

HOUSEHOLD MEMOS... by Lynn Chambers



Wedding Parties Need Light, Dainty Types of Food



If you're serving at any of the wedding parties, see that all service is of the finest. It's time to bring the silver out of the mothballs, and to see that the best china is washed gently to sparkle on the wedding reception or breakfast table.

Weddings always pose an interesting refreshment problem because we do not face them every day. With shortages still very much evident, the problem is bound to be just a bit thick, especially if you happen to be personally involved.

Then, too, if the wedding happens to be a big affair with showers and parties preceding the big event, most of us are apt to run out of ideas pretty quickly. For this reason I've made up menu suggestions for different types of wedding refreshments, including the bridal shower. Everything is on the simple side, but if you choose, you can make it quite an event by garnishing the food attractively, as suggested.

Menu I.—Bridal Shower
Frosted Sandwich Loaf
Molded Salad Relishes
Raspberry Cream Parfait
Dainty Cookies Coffee

The dessert is an easy to fix number provided you're stocked with fresh berries, ice cream and some currant jelly.

Raspberry Cream Parfait.
(Serves 6)
1/2 cup currant jelly
1 cup raspberries
1/2 cup whipping cream
Vanilla ice cream

Beat the jelly with a fork, fold in raspberries. Add whipped cream. Fill parfait glasses with alternate layers of the jelly mixture and ice cream. Garnish with whole berries.

Menu II.—Spinster Luncheon
Consonne with Lemon Slices
Creamed Chicken with Toasted Almonds
Orange Salad Thin Melba Toast
Individual Meringues with Ice Cream

Mints Beverage

How to do: Prepare consomme ahead of time; heat when ready to serve. For casserole, use large pieces of white meat, rich cream sauce and top with slivered, toasted almonds. The orange salad may be molded; it's good with a honey french dressing. Tint the meringues pink and serve with ice cream or whole, sugared berries.

LYNN SAYS

Taste Teasers: For a summery touch to a consomme noodle soup, add 1 chopped hard-cooked egg to each four servings.

Sprinkle croutons with grated, nippy cheese and serve them with soup or vegetable juice as a first course.

Two tablespoons of chopped pickle relish adds zip to any macaroni or noodle and cheese dish. Add the relish before baking.

Season steaks with a sauce made by mixing chili sauce, grated onion, Worcestershire sauce and a bit of mustard together. Pour over the steak just before it finishes broiling.

Halves of canned peaches filled with cream cheese mixed with chopped bits of ginger or slivered almonds are delicious served on a bed of greens.

Sprinkle grated cheese on tomato juice before serving for a nippy taste.

LYNN CHAMBERS' MENUS

Salmon Souffle
Lemon White Sauce Broccoli
Parsleyed Potatoes
Apple Cole Slaw
Bran Muffins Beverage
Strawberry Fluff Pie

Menu III.—Wedding Breakfast.
Iced, diced fruit in Melon Shell
Creamed Sweetbreads or Chicken with Mushrooms
Buttered Asparagus Ripe Olives
Tiny Muffins Endive Salad
Ice Cream Bride's Cake
Beverage Mints

I've found an excellent recipe for creamed chicken which is basic. You may vary it as you see fit, adding pimiento and mushrooms or even substituting sweetbreads, parboiled, for part of the chicken.

Creamed Chicken. (Serves 6)

1 4-pound chicken or fowl
8 small white onions
1 bay leaf
2 teaspoons salt
1/2 teaspoon pepper
1/2 cup chicken fat, butter or substitute
1/2 cup flour
1 cup chicken broth
1 1/2 cups rich milk

Simmer chicken and onions in boiling water to cover. Add seasonings and cook until tender. Remove chicken from broth and cool. Skim fat off broth and reserve; strain broth, reserving onions and broth. Cut chicken into pieces. Melt chicken fat in top of double boiler, blend in flour and stir in broth and milk. Cook until thickened while stirring.

Add onions and chicken. Heat and season further if necessary. Serve in toast cups or patty shells or large silver casserole.

