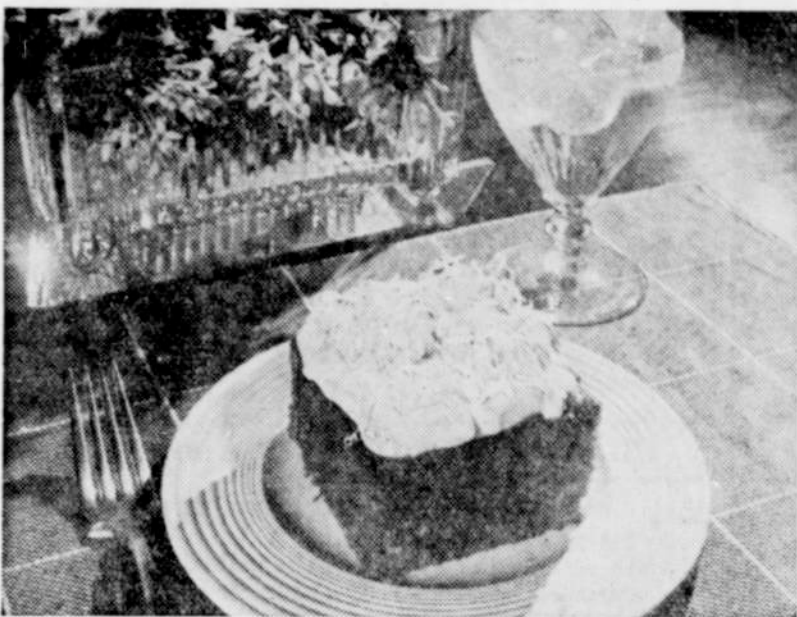


Household News

by Lynn Chambers



FILLED WITH SPICE 'N' EVERYTHING NICE...
(See Recipes Below)

REFRESHMENTS PLUS!

Summer nears. You think of lots of things—new, crisp, cool clothes... vacation trips... gardening... and yes, even parties, especially gay ones that call for a minimum of "home work."

I think I understand. You love to have people in your home. In spite of the warmth of June days, you want those of your friends who remain in town to drop by often for conversation, relaxation and refreshments. But, of course, you want what you serve to be easy to make, delicious, entirely different from anything that you've ever served before, and economical. In the last two of these points, I've found homemakers hold a unanimous opinion.

So today I'm going to give you what I think are ace-high ideas on easy entertaining. I'm sure you'll find the recipes worth trying.

Dessert bridge parties will do wonders to round up the "Mrs." crowd who feel free, after feeding hubby and the children, to don dress-up frocks and skip out for dessert and an afternoon of fun. If your friends don't play bridge, substitute another hobby, but the serving of dessert upon the arrival of guests can nevertheless be carried out.

Serving dessert when guests arrive gives the hostess lots of leeway. She doesn't have to keep in mind that her friends will be going home to dinner soon, as she does with later-on refreshments. And, she can provide a really filling dessert.

Pictured at the top of the column is a dessert which I'm sure will answer your desires. It's

Tropical Gingerbread.

2 eggs
¾ cup brown sugar
¾ cup pure molasses
¾ cup melted shortening
2½ cups flour
2 teaspoons baking powder
1 cup boiling water
2 teaspoons ginger
1½ teaspoons cinnamon
½ teaspoon cloves
½ teaspoon nutmeg
½ teaspoon baking soda
½ teaspoon salt

Add beaten eggs to the sugar, molasses, and melted shortening; then add the dry ingredients which have been mixed and sifted, and lastly the hot water. Bake in small individual pans, or in a greased pan, in a moderate oven (350 degrees F.) for 30 to 40 minutes. Top with whipped cream and sprinkle with shredded coconut.

With this dessert, you'll want to serve a beverage... coffee, tea or perhaps an iced drink of fresh fruit mixture.

Vanilla mousse is the basis for a number of appetizing desserts, and is a good party refreshment in itself. Among the many variations are peanut brittle and chocolate fudge mousses.

To make the vanilla mousse, fold one cup of confectioners' sugar and two teaspoons of vanilla into one quart of heavy cream that has been whipped. Fold in four egg whites which are stiffly beaten.

Spread the mousse into two large refrigerator ice trays and place in the freezing compartment of your refrigerator, or, freeze in your ice

LYNN SAYS:

In thinking of party foods, I remembered these few suggestions my mother passed on to me. Maybe you'll find them helpful.

To remove pecan meats whole, cover the shells with boiling water and let them stand until cold before cracking them.

Chocolate cakes usually call for unsweetened chocolate. This blends with the cake mixture much better if it is cut in small pieces and melted, rather than grated.

Rhubarb juice is a good substitute for iced tea as a basis for iced fruit drinks.

