

HOUSEHOLD MEMOS... by Lynn Chambers



Kabobs Help You Keep Cool
(See recipes below)

Cool Tactics

As soon as warmer weather starts creeping into the house, many a woman asks the all-important question, "How can I keep cool and still cook for the family?"

That is a neat trick, but you can do it, too. The first thing is to plan your menus so there are no long cooking ideas in them. Make a point of not selecting anything that will require more than 30 minutes cooking.

The second is to do most of your work in the cool of the morning, so that you won't be spending too much time right at supper time when it is so warm.

The third is to plan all-cool meals and get the preparation out of the way before hot weather really hits you. There are a number of cool ideas such as meat or meat-fortified salads that can be whipped together early and stored until supper time. Do this once or twice a week and see how nicely it works.

Here are several ideas that won't require much actual cooking preparation. Use them often for variety.

*Kabobs

- (Serves 6)
- 2 pounds lamb steak (sliced 3/4 inch thick)
- 3 tablespoons cooking oil
- 6 tablespoons lemon juice
- 1 onion, minced
- 1 teaspoon salt
- 1/2 pound mushrooms

Cut lamb into one-inch squares. Combine oil, juice, onion and salt. Pour over lamb and let stand for several hours. Drain lamb and arrange on skewers alternately with mushroom caps. Place four inches below moderate broiler heat and broil 12 to 15 minutes, turning several times. Serve with broiled tomatoes (broiled at same time).

Pork Tenderloin in Sour Cream

- (Serves 6)
 - 1 1/2 pounds pork tenderloin
 - Fat
 - Sour Cream
 - 1 tablespoon flour
- Cut tenderloin into one-inch slices and brown in fat. Cover with sour cream and simmer about 20 minutes until tender. Remove meat, add flour to cream and simmer four minutes.

Salisbury Steak

- (Serves 6)
- 4 strips bacon
- 1 1/2 pounds ground chuck or round
- 1/2 pound ground pork
- 1 tablespoon chopped onion
- 1 tablespoon chopped parsley
- 1 teaspoon salt
- 1/2 teaspoon pepper

Chop bacon and mix lightly with meat, onion, green pepper, parsley and seasonings. Shape into cakes and place them three inches under broiler heat. Broil 12 minutes, turning once.

Vegetable Sausage Salad

- (Serves 6)
- 1 quart diced cooked potatoes
- 2 cups cubed salami or Thüringer sausage
- 2 tablespoons vinegar
- 2 cups large cooked peas
- 1 cup chopped celery
- 1 pimiento, chopped
- 6 sweet pickles, chopped
- 2 hard-cooked eggs, chopped
- Mayonnaise and salt

Mix all ingredients together and add enough mayonnaise to moisten, salt to taste and extra vinegar, if desired. Heap in a large wooden bowl lined with crisp lettuce and garnish with tiny whole pickled beets and slices of hard-cooked eggs.

LYNN SAYS:

Color, Flavor Contrast Will Whet Appetite

If you don't want warmer weather to wilt appetites, keep in mind interesting texture, flavor and color contrasts in preparing foods. No appetite wanes when food plates look pretty.

Roll oranges and lemons until slightly soft before squeezing to get more juice.

For crisp, dry bacon, broil on a cake rack. Drain on unglazed paper.

Any meat or vegetable salad may

LYNN CHAMBERS' MENU

- *Kabobs
- Broiled Tomatoes
- Boiled New Potatoes
- Tossed Greens, French Dressing
- Split, Toasted Hard Rolls Butter
- Chilled Pineapple Cubes in Orange Juice
- Chocolate Chip Cookies
- Beverage
- *Recipe Given

Breaded Veal Cutlets

- (Serves 6)
- 6 veal cutlets, 1/2 inch thick
- Salt and pepper
- 1 cup fine bread crumbs
- 2 eggs, slightly beaten
- Fat

Season cutlets with salt and pepper. Dip in bread crumbs, egg and then in bread crumbs. Saute in fat for 15 minutes on each side, using low heat. Serve with tomato sauce.

