

HOUSEHOLD MEMOS

by Lynn Chambers



Baked meat loaf is simple to prepare and easy to serve for affairs where guests are numerous. Bake the loaf in either small or large loaves.

Supper Plans Given As Aid in Planning To Serve Fifty

Social calendars get very active during the summer months because vacations and weather offer such a grand opportunity for getting together a big party. Perhaps the Sunday school picnic is just around the corner, or perhaps the ladies' aid is planning a big treat for their husbands soon.

Whatever the occasion, you'll surely want to put forth your very best cookery and serve everyone amply. This will call for some careful planning, and also, large quantity recipes.

If the church has a kitchen fitted with large quantity cooking utensils, plan to make generous use of it. Meats and vegetables can best be prepared there. Some member may wish to contribute enough individual salads and perhaps cakes and pies to make up for the rest of the meal.

Good planning which takes into consideration every angle will make the affair a successful one. Recruit plenty of help so that no two or three women are tied to the kitchen range all the time. Everyone will have a better time, if all have some leisure.

*Ham Loaf (Serves 50)

- 5 pounds lean pork, ground
- 5 pounds smoked ham, ground
- 2 1/2 quarts bread or cracker crumbs
- 1 1/2 teaspoons pepper
- 1 1/2 teaspoons salt
- 3 eggs
- 2 1/2 pints milk

Mix together all ingredients. Mold into loaves and bake 1 to 2 hours in a moderate (350-degree) oven depending on size of loaves. This makes 5 small loaves, small bread pan size, or about three large.

Horseradish Sauce (Serves 50)

- 1 1/2 cups sour cream
- 1/4 cup boiled salad dressing
- 1/2 cup horseradish

Blend ingredients thoroughly and serve with ham loaf.

Creole Wienies (Serves 50)

- 5 pounds bacon
 - 30 cups finely chopped onions (7 1/2 quarts)
 - 10 No. 2 cans tomatoes
 - 7 1/2 teaspoons salt
 - 1 teaspoon pepper
 - 10 pounds wieners
 - 80 to 100 buns
- Cut bacon into 1/2 inch squares and broil over low heat until par-

Lynn Says:

Let's serve eggs: There's variety and appetite appeal in eggs if you'll serve them in the following ways:

Use these fillings for omelets: creamed tuna fish or seafood; minced cooked ham, cooked pork sausage or deviled ham; sauteed mushrooms, creamed peas, asparagus or other vegetables; grated cheese, creamed chicken and mushrooms, jelly, jam or marmalade; fried onions; or broiled bacon.

When you poach eggs, serve them in corned beef hash nests, spinach nests, potato nests or french toast made of stale bread. Scramble eggs with bits of diced American cheese, fried bacon, shredded ham, or fold in some leftover vegetables.

Bake eggs with bacon, sausage or some of the cold meat cut and serve as a main dish for supper with salad and dessert.

Fry eggs slowly and serve with quickly broiled cold cuts or waffles, pancakes or toast.

LYNN CHAMBERS' MENUS

Church Supper.

- *Ham Loaf with Horseradish Sauce
 - *Scalloped Potatoes
 - Green Peas
 - *Sunshine Salad
 - Bread or Rolls
 - Coffee and Milk
 - *Berry Cobbler
- *Recipes given.

tially done. Drain off most of fat. Fry onions and bacon together until golden brown, stirring frequently. Add tomatoes, salt and pepper. Place wieners on top and simmer for 45 minutes. Place a wiener and a spoonful of the sauce on each hot buttered bun and serve, allowing two for each person.

*Scalloped Potatoes (Serves 50)

- 12 1/2 pounds potatoes
- 2 tablespoons salt
- 1 teaspoon pepper
- 1/2 cup flour
- 1 1/2 cups butter or substitute
- 2 quarts milk

Wash, pare and cut potatoes in thin slices. Place a layer of potatoes in greased baking pan, sprinkle with salt, pepper, flour and dot with butter. Repeat until pans are almost full. Pour over enough hot milk to cover top and bake in a moderately slow (325-degree) oven until potatoes are tender. The time will depend upon the size and quantity in pans—about 1 1/2 to 2 hours.