THIS WEEK'S MENU

Dessert-Bridge Refreshments
Devil's Food Pudding with
Ice Cream Sauce or
*Orange Chiffon Cake
Mixed Nuts Mints
Coffee or Tea
*Recipe given.

cream freezer. Allow three hours for the freezing. This recipe will yield two quarts of mousse.

For a crunchy surprise frozen dessert for your guests, serve peanut brittle mousse. To make it, crush ½ pound of peanut brittle with a rolling pin and fold into the vanilla mousse before it becomes solid (about 1½ hours).

If it's an extra-special party you're planning, I've included a special dessert-bridge menu in today's column. You'll spend more hours in the kitchen preparing these particular foods, but they're so-o-o good that your guests' ohs and ahs will amply reward you for your efforts.

Cream Sponge Cake.

1 cup sifted cake flour
1 teaspoon baking powder
¼ teaspoon salt
½ cup cold water
1 teaspoon grated lemon rind
2 egg yolks, unbeaten
¾ cup granulated sugar
2 egg whites, unbeaten
1 teaspoon lemon juice
2 tablespoons granulated sugar

Sift flour, baking powder, and salt together three times. Add water and lemon rind to egg yolks, and beat with rotary egg beater until light colored and at least tripled in volume. Add ¾ cup of granulated sugar, 2 tablespoons at a time, beating well with rotary beater after each addition; then add sifted dry ingredients, a small amount at a time, beating slowly and gently with rotary beater only enough to blend. Beat egg whites until they form rounded mounds when beater is raised; then add lemon juice and 2 tablespoons sugar, and continue beating until stiff enough to hold up in moist peaks. Fold into flour mixture. Pour into two ungreased 8-inch layer cake pans, stirring lightly while pouring. Bake in moderate oven of 350 degrees F. for 30 minutes. Remove from oven, and invert on rack until cakes are cold. Fill with Orange Chiffon Cake Filling according to directions below.

*Orange Chiffon Cake.

2 8-inch Cream Sponge Cake Layers
1 envelope plain, unflavored gelatin
¼ cup cold water
4 eggs separated
¾ cup granulated sugar
½ cup orange juice
2 tablespoons lemon juice
½ teaspoon salt
1 tablespoon grated orange rind

Make and bake the Cream Sponge Cake Layers, following the recipe.

Meanwhile, soak gelatin in cold water 5 minutes. Place beaten egg yolks, 6 tablespoons sugar, orange and lemon

juices, and salt in double boiler. Cook while stirring until like custard. Add gelatin, and stir until dissolved. Remove from heat, stir in orange rind, and chill. When mixture begins to thicken, fold in meringue made by beating egg whites until frothy, but not dry, and folding in 6 tablespoons sugar gradually, while continuing to beat until stiff. Prepare cake layers for the filling by placing one layer on a cake plate; make collar of double waxed paper about 3 inches high to fit tightly around edge of cake; secure with pins or paper clips. Pour orange filling over the top of this layer; top with second cake layer; then place in refrigerator to chill until set. Before serving, remove waxed-paper collar from cake. To add finishing touch to top of cake, place lace-paper dolly over top layer, sift confectioners' sugar over it, and remove dolly carefully to preserve design.

(Released by Western Newspaper Union.)

Hand-Crocheted Hat, Bag Sets, To Be Popular This Summer

By CHERIE NICHOLAS



NOW that dame fashion has given a high rating to hand-crocheted garments, it behooves every style-minded woman to stop, look and listen to what is being said and done in regard to this very smart trend. Via a simple crochet hook, a spool or so of crochet cotton, or perhaps a skein or so of washable cotton yarn, lovely-to-look-at styles may be made.

You could search everywhere and it would be difficult to find anything more fetching in hat and bag sets than the masterpieces in crochet artistry such as here pictured. Even if you have never crocheted before, with a little application and a willingness to "live and learn," you can crochet for yourself a whole collection of accessory items every bit as pretty and wearable as those here shown. A fascinating pastime you will find it, too, for the work is easy and the cost of crochet cottons low.

Doesn't the very sight of the cunning fashions illustrated make your fingers fairly tingle to crochet and crochet until you have acquired a number of accessories to wear with your summer outfits?

Have you ever tried crocheting with heavy cotton rug yarn, boiled and washable. The work just speeds along. In no time you can finish a new hat and bag. The attractive high-crowned turban-and-bag twosome shown to the left in the picture is crocheted of heavy white cotton rug yarn. It also comes in colors. You will be surprised and delighted at how quickly this set can be made. There's nothing intricate or tedious about it!

For the star-trimmed crochet pillbox and matching round bag to the

right, use mercerized cotton thread. The star detail is somewhat military in effect, as so many fashions are this summer. Mercerized cotton thread was used also for the beret in the inset below. Note the colorful crochet emblem which adorns the front of the crown.

Describing other attractive crochet themes, a prim little Gibson sailor is worth noting. It is crocheted of mercerized cotton in a firm, even, single stitch and is so manipulated it keeps in perfect shape. A cluster of crochet berries in self color is its only trim. Be assured this sailor is very good looking.

