

Household News

by Lynn Chambers



INVITE THEM ALL—AND HAVE BAKED POTATOES
(See Recipes Below)

LET'S SERVE POTATOES

Guests are coming for dinner. You have your meat and vegetables, and you have planned your dessert. You have potatoes on hand. But have you decided how you're going to prepare them?

I'll wager you haven't. It's an oft-repeated story in kitchens from Washington to Florida, Maine to California. Because the POTATO is such an old standby, you perhaps wait 'til the last minute to decide its preparation. Then it's too late to try "something different."

Don't treat the potato as though it were the Cinderella of the vegetable kingdom. Remember, it responds well to careful treatment. While it is usually considered to have a bland flavor, proper cooking will bring out its subtleties.

Although there are only three basic ways of cooking potatoes—baking, boiling or frying them in their raw form—there are innumerable new and different things to do with this vegetable.

I wonder if you have ever tried frankfurter- or sausage-stuffed potatoes, potato croquettes, pancake potatoes, Idaho Suzettes or potato doughnuts?

If not, resolve to use these recipes. I guarantee they'll help you "get the most out of your potatoes!"

*Quick Dutch-Stuffed Baked Potatoes.

(See picture at top of column)
6 medium-sized Idaho potatoes
6 link sausages or frankfurters
Scrub the potatoes and with an apple corer make a hole lengthwise through each potato. Stuff with a frankfurter or sausage. Bake at 400 degrees F. for 45 minutes, or until potatoes are done.

For an even richer flavor, stuff with a mixture of finely chopped sweet Spanish onions and ground meat. Put a slice of bacon or salt pork over the potatoes and bake as usual. Length of baking time depends on size of potatoes.

Nut Potato Croquettes.

2 cups hot mashed potatoes
1/4 cup cream or milk
1/2 teaspoon baking powder
1/2 teaspoon salt
Pepper to taste
1 cup crushed nuts

Mix the potatoes add the cream or milk, baking powder, seasoning and half the nuts. Spread mixture on plate to cool. Shape, roll in nuts and cook in deep, hot fat (350 degrees F.) until golden brown. Drain on soft paper.

Potato Doughnuts.

2 cups flour
1 1/2 teaspoons salt
2 teaspoons baking powder
1/4 teaspoon nutmeg or cinnamon
1 cup ricied potatoes
1 tablespoon butter
2 eggs
1 cup sugar

Sift flour, salt, baking powder and spice together. Put the hot ricied potatoes in a mixing bowl, add the butter and stir until the butter is melted. Cool until lukewarm. Add

LYNN SAYS:

Baking potatoes is perhaps the most healthful method of preparing them, because steam escapes from them and results in a meaty product. No valuable minerals are lost, and, if the skin is also eaten with the contents, all benefits of the potato are realized.

If you are not quite ready to serve your potatoes when they are ready to come out of the oven, cover them with a towel so that moisture will be absorbed, and at the same time warmth will be retained.

Sweet potatoes bake in less time than white potatoes.

It is important to retain vitamin C in potatoes, as well as in all vegetables. In order to do this, store them in a cool place; peel just before cooking; cook whole, if possible; have the water boiling rapidly before plunging them in; use a small amount of cooking water; cook only until tender.

THIS WEEK'S MENU

Tomato Broth
*Quick Dutch-Stuffed Baked Potatoes
Buttered Beets
Molded Fruit Salad
Bread - Butter
Berry Pie
Beverage
*Recipe given.

the unbeaten eggs and sugar; mix well. Stir in the sifted dry ingredients; mix until smooth. Place mixture on a floured board; roll until 1/4 inch thick, cut into rounds with a floured doughnut cutter. Cook in deep, hot fat (370 degrees F.) until golden brown. Drain on soft paper. Sprinkle with powdered sugar.

Idaho Suzettes.

6 medium-sized Idaho potatoes
1/2 cup hot milk
2 tablespoons melted fat
6 tablespoons buttered crumbs
1 tablespoon grated cheese
6 eggs
Salt and pepper
Select medium-sized or large potatoes; scrub and bake at 450 degrees F. until each is soft when you pick it up and squeeze with a cloth. When done, remove a piece of skin from the side of each potato to make it boat-shaped, or cut



large potatoes in two, lengthwise. Scoop out the inside, being careful not to break the shell. Mash the pulp thoroughly, or put it through a ricer. Add butter, salt and milk and beat well. Pile the mixture lightly back into the shells. Refill the shell to the top and make a depression in the center of each potato. Break an egg into each depression, season with salt and pepper and sprinkle with buttered crumbs that have been combined with grated cheese. Bake in a slow oven (250-350 degrees F.) long enough to set the egg and brown lightly—for 6 to 10 minutes.

Belgian Baked Potatoes.

Wash and peel potatoes and cut into eighths lengthwise. Dry between towels. Dip cut pieces in melted shortening and lay in a shallow pan, being sure that they do not overlap. Bake in a quick oven (400 degrees F.) until brown on top. Turn carefully and continue baking until they resemble french-fried potatoes. Baste them with more shortening during baking, if necessary. When done, sprinkle with salt and serve piping hot.

