

HOUSEHOLD MEMOS...



by Lynn Chambers



Have an Eating Treat With a Barbecue!
(See recipe below.)

Barbecue Fun

Before the crisp, cool weather comes, treat yourself to one of those grand outdoor meals—a barbecue! There's no food like that cooked outdoors for real, honest-to-goodness flavor and marvelous eating.



There's nothing so relaxing, either, as eating outdoors, for most of the preparation comes ahead of time. Then, too, though you have to bribe and beg everyone to help in the kitchen, no one wants to be left out of the preparation when it comes to cooking out of doors.

Perhaps you have a barbecue unit to use for cooking; or maybe you just build a fire in the old make-shift brick oven in the back yard. Whatever you have, it will be good if you make the fire well in advance, and then let it burn down to glowing coals before you start cooking. That's the secret.

You have a choice of many kinds of meat—juicy hamburgers, plump weiners, steaks or ribs. But do have a good sauce to go with them. Or, let the folks have kabobs—everyone will enjoy roasting his own.

*Barbecued Ribs. (Serves 6)

- 3 to 4 pound ribs, cut in pieces
- 1 lemon
- 1 large onion
- 1/2 cup Worcestershire sauce
- 1 teaspoon chili powder
- 1 teaspoon salt
- 2 to 3 dashes tabasco sauce
- 2 cups water
- 1/2 cup chili sauce

Place a piece of lemon and onion on each rib. Mix remaining ingredients together; heat to boiling and then brush sauce over the ribs. Broil slowly on outdoor grill and brush frequently with sauce. For outdoor broiling, place meaty side of ribs down on the grill. Onion and lemon may be secured with toothpicks.

For steak that is really elegant, use the above sauce for brushing the steaks while broiling. Or, if you prefer, the steaks may be marinated, as follows, for several hours before you start broiling:



- Mix together 1 cup of salad oil, 1/2 cup of vinegar, 1/2 teaspoon salt and 1/4 teaspoon pepper, 2 tablespoons grated onion, 1 clove garlic and 1 tablespoon minced parsley.

Some people prefer a barbecue sauce for steaks, but even then they like to rub the meat with onion, garlic, herbs and such before basting with the sauce. Use your own taste as a guide. Steaks should be first quality, well aged and well marbled with fat for barbecue.

*Outdoor Potatoes. (Serves 6)

- 4 cups cooked potatoes, diced
- 2 cups sliced onions
- 1 tablespoon minced parsley
- 1 tablespoon paprika
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 cup fat or drippings

Combine all ingredients and place in heavy skillet. Brown until crisp and golden colored. Serve piping hot.

LYNN SAYS: Use These Neat Tricks In Your Kitchen

Place slices of bread on the partially opened lid of the kettle in which you cook strong smelling foods like cabbage and broccoli.

Spear tomatoes on a long fork and hold over a flame while turning. They will peel easily after this treatment.

Tea tastes better if it is mixed with a little orange rind, grated. Also, store it near a box of cloves in the pantry to make spicy.

LYNN CHAMBERS' MENU

- *Barbecued Ribs
- Buttered Buns
- *Outdoor Potatoes
- *Roasted Corn Ears
- *Cabbage Slaw
- *Deep Dish Blueberry Pie
- Cream Beverage
- *Recipe given.

*Roasted Corn Ears.

Remove outer husks from ears of corn. Turn back husk and remove the corn silk. Replace husk; place corn ears on grill. Turn frequently while roasting 8 to 12 minutes. Serve with butter, salt and pepper. The husk turns brown but the corn itself is excellent. If you prefer the corn more browned, roast longer.

There's nothing quite like crisp, chewy food to set off the barbecued meat, skillet-fried potatoes and roasting ears, as some cabbage served with a creamy dressing and plump red-ripe tomato wedges.

*Cabbage Slaw. (Serves 6)

- 4 cups finely shredded cabbage
- 1 egg yolk
- 2 tablespoons sugar
- 1 tablespoon flour
- 1/2 teaspoon salt
- 1/2 teaspoon dry mustard
- 1/2 teaspoon paprika
- 1/2 cup water
- 1/4 cup vinegar
- 1 tablespoon butter
- 1/2 pint sour cream

Beat egg yolk; add dry ingredients and mix thoroughly. Add water and vinegar gradually. Cook in top of double boiler until thick and smooth, stirring constantly. Add butter. Chill. Fold in sour cream and mix with the shredded cabbage. Garnish with ripe tomato wedges.

