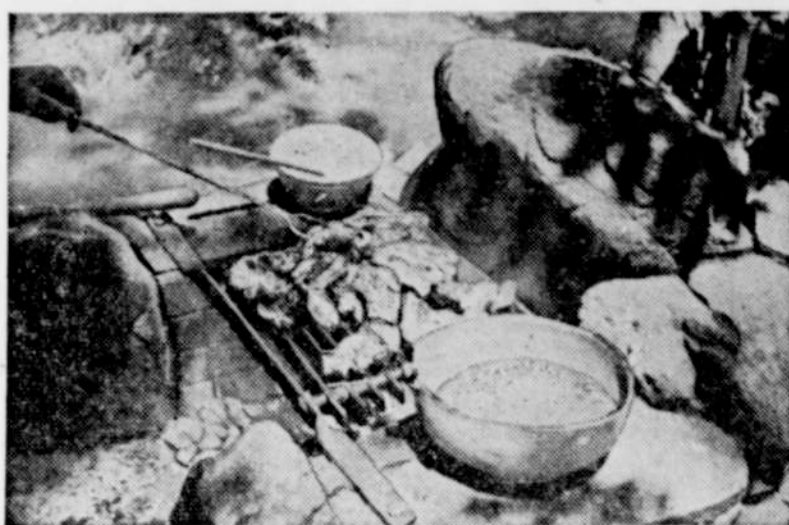


Household News

by Lynn Chambers



FOR A REAL TASTE THRILL, COOK IT OUTSIDE
(See Recipes Below)

OUTDOOR SUPPERS

If you've a longing to do something different, an outdoor supper's the answer. Get the smell of woodsy smoke into your food, the crackle of burning embers for atmosphere, the sound of sizzling meat held over glowing flames during the supper hour and you'll experience a taste-thrill you'll long remember. Everything tastes better cooked outdoors!

Toss some cans of beans into a gay kerchief, wrap fruit, cookies, cake into waxed paper, whip up some barbecue sauce to use with the meat, and the meal is under way.

Outdoor cooking equipment may be as humble as a few large bricks, an iron grate, or an extra rack from the oven, a long handled fork for each member of the family. A light camping stove or a more elaborate grill such as a vertical or horizontal stove of sheet steel including drip and ashpans, a roasting spit, and warming shelves may also be used. Whatever you use, remember, it's the cooking outdoors which makes the meal.

You will want meat and plenty of it for fresh air whips up the appetite. The family will come back again and again for this delicious meat with a sauce all its own:

Tomato Horseradish Mustard Marinade.

For 3 pounds of spare ribs or beef short ribs use:

- 2 tablespoons prepared horseradish mustard sauce
- 1/4 cup vinegar
- 1/4 teaspoon black pepper
- 1 cup tomato juice
- 1 teaspoon salt
- 1 teaspoon sugar
- 2 onions, chopped fine

Combine dry and liquid materials well and beat thoroughly. Place meat in a shallow bowl or glass dish and cover with the marinade. Turn every 3 or 4 hours and marinate in refrigerator for 48 hours. Drain meat well before barbecuing and baste frequently while cooking over coals. The marinade may be thickened and served as a sauce over the meat. Your barbecuing will be more successful if you marinate the meat. It's especially good on the less expensive cuts.

If you'd like a meal-in-one with a minimum of fuss but nourishment plus, try this potato salad made with frankfurters. If you're accustomed to your old and cherished potato salad recipe, I'm still sure that you'll like this one:

Frankfurter Potato Salad.

(Serves 6)

- 3 medium sized potatoes, cooked, diced
- 1 cup diced celery
- 2 tablespoons minced onion
- 2 tablespoons minced parsley
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 pound frankfurters, skinned and sliced
- 1/2 cup salad dressing
- French dressing

Marinate the potatoes in the french dressing. Combine all ingredi-

LYNN SAYS:

While cooking under the sky over hot coals you'll want to remember:

Charcoal burns to fine, lasting coals and gives a nice steady fire for barbecue cookery. For best results when using either charcoal or wood should be burned until the flames disappear. Then the meat should be placed 8 to 10 inches above the coals and turned every few minutes to insure even cooking.

