



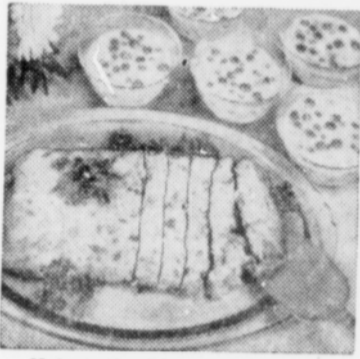
**Simplicity Is Keynote  
When Guests Arrive  
For Unexpected Visit**

"HAVE YOU ANY SUGGESTIONS for serving an entire meal when visiting relatives or friends who are vacationing drop in on you unexpectedly?" asks a friend of mine.

You know, this can create quite a problem because this is the season people are liable to be dropping in. Frequently it is mealtime before they leave and many women find themselves up against a problem of providing food for several more than they originally planned, and still making this attractive and good to eat.

The best solution to this is a well stocked pantry shelf. Have on this a number of canned meats, as well as fish and boned chicken or turkey. Keep it provided with several vegetables that are favorites.

Don't forget that spaghetti and baked beans in cans can be dressed up beautifully when you have to entertain on the spot. And then



Not much chicken is needed to make this delicious loaf when the meat is combined with bread crumbs and seasoning. Creamed green peas are a delightful accompaniment to the main dish.

too there are prepared puddings and canned fruits. The latter can be turned into mouth-watering salad platters and the former into pies, tarts or tasty puddings.

YOU CAN USE the luncheon ham or canned ham for this dish, which is pretty as well as delicious:

**Grilled Ham and Asparagus**  
(Serves 6)

- 6 slices toast
- 6 slices boiled or canned ham
- 1 1/2 cups milk
- 3 tablespoons butter
- 1 can asparagus
- 1/4 pound grated American cheese
- 3 tablespoons flour
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon salt

Wrap two or three stalks of asparagus in each slice of ham and fasten with toothpick. Place on a broiler rack for five minutes. Melt butter, blend in flour, milk and seasonings. Cook until smooth and thick, then add cheese. Place grilled ham on toast. Cover with cheese sauce and garnish with tomato slices and parsley.

A GOOD DESSERT to serve with the above dish is simply made:

**Coconut Banana Snow**  
(Serves 6)

- 3 bananas, cut in small pieces
- 2 teaspoons lemon juice
- 1/2 cup cream, whipped
- 1 egg white, stiffly beaten
- 1/2 cup powdered sugar
- 1/2 can coconut

Combine bananas, sugar and lemon juice. Chill. Force through sieve. Fold fruit into egg white, then mix in the whipped cream and coconut. Top with additional cream, coconut and maraschino cherry if desired.

HERE ARE SOME quick things to do with a can of baked beans when you have unexpected guests walking in:

1. Mix one can of baked beans with one-fourth cup chili sauce, one-fourth cup of brown sugar and heat in a casserole.
2. Mix one can of baked beans with two tablespoons chili sauce, two tablespoons each of chopped green pepper, minced onion and celery and heat through.
3. Season one can of baked beans with three tablespoons catsup, two tablespoons brown sugar, and then fold in one can of sliced Vienna sausages.

Baked beans are excellent served as an accompaniment with cold meats, cole slaw or grilled sandwiches.

**LYNN SAYS:  
Here's How to Serve  
Leftover Eggs, Poultry**

Cold mashed potatoes are delicious when the potato is mixed with egg yolk, butter, salt and pepper, and then deep fat fried.

Egg yolks may be mixed with milk and cheese for rarebit. This is served on hot toast after it has cooked until thickened.

Egg yolks may be beaten with whole eggs and used for scrambled eggs, egg nogs or custard.

**LYNN CHAMBERS' MENU**

- Chilled Tomato Juice
- \*Hot Frankfurter Salad Bowl
- Carrot Strip-Asparagus Salad
- Finger Rolls Jelly
- Cantaloupe a la Mode
- \*Recipe Given

HERE ARE TRICKS to use with canned spaghetti:

1. Mix one can of spaghetti with one cup diced ham and heat.
2. Parboil green peppers and fill with canned spaghetti, top with cheese and bake until peppers are heated and cheese melts.
3. Smother heated spaghetti with broiled hamburgers wrapped in bacon.

NOW HERE'S a trick to use with canned chicken to make a good supper or luncheon dish for unexpected guests:

**Chicken Loaf**  
(Serves 6-8)

- 2 cups cooked or canned chopped chicken
- 1/2 cup cooked chopped carrots
- 1 1/4 cups soft bread crumbs
- 2 tablespoons minced onion
- 1 tablespoon minced parsley
- 2 tablespoons minced celery
- 1 1/2 teaspoons salt
- 3/4 cup milk
- 2 eggs
- Parsley for garnish

Mix together all ingredients and pack into a well greased, one quart, heat-resistant glass loaf pan. Bake in a moderate (325 degree) oven for 40 to 45 minutes or until firm and slightly browned. Turn chicken loaf onto platter, garnish with parsley and serve with creamed peas.

