

HOUSEHOLD MEMOS

by Lynn Chambers



When Weather Is Sizzling, Try Mint Ade
(See Recipes Below)

Refreshing Drinks

For a simple meal at home, for that brief stop in the afternoon when you want to relax and cool off, or for a light company snack, there's nothing quite like the cool, frosty drink. Whether you are a husky eater or a dainty snacker, you'll want to keep these refreshing recipes on file for these hot, summer months.

One woman I know keeps cool drink ingredients on a special corner in the pantry so the beverages can be ready at a moment's notice. She also keeps dainty cookies on hand so there's always refreshments if company comes or if the children get especially hungry before dinner.

Cool drinks can fortify the diet with both vitamins and minerals if you use eggs, milk and fruit or berries. But not only will they be a toast to health, for they provide that restful relaxation that is so essential to well-being.

If you want to get fancy with beverages, make colorful ice cubes by using fruit juice and water in the ice tray. Or, drop bits of leftover fruit in the ice trays before freezing.

Glasses can be garnished with mint leaves, lemon or orange slices, puffs of whipped cream or meringue. The rims may also be dipped in beaten egg and a bit of sugar to give them that delightful, frosty look.

For beverages that add nourishment as well as sparkle, consider these milk, egg and fruit drinks. See that the children get some of them often:

Fruit Float.

(Serves 4)
2 eggs, well beaten
1/2 teaspoon salt
1/2 cup sugar
1/2 cup water
1/2 cup raspberries or strawberries
Juice of 1 orange
Juice of 2 lemons
Cracked ice

Combine eggs, salt, water, sugar and berries. Mix to dissolve sugar. Add orange juice and lemon juice. Beat or shake thoroughly. Pour into tall glasses half filled with cracked ice. Garnish with a few whole berries.

LYNN SAYS

Quickie Lunches: Broil liver sausage slices just slightly, serve with creamed lima beans, sliced tomatoes, fruit and milk and cookies.

Leftover ham can be creamed with peas and served with shredded carrot and raisin salad, peaches and cream and a beverage.

Don't forget a dish of garden vegetable soup makes a well-balanced lunch with toasted peanut butter or bacon and tomato sandwiches.

Perk sausage links are awfully good on baked potatoes with cream gravy. A light salad of lettuce, fruited gelatin and milk tops off the meal.

Spanish Rice can be made quickly and served with a few strips of broiled bacon, a chopped vegetable salad, floating island pudding and a beverage.

When you're serving frankfurters on a bun, spread the bun with mustard mixed with butter. Accompaniments: glass of tomato juice, hot or cold, a chilled mixed fruit salad and cookies.

LYNN CHAMBERS' MENUS

Baked Corned Beef with Mustard Sauce
Potatoes with Cheese Sauce
Horseradish
Salad Bowl of Tomatoes, Celery, Mixed Greens, Radishes
Soft Rolls Beverage
Raspberry Short Cake

Milk and Honey Nectar.
(Serves 1)
1/2 cup mashed banana
1 1/2 tablespoons orange juice
1 1/2 tablespoons honey
1 drop almond extract
Pinch of salt
1 cup milk

Mash banana. Add fruit juice, honey, salt and flavoring. Mix well. When ready to serve, add cold milk and beat with egg beater. Garnish with whipped cream and serve immediately.

Pineapple Mint Punch.
(Serves 6)

3 cups cold milk
2 cups cold pineapple juice
1/2 cup coffee cream
1/2 cup sugar
1 1/2 teaspoons lemon juice
Pinch of salt
12 drops peppermint extract

Combine all ingredients in a shaker or beat with egg beater until foamy. Pour into tall glass; garnish with a mint sprig and serve immediately.

For the adult crowd, there are an entirely different set of beverages which are certain to delight. Both of these have coffee as a base. Do not use leftover-from-morning coffee, but make it fresh.

Brazilian Chocolate.
(Serves 4)

2 squares unsweetened chocolate
1 cup strong coffee
3 tablespoons sugar
Dash of salt
3 cups milk

Add chocolate to coffee in top of double boiler and place over a low flame, stirring until chocolate is melted and blended. Add sugar to salt and boil 4 minutes, stirring constantly. Place over boiling water. Add milk gradually, stirring constantly. Heat, then beat with rotary beater until frothy. Cool. Pour over cracked ice and top with whipped cream.