Hard woods like oak, hickory, madrone manzanita and maple give a lasting glowing bed of coals. Soft pine is suitable for quick grilling like hamburger and hot dogs.

Whatever type of grill you use, pick a spot that's shady, not too far from the kitchen if you're doing it in the back yard and not too near heavy shrubbery.

THIS WEEK'S MENU

- PICNIC GRILL
- Spare Ribs With Barbecue Sauce
- Toasted Buns Baked Beans
- Fresh Vegetable Salad
- Garden Fruit
- *Sour Cream Cocoa Cake
- *Refrigerator Cookies Coffee
- *Recipe Given

dients and mix with potatoes. Chill 1 hour and serve with lettuce.

If you decide on hamburgers some night for your open grill stove try them this way: Add 15 per cent suet to your regular meat. Press the uncooked hamburger into thin flat cakes between waxed paper. Put two cakes together with a filling made from finely chopped raw onion mixed with steak sauce and rich prepared mustard, pressing the edges of the cakes firmly together. Broil quickly on both sides. Serve on large, toasted buns which have been buttered.

Here are two variations you may wish to follow if you serve baked beans often:

Maple Beans—Substitute 1/2 cup maple syrup or three tablespoons maple sugar for brown sugar and molasses.

Baked Beans with Sausage—Arrange parboiled beans and uncooked sausage in alternate layers; substitute 1 can tomato soup for molasses and part of water.

Bolled Campfire Coffee.

(1 quart)

- 4 heaping tablespoons coffee
- 4 cups boiling water
- 1 egg

Combine the coffee and egg in the pot and mix thoroughly. Pour in water and bring slowly to a full boil, stirring coffee down in a warm place for 3 to 5 minutes. Use 1/4 cup cold water to settle grounds.

Easy to make but easier to take is this cocoa cake made with sour cream. Even if you want to serve it with the richer ice creams you won't feel too stuffed with it because it is light textured and feathery. If there is no sour cream to be had sweet milk can be substituted, but use it with 2 teaspoons of baking powder instead of the soda.

*Sour Cream Cocoa Cake.

(Makes 2 9-inch layers)

- 1/2 cup cocoa
- 1/4 cup boiling water
- 1/2 cup shortening
- 2 cups sugar
- 2 cups sifted cake flour
- 1/2 teaspoon salt
- 1/2 cup sour cream
- 1/2 teaspoon soda
- 1 teaspoon vanilla
- 3 egg whites

Mix cocoa in boiling water and stir until smooth. Cool. Cream shortening and sugar together until light, then add cocoa. Sift the dry ingredients and add alternately with cream to the first mixture. Beat until smooth after each addition. Add vanilla then fold in stiffly beaten egg whites. Pour batter into pans lined with wax paper, and bake in a moderate oven (375 degrees) 30 minutes. Put together with

Chocolate Icing.

- 2 cups confectioners' sugar
- 3 tablespoons butter
- 2 ounces melted chocolate
- Milk to moisten
- Vanilla

Cream butter and sugar, add melted chocolate, milk, and vanilla and beat until smooth. Spread between layers and over cake.

*Refrigerator Cookies.

(Makes 7 1/2 dozen)

- 1 cup butter
- 2 cups brown sugar
- 1 egg
- 1 cup oven popped rice cereal
- 3 cups flour
- 2 teaspoons baking powder

Cream butter; add sugar gradually and beat until light and fluffy. Add egg and beat well. Stir in cereal. Sift flour with baking powder and work into first mixture, a small amount at a time. Knead and shape into rolls about 1 1/4 inches in diameter; wrap in waxed paper, covering ends so that dough will not dry out. Store in refrigerator until firm. Cut into thin slices and bake on ungreased cookie sheet in moderately hot oven (425 degrees) about 10 minutes.

(Released by Western Newspaper Union.)

