



Entertain Simply but Attractively
(See recipes below)

Summer Parties

ARE YOU PLANNING to do more than your share of entertaining during the warm weather? You'll want to tuck these tips into a safe place to help make the refreshment problem easy. For here are party desserts, sandwiches, cooling thirst-quenchers and cookies that are sure-fire hits with whatever crowd you plan to serve.

Make parties easy on yourself, by working in advance, and thus keeping yourself cool and collected at least a half an hour before guests arrive.

FOR BRIDAL or baby showers, or for simple commencement party serving, a plate of sandwiches and an ice cream beverage are perfect foods. You'll like these:

Chocolate Mix (Makes 1 Pint)

2 1/2 ounces unsweetened chocolate
1/2 cup water
3/4 cup sugar
1/4 teaspoon salt
1/2 cup heavy cream, whipped

Place chocolate and water in saucepan and cook until thick. Use low heat and stir frequently. Add sugar and salt, bringing mixture to a boil. Let cool, then fold in whipped cream. Store in covered jar in refrigerator. For a cold beverage, use one to two tablespoons of the mix to a glass of milk, beating with rotary beater. Top with vanilla ice cream and sprinkle chocolate shavings or gratings on top of ice cream. One pint of the mix is enough for about 32 servings.

If you are entertaining elegantly for a shower or commencement party, make sandwich filling (chicken, tuna fish or crabmeat and shrimp) and serve in cream puffs instead of between bread. Everyone will like this clever and different touch. Here's the way to make the puffs.

Cream Puffs (Makes 1 dozen large or 4 dozen small puffs)

1/2 cup shortening
1/8 teaspoon salt
1 cup boiling water
1 cup sifted flour
4 eggs, unbeaten

Add shortening and salt to boiling water and heat to boiling. Reduce heat, add flour all at once and stir vigorously until mixture forms a ball around the spoon, leaving the pan clean.

Remove from heat. Add one egg at a time, beating five minutes after each addition. Continue beating until mixture is thick and shiny and breaks from the spoon.

Shape on an ungreased cookie sheet, using one teaspoon or one tablespoon, depending upon the size desired. (The smaller size is preferable if you are using the puffs for sandwiches.) Bake in a very hot (450 degree) oven for 20 minutes. Reduce heat to moderate (350 degrees) and bake 15 to 20 minutes longer. Cool. Split and fill.

COOKIES AND BEVERAGE make a delightful but even simpler type of refreshment:

Butterscotch Bars

3/4 cup sifted flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/3 cup shortening
1/2 cup brown sugar
1/2 teaspoon vanilla
1/4 cup milk
3/4 cup oatmeal
1/4 cup nutmeats

LYNN SAYS:

Are You Putting Salads Over With Success?

Most people will eat salads when they are properly prepared. Check over these tips to improve your salad making.

Some fish, fruit and vegetables are marinated, that is soaked in dressing, before mixing with other ingredients and serving to increase their tang and flavor. When marinating is called for in a recipe, let them marinate for an hour or so.

LYNN CHAMBERS' MENU

Broiled Trout
Lemon-Butter Sauce
Parsleyed New Potatoes
Fresh Asparagus
Cole Slaw on Tomato Slice
Cracked Wheat Bread Butter
*Chocolate Icebox Cake
Beverage
*Recipe Given

Sift together flour, baking powder and salt. Add shortening, sugar, vanilla and half the milk. Beat until smooth. Fold in remaining ingredients. Spread into an eight-inch square pan, greased, and bake in a moderate (350 degree) oven 25 to 30 minutes. Cut into bars while warm. Cool and dust with powdered sugar.

A CHOCOLATE DESSERT with a cool or iced beverage makes a perfect choice for refreshment, and either of these may be made ahead of time to save last minute work.

Chocolate Angel Pie (Serves 6-8)

2 egg whites
1/8 teaspoon salt
1/8 teaspoon cream of tartar
1/2 cup granulated sugar
1/2 cup finely chopped nutmeats
1/2 teaspoon vanilla
1/4 pound sweet chocolate
3 tablespoons water
1 teaspoon vanilla
1 cup cream, whipped

Beat egg whites until foamy; add salt and cream of tartar and continue beating until the mixture will stand in soft peaks.

Add sugar gradually and continue beating until the mixture is very stiff. Fold in nuts and one-half teaspoon vanilla. Turn into a lightly greased pie pan and make a nest-like shell, building sides to one-half inch above the edge of the pan. Bake in a slow (300 degree) oven 50 to 55 minutes. Cool.

