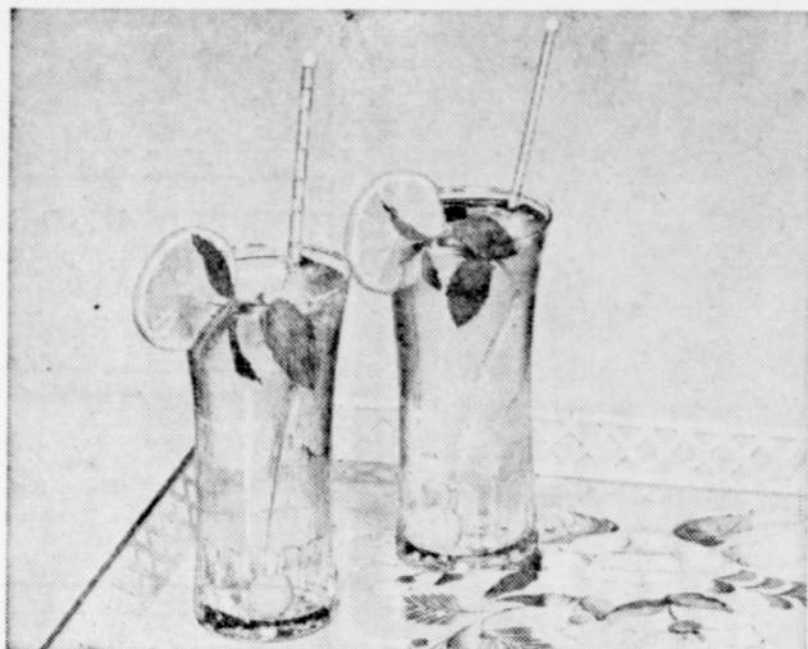


Household News

by Lynn Chambers



CRISPY COOL ON A SUMMER DAY!
(See Recipes Below)

THIRST QUENCHER IDEAS

The thermometer's soaring and the summer sun's too hot, you say? Then you'll want a cool, gracious drink with tinkling ice to lift your wilted spirits.

Indeed the favorite pickup for a sultry day is nothing more than a simple drink of fruit juices, tea, or frosty milk with shimmering ice. The tartness of the fruit juices in these drinks will refresh and cool you, soothe your disposition long after you've sipped them. Besides they'll give vitamins and minerals to pep you up even more.

For a really quick cooling drink you might try some of the prepared fruit juice powders on the market. They can be mixed in a flash and give a very satisfying beverage. The children will like working with them, too, and won't muss the kitchen if they have this type of easy preparation to use.

Summer drinks can be especially attractive when served with those fragrant sprigs of mint you have growing on the side of the house, strawberries from the patch, or long, lengthwise slices of lemon to bring out the delicate flavor of tea. Ice cubes with cherries, red berries, mint leaves, orange or lemon slices, or fruit juices all frozen in the cubes will make your thirst quenchers a joy to look at.

*Iced Tea.

Tea must be made double strength when used with ice, so use 2 teaspoons for each cup of water. Measure 1 cup of freshly drawn water, bring to a boil. Pour over leaves, let steep 5 minutes, then strain into a pitcher. Cool, pour into glasses filled with ice, two-thirds full. Serve with slices of lemon.

You can do such delightful things with this combination of tea, oranges and mint, so here's a recipe which you might like to try. It's a company favorite!

Orange Mint Julep.

(Serves 10)

- 6 glasses of strong tea
- 2 cups sugar
- 1/2 cup water
- 1 orange rind grated
- Juice of six oranges
- Sprays of mint

Boil the sugar and water and grated orange rind for 5 minutes. Remove from fire, add crushed mint leaves and let cool. To the strained tea add orange juice, and pour into glasses which are half-filled with crushed ice, and sweeten to taste with the strained mint syrup. You'll like this garnished with mint sprays and floating orange slices.

For a really exhilarating drink that has nutritive value so vital to lift lagging spirits, here's eggs and milk combined with fruit and juices. It's so-o-o good and looks like a charm.

LYNN SAYS:

A snowy frost on the glass in which you serve your cooling summer drinks is very attractive and simple to make. All you do is dip the top of the glass before it is filled into slightly beaten egg white and then into granulated sugar. Allow to dry thoroughly before using.