IF THE DAY is warm, you might like to prepare some substantial main dish salads to serve as the main course of the meal. Here are two which will appeal to men and women as well as the youngsters:

**\*Hot Frankfurter Salad Bowl**  
(Serves 4)

- 4 frankfurters
- 4 cups thinly sliced raw potatoes
- 2 1/2 tablespoons minced onion
- 2 1/2 tablespoons minced parsley
- 1/3 cup cooked leftover vegetables
- 1/3 cup well-seasoned French dressing
- 1/2 teaspoon celery seeds
- Salt and pepper

Simmer frankfurters in boiling water for five minutes. Remove, cut into quarters lengthwise, then



A simple but effective dessert is prepared when packaged vanilla pudding is layered in tall parfait glasses with strawberry or raspberry preserves. Glasses are slanted after part of the pudding is placed in them to give a pretty effect.

crosswise into one-inch pieces. Cook potatoes in boiling salted water for about 10 minutes. Drain, toss lightly with frankfurters and remaining ingredients, adding salt and pepper to taste. Serve hot.

**Frankfurter-Macaroni Salad**  
(Serves 4)

- 3/4 cup raw macaroni
- 4 cups boiling water
- 4 frankfurters
- 1/4 cup French dressing
- 2 tablespoons minced onion
- 1/2 cup diced cucumber
- 1 tablespoon silvered green pepper
- 1 cup coarsely diced tomato
- 1/4 cup salad dressing
- 1/2 head lettuce shredded

Cook macaroni in boiling, salted water until tender. Five minutes before macaroni is done, add frankfurters. Then drain. Remove frankfurters and rinse macaroni. Place in a bowl with frankfurters, cut in halves, then lengthwise and crosswise, then add remaining ingredients. Chill before serving.

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Egg yolks may be poached by themselves (without whites), then forced through a sieve and used as garnish for salads, omelets, spinach, creamed fish or thick cream soups.

Chicken may be minced fine and mixed with cream sauce, egg yolks and bread crumbs, then fried until crisply browned for a delicious main dish.

Any white sauce may be made more colorful and nourishing by beating in leftover egg yolks.

**Woman's World**

**Pick Your Kind of Mending  
Then Set Out to Perfect It**

By Ertta Haley

WHETHER you do a lot of sewing or not, you can't escape the daily and weekly mending jobs that inevitably will fall upon you. Most women dislike mending because it's what they term a dull job, but there are ways of making it interesting.

"I never liked mending until I changed my ideas about it," said a woman to me recently. It seems that she had done such intricate sewing in her time that mending was a come-down for her, but when she decided that she would learn to mend so no one suspected that a patch-up job had been done, this tested her ingenuity to such an extent that the task became an interesting one.

I tried this myself and found it could be a fascinating job. If you are mending men's socks, try to weave in the stitches so you wouldn't suspect they were there, and see for yourself how interesting this can be!

Or suppose you've torn the pocket on your best apron. Why not remove the pocket, weave or patch the material in a very subtle way and make a larger pocket of a flower design?

Have your best gloves slipped a seam? You have a chance to match your weaving skill to the stitch already used in the gloves. You see, it can be fun!

**Machine-Made Sweaters  
Can Be Mended**

Always pace around your problem, something in the manner of an engineer before you mend something really important. There are many types of mending jobs, all requiring different materials and techniques.

It is sometimes difficult to match the stitches used in machine-made



Make decorative patches...

sweaters, but the darning tactics can be hidden easily with attractive, decorative embroidery.

The first thing to do is to cut a piece from the bottom of the sweater, unravel it and use for darning the hole. The cut edge of the sweater should be overcast. If the darn is too obvious, make an attractive embroidery stitch or design over it to disguise the darn. Scattered sprays of flowers or daisy stitch are easy to use and effective for covering darns. Applique spots of embroidery are good, especially when the elbows of the sweater have been mended.

When you mend the part of the sweater from which you cut, make certain that you catch every stitch to prevent unraveling. Stretch the edge as you work so that you can be sure of catching the stitches.

**Use Bands Effectively  
To Disguise Darning**

On dark fabrics of dresses, especially if they are woolen, you frequently can work a darn so that it



For outer garments.

does not show. However, on lighter fabrics, on linens or silks or rayons, it is not possible to disguise the darning. In this case consider using bands as a decorative measure to hide the darning.

If a wide, circular skirt, for example, has small tears and darns, you might add contrasting bands—several rows, to go around the skirt to cover these. These add a lovely decorative touch.

**How to Mend  
Sheets, Towels**

If your sheets have torn hems, add contrasting bands of fast-colored percale to top or bottom or both. Your sheets will be more attractive and colorful than when they were new.

