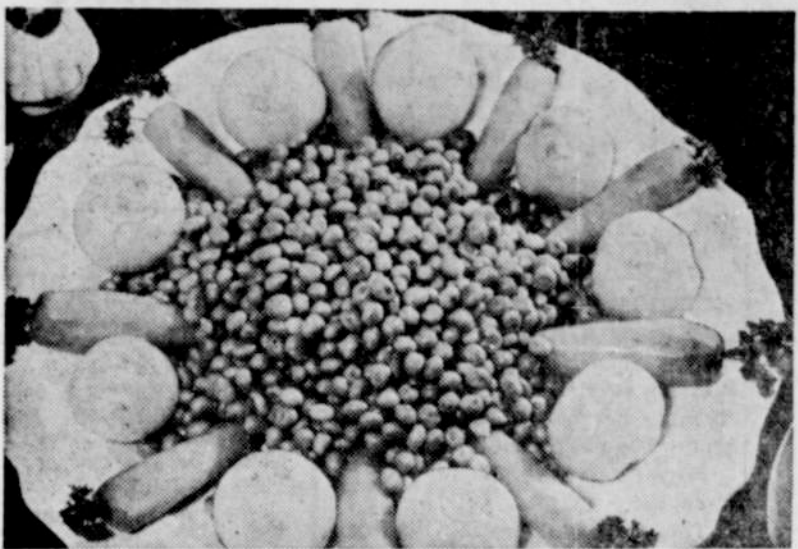


Household News

By Eleanor Howe



DOES LENT CHALLENGE YOUR COOKING ABILITY?

(See Recipes Below)

SPEAKING OF LENTEN VEGETABLES

Yes, speaking of Lenten vegetables reminds us that the Lenten season has again returned—that season when Lent challenges us as good cooks to produce something new and different—something which will entice the appetite of the family—something that will perchance become so great a family favorite that it will remain a "must" on our recipe list all through the year.

Such is the list of new ideas for cooking vegetables as contained in this column today. Not only will you like these new ideas for cooking vegetables—but also equally as much I think you will like some of the ideas for serving them. Note the canned peas as shown in the photograph above. Look good enough for any company dish, do they not, yet all that was done to dress them up was simply to surround them with onions and carrots and the carrots were garnished with tiny sprigs of fresh parsley.

Thus it is that everyday foods—foods full of nourishment and of food value become new favorites. Please from time to time, try each one of these recipes—you'll like all of them, I know.

If you've strange guests coming for dinner and don't know what vegetables they like, cover your confusion by letting them choose their own from this attractive arrangement of canned peas, onions and carrots.

French Fried Onions.

Use Spanish or large Bermuda onions. Peel and cut in slices 1/4 inch thick. Separate slices into rings, soak in milk for a few minutes. Drain and roll in flour. Fry in deep fat, which has been heated to 360 degrees F. hot enough to brown a cube of bread in 1 minute. When onions are golden brown, remove from fat and drain on absorbent paper. Serve very hot with broiled steak.

Vegetable Rice Ring.

1 cup rice
2 cups peas
1/2 cup tomato puree
1 teaspoon celery salt
1/2 teaspoon curry powder
1/2 teaspoon paprika
1/4 cup butter

Cook the rice in boiling salted water until tender and drain. Place in ring mold and dry slightly in oven. Heat peas. Remove rice ring from mold and heap peas in the center. Cover with sauce made of the tomato puree, seasonings and melted butter. Serve very hot.

Orange Sweet Potato Baskets.

Cut large navel oranges in half and scoop out centers. Cube the pulp and fold in hot mashed sweet potatoes. Fill the orange shells and bake in a moderate oven (350 degrees) for approximately 10 minutes. Then top each half orange with a marshmallow and continue baking until marshmallow is puffy and golden brown. Remove from oven and serve at once.

Baked Tomatoes and Shrimp.
5 fresh medium-sized tomatoes
2 tablespoons butter
2 tablespoons diced green pepper
2 tablespoons minced onion
1 No. 1 can shrimp—diced

Hollow out tomatoes. Melt butter in frying pan and add diced green pepper, onion, and shrimp. Brown mixture very lightly and fill tomato shells. Sprinkle with buttered cracker crumbs and bake until tomatoes are tender.

Stuffed Baked Onions.
3 large onions
1 cup soft bread crumbs
1/4 teaspoon salt
Dash pepper
4 slices bacon, minced and cooked
Buttered bread crumbs

Remove the outer skin of the onions and cut in half horizontally. Cook in boiling salted water, uncooked, until onions are almost tender (approximately 20 minutes).