Dessert problems are easy to solve. With fresh fruits and berries plentiful, a platter or basket of well chilled fruit and cookies will satisfy well for dessert. Some like cake for dessert for an iced beverage. Then make a spicy cake with a caramel frosting. It's just the kind to set off the meal properly.



Spice Cake.

- (Makes 2 9-inch layers)
- 2 1/4 cups sifted cake flour
- 1 teaspoon baking powder
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1/2 teaspoon cloves
- 1/2 teaspoon cinnamon
- 1 cup granulated sugar
- 1/2 cup brown sugar
- 1/2 cup vegetable shortening
- 1 cup buttermilk
- 3 whole eggs

Sift together flour, baking powder, soda, salt, spices and granulated sugar. Add brown sugar, shortening and buttermilk; beat for 2 minutes. Add eggs and beat another 2 minutes. Bake in greased, wax paper lined pans in a moderate (350-degree) oven for 30 to 35 minutes.

Let cool and frost with caramel icing: Mix 1 1/2 cups brown sugar with 1/4 cup cream, 2 tablespoons butter and 1 tablespoon vanilla. Bring to a boil and boil 3 minutes while stirring. Remove from heat. Beat until creamy, adding cream if necessary to make spreading easier. Released by Western Newspaper Union

Stale, hardened rolls and muffins can be freshened easily by placing in a paper bag, sprinkling the bag with water, then placing in the oven for a few minutes while they heat through and soften.

Let hamburgers take on glamour by serving them as a mixed grill with broiled tomato halves and pineapple.

Leftover egg whites may be stored for several days in a covered glass jar. Egg yolks may be poached until firm, then chopped and used in salads or sandwich fillings.

Woman's World

Check Over Your Winter Coat While You Have Opportunity

By Etha Haley

Rayon Charmer



MR. WEATHER MAN has many warm days stored up for us undoubtedly, but it's still a good idea to check over your fall and winter coats. In case you can't do the kind of repairing and remodeling job you want on your old coat, you will have plenty of time to go shopping before the selection is all picked over.

Many coats will give another season or two of wear if the lining is replaced, and this should be done before the old one is too worn to be used as a pattern.

Linings may be made of several different kinds of fabric, but the most popular are silk, rayon, cotton or twill. They may, of course, be mixtures of any of the above named materials.

When you are selecting a new lining material, it's a good idea to check over the old fabrics and see which ones give the best wear, and then try to get one of that material. Some lining materials tend to ravel readily, you know, and are rendered practically useless when it comes to sewing.

You'll also want to bear in mind the sewing qualities of the material. Taffeta was once popular, but very hard to sew on. You also must try to match the material of the lining to the coat and this is most easily done if you take a piece of material with you when you go to do the purchasing.

Use Old Lining As Pattern

After you have ripped out the old lining, press it carefully so it may be used as a pattern. You will, of course, have to cut the new pattern slightly larger to take care of seam allowance, but this can be done if you measure the seam allowance on the old pattern and add this amount to the new lining.

You also will notice that the old pattern allows for the back center



Refresh your last year's coat. . .

pleat. Measure this and allow for it on the new lining. When you do any cutting, observe the grain lines, marking them, if necessary.

Cut the fabric and make marks on new lining to correspond with those on old lining.

Baste all seams—sleeves and body of lining—in fact all except shoulder seams, and press open before fitting into the coat.

Making the Lining Fit the Coat

When you have the lining basted, lay the coat itself on the table wrong side out. The lining should be placed on the coat so that the wrong side of the coat and wrong side of the lining meet.

The underarm seams then are pinned and other seams tacked in place. Use long stitches and work on the wrong side.

If the lining seems to draw, ease it wherever necessary. It should lie flat all over the coat.

The lining is pinned to the back armhole, then the shoulder seams are turned back and basted. The fold edge over the front also is basted.

At the back neckline about one inch below the seam allowance pin from each side toward the center so that the extra fullness will become the pleat at the center back to allow for movement.

When the coat is basted completely, turn and try on. If there is any tightness or drawing anywhere, check carefully, let out, pin again and baste. Remember, you will only be as comfortable in the coat as your lining permits.

Select Stitch For Fabric

When you do the actual sewing on the lining, you will want to test the stitch on a piece of lining material. This is very important so the seams will not draw or pucker.

Before you remove the lining from the coat, watch to see where catches have been taken to make the lining fit more accurately. The back pleat, for example, you will notice, is always caught at about the waist.

The hem of the lining usually is finished by hand after the lining is attached. Turn the hem line one inch shorter than the hem of the coat, baste, press and try on to see that it does not hang below the coat hem. Use a one inch hem on the lining and hem. The lining hem usually is fastened by tacking to each seam of the coat to keep the lining from dropping. French tacks, which are like buttonhole loops are used most frequently.