Menu IV.—Daytime Reception.
Assorted Sandwiches
Chicken Mousse
Shrimp in Tomato Aspic
Oysters or Crabmeat a la Newburg in Patty Shells
Frozen Fruit Salad with Fresh Orange Segments and Berries
Bride's Cake Bisque Tortoni
Decorated Mints Coffee

How to do: Everything in this menu is served cold except the hot oysters or crabmeat dish and the beverage. Prepare these cold things ahead of time while you set the table. Leave the hot dish until last. The bride's cake may be homemade or ordered depending upon the amount of work involved. Many guests will prefer taking the cake home, so it is necessary to serve a dessert like Bisque Tortoni:

Bisque Tortoni. (Serves 15 to 18)

1 teaspoon unflavored gelatin
1 tablespoon cold water
1 cup sugar or light corn syrup
1/2 cup cold water
1/4 teaspoon salt
6 egg yolks
1/2 cup crushed macaroons or dry cake crumbs
1/2 cup chopped nut meats
1/2 cup chopped blanched almonds
1 teaspoon vanilla
2 cups heavy cream, whipped

Soften gelatin in water 5 minutes. Boil sugar, water and salt until syrup spins a thread (230 degrees). Pour slowly over beaten egg yolks, stirring constantly. Add softened gelatin and stir until dissolved. Cool. Fold in macaroons and nut meats. Add whipped cream. Pour into crinkled paper cups, place in freezer tray and freeze.

Note: 1 cup chopped marachino cherries may also be added for extra flavor and color.



A molded loaf is a good way to serve a main dish at the Shower and Spinster Luncheon. Or, if you prefer, the jellied salad may be molded in a loaf pan and served as illustrated. Parsley bordered sauce is in the gravy boat.

Menu V.—Simple Reception.
Finger Sandwiches
Tiny Cakes Dainty Cookies
Bride's Cake Coffee

How to do: Make sandwiches as dainty as possible and wrap in waxed paper to keep moist. Serve everything as beautifully as possible on white damask with silver service.

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Washington Digest

Columnist's Thoughts Turn To Squirrels—and Crabgrass

By BAUKHAGE
News Analyst and Commentator.

WNU Service, 1616 Eye Street, N.W., Washington, D. C.

Summer was creeping toward the Potomac, the flag over the White House hung limp as a wilted petal, a hot sun, burning through the infrequent gaps in the heavy foliage, made yellow patches on the lawn. The fountain splashed faintly, falling like warm, futile tears.

I moved slowly along the drive, wondering if I could garner even a modicum of answers to meet emptiness left by the thousands of unanswered questions the world is asking.

I looked under the Japanese oaks whose tightly laced leaves, only a little above the ground, smother the young grass, hopefully starting up each spring, withering in the shadows before July. There, bored and half asleep, I could make out the form of the old gray squirrel.

Often this winter, he had come to my rescue when other "dependable sources" and "authoritative quarters" refused to yield up their secrets. But this time, he barely nodded, and looked away, deep in his meditations, probably a nuclear problem of some sort.

A few moments later, I was taking down notes at a not very newsworthy press and radio conference. The President, I feared, did not feel as cheerful as he looked. The handkerchief in his breast pocket was neatly folded in its customary three flat, razor-sharp triangles. (Sometimes his answers were almost as sharp.) The great red carnations on the table behind his desk, which holds the photographs of members of his family, were already drooping. The low hum of the mowing machine came in the open windows that look toward the Potomac.

Of what was said of import to the nation and the world, you will



Baukhage consults the old gray squirrel.

have read by the time these lines are printed. The rest was trivia.

We walked out of the executive offices. I glanced under the Japanese oaks, but my friend, the squirrel, had gone, the vista looked very bare and cheerless. So I went back and talked about it.

As soon as mail could reach me from Sturgeon Lake, Minn., I received a letter and a package. The writer said that as I had mentioned that it seemed impossible to raise grass on the shaded parts of the White House grounds, I might be interested in this sample of quack grass which she offered, and she wrote: "If it won't grow there, I'll be glad to know there is some place it won't grow."

The next day, I acknowledged the gift, and opined that quack grass must be another name for crabgrass which I remembered as the bane of my lawn-mowing experience. Soon I received other communications.

A landscape designer in Akron, Ohio, informed me that "quack grass is not crabgrass. The former is a perennial; the latter is an annual. Quack grass (agropyron repens) propagates by seeds and creeping rootstalks. Crabgrass re-seeds itself each year."

Another letter came from Robert L. ("Pop") Davis, "Amateur Mulch Gardener" of Thorsby, Ala. He referred to my mention of crabgrass as a pest, and then he went on:

"Having spent years at my hobby of looking for the most useful plant for growing summer mulch in my gardens, and deciding that crabgrass was it, I cannot resist a challenge.