If you'd like a true frost for the glass try a drink which is guaranteed to have one. Such are the old-fashioned "granits" which may be of any flavor you desire. The granit is a half-frozen drink which is put in the refrigerator or freezer until a light snow-frost appears, but leaves the drink still liquid enough to pour.

For a strawberry granit, mash a quart of berries and cover with 1 1/2 pounds of sugar, then set aside for several hours to let a syrup form. Drain and press through a sieve. Add 1 tablespoon of strawberry extract, then mix with 1 pint of water. Freeze until the top is snow-frosted and serve in long, thin glasses.

THIS WEEK'S MENU

- Fruit Cup
- Noodle Ring with Fried Chicken
- Cream Gravy
- Hot Biscuits
- Fresh Asparagus with Browned Butter and Crumb Sauce
- Tossed Fresh Vegetable Salad
- French Dressing
- Iced Tea
- Red Raspberry Fluff
- *Recipe given.

Fruit Float.

(Serves 2)

- 1 cup water
- 2 cups sugar
- Juice of 2 lemons
- Juice of 2 oranges
- 2 eggs
- 1/2 teaspoon salt
- 1/2 cup fresh raspberries or strawberries
- Chipped ice

Boil the sugar and water for 5 minutes. Cool. Mix all the ingredients except the ice and beat thoroughly. Chill. When ready to serve, pour into glasses half filled with ice. Garnish with a few whole berries.

Fruit Swizzle.

(Serves 8-10)

- 1 quart strong tea
- 1 quart ginger ale
- Juice of 3 lemons
- 1 small bottle maraschino cherries
- Juice of 3 oranges
- 2 cups pineapple juice
- 1 cup diced or crushed pineapple

Mix all the ingredients together, sweeten to taste and serve iced. Here's an old-fashioned treat that always makes new friends. I can still remember how nice the kitchen smelled when mother used to put it up, and then again how hospitable everyone thought she was when unexpected guests came and she served this drink. It has a delightful color, and unusual flavor.

Currant Syrup With Raspberries.
(Makes 3 quarts)

- 1 pint currant juice
- 2 pounds sugar
- 6 pounds currants
- 1 pound sour cherries
- 1 pound raspberries
- 1 1/2 pints water

Pick, wash, seed, and dry the currants carefully. Seed and stem the cherries, and the raspberries. Pound and mash them well and let stand in a cool place for 36 hours. Then strain through a bag. Cook the sugar and water until it will snap when tested in cold water. Then add the fruit syrups, let boil 5 minutes, remove from fire. Let it get cold and then put up in bottles.

Cinnamon Almond Float.

(Serves 6)

- 1/2 cup sugar
- 1/2 teaspoon ground cinnamon
- 1 quart cold milk
- 1 teaspoon almond extract
- 1/2 teaspoon vanilla
- 1 pint vanilla ice cream

Combine sugar and cinnamon; add milk and flavorings and stir until sugar is dissolved. Pour into tall glasses and top each with a generous spoonful of ice cream.

Coconut Flake Cookies.

(Makes 5 dozen)

- 1 1/2 cups sifted flour
- 3 teaspoons double-acting baking powder
- 1/2 teaspoon salt
- 3 cups corn flakes or bran flakes
- 1 cup butter or other shortening
- 1 cup granulated sugar
- 1/2 cup brown sugar, firmly packed
- 2 eggs, unbeaten
- 1 teaspoon vanilla
- 1 1/2 cups shredded coconut

Sift flour once, measure, add baking powder and salt, and sift again; add flakes. Cream butter, add sugar gradually, and cream together well. Add eggs, one at a time, beating thoroughly after each. Add vanilla. Add flour and flakes mixture, mixing well. Add coconut. Drop from teaspoon on ungreased baking sheet and bake in moderate oven (375 degrees F.) 12 to 15 minutes, or until done. For variation 1/2 cup chopped nuts may be added to mixture before baking.

(Released by Western Newspaper Union.)

For Summer Style Silhouettes Visit Your Corsetry Expert

By CHERIE NICHOLAS



sheer for the redingote with matching crepe for the under slip. Shirred heart-shaped pockets add interest to the flaring skirt.

THIS is a day and age that demands style-perfection throughout every detail of general makeup and apparel. One may be ever so glamorously groomed in matter of complexion, hair-do and fingertips, one's costume may be of fine fabric in colors delectable, stylized "to the queen's taste," but if one's figure is not expertly and scientifically brought under subjection into lines of smooth contour and grace via faultless foundation-garment technique, all is lost in matter of style-right and charming appearance.