Franconia Potatoes.

Use medium potatoes. Pare and parboil 10 minutes. Drain, place around roast, and bake 40 minutes, or until soft, turning often and basting with fat in pan so that they will brown.

Old-Fashioned Scalloped Potatoes.

4 large potatoes, pared
1 small onion, thinly sliced
1/2 teaspoon salt
Dash of pepper
1 1/2 tablespoons flour
1 tablespoon butter
1 1/4 cups milk

Cut potatoes in 1/4-inch slices. Place potatoes and onions in buttered baking dish, sprinkling each layer with salt, pepper and flour, and dotting with butter. Add milk and cover. Bake in moderate oven (350 degrees F.) 2 hours, or until potatoes are tender, uncovering them during the last 30 minutes of baking. Serves 4.

Lyonnaise Potatoes.

4 teaspoons butter or soft fat
2 onions, sliced
3 cups cooked potatoes
Salt and pepper
2 tablespoons finely chopped parsley
Heat the fat in a frying pan and cook the onions in it a few minutes. Add the potatoes and cook slowly, stirring occasionally until all sides of the potatoes are golden brown. Season with salt and pepper. Press flat with knife and shake over low fire until brown on bottom. Turn like an omelet. Serve on a hot platter with finely chopped parsley sprinkled over the top.
(Released by Western Newspaper Union.)

WHO'S NEWS THIS WEEK



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

Boost Baruch for Driver of U. S. Defense Machine

NEW YORK.—When he made his first million at the age of 30, Bernard M. Baruch said he would indulge himself from then on by being a sort of doctor or diagnostician of politics, government and finance, rather than a self-interested participant. Although he did gather a few more millions, as a speculator, as he has frankly said, it was in the same mood of detachment with which he has appraised the social scene, and it is in this mood that he has been the adviser of every President since Taft.

Each day in the news brings some new demand that the tall, pleasant, snow-haired Mr. Baruch, surely our elder statesman of such bottleneck urgency as that of today, be given a free hand, in the chairroom, or perhaps the wheel-house, to steer our emergency defense machine. Some of these nominations come from the established school of Baruch men, such as Gen. Hugh S. Johnson, Herbert Bayard Swope and George N. Peck; others from those who remember Mr. Baruch's achievements as head of the War Industries board, and his alert, speculator's awareness of what has been going on in Europe for the last few years.

As to this business of being a speculator, Mr. Baruch says, "I make no apologies. I am a speculator. The word comes from the Latin word 'speculari,' meaning to observe. I observe."

Like all seasoned speculators, he never pounds his desk or runs a temperature or inclines to high blood-pressure, although he is 70. He keeps fit by his own system of calisthenics, pragmatically arrived at, like his financial operations.

As head of the War Industries board, he toiled the 20-mile team of labor, industry, raw-materials and government deftly through many a narrow defile and hazardous passage, and a large section of his public would like to see him again in the driver's seat.

Naturally a skeptic as to the grand solution, like most speculators, he has stood at few, if any false dawns. He was a prophet of doom for the Dawes plan, from the first. In 1927, he predicted that it would be scrapped within two years. "A demand might be morally reasonable as a business proposition," he said.

As a foe of paternalism in business and a staunch states' rights Democrat, he has insisted that a means must be found to mobilize

Pragmatic, as the Good Speculator

national energies without taking on the crushing overhead of a crippling and self-destructing bureaucracy. He has expounded these and kindred subjects in many economic treatises in dry-as-dust journals, for here is a Wall Street speculator who also wears the golden key of Phi Beta Kappa. He is an able evangelist of the school of pragmatism in government and business—again, the speculator, whose judgments, if he is a good speculator, are never emotional.

His early definition of his attitude as that of a diagnostician might have denoted a sympathetic identification with his distinguished father, Dr. Simon Baruch of South Carolina, a widely known surgeon and health authority who took a leading part in developing the Saratoga spa. Born in South Carolina, Bernard M. Baruch took an earned degree at the College of the City of New York in 1889 and subsequently six honorary degrees from various other colleges.

For the last few years he has been calmly, but earnestly prescribing preparedness. Returning from Europe in 1937, he said, "Europe is hopeless." In January, 1939, he offered to supply from his own funds \$3,300,000 which the army lacked for certain equipment. An adjustment of an appropriation bill made this unnecessary. He has been friendly to the New Deal, but has chided and warned it on many occasions.

THIS reporter, on occasional trips to Washington, has noted that some of the heaviest hitters there are the least publicized. Here today is the amiable Harold N. Graves in charge of the new defense loan drive, which will start May 1. Mr. Graves, in his 33 years in the government service, has showed singular ability in getting things done without a lot of fuss and feathers. He is assistant to the secretary of the treasury, 54 years old, educated at Knox college and George Washington university.