Jellied Tuna Fish

- (Serves 4-8)
- 2 6-ounce cans tuna fish, flaked
- 2 hard-cooked eggs, chopped
- 1/2 cup sliced stuffed olives
- 2 tablespoons capers
- 1 tablespoon chopped chives or minced onion
- 1 tablespoon plain gelatin
- 1/4 cup cold water
- 2 cups mayonnaise
- Lettuce, sliced tomato, sliced avocado

Combine tuna fish, eggs, olives, capers and chives. Soak gelatin for five minutes in cold water. Dissolve over hot water. Add to mayonnaise, stirring constantly. Add to fish mixture and mix thoroughly. Turn into mold and chill until firm. Unmold on lettuce and garnish with tomatoes and avocado.

Shrimp Salad, New Orleans

- (Serves 4)
- 1 cup cooked rice
- 1 cup canned or cooked shrimp
- 3/4 teaspoon salt
- 1 tablespoon lemon juice
- 1 tablespoon minced scallions or onion
- 2 tablespoons French dressing
- 1 tablespoon chopped stuffed olives
- 1/4 cup sliced green pepper
- 3/4 cup diced raw cauliflower
- 1/3 cup mayonnaise
- 1/2 small head of lettuce or endive, finely shredded

Chill rice. Clean shrimp, removing black vein down the back. Cut shrimp into pieces, then combine with remaining ingredients. Serve on individual beds of the shredded lettuce.

Salad That Satisfies

Salad suggestions always intrigue the homemaker who is interested in varying her menus, particularly when she wants to "dress up" a cold meal for hot summer days. Here is one slightly different from the usual salad: Make lemon jelly in the usual manner, using lemon flavored gelatin or the plain unflavored gelatin and following the standard recipe. Turn into molds which have been rinsed with cold water. Fill molds about one-fourth full. Let this gelatin harden. Then fill molds with a combination of chopped apple, grated coconut, celery and a bit of chopped pimento for flavor. To two cups gelatin, use one cup chopped apple, two-thirds cup chopped celery, one pimento and one-half cup grated coconut. Fill molds with gelatin and chill until firm. Serve on salad greens with French dressing or a sour cream dressing.

Released by WNU Features

Vegetable plates are interesting if they are carefully planned. Have you tried a nest of spinach with poached eggs, French fried onions, tomato stuffed with peas and creamed carrots?

Here's an idea that's as good as it is beautiful: Broccoli with hollandaise sauce, sliced beets, corn fritters and green peas.

Stuff peppers with Spanish rice, then serve them on the same plate with buttered carrots, fried eggplant and cole slaw with Russian dressing.

Cottage cheese may be the center

Woman's World

Select Washable, Wearable Clothes for Informal Wear

By Erta Haley

THERE are many of us who don't consider ourselves dressmakers of any skill, but I've yet to see the woman who doesn't like to make something for herself, even if it's only a simple picnic blouse and skirt.

The materials which have reached the market recently are intriguing enough to bring everyone to their beck and call. You'll see the most delightful cottons, exquisite rayons and nice sleek, cool linens. The colors are everything and more you've desired, so why not just go on a little, if not a big spree, and see the pleasure of sewing something for yourself.

If you like picnics and gardening, you'll be fascinated with the full skirts with their swish of ruffle. If you like sports, you'll certainly want to make a pair of shorts and skirts as well as blouse for your activities. At least you certainly will if you see some of the nice prints available.

Choose your pattern first to fit you and the activity; then choose the fabric to fit the pattern as well as the activity. Let these all combine to make a more attractive you.

Don't feel that you have to finish the garment at one sitting. Cut at one, baste at another and then sew it altogether, leaving the fine finishing touches for another sitting. In this way you won't hurry the work and become careless.

Style Notes for

Skirts and Blouses

Skirts are very full this season, even, or especially, if they are the casual cottons. They swirl with action and have tiny waistlines.

Blouses, too, are of great interest, and they boast of the gay nineties look. Collars are very tiny or large.



Make play clothes light...

There is nothing much in-between. Shoulder interest in the blouses is modified, they're somehow softer and more extended to give a flattering silhouette.

Stripes and plaids are very good for blouses, and the skirts boast of checks, solids and plaids.