Note how slim, svelte and gracefully satisfying the fashions pictured are to the eye. They demonstrate the efficacy of corset wizardry in giving the much-to-be-coveted smooth silhouette that modern fashion demands. In the foreground the "portrait of a lady" demonstrates how distinctive a smartly conservative graceful sheer print redingote costume looks when the wearer is nicely fitted in the correct foundation garment. In this instance the simple styling of the redingote with its accent of tiny white buttons down the front calls for a well-constructed corset in order to show to advantage the slender-waisted figure. Diminutive quill pens darting from tiny inkwells make the attractive white-print patterning on fine dark

Slim through the waist and hips, smartly bulky through the blouse and shoulder, the lumberjacket slacks costume shown is beautifully tailored in cool spun rayon for active summer way. For a slim, chic line and comfortable action freedom, the fashion-wise vacationist will wear this trim costume over a sleek panty girdle correctly fitted to her special needs.

Fresh and cool for summer the patrician jacket suit pictured to the left uses fine printed sheer and crepe in a clear white scroll and a leaf patterning. A self-fabric softly styled jabot at the bodice front gives subtle accent to this sheer-with-crepe frock, with its all-around pleated skirt. The season's important lingerie touch appears on the collar of the nipped-in jacket.

The influence of the new long-torso line is seen in the attractive spectator costume shown to the right in the group. Here a smartly striped one-piece frock is teamed with a trim short-sleeved jacket in solid white. The broad collar of the frock is worn over the jacket collar to heighten the ensemble effect. Worn over a well-fitting foundation garment, this figure-revealing costume has a slender trim line of grace and beauty.

(Released by Western Newspaper Union.)

Hat to Match



It is a treasurable little hat and dress of cunning pique, patterned with pink rosebuds that this darling little girl is wearing. The gay posy pique is just the thing for the making of this little sun suit. A matching bonnet completes the vision.

Middy Blouse Types

One of the reactions to the vogue for long-torso lines is the revival of the middy blouse. The latest types accent the lowered V-line neck. Middy sweaters are very smart worn with pleated skirts. White wash-fabric middies are also good style.

City Cottons Go 'Tops' In Summer Fashions

Ladies who "know their fashions" dress in gingham, seersucker, chambray, tissue-crinkle organdy, dark boucles and other smart "city cottons." It is a picture that fashion paints for summer, most refreshing and one that goes keen on chic and charm. For downright practicality the jacket suit tailored to a nicety of dark check crinkle seersucker, of plaid gingham or striped chambray takes first prize this summer. Women of discriminating tastes have yielded wholeheartedly to the new cotton vogue, a fact impressed on one throughout the summer style parade all along the highways and byways of fashion.

Sweaters for Evening Wear Are Very Popular

Evening sweaters continue to be a smart fashion. The latest arrival in formal sweaters reflects the bra influence in a most attractive way. It is knitted of pastel wool, comes just below the bust neckline where it ties with velvet ribbon drawn through a deep scalloped V-neckline. Sleeves are short and for an evening fantasy this is one of the prettiest sweaters imaginable.

Dye White Venise Lace To Match Your Fabrics

The use of stark white stiffened Venise lace is outstanding in the summer mode. So successful has this adventure in lace proved, designers are planning to trim monotone frocks this fall in handsome Venise lace dyed to match the fabric that teams with it.

Gay Handkerchiefs

Carry out a summer note for your costume by flirtatiously flaunting a gaily flowered handkerchief. You can get perfectly fascinating "handies" with realistically colorful life-size roses printed to look as if they were artfully hand-painted. Others are patterned with huge poppies, and the ones with big clusters of natural looking violets are lovely with the new and now-so-fashionable costumes in purple tones.

THINGS for You TO MAKE



Pattern No. Z9266

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Household Hints

Matches should be kept in non-inflammable containers where children cannot reach them.

One reason jelly is tough is because too little sugar is used; another is overcooking.

It takes less time, fewer hours of labor and, therefore, costs less to roof a house with strip shingles than with individual shingles.

Proper drainage should be provided under concrete floors and porches, and around wall footings and foundation walls.

Meals with plenty of color are not only more interesting, but are invariably better balanced than colorless meals.

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