Neckwear Gives Fresh, Sparkling Charm to Spring Suits, Coats

By CHERIE NICHOLAS



FOR a fashion-right approach to chic and charm for your Easter costume, try the lacy, crisp-white neckwear way. It will work like magic. The new jabots and animated cascades of sheer white, the smart detachable lace-trimmed and be-frilled yokes, likewise the huge immaculately white sailor collars that stress the new low-cut, deep-throated lines are performing miracles in adding "the touch that tells."

You will find the neckwear quest one of high adventure this spring, for fashion is dramatizing the theme. Versatile lingerie touches will carry your costume to dizzy heights of allure. There's big news in the revival of frilly jabots this season, and history is also repeating itself in the animated white fluttery cascades, the kind that will help "lift" any blouse, frock or jacketed tailleur right into spring. The sheer organdie and Val lace jabot which cascades from a tiny turnover organdie collar (pictured above to the left in the group illustrated) is warranted to give springlike froth and freshness to any Easter costume. The vestee is attached to an organdie jabot, so it stays anchored and serves as a blouse.

A magic panel in embroidered organdie and lace (shown above to the right) may be depended upon to perform magic on any dress, be it print or plain, smart navy, unerring black or a delectable pastel shade. A clip attachment under the bow adjusts to any neckline. Clip it on to your newest frock and presto! it will sparkle with lacy liveliness.

Colored embroidery, especially

cross stitch and petit point, is an important spring 1941 message for neckwear. The collar and cuff set below to the right in the group is one of the charming new versions. Rambler roses are embroidered on linen in red and black cross stitch. You will be seeing quantities of this type of embroidery as the season advances, for petit point, especially, is being featured on handkerchiefs, handbags, and in fact, quite generally throughout the mode.

All dressed up and ready to go stepping in the Easter parade is the smartly clad maiden in the panel portrait to the left. For that fresh-out-of-a-band-box look, Evelyn Alden, American designer, has created a youthful redingote (redingotes are "tops" this spring) with a crisp lingerie bib attached to the neckline of the dress beneath. Be sure to wear a fruit-laden hat with this ensemble, for frill trimmings are tremendously important.

A new trend, and one that is rich with possibilities, is the wide use of pleated white lingerie frillings in unique and dramatic ways. You can buy these pleatings by the yard at neckwear counters. Newly arrived navy or black suits and dresses are finished off at throat and wrist with generous frillings done in the dandified raffishness of the manner.

You can give your bolero frock or suit a fresh spring uplift by sewing in a white ruff that extends down the front edges of your bolero or even all the way round if you prefer. As most fashion-alert women are aware, the newest dresses are styled with yokes this spring. For a final swank accent, follow the outline of the yoke of your frock or your blouse with crisp white lingerie pleating. Many best shops are featuring this very new idea.
(Released by Western Newspaper Union.)

Patriotic Emblems



Patriotic emblems are proving an endless source of inspiration for decorative motifs in costume design. Flags, stars, eagles, nautical insignia seen in bright embroidery or in glittering colorful jewels. They lend enchantment to new fashions in endless ways. Here you see a stunning white rayon hi-hat turban and matching scarf. This twosome is inexpensive, and at the same time is good looking and decidedly practical.

Thoroughly American in color and design, these decorative pieces give wardrobes that pro-America look!

Low-Cut Necklines Tell New Fashion Story

There is a new movement in necklines that will be a dominating influence in blouses and dresses from now on. The collar opening continues down to form a low deep slender point. Some dresses have an extra little camisole device to wear on less formal occasions. The deep-throated effect is extremely flattering. To wear at the low point, stunning jewelry clips are being especially designed. These will tell a fascinating new fashion story.

Deep Pleated Flounces Popular on Navy Coats

There is a very smart new-type coat being shown which is particularly striking in navy. The body line is fashioned after the fitted princess lines, to which a knee depth pleated flounce of the self fabric is seamed. You can get stunning costume suits that have these long coats, worn over a matching one-piece dress.

Enchanting Blouses

The new blouses are simply enchanting. They are frilled, tucked and lace-trimmed in fascinating profusion. Their feminine frofrou is distractingly pretty. On the Easter parade they will appear in endless procession, adding winsomeness to the legions of navy suits and caped costume ensembles.

Pale Coats, Pale Furs

Beige coats are taking unto themselves fur trimmings in delicate tones to match. Reefer fronts of furs are chic.

Things to do



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Selfish Enjoyment

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GOOD REASONS WHY

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CHILDREN'S MUSTEROLE MILD

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That Nagging Backache

May Warn of Disordered Kidney Action

Modern life with its busy and worry, irregular habits, improper eating and drinking—its risk of exposure and infection—throws heavy strain on the work of the kidneys. They are apt to become over-taxed and fail to filter excess acid and other impurities from the life-giving blood.

You may suffer nagging backache, headache, dizziness, getting up nights, leg pains, swelling—feet constantly tired, nervous, all worn out. Other signs of kidney or bladder disorder are sometimes burning, scanty or too frequent urination.

Try Doan's Pills. Doan's help the kidneys to pass off harmful excess body wastes. They have had more than half a century of public approval. Are recommended by grateful users everywhere. Ask your neighbor!

DOAN'S PILLS