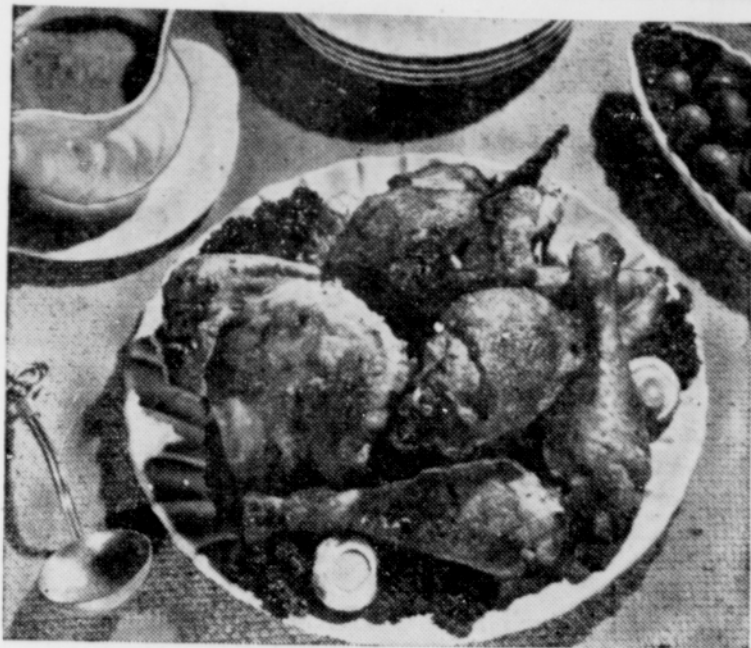




First Choice for a Picnic—Fried Chicken
(See Recipes Below)

Eat Outdoors!

The time has come to take the picnic baskets out to the shady glen or under the old oak tree in the back yard and let the outdoors spread its inimitable seasoning to savory-cooked foods. Why not plan to eat outdoors at least once a week this summer?

Eating out doors will get Mother out of the sweltering kitchen for at least two hours; it will give Dad time to contemplate the beauties of nature; and it will give youngsters a chance to catch up on out-of-doors secrets.

Outdoor eating is spoiled if there's too much fuss connected with it, so plan everything as simply as possible. The family will enjoy nibbling on a chicken leg with their fingers much more than trying to carve a piece of pot roast for every bite they take. If they don't want to wrestle with salads, eat along whole fruits like oranges and tomatoes, pears or grapes, or such things as carrot sticks and celery hearts and let them get their vitamins that way.

If it's pie or cake for dessert they like, bake and leave in its pan, as it's easy enough to place that in a box and slice as it's needed on the picnic.

Here's an unusual way of preparing potato salad that's both flavorful and easy to make. If you are having a light supper, you won't need extra meat:

Hot Potato-Sausage Salad.

(Serves 6)

1 pound sausage links
6 medium-sized potatoes
¼ cup minced onion
¼ cup vinegar
3 tablespoons water
2 teaspoons sugar
½ teaspoon salt

Pare potatoes and cook. Drain and cut in ½-inch squares. Place sausage links in skillet and add a small amount of water. Cover and steam for 5 minutes. Drain off remaining water and cook sausage over low heat, turning to brown evenly. Remove links from pan. Add onion to drippings and brown. Add vinegar, water, sugar and salt. Stir and cook about 10 minutes. Pour over potatoes. Top with sausage links.

Lynn Says:

Sandwiches for Summer: Nut bread tastes mighty good when spread with orange marmalade, currant jelly and a grated rind of lemon mixed with cream cheese.

Or mix chopped, cooked fruits with cream cheese and spread on date bread.

Date paste or mixed dried fruits ground into a paste and mixed with cottage cheese offer a taste treat on raisin brown bread.

Cut peeled cucumber very fine, mix with mayonnaise and give it a dash of onion juice and spread on thin slices of white bread.

You'll also like these combinations: cottage cheese with grated carrots, apple butter with raisins and chopped nuts; cream cheese with finely ground, hard-cooked egg and minced green pepper.

Cottage cheese mixed with ripe olives or green stuffed olives gives an attractive color to pin-wheel sandwiches.

