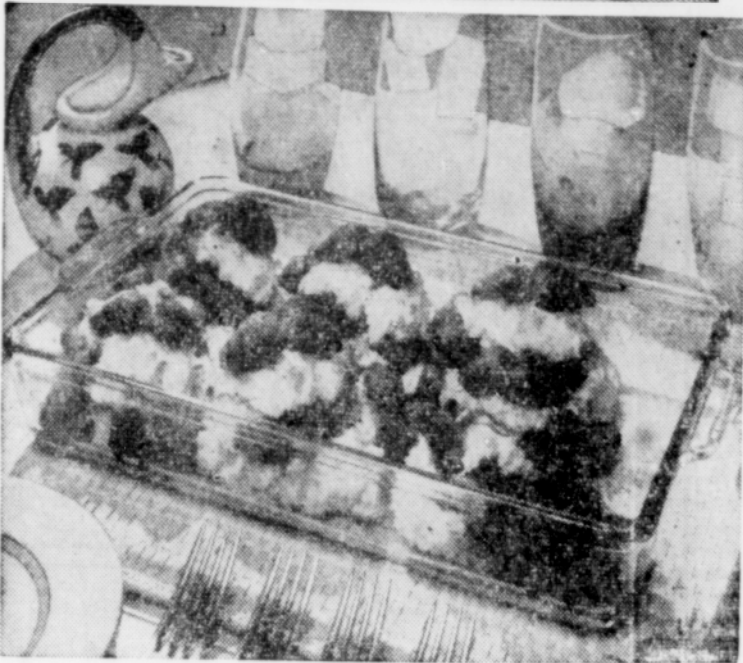


HOUSEHOLD MEMOS... by Lynn Chambers



It's Easy to Make Strawberry Shortcake
(See recipes below)

Strawberry Time

For those of you who like strawberries, the season is too short! But we aim to do our best by them this season, so let's have them several times each week as long as we can.

Perfect strawberries are just plain good served au naturel. And if you like them sweeter, dip each in a mound of powdered sugar, before tasting its deliciousness. Some like them for breakfast with a sprinkling of sugar and a quaint pitcher of thick country cream.

Strawberries in shortcake make a dream of a dessert. Some prefer old fashioned biscuit type of shortcake, split and covered with sweetened crushed berries and cream. Others prefer a more cake-like type of accompaniment to the berries.

*Strawberry Shortcake (Serves 6)

- 2 cups sifted flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 2 tablespoons sugar
- 5 tablespoons shortening
- 1 egg, well beaten
- 1/2 cup milk
- 2 teaspoons grated orange peel
- 1 tablespoon soft butter
- 1 quart strawberries, sliced and sugared

Sift flour, baking powder, salt and sugar together; cut shortening into mixture with two knives or pastry blender until mixture is the consistency of corn meal.

Combine egg and milk; add to dry ingredients, mixing quickly to form a soft dough.

Drop the dough by spoonfuls into a well greased two quart heat resistant glass utility dish. Sprinkle each biscuit with grated orange peel. Bake in a hot (450 degree) oven for 12 minutes. Split hot biscuits and spread with soft butter. Place the sweetened strawberries between and on top of each biscuit. Serve a pitcher of cream with the shortcake if desired.

Fresh Strawberry Pie

- 1 baked 9-inch pie shell
- 1 quart strawberries
- 1 cup sugar
- 3 tablespoons cornstarch or flour
- Sweetened whipped cream

Crush half the berries and bring to boiling point. Stir in sugar combined with flour or cornstarch and salt. Cook, stirring constantly, until thickened and well cooked. Spread other half of berries (whole) in baked pie shell. Pour hot cooked filling over top, cool, top with sweetened whipped cream and serve. Meringue may be used instead of whipped cream and pie browned in a moderate (350 degree) oven.

Special Strawberry Shortcake

- 2 cups sifted all-purpose enriched flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1 tablespoon sugar
- 4 tablespoons shortening
- 2 eggs
- 1/2 cup orange juice
- 1/4 teaspoon lemon extract

Sift flour, baking powder, salt and sugar together. Cut in shortening. Beat one whole egg and one egg yolk, reserving one white for the tops. Add orange juice and flavoring to beaten eggs, then add to dry ingredients. Stir only enough to make dough hold together. Turn out on lightly floured board and knead a half minute. Roll out 1/2 inch thick. Cut. Brush tops with

LYNN SAYS:

These Cookery Tips Give Desired Results

If ham is to be stored for any length of time, rub outside thoroughly with fat so that mold will not form on the lean part.

Place bacon in a cold pan and use a low flame for cooking. Pour off excess fat as it cooks.

For cutting meat or fish for salads, use a scissors instead of a knife. Marinate in French dressing before mixing to give flavor.

