

HOUSEHOLD MEMOS

by Lynn Chambers



Serve Leftovers With an Eye to Color
(See recipes below)

Glamorizing Leftovers

"Wouldn't it be wonderful if we never had to bother with leftovers," I heard a home-maker say recently. Well, leftovers need not be the PROBLEM which many women regard them, for they can really be made interesting. As a matter of fact, many of my friends welcome dinners made with leftovers because they take so little time to prepare.

Never let the leftover problem get out of hand is my first bit of advice, however, for then food will spoil and will have to be thrown out. Plan in advance what will be left-over and include it in the menu. This is easy to do with roasts and even vegetables.

It's an excellent idea to check the refrigerator systematically every day so that no bit of food escapes notice. Combine several vegetables in one jar and toss them into a salad. Or, plan to cream them and serve with bacon on toast for lunch. After a bit of practice you will learn to think of food in this way and there will be no "left-over problem."

Change the food to some extent when it is served a second or a third time, and it will become a sort of fascinating game to see just how much can be done with leftovers. Use a variety of seasonings and watch the family take an interest in the food.

Here are several suggestions on what to do with fowl:

Chicken Chow Mein.

(Serves 6)

- 2 cups cooked chicken
- 2 tablespoons fat
- 2 cups thinly sliced celery
- 1½ cups sliced, peeled onions
- ¼ teaspoon pepper
- 1 No. 2 can mixed vegetables, Chinese style
- ¼-ounce can mushrooms
- 2 tablespoons cornstarch
- 3 tablespoons soy sauce
- Scallions
- 1 small can fried noodles

Brown chicken slightly in fat. Add celery, onions and pepper. Add chicken broth (about 2 cups) and cook covered until vegetables are tender. Add drained Chinese vegetables and mushrooms and heat to boiling. Mix cornstarch with soy sauce and add to mixture. Stir this mixture and cook until thickened. Arrange vegetable dish garnished with sliced scallions and pour mixture over them. Serve with fried noodles.

*Turkey Pie.

(Serves 6)

- 3 tablespoons fat
- 4 tablespoons flour
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 cups milk
- 2 cups hot mashed potatoes
- Leftover roast turkey, sliced
- 1 cup cooked, sliced carrots
- 1 cup cooked or canned peas, drained

Melt fat, add flour and blend in salt and pepper. Add milk gradually while stirring and cook until mixture thickens. Spread mashed potatoes in a layer in a buttered baking dish and cover with a layer of turkey slices. Add carrots and peas to sauce and pour over turkey. Place in a broiler and broil until

LYNN SAYS:

Soup Serving Hints

A well cooker on your range is another tip for making easy work of cooking soup. The ingredients can be placed in this and just left to cook at low temperature while you go out to shop.

When combining milk or white sauce with tomato mixtures, prevent curdling by pouring the tomato mixture slowly into the milk and stirring constantly all the while. Use a double boiler for heating

LYNN CHAMBERS' MENU

- *Turkey Pie
- *Orange Sweet Potatoes
- Harvard Beets
- Asparagus-Green Pepper Salad
- Biscuits
- Apple Betty
- Sauce
- Beverage
- *Recipes given.

the top is a golden brown. Serve at once.

Chicken Casserole.

(Serves 6)

- 3 cups cooked, boned chicken
- 4 cooked sweet potatoes
- 2 cups chicken gravy, may be leftover
- 4 strips of bacon

Arrange chicken and sweet potatoes, sliced in alternate layers, in a buttered baking dish. Pour gravy over all and top with bacon strips. Bake uncovered in a moderately hot (400-degree) oven for 30 minutes.

Slivered cheddar cheese may be used on top of the above casserole in place of the bacon, if desired.

Vegetable Souffle.

(Serves 6)

- 1 cup cooked leftover vegetables
- 1 cup thick white sauce
- 1 tablespoon lemon juice
- 2 tablespoons minced onion
- ½ teaspoon salt
- ¼ teaspoon pepper
- ½ teaspoon Worcestershire sauce
- 4 eggs, separated
- ¼ teaspoon cream of tartar

Press vegetables through a sieve or chop fine before using. Combine them with white sauce and seasonings. Add well-beaten egg yolks. Cool. Fold in beaten whites mixed with cream of tartar before beating. Turn into a greased casserole and bake in a moderate (325-degree) oven for 1 hour. Serve at once.

*Orange Sweet Potatoes.

(Serves 4 to 6)

- 6 cooked sweet potatoes
- 1 cup orange juice
- 2 teaspoons grated orange rind
- 1 tablespoon cornstarch
- 3 tablespoons melted butter
- ½ cup brown sugar
- ½ cup granulated sugar

Remove skins from potatoes. Combine remaining ingredients in

saucepan and cook, stirring until thickened. Arrange sweet potatoes in a baking dish and pour sauce over them. Cover and bake in a moderate oven for 20 minutes; uncover and bake 15 minutes longer.

Lima Beans With Tomatoes.

(Serves 4)

- 2 tablespoons minced onion
- 2 tablespoons fat
- 1½ cups canned tomatoes
- 2 teaspoons granulated sugar
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1¼ cups cooked lima beans
- ½ cup soft bread crumbs

Saute onion in fat until tender; add tomatoes, sugar, salt and pepper and simmer 5 minutes. Add lima beans and heat thoroughly. Add crumbs, heat for a few minutes longer, then serve.

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If you have leftover soup, especially of the cream soup variety, store it immediately in the refrigerator after it cools, or it will spoil.

