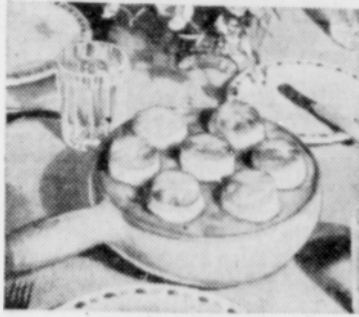


# HOUSEHOLD MEMOS... by Lynn Chambers



## Let Children Entertain Their Young Friends At Home Suppers



When serving supper to a gang of teen-agers, prepare a casserole as illustrated here, and let the youngsters serve themselves. Complete the main course with a tossed salad.

If you're one of the many mothers worried about where your teen-aged children spend their recreation and leisure time, then start doing a little hinting that it would be nice occasionally to entertain their friends at home.



You can enlist the help of other mothers in the neighborhood and plan a series of suppers or evening snacks for the younger crowd, and in this way, have some idea of where the children spend their idle hours. Daughters, and sons, too, will be glad to cooperate with mother in "cooking up" something special in the way of refreshments which should be simple but good to eat.

If you want to have a snack party for the youngsters, here's an easily planned and executed snack idea:

- Salmon Salad Bread Box**  
Pickles and Olives Potato Chips  
Dutch Apple Cake Ice Cream  
Milk or Chocolate

The salad loaf can be made ahead of time and set in the refrigerator for chilling, then removed at serving time and sliced.

### Salmon Salad Bread Box

- (Serves 6 to 8)  
1 tall can red salmon  
1 tablespoon plain gelatin  
2 tablespoons lemon juice  
1/2 teaspoon salt  
Dash of Worcestershire sauce  
1/2 teaspoon grated onion  
1/2 cup salad dressing

1 loaf (small) unsliced white bread  
Drain salmon; remove skin and bones. Flake fish into small pieces. Soften gelatin with lemon juice and dissolve over hot water. Add seasonings and salad dressing; combine with salmon, mixing thoroughly. Trim crusts from bread; cut thick slice off top of loaf. Remove inside of loaf leaving a wall about 3/4 inch thick. Fill box with salmon mixture; replace top slice of bread, pressing it in gently. Chill thoroughly. When ready to serve spread top and sides with extra salad dressing and garnish with ripe or stuffed green olives. Serve in slices.

Another easy type of dinner to serve is an oven stew with a simple tossed salad.

Both of these can be prepared ahead of time and finished up by the gang, if necessary. For dessert, serve something frozen because of the convenience of preparation.

- Supper Idea**  
Oven Stew  
Baking Powder Biscuits  
Tossed Vegetable Salad  
Frozen Lemon Cream  
Relishes  
Milk

The stew is rich in vegetables and will be filling enough for hearty, youthful appetites if prepared as follows:

### Oven Stew

- (Serves 6)  
1 pound beef or lamb, for stew  
2 tablespoons butter or other fat  
1/2 cup sliced onions  
3 cups boiling water  
1/2 cup diced carrots  
1/2 cup diced turnips  
1/2 cup diced potatoes  
2 teaspoons salt  
1/2 teaspoon pepper  
1/2 cup cooked peas  
1/2 teaspoon Worcestershire sauce  
1/4 cup cold water  
3 tablespoons flour

Brown beef or lamb in fat. Add onions and saute until golden brown; then add water. Turn into casserole, cover and cook in a moderate

### LYNN SAYS:

Serve Fruits Often For a First Course

Give your appetites a new slant on dinner. Try serving fruits and fruit juices in delectable combinations.

Canned raspberries and seedless grape halves, marinated with a bit of orange juice are a grand combination.

Equal parts of orange sections and Tokay grapes are guaranteed to whet the appetite.

### LYNN CHAMBERS' MENU

- Poached Eggs on Toast  
Scalloped Spinach  
Mashed Potatoes  
Raw Carrot Strips Beverage  
Chocolate Pudding with Cream

(350-degree) oven for 1 1/2 hours. Increase heat to hot (450 degrees). Add carrots, turnips, potatoes, salt and pepper and continue cooking covered for 20 minutes or until vegetables are nearly tender. Add peas and Worcestershire sauce. Add water gradually to flour, mixing to a smooth paste; pour into stew, stirring vigorously. Place biscuits on top of stew; turn into oven and bake 12 to 15 minutes longer or until biscuits are browned.

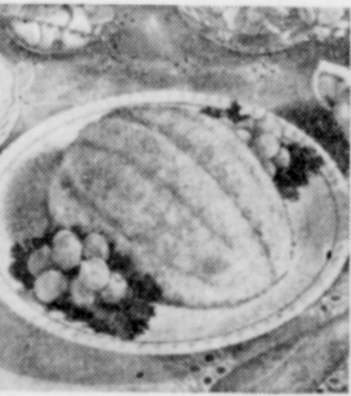
- Dutch Apple Cake.**  
2 cups sifted flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup butter  
1 egg  
1/2 cup milk  
1/2 cup sugar  
5 apples, cut, pared  
1 tablespoon cinnamon  
1/2 cup currants

Sift together flour, baking powder and salt. Work butter into flour mixture. Beat egg, add milk and stir into dry ingredients. Spread the dough in a well buttered biscuit pan. Spread apples on dough, pressing sharp edges of fruit into mixture. Sprinkle with currants, sugar and cinnamon which have been mixed together. Bake in a moderate (350-degree) oven for 30 to 40 minutes.