Want to Learn Some New Household Tricks?

Of course you do—and it's the simple easy way of doing things—as ferreted out by millions of homemakers that have been compiled in this book, "Household Hints"—a book that literally every homemaker should own.

To get your copy, to learn the household tricks that for some reason or other you just haven't thought of before—send 10 cents in North Michigan Avenue, Chicago, Illinois—ask for the booklet "Household Hints."

ered, until onions are almost tender (approximately 20 minutes). Take care to preserve shape of onions while cooking. Drain, and arrange cut side up in a buttered baking dish. Remove the center of each onion and chop fine. Mix with the soft bread crumbs, salt and pepper, and bacon. Fill onion halves and top with the buttered bread crumbs. Cover bottom of the baking dish with water and bake in a moderate oven (350 degrees) until onions are tender and bread crumbs have browned, approximately 1/2 hour.

Cauliflower a la Parmesan.

1 head cauliflower, cooked
3 tablespoons grated cheese
1 cup white sauce
1/2 cup buttered bread crumbs

Place cauliflower in greased casserole. Pour white sauce over cauliflower, and sprinkle with cheese and bread crumbs. Bake in moderate oven (375 degrees F.) 30 minutes, or until crumbs are delicately browned. Serves 6.

Spinach Nut Ring.

(Serves 6)
3 cups cooked spinach
3 eggs (beaten)
1/2 cup bread crumbs
1/4 cup nut meats (cut fine)
1/4 cup bacon fat
1/2 teaspoon salt
1/4 teaspoon pepper

Chop the spinach and add the beaten eggs and other ingredients in the order given. Turn into a greased ring mold and bake in a moderately hot oven (375 degrees F.) about 30 minutes, or until it is firm. Turn out on a hot, round platter.

Savory Glazed Carrots.

Cook until onions are tender:
2 tablespoons onion, chopped
2 tablespoons butter

Flour carrots and saute with onions and butter for 10 minutes:
9 or 10 whole carrots, scraped (5 to 6 inches long)

2 tablespoons flour
1/2 teaspoon salt

Then pour on:
1 can consommé, diluted with
1/2 cup water

Cover tightly and cook until carrots are tender. Sprinkle with chopped parsley just before serving.

Corn Souffle.

4 tablespoons butter
6 tablespoons flour
1 teaspoon salt
2 cups milk
2 cups canned corn
1 tablespoon chopped pimientos
1 tablespoon finely chopped onion
2 tablespoons chopped celery
4 egg yolks
4 egg whites, beaten

Melt butter and add flour, salt and milk. Cook until very thick sauce forms. Stir constantly. Add corn, seasonings and egg yolks and beat three minutes. Fold in egg whites. Pour into buttered baking dish, set in pan of hot water and bake 40 minutes in moderate oven (350 degrees F.).

Brussels Sprouts

Select light green, compact heads. One quart will serve six. Remove wilted leaves and soak for 15 minutes in cold water. Drain and cook uncovered for 20 minutes in boiling water. Add salt the last 10 minutes. Drain and serve with Hollandaise sauce.

(Released by Western Newspaper Union.)

WHO'S NEWS THIS WEEK

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

NEW YORK.—Field Marshal Alexander Papagos, chief of staff of the Greek army, is a professional soldier, singularly free from any political context whatever, domestic or foreign. With the passing of the late Premier John Metaxas, he becomes possibly the most important single individual in the kingdom, so far as immediate issues are concerned. From all that can be gleaned from Athens dispatches, he has made up his mind and, by all accounts, his is a mind that stays put. Greece will keep on fighting. There will be no separate peace.

The scholarly, gray-haired, trim-rigged soldier, smartly tailored in mufti or in uniform, has been occupied quite steadily with military strategy, both in study and practice, since 1912.

After his graduation from military academies and cavalry schools in Athens, Belgium and Italy, he fought in the Balkan war of 1912 and 1913, rising from a lieutenant to a captaincy. In the World war, he fought against Bulgaria and Germany and, in the campaign of 1920, had a staff assignment in Asia Minor. He was made minister of war in 1935 and chief of staff and chairman of the supreme war council in 1936.

If he uses ammunition as carefully as he uses words, he should be a supremely effective fighter against all comers. Most characteristic in his reserve, his calm precision in action and his capacity for swift decision. Also characteristic is his long aloofness from intrigue and politics, during changing regimes. He has opposed and bested the brass hats of the army in modernizing Greek fighting forces. His calm, expert judgment no doubt weighs heavily in the royal councils today.

