

HOUSEHOLD MEMOS... by Lynn Chambers



Give Meals Company Manners
(See recipes below.)

Company for Dinner

"I just don't feel like I can entertain now that food prices are so high," said a friend of mine to me recently. Actually you can do so, I explained to her, if you serve less expensive food but dress it up, company style.

There's pot roast, for instance, which, done to succulence and tenderness, and garnished with stuffed prunes or spiced crab apples, leaves nothing to be desired. Or what about a meat loaf? Now there's a good old-fashioned meat dish that can be dressed up beautifully with a fluting of mashed potatoes and served with parsleyed carrots and glazed onions.

Short ribs of beef? Yes, indeed, there are few meat dishes that can come up to it in tastiness.

Desserts can be made that are very inexpensive, but, put in a mold, they have "company manners." Here are menus to fit the smallest of purses, but they all have style and class.

Menu I.

- Yorkshire Steak
- Seven-Minute Cabbage
- Glazed Carrots
- Tossed Salad
- French Dressing
- Cloverleaf Rolls
- Cocoa Sponge

You'll enjoy this Yorkshire Steak as much as roast of ribs if you'll make it this way:

- Yorkshire Steak, (Serves 6)
- 1½ pounds chuck steak, cut 1 inch thick

- 1 recipe Yorkshire Pudding

Season steak with salt and pepper; place in a greased baking dish or roasting pan in which meat fits the bottom. Brown in a hot oven for 5 minutes. Make recipe for the pudding; pour over the crowned steak. Reduce heat and bake until the meat is tender.

- Yorkshire Pudding.
- 1½ cups flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 2 eggs
- 1 cup milk
- ½ cup hot beef drippings

Sift together the dry ingredients. Add beaten egg yolks. Add milk and mix well. Fold in stiffly beaten egg whites. Pour into a shallow dish containing the beef drippings. Bake in a fairly hot oven for 30 minutes. Cut in squares and serve around the meat.

- Cocoa Sponge. (Serves 4-6)
- 1 tablespoon unflavored gelatin
- ¼ cup cold water
- ½ cup sugar
- 3 tablespoons cocoa
- ¼ cup milk
- 1 teaspoon vanilla extract
- 3 egg whites
- ¼ teaspoon salt
- Salted almonds

Soften gelatin in cold water. Combine sugar and cocoa. Scald milk; gradually add to sugar mixture, mixing constantly. Add gelatin and stir until dissolved. Add vanilla ex-

- LYNN SAYS: Wise Planning Saves Work

Keep a list in an easily accessible place, preferably where you do your best thinking, such as over the sink while washing dishes, and write on it as things occur.

A wise homemaker is never without staples; she replenishes these periodically and never "runs out of things."

Plan your menus when you are hungry. This adds more zest to your meals.

LYNN CHAMBERS' MENU

- Cream of Mushroom Soup
- Veal Chops Baked in Sour Cream
- Buttered Broccoli Baked Potato
- Date-Apple Salad
- Rye Bread Toast Beverage
- Orange Chiffon Pie

tract. Chill until syrupy. Beat with rotary beater until fluffy. Beat egg whites stiff; add salt. Fold egg whites into cocoa sponge, and beat until mixture holds its shape. Pour into a mold which has been rinsed with cold water. Chill until firm. Unmold and garnish with almonds.

Almond Sauce.

- 3 egg yolks
- ¼ cup sugar
- ½ teaspoon salt
- 2 cups scalded milk
- ½ teaspoon almond extract
- ½ cup chopped blanched almonds

Beat egg yolks, sugar and salt; add milk. Cook over low heat, stirring constantly until mixture coats the spoon. Cool. Add almond extract and nuts.

Menu II.

- Pork Roast with Spicy Sauce
- Sweet Potatoes Cinnamon Apples
- Cabbage-Pineapple Slaw
- Brussels Sprouts
- Whole Wheat Biscuits
- Frozen Orange Cream
- Pork Roast with Spicy Sauce. (Serves 6)

- Fresh picnic shoulder
- Salt and pepper
- 2 small onions, minced
- 1 tablespoon Worcestershire sauce
- 1 tablespoon sugar
- 1 teaspoon paprika
- ½ cup vinegar
- ½ cup water
- 2 tablespoons catsup

Have picnic shoulder boned and rolled. Season with salt and pepper. Place fat side up on roaster pan, and bake in a moderate oven allowing 40 to 45 minutes to the pound for baking. Combine other ingredients and cook together for 5 minutes. Serve with roast.

Menu III.

- Tomato Juice
- Savory Meat Loaf
- Green Peppers Stuffed with Corn
- Browned Potatoes Orange Rolls
- Grapefruit Salad
- Apple Betty with Hard Sauce or Chocolate Souffle

All the items in the above menu are extremely inexpensive, and even if you are busy, they are easy to prepare.