### Baking Powder Biscuits.

- (Makes 12)  
2 cups sifted cake flour  
2 teaspoons double acting baking powder  
1/2 teaspoon salt  
4 to 5 tablespoons shortening  
1/2 cup milk

Sift flour once, measure, add baking powder and salt and sift again. Cut in shortening. Add milk and stir until soft dough is formed. Turn out on lightly floured board and knead 30 seconds. Roll 1/2 inch thick and cut with floured, 2-inch biscuit cutter. Use on top of stew. The remainder may be baked on an ungreased baking sheet in a hot (450-degree) oven for 12 to 15 minutes.



Frozen lemon cream is the perfect dessert for a hearty main dish. This dessert may be made in the freezing tray or a mold.

### Frozen Lemon Cream.

- (Serves 10)  
1/2 cup finely crushed corn flakes  
2 egg whites  
6 tablespoons sugar  
2 egg yolks  
1/2 cup evaporated milk, thoroughly chilled and whipped  
1 teaspoon grated lemon rind  
3 tablespoons lemon juice

Thoroughly butter freezing tray of refrigerator and cover sides and bottom with cornflakes. Reserve some for top. Beat egg whites stiff but not dry. Add sugar gradually, beating constantly until thoroughly blended. Beat egg yolks until thick and lemon-colored; fold into egg white mixture. Then fold in evaporated milk, lemon rind and juice. Turn into freezing tray. Cover top with remaining corn flakes. Freeze until firm, using coldest freezing temperature. Freezing time: 4 hours. Unmold and cut in slices for serving. Or, pack in large melon mold, using equal parts of ice and salt (without stirring); let stand until firm (about 5 or 6 hours) pouring off salt water as it accumulates, before it reaches top of mold.

Released by Western Newspaper Union.

Grape juice mixed with gingerale is guaranteed to whet jaded appetites.

Avocado slices which are combined with grapefruit or orange sections may be served sprinkled with halved, seedless grapes.

For a rich new smoothness in ice creams, whip butter-ripe avocado with a rotary beater until fluffy. Then beat into ice cream, frozen to the mushy stage. Return to refrigerator and freeze until firm, stirring occasionally.

## WOMAN'S WORLD

# Full Length Coats Easily Made Into Fashion-Wise Shorties

By Erta Haley

### Many-Purpose Suit



A smart teen-age choice for the social-minded miss is this dressmaker suit so fitted for social or business gathering. Young dressmakers will find it easy to style in plain gray or beige gabardine that combines well with light or dark accessories.

If, on the other hand, you have a coat with a boxy look and one that shows a great deal of shoulder interest, it's best to select heavier pads. The size of the pads in each shoulder can vary, depending upon how your shoulders line up with each other.

When the coat is completely finished it's ready for the lining, which should be of a smooth, closely woven material that wears well. The lining may have an extra fold at the back to give you a feeling of roominess. The sewing on the lining is done much as that on a dress would be. The important thing is to cut it to fit and then sew the seams and slipstitch into place. The coat, naturally, is hemmed before the lining is added, as lining and coat are separate.

You can save yourself a lot of time in fitting the lining if the coat is turned inside out. Also, press the seams of the lining flat after you finish sewing it. Pinning and basting will help you keep the lining in place while you do the slipstitching. Try the coat on after basting to see whether or not you feel comfortable in it. Move the arms about to make certain there is enough roominess.

### Choosing Fabrics

If you've decided you want gathers in your next dress, here's the way to select a suitable fabric. Gather the material in your hands, as you would in gathering it, and see whether it lies in soft gathers or whether it juts out at angles.

If you want pleats in your next dress, you must look for a fabric that has a certain crispness or wiriness, or you will constantly have to press in your pleats. If you can make the fabric and have the mark remain readily, you can be sure the material will pleat.

When you are making a woolen dress, always select a light weight wool. Heavier wools are made only for suits or coats, and are somewhat difficult to work with.

If you've decided on ruffles galore, choose a fabric that has some crispness like organdie, marquisette, etc. You'll also do wisely choosing a fabric that has a permanent finish.

For dresses with straight classic lines, choose a material that has some body, and one that will hang straight easily without too much tugging. Firmness of fabric is very important here.

For dresses with draped effects, choose a fabric that has softness but enough weight, and not too much stiffness. For dresses that have a softness, choose fabrics that seem to mold themselves easily like rayon, crepe or silk.

### Preparation of Material Precedes Cutting

It's no fun working with a dusty piece of fabric. Do have it cleaned first, as this will make it easier to see just what you have for working. And another thing, if the old coat has faded, it's perfectly possible to have the material dyed either commercially or at home before you do any cutting at all. Wools dye nicely if you use a dye suitable for the material and work



If you have an outmoded coat...

with the directions instead of against them. I can guarantee they will be soft and pliable to the touch.

