

HOUSEHOLD MEMOS... by Lynn Chambers



Have a Porch Meal; Family Loves Them In Summer Weather

IT'S A TREAT to eat outdoors! Mom gets out of a hot kitchen, and the whole family can enjoy a meal even at the end of the day if they eat it in a cool breeze out on the porch, under the old tree or in the garden.

This is real outdoor eating and it can be almost picnic style. Plan it to be casual and everyone will have fun. Carry out all food, plates and utensils on a tray and save trips to the kitchen and then back again. A bowl of flowers from the garden will make the occasion seem festive indeed.

Almost any kind of a meal will be easy to serve as long as you can fit it on a tray so everyone can help himself. Even a roast will work out well served in this way. Place your creamed, au gratin or browned potatoes in the center of a large platter. Slice the roast in the kitchen and place it around the potatoes.

IF THE DAY is a sweltering one and calls for a cool supper, why not try a really cool supper? A loaf of tomato aspic served with marinated shrimps makes a good main



If you're having cold meat and want to serve a hot dish, too, try macaroni and cheese; that time-honored potato casserole, au gratin style, or creamed potatoes, topped with cheese.

dish. Add cucumbers to this for eating and for garnish. Ice cream or lemon sherbet served with crisp delicious cookies will complete the meal.

Tomato Aspic with Shrimp
(Serves 8)
2 tablespoons plain gelatin
1/2 cup cold water
1 1/2 cups hot water
2 8-ounce cans all-tomato sauce
2 teaspoons chopped chives or 1 teaspoon lemon juice
1 (5-ounce) can shrimp, drained

Soften gelatin in cold water. Add hot water and stir until dissolved. Add all-tomato sauce. Chill until the mixture is of the consistency of unbeaten egg whites. Stir in chives or onion juice. Turn into a loaf pan and chill until firm. Unmold on greens and garnish with shrimp that have been marinated in French dressing.

IF THE WEATHER is on the warm side and you don't want to spend much time cooking, select a simpler meal. For example, have sliced tongue or other cold meat served with macaroni and cheese and complete the meal with sliced garden tomatoes and cucumbers and butterscotch chifon pie made in the morning.

Macaroni and Cheese
(Serves 4)
1/4 pound macaroni
3 tablespoons butter
1/4 cup flour
1/4 teaspoon dry mustard
1/2 teaspoon salt
2 cups milk
1 tablespoon onion, minced
1 cup grated American cheese

Cook macaroni in boiling, salted water until tender. Drain. Make sauce by melting butter, adding flour which is blended with mustard and salt. Add milk and onion and cook until thickened. Add grated cheese and stir until melted. Combine sauce and macaroni and place in a greased casserole. Bake in a moderately hot (400 degree) oven until browned.

Butterscotch Chifon Pie
1 baked 9-inch pie shell
1 tablespoon plain gelatin
1/4 cup cold water
3 eggs, separated
1 cup brown sugar
1 cup scalded milk
2 tablespoons butter
1/4 teaspoon salt
1/4 cup granulated sugar

LYNN SAYS:
Use These Tips For Porch Suppers
Appetites are bound to be big when you're planning to eat out-of-doors. Plan generous servings of all your foods.

Toss many of your garden greens together if you want a lovely wooden bowl salad. Into this can go lettuce, cucumbers, spinach, cauliflower, radishes, green onions, celery and shredded carrots. Use a tangy French dressing.

LYNN CHAMBERS' MENU

Broiled Weiners with Bacon
Toasted Buns Relishes
Carrot Sticks Potato Salad
*French Pear Pie
*Recipe Given

Let gelatin stand in cold water five minutes. Beat egg yolks until thick, beat in brown sugar gradually, then add milk. Add butter and salt and cook in top of double boiler until mixture coats the spoon. Stir in gelatin. Cool. Beat egg whites stiff, add granulated sugar and fold into first mixture. Pour into baked pie shell and let chill until firm. Serve with whipped cream, if desired.

OF COURSE, there are nothing like hamburgers for a real favorite as a supper dish. But, here's a new way to prepare the burgers, for they're smothered in onions and noodles:

Special Hamburger Patties (Serves 6-8)

1/2 cup milk
1 cup soft bread crumbs
1/2 cup grated onion
1/2 teaspoon poultry seasoning
1 1/2 teaspoons salt
2 pounds hamburger
4 tablespoons flour
6 slices bacon

Add seasonings, bread crumbs and milk to meat. Mix well and shape into patties, three-fourths inch thick. Dredge with flour. Wrap a slice of bacon around each patty and fasten with a toothpick. Broil patties until they are thoroughly cooked and nicely browned.

Cook one-half pound of broad noodles until tender; then season with butter, salt and pepper. While noodles cook, slice three large onions and fry them in drippings.