As clever a headpiece as any modern school girl would want is the "pigtail calot." It is really very similar to the popular schoolgirl "beanie" and is worn on the back of the head in exactly the same manner. The novel and amusing part is a long braid of yarn that starts from the crown center of the calot and dangles to the waist in back, just like a Chinaman's pigtail. To add more interest, the braided yarn is tied with a hair ribbon in school-girl fashion.

If it is a lace-trimmed hat you want, it may be crocheted in a lacy open-work stitch and when finished, starched very stiff.

(Released by Western Newspaper Union.)

New Sports Fabric



This very good-looking frock is made of a new and unusual sports fabric, which, because of its outstanding attractiveness plus its dependable wearability, may be regarded as a real "find" for women who seek reliable materials. It is a rough crepe, one of a number of new creative fabrics done in Celanese rayon and silk. Woven with a special twist in the yarn, a pleasing unevenness is produced—best described as a splash effect. This charming frock will be well liked both because of the ripple-surfaced crepe that fashions it and because of the promise it carries of satisfactory wearableness. Note how smartly it is styled, with the new accented neckline.

Open-Throat Necklines

Low-cut necklines are increasing in popularity. In blouses it is the open-throat turn-back collar type that leads. Dresses have very low V-shape lines. Whether necklines are square, round or heartshape, they are low cut this summer.

New Cottons Make Fashion Headlines

Cottons are not news, but the cotton materials manufactured today are not only news, but front page news!

One of the highspots on the summer program of cottons is the suit of crinkly seersucker. At the races fashion-wise women are wearing these suits. The perfected tailoring of these suits gives them a thoroughbred air that is recognized at a glance.

Chambray is also gaining in popularity. Emphasis on striped chambray leads to such intriguing styling as the dress of monotone chambray that is detailed with stripes. Matching hat and bag complete the costume.

A word about the new colorful denims and gabardines. The latest message is bright yellow denim for play clothes. And flowered chintz is seen in both formal and informal dresses.

In the evening cottons go forth in party frocks of gingham and flowered prints, and in peasant skirts with blouse or middy tops. This season's cotton sheers never were prettier.

Cotton Fabric-Type Lace Enters Fashion Picture

Lace is "all set" for a tremendous vogue this summer. Special emphasis is on a new all-over—patterned cotton lace that is so fabriclike that it is practical for dresses, redingotes and all types of summertime ensembles, including the suit tailored of starched cotton lace, either in white or colors.

Week-End Matchmates

Practically a complete wardrobe within itself is the five-piece matchmate cottons now selling throughout stores the country over. Very practical and very attractive are these ensembles made up of five pieces—pajamas or slacks, shorts, bra-top, butcher-boy smock and knee-deep coat.

PATTERNS SEWING CIRCLE



trait neckline is wickedly becoming. This fashion makes up very charmingly in silk print, taffeta, and afternoon cottons. Easy to do.

Pattern No. 8929 is designed in even sizes 12 to 20. Size 14, 4½ yards 36-inch material; 3¾ yards ready-made rufflag. For this attractive pattern, send your order to:

SEWING CIRCLE PATTERN DEPT.
149 New Montgomery Ave.
San Francisco Calif.
Enclose 15 cents in coins for
Pattern No. Size.
Name
Address

Was It but a Suggestion From Exhausted Clerk?

Frock after frock had been displayed to the lady with the supercilious air, until the salesperson in the exclusive dress shop was on the point of nervous exhaustion.

The customer would inspect each dress and then make biting remarks about most of them. At last she looked around the devastated place with an overbearing glance and complained: "All your frocks are so skimpy. I believe I would look better in something flowing."

The tired clerk was quick to seize the opening. "Madam might try the river," she said coldly.

X Marks the Spot

A Hollywood story concerns a film magnate who had never learned to write. But that did not keep him from making money, and when he put two crosses on a check the bank honored it.

Then one day he handed the bank cashier a check signed with three crosses.

"What's this?" demanded the cashier, "you've put three crosses here."

"I know," said the magnate. "My wife's got social ambitions. She says I must have a middle name!"

Ask Me Another A General Quiz

1. What is the southernmost capital city in the world?
2. In what year did the first ocean steamer go through the Panama canal?
3. What denomination constitutes the largest Protestant group in the world?
4. How does the coffee consumption in the United States compare to that of the remainder of the world?
5. In what story does Jean Valjean appear?

The Answers

1. Wellington, New Zealand.
2. In the year 1914.
3. The Lutherans (61,000,000).
4. The coffee consumption of the United States far exceeds the combined consumption of all other countries.
5. "Les Miserables" (by Victor Hugo).

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Lack of Zeal

There is no greater sign of a general decay of virtue in a nation, than a want of zeal in its inhabitants for the good of their country.—Addison.

THE ARMY MAN'S FAVORITE



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