If you have a light blue coat that has faded in spots, dye the whole thing a navy, which will cover faded portions. A yellow coat which looks rather soggy can be dyed with blue to give you one of the popular new greens. Brown dyed with red gives a lovely reddish brown, while an orange dyed with purple gives a nice rust shade.

After the material has dried, it should be pressed smooth just as would any other woolen garment. Use a damp cloth, and not too hot an iron and keep going over the damp cloth long enough to dry it out and make the wool smooth.



Cut and sew it into a fashionable one.

Hang for a few minutes to permit a thorough drying of the material. If the wool has worn badly, plan to use the wrong side of the material as your right side: it will look more fresh and new.

### Finish Coat With Lining.

#### Shoulder Pads

There are so many types of shoulder pads now available that it probably will not be necessary for you to make your own. However, you will want to select them with care. If your coat has a soft shoulder line, you will not want too large pads. Choose something that will make the coat look truly casual.

## Fashion Flashes

A novel type of hat recently seen is the draped hat. This is carefully molded to the head and gives the wearer a rather sculptured look.

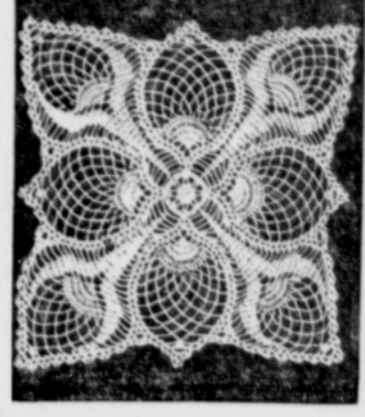
You'll be seeing lots of laces and chiffons used about the bodice and the neckline in the new fashions. Bertha yokes and shawls are being used for effect in many new collections.

The trim look is very evident in the new spring hats. You'll find small brims, cloches and other styles, but many of them look restrained.

Jackets on dresses and suits show a wide variety. There's everything from the neat and short bolero to the long cutaway types, and even tunic styles.

## NEEDLEWORK PATTERNS

# Crochet a Gift Doily or Runner Heart and Flowers Embroidery

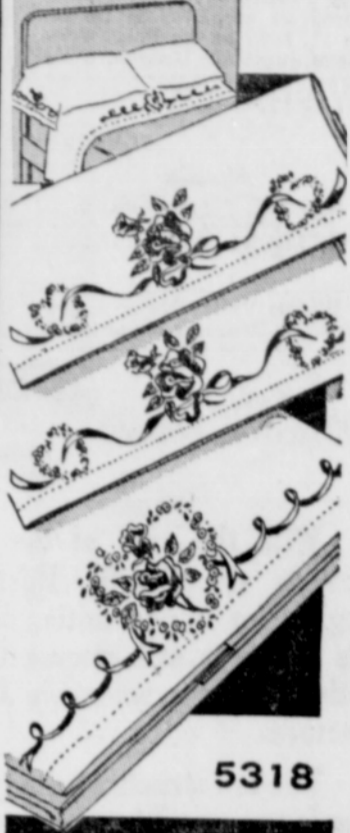


5885

### Pineapple Design

HANDSOME eleven-inch squares to crochet in the popular pineapple design. Crochet one square and use it as a doily—do three and join them to form a buffet or dresser runner. It will make a treasured gift for a friend who collects this exquisite motif.

To obtain complete crocheting instructions for the Lacy Pineapple Runner (Pattern No. 5885) send 20 cents in coin, your name, address and pattern number.



5318

For Pillowcases and Sheets HERE'S a romantic design to embroider on pillowcases and top-sheets. Bride's roses of soft rose-pink enclosed in a "heart" of dainty blue forget-me-nots. The satin-smooth embroidered ribbon is done in two shades of pale rose-pinks.

To obtain 2 pillowcase transfers, 1 sheet transfer design of the Hearts and Flowers Designs (Pattern No. 5318) color chart for working, amounts of various dyes specified, sketches of stitches used, send 20 cents in coin, your name, address and pattern number.

Due to an unusually large demand and current conditions, slightly more time is required in filling orders for a few of the most popular patterns.

SEWING CIRCLE NEEDLEWORK 705 Mission St., San Francisco, Calif. Enclose 20 cents for pattern.

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## ASK ME ANOTHER?

### A General Quiz

#### The Questions

1. The dog watch on a ship is how many hours?
2. Which was the first state to adopt the primary method for all nominations?
3. The priests, prophets and wise men among the ancient Celts in Gaul, Ireland and Britain were called what?
4. Ascorbic acid is better known as what?
5. Which of the apostles is sometimes called Levi?
6. What is the estimated amount of tea consumed yearly by China?
7. In a play where does the epilogue come?
8. The Arc de Triomphe in Paris commemorates the victories of what ruler?

#### The Answers

1. Two hours.
2. Wisconsin, in 1903.
3. Druids.
4. Vitamin C.
5. Matthew.
6. Eight million pounds.
7. At the end.
8. Napoleon.

## HARD WATER?

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