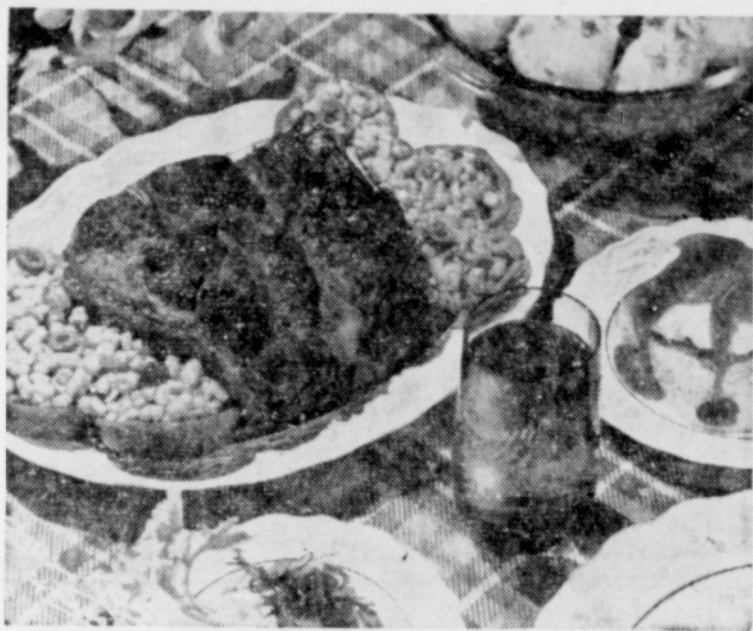


HOUSEHOLD MEMOS

by Lynn Chambers



Invite the Neighbors for a Harvest Special!
(See Recipes Below)

Harvest Party

If you're planning to ask some of the neighbors to drop in and help you with that last batch of harvesting, weeding, gardening or what-have-you, then be sure you have plenty of good food that can be served to them, family style.

Should the weather be warm and lovely, plan to eat under the shade of the old tree, or on the porch, as you'll find the outdoors makes even ordinary food taste pretty special. Set the table with your checked gingham and have plenty of paper napkins for buttery fingers and hands still wet from the succulent fruit.

Everything in the way of food should be simple, but good, and make sure there's plenty of it. This will be the reaping in of everything that's edible from your season's produce and the table should be as bountiful as you can possibly make it.

Tomato Soup.

(Serves 6)

- 12 fresh tomatoes
- 8 scallions
- 1 teaspoon salt
- 1/2 teaspoon pepper, freshly ground
- 1 teaspoon sugar
- 1/2 teaspoon sweet marjoram
- 1/2 teaspoon thyme
- Juice of 1 lemon
- 2 teaspoons grated lemon peel
- 1/2 cup sour cream
- 1 teaspoon curry powder to taste

Dash of salt

Peel tomatoes and press through a coarse sieve. Add minced scallions, salt and pepper, sugar, herbs, lemon juice and peel. Chill for 2 hours or longer. Heat until just hot, then serve in soup plates with sour cream and minced parsley, if desired.

If you're having barbecued chicken or ribs of beef or spareribs, then you'll certainly want to have some of these picnic-type beans:

Baked Beans.

(Serves 4 to 6)

- 1/2 cup minced onion
 - 1 1/2 cups minced green pepper
 - 4 tablespoons butter or substitute
 - 4 cups canned baked beans
 - 1/2 cup diced hot pickle
 - 1/2 cup grated American cheese
 - 1/2 cup soft bread crumbs
- Saute the onion and green pepper in 2 tablespoons butter. Add beans and arrange in alternate layers with cheese and pickle in a buttered casserole. Top with crumbs mixed with remaining butter. Bake in a hot (400-degree) oven for 25 minutes.

Red Cabbage With Apples.

(Serves 6)

- 1 2 1/2 pound head of red cabbage
- 1/4 cup boiling water

LYNN SAYS:

Their Own Special Meanings: Recipes have their own language which you must know before you can follow directions accurately. Check the following list and see if you know your language:

A la king: means served in a rich sauce with green pepper, pimiento, mushrooms and perhaps some other vegetables.

