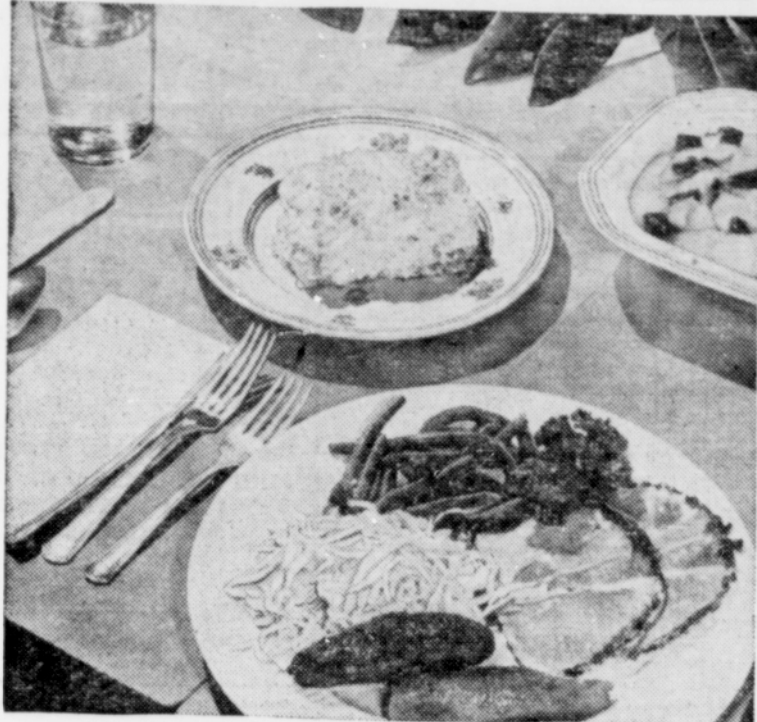


HOUSEHOLD MEMOS... by Lynn Chambers



Have Baked Ham for a Social Supper.
(See recipes below.)

Feeding Fifty

If your club or church is planning a community social dinner for a get-together or for the purpose of making money, you'll appreciate these tested recipes. The recipes are bound to be tempting to most people, which is an important consideration for dinners of this type.

You'll need to do careful planning for both purchasing and preparing, or perhaps you can have a committee work out the donations so there will be more of a return on the dinner.

Have your group choose an able leader to insure a successful dinner. She should be thoroughly familiar with all the procedures of the menu, and should be able to divide and assign the work properly, as well as to iron out all sorts of details that come up.

Tableware should be checked in advance so there will be enough to go around. The same goes for kitchen equipment.

Men as well as women will like the menu for this community supper as it is appetizing and well balanced.



Baked Ham
Buttered Green Beans or Peas
Candied Sweet Potatoes
Cole Slaw
Apple Cranberry Sauce Relish
Rolls Jelly Butter
Pineapple Chiffon Cheese Cake

In addition to the items listed on the menu, you'll want to provide coffee, tea and milk as beverages. Here are the recipes for this dinner. They are carefully planned to serve 50 people.

Baked Ham.
(Serves 50)
18 pound smoked ham
2 cups brown sugar
1 tablespoon vinegar
1 tablespoon prepared mustard
1/4 cup cloves

Place ham (wrapped in heavy waxed paper or inside wrapper), fat side up in an uncovered roasting pan. Bake in a slow (350 degree) oven about 5 1/2 hours. About an hour before the ham is done, remove from oven, lift off remaining skin and score fat surface. Mix brown sugar and mustard, add enough vinegar to make a paste. Spread paste over fat surface and stud with cloves. Return to oven and bake in a slow (325 degree) oven for about 45 minutes to glaze the surface.

Here are some other glazes which may be used. The amounts are sufficient to cover the surface of one ham:

ORANGE GLAZE: Mix one cup brown sugar, juice and grated rind of one orange and spread over fat surface. Garnish with orange slices when serving.