Ice Coffee.
(Makes 1 quart)

1/2 cup ground coffee
6 cloves
1 4-inch stick of cinnamon
Dash of salt
4 cups milk
2 squares unsweetened chocolate
1/2 cup sugar
1 tablespoon flour
1 egg, well beaten

Add coffee, spices and salt to milk and heat in double boiler until scalded. Strain and return to double boiler. Add chocolate and heat until it melts. Mix sugar and flour and add gradually to chocolate and cook and stir until thickened. Then cook 5 minutes, stirring occasionally. Cool slightly; pour over egg and blend. Chill. Pour over ice.

Mint Ade.
(Serves 6)

1/2 cup white corn syrup
1/2 cup water
6 stalks fresh mint
3 tablespoons lemon juice
1 No. 2 can grapefruit juice
2 cups gingerale

Boil corn syrup and water together for 3 minutes. Remove tips from mint and crush stalks into the hot syrup. Add tips and let stand for 30 minutes. Strain. Add lemon juice and grapefruit juice. Chill thoroughly. Pour over ice in tall glasses and just before serving add gingerale. Garnish with additional mint and whole strawberries, if desired.

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Woman's World

Cheerful Curtains for Kitchen Are Made from Chintz Goods

By Ertta Haley

ARE your kitchen curtains weary after year-long use? Is the material too heavy to be suitable for warmer days ahead?

If you have either of these problems and cannot find a nice material for curtains, perhaps you have an old chintz bedspread or drapery material tucked away in an old trunk in the attic. This is ideal for sewing gay attractive framing for kitchen windows.

A single-sized bedspread will usually yield at least two pair of one or two piece curtains for kitchen windows. Yes, this includes ruffle from the same material, too. Of course, if you prefer to make the curtains look just a little bit more tailored, then you might consider trimming the edges with a contrasting colored piping, particularly if the pattern of the material is well-covered with a floral design.

Your best pattern for kitchen windows is to cut a tissue paper facsimile of the curtains you now use. I am assuming they are the correct length and fit properly. The important thing in windows is to have sufficient fullness so the curtains do not look skimpy.

If your home, and particularly the kitchen is done in a very early American motif or is strictly modern, you might forego some of the fullness for an effect of simplicity or good tailoring. Then you will plan to clothe the windows differently: avoid the ruffle, settle for bric-a-brac or a contrasting band around the edge, and let the curtain fall in soft folds rather than in a gathered effect.

Correct Measurements For Curtains

Curtains are generally measured from the rod to the sill. If you do not have curtains that fit well, it is well to make the measurement and see that you have ample fullness and length.

If you are using a piece of old material as suggested, and it has



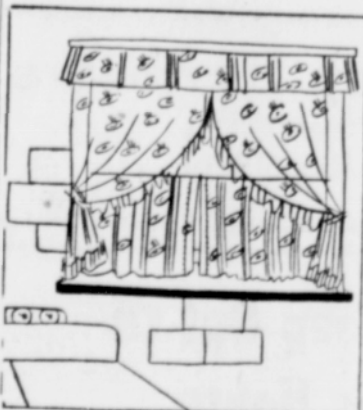
If you have a worn-out bed spread...

been washed, you will not have to allow the two inches per yard of shrinkage as is done in new material, but you will have to make allowances for the following: bottom hem, which is two inches plus a one-quarter inch turn; top heading which is one and one-half inches and casing which is one inch plus one-quarter inch for turning.

If you are making sash curtains—two piece or half curtains, as they are sometimes called—measure from the center rod to the bottom of the sill for the lower half. For the upper half, measure from the top rod to one and one-half to two inches below the center rod. If desired, the two parts may be in different materials and colors.

Procedure Given for Making Curtains

It is very important to have all edges absolutely straight before starting to sew on the curtains, as



Sew some kitchen curtains.

they hang within plain sight of everyone and can give a slightly askew appearance to the room if they are lopsided. Straighten the ends of the fabric by tearing or pulling a thread. Measure from this end

Spring Fashion Notes

Hood for the playsuit? Yes, indeed, and it's especially good with the halter style top.

Look for the unusual in prints right at the moment. You will see geometric figures and designs that give you a sculptured look.