You can't go wrong if you select white because that is one of the big things this season, but white is very effectively combined with black as well as very bright and rich monotonous like royal, kelly and red.

In stripes and plaids the favorite color combinations are salmon and turquoise, lime and lilac as well as gold and gray.

When you look at the picture in playsuits, there are not only very delectable solids that go well with



Gay and easy-to-launders.

these patterns, but also prints such as you've never seen.

If you're the tailored type, stay with the solids in rayon or linen, for they're sleek and cool and always make you look beautiful. If you're more casual, try an all print or a print and solid combination.

Styles in Play Clothes

Considered Interesting

Whatever your feelings about the new look, you're certain to like what they're showing in the casual department. You'll find many backless dresses that come with boleros that will make them just right for street wear. Shorts come with halters, and in many cases the skirts that cover them are voluminous. You'll bask in their luxury.

Naturally, if you golf, you'll want a smaller type of skirt, such as a four gored type topped by a halter, or something even more classic. You'll find the boleros very practical and this means that with so many parts to a dress you can mix prints and monotone colors.

Choose that style that will suit your activities, and then play the material with the same thing in mind. If you make the four piece dress I've mentioned, you'll find it

Vacation Bound



For riding or relaxing, Clair McCardell has designed this charming Bermuda cedar costume of wool knitted fabric. The abbreviated riding pants are topped by a striped strapless halter and bolero jacket.

very practical for many needs such as golf, shopping, tennis or the beach.

Perk up the outfit with white pique piping to make the clothes trim and neat. The boleros are enhanced with large collars as well as the new three quarter length sleeves.

Washability is one of the requisites to look for in playsuit material. If, to that, you can add an easy ironing feature, so much the better for keeping spic and span.

Judge Your Workmanship

By Professional Standards

The dress, bolero or top should fit at the shoulders without any pulling or straining. The shoulder seam should lie about 1/4 inch back of the center of the shoulder and be absolutely straight from neckline to sleeve seam.

If you are square shouldered you don't need much padding. If the shoulders are round and sloping you'll need just enough padding to make the dress look proper.

If your dress or blouse has a collar, the latter should lie flat without wrinkling. Wrinkles from neckline to shoulder are certainly an indication of tightness somewhere around the neckline, shoulder or sleeve seam.

If the skirt is on the slim side, look for an easy fit over the hips. The slim skirts should be a little longer than full ones to give the fashionable length, but select the length which is best looking for you.

Make your waistline fit properly and don't try to camouflage looseness with a belt as this only makes a messy result.

Armholes should be big enough so that you feel at ease and comfortable. Avoid tight cuffs if your arms are chubby.

FINISHING TOUCHES

In a season where brief jackets are following much the same silhouette, it's the detailing that will add fashion and distinction. There are cleverly cut pockets to add hip interest to a close fitting shortie, flaring cuffs of many cuts and collars that are a foil to bright chiffon scarfs worn knotted about the throat.

Be Smart!



How will you have your foot-wear when summer comes—colored or white? One happy solution is many colors with a touch of white, gay as a Mardi Gras harlequin! Another is pure white linen which you wear white or have dyed to match your favorite suit or dress. Very important, too, are the off whites, such as sand or natural, often in combination with russet leather.

LOVELY NIGHTIE FOR TROUSSEAU

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FIRST AID TO AILING HOUSES

By Roger Whitman

QUESTION: Is there anything that I could use to fill rather wide cracks which have appeared between baseboard and moulding?
ANSWER: That joint can be closed with a form of moulding called quarter-round. This should be attached not to the baseboard or flooring, but by long nails passing at an angle through the opening between baseboard and flooring and into the timber behind. There will be continual movement in the flooring and baseboard through the seasons, and secured in this manner the joint will remain covered.

QUESTION: Please give me correct information on the refinishing of enamel, porcelain and glazed surfaces.

ANSWER: If you mean a new porcelain finish, that work cannot be done at home. The hard gloss of the surfaces is baked on at the factory and is impossible to duplicate at home with paint or anything else. Chipped places can be restored with a porcelain patching preparation that is on sale in most hardware stores.

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| Good Flavor | Yes |

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