If you want to prepare green beans, you will need six quarts to serve 50 people. Boil the beans, after washing and cutting, in the minimum of water, then season with 1 cup bacon drippings, 4 tablespoons salt and 4 tablespoons paprika. If you want to serve green peas you will need 16 pounds or 1 gallon of shelled peas.

*Sunshine Salad (Serves 50)

- 5 packages lemon flavored gelatin
- 7 cups grated carrots
- 5 pounds grapefruit, cut in sections

Make gelatin according to directions. When mixture begins to thicken, add carrots and grapefruit and allow to chill until firm. Serve in squares on lettuce with mayonnaise dressing.

Cabbage and Carrot Salad (Serves 50)

- 4 1/2 quarts finely shredded cabbage
- 2 pounds carrots, grated, raw
- 1 quart diced celery
- 1 quart boiled salad dressing

Blend all ingredients together with salad dressing. Since the berry season will be in full swing shortly, you might like to serve a berry-in-season cobbler with fresh cream.



Pastry for the party will probably be furnished by individual members. If this is not possible, make a delectable fruit cobbler and serve with cream or ice cream.

*Fruit or Berry Cobbler (Serves 50)

- 5 quarts fruit or berries
- Sugar to sweeten
- 1/2 cup cornstarch
- Biscuit dough

Heat canned fruit or berries and water, or fresh fruit and water to a boiling point (1 1/2 quarts water to 24 cups fruit or berries). Sweeten to taste. Dissolve cornstarch in small amount of cold water and add to fruit or berry mixture. Cook, stirring constantly until thickened. Pour into shallow baking dish and drop biscuit dough on top. Bake in a moderately hot (425-degree) oven for 30 minutes.

Coffee.

- (Makes 100 cups)
- 3 pounds coffee
- 6 1/2 gallons water

The coffee in thick cheesecloth bag, leaving plenty of room for coffee to swell. The coffee may also be mixed with a small amount of egg and cold water, if clear coffee is desired. Drop bags in boiling water and boil 3 minutes. Remove bags and keep coffee hot.

For this amount of coffee you will need 1 1/2 quarts of cream (for 2 tablespoons to each cup) and 3/4 pound sugar (counting 2 teaspoons per cup).

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Women's World

Last Year's Slacks Offer Material for Gored Skirts

By Etta Haley

Crinoline Days

TAKE a good last look at last year's summer slacks when you trot them out with your summer wardrobe. If there's enough good material in them, they can easily be converted into a lovely skirt fitted just for you.

The twill, serge, linen or butcher linen out of which many warm weather slacks are made is nice material for sewing. The gored skirt which is a simple basic style can easily be cut from the slacks and is simple to sew.

Your most important points to consider in making this type of skirt is smooth fitting for waist and hips. The waistband should be firm but not tight. If it is too loose, the skirt will constantly twist.

When you make the placket for the skirt, take care! It should stay closed smoothly to give an unbroken hip line. It's another of the secrets of success in making a skirt. Zippers now are available, and it is easy to make a skirt with one fitted in. Or, your slacks might even have a zipper on them that could be used to an advantage in the remodeled skirt.

If the fabric you are using is light enough, you might find the gathered skirt more attractive. Straight lengths of material are gathered, making the popular dirndl type that the younger set like so well.

Rip Slacks Apart Before Cutting.

Since you want the best fit possible in the skirt, it would be best to rip the slacks apart carefully, using razor edge (being sure not to cut the precious fabric) or a small scissors. After this is done, wash and dye the fabric, if necessary, and carefully iron out all the creases so that you have a smooth cutting surface.

The skirt is started at the waistline—if it is a gathered type, or the



If you have an old pair of slacks . . .

seams of the gores, if it is that type. After these are sewed, the skirt is fitted at the side seams. Baste these first, then try on before sewing permanently to see if the skirt fits properly.

After this work comes the binding at the top and the placket. All this is best basted in before sewing permanently to assure perfect fitting throughout. Do use pins before you baste, and press the fabric whenever necessary to assure easy sewing.

When the skirt is completely finished, you are ready to do the hem. Slip the skirt on—and use the kind of shoes you will wear with it, as this will determine to a great extent how long the skirt will be.