HONEY OR MOLASSES GLAZE: Use one cup honey or molasses and spread over ham; stud with cloves. Finish baking.

SPICE GLAZE: Use one cup brown sugar and one cup juice from spiced peaches, crabapples, ginger pears or pickled peaches. Garnish with the spiced fruit.

For the vegetable, green beans, you may use two No. 10 cans, sea-

LYNN CHAMBERS' MENU

Roast Pork Shoulder
Sage Stuffing
Candied Sweet Potatoes
Relish Plate: Carrot Strips, Radishes, Pickles
Bread Butter Plum Cobbler
Beverage

Recipe given.

soned with one cup butter, salt and pepper. Heat thoroughly but be certain not to overcook.

***Candied Sweet Potatoes.**
(Serves 50)

2 No. 10 cans or 8 No. 2 1/2 cans sweet potatoes
1 pound brown sugar
2 quarts bread crumbs
1 cup melted butter

Place sweet potatoes in a baking pan. Combine remaining ingredients and place over sweet potatoes. Bake in a moderate (350 degree) oven until heated through.

Cole Slaw.
(Serves 50)

1 pint mayonnaise
1 pint sour cream
1 cup vinegar
1 teaspoon mustard
1 teaspoon celery seed
1 teaspoon salt
1/2 cup sugar
7 quarts (6 pounds) cabbage, shredded fine

Blend the mayonnaise, sour cream and seasonings. Mix lightly with the cabbage.

Apple Cranberry Sauce Relish.
(Serves 50)
3 oranges
5 No. 2 cans apple sauce
3 1-pound cans cranberry sauce

Grind oranges and combine with apple sauce. Chill for several hours. Cut up cranberry sauce in cubes. Just before serving mix cranberry cubes with the apple sauce.

Pineapple Chiffon Cheese Cake.
(Serves 50)
3 cups sugar
3 pints syrup from pineapple and water
12 egg yolks
2 ounces (1/2 cup) plain gelatin
3 No. 2 1/2 cans crushed pineapple
4 pounds (2 quarts) sieved cottage cheese
1/4 cup grated lemon rind
1/4 cup lemon juice
12 egg whites
1 teaspoon salt
1 quart heavy cream for whipping
2 quarts graham cracker crumbs or zwieback
1 pound butter, melted

Combine two cups sugar and two cups syrup with slightly beaten egg yolks. Cook over hot water until smooth and thickened, stirring constantly. Soften gelatin in remaining syrup for five minutes. Add to hot mixture and stir until dissolved. Chill until the mixture starts to congeal; add pineapple, cottage cheese, lemon rind and juice. Fold in stiffly beaten egg whites, salt and whipped cream. Combine crumbs with remaining sugar and butter. Line a pan with this mixture, saving about a third for the top. Pour in cheese mixture and top with remaining crumb mixture. Chill for several hours until firm.

Released by WNU Features.

A nice easy dessert consists of tapioca mixed with crushed pineapple, served with soft boiled custard.

Serve fish on a bed of watercress if you want it to look truly effective. The greens, of course, should be eaten.

If the family doesn't take kindly to liver, parboil it, chop and mix with egg, bread crumbs, chili sauce and seasonings. Make into patties and wrap in bacon. Bake in tomato sauce.

Woman's World

Bedsread Should Harmonize With Room and Furnishings

By Ertta Haley

"I NEVER could figure out just what was wrong with my bedroom," said a woman to me the other day, "until I took it apart piece by piece. Then it suddenly dawned on me that the floral print bedspread was making the room look crowded and obscuring everything else."

When the bedspread in this particular room was changed to a conservative solid colored weave in a plain pattern minus flounces, the room took on an entirely new and really pleasing appearance.

Just as in all rooms in the home, decoration of the bedroom must be carefully planned, keeping in mind the size, exposures, light and other furnishings.

First of all, let's set down some basic principles. If the room is rather dark — those with north and east exposures particularly — you must use light colors in it. If the room is cold in addition to being dark, warm it with yellows, reds and orange. If the room is warm in feeling, you may want to cool it with tones of blue and green or maroon.