Aspic: a well-seasoned jelly made from stock, tomato juice or broth.

Blanch: a verb meaning to plunge into hot water for a few minutes, then in cold water to remove skins as on tomatoes or peaches and nuts.

Braise: means to brown meat by pan-broiling, baking or broiling, then covering it with a liquid and cooking at a low temperature until tender.

Brush: to spread thinly.

LYNN CHAMBERS' MENU

- Pan Fried Pork Chops
- Apple Rings
- Candied Sweet Potatoes
- Carrots and Celery
- *Frozen Pear-Grape Salad
- Muffins
- Peach Pie
- Beverage
- *Recipe Given.

- 3 large cooking apples
- 3 tablespoons melted butter or substitute
- 1/2 cup vinegar
- 1 1/2 teaspoons flour
- 1/2 cup brown sugar, firmly packed
- 2 teaspoons salt
- 1/2 teaspoon pepper

Finely shred cabbage, discarding core and tough portions. Add the boiling water and cook, covered, 20 minutes or until cabbage is tender. About 10 minutes before cabbage is done, add peeled, cored apples which have been sliced and cook 10 minutes longer. Then add remaining ingredients, combined, tossing lightly with a fork. Heat and serve.

With all these vegetables, you'll want to savor of a light fruited salad such as this one:

*Frozen Pear-Grape Salad.

(Serves 6)

- 6 to 8 pear halves, canned or fresh
- 1 3-ounce package cream cheese
- Green or Tokay grapes
- Salad Greens

Dressing

Mash the cream cheese and add sliced grapes to it. Stuff into cavities of the pears. Use 1 cup pear juice or mixed fruit juice and add 6 tablespoons french dressing to it. Beat with a rotary beater, adding to this mixture 1 extra package of cream cheese and mixing till smooth. Place stuffed pears in refrigerator tray, pour beaten mixture over them and let freeze until firm. Serve on greens with extra salad dressing.

Bran Refrigerator Rolls.

(Makes 2 dozen)

- 1/2 cup shortening
 - 6 tablespoons granulated sugar
 - 1/2 teaspoon salt
 - 1/2 cup boiling water
 - 1/2 cup bran
 - 1 cake yeast
 - 1/2 cup lukewarm water
 - 1 egg, beaten
 - 3 to 3 1/2 cups sifted flour
- Mix shortening, sugar and salt with boiling water; then add bran and cool to lukewarm. Soften yeast in lukewarm water; add with egg to bran mixture. Stir in enough flour to make a soft dough and beat thoroughly. Cover and store in the refrigerator overnight. Form into small balls and place three of the balls in each greased muffin pan. Cover with a clean towel. Let rise in a warm place until almost doubled in bulk. Bake in a hot (425-degree) oven for 15 to 20 minutes.

Dutch Plum Cake.

(Serves 6)

- 1 cup sifted flour
 - 1 1/2 teaspoons baking powder
 - 1/2 teaspoon salt
 - 3 tablespoons granulated sugar
 - 1/4 cup shortening
 - 1 egg
 - 1/4 cup milk
 - 3 1/4 cups pitted plums, cut in eighths
 - 1/2 teaspoon cinnamon
 - 1/4 teaspoon nutmeg
 - 2 tablespoons butter or substitute
- Sift together flour, baking powder and salt. Add 1 tablespoon of the sugar. Cut in shortening with pastry blender or knife and work mixture together until it looks like coarse meal. Stir in egg and milk which have been combined. Spread in a greased or oiled pan. Place cut plums on top, sprinkle with cinnamon and remaining sugar, and butter. Bake in a moderately hot (400-degree) oven for 40 to 45 minutes or until plums are tender. Serve warm, cut in slices with foamy sauce, vanilla sauce or plain cream.

WOMAN'S WORLD

Are You Tired of Your Old Coat? Give It New Life by Remodeling

By Ertta Haley

IF YOU'VE decided that your spring or fall coats have given you just about all the wear they will as coats, but that the fabric is still strong and durable, they can be converted into attractive suits, skirts or jackets.