A natural for business or travel is this black and white geometric print suit with stand-up collar, cap sleeves and pert pleum. The fabric is one denier spun rayon which should be washed in lukewarm water with plenty of suds and may be ironed when almost dry with a hot iron.

If your coat has lost that touch of newness it first had, here are some tips on restoring it to make it look better.

Other Alterations To Make Coat Look Better

Give the coat a thorough brushing to restore the nap of the fabric, steam or have it cleaned to make it look fresh.

Lengthen or shorten the sleeves and hem to make them fit better. These are both rather minor alterations but they probably will aid the appearance of the coat if such change is needed. Make adjustments in a full length mirror if necessary so that you will have a good idea what you want to do.

If sleeves are frayed, turn them up slightly to hide the worn part and press neatly.

Change buttons if they are worn or discolored. Use same size so no



With a new lining.

alteration is necessary in button hole.

Fur also may be changed but this is best done professionally. If coat has velvet or other fabric trimming, this may be refreshed by changing, and the job may be done at home.

Refitting the coat may be necessary if your figure has undergone a change since last season. Do this at home with some help if you are competent. Sometimes it's only necessary to change or move the buttons.

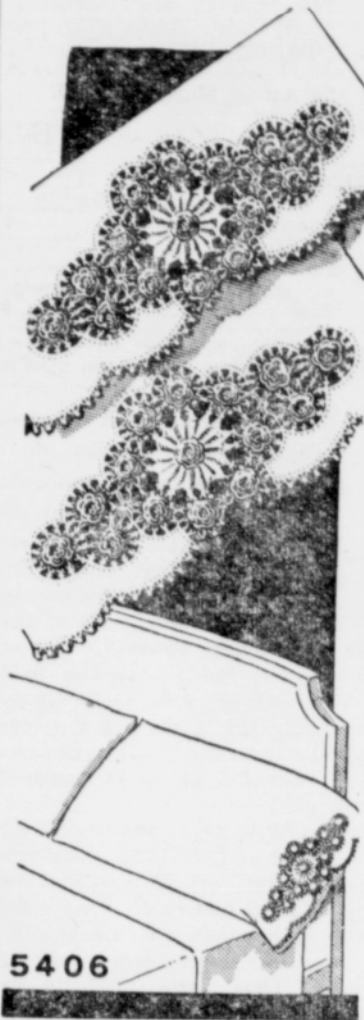
Be Smart



That basic dress is in the limelight again, for wear with or without lingerie touches. One of the prettiest and newest ideas of the year involves gloves to match the collar or jabot of eyelet embroidery or what-have-you.

NEEDLEWORK PATTERNS

Crochet Roses for Pillowcases Gayly Embroidered Tea Towels



54 06

Irish Rose Design

A LOVELY rose design set on a snowy and lacy background crocheted of white thread decorates these trousseau pillowcases. This lovely inset can be two-tone or all white, whichever you prefer.

To obtain complete crocheting instructions for the Irish Rose Inset Design (Pattern No. 5406) actual size sketch of design motifs, send 20 cents in coin, your name, address and pattern number.



5383

Kitten Motif
GAYLY embroidered tea towels—one for each day of the week—with a cute little kitten motif. Bright reds, yellows, blues and brown threads are all you need to make a shower gift from a plain set of towels!

To obtain 7 transfers of the 5-inch Kitten Tea Towel Designs (Pattern No. 5383) color chart for embroidering, 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

709 Mission St., San Francisco, Calif.
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ASK ME ? ANOTHER ?

A quiz with answers offering information on various subjects

The Questions

1. Was "Casey" of "Casey at the Bat" a real person?
2. Which drew more spectators last year, horse racing or big league baseball?
3. Is there any water in Death Valley?
4. What would a cubic foot of gold be worth?
5. When was the treasury department's "conscience fund" started?
6. Is there any real electricity in an electric eel?

The Answers

1. Yes, David M. Casey. While playing with the National league Phillies in 1888, he inspired Ernest Thayer to write the poem.
2. Racing drew 26,000,000, while baseball drew 19,000,000.

Crafty Hornbill Cements in His Mate at Hatching Time

The hornbill of South Africa is a master at dealing with the "deadlier of the species." This crafty bird chooses a hollow tree for his nest; when the female starts to lay her eggs the male quickly seals her in the cavity with mud, leaving an opening only large enough to insert his beak in order to bring food to her.

Thereafter he does not have to worry about the female brooding the eggs, or any philandering on her part, until after the young are old enough to fly. Then he tears away the cement and liberates his captive.



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