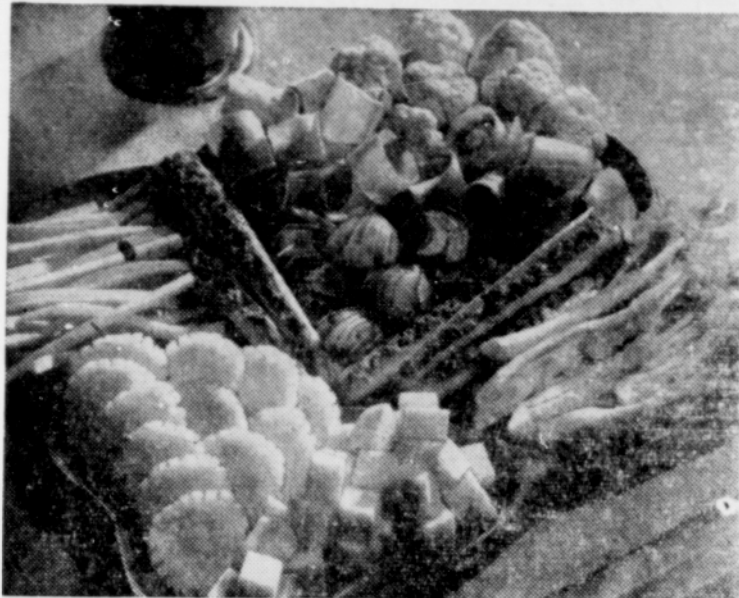


HOUSEHOLD MEMOS...

by Lynn Chambers



Crisp Vegetables Serve as Centerpiece
(See recipes below)

Summer Vegetables

ARE YOU MAKING the most of your garden? There are so many ways to serve vegetables, especially if you have your own garden-fresh variety on hand.

Of course, you can prepare them with enchanting sauces, or toss them crisp and icy into salads, but have you ever thought of using them in a centerpiece that can be eaten?

There's no disputing the fact that radish roses, celery curls, cucumber wheels and the like are very attractive. And that's the thought of many a smart homemaker who whips these fancy, easy-to-make vegetables into a centerpiece for mealtime.

Fancy gew-gaws that have been centerpiece standbys for too long a time should be retired, as strictly summer-style creations of fresh vegetables put in their place will give the family a combination eye and appetite teaser. Try these tricks:

Radish Roses

Select firm, rather long radishes with unblemished leaves. Wash thoroughly and cut tops, leaving about one inch of stem on each. With a thin sharp knife, cut thin slices lengthwise through the radish. Chill in ice water.

Cucumber Wheels

Peel cucumber; using a four-tined fork, score the cucumber lengthwise, then cut in thin slices. Chill in ice water to crisp.

Carrot Curls

Wash and scrape tender young carrots. Using an apple corer, shave off thin pieces lengthwise. Curl each piece around your finger and drop into ice water.

Carrot Straws

Wash, scrape tender young carrots and cut in eighths, then cut in narrow strips about three inches long. Cover with a damp cloth and chill in refrigerator.

Cauliflower Flowerets

Wash carefully by running under cold water; then separate raw cauliflower into flowerets. Chill in salted ice water until crisp.

Scallions

Wash well, trim green stalks. Peel onion if skin is loose or shriveled and chill in ice water.

Celery Hearts

Wash celery carefully. Remove outer stalk and save for salads or use in cooking. Trim root and cut into an oval shape. Cut through in thirds or quarters. Crisp in ice water.

HERE ARE WAYS to prepare attractive platters of vegetables:

Platter I

Place cauliflower flowerets in one corner of platter, against this the carrot curls, then radish roses. Around this one corner may be placed in sections, the following vegetables: Carrot strips, cucumber wheels and celery hearts.

Platter II

Place well chilled ripe olives and green stuffed olives in center of large platter and separate these with carrot strips and celery hearts. Divide rest of plate into four sections and in each one place the following: Tomato slices, cucumber wheels, scallions and radish roses.

