

HOUSEHOLD MEMOS... by Lynn Chambers



Summer Weddings Will Be Incentive For Many Parties



For a simple bridal shower refreshment, a punch bowl with floating orange slices and slivered strawberries makes a pretty picture. Serve this with cake or cookies.

Bridal days are once more with us, and there's hardly any circle of friends where at least one wedding does not take place. A good friend of the bride usually gives the honored girl a shower, and it is with such pleasant doings that we are concerned.

Whether it's a lingerie, kitchen or personal shower, the theme of the party refreshments should be daintiness. If you can carry out the theme with a centerpiece of bride and bridegroom, well and good, but it isn't necessary. Use your daintiest linen and fresh, fragile flowers, and your table is bound to be pretty.

Pastel color combinations in table settings and refreshments are highly favored as they carry out the theme of the occasion. Food, however, need not be elaborate, because the girls probably will be too excited to eat much. Do, however, make everything delectable, and you will be well rewarded for your efforts.

A SIMPLE afternoon or evening party might consist of a light delectable cake and punch as follows:

Whipped Cream Angel Food.

- 1 cup whipping cream
- 3 egg whites
- 1/2 cup water
- 1 teaspoon vanilla
- 2 cups flour
- 1 1/2 cups sugar
- 3 teaspoons baking powder
- 1/2 teaspoon salt

Whip cream until stiff; beat whites until stiff and combine carefully. Add water, vanilla and dry ingredients, which have been sifted together at least three times. Bake in layers at 350 degrees about 30 minutes or until done. Use the following filling:

Lemon Filling De Luxe.

- 1/2 cup shortening
- 1 cup sugar
- 3 eggs, beaten slightly
- Grated rind of 1 lemon
- 6 tablespoons lemon juice
- 1/2 teaspoon salt

Place shortening in pan over hot water to soften. Add remaining ingredients. Cook over simmering water, stirring constantly, until well thickened and of good piling quantity. Cool before using.



Strawberry Punch.

- 1 quart water
- 1/2 cup granulated sugar
- 1/2 cup corn syrup
- 2 quarts strawberries
- 3 cups chilled orange juice
- 1 cup chilled lemon juice
- 4 cups ginger ale
- 2 thinly sliced oranges or limes

Combine first three ingredients. Bring to a boil and add the washed, hulled strawberries, and boil, covered, for 3 minutes. Remove and strain through a sieve, without pressing, and chill. Just before serving, combine with remaining ingredients, using orange slices for

LYNN SAYS:

Make Baking Easy

Give your biscuits a rich, brown crust by brushing them with milk or cream before baking. This will prevent your baking them to the drying point by making them brown more readily.

To prevent boiled frostings from becoming sugary, add 1 teaspoon of vinegar or 1/4 teaspoon of cream of tartar to the syrup while cooking.

Custard pies should be cooked on a wire rack to prevent them from steaming and becoming soggy.

LYNN CHAMBERS' MENUS

- Sliced Cold Roast Chicken
- Potato Salad
- Vegetable Salad
- *Whole Wheat Muffins
- Beverage
- Berry Pie a la Mode
- *Recipe given.

garnish, and additional slivered strawberries, if desired.

ANOTHER EASY but satisfying answer to the refreshment problem is a salad served with homemade hot-from-the-oven muffins that take just a few minutes to bake. But first, consider the salad, made with easy-to-use canned shrimp:

Shrimp and Avocado Salad Ring.

(Serves 6)

- 2 tablespoons plain gelatin
- 1 1/2 cups cold water
- 1 1/2 cups boiling water
- 1/2 cup sugar
- 1 teaspoon salt
- 1/2 cup lemon juice
- 2 ripe avocados
- 1/2 cup chopped celery
- 1 No. 1 can shrimp
- Mayonnaise

Soften gelatin in 1/2 cup cold water for 5 minutes. Add boiling water

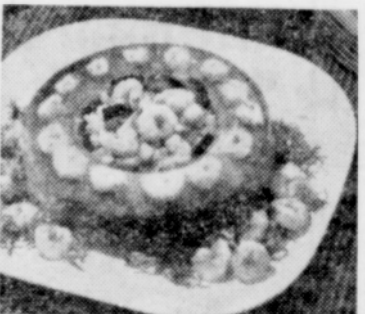


with sugar and salt and mix until dissolved. Add remaining cold water and lemon juice and mix thoroughly. Arrange about 1/2 of the shrimp in the bottom of a 1 quart ring mold which has been rinsed in cold water. (Reserve remaining shrimp for filling.) Cover shrimp with 1/2 cup of the clear gelatin mixture and chill until firm. Chill remaining gelatin until thickened. Peel and mash 1 avocado and fold into slightly thickened gelatin mixture. Peel and dice other avocado and add to mixture with celery. Pour over jellied shrimp and chill until firm. Unmold on crisp greens and place Shrimp Filling in center. Serve with mayonnaise.

