaganda when it recorded his various devices to exorcise the demons of ill-luck. After the blitzkrieg, the general became runner-up for Dr. Seyss-Inquart, in the ball-and-chain department in Holland, and just now, as military commander for that area, is dealing plenty of bad luck to the natives. He says he is "taking steps." That meant executions a few days ago.

When the Do-X landed here in 1931, one young woman reporter was quite lyrical about the "handsome and gallant commander, with his mischievous blue eyes, bushy brows, and warm, ingratiating smile." He told about his good-luck horse-shoe, nailed in the cabin of the huge flying boat, and as necessary to its operation as a compass. It was an English horse-shoe which he had picked up on the battlefield of Mons, in the World war. Many times, he said, he could expect trouble if he ever let it lose its shine, and it doesn't work well unless he does the polishing.

His adventures with the horseshoe led him to a great discovery. When he was the squadron leader at Zebrugg, Germany's first naval act, he was shot down by an English plane. That day, he had received a four-leaf clover, in a letter from a friend. When he was downed, he knew what had happened. The possession of more than one talisman by the same person spells trouble. He put the four-leaf clover in a cigar box weighted with iron and sank it.

There's no copyright on the idea if the Hollander want to slip a rabbit's foot or a four-leaf clover in his pocket when he isn't looking.

Ernest Udell, famous World war ace and contriver of their parachute attack, as full of superstitions as Frazer's golden bough. Flying a plane for the first time, he carves the initials of his best girl on the back seat. He, and many other German fliers will not wear a pair of gloves on a flight unless they have been flown in another plane. It all sounds a bit jittery for super-men.

Military Influence Predominant In Juvenile Clothes for Spring

By CHERIE NICHOLAS



WHAT'S new in children's fashions? To tell the story would require endless recital, for designers of juvenile modes have found at command so many contributing sources of ideas that they have been inspired to do and to dare this season.

Perhaps most exciting of all is the rush of patriotic themes prevalent in all the apparel for the younger generation. Emblazoned stars, eagles with wide-spread wings, flags unfurled, ships, anchors and other nautical insignia, braidings, epaulettes, sailor collars, officers' capes and brass-buttoned coats, colors red, white and blue in the true American way hold endless fascination for youngsters, especially when they adorn their very own coats and dresses and stylish cape outfits as they do this season.

What could be more attractive, we ask, in the way of new spring ensembles for school-faring sisters than the cunning two-tier cape models shown in the illustration herewith? To fully sense the charm of these clever cape outfits, one must visualize them in their own original bright colorings (matching red wool capes, hats, and skirts with navy jackets) as displayed at a preview of American-designed fashions presented in connection with a series of breakfast style clinics held in the great Merchandise Mart of Chicago. Pace-making fashion events are these clinics which thousands of merchants and buyers attend each season in search of dependable authoritative forecasts which these style shows present.

The two coats in the picture shared applause with the cape suits. Their message is buttons. Rows and rows of 'em! Bright metal ones a la militaire are favorites.

Children adore buttons, and three rows of them as used on the new aqua Shetland wool coat pictured to the right is enough to triple any little girl's joy. The pretty eyelet embroidered collar helps make this coat an important spring fashion, for white collared coats are featured for both adults and little folks.

The nautical influence can be seen in the coat pictured in the inset. Navy Shetland with a red and white trimmed sailor collar and two rows of glittering silver buttons is the formula adopted by the designer of this smart and attractive model.

The pendulum has swung back to sailor dresses. Both children and grown-ups will wear huge white lingerie sailor collars with their new spring frocks. The top color for spring is navy in coats, dresses and capes.

Amusing it is to see the way children's fashions this year copy those of their elders. An adult fashion that repeats in miniature for little daughters of the household is the print-with-plain costume. Cunning versions for tots are pleated-skirt print-dresses tipped with capes (navy or pastel wools) lined throughout with the print of the dress.

Influences other than the navy or the army that make for versatility in styling are South American trends that bring vivid color into play. Dude ranch fashions also delight tots. There are lariat ties, cowboy fringe trims and studded leather belts.

(Released by Western Newspaper Union.)

Smart Hats



If you are fashion-alert and have a yen for exploiting "the latest," you will choose to wear with your spring suit or ensemble a coolie hat as pictured above, for Chinese influence is noted throughout costume design this season. This baku coolie is in bachelorette blue, a color slated for spring success. In this instance there is a side cluster of tiny grograin bows and an under-chin loop.

Colors as varied as a kaleidoscope give to the other hat a definite this-season aspect, for current fashion fairly shouts color, color! This dashing beret is made of black, pale and deep rose, purple, green and yellow grograin ribbon stitched together in a pinwheel treatment.

Footwear Features Colors, Low Heels

Glamorized by style designers, low heeled shoes will lead the fashion parade this spring. Newest models have been given flippant touches to make them more attractive.

The great emphasis on color is perhaps their most outstanding feature: the more color the merrier. Sandals or step-in oxfords in a glowing tan, pale blond or smart wine red shade will enliven even the soberest black or navy blue suit.

Tan tones are slightly favored over other colors. They range from the grayed twig tans, soft cocoa and tortoise, to khaki. This last color is especially smart in combination with black patent leather, with khaki gabardine used through the center of the shoe.

Wedges are renamed "lifts" and are recommended for country and sports wear.

Soft cocoa-colored suede is used for one of the dressier shoe styles known as a Capri sandal.

Something a little different is even done to the navy blue oxford. Here the navy influence is definitely making itself felt. One oxford of navy blue calf and gabardine has three narrow folds of white calf across the toe. Similar bands of white cross the band of the heel. For the final touch, the shoelaces have flat leather ends with a small white star design in the center.

Hand-Crocheted Hats

Inexpensive to Make

Sailors, turban, brimmed hats all done in hand crochet—here's news that is news. Ask your milliner to show you some of the new crochets. If hats are not all-crochet, then the crochet idea is interpreted through trimming, such as crocheted applique, yarn pompons, and huge twists of bright wool yarn.

End Tables Easily Made From Spools

By RUTH WYETH SPEARS

"DEAR MRS. SPEARS: I have made a pair of spool shelves like those you give directions for in your Sewing Book No. 3. They are painted watermelon pink to match the flowers in my bedroom curtains, and they are very pretty hung at each side of the windows. I would like to make some end tables of spools for the living room, but I can't think of a way to



make them rigid. Have you any suggestions as to how this may be done? B. P."

Curtain rods are used through the spools to make the legs. Better take along a spool to try when you shop for the rods; and get the type that has one piece fitting inside the other. If the spools are a little loose on the rod, it won't make any difference for they must be glued between each spool, and also between the spools and the table shelves. I have shown in the sketch everything else you need to know to make this table. Good luck to you!

NOTE: If you have an iron bed or a rocking chair you would like to modernize, be sure to send for my Book No. 3. It contains 32 fascinating ideas of things to make for your home. Send your order to:

MRS. RUTH WYETH SPEARS
Drawer 10
Bedford Hills New York
Enclose 10 cents for Book No. 3.
Name
Address

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