When you buy a roast that you want boned and rolled, always ask for the bone that goes with it. You can use this as a base for very fine vegetable soup.

Try combining canned soups for variety. Tomato with green pea, mushroom with chicken, etc., will give your soup platters a good variety.

Woman's World

Start on Pinafores and Aprons Now for Attractive Xmas Gifts

By Ertta Haley

Year-Around Cotton



DURING a year's time, we always meet congenial people whom we like to remember at holiday time. Yet, because we don't see them often, we're still not exactly in a position to exchange Christmas presents, and we'd like to do something so they'd remember us.

If the people you meet have children, the problem is simplified, for presents casually given to youngsters are always well received and oftentimes helpful if their mother is busy. She'll really appreciate aprons or pinafores for her little girls, mittens or caps for her little boys, or a baby dress for the new arrival.

If you do any amount of sewing, you know that scraps of material have a way of accumulating, and unless you make a scrap quilt, you'll never really find a good use for the scraps. Why not, then, gather the scraps and see what you can make from them for little tots—your own or someone else's? Start now, and you'll have them ready for the Christmas wrappings in time.

Whether the girl is a toddler or a teen, she will appreciate an attractive apron or pinafore so she can help mother, or wear it entertaining her own little guests. Clothing of this type requires a minimum of material, and bits of lace, ruffling, organdie or ric rac are all that are needed to complete the dainty little apron.

Daintiness Is Key To Making Aprons

Worn dresses, old formals made of organdie, batiste or other sheer fabrics such as curtain material form the basis for many an attractive pinafore or apron. Be sure to choose an attractive pattern, either making it or buying it, and do have lots of ruffling to make these garments the essence of femininity, so dear to the heart of a young girl.



Use your remnants wisely...

Cuttings can be used for sashes that tie in perky bows, and they also make nice ruffling material when pieced together. If you're reclaiming fabric from old window curtains, formals or such, dye it to the color of a confection like lemon ice, heaven blue or cream pink. Add a bit of lace or ruffling to this if you think it will look nicer, starch the pinafore or apron to perky crispness and you'll have a gift that every little girl will adore.

Another idea which is very popular now is to use inexpensive paisley print handkerchiefs in an apron. These are usually made of cotton and offer the dainty material so desirable in a pinafore or better still, an apron. Of course, they can also be used for pockets or sashes if your other material does not reach that far.

Handkerchief aprons should be starched to within an inch of their life, as they are usually very soft. Sew them with dainty hand stitches.

Turn Rayon Dresses into Sunsuits and Shirts

Every one of us has at one time or another bought a dress that we simply do not like. There's lots of good material in such dresses which would be lovely in a sunsuit or shirt for a little boy. The skirt of such a dress will frequently provide enough material for two and even three sunsuits for a one or two-year-old.

Make sure, however, when reclaiming goods of this type that the colors are right for the youngster.



By making aprons from them.

Fashion Flashes

Two colors are being seen in coats as well as dresses. The dark and lighter shades of green are very attractive.

You'll like the velvet pillbox hats with pastel feathers swirling so as to frame your face most attractively. Also look for brightly colored bands of satin on hats to add style and distinction to them.

Clean, brush and air woolens frequently to keep them looking nice and fresh. Perspiration weakens woolen fibers, so take care by using good dress shields for protection.

Fringe is seen a lot these days, especially for evening wear. There have been a number of moulded gowns made entirely of fringe. A champagne color is really beautiful.

SEWING CIRCLE PATTERNS

Pretty Blouses Brighten Suit House Frock Has Side Closing



8078
12-42

Three Lovely Blouses

NEED a new blouse or two to brighten your suit? Here are three lovely styles to make from the same pattern. Youthful round neckline or flattering V are provided, and you can have long or short sleeves. Choose snowy white crepe or soft pastels.

Pattern No. 8078 comes in sizes 12, 14, 16, 18, 20; 40 and 42. Size 14 tab blouse, 1½ yards of 36 or 39-inch; ruffled blouse, 2 yards; bow tie, short sleeves, 1½ yards.

Household Hints

If you need a kitchen stool to get at those high shelves, use an old baby highchair. Remove arms and tray and paint the stool to match your kitchen set.

When making a new dress for your little daughter, make a matching hanky. She'll remember to take one then, for she'll always be looking for one to match.

The material in fibre rugs is excellent and durable for youngsters' rooms. Many makes have double life since they are reversible with pattern on both sides. When you buy one of these rugs see that it has woven ends of fairly heavy weight for lasting wear.

Slimming House Dress

A COLORFUL, oversize ric rac is used to trim this beautifully slimming house dress. Note the smart side closing, the handy shaped pocket. You'll look as neat and efficient as can be in this simple style.

Pattern No. 8068 is for sizes 34, 36, 38, 40, 42, 44, 46 and 48. Size 36, 3½ yards of 35 or 39-inch.

The Fall and Winter Issue of FASHION has a wealth of suggestions for every woman who sews. Easy to make patterns, fashions by top-flight designers, beauty and home making sections, free printed belt pattern in the book. Price 25 cents. 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 _____

Animal Standins

Many of the highly trained animal actors in Hollywood are used only in close-ups, their parts in long shots sometimes being played by as many as three doubles.



If Your Nose Fills Up-

Spoils Sleep Tonight

Surprisingly fast, Va-tro-nol works right where trouble is to open up your clogged nose—relieve stuffy transient congestion. You'll like the way it brings relief. (NOTE: Va-tro-nol is also grand for relieving sniffly, sneezy distress of head colds.) Follow directions in folder.

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