









HOUSEHOLD MEMOS

by Lynn Chambers



Try Lemon-Egg Pie for Potluck Supper
(See recipe below.)

Church Suppers

Although church and club activity dwindles to a minimum during these warmer months, there are still events on both calendars which require participation — and with food.

For events such as these the requirements are simple but quite important. We want a dish that is easy to make and to carry; then, too, we want something that will appeal to a number of people. We also like to bring a dish that goes pretty well with anything else that may be served.

First, there are a number of main dishes from which to choose. Any of these will put you up with the top ranking cooks of the community.

Chicken Chow Mein.

(Serves 6)

- 2 cups cooked chicken
- 2 tablespoons fat or oil
- 2 cups thinly sliced celery
- 1½ cups sliced peeled onions
- ¼ teaspoon pepper
- 2 cups chicken broth
- 2 cups canned mixed Chinese vegetables
- ½ cup canned mushrooms
- 2 tablespoons cornstarch
- 3 tablespoons soy sauce
- Scallions
- 1 can fried noodles

Brown chicken slightly in fat; add celery, onions and pepper. Add chicken broth and cook, covered, until vegetables are tender. Add drained Chinese vegetables and mushrooms and heat to the boiling point. Mix cornstarch with soy sauce and add to hot mixture, stirring constantly. Let simmer 2 minutes or until slightly thickened. Arrange on deep platter or vegetable dish with scallions and serve with fried noodles.

Frozen Salmon Loaf.

(Serves 6)

- 2 cups cold cooked rice
- 1½ cups salmon, drained and flaked
- 1 cup cooked peas
- ½ teaspoon salt
- ½ teaspoon paprika
- 1 tablespoon lemon juice
- ¼ cup mayonnaise

Combine the ingredients lightly and freeze in a loaf or ring mold until firm enough to slice. Unmold on crisp greens and serve with lemon wedges.

*Dutch Hot Slaw.

(Serves 4)

- 6 cups shredded green cabbage
- 1 tablespoon butter
- 2 eggs, beaten
- ¼ cup vinegar
- ½ teaspoon salt
- 1½ tablespoons granulated sugar
- ¼ teaspoon paprika
- ¼ cup water
- ¼ cup light cream

Cook cabbage until just barely tender. Drain, place in serving dish or casserole and keep hot. Meanwhile, melt butter in double boiler, then add eggs, vinegar, salt, sugar, paprika and water. Cook until thickened, stirring frequently. Remove from heat, add cream and beat until fluffy. Pour over hot cabbage.

LYNN SAYS: Effective Cleaning Methods Suggested

Remove brown stains from tea-cups by rubbing with dampened cloth to which has been added some baking soda. Wash off in warm water and dry. This prevents the shine from coming off the china.

Dishes are more sterile if you wash them in soapy suds, rinse in very hot water by pouring it over them, and let them dry on the drain-board.

LYNN CHAMBERS' MENU

- *Baked Beans with Hamburger Relishes
- Rolls
- *Dutch Hot Slaw
- Beverage
- *Frozen Fruit Salad
- Cookies

*Recipes given.

*Baked Beans With Hamburger.

(Serves 4)

- 2 tablespoons fat
- ½ cup sliced onions
- ½ cup diced celery
- ½ pound chuck beef, ground
- 2½ cups canned, baked beans
- 2 teaspoons Worcestershire sauce
- ¼ teaspoon salt
- ¼ teaspoon powdered sage
- ¼ cup water or tomato juice

Heat the fat in a skillet. Then add onions, celery and beef and cook, uncovered, for 10 minutes. Add remaining ingredients and heat thoroughly.

You'll want to make good use of garden vegetables; and nothing would be more welcome at church or pot-luck supper than some of your freshest vegetables, seasoned beautifully and cooked to perfection.

Spinach, Bacon Dressing.

(Serves 4)

- 2½ cups hot, cooked spinach
- 4 strips bacon
- 2 tablespoons vinegar
- 1 tablespoon sugar
- 1 teaspoon salt
- ½ teaspoon pepper
- ½ teaspoon prepared mustard

Dice bacon and saute in skillet until golden brown. Add remaining ingredients, except spinach and heat thoroughly. Then add to spinach, toss and serve at once.

Make your desserts easy but delicious by selecting one of these two:

*Frozen Fruit Salad.

(Serves 6)

- 1 orange
- 2 slices pineapple
- ¾ cup Royal Anne cherries
- 1 banana
- 2 canned pear halves
- ¼ cup blanched, chopped almonds
- ¼ cup maraschino cherries
- ½ cup boiled salad dressing
- ½ cup whipping cream

Remove rind and skin from orange and cut fine. Chop other fruits and combine with nuts. Add dressing and fold in whipped cream. Freeze in tray of automatic refrigerator until firm.

Lemon-Egg Pie.

(Serves 6)

- 4 egg yolks
- 1 cup sugar
- Grated rind of 1 lemon
- 4 tablespoons lemon juice
- ¼ teaspoon salt
- Meringue: 4 egg whites ¼ teaspoon salt ½ cup sugar 9-inch baked pie shell

Blend first five ingredients. Cook over simmering water, stirring constantly until thickened, about 15 minutes. Remove from heat. Prepare meringue by beating egg whites until stiff, then adding salt and sugar gradually. Beat until glossy and firm. Fold yolk mixture into meringue. Pour into baked pie shell. Bake in a moderate (325-degree) oven until delicately browned, about 20 minutes.

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Soaking pots, pans and casseroles on which food has burned or dried makes them much easier to wash. If the condition is serious, boil some soap suds in the pan slowly for a few minutes to loosen the food.