As long as there is still an apparent scarcity of good woolsens, you will be well repaid for any effort you spend on the reconversion of old coats into useful and even smart clothing.

Practically speaking, there is enough material in almost any good coat for at least a skirt, and very often a short jacket. It's not even tedious work to do this remodeling if you will space out the work carefully, instead of trying to do the whole thing at once.

The time spent on sewing depends upon your own individual skill. It can be completed in an afternoon, but what's the rush? Take it slowly, because your reward will be a brand new outfit that no one would recognize as a made-over.

Choose Style to Fit Material on Hand

Naturally when you are remodeling you will be somewhat—but not too much limited—in what you can do with the material you have. If the coat has no seams in the back the job is an easy one because this can be used for the back of the skirt. If the coat is gored or pleated, select a pattern you can adapt accordingly.

Because of the coat opening in front you will want a skirt that has several sections in front—at least two. You can of course have a center pleat or center seam if you wish.

If you have an old coat . . .

You will find in many cases that a jacket can be made simply by refitting the top and cutting the sleeves down to three-quarter length. How is this possible? Well, if you've noticed the styles now being shown, you'll see lots of short jackets, and lots of figure-hugging ones which make them adaptable for this type of remodeling.

Once the lining has been removed from the coat there will usually be ample space in one of these coats for this kind of jacket.

Woolens Combine Easily With Other Colors

If you find that you just can't make a jacket out of your coat in addition to the skirt, then select a lovely bright color—or dark one to go with it as a jacket. Some of the lovely combinations you see are black skirts with fuchsia or purple jackets, gray with kelly green, brown with toast or cinnamon or beige, black with beige or green. Tweeds combine especially well with bright green or blue.

Even if you find that extra material is necessary to make a jacket for the skirt, the material you have already used besides the economy of home sewing will work such an economy on the outfit that any small outlay of money is well worth the effort.



Convert it into a suit.

If you have purchased the coat to go with a skirt—they were selling coat and skirt sets some time ago—then use the coat for making the jacket.

As I've said several times, woolens wear extremely well, and since they take colors with a great deal of ease, you can probably use the fabric easily after cleaning. How-

Weskit Suit



A navy wool suit with weskit-cut points for the jacket brings to the fore the new mode in suits. A white crepe gilet completes the ensemble.

ever, should you discover spots or streaks of fading in the coat, turn the fabric to the wrong side and use that.

Fading won't occur, of course, on the darker fabrics or tweeds, but blue and green pastel coats may show some traces of fading. You'll find that the weave on the wrong side, though not as smooth as on the side already used, is perfectly usable and serviceable.

If you are using an old coat for a jacket and find that the edges and buttonholes are worn, try a contrasting color for piping the opening and make buttonholes in that. A very good idea for this would be to use some fabric from the same material as the skirt as this would tie the outfit together.

Take as much care in remodeling as you would with details on a new fabric; otherwise, it's foolish to put your time into the sewing. All seams should be pinked or otherwise finished so there is no raveling of the material when you begin sewing and wearing the clothing.

If you want to add decorative touches to the coat, find some interesting buttons or pins. You may even have some nice fur that could go to the collar and cuffs. Or, if you have only fluffs of nice fur, have the tailor make them into pom poms or similar decoration for you and use them as you would a pin.

Spiteful Spots

Remove spots as soon as possible after they are made since the stain seeps deep into the fiber if allowed to stand in the garment. Often it is difficult if not impossible to remove these same spots later.

Fruit stains, blood stains and other stains which do not contain grease will often yield to a water or soap and water treatment easily.

Heavy grease, lipstick, etc., will not usually respond to ordinary cleaning agents. Use one of the following on them: benzene, carbon tetrachloride, gasoline or specially prepared cleaning fluid. Keep these substances away from flame because they are very inflammable.

If you get a cigarette burn on wool and it does not go beneath the surface, brush with sandpaper, unless the wool is white.

Never use too much cleaning fluid for home cleaning. This will leave a ring in the garment and may be difficult to remove.