Sweet salad desserts are excellent for strictly feminine lunches. Diced canned cling peaches plus assorted fruits, frozen in gelatin-thickened whipped cream, are tops.

For enjoyable eating, include shiny black olives in your picnic lunches. To keep them shiny and to prevent shriveling, roll them in a few drops of olive oil or salad oil and wrap them in wax paper.

Lynn Chambers' Menus

Outdoor Menu

Fried Chicken Potato Salad
Carrot Sticks
Whole Ripe Tomatoes
Bran Bread and Butter
*Hot Milk Cake Beverage
*Recipe given

Fried Chicken.

Cut chicken into serving pieces. Chicken may be dipped in seasoned flour, corn meal and flour, or cracker crumbs or flour. If a heavier coating is desired, dip in egg, beaten slightly, then in flour coating. Use heavy skillet and have 3 to 4 inches of fat in it. Fry chicken on both sides until golden brown. When browned, turn fire down very low and allow chicken to cook until tender—from 30 to 60 minutes depending upon size of the pieces and age of chicken. Or, if desired, finish cooking in a moderate (350°) oven.

If you prefer your chicken in a loaf, bake it and when ready to serve your picnic lunch, slice it from the loaf for sandwiches, or serve with tossed salad:

Chicken Loaf.

(Serves 8 to 10)

4 to 5 pound chicken, cut in pieces
1 small carrot
1 small onion
2 stalks celery
1 clove
3 peppercorns
1 teaspoon salt
2 cups bread crumbs
1 cup cooked rice
½ teaspoon salt
2 tablespoons chopped pimiento
3 cups chicken broth, milk or both mixed
5 eggs, beaten

Place chicken in large kettle and add carrot, onion, cloves, peppercorns and salt. Cover with cold water and simmer until tender, about 2 hours. Strain chicken stock and let chicken cool. Combine diced chicken with remaining ingredients. Add more seasoning if desired. Place in a deep loaf pan and bake in a moderate (350-degree) oven for one hour or until firm.

A good salad to take in a well-chilled bowl to the picnic grounds is this one that is light but chewy and rich in vitamins:

Tonic Salad.

(Serves 6.)

2 cups cabbage, sliced fine
1 cup grated carrot
1 cup chopped tart apple
½ cup chopped green pepper
1 small onion, minced

Moisten all ingredients with a little salad dressing. Salt, if desired, and serve cold.

A delicate yellow cake that is made in a square pan is another easily transported item. Ice this with a little orange powdered sugar icing or a chocolate frosting:

*Hot Milk Cake.

2 egg whites, beaten stiff
2 egg yolks, beaten light
1 cup sugar
1 cup flour
1 teaspoon baking powder
½ cup hot milk
1 tablespoon butter, melted

Add yolks to egg whites, then blend sugar in slowly. Fold in flour which has been sifted with baking powder, then lastly add the butter. Bake in a square pan in a moderate oven for 25 to 30 minutes. When cool, ice with:

Chocolate Frosting.

2 squares chocolate
1 tablespoon butter
½ cup rich milk
Powdered sugar

Melt chocolate with milk and butter. Add enough powdered sugar until frosting is of a spreading consistency. Flavor with vanilla. This will keep soft and smooth.

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Woman's World

Make Slip-Covers for Summer To Add Fresh Color Scheme

By Erta Haley

EVEN though you may not spend as much of your time indoors as you do outdoors, it's smart to make fresh slipcovers for dining and living room furniture just to give the home a change of color and feeling.

Slipcovers are expensive to buy and more frequently than not you cannot find them in a color or pattern to suit your furnishings. If every woman knew how really simple they are to make, I'm sure that every home would have a set of covers to put on for the warm months.

If you are an inexperienced seamstress, better choose a plain fabric or floral that does not need too much work when it comes to matching the motif or having an up-and-down design. You'll have to measure carefully each individual piece to make sure that you get enough fabric for covering. Here's how it's done:

You'll need twice as much in width as the chair measures, plus one-third extra for height, plus enough to go around each cushion. A slipper chair, for example, will take three yards of 50-inch fabric, an overstuffed chair, 4½ yards, a large arm chair with reversible cushions, 6 yards; a loveseat will also take 6 yards, a large couch with reversible cushions, 9. Decide how much each piece requires and add ¼ yard extra where the design must be matched.