Place chocolate and water in a saucepan over low heat. Stir until the chocolate is melted. Cool until thickened. Then add one teaspoon vanilla and fold into whipped cream. Turn into meringue shell. Chill two hours before serving.

*Chocolate Icebox Cake (Serves 8)

1 teaspoon minute gelatine
2 tablespoons sugar
Dash of salt
1/3 cup water
1/4 or 1/2 pound sweet chocolate
2 egg yolks, slightly beaten
1 teaspoon vanilla
2 egg whites, stiffly beaten
1/2 cup cream, whipped
1 1/2 dozen (36 split) ladyfingers

Combine gelatine, sugar, salt in top of double boiler. Add water and chocolate. Place over low heat and cook until chocolate is melted and the gelatin dissolved, stirring constantly, about three to five minutes. Remove from heat and add egg yolks gradually beating until well blended.

Place over boiling water and cook two minutes, stirring constantly. Add vanilla. Cool. Fold into egg whites. Chill. Then fold in whipped cream and nuts.

Line bottom and sides of a one quart mold with waxed paper. Arrange ladyfingers on bottom and sides of mold. Pour in half of the chocolate mixture. Cover with ladyfingers. Then add remaining chocolate mixture and top with ladyfingers. Chill 8 to 12 hours in refrigerator. Unmold. Garnish with additional whipped cream.

Released by WNU Features

Plan to have all ingredients in the refrigerator a minimum of two hours before making the salad. A good way is to wash fruit, vegetables and lettuce when you buy or bring them in from the garden. Then they will be ready for use at any time.

The bowl and plates on which a salad is served also should be well chilled to increase palatability.

Salad dressing is tossed into a salad just before serving so the ingredients will remain crisp.

Woman's World

Proper Technique Will Make Washdays Cheerful and Cool

By Ertta Haley

A WOMAN said to me recently, "There's nothing to washing clothes. People have done it for thousands of years and surely they know how."

That may be true, but many people have never seen a washing done properly and, as it is with many simple tasks, there's always a right way.

Many women, for example, do not sort their clothes. In fact, they've never heard of such nonsense! Don't they all go through the machine? Yes, they do, but if they come out the lighter or darker shade of gray, well then, they simply didn't let the machine run long enough or they were short of soap!

One of the common faults in using a machine for washing is overloading. You must get the proper loads in to have best results. You can simplify the laundering problem a lot just by sorting the clothes and running them through in the following order.

The least soiled things like bed linens are run through first. Naturally we assume that you change weekly and linen is not allowed to get very dirty.

If table linens are less soiled run these through first, then bed linens. Shirts and light colored things with perhaps a few towels make up the third load.

Moderately soiled cottons and linens, towels and slightly soiled



Organize laundering by sorting . . .

wearing apparel follow the light colored load.

Dark colored clothing and rather dirty clothes go into the fifth load. Heavy articles such as rugs or mats go in last. Do not run too many at one time.

Treat All Stains Before Laundering

Clothing with stains or clothing which needs to be bleached needs attention before washing. Check over the stain situation and remove these. Rinse thoroughly before washing.

When you use a bleach, make certain this is rinsed thoroughly before you put it in to wash. Also be certain not to get the bleach on other pieces while you work.

Use Hand Laundry For Some Clothing

Certain articles of clothing and household articles are best done by hand since they require such gentle handling. In this class are included silks, curtains, laces, fragile lingerie and accessories such as fine



And proper hanging.

gloves, hose and pieces of neckwear.

These are best done weekly on a day other than the regular laundry if there are a lot of them. Many of these, like neckwear, hose and gloves, can be given a daily sud-sing in the wash bowl.

The recipe for doing them is somewhat similar: Gentle suds with lukewarm water with gentle squeezing and handling and absence of rubbing or wringing.

Use clear, cooling water for rinsing out the last piece of soap.

Stretch gently into shape. This saves ironing on gloves, saves hose and makes neckwear easier to press.

When washing fine things take off rings and jewelry and file broken nails so you won't injure the fabric.

Wash Frequently Enough To Keep Clothes Best

Materials may have a high wearability rating, but you should wash everything before it is so bogged down with dirt that it's impossible to get clean.