Use cleaning fluid on a garment set over a blotter or any other very absorbent material. Saturate a small piece of lintless fabric in the fluid and brush with light movements. After the stain disappears, brush with a dry cloth and let the garment hang to dry.

Fashion Forecast

The draped toe effect is very popular in some shoes, and the high wedge heel is really something in the way of comfort. Both are lovely and graceful to behold.

Jumper dresses have a new slant this year. The yoke treatment on them is new and different, and many have sleeves of a contrasting color so that the dress will still look like a jumper.

Some dresses have hemlines dipping in back, some on the side, and some in both places.

Sally Victor likes molding brimless bonnets and adds feathers swirling gracefully to fit the contour of the face.

To add sparkle to these close-to-the-head hats, rhinestones and feathers are sometimes introduced as a decorative feature.

SEWING CIRCLE PATTERNS

Matron's Daytimer Is Slimming Dainty Two-Piecer for Girls



1440
3-8 yrs.

8951
36-52

Slenderizing Frock

CREATED especially for the more mature figure is this beautifully slenderizing daytime frock. Scallops edge the side closing, shoulder gathers give a soft feminine look. Choose a pretty all-over scroll of flower print, or solid navy or black will be nice.

Pattern No. 8951 comes in sizes 36, 38, 40, 42, 44, 46, 48, 50 and 52. Size 38, short sleeve, 4 1/2 yards of 35 or 39-inch.

Scallops and Puffed Sleeves

SHE'LL feel so grown-up in this adorable two piece dress—just like big sister's. The jacket is daintily scalloped, with puffed sleeves and a pert Peter Pan collar. The swinging skirt is attached to a bodice for comfort.

Pattern No. 1440 is designed for sizes 3, 4, 5, 6, 7 and 8 years. Size 4 requires 2 1/2 yards of 35 or 39-inch fabric; under bodice, 3/4 yard; 1 1/4 yard for contrasting collar.

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 _____

AROUND THE HOUSE

Ever think of keeping strands of embroidery floss straight between pages of a book? Lay strands of one color across one page, strands of another color across another page, and so on. Leave ends peek out the top to find the color you want.

Before stringing small beads dip the end of the thread in glue which will dry quickly. The beads will thread easily without the use of a needle.

Glue thin sections of cork to the back lower corners of picture frames to prevent a dust line on the wall.

For a door or opening which appears too small, the eye can be deceived with a wallpaper border of the right width around the door.

Nylon jabots make you a pretty frill and have the added advantage of being easy to launder. No ironing is necessary. Just finger press the folds so they will fall in graceful lines.

A large paper bag slipped over the end of a furnace pipe will save a lot of dirt when cleaning the pipes.

To remove decalcomanias from your walls before painting, soften them a bit with denatured alcohol. Then sandpaper the surface carefully for its coat of paint.

Fried or stewed chicken goes far when it is cooked, diced, and mixed with sauce or gravy to serve on top of biscuits or toast.

For a change, paint your ordinary flower pots with black enamel. You will be surprised how well they set off bright flowering plants such as pink petunias.

GOT A COLD?

Help shake it off with
HIGH ENERGY TONIC

If you are run down—because you're not getting all the A&D Vitamins you need—start taking Scott's Emulsion to promptly help bring back energy and stamina and build resistance. Good-tasting Scott's is rich in natural A&D Vitamins and energy-building, natural oil. Buy today! All druggists.

SCOTT'S EMULSION

YEAR-ROUND TONIC

No baking failures BECAUSE YEAST GOT WEAK



New Fleischmann's Fast Rising Dry Yeast keeps for weeks on your pantry shelf

If you bake at home—you can always depend on New Fleischmann's Fast Rising Dry Yeast to give you perfect risings . . . delicious bread . . . every time you bake!

Ready for instant action—New Fleischmann's Fast Rising keeps fresh and potent for weeks—lets you bake at a moment's notice! Don't risk baking failures with weak yeast—get New Fleischmann's Fast Rising today. At your grocer's.

