

HOUSEHOLD MEMOS

by Lynn Chambers



Keep Hearts in Tune With Times
(See recipes below)

Valentine's Day

If you get into a party mood around this time of year, one of the most festive occasions for a get-together can be on Valentine's Day. There are so many clever things you can do with food and decorations that it's just grand fun.

The occasion can be getting together with friends whom you like and hardly ever get a chance to have over. Or, if you want to honor an engaged or newly married couple the occasion is perfect.

Be as frilly as you like for this is a romantic day. Pink and white are your colors, and hearts your motif. Arrange furniture in pairs as much as possible to carry out the theme of the occasion, and for refreshments, select your sweetest dishes.

Here's a good menu for a simple supper party:

Ham a la King in Noodle Nest
Tomato Aspic
Heart Shaped Sandwiches
Devil's Food Cake Beverage

You'll want to be certain to use pimiento to carry out the color scheme for this occasion, so make a memo to yourself to get a jar to use with this lovely-to-look-at main dish:

Noodle Nest. (Serves 8)

1 pound noodles
3 eggs
1 cup milk
1/2 cup Worcestershire sauce
2 tablespoons catsup
1 cup grated cheese

Cook noodles in boiling salted water until tender; drain. Beat eggs until light and combine with noodles and other ingredients. Pour into a well buttered or oiled ring mold and set in a pan of hot water. Bake in a moderate (350-degree) oven for 45 to 60 minutes until firm. Unmold and fill center with ham a la King.

Ham a la King. (Serves 8)

3 1/2 to 4 cups diced, cooked ham
3 cups rich milk
3 tablespoons finely chopped pepper
3 tablespoons finely cut celery
1 tablespoon finely cut parsley
Salt to taste
1/2 cup butter or substitute
1/4 cup flour
1 1/2 cups mushrooms, fresh or canned
1/2 cup pimiento, cut in strips
2 egg yolks
Paprika

Fry celery and green pepper slightly with a little butter. Melt remaining butter, add flour and stir until well blended. Add milk and cook until thickened, stirring constantly. Add ham, celery, green pepper, mushrooms, pimiento and paprika. Just before serving add the

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A paste of borax and lemon juice will remove stains from white marble table and bureau tops. Rinse the paste off thoroughly after you have applied it.

Dark green leafy vegetables such as kale, beet greens, turnip greens, chard, spinach and wild greens are rich sources of iron and vitamin A and should be included often in the diet.

LYNN CHAMBERS' MENU

Creamed Oysters in
Toasted Bread Cups
Buttered Broccoli Baked Potato
Combination Salad Bread Sticks
Orange Fluff Beverage

yolks of eggs blended with the mixture. Pour into center of noodle ring and sprinkle with tiny bits of pimiento and a generous dash of paprika

Tomato Aspic Salad. (Serves 6 to 8)

1 1/2 tablespoons plain gelatin
1/2 cup water
2 cups tomato juice
1 medium sized onion
1 stalk celery
3 sprigs parsley
2 tablespoons vinegar
4 whole cloves
2 teaspoons sugar
1/2 teaspoon salt
2 cups mixed chopped vegetable, fresh.

Combine gelatin and water; let stand 5 minutes. Combine remaining ingredients except vegetables and simmer covered, for 15 minutes. Strain and pour over gelatin. Let chill and when partially congealed, add chopped, fresh vegetables. Chill until firm and serve on lettuce with mayonnaise. Heart-shaped molds may be used.

Make a pretty devil's food cake for dessert, and frost with fluffy frosting. Use tiny red hearts for the design.

Devil's Food Cake.

2 cups sifted cake flour
1 teaspoon soda
3/4 teaspoon salt
1 1/2 cups granulated or brown sugar
1/2 cup shortening
Milk
2 eggs, unbeaten
3 squares chocolate, melted
1 teaspoon vanilla

With butter, substitute or lard, use 1/2 cup milk. With vegetable or other shortening, use 1 cup milk. Sift flour once; measure into sifter with soda, salt and sugar. Have shortening at room temperature; mix or stir just to soften. Sift in dry ingredients and add 1/2 cup milk and mix until all flour is dampened. Then beat 2 minutes, add eggs, melted chocolate, remaining milk and vanilla and beat 1 minute longer. Turn into two 9-inch layer pans which have bottoms lined with paper and greased. Bake in a moderate (350-degree) oven for 30 minutes.

This cake may be mixed by hand at low speed on an electric mixer. Count only actual beating time. Or, count beating strokes. Allow about 150 full strokes per minute. Scrape bowl and beater or spoon often while mixing.

Another type of party for this day may be made even easier. Use the tomato aspic with chicken or crabmeat salad, assorted sandwiches, and a heart shaped mold of ice cream served with little cakes carried out in the heart motif.

Released by Western Newspaper Union.

Dry colored garments inside out, and hang them in the shade to prevent them from fading. When storing linens, use a chest for them, and keep them away from radiators and pipes, or from dampness and heat.

Linens should not be starched before they are put away for storage. To prevent them from turning yellow, wrap in blue paper.

Save time washing dishes, if you are a right-handed person, by having the dishes go from right to left, say the household experts.