Even Hemline Is Sign of Fitness.

When you consider the length of the skirt, do so both from the point of view of your own figure and current fashion. If a helper is not available to adjust the hem, place chalk mark on the edge of a table so that you will have a chalk line wherever the table touches you. Measure from this mark to the hem to assure you evenness all the way



You can make a wearable skirt.

around. You must, of course, have a straight-edged table to do this.

An automatic skirt marker is another gadget that will measure the hemline for you. The container is raised or lowered to the proper

Summer Fashion Notes

Soft elbow cuffs and the new pushed up sleeves that have the look of studied carelessness are much in the news. These are particularly noticeable on blouses.

Look for all sorts of feminine frills on hemlines. Eyelet and lace are popular, but if you go in for more tailored things, you will want different colored contrasting bands for edging.



A crinoline note of femininity creeps into the play scene in this two-piece bathing suit of crisp white celanese beach cloth and jersey shorts. The parasol ruffle is trimmed with three rows of white ric rac.

height. When you press the bulb of this gadget, it squirts chalk as you turn around.

Another way of measuring the hemline is having someone help you in taking the measurement and placing pins around the skirt. In this case a tape measure is used—or a yardstick is easier—and place pins so many inches from the floor. Before taking the skirt off, have them pin it to make certain the length is correct.

After removing the skirt, take out pins while making a basting line in their place. Before turning the hem, the edge should be finished with seam binding, with a stitched turn or with a plain turn. Once the edge is finished, the skirt can be turned at the basting. Smooth the edge over and hold in place with pins or basting. Use a small overlapping stitch to finish permanently. Press before and after stitching to insure perfect smoothness and evenness.

If you are making a circular hem on a skirt, it's wise to let the skirt hang for two days or so before trying to adjust the hem. Otherwise you might be unpleasantly surprised to find that the skirt sags in the wrong places shortly after you have sewed it.

Choosing Fabrics

If you are making sport clothes or classic styles, choose the conventional fabrics with subtle weaves, dots or checks. Neutral fabrics like gray and beige are always good provided they go well with your coloring.

Printed fabrics are good for all types of useful, everyday garments. They may also be used for daytime and evening wear, made up for the latter in very simple styles.

Smooth surface fabrics demand sophisticated styles. These fabrics show up every detail of construction and should be carefully worked with.

The luxury fabrics like velvet, satin and rayon crepes are for evening wear. Sometimes they are used with a less expensive fabric and used for trimming.

Tweeds, woolsens and some of the sturdy rayons and cottons are for utility use, like men's clothes. Factory workers and youngsters find good use for them, too.

Fabrics with pile like velvet, corduroy, velveteen and other rayons and woolsens are used for winter wear, or as trimming.

SEWING CIRCLE PATTERNS

Summer Nightwear for Matrons

Shirtwaister Is Versatile, Smart



1359 34-48

8874 14-46

This cap sleeved version will be lovely in a brightly striped fabric, used contrastingly for yoke and sleeves.

Pattern No. 8874 is for sizes 14, 16, 18, 20; 42, 44 and 46. Size 16 requires 3 1/2 yards of 35 or 39-inch material.

Cool Nightgown
A DELIGHTFULLY cool summer nightdress designed especially for the more mature figure. The pretty V neck and brief sleeves are edged in narrow lace, the soft bow tie in back insures a neat fit. Why not make up several in different colors for warm nights ahead.

Pattern No. 1359 comes in sizes 34, 36, 38, 40, 42, 44, 46 and 48. Size 36 requires 3 1/2 yards of 35 or 39-inch fabric; 2 1/2 yards lace; 1/2 yard ribbon for bow.

Shirtwaister Frock
YOU'RE ALWAYS sure of looking your best in a smart shirtwaister frock. Versatile and charming—a style beloved by every age.

Incas Knew Not Money, Wheel, Written Language

Although the Incas of Peru developed one of the world's great civilizations and maintained their empire until the middle of the 16th century, these people knew nothing of the wheel, employed no money and had no written language, passing on their history to successive generations by word of mouth, says Collier's.

Virtually all existing knowledge of the Incas was obtained in this way and recorded in books by their Spanish conquerors.

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Stays fresh—on your pantry shelf