Washing Turkish towels is extremely important, because they wear longer, stay brighter and fresher when done frequently. Save

Demure Negligee



Crisp printed organdie for a demure summer negligee is exquisitely styled by Tula for relaxing hours during warm weather. Cotton lace edges the deep collar, the puffed sleeves. Gathers on the bodice and around the skirt give it the little girl look.

time by not ironing or using a mangle. They're much fluffier if just dried, shaken and folded. Mangle makes them flat by flattening the loops and making them less absorbent.

Towels usually shrink after the first few launderings. Shrinkage pulls the threads closer together and the towels will appear heavier after washing than when purchased. Maximum absorbency on Turkish towels is reached after four or five washings.

When you launder bed linens, never add chemical bleaches while the clothes are in the tub. Soak and apply a bleach when essential in a separate bucket or pan. Add soap when you first fill the tub, not when the clothes are already in it.

Some people launder clothes so carefully that they make them last years. What about your sheets, for example?

Give Good Care For Longer Wear

Sheets never should be washed until they are in shreds. They won't need intense washing if you change weekly. Give them a blue rinse, if they're white sheets, in the last water. Dry white sheets in the sun, straight, rather than doubled on the line if possible. This smooths out wrinkles and you can fold and iron them easily.

If you live where it's clean, dry sheets the old-fashioned way, spreading them on the lawn to give them an intense whiteness and sweet fragrance.

Keep colored sheets away from direct sunlight. Hang them in the shade of a tree when possible.

The trick to ironing sheets properly is to keep the hems straight and even. On pillow cases, work away from the closed corners.

All sheets should be folded uniformly. Twice lengthwise and as many times the other way as needed. Sew tabs on sheets as to size so you'll know which ones to pull out for use.

Pile clean clothing on bottom of pile; take things as needed from the top and everything will wear evenly.

Be Smart!



Summer is the ideal time for novelties in accessories, those whimsical notes that give you and your casual summer costumes such a grand pickup. One of the prettiest of these ideas is the matching of hat and bag in rough straws, that lovely burnt color which is a dream in itself. This gives a magnificent background for brilliant plaid ribbon, polka dots, Kelly green and other exciting colors.

Smart Shirtwaister for Women One Yard Blouses Easy Sewing



Lovely Blouses

A trio of lovely blouses — and each one requires just one yard of material! Perfect to wear with gay cotton skirts — or use rayon or taffeta for a special dress-up blouse. Nice gift idea, too.

Pattern No. 1763 comes in sizes 12, 14, 16, 18 and 20. Size 14, 1 yard of 39-inch for each blouse.

Chip Off Old Block

Father—When I was a little boy your age I didn't tell fibs. Modern Son—How old were you when you started?

Crisp, casual, well tailored — a beautifully fitting shirtwaister frock that's suitable for practically every occasion. Extended shoulders are cool and comfortable. Try a brightly striped fabric used in contrast.

Pattern No. 8313 is for sizes 14, 16, 18, 20; 40, 42, 44 and 46. Size 16, 4 1/2 yards of 39-inch.

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FIRST AID to the AILING HOUSE
by Roger C. Whitman

QUESTION: How can I put a maple finish on an unpainted wooden table?

ANSWER: First rub down the wood with fine sandpaper and steel wool until the surfaces are smooth and "satin"-like; then wipe off the dust with turpentine. If you wish to have an orange maple color, you can get this effect by the application of two coats of pure orange shellac. The first coat should be thinned half-and-half with denatured alcohol. For other shades, apply an oil stain, selecting the color that you prefer from a color-card at your local paint store. Apply the stain as directed on the label and finish with two coats of quick-drying varnish.

QUESTION: The mortar is powdering between the bricks of our chimney. How can I repair it?

ANSWER: Clean out the old mortar to a depth of half an inch or so, wet the grooves with water, then pack with a mixture of 1 part portland cement, 1 part hydrated lime and 5 parts of clean, coarse sand with just enough water to make a workable mixture.

PILES TROUBLE? For Quick Relief

DON'T DELAY ANY LONGER! Now, a doctor's formula you can use at home to relieve distressing discomfort of pain-itch-irritation due to piles. Tends to soften and shrink swelling. Use this proven doctor's formula. You'll be amazed at its speedy action relief. Ask your druggist today for Thornton & Minor's Rectal Ointment or Suppositories. Follow label instructions. For sale at all drug stores.



is this yellow box in your home?

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Think of it—one spraying lasts for weeks. No bomb-type spray or other sprays containing less than 5% DDT can equal this for lasting effect. Flit Surface Spray with 5% DDT is so powerful a single application kills insects today—tomorrow—even next month.

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