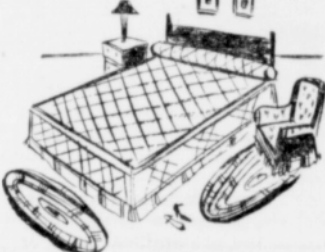
What should you do about size? If the room is small, avoid using heavy, ornate pieces of furniture. This applies particularly to the bed because it is the most important piece of furniture in the bedroom.

Use Simplicity When You Lack Space

Don't put a heavy oak bed with posters into a room that has small proportions even if the bed fits the space. It always will be an eyesore and will make you feel cramped.

Patterned wallpapers as well as patterned spreads and drapes "take a lot of space" and are best left to rooms which have ample size. The same is true of large plaids.

Plain weaves and colors that sort of melt into the background are



Let bedspreads harmonize . . .

your best cue for planning a bedspread for a modest room. If you must have some attractive detail even on a tailored spread, you may use box pleats around the bed, meeting a scallop — a single row — on the spread itself.

If the room has only moderate proportions and you like to use plaids, as in an early American type, use a plain bedspread and put plaid covering on the chairs, which are much smaller.

If you have twin beds in the room and they are set right next to each other, it's easy to solve the problem of a spread by making a single one large enough to cover both. This practice is being used extensively and is very smart.

When twin beds are used in the same room, but not next to each



With the room itself.

other, the spreads need not match, but may harmonize.

Don't toss an assortment of pillows on the bed. When you do use them, have a definite plan in mind and dress them to harmonize pleasingly with the spread.

How to Cut, Make Different Spreads

You'll want to buy an upholstery fabric for the spread because they run 50 inches wide, and this means that the center piece will be whole. If narrower fabric is used, have one length for the center and the other length split and placed to each side. You'll have to decorate where the piecing was done.

The easiest type of spread to make is an unshaped one which hangs free on all sides. In this case the only work involved is cutting and hemming. However, use this type only if the room is very casual. This is nice to use in youngsters' rooms.

If the room is semi-formal, a bedspread with a gathered skirt is effective. A good idea is to use a print or plaid for the length across the bed, and then plain material for the skirt. Or, just reverse and use

Rounded Shoulders



The new look from rounded shoulders to nipped-in waist and full skirt is seen in this birdseye pique. Designer Joset Walker molds the dove gray pique into lady-like silhouette, gives the jacket a gently rounded hipline and bells out the skirt.

plain for the top, print or plaid for the skirt.

In making a spread with a gathered skirt, allow 90 inches in length for the center and width enough to cover the bed. Mark off 18 inches at one end and turn in at the foot. Finish the edges with a hem. The skirt should be made at least 26 inches deep and may be pleated or gathered.

You will need from two to two and one-half times the length of the spread for gathering in the skirt. Hem the skirt, then gather.

Match Decoration To Furniture

If you are making a bedspread for a very feminine room, use a gay print material, or perhaps an organdie or chintz. You'll find that a godet flounce spread does nicely, and the effect can be carried out to extend to the pillows, which are made of the same material as the spread with a single row of ruffling around them.

Circular ruffled spreads are attractive, also, but you need a great deal of yardage as the skirt is cut in a flare.

If you have an 18th century room you may be using a rich heavy material for the spread. Quilted satin spreads are attractive. Sometimes it is possible to buy wide satin quilting and this may be used for the top of the spread. Use matching material and make a gathered skirt.

If you have period furniture, use a matching spread of velvet, velveteen or rich brocade. Spread the fabric across the bed and allow for tuck-in at the top. Outline the mattress and the pillows with corded seams and make a gathered skirt long enough at the pillow end so it can follow the curved line and still keep even with the floor.

For tailored rooms, use a plain spread with pleating or scalloped edges. Heavy material like duck or denim is a wise choice in material as the pleats stay in well.