For suits for the week-end out of town, wear something fetching at the neck of your suit. Rippling ruffles are feminine and charming.

Special patterns are now being created in cotton to make that textile attractive even for dressy frocks.

Lady-like elegance is the phrase being used more often as we get back on a prewar basis in the world of fashion. That's why you're seeing flowery hats, swathed in veiling, dressy suits and blouses that are the height of frilliness.

Smile, Little Boy



This little gentleman doesn't have to be so self-conscious because he's well turned out in a two-piece ensemble of kiduroy, the new corduroy that can take a beating such as only a youngster can give it.

and if necessary straighten the fabric. Watch this closely when working with a printed fabric.

Some women prefer leaving the selvage on the curtain to save sewing a side, but it is advisable to cut it off and finish the material. The selvage edge may shrink and give the curtains, and naturally the room, a rather bizarre appearance. If the selvage is removed, make a hem on the fabric.

If plain stitching is not desired for the hem, the material may be hemstitched or darned with colored stitches, featherstitched or even bound in harmonizing or contrasting colors.

Casings at the top of the curtain usually depend upon the size of the rod. This may require from one and one-half to two inches. If you are worried about shrinkage, place a tuck across the curtain on the inside below the casing. Use a long stitch on the machine for this or baste in place.

If you have decided upon ruffles for your curtains, then measure one of the long sides and the bottom and make the ruffle two and one-half times this length. Use long stitches on the machine first, then gather to fit the curtain, the ruffle going to the inside of the curtain and at the bottom. If you have tiebacks for the curtains, here again, use two and one-half times the length of the tie for making the ruffle.

For placing the ruffle on the curtain stitch in place and finish with a french seam. For the tie backs, however, tuck the ruffle in-between the material (tiebacks are made of a wide piece of material folded) and stitch once or twice on the edge, depending upon the fabric.

Furnishings

Women who are handy with the needle can do a lot toward making the home attractive and livable. Slipcovers and draperies, well matched and with an eye to good taste, can bring together a room if it contains many odd pieces of furniture.

For dark rooms, consider the lighter fabrics to add cheer to the room. For bright rooms, you may use darker colors.

If you live near an industrial section, choose fabrics that launder easily so that you can keep clean and still be kind to your cleaning budget. It is worthwhile to buy good fabrics with good finishes for covering much-used chairs, etc.

When selecting binding and draperies for chairs and sofas, make sure that the material is washable or easily cleaned. It's far better to hunt than try to mend or re-dye the binding after the first cleaning.

SEWING CIRCLE PATTERNS

Ideal Sports Set in Three Parts Scalloped Daytimer for Matron



Slenderizing Frock
DESIGNED especially for the matron, this scalloped daytimer for summer has slenderizing lines and careful attention to detail. Why not try a soft all over flower print, and accent with unusual novelty buttons. You'll be the envy of all your friends.

Pattern No. 8945 is designed for sizes 34, 36, 38, 40, 42, 44, 46 and 48. Size 36, cap sleeves, 3 1/2 yards of 35 or 39-inch.

SEWING CIRCLE PATTERN DEPT.
709 Mission St., San Francisco, Calif.
Enclose 25 cents in coins for each pattern desired.

Pattern No. 1448 comes in sizes 11, 12, 13, 14, 16 and 18. Size 12, dress, 2 1/2 yards of 35 or 39-inch; shorts and bra, 1 1/2 yards; 1/2 yard contrasting fabric.

Name _____
Address _____

AROUND THE HOUSE
A light dessert is best after a full, substantial evening meal. Keeps you from feeling groggy the remainder of the evening.

Before peeling onions, dip them in boiling water for a moment. Then peel, beginning at the root and peeling upward. This will keep those tears away.

Make a paste of cornstarch and rub into the grease or mud spot on the rug. When paste is dry, brush it out with swift, strong strokes. Grease and mud comes with it.

Fold household linens over the clothesline with hems together. Prevents their tearing in the wind.

To avoid cutting the material when removing buttons, slide a comb under the button and cut the thread with a razor blade.

Have a place in the kitchen where you can sit down to do your work—and use it.

Equal parts of linseed oil and vinegar will remove ink stains from wool.

SNAP! CRACKLE! AND POP! SAY...
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