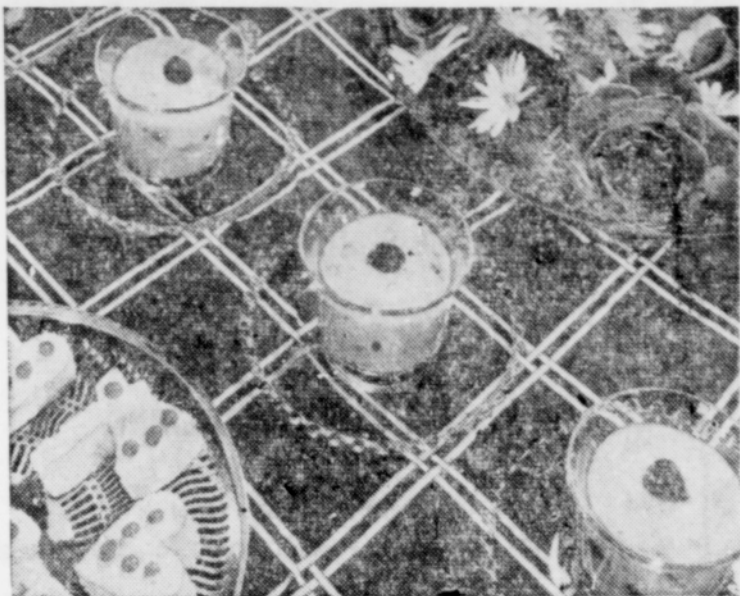


HOUSEHOLD MEMOS

by Lynn Chambers



Bread Makes the Pudding!

(See Recipes Below)

Don't Waste Bread!

Most of us don't think it matters one way or the other whether we throw away a stale slice of bread, but, if each family were to save a slice of bread every day, the amount would feed many millions of hungry families who are less fortunate.

Small families, particularly find that the average loaf of bread dries rather quickly, and there are several slices within the week that are regarded as unfit for sandwiches. But there are literally thousands of uses for such bread.

Why not start on a personal campaign of your own just to see how much you can save by using every scrap of bread well? Spread the word to your friends and neighbors, and let's see if we can't really save food, which is the equivalent of putting dollars and cents in your pocketbook?

Here are ways to use those left-over pieces of bread with meats and vegetables. They stretch these other foods as well as make the dish more savory, which will be of interest to the palate as well as the purse.

Tangy Cheese Dish.

(Serves 8)

- 5 cups toasted 1/2-inch bread cubes
- 1/2 pound American cheese, grated
- 3 eggs, beaten
- 1/2 teaspoon salt
- 1/2 teaspoon paprika
- 1/2 teaspoon dry mustard
- 2 1/2 cups milk

Alternate layers of cheese and toast cubes in a greased 1 1/2 quart casserole. Combine beaten eggs, salt, paprika, mustard and milk. Pour liquid mixture over bread and cheese in casserole. Bake in a moderate (350 degree) oven for 35 minutes.

Meat Souffle.

(Serves 6)

- 2 cups ground cooked meat
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 4 egg yolks, beaten
- 2 tablespoons shortening
- 1/2 cup chopped onion
- 1 1/2 cups milk, scalded
- 3 cups bread cubes
- 4 egg whites, stiffly beaten

Combine meat, salt, pepper and beaten egg yolks. Melt shortening in a small skillet, add onion and cook five minutes. Pour scalded milk over bread cubes. Combine meat mixture with bread and milk. Fold in stiffly beaten egg whites. Pour into a greased 1 1/2 quart casserole and set in a pan of hot water. Bake in a moderate oven for one hour.

*Baked Tomato Surprise.

(Serves 8)

- 2 3-ounce packages of cream cheese
- 2 tablespoons milk

LYNN SAYS:

The Know-How of Bed Care: Beds should be cleaned on the day that you give a thorough cleaning to the bedroom. Remove all blankets, sheets and pillows to a chair. Draw the mattress off the bed so that the frame may be dusted thoroughly.

Box springs may be cleaned with a vacuum cleaner, and dust may also be gathered from wire springs with the vacuum. Wire springs may also be wiped with a clean, lintless cloth that has a few drops of lemon oil sprinkled on it.

The mattress should be gone over thoroughly with a vacuum cleaner on both sides. This, of course, may be done on the bed or chair.

Change the mattress pad frequently, and fit the sheets carefully at the corners, tucking them well underneath the mattress when you make the bed.

LYNN CHAMBERS' MENUS

- Salmon Salad Potato Chips
- *Tomato Surprise
- Watercress Salad
- Bran Muffins Beverage
- Blueberry Cobbler
- Cream

*Recipe given.