Woman's World

Add Gay, Fresh Dashes of Color By Fashioning Own Lampshades

By Ertta Haley

Flannel Dress



This dress and jacket costume by a New York designer uses pink flannel for the dress with a simply styled high neck and short sleeves and a stitched yoke effect on the bodice. It is belted in the same pink and black wool used for the jacket printed with Peruvian charms.

If you've had your heat on just long enough to notice the permanent film of soot that has gathered over many of your furnishings, then it's time to freshen up the house. Some special offenders frequently are the lampshades.

No homemaker, whether she is fastidious or just plain neat, ever will permit a soiled lampshade in her home. Naturally there are some which simply will not respond to cleaning after a certain stage has been reached, or they have become too faded and weary that nothing short of drastic means will solve the problem.

Making lampshades at home is really a simple problem. You have the frame, and the rest is just a matter of choosing the right fabric for your room, and fitting it. Now, don't let this last be your stumbling block, because it's really easier than fitting a dress. You can pick up the lampshade and just go at it easily, using your pins generously to tack the new lampshade on, and then stitching it on.

And, of course, you always can use paper or fabric and paste this on over the lampshade you now have or on the frame, and it's as easy as doing up paper dolls. The main requisite is keeping the work mathematically precise in measurements, and then using your neatest technique in pasting or sewing after fitting.

Wrapping or Wallpaper May Be Used for Covering

We have all at one time or another run into wrapping papers or wallpapers which we thought would be the perfect choice for a lampshade, but somehow we never were quite able to figure out how to put them to use. Here's a foolproof plan for making these shades fit.

To make a pattern for the shade, lay some large pieces of brown wrapping paper or newspaper on the



Brighten your drab rooms . . .

floor. Paint the edges of the lamp frame white, and while the paint is still wet, roll the frame across the newspaper.

Make certain that you turn the shade evenly, particularly if the shade is not round. The wet paint leaves a mark on the paper that can be used as a guide for cutting either paper or material lampshade.

Cut the pattern as soon as the paint dries, leaving enough at the edge so that the shade cover can be joined properly. The paper shade then may be attached to the frame and held with paper clips while you stitch the top and the bottom by overcasting or by sewing on a braiding.

Never throw away the top or bottom rings from old shades as these can be used to make fabric shades. If you want to make a pleated paper shade, this will have to be cut



By making your own lampshades.

in a circular shape before pleating. Fitting properly in this case is of the utmost importance. Here again, use the pattern trick described above and make sure the pattern fits before you actually cut the shade itself.

Fabric-Lined Shades Require Different Technique

Fabric shades should be stretched tight on the frame you use for them, but before you actually place the fabric on the frame, you must

wind seam binding or a bias of the same fabric as the shade around the wires of the frame.

Another decision you must make before actually covering with fabric and cutting the shade is whether or not you want the edges finished with a double fold, decorative ribbon, fringe or braid. This will make a difference in the size of the shade itself, and you may not have fabric to waste in trimming off later.

Always assemble everything before you start to work, as the job requires concentration, and you cannot stop and look for something when you are trying to do a good job of fitting.

Fabric shades may be lined or unlined depending upon the kind of material used. If you stretch the fabric to the shade, it must always be lined. Select the lining fabric carefully as this is right next to the light, which will give any fabric a rosy glow.

As you stretch the fabric over the shade pin it carefully to both top and bottom. Make certain the fabric really stretches and use a bias cut. Pin and re-pin the shade several times until you are certain that the fabric lays smooth as silk on the frame. Then overcast the fabric to the frame as you would with a paper shade and trim as desired.

For lampshades with petticoat ruffles, use any of the dainty organdies or various printed fabrics. These in many cases may be unlined, but it's a good idea to test the fabric against the light so you will know what to expect when you have the shade made.

The ruffle which you are using must be cut three times as large as the circumference around the shade. Pleat or gather this and join the ends.

Heavier fabrics such as drapery and slipcover material also may be used for lampshades, but these are best made like the paper shades, more tailored and trim. Do not attempt to put ruffles on them.

Trim Your Fabrics

If you're doing some trimming about the household, you'd be surprised how easy it is when you have the know-how. In making pompoms for hats or dresses or other purposes, use embroidery twist (thread), novelty knitting thread or yarn. Cut two circles on cardboard with a hole in the center of each. Thread needle and pass around the holes and around cardboard until a thick layer is formed all the way around. The thicker the layer, the fluffier the pompom. Cut the thread between the two cardboard, remove them, holding threads firmly in the center and tie a thread to secure them at that point. Clip edges of thread.

To make fringe, buy it by the yard or ravel threads from the material you are using. Cover the top of the fringe with tiny braiding or overcast it. Then comb to make it straight.

Fashion Flashes

You may have your gloves long or short depending upon your preference. Gauntlets with wide cuffs are especially smart for suits.

Gay little shorties as well as all lengths of the longer gloves are used for formal wear. Some of them may even be the fingerless mitts which haven't been seen since ladies used fans exclusively.

Sandals of transparent plastic look especially lovely with a gracefully draped lame gown.

If you're very feminine, wreath yourself in white silk marquisette with a modified hoopskirt and even a bustle. If you're dramatic and very smart, choose a simpler gown in a stunning color that gives you long, flowing lines.

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