COOKED VEGETABLES also may be used for pretty platters. Each vegetable should be cooked only until it is tender, and served at once. Here's a lovely platter which may be used as a main dish:

LYNN SAYS: Keep Kitchen Cool During Hot Days

It's best to do the main part of the cooking early in the day before it becomes so warm. For example, roast meat or bake meat loaf in the morning and serve cold for evening meal.

Au gratin potatoes may be cooked, the cheese melted in a hot sauce, then mixed with potatoes, and the whole dish heated for 15 minutes in the oven.

LYNN CHAMBERS' MENU

*Vegetable Centerpiece
Sliced Roast Beef and Cheeses
Potatoes Au Gratin Toasted Rolls
Beverage Raspberry Pie
*Recipe Given

Cauliflower

Slivered Green Beans

Tomatoes stuffed with Corn
Wash cauliflower and let stand in salted water for one-half hour to remove any insects. Cook in salted water for 25 to 30 minutes. The tomatoes should be firm. Wash and scoop out insides leaving the shell. Fill this with seasoned kernel corn to which has been added some chopped green pepper. These should be baked with just a little water in the bottom of the pan. The green beans should be washed carefully and picked over for any hard ends, then sliced lengthwise. They will take 30 to 40 minutes to cook. The cauliflower should be placed in the center of the platter, then banked with green beans, and the tomatoes with the corn and green pepper are placed around the green beans. Serve with melted butter.

ANOTHER PRETTY SUMMER platter uses entirely different vegetables but is very colorful:

Cabbage with Sliced Carrots

Lima Beans **Fried Parsnips**
Parboil a large head of cabbage for 10 minutes. Remove all the inside leaves, so that only a few of the larger ones remain, leaving a huge cup. This is filled with carrots which have been sliced, or creamed if preferred, and cooked for 20 minutes. Sprinkle with parsley. Around this place parsnips which have been cooked for seven to 15 minutes, then fried until golden brown and crisp in a buttered skillet. Lima beans are shelled and placed around that after cooking for 20 to 30 minutes in boiling, salted water.

Another platter uses a combination of colorful white, green, yellow and red vegetables:

Creamed Potatoes

Carrot Strips **Beets with Peas**
The potatoes are cooked after peeling, then cubed and creamed. If they are small leave them whole. The carrots are cleaned, cut in strips and cooked just until tender, about 20 minutes. The beets are cooked with skins, which are slipped off in cold water after cooking. Scoop a small hole in the beets and fill with peas. Place the potatoes in the center of the platter, carrots around those, and the beets and peas around the carrots.

IF YOU HAVE a sectioned vegetable dish, you may like to serve a variety of sauces with your vegetables. Here is a nice variety from which to choose to add more snap to vegetables:

Vinegar-Bacon Sauce

Simmer one-fourth cup minced onion in one-fourth cup bacon drippings until tender but not brown. Add one-fourth cup vinegar, one and one-half teaspoons salt, one-eighth teaspoon pepper and one-eighth teaspoon sugar. Heat and pour over green beans, brussels sprouts, cabbage, kale or other greens.

Cheese Sauce

Place one-half pound of processed cheese in the top of a double boiler and add one-half cup of milk as soon as cheese melts. This is good with potatoes, cauliflower and broccoli.

Released by WNU Feature

Prepare dinner during the early morning hours so that it will be crisp and cold when served. Cut fruit or vegetables for salads, make dessert and store in refrigerator during the morning.

Many casserole dishes can be cooked more quickly if partially prepared on top of the range, thus saving oven time.

Use refrigerator desserts, made early in the day, which save time at the last minute and which are refreshing.

Woman's World

Many Attractive Gift Items Can Be Produced at Home

By Ertta Haley

EVEN though the holidays have not arrived, many of us find that there are gifts of all types that have to be given throughout the year. If we had to buy all these things, it would run our budgets beyond their limits.