To keep the juice in strawberries,

LYNN CHAMBERS' MENU

- Cold Sliced Boiled Ham
- Creamed Parsleyed Potatoes
- Buttered Asparagus
- Carrot Slivers
- Celery Curls
- *Strawberry Shortcake
- Beverage
- *Recipe Given

white of egg and sprinkle with sugar. Bake on ungreased baking sheet for 12 minutes in 425 degree preheated oven. Split hot shortcakes, butter and fill with sliced sweetened berries. Replace top and pour berries over top. Serve with cream if desired.

Strawberry Meringue Pie

- 1 pint fresh strawberries
- 3 egg whites
- 1/4 teaspoon salt
- 1/3 cup sugar
- Few drops vanilla
- Honey
- Baked pie crust

Beat egg whites with salt until stiff. Beat in sugar and flavor with few drops of vanilla. Drain berries carefully; sweeten with honey and fold into meringue. Turn into pie crust and brown in moderate (350 degree) oven about 30 minutes. Serve as soon as cool. (Other fresh, carefully drained fruits may be used.)

Standish Pudding

- 1 quart strawberries
- 1 cup granulated sugar
- 1 cup water
- Lemon juice
- 1/2 pint whipping cream
- 1/4 cup powdered sugar
- 1/2 teaspoon vanilla
- 2/3 cup rolled dried macaroons

Pick over strawberries, sprinkle with sugar and let stand for two hours. Mash, squeeze through a double thickness of cheesecloth and add water and lemon juice to taste. Turn mixture into a one quart brick mold or place in freezing tray. Beat cream until stiff and add powdered sugar, vanilla and rolled macaroons. Pour over fruit mixture to overflow mold. Cover with buttered paper and freeze in a mixture of ice and salt, or let freeze in refrigerator compartment.

Raspberry or Strawberry Whip

- 1 1/4 cup berries
- 1 cup powdered sugar
- 1 egg white

Beat ingredients together with wire whip or electric whip until stiff enough to hold shape. Serve over pieces of sponge or angel cake or pile lightly in a dish, chill, surround with lady fingers and serve with soft custard sauce.

Luncheon Dish De Luxe

Scrambled eggs with shrimp make a delicious and satisfying luncheon dish. To prepare, saute one chopped green onion and one slice mushroom in two tablespoons margarine or butter. Let cook over a low heat three or four minutes. Add one-half cup shrimp which has been broken into small pieces, and one canned tomato. Again cook over a low heat one or two minutes. Add four eggs which have been beaten with two tablespoons cream, salt and pepper. Stir slowly over a low heat until of desired doneness. Serve on toast or crisp wafers. Sprinkle with grated spicy cheese.

Released by WNU Features

Here's a filling combination, made of all vegetables: Corn pudding, creamed string beans with almonds, French fried carrots and radishes.

Do you like mushrooms? Bake them in cream, then serve along with turnip souffle, buttered string beans and sliced tomatoes.

Serve cottage cheese with assorted fruits or assorted raw vegetables like sliced tomatoes and cucumbers, with olives at the side.

Fruit pies will be better flavored if you add a dash of honey to them. Freshen wilted vegetables before

Woman's World

If Social Calendar Is Busy, Make Your Glamour Clothes

By Ertta Haley

GIRLS who are getting out of school invariably find their social calendars full to overflowing these days and this calls for rather a sizable investment in what they refer to as glamour togs.

No average family budget can stand the strain of this because there is necessarily an outlay for clothing for other members of the family. But if mother and daughter take to the needle or sewing machine, they can turn out two or three formal that will do the trick.

A formal may look especially tricky but for those of you who never have sewed one, the news is a wonderful surprise. It's much easier than you think.

First of all, the fabrics you choose are among the easiest to sew. Organdie, eyelet and even tulle just all seem to go where you want them to while you run them on the machine or let the needle traverse the pencilled or basted lines.

If you are inexperienced, choose one of the simpler designs and ask someone who knows whether the material you are working with will let itself be readily molded into something beautiful under your inexperienced fingers.

Stay away from severe fitted dresses that look deceptively easy. They require a fitting skill that demands years of experience.

Don't Let Full Skirts Or Ruffles Trouble You

If full skirts and ruffles look tough to tackle, relax. Full skirts are easy, as you'll undoubtedly see when you run a basting stitch through the material and try to gather it.

Ruffles are easy, too, and if you have a ruffler attachment on the sewing machine, these are true simplicity. If you're the sweet feminine



Graduation dresses and formal . . .

type, you'll find that ruffles are just the thing this season, but don't attempt the really elaborate treatment of them—not so much because the ruffles are hard to make but because it's sometimes difficult to insert them when they're placed in small triangles along the back of the skirt.

However, ruffle trimming along the hem, or around the sleeves or neckline can be managed easily. They should be hemmed before you ruffle, of course.

Swishy taffeta and faille are among the materials you also will be using. Neither of them is difficult to handle if you are careful about basting, and this is extremely essential as they tend to slip.