Shrimp Filling.

- Remaining 1/2 can of shrimp
- 1 cup diced cucumber
- 1/2 cup diced celery
- Salt and pepper

Combine ingredients and season to taste. Place in center of shrimp-avocado ring.



Combine shrimp and avocado for a pretty salad. Make your salad in the morning and save last minute flutter when the guests appear. Bread and butter sandwiches made finger style, or whole wheat muffins are a good accompaniment.

YOU'LL FIND these whole wheat muffins nourishing as well as a delightful change from other types because they're less well known.

*Whole Wheat Muffins

- 1/2 cup all-purpose flour
- 1 cup unsifted whole wheat flour
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 4 tablespoons granulated sugar
- 1 egg, well beaten
- 1 cup milk
- 4 tablespoons melted shortening or salad oil
- 1/2 cup raisins

Mix together dry ingredients. Combine remaining ingredients. Add all at once to the flour mixture, stirring, not beating, quickly and vigorously, until just mixed and of a lumpy appearance, but no longer. Over-stirring will make your muffins coarse. Fill greased or oiled muffin pans 3/4 full and bake in a moderately hot (375-degree) oven for 35 minutes.

Released by Western Newspaper Union.

To save sugar used in icings, sprinkle a small amount of sugar on the cake before baking. This, in turn, may be sprinkled with finely shredded nuts or coconut shreds.

Fruit pies as well as berry pies will have better flavor if the juice of half a lemon is sprinkled over the filling before baking.

Bread and rolls will be much more quickly made if the yeast in them is doubled. Four teaspoons of vinegar also will help speed the process and keep bread better during the summer months.

Woman's World

Inexpensive Homemade Gifts Make Hit at Bridal Shower

By Ertta Haley

THE bridal spirit is very much in the air these days as we catch ourselves in the midst of many weddings and showers. I feel that the woman who maintains a home is best able to anticipate the needs of the bride-to-be and hers should be the singular honor of getting together some of the linens and kitchen supplies for the new home-maker.

Only those of us who are in the midst of household activities can know how potholders wear out, how essential a supply of clean towels is, or how good it is to go to the closet for extra table and napkin sets when we've been rushed with company.

Prices on such small items as these currently run higher than most of us can afford, yet they can be made easily in just a few evenings at home. Why not plan a sewing bee for the bride just before the shower and gather some of her friends together, and see what you can whip up? You can accomplish more for less money this way than in any other.

Some of you probably are saying that the high price of materials does not warrant too much sewing, and I will grant that this is true to a certain extent, but you still can sew for less money than you can buy.

Then, too, there are such things as flour and sugar sacks that will do beautifully for bridge sets or towels. Scraps of material such as every-one of us has will make nice edgings for hand or glass towels, or even pot holders.

If you can't crochet, there are a number of trims and edgings now available which will perk up plain white towels and bridge sets—or aprons—and they're easy to put on even without a sewing machine.

Needlework Makes

Sewing Attractive

If you have a little time and are willing to spend it on making simple things look more attractive than just plain sewing will do, you can turn out many lovely things.

I am thinking particularly of how nice a little time spent in using



Homemade Bridal Gifts . . .

applique helps dress up tablecloths and napkins, towels or pot holders. Even if these are made of inexpensive cottons like checked gingham, a little flower applique in the corner of a solid material that picks up one of the colors in the check will add much to the decorative value.

Another little sewing trick you might investigate for dressing up purposes is the transfer pattern, which can be worked in different colored threads to add gay touches to cloths, towels and aprons. If you can buy nice quality white material and a set of transfer patterns, they are easy to apply, and time spent sewing them will repay you well.

If you prefer to stay with the simpler, classic decorative motifs, you will find many binding tapes back on the market from which to choose for edgings of different types. These are very simple to put on and add gay, bright touches even to the simplest towels, napkins or tablecloths. Cross stitch is one of the easiest to sew, and yet if it is done in good colors, it can add much to the appeal of a cloth or towel, or apron edging.

If you can crochet, there are such things as place mats and edgings which will look ever so much more attractive because of your ability.

Be Smart!



If you prefer a classical suit with its singing symmetry, it's as smart as ever. You may distinguish it by such current touches as a much buttoned double breast closing, smart manipulation of reefers and beautifully slender skirts with deep inverted pleats or other hidden means of fullness.