Crochet and Knit Items Lead Chic Back-to-School Wardrobes

By CHERIE NICHOLAS



HURRY up, girls, and get out your crochet hooks (your knitting needles, if you are a knitter) and crochet and knit (or knit) for all you are worth. If you are still away on a vacation, don't let that stop you but keep on crocheting! If you are home and tingling with enthusiasm to begin planning your back-to-school wardrobe, fashion puts it up to you to "improve each shining hour" by making up a collection of clever crochet or knit fancies. You'll be surprised when you begin to compare notes with your campus chums, what a host of saucy hand-crochet and knitted "pretties" they have brought along.

Of course you will be wanting to show that you are just as fashionable as any of your dormitory sisters, that's why we are picturing a group of crochet and knit items, so that you can "get busy" and accumulate quite a collection to flaunt before the admiring eyes of your companions by the time "school begins."

Especially in millinery, crochet steps blithely into the fashion picture this fall. Whether you like a flattering brim or a saucy pompadour "beanie" your new headpiece will be smarter if it is hand-crocheted. The girl that comes to the first class-meet in the new semester, hatted in a nifty sailor like the one shown above to the left in the group will create a sensation. It is made of boldest mercerized cotton, is washable and believe it or not, costs merely a few cents for the material. Here's a style tip—crochet yourself a sailor like this one, in a strikingly new fall color to wear with your smart town and travel suit.

A hat that has "lots of style" is shown above to the right. Use the simple single crochet stitch and you

can speed along like lightning on row after row. Bright Mexican colors in pearl cotton lend an authentic air to this gay treader hat inspired by the type worn in the bull ring.

You'll be wanting several gay back-on-the-head pompadour calots, to round out your collection of campus millinery, and miracle of miracles!—with the aid of your trusty crochet hook you can whip up one in a jiffy exactly like the cunning model centered above in the picture. The cost for material is too insignificant to count.

Where can any college girl find anything more striking, more dramatic in the way of a chic headpiece than the picturesque stocking cap worn by the white-jacketed girl standing to the right in the foreground? Here is a type that will lay siege to any fair collegiate's heart. Make it in animated multi-color crochet cottons and wear it with the nonchalance of a gay senorita as you trek along in the campus style parade.

Of course a knitted sweater in red, white and blue will become a necessary luxury in college and be sure to add a matching hat. As shown here to the left, the sweater is white and made of a very special knitting woolen, soft and caressing to the touch. Go to your nearest fancy-work shop or department store and ask for the newest in yarns. If you finish your sweater of red and blue crochet edges as pictured you will win the hearts of soldier boy friends galore.

Be on the lookout for the new wool dresses that have hand-crochet revers, pockets, vestees, sleeves, and even appliques of crocheted flowers. These crochet-plus-fabric dresses have become fashion's pet hobby for fall and winter.

Silhouette Changes Considered Drastic

When you attend various fashion shows designed to open the fall program of dress, go with an open mind and be prepared to see startling changes. You may have been going serenely along with the thought that you have a perfectly good suit or coat that you can wear again this season, but when you see the new "lines" you will find suddenly, you have changed your mind.

There is a decidedly new order of things in the fashion world in the way of easy lines that stress a supple blouse movement above the midriff. Sleeves have undergone a transformation stressing dolman effects and even when sleeves are set into their deep armholes they give the impression of dolman sleeves. However the appearance of broad shoulders is maintained through a gentle rounding off that depends on especially contrived shoulder pads, to hold a firm flattering line.

Skirt interest is running high. Fullness is adroitly introduced to convey the idea of slenderness and the new tiered effects are making conversation throughout fashion realms. Watch peplums and tunics for they play a star role in this season's styling technique, with pleated skirts also very much in evidence.

Bright Green Veils

Huge white or black hats be-veiled in a green mist are ever so chic for summer. If you want to give your flowery toque or sailor hat extra fillip, enswathe it with a veil that is as green as the fresh green of early spring verdure.