AS DIVING airplanes reach a speed of 600 miles an hour, they're processing pilots through depression chambers like the sand-hogs. Milo Burcham, Topsy-Turvy Ace Oriented Self on record-holding Bottom-Up Chair

is rare laboratory material for the army air corps, whamming a 1,100 horsepower Lockheed plane through power dives which might finish him if he hadn't had a half hour in a decompression chamber. It prevents paralysis.

Mr. Burcham, test pilot for the Lockheed corporation, conditioned himself for his hazardous career by nailing a chair upside down on the beam of his kitchen, and spending a lot of his time sitting head downward as he coached arteries, nerves and vision for a topsy-turvy life. That was in 1933 when he decided to make a try for the upside-down flying record.

His record flight of 4 hours, 5 minutes and 22 seconds was just like an afternoon of pleasant lounging in the old kitchen chair. He had been a sand-lot flier on Long Island before going to California, to get a new orientation on an also topsy-turvy world. He is thirty-seven.

NELSON D. ROCKEFELLER'S friendly overtures to South America hit a hot maxixe rhythm and a mezzo-voce moaning. Hollywood Aiding In Cartelization of U. S.-S. America

back to Brazil in brilliant technicolor. Carmen Miranda, the Latin lallapalooza, who has been hopping up the good neighbor spirit in these parts for nearly two years. The new film, "That Night in Rio," opening here, with Senorita Miranda singing "Chica, Chica, Boom, Chic," looks like a better attention-getter than anything the Export-Import bank might work up in the way of hemisphere cartelization. All this was premeditated, as Hollywood is definitely in on Mr. Rockefeller's new up and down flux of trade and culture. The beautiful Brazilian chanteuse was born in Portugal and was taken to Brazil by her parents at the age of two.

Her real name is Maria do Carmo da Cunha, her stage name having been taken from her mother's maiden name. Still in her early twenties, she has made nine concert tours of Brazil and other South American countries, and her more than 300 recordings top all sales in the Western hemisphere. When she made her debut here in "Streets of Paris," in June, 1939, North and South America began to realize they had much in common. Her "Samba" rhythm seems to be indigenous to both continents and ought to help to keep good neighbors in step.

This Year's Easter Fashions To Be Dainty, Very Feminine

By CHERIE NICHOLAS



ALL signs point to a lovely and colorful array of sweetly feminine fashions for Easter. This is definitely a year when emphasis is on "pretty lady" trends.

There is big news, in color, especially in the pastels for suits, coats and ensembles. The whole fashion world is expressing enthusiasm for the new monotone wools in light beiges, misted greens, the very new violet and mauve tones, muted pinks and pale grayish blues. Seen in fashion-first Easter costumes, they are ideal, especially for the long-coat costumes as shown in the illustration.

Fresh flowers add chic to these attractive Easter outfits. Beaux please take notice! The lady of your heart will be queen of the Easter parade if you send a corsage of fresh white freesias to match the bouquet on her hat (note the model in the center of the picture).

If she is sophisticated, any beau may win her heart with a modernistic corsage of fresh gardenias. If you're away she will appreciate your wiring her local florist to include an extra gardenia or two to tie on her wrist bracelet fashion as illustrated to the right.

The newest idea of American designers is that fragrant flowers should match the motif of gay print dresses with which they are worn. This Easter, romantic arrangements of roses, violets and lilies-of-the-val-

ley will vie with orchids, gardenias, flaming hibiscus and camellias. Silvered and gilded leaves are a new and distinctive Easter fashion with appeal to those seeking the out-of-the-ordinary.

Speaking of flowers, milliners everywhere declare that myriads of flattering little flower hats are selling in unprecedented numbers. The significant message about these adorable little flowery confections is that you may wear them as correctly with your prim little tailor suit as you can with your dressiest dress-up costumes. (Quite a departure from the old idea which exacted a tailored hat with a tailored suit!)

The thought that is prevalent throughout this season's style program is that one should wear alluringly feminine and flattering accessories. This applies not only to flowery hats and colorful whimsical veils but also to "hankies," which are of the pretty-pretty type.

It is just such flower-bedecked hats as the one shown above (to the left in the illustration) that are lending "endearing young charms" to the Easter fashion picture this spring. Note the dainty handkerchief, designed by Burmel, which so artfully plays up a dainty petticoat garland encircling an embroidered full blown rose. You can get these "hankies" with violets or daisies or whatever flower you may choose. The other flower chapeau is typically an Easter bonnet. It is a shiny straw in bon bon pink, trimmed with cherry blossoms, full-blown roses and wide green ribbons. The veil matches the straw.

(Released by Western Newspaper Union.)