Saucy Chapeau



Made to order for the petite is this saucy hat of sweet chili green bedecked with varicolored pansies. A crisp veil that tucks under the chin finishes off a hat that is as crisp as a cool breeze. It's made of one of the new special straws.

One of the nicest place mat sets that I've ever seen was crocheted in white and yellow—but of course you may use all white or any color combination. Then the mats were starched as stiffly as possible and carefully pressed by running the iron over and over them several times until they were as crisp as straw. The mats will not soil readily and since their washing, when it is necessary, is so simple, any bride would be very happy to receive them.

Don't be alarmed about making mats, if you do not crochet. There are so many different ways to make them, as well as styles of mats that your choice is unlimited.

Many Different Ways

To Make Place Mats

One of the simplest sets which I know of uses a solid white material such as a good quality muslin or organdie. The only decoration on the whole mat is a contrasting colored binding, very daintily applied so it looks neat and withstands wear. If you are making a set of four, it is easy enough to complete the set with four napkins of the same material to match.

If you are able to do stitching of any kind, use a cross-stitch motif in the corner or around the edges. Or, for a more elaborate design, apply a spray of flowers in one corner. A decorative machine stitch also may be used with a contrasting colored thread.

There are any number of ways you might try weaving mats, too. These may be made in festa-like color combinations, and they are a very attractive present. Ask the art student in the family about ways to do this.



Show Real Thoughtfulness.

A very simple way of making breakfast mats is simply to use pinking shears for trimming the edges of oilcloth rectangles. Such mats may be used on the summer porch or in the breakfast nook.

Plastic Material Makes

Nice Gifts

Among the presents you can make for less than \$5 are the plastic kitchen curtain sets or shower sets. These plastic materials, as I've explained before, are easy to sew provided you do not pull them, and use a loose stitch. If the material becomes sticky, sprinkle it with talcum powder while working.

Either the kitchen curtain set or the shower and bathroom window set would make a very lovely gift for the new bride. You can find out what her color scheme will be, and whether she lives in a furnished or unfurnished place, an extra set or two of these will be extremely welcome.

Of course the plastic materials also may be used for all sorts of aprons, too—coveralls or dainty tea aprons. The material will ruffle nicely, and it does not take long to make any one of these items if you have a sewing machine at your disposal.

Plastic materials such as these are nice to give also, because they are such an aid to keeping laundering under control. The newlows appreciate any help along these lines.

SEWING CIRCLE PATTERNS

Cool, Comfortable House Dress Date Dress Is Youthful, Smart



1607

34-48

1628

10-20

Summer Frock

EXPERTLY designed with a youthful air is this smart frock for all your summer activities. Bold ric rac accents the cap sleeves and upper skirt, and note how cleverly the large buttons trim the bodice.

Pattern No. 1628 is for sizes 10, 12, 14, 16, 18 and 20. Size 12, cap sleeves, 3 1/4 yards of 35 or 39-inch; 3 yards ric rac. The Summer FASHION has a wealth of sewing information for every home dress-maker. Fashions by top-flight designers, special children's page, free pattern printed inside the book, 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 _____

Georgia Family Has 18

Additional Fingers, Toes

The family record for having polydactylism, the possession of an abnormal number of fingers and toes, is believed to be held by the Johnsons, a Negro family living today in Colquitt county, Georgia, says Collier's.

Inheriting the condition from her father, the mother transmitted it to seven of her ten children, and the eight together have 18 additional normal digits, ranging from one extra toe on a son to two extra toes and three extra fingers on a daughter.

WHY BE A SLAVE TO HARSH LAXATIVES?

Healthful Fresh Fruit Drink Has Restored Millions to Normal Regularity!

Here's a way to overcome constipation without harsh laxatives. Drink juice of 1 Sunkist Lemon in a glass of water first thing on arising.

Most people find this all they need—stimulates normal bowel action day after day!

Lemon and water is good for you. Lemons are among the richest sources of vitamin C, which combats fatigue, helps resist colds and infections. They supply valuable amounts of vitamins B1 and P. They pep up appetite. They alkalize, aid digestion. Lemon and water has a fresh tang too—clears the mouth, wakes you up, starts you going.

Try this grand wake-up drink 10 mornings. See if it doesn't help you! Use California Sunkist Lemons.

LOOSE PLATES?

To hold your loose uppers and lowers comfortably secure all day—and every day, try dentist's amazing discovery called STAZE. Not a "messy" powder! STAZE is pleasant-to-use paste. Get 35c tube at drugist today! Accept no substitute! STAZE Holds All Day or Your Money Back!

SNAP! CRACKLE! AND POP! SAY...



Hellogg's RICE KRISPIES

P.S. Be sure you get America's favorite rice cereal, the one and only Kellogg's Rice Krispies!