If you want to save on fabric, you may decide that the bottom of the cushions can be of a different, perhaps less expensive fabric. Or, the bottom of the cushions can be paneled because they will not show.

Fit Chairs and Couches

As Boxes or Bodies

Since no patterns are available for all the different sizes of chairs and couches to be covered, you'll have to fit them yourself. That's easy, though, if you will just take a length of the material, pin it to the chair and make allowance for seams. When placing the fabric on



Select crisp, gay prints . . .

the chair, see that the grain of the fabric is straight this can be marked with a chalk and ruler before placing the fabric on the chair).

Allowance for generous seams is important in making slipcovers. You will remember that these are washed constantly, and are pulled by use. The seams should be made strong to withstand this.

After the fabric is cut, it should be basted, pressed and stitched. A good idea is to cut and baste, then press and try on before doing the machine stitching. If there are any spots that pull this matter can be corrected before the cover is machine-stitched.

Dining Room Chairs

Easily Covered

Always stitch perfectly straight on slipcovers because that is the next most important after fitting. This, of course, will be easy if the slipcover has been basted properly. Use a medium-long machine



For summer slip-covers.

stitch for best results and check the tension to be sure it is correct for the fabric. Allow for ease around the curved arm of the chair.

In the dining room, the whole job will be one of covering only the seats of chairs, and perhaps the

Smart Dinner Wear



A smart version of the shirt-waist dinner dress, becoming to all ages, can be made in a few hours on your sewing machine. The blouse itself is a welcome addition to the wardrobe because it can be worn the year 'round with skirts and suits.

backs, if the chair is of that type. If the chair is odd-shaped make a cushion and cover for the seat, using two pieces of heavy fabric to fit the seat and placing a layer of cotton between these two and stitching around the edge.

Cut a top and bottom for the pad out of the fabric you want for the color scheme, place in position, binding or cording it. Attach ties for this, and have these come around the two back legs to hold the cushion and cover in place.

After you are certain the pleats fit as you want them, machine stitch. The final pressing is done while the pleats are pinned together to make sure they will stay together properly. Use a damp press cloth and press only moderately hard. Remove the basting threads and then press again to remove any marks caused by these threads.

Most slipcover materials do not ravel easily, and if the seams are cut with pinking shears, they will not have to be finished any further.

If you want to use a binding or cording for trimming, baste this in place and then stitch so that it will not show too much. For simple summer slipcovers, this binding is not used often, although it is perfectly proper if you desire it.

Secret of Pressing

No garment can really look professional until it is carefully pressed. In sewing, for instance, it's a fundamental rule to press all seams after they are stitched, and definitely do so before one seam is attached to another.

See that the board is well padded with cotton, flannel or muslin. If there is any lumpiness in the board, it will show up on the garment when it is pressed.

All pressing cloths should be free of sizing or dressing or lint, and should be washed frequently. A heavy muslin is best for wool while light-weight muslin is regarded as best for other material.

A sponge may be used for applying water to seams for opening them. Place a press cloth over the material, sponge and press.

Tailor's cushions should be used to press the rounded parts of the garment such as pockets or seams that are curved. These may be purchased or made at home from two oval pieces of cloth, and filled with kapok or wadding.

Before pressing any fabric, test a piece of the material to see how much heat the fabric will take and then adjust the iron accordingly.

SEWING CIRCLE PATTERNS

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Enclose 25 cents in coins for each pattern desired.

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Household Hints

Green peppers and celery sprinkled with tomato sauce and added to leftover meat make a good sandwich spread or filler between layers of biscuit dough.

Men's shirt collars will fray less if turned up before being laundered.

To lengthen a hemless dress, get one-fourth-inch colored braid and sew in slightly overlapping rows to the narrow bottom seam.

A lump of glossy starch rubbed over the grease spot on the wallpaper will absorb the grease.

To remove a fishy smell from dishes, soak them in salt water before washing them.

There is more carotene in carrots that are in their prime than in young or old carrots.

Horticulturists tell us that it is all right to crowd plants in your window box, not only for a richer display but with roots restricted the energy goes to produce more flowers and lusher foliage. Soil, however, should be enriched to compensate for lack of quantity.



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