To serve, place noodles on a hot platter, top with hamburger patties and smother with the onions.

A DELICIOUS DESSERT that goes well with this is a pear pie. Bake it in a glass dish and bring it out to the porch to serve.

*French Pear Pie (Makes 10-inch pie)

Pastry:
1 1/4 cups flour
1/4 teaspoon baking powder
1/4 teaspoon salt
6 tablespoons shortening
3 to 4 tablespoons ice water

Filling:
6 cups sliced pears
3 tablespoons lemon juice
1/3 cup corn syrup
1/3 cup sugar
1/2 teaspoon ginger
2 tablespoons flour

Topping:
1/3 cup shortening
1/2 cup brown sugar
1 cup flour

To make pastry, sift flour, baking powder and salt together. Cut in shortening with pastry blender or two knives until it is the size of peas. Add water in small quanti-



ties, mixing with a fork until it just holds together. Pat into ball and chill. Roll dough out and line a glass pie plate, pressing dough into fluting.

To make filling, peel, core and slice pears; mix with lemon juice, corn syrup, sugar and flour. Place in unbaked pie shell.

To make topping, cream shortening and brown sugar. Mix in flour and top near mixture with this.

Bake in a moderate (375 degree) oven for about 45 minutes until pears are done.

Creamed potatoes will be more interesting if they have some chopped dried beef added to them. If you're not too hungry, this will take the place of meat.

A quick and easy way to prepare a ham slice is to bake in a sauce made of one cup of water, one-half cup brown sugar and a few slices of orange, stuck with cloves.

Sausage meat can be mixed with egg and soft bread crumbs, then baked and served with cooked, drained and lightly fried noodles.

Woman's World Rooms Get That New Look With Crisp, Bright Curtains

By Ertta Haley

Terry Cloth Coat



Cotton terry cloth in baby pink, a hooded beach coat that's ready for anything under the sun, is made with terry toweling. Double tiers on the little girl skirt accent a wasp-waisted swim suit. A wired bra supports the strapless bodice.

tain material is laid down. The rug itself will hold the material nicely in line.

Tear the curtain fabric whenever possible rather than cutting it because it will be straighter. If you cannot tear the fabric, draw out a thread and cut along the line made by this so that the curtain will be straight.

Remove all selvage. Many people like to use the selvage as a finished edge, but selvage does shrink and often will give the curtain a poor appearance after washing.

Turn side hems first before sewing. If you want to save basting them, press in place and they can be sewed nicely.

If the curtains have a wall ruffle, hem only the wall edge.

Allow a shrinkage tuck at the top of the fabric which hangs behind the heading so that it does not show. Most curtain materials shrink a certain extent and it's better to have this extra tuck so the curtains do not look skimpy after laundering.

It's a good idea to iron the curtains on the floor before hanging them as they won't have any wrinkles in them when done this way. A blanket may be placed on the floor, or you may use a small ironing board that can be moved from place to place.

How to Make Nice Ruffles

When your curtain fabric is cut across the grain you will need from one and three-quarters to two yards of ruffling for each yard of curtain. For bias ruffles you need only one and one-half yards.

Ruffles are customarily three to five inches wide, and in many cases the material for the ruffle can be torn instead of cut as it was done for the curtain.

Be Smart!



They're pretty as can be and always flower-fresh, besides making lots of hat sense, these fabric hats with brims that tie on. A lovely example is the model sketched, of bird's eye pique, all dressed up in a brim of crisp organdie (permanent finish, of course) trimmed with lace and gathered onto a self band that ends in a pretty little bow. You'll be meeting ever so many intriguing variants of this same basic idea.

DRESS, BOLERO FOR SUMMER WEAR YOUTHFUL FROCK IS EASY-SEWING



8309
12-20

8316
11-18

Sun Dress

Just right for sunny hours out of doors—a simple yet smart sun dress that can be made plain or in contrast. To match, a pert bolero for cover-up. There's lots of mix-match possibilities in this charming outfit.

Pattern No. 8309 is for sizes 12, 14, 16, 18 and 20. Size 14, dress, 2 1/2 yards of 39-inch; bolero, 1 1/4 yards.

The Spring and Summer FASHION is filled with smart ideas for summer wardrobes. Free knitting instructions and free pattern printed inside the book. 25 cents.

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Enclose 25 cents in coins for each pattern desired.
Pattern No. _____ Size _____
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Speeding, Main Accident Cause

Exceeding of safe speeds was given as the reason for one out of every three fatal motor vehicle accidents last year, according to the accident prevention department, Association of Casualty and Surety companies. The department added that a majority of these deaths occurred on straight and wide-open highways where drivers were inclined to step on the gas.

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