If your budget can't afford a formal, it would be simplicity itself to make one of those large full skirts, and then to buy an intricate Gibson girl blouse to complete the picture.



Are pretty in eyelet or organdie.

This type of skirt can, of course, be worn with several different kind of tops, and that may be all you need for your dates.

Practical Net Skirt

Worn Three Ways

A full skirt of black or white net can be very practical. The skirt itself should be four to five yards wide, with four or five rows of gathers at the waist. It should be finished with a firm belt.

The first frothy topping for this skirt may be of net which is shirred closely to the bodice. Finish with straps of wide ribbon or a rhinestone band.

The second topping may be made of taffeta. This should be chosen in your best color. The same material may be made into bows and tacked with tiny stitches to the skirt.

The third top may be made of net, crossing the front and back to give you a V neckline. A large flower worn at the shoulder is all that is needed to complete the costume.

The main thing to remember in sewing net is that it will ravel and should, therefore, be finished at the seams with double stitching and at

Glamour Frock



With commencement parties and dances ahead, you'll want variety in glamour clothes. You can solve the problem by taking to your sewing machine and avoid running into budget difficulties. The above dress is a nice style for gayhearted occasions. It's a demure full-skirted dress of crisp, white eyelet embroidered cotton.

the hemline with a similar treatment.

The slip worn under it may be of taffeta or rayon to match.

The slip does not have to be as full as the skirt, but it must be of closely woven heavy material.

Select Simple Trimming For Formal Dress

There is a variety of trimmings to use for dressy dresses and there are several types practical for home sewing.

Applique is one of them, and if you can stitch neatly, there is nothing nicer for a bouffant frock of organdie. Use flowers that will go well with the color of your frock and use them on the wide, full skirt.

If you like shirring, this may be done on the gathering foot or ruffler attachment. Finger your material, and be assured first whether it will hang well, whether it will be limp or bouffant before you actually start the work.

Bows, of course, may be used on youthful frocks and are very effective. Finished ribbon, carefully tied and tacked, can lend a dramatic air to a bouffant frock.

If you have chosen one of the ankle length frocks, a full taffeta slip with a ruffled edging peeking underneath it is all the fashion interest you actually need. Ribbons are being used, run through eyelet on slip trimmings to give them an old fashioned air.

Your wrap may be a short coat in one of the lovely pastels. When you select it, make certain it will be of good daytime use.

WHITE'S THE THING

It's a white blouse season, but if you think all of them are trimmed with ruffles, look again. There are distinctly tailored blouses in sleek fabrics such as poplin, broadcloth and linen. You'll see sleeve fullness, gathered close at the wrist, dolman sleeves, standing collars or none at all.

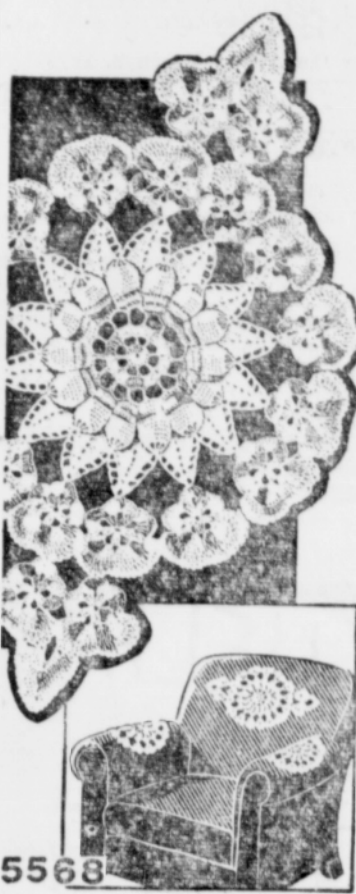
Be Smart!



Watch those dolman-type sleeves in many variations and degrees of depth and fullness, a pretty counter-balance to wide skirts. These sleeves are particularly effective in bright lightweight wools and spun rayons.

SEWING CIRCLE PATTERNS

Colorful Chair or Dresser Set Peacock Makes Handsome Spread



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The more a person studies human nature, the less he is surprised at anything anybody does.

It's a race now, whether we or prices will break first.

A lot of people care more about who writes their songs than their laws.

Strange as it may seem, conditions in Europe will never seem rosy as long as they are predominantly red.

It's too bad the guarantee of free speech doesn't include the guarantee that what is said will be worth listening to.

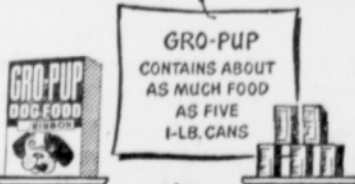
Holding Out

"To what do you attribute your long life?" the newspaper reporter asked the centenarian.

"I don't rightly know yet," replied the old-timer, puffing lazily on his pipe. "I'm still dickering with two breakfast-food companies."

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