- 1 teaspoon garlic salt, if desired
- 2 teaspoons celery salt
- 4 teaspoons salt
- 4 eggs, beaten slightly
- 2 cups dry bread crumbs
- 8 medium tomatoes

Combine cream cheese, milk and seasoning. Add salt to slightly beaten eggs. Place dry bread crumbs on pie plate. Slice each tomato crosswise into fourths. Place one tablespoon of the cheese mixture on half of the slices. Top each with the other tomato slices. Place toothpick into middle of each "sandwich" to hold tomato slices together. Roll the tomato slices in the bread crumbs, dip in beaten egg and roll again in bread crumbs. Bake on a well-greased cookie sheet in a hot (400 degree) oven for 20 minutes.

Bread Griddle Cakes.

(Makes 14 cakes)

- 2 cups dry bread crumbs
- 2 cups milk
- 1 teaspoon salt
- 1/2 teaspoon cinnamon
- 1 teaspoon baking soda
- 2 eggs, beaten
- 1 cup finely grated apple

Soak dry bread crumbs in milk to soften. Add salt, cinnamon and soda to bread crumb mixture. Blend thoroughly. Add beaten eggs and apple; mix well. Drop by tablespoon onto a hot greased griddle. Turn over and brown on both sides. Serve with syrup, honey or apple sauce.

Now that so many fresh fruits are in season, you'll certainly want to make good use of them. Fruits combine well with bread crumbs and give a nourishing finale to the lighter meals we are accustomed to eating in warmer weather. Here's a lovely dessert dressed up to fit a queen's table:

Baked Fresh Peach Macaroon.

(Makes 6)

- 6 medium fresh peaches
- 1 egg white, stiffly beaten
- 1/2 cup white corn syrup
- 1/2 cup firmly packed brown sugar
- 2 cups coarse dry bread crumbs

Dip peaches in hot water to remove skin. Slowly combine beaten egg white and corn syrup, beating until blended. Add sifted brown sugar and bread crumbs. Cover peach with macaroon mixture. Place on a greased cookie sheet and bake in a moderate (350 degree) oven for 25 minutes.

Danish Apple Cake.

(Serves 8)

- 1 quart applesauce
- 2 cups toasted bread crumbs
- 3 egg yolks, beaten
- 1/2 cup melted butter or substitute
- 1/2 teaspoon cinnamon
- 1/4 cup sugar

Combine applesauce, toasted bread crumbs, beaten egg yolks, butter, cinnamon and sugar. Bake in a greased two quart casserole in a moderate oven for 45 minutes. Remove from oven. Beat egg whites until stiff, add sugar gradually continuing to beat until mixture stands in peaks. Add vanilla. Top apple cake with meringue and return to oven for 15 minutes or until meringue browns.

It's a duty to see that no fat goes to waste. Here are quick tips: Every bit of fat left from cooking may be saved and used again unless it has scorched or is too strong in flavor.

Keep any fat from scorching and smoking. For once a fat reaches the smoking point, it gets rancid and it doesn't taste good.

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WOMAN'S WORLD

Plan Trim New Dresses for Fall While Fabric Selection is Good

By Erta Haley

Easy to Sew



IT SOMETIMES is hard to realize during hot summer days that all the big stores and foresighted women are planning their wardrobes for fall, but that's a fact. If you plan your fall wardrobe now, your chances of getting better material in a wider selection of colors and weaves is greater than if you wait a few weeks.

Every woman likes a few trim new dresses for fall, and the matter is easily solved by selecting patterns and materials that will be figure flattering as well as practical.

One dress for the woman whose wardrobe does not permit the expenditure of too much money is a good basic style with several changes of collar and cuffs. She might like one set of collar and cuffs in a prim and dainty sheer fabric in frosty white. For more dressy wear, a good choice would be a gay stripe or plaid, in taffeta or one of the rayons.

Then again, the basic dress may not need collar or cuffs for really formal, dressy occasions. For this you might like to splurge on some clever costume jewelry—a touch of glitter at the neck, and a matching bracelet. Remember how popular pearl type necklaces were—and still are—and how much they do for a simple black, brown or navy blue dress? That's what I mean.

Basic Dress Must Flatter Figure

Unless you select the most figure-flattering basic dress you won't be able to do a thing with it. The side drape is only good on some figures. Others look better in gored or slightly flared skirts. Still others prefer neat pleats or strictly straight lines.



Select figure-flattering material.

All of these things must be important considerations in choosing a dress that will take the place of several. Select, too, one that has good sleeves and neckline. If you know for example that a V neck doesn't do a thing for you—and it doesn't do much for the very thin, flat-chested woman—then choose something with a little fullness in the bust.

If, on the other hand, you have a well-set pair of shoulders and are well-filled, stay away from too much material at the top of the dress.

Should you be planning several changes of collar and cuffs for the dress, then you will want a basic style that will be usable with collars most flattering to you.

Buy a good pattern, a good material, put the dress together as carefully as you know how, and you will then have the most important ingredients of the successful dress.