- Savory Meat Loaf (Serves 8)
- 2 pounds ground beef
- 1 egg, slightly beaten
- ¼ cup minced onion
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 teaspoon poultry seasoning
- 1½ cups condensed vegetable soup
- 2 cups bread crumbs
- ½ cup fat

Mix ingredients thoroughly in the order given, with the exception of the fat. Shape into loaf and place in a pan. Bake in a moderate oven (350 degrees) about 1½ hours. Baste meat every 15 minutes with a mixture of the fat and 1 cup boiling water.

If mashed potato topping for meat loaf is desired, swirl on top of loaf when it has finished baking, then run under broiler flame to brown the potatoes.

Released by WNU Features.

Season to please your family. It is not economical to prepare foods which do not go over with the family.

When you have to make substitutions, choose foods that are the same kind such as cabbage or spinach in place of lettuce; another fruit for a fresh fruit.

Shop in person and early in the day for best quality. Learn to read labels so that you'll know what to expect, how many the product or container serves, and its cooking characteristics.

Woman's World Decorator's Tricks Utilized To Alter Room's Proportions

By Erta Haley

Pinwale Corduroy



A foresighted designer, Lilli Ann looks forward to a rainy day with this newer-than-new "rain dress" of dusty pink pinwale corduroy. Jeweled plastic buttons and jutting hip fullness are headline fashion notes, weather or not. The corduroy is completely waterproof.

room, in other words, the more massive may be its furniture.

Make certain the furniture is arranged in nice groupings about the room, not just scattered without plan to fill space.

Curtains or Venetian blinds are not enough for the windows. You can hold the room together much better if you use floor length draperies.

Small Rooms Can Look Spacious and Serene

While the small room is more of a problem, the cluttered appearance and proportions easily will yield to decorative treatment. First, your problem will be one of removing everything that is absolutely not essential. Get chests that will go under beds or couches; do not stack them in the room. Hassocks can be made to contain various items, as can a window seat or a couch.

Now, let's start on the room itself. Use plain, solid-toned wallpaper and keep it light in color. Striped paper may be used to add height, and so may small-patterned paper. Avoid dark colors for walls and ceiling. Repaint in lighter colors if necessary.

Here is a good list of colors from which to choose for the small room: Pale gray; light gray green; lime green; light yellow; chalk blue; dead white; light cream, but not ivory; beige, but not tan; dusty pink or rose; pale coral, or mauve.

Naturally the choice of color will depend upon the use for the room, but the list is large enough to take care of any type of room, be it bedroom or living room.

Avoid Fussy Furniture, Cluttered Windows

Your furniture for the small room may be delicate or very simple with graceful lines if you choose modern. Scale the size of the furniture to fit the proportions of the room.

Mirrors are wonderful for adding depth to this type of room. Large panels might be very effective between windows. Or you might use them to better advantage over the fireplace or even on a wall where the outdoors can be reflected. If you want to use lightly tinted mirrors, this is perfectly proper.

However, never use mirrors with fussy edgings or highly decorated edges, as this will bring attention to the size and shape of the mirror. Still length glass curtains of sheer material are excellent for your windows. If draperies are used, too, have them long and full, to the floor, but do not tie them back. Lacy net curtains are another good choice. Venetian blinds, with or without draperies and curtains, also may be used.

Wall to wall carpeting will add a great deal of roominess to this room, while scatter rugs make it look tiny and crowded. Any type of patterned rug also will crowd you. Textured broadloom or a monotone of some type is best.

KEEPING IT STRAIGHT

If your candles are inclined to wobble in their holders, melt some paraffin and pour it into the socket. Place the candle in the holder while the paraffin still is hot. This serves a double purpose—it keeps candles straight and prevents danger of fire.



Make large rooms smaller...

off the large size of the room. Here is the place to use large patterns, but they should be in good taste and not too well defined.

Scenic papers and striped ones are taboo. Scenic ones make the height of the room too apparent and striped papers bring out its depth.

Break up the large expanses of wall space. This can be done with dados, a divided lower wall section.



And small rooms larger.

Plain painted or papered dados with figured walls are especially good.

If you do not use the dado trick, have the ceiling come down on the side walls for 18 to 24 inches. This may terminate as a wood or decorative paper molding.

Use furniture in proper proportions to the room. The larger the

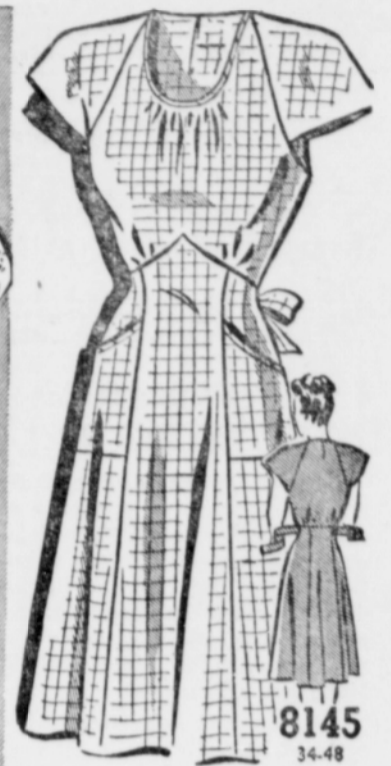
Be Smart!