PATTERNS SEWING CIRCLE



You can make this pattern in a few hours, trim it with ric-rac or bias fold, as you prefer. Here's a pattern you'll use over and over again, in percale, calico, cambric, broadcloth, gingham—for all your kitchen needs.

Pattern No. 8988 is designed for sizes 34 to 48. Size 36 takes 2 1/2 yards 32-inch material, 8 yards ric-rac or 5 yards of 1 1/2 inch bias binding. For this attractive pattern, send your order to:

SEWING CIRCLE PATTERN DEPT.
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Enclose 15 cents in coins for
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Famous Romance

The romance of Paolo and Francesca da Rimini in Thirteenth-century Italy has been the subject of more famous music, literature and paintings than any other true love story, says Collier's. Operas include one by Debussy; symphonic poems include one by Tchaikovsky; poems include those by Dante and Leigh Hunt; paintings include those by Dore, Watts, Rossetti and Cabanel; and plays include those by d'Annunzio, Pellico, Echegaray and Maeterlinck.

ASK MOTHER

SHE KNOWS...

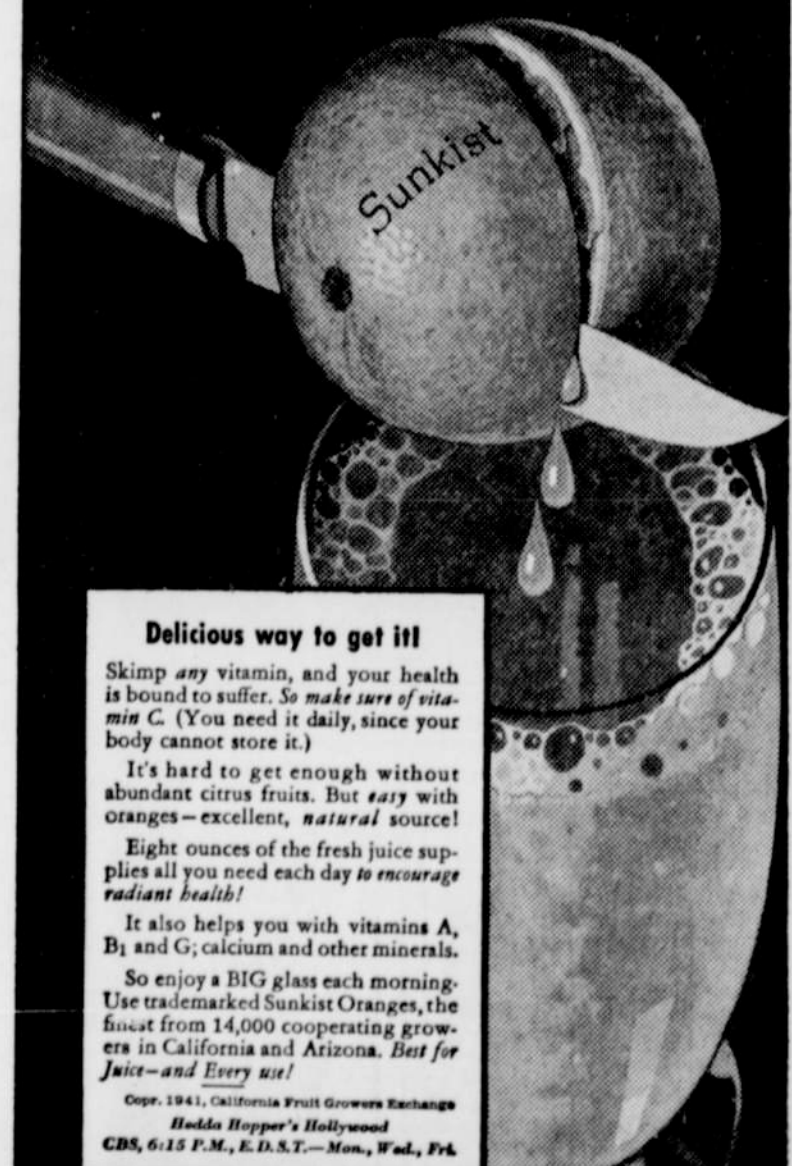
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