Fruit Buttons



Look to fashions for a new yield of vitamins! Fruit has become an outstanding inspiration for design in the apparel field. Many of the smartest new prints are patterned with colorful fruit motifs: hats are trimmed with realistic looking fruit; lapel gadgets are replicas of fruit, and buttons that fasten our dresses and blouses, coats and jackets, are copies of fruits. The beige wool sport jacket here pictured is "vitaminized" with fruit buttons, new this spring! A miniature dish of polished wood gives the button form. There's good news for tired clothes at your nearest button counter!

These novelty buttons are durable, as well as attractive. Vieing for honors with the fruits are vegetables—carrots, onions, lettuce, etc.

Fads and Fancies

Young moderns are all enthusiastic over fringed play shoes that take their cue from Western cowboy fashions.

The inverted pompadour is a "last word" hair-do that is exciting much interest. The hair is brought down over the forehead, the ends turned under, which, when deftly done, gives every appearance of bangs. Not only is this ever so flattering, but it is very practical, for it stays neatly "put," with minimum care.

Something new for the bridal gown—white Nylon velvet, said to be very charming to the eye, and highly satisfactory in that it drapes beautifully and yields pleasingly to fabric manipulation.

Very new for spring are navy coats or capes that have small shapely collars of white caracul, broadtail or similar fabriclike fur. Other models in navy have simply a cluster of white ermine tails at the throat. White hat and accessories worn with these coats and capes key to the white of the fur.

To wear with your spring and summer print dresses, look up bead or flower necklaces, bracelets and clips that pick up one or more colors of the print.

1941 Jeweled Gadgets

Romantic, Whimsical

You must wear a jeweled "gadgets" of some sort on your lapel. It may be as romantic and sentimental as your mood dictates, or it may be humorous and delightfully whimsical. In every event, however, it will be a masterpiece of good workmanship, for even the novelty types are exquisitely wrought. One of the amusing sort that is extremely provocative is a huge question mark all set in brilliant, with a dazzling solitaire rhinestone suspended from the base.

You might wear a glittering gold fish, a spray of colorful flowers worked out in elaborately set stones or a bright patriotic emblem.

THINGS for You TO MAKE



Pattern No. Z9034.

ALL padded and preened are Hattie, the hen, and her proud rooster hubby. They've plain-colored wings, tail feathers and combs—and not one ruffled feather on their 13-inch print-material bodies.

Pattern Z9034, 15c, enables you to make both hen and rooster into delightful cuddle toys for the kiddies. Send order to:

AUNT MARTHA
Box 166-W Kansas City, Mo.
Enclose 15 cents for each pattern desired. Pattern No.
Name
Address

Had Hen but Been Long on Legs and Short on Neck!

The landlady glanced round the table at her twelve hungry boarders before starting to carve the rather sad-looking chicken.

In rapid succession she asked each which part of the fowl he preferred. Ten of them decided on legs.

The carver dropped her knife with a clatter on the dish.

"What do you imagine this is?" she said, sarcastically, pointing to the chicken. "A centipede, or what?"

"Oh, no," replied the boarder who had been served. "Judging by the piece of neck I've got, I should imagine it was a giraffe."

Real Necessities

Necessity hath no law. Feigned necessities, imaginary necessities, are the greatest cozenage men can put upon the Providence of God, and make pretences to break known rules by.—Cromwell.

FEMALE PAIN

WITH WEAK, CRANKY NERVOUS FEELINGS—

You women who suffer pain of irregular periods and are nervous, cranky due to monthly functional disturbances should find Lydia E. Pinkham's Vegetable Compound simply marvelous to relieve such annoying symptoms. Pinkham's Compound is made especially for women to help relieve such distressing feelings and thus help them go smiling thru such "difficult days." Over 1,000,000 women have reported remarkable benefits. WORTH TRYING! Any drugstore.

Believing Ill
Men are much more prone (the greater the pity) both to speak and believe ill of their neighbors than to speak or believe well of them.—Thomas a Kempis.

YOUR EYES TELL

how you feel inside

Look in your mirror. See if temporary constipation is telling on your face, in your eyes. Then try Garfield Tea, the mild, pleasant, thorough way to cleanse internally...without drastic drugs. Feel better. LOOK BETTER. Work better. 15c—25c at drugstores.

GARFIELD TEA
For Prompt Relief from Headaches without opiates or quinine. FREE SAMPLES. GARFIELD TEA CO., Inc. Dept. 11 41st St. 3d Ave. New York, N.Y. 10c-25c See doctor if headaches persist!

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As time goes on advertising is used more and more, and as it is used more we all profit more. It's the way advertising has—

of bringing a profit to everybody concerned, the consumer included