Black, navy blue, brown, dark green and gray are the classic colors for this type of dress. The one you look best in should be first, second and third choice.

Small Details Make Dress Fit Wearer

Recent figures prove what most of us have always suspected. That is that few women come close to the perfect figure. This means that small adjustments must be made on patterns and clothes to make them fit perfectly.



Adjust clothes to your figure.

Some women run narrow in the shoulders and need an extra dart there or at the collar to make the dress lie smoothly. Shoulders, of course, can be built up with padding.

Fashion Forecast

A good fall pick-up for last year's suit or this year's too is a smart stitched dickey. It's fine foil for the felt hats which are destined to appear soon.

If you're buying a good skirt for day wear, select at least two blouses to go with it for extra wear. One may be tailored and in bright, jewel-like colors, while the other may be crisp tubbale white.

A simple pattern plus a simple rayon fabric that is easy for a beginner to handle makes this a nice frock on which to start sewing. The neckline can be worn high or low, and the fluffy peplum at the hip adds nice detail to the costume.

so that they will balance the figure, but this is an individual problem that must be handled directly in front of the mirror.

Another important problem in fitting is the bodice. To give a well-molded line, it's advisable to take one or two darts under the arms to get this effect. How much of a dart, and just where it should lie, is best determined by basting and fitting.

Just where the hemline should fall is another point that has troubled many of us for a long time. This should not be determined, I feel, so much by what the fashion is, but rather by where the line is most attractive to you. If you are short and plump you will want a longer skirt to give you the long line that is most flattering. The shape of the legs is often the most important factor in the length of the skirt.

Waistlines and sleeve lengths are another detail which would be judged by the figure. For this there is no guide like the full length mirror.

Another detail which can be used with the basic dress is to have one of those soft sheer wool or wool jersey jackets to wear over it. There are some gathered-at-the-waist styles that are nice. There are others that are more tailored.

If you wish to have a bolero jacket as another change of costume with the basic dress, select enough material and then choose a contrasting print for lining it and make a belt of the print to have with the dress.

Lingerie Touches

A dress will always do more for you if you have proper clothing to wear underneath it. A bulky slip can ruin the good lines of a dress, and a sagging slip is a mark of poor grooming.

Slender figures can wear bias cut slips; the stout figure should have one with gores.

Pay just as much attention to the seams on the slip as the fit. A too-small bias-cut slip will ride up and yield little comfort.

Select the correct length for your height. They now come in short, medium and tall lengths and everyone can be fitted properly. Leave only the minor adjustments for the straps.

Seams on slips should be flat and double-stitched. The zig-zag stitched seams wear well, but they may look wrinkled if you are wearing a sheer dress.

The top of the slip gets hard wear and should be flat and self-stitched around the edge. Lacy tops are pretty and dainty, but if a lightweight dress is worn, a simple slip will give the best lines underneath the garment.

SEWING CIRCLE PATTERNS

Sailor Dress for Young Girls Date Frock, Keyhole Neckline



Crisp and Fresh

IDEAL school frock for the grammar school crowd. Sailor dresses are a favored style with young girls—they're so crisp and fresh looking. Make this one in a bright check or plaid material and have the collar in snowy white trimmed with contrasting braid. She'll love it for that first day back at school.

Pattern No. 8059 is for sizes 4, 6, 8, 10 and 12 years. Size 6, 2 1/4 yards of 36-inch fabric; 3/4 yard for contrasting collar; 3 yards braid.

Keyhole Neck

AS NEW as tomorrow is this enchanting date dress designed especially for juniors. It features the popular keyhole neck, deep sleeves and softly rounded neckline. Make the wide belt of the same fabric or use one of the smart new purchased ones. A honey of a frock.

Pattern No. 8052 comes in sizes 11, 12, 13, 14, 16 and 18. Size 12 requires 3 1/2 yards of 35 or 39-inch fabric.

Send your order to:

SEWING CIRCLE PATTERN DEPT.

709 Mission St., San Francisco, Calif.

Enclose 25 cents in coins for each pattern desired.

Pattern No. _____ Size _____

Name _____

Address _____

HOUSEHOLD HINTS

Way to locate a tiny leak in a roof is go into the attic on a bright sunny day. Then no matter how small the hole, the light will show through.

A pair of tweezers is useful for plucking threads that have been caught in sewing-machine stitching.

Before repainting seal the wood with a coat of paint so that the oil in the putty will not be absorbed. Putty, if used over plain wood, may become dry and fall off.

Rub tin and iron utensils with unsalted fat and they're rust-proof for even a long period of rest.

Don't overcrowd the dishpan. Wash one pan at a time and you'll spare knobs and handles from useless dents and breakage.

Before dyeing a garment, it is best to remove all buttons, buckles, or other trimmings and rip out hems, pleats and linings so the dye can penetrate the fabric more evenly.

A child's sprinkling can is very convenient for watering house plants.



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