Avoid excessive use of soap and soaking when cleaning heavy dark cast iron skillets. Restore finish by coating with fat.

Pipe cleaners are ideal for cleaning many parts of the range that are inaccessible otherwise. Keep them handy.

Woman's World

Intelligent Use of Curtains Can Make Any Home Lovelier

By Ertta Haley

Floral Frock



NO MATTER what kind of home you live in, it's a real pleasure to know that you can make it lovelier by intelligent selection and use of materials. One of the most basic beauty treatments for the home or apartment or flat is the use of attractive curtains.

Spanking fresh white or pastel curtains which are luxurious even though the fabric may be inexpensive can give even the home with few apparent possibilities for improvement a nice new look that everyone admires. Fortunately, even the beginner can sew curtains, because there is nothing really difficult about it.

Before you start on a curtain-making spree, look over the window situation carefully and decide just what should be done.

If the view outside the window is good, you will choose transparent tie-back curtains that allow the outdoors to come in; at any rate, choose something which will permit an outdoor view easily.

If the view is poor, your best choice is a straight glass curtain which is as opaque as possible without losing its suggestion of lightness and airiness. Add side draperies in as attractive a print as possible to close out the view and make the occupants find enough interest inside so there is little desire to peek outside them.

One of the most attractive things about windows can be their fullness and draping quality. If a choice must be made between a good quality but skimpy curtain or a cheap but full curtain, the choice should always be the latter.

Shop Around to Find Curtain Bargains

It is often possible to find curtain materials in dress fabric sections at a considerably lower price than in the drapery sections.

Prices on curtain fabrics vary widely, and it is the woman who

This delightful floral frock for summer evenings capitalizes on the fine draping quality of Swiss organdie crepe in its softly puffed peplum, shoulder ruffles and flowing skirtline. The shoulder corsage with velvet ribbons is detachable so the frock actually may be tubbed, if you wish. The semi-soft finish of the fabric is permanent, and the print is fast color.

can be used as a guide. Before trying to do any cutting, it's a good idea to pull some thread to use as a guiding line. Or, better still, do not try to cut the fabric; it's much better and easier to tear it.

A yardstick is best to use in measuring length; for the detail work, such as ruffles, use a tape measure.

Remove all selvages before you start working on the curtain. The selva is woven much more tightly than the curtain fabric, and if allowed to remain, it will bunch when washed and not enable you to iron the curtain smoothly.

Side hems are put in the curtain first. To save time basting, turn the edge ¼-inch first and press; then turn it one or two inches and press again. This will then be nice and flat and can be machine-stitched without any basting. If you plan to attach a ruffle, sew only the edge that will be against the wall.

Finish and Trim Your Curtains Attractively

Although it is possible to finish the side seams without doing basting, it is wise to baste the hem of



With fresh, new curtains.

the curtain so that its proper length can be estimated.

Also, if you have planned a curtain that ties back, the length will be altered considerably by this procedure. Curtains will have to run considerably longer when they are tied back.

Always plan to make the casing for a curtain wide enough for rods to pass through. If you are not certain that the material will hold without shrinking, it's wise to allow a little extra for the casing. An allowance for shrinking should be allowed at the top of any curtain, but how much you leave for shrinkage depends upon your judgment of the fabric—or the facts you may have on its shrinkage. Use all the information you have to estimate this and avoid disappointment later after the curtain is washed.

If you have ruffled curtains, the ruffling may be easily made with that particular attachment on your machine. You will need about 1½ to 2 yards of material for ruffling each yard of curtain, unless the material is cut on the bias and then you will need to figure 1½ yards of ruffling to each yard of curtain. Ruffled tie-backs are usually made only for those curtains which are ruffled, and you may choose any of several styles.

SEWING CIRCLE PATTERNS

Summer Wardrobe for Tots Youthful Button-Back Two-Piecer



Yoked Top, Gored Skirt

THIS clever two piecer is designed for the young in heart. The pretty yoked top buttons down the back, is gayly trimmed with ric rac and novelty buttons. The simple gored skirt goes together quick as a wink.

Pattern No. 8135 comes in sizes 11, 12, 13, 14, 16 and 18. Size 12 requires 3¾ yards of 35 or 39-inch; 2½ yards ric rac. 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 _____

Pattern No. 8180 is for sizes 6 months, 1, 2 and 3 years. Size 1, dress, 1½ yards of 35 or 39-inch; sunsuit, ¾ yard; slip and panties, 1¾ yards.

AROUND THE HOUSE

Curtains to be stored for a season should not be starched, for the starch may attract insects and weaken the curtain fabric.

An electric motor mounted on a stand or bench often is quite noisy, so much so that the vibrations can be felt in nearby rooms. The cure is a sound-deadening cushion of rubber or felt. Four or five rubber washers placed under the base will do the job.

In remodeling your kitchen it is a good idea to redesign it as a precautionary measure against fire. To do this be sure curtains, doors and wooden cabinets are not too close to the range.

Sprinkle cornmeal on your rugs, let it remain for a short time and then sweep. This picks up dirt and particles imbedded in the nap.

Make your own belts. Make them in various colors to match your frocks. Put a layer of stiffening between two layers of ribbon. Sew through ribbon selvages with tiny machine stitching.

Poisons like lye, insect sprays and disinfectants should be kept on high shelves, out of children's reach.

If you'd like to preserve eggs at home by the flash heat method, proceed as follows: Dip the eggs into boiling water for five seconds, let them cool in the air, then store them carefully in cartons in a cool moist place.

If you carry stamps in your purse, fold them and slip waxed paper dividers between the gummed surface folds. Divided this way, stamps will never stick together.



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