Be Smart!



One of the most novel ideas of the current season is a mesh glove of silver or gold for important evenings. A silver or gold glove needs no polishing, for the color is part of the plastic yarns that are used to give an ever-changing effect.

SEWING CIRCLE PATTERNS

Scalloped Accent on Daytimer Girl's School or Party Dress



8152

12-42

Daytime Dress

DAINTY scallops make a very pretty finish for this wearable daytime dress. Diagonal lines are the season's pet style—and see how neatly the narrow belt circles your waist.

Pattern No. 8152 comes in sizes 12, 14, 16, 18, 20, 40 and 42. Size 14, 3 1/2 yards of 35 or 39-inch.

Yoked Princess Frock

AN exciting round yoked dress that's nice for school—lovely enough for parties, too. Slim princess panels are so simple to sew, the keyhole neckline is as cute as can be. Trim with lace or ruffling.

Pattern No. 8264 is for sizes 6, 8, 10, 12 and 14 years. Size 8, 2 1/2 yards of 39-inch.



When a woman refuses to tell her weight, she probably weighs a hundred and plenty.

Seriously
"And so I told her that I loved her and we'd be married in summer."
"July?"
"No, I meant it."

Needs Her
"Is my sweetheart ever clever. She has brains enough for two."
"Then she's just the girl for you to marry."

In the Hat
"How come you tipped your hat to that delicious doll? Do you know her?"
"No, but this is Charlie's hat and he knows her."

NEWS that makes folks sleep all night!

Thousands now sleep undisturbed because of the news that their being awakened night after night might be from bladder irritation, not the kidneys. Let's hope so! That's a condition Foley Pills usually elay within 24 hours. Since bladder irritation is so prevalent and Foley Pills so potent, Foley Pills must benefit you within 24 hours or DOUBLE YOUR MONEY BACK. Make 24-hour test. Get Foley Pills from drug-gist. Full satisfaction or DOUBLE YOUR MONEY BACK.

Beware Coughs from common colds That Hang On

Creomulsion relieves promptly because it goes right to the seat of the trouble to help loosen and expel germ laden phlegm, and aid nature to soothe and heal raw, tender, inflamed bronchial mucous membranes. Tell your druggist to sell you a bottle of Creomulsion with the understanding you must like the way it quickly allays the cough or you are to have your money back.

CREOMULSION for Coughs, Chest Colds, Bronchitis



The juice of a lemon in a glass of water, when taken first thing on arising, is all that most people need to insure prompt, normal elimination. No more harsh laxatives that irritate the digestive tract and impair nutrition! Lemon in water is good for you! Generations of Americans have taken lemons for health—and generations of doctors have recommended them. They are rich in vitamin C; supply valuable amounts of B1 and P. They alkalinize; aid digestion. Not too sharp or sour, lemon in water has a refreshing tang—clears the mouth, wakes you up. It's not a purgative—simply helps your system regulate itself. Try it 10 days. USE CALIFORNIA SUNKIST LEMONS

IF PETER PAIN PLUGS YOU WITH RACKING HEADACHE



● Rub in gently-warming Ben-Gay for soothing relief from simple headache! Ben-Gay contains up to 2 1/2 times more of two famous pain-relieving agents known to every doctor—methyl salicylate and menthol—than five other widely offered rub-ins. Insist on genuine Ben-Gay, the original Baume Analgesique. It brings quick relief!

Also for Pain due to RHEUMATISM, MUSCLE ACHE, and COLDS. Ask for Mild Ben-Gay for Children.

QUICK... RUB IN Ben-Gay

LYNN SAYS:

Food Tips Add Interest to Menu

When you serve whitefish or halibut, you'll find that cranberry sauce or jelly adds just the right note of tartness as well as color to the fish.

Rice or noodle ring makes a nice platter when filled with leftover ham or chicken creamed with peas and pimiento.

When you serve vegetable loaf, pass along a sauce made of tomato soup and grated cheese.