It's a season of exquisite blouses, whether of the sheerest permanent finished organdie with a touch of the old time filet lace or a handmade tailored affair by Yolande (above). In the latter's collection of handmades, such beautiful combinations as hand hemstitching and val lace are employed on the softest crepes. Teamed with ballet length velvet skirts, these blouses make lovely informal costumes for evening.

SEWING CIRCLE PATTERNS

Two-Piecer Has Grown-Up Air Crisp, Cool Frock for Chores



8255 6-14 yrs.

8145 34-48

Practical House Dress.

START each new day with a song in this crisp house frock. Ideal for warm weather, too, with its brief sleeves and low neckline. Choose a brightly checked fabric or gay solid tone.

Pattern No. 8145 is for sizes 34, 36, 38, 40, 42, 44, 46 and 48. Size 36, 3½ yards of 35 or 39-inch.

Send your order to:
SEWING CIRCLE PATTERN DEPT.
828 Mission St., San Francisco, Calif.
Enclose 25 cents in coins for each pattern desired.
Pattern No. _____ Size _____
Name _____
Address _____

Adorable Two-Piecer.

YOUR young daughter is sure to adore this pretty two piecer that makes her look so grown-up. The puff sleeved top has a cute flared peplum — the little gored skirt flares out so daintily.

Pattern No. 8255 comes in sizes 6, 8, 10, 12 and 14 years. Size 8, 2½ yards of 39-inch.

Send an additional twenty-five cents for your copy of the Spring and Summer FASHION—our complete pattern magazine. Free pattern printed inside the book.

AROUND THE HOUSE

That murky appearance that comes overnight on mirrors during warm weather can be wiped off with a cloth dampened with ammonia. Then rub dry with a clean cloth.

Use unbleached muslin of heavy quality for pressing cloths. Edges may be left unfinished if desired. To be sure the cloth is lint free, boil the muslin cloth and rinse thoroughly.

Mix whitening and a little lemon juice into a clear paste. Use this as a cleaner for ivory or bone cutlery and you'll be amazed with the results. Leave the mixture on a few moments, then rinse, and polish.

When wash cloths become old and faded, fold them over and cover with a casing of cretonne. Now you have a serviceable pot-holder.

If there's no room in the hem of your skirt for lengthening, try adding a width of ribbon around the waistline. Use a contrasting ribbon. Some of the newer dresses have contrasting waist interest, so you'll be right in style.

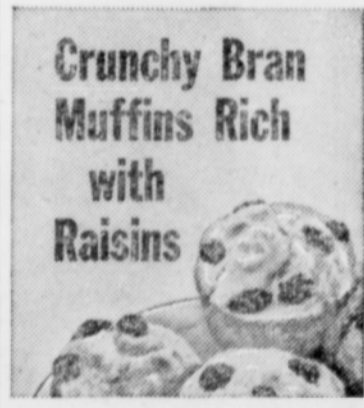
Always shrink new material before using it to patch anything that has been dry-cleaned or washed. Otherwise the patch may shrink and pucker.

To sew a smooth bias seam, baste a piece of paper between the two edges.

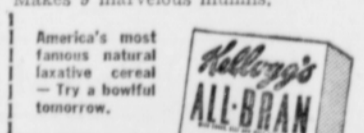
Set your mixing bowl on a damp dish cloth when in use to keep it from slipping.

\$64 Question

The issue facing Clifford Boone, farmer of King City, Mo., is whether to tear down his kitchen at a cost of \$64 to ferret out a large store of honey between the rafters. Even at present high prices, Boone says, one can buy a lot of honey for \$64.



Tasty Kellogg's All-Bran and luscious raisins... m-m-m, there's a mouth-watering flavor combination!
2 tablespoons ¼ cup milk
¼ cup shortening ¼ cup sifted flour
¼ cup sugar ¼ teaspoon salt
1 egg 2½ teaspoons
1 cup Kellogg's All-Bran baking powder
All-Bran ½ cup raisins
Blend shortening and sugar thoroughly; add egg and beat well. Stir in Kellogg's All-Bran and milk. Let soak until most of moisture is taken up. Sift flour with salt and baking powder; stir in raisins. Add to first mixture and stir only until flour disappears. Fill greased muffin pans two-thirds full. Bake in a moderately hot oven (400° F.) 25 to 30 minutes. Makes 9 marvelous muffins.



CHEST COLD? that's a job for 'Comfy' and 'Minty' the MENTHOLATUM TWINS



Quick MENTHOLATUM
Mother, when coughing spasms wrack your child's body and leave his chest muscles so sore it hurts him to breathe—quick! call "Comfy" and "Minty" to the rescue. Comforting Camphor and minty Menthol, the two famous Mentholum ingredients, are gentle to a child's delicate normal skin—but they work fast to help loosen congestion, ease soreness, and lessen coughing.
ALSO RELIEVES HEAD-COLD STIFFNESS. NASAL IRRITATION AND CHAPPING