Even though millions of gardeners agree with your remarks, I still challenge them. At present, I have a spring garden growing without any hoeing on land covered with a thick layer of last year's dead crabgrass.

"Scarcely a weed can grow through it, not even this year's crabgrass."

"You see, I am 'Pop,' the laziest gardener in the world, and I refuse to gather, haul and spread mulch when crabgrass will do it for me, and do a better job of it. I make it mulch the land for me by leaving it strictly alone. I may even encourage it with fertilizer. After I have gathered my early spring vegetables, I let the crabgrass take over. In early fall, when the crabgrass stops growing here, I mow it down. I then have that mulch gardener's delight, a mellow mulchy spot where most anything can grow without using spade or hoe. I use a potato digger to dig planting holes."

But that is not all. "Pop" may be the laziest gardener in the world, but he is a vigorous poet. He enclosed a poem of which (alas) I have room only for one verse and refrain. Here it is:

"Bring me a hoe; pull 'em all up!
Chick weed, crabgrass, dig and cut!

Stoop down low! Nothing but trash,
Goosefoot, pigweed and Johnson grass;

Just no time to look at the sky,
Fleece clouds a-floating by;
Work 'til you've such a croak in the back

That gardening pleasure's gone, alas!

"Wisdom may have a foolish sound;
Crabgrass mulch is good for the ground.

Let the weeds grow! Bring me a chair!
Crabgrass mulch is everywhere,

Soft and thick and brown."

Strategy Misfires
In Battle Over OPA

The battle over the OPA in the senate has brought out some of the good old axioms on how to bring pressure on congress . . . and how not to . . . if you want to get your favorite bill passed.

Anti-OPA strategy all along has been to postpone action on OPA as long as possible. Supporters have fought for action. At this moment, though some unforeseen event may change the course, it looks as if the odds favored postponement, but not defeat.

It first appeared that ordinary conventional methods used by the professional lobbyists were going to kill the bill. Then it looked as if spontaneously written letters were going to save it. In both cases, the effort was overdone. There were too many expensive advertisements in the newspapers, sponsored by the various business institutions fighting price control; too much money easily identified as coming from vested interests was being spent.

Then it was that John Q. Citizen sat himself down, took up his pen, or often his pencil, and wrote an undictated letter because he (mostly she) was really stirred up. Congress began to take heed of those letters. They were obviously spontaneous, they were written by men and women who had made up their own minds. They were voters with convictions, and it was very likely those convictions would be registered at the polls.

But once more, Pelion was heaped on Ossa. There was a nation-wide organization by the labor people, the veterans, the women's clubs. The mail and telegrams piled up, but the senators weren't too interested. The letters were sincere enough. But the majority revealed that they were inspired, not by an inner urge, a look into the pocketbook or pantry, but by the persuasive voice over the phone or at the front door. Do what you will, the kind of communication produced by these methods is very likely to have a second-hand appearance which the experienced congressman can recognize.

That is why, despite the number of letters and telegrams, the regimented telephone calls, senators were content to discuss the British loan, and even ponder such complicated matters as atomic energy, before hastening to line up for OPA.

Seems there's a special Josef Stalin tulip named after the generalissimo. Wonder if it's red.

The coal industry is sick all right . . . and some of its nurses are getting pretty superannuated.

This spring weather would be fine if it weren't for an occasional flu in the ointment.

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Plant Pollination

The pollination of plants is affected not only by wind, water, insects, birds and man, but also by mammals such as Javanese bats and Australian honey mice. Incidentally, in different species of plants, the interval between pollination and fertilization ranges from a few hours to more than a year.

Cool Set for Tot
HERE is an adorable little warm-weather dress for your tiny daughter that's wonderfully easy to make. The perky raglan sleeves are edged in soft scallops, the drawstring neck makes it simple to launder. A scalloped bonnet and panties complete the set.

Pattern No. 8027 comes in sizes 1, 2, 3, 4, 5 and 6 years. Size 2, dress, 1 1/2 yards of 35 or 39-inch; panties, 3/4 yard; bonnet, 1/8 yard.

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BARBS... by Baukhage

Musician Charles Guisikoff took 60 shirts with him when the Philadelphia orchestra went on tour. The tour lasts 42 days. I suppose they're stopped in Pittsburgh.

Inflation note from a reader who sends me some of his 1940 bills. Seems he paid \$2.75 for CM flooring in 1940, and \$12.80 last month for same.

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