Small tears and holes can be darned or patched so they are fairly inconspicuous. Use small stars or flower sprays to cover them.

Large holes will need a patching job. Overcast a split sheet, join the outside edges and overcast by hand so that the seams will be flat.

Sheets which are too worn to be mended may be cut down for tow-

**Night and Day**



This smart spun rayon dress is a black and white surprise. It's perfect for dancing on a summer's evening. Unbutton the yoke and you have a sun dress. The smooth and lustrous quality of the Avisco rayon fabric will make the dress an important addition to the wardrobe.

els, napkins, small tablecloths or doilies.

Torn towels can be cut down to hand towels or guest-size towels. These may be made attractive by using an applique of a small hand or a pair of lips to indicate their use.

For towels worn beyond repair, save the good pieces and use for service as washcloths or pot holders. These can be decorated appropriately with contrasting trimmings, initials or whatever you like.

**Make Garment Patches  
Practical, Decorative**

If youngsters have worn their overalls at the knees, make decorative padded animals and place these on the knees over the sturdy patch you have made to save the garment.

If you have tears on a dress or an apron where you can place a pocket, make this of the same or contrasting material that matches something else on the garment. This may be ruffled pockets, flowers or other decorative items. Or you can hide patches on some parts of a dress with a button trimming if it looks nice.

Decorative patches are applied with a catch stitch or by hem on the right side of the garment.

Tears and permanent spots sometimes can be covered with applique or sequin trimming or bands or lace, if they come in the right place.

**Glove Mending  
Is an Art**

There's nothing so disastrous as injuring a good pair of gloves, but the situation can be remedied with care.

Ripped seams should be overcast carefully with a cotton thread exactly the same shade as the pair of gloves, if the seams are on the fingers. Do not take stitches too close to the edge or they will rip again soon.

Tears on the cuffs can be hidden with contrasting trimming such as bands or lace (on cloth gloves).

Do not use knots in mending gloves. The threads should be left long enough to tie carefully.

**Be Smart!**



Crisp sheers, especially the wonderfully cool, fine cottons, are a fashion all their own for summer. Adding enthusiasm to the acceptance of these fabrics is the combination of the charm of the past with the ultra-smartness of the modern. Shown here is a model of exquisitely fine Egyptian cotton organdie, dramatized with the skillful use of embroidered bands in a manner reminiscent of the turn of the century.

**COOL SUMMER FROCK FOR GIRLS  
SCALLOPS ADD A PRETTY FINISH**



8330  
4-12 yrs.

**Handsome Frock**

Two pretty fabrics pair off handsomely to fashion this frock for young girls. Tiny ruffling finishes the curved yoke and pockets. Try a crisp eyelet fabric with white or pastels. She's sure to adore it.

Pattern No. 8330 is for sizes 4, 6, 8, 10 and 12 years. Size 6, 2 yards of plain fabric; 1/2 yard contrast.

1785  
12-42

**Afternoon Style**

Here's an afternoon style that has real charm. And careful attention to detail—gently scalloped sleeves, flattering neckline and nice skirt detail.

Pattern No. 1785 comes in sizes 12, 14, 16, 18, 20, 40 and 42. Size 14, 5 yards of 35-inch.

The Spring and Summer FASHION offers a wealth of sewing suggestions—contains special features—free knitting instructions and a free pattern is printed inside the book. 25 cents.

SEWING CIRCLE PATTERN DEPT.  
539 South Wells St. Chicago 7, Ill.  
Enclose 25 cents in coins for each pattern desired.  
Pattern No. \_\_\_\_\_ Size \_\_\_\_\_  
Name \_\_\_\_\_  
Address \_\_\_\_\_

**Household  
Hints**

Keep powdered sugar in tightly covered glass or tin containers to prevent lumping.

You really should cook potatoes and other root vegetables in their jackets. Valuable vitamins and minerals are near to the skin.

Slice leftover potatoes, pour over them some white sauce and grated cheese, then heat in the oven for one-half hour.

Vary bread pudding by garnishing with chopped nuts, marshmallow sauce, shredded coconut, or maraschino cherry sauce.

Cheese will stay moist if you spread the cut edge thinly with butter and keep in the refrigerator.

When only a few drops of lemon juice are needed, puncture fruit with a fork or sharp-pointed knife. Squeeze gently. This prevents wasting the whole lemon.

To remove bits of ground meat easily from the food chopper, follow up the meat with a small amount of stale bread. The bread-crumbs will carry away any meat which remains in the chopper.

To preserve the new appearance of your refrigerator, remember that defrosting alone is not enough. Clean it thoroughly, inside and out, with soap and water every time it is defrosted.

Oranges at room temperature, or slightly warmer, will give more juice than chilled fruits.



**They Taste good-good!**