If we sew, and many of these nice gifts really need little sewing skill, shower gifts, wedding presents or "bread and butter presents," gifts for convalescents and many other remembrances can be made with very little expense.

It's a good idea to keep some of these on hand for just such occasions. Sew on them in your odd moments, and you always will have something ready as a present when the occasion arises.

In some communities, it's nice to give new neighbors something in the nature of a house-warming present when they move in. For such occasions, bathroom shower and curtain sets are lovely, and so are such small household items as pot holders, a set of guest or kitchen towels, or doilies.

For new homemakers, any one of the above mentioned items is welcome, but you can add to the list hostess aprons, small tablecloth sets or kitchen curtains.

For the convalescent, there are handkerchiefs, scarfs or household items. Little girls would enjoy hair-bows or clothes for their dolls.

Make Hostess Apron From Handkerchiefs

Clever little hostess aprons that will delight any homemaker can be made beautifully and economically from Irish linen handkerchiefs, the kind that has double and triple rows of spoking just inside the narrow hems. These handkerchiefs usually



Hostess aprons are nice gifts...

sell for less than half a dollar each so you see the apron can be made for little money.

Three handkerchiefs make a good sized apron. Use a whole one for the front of the apron. Cut the second one in half crosswise, and gather the two pieces into a ruffle across the bottom. If you want a narrower ruffle than this makes, trim off the desired amount before gathering.

Now cut the third handkerchief diagonally across the two triangles to make side flanges on the apron. Attach cut edge to the center of apron, beginning at the bottom corner of ruffle. This bias cut will extend a little above the top edge of the apron. Lap this extension back; lay pleat in flange; fold under center section and tack in place.

Finish the apron with two-tone grosgrain ribbon ties. Three yards of each color will be sufficient to carry around the waist and back, to tie in a flowing bow at the side of the front, with enough left over for a pert bow to fasten at the top of the ruffle.

There are just three seams to sew since the hemming is all done and the



And so are shower sets

the hemstitched spoking takes the place of embroidery or other trimming.

There need be no worry about spilling tomato juice or sizzling butter on an apron of this kind because the Irish linen can be rubbed and boiled, if necessary to remove a stain. Washings always make it whiter than new. When pressed with a hot iron, the apron will be as crisp as frost.

Make Colorful Gifts From Plastic Cloth

If you want to make bathroom shower and curtain sets or a skirt for a dressing table, you may want to choose some of the colorful plastics to match the home.

Choose a cool day on which to do the sewing so the fabric will not be sticky, and if it tends to warm while you work, dust lightly with talcum powder.

Pert Apron



All prettied for her party, this cautious hostess dons a pert, be-ribboned apron to protect her dress while she serves each place to make ready for her guests. Crisp, white and dainty, this apron can be made easily out of three Irish linen handkerchiefs.

Make the shower curtains a generous size, and don't forget to sew the large round buttonholes at the top so that they can be attached to hooks. The usual size of the bathroom shower curtain is six feet square.

Bathroom curtains may be either regular window size or smaller depending upon the size of the window. It's best to take measurements on this if you can so that the curtains will fit properly.

A beautiful dressing table skirt also may be made from these plastics, with a ruffle at the top as well as at the bottom. Most of these skirts are regulation size, and the skirt usually does not come together at the back. This is left to be adjusted according to size of the table.

Some of the printed plastics also may be seamed to be used as picnic or kitchen tablecloths. Some women use the white ones for placing over the top of their regular cloth to save it. No matter to what use you put the plastic, be it tablecloth, curtain or dressing table skirt, you may be certain of its easy cleanability. A damp cloth wiping makes it fresh and new.

Towels Are Always A Welcome Present

Have you noticed how frequently you can pick up pieces of gay kitchen towel at a real saving? Pick some up, put two hems in the yard long towels either by hand or machine and give them in sets of two to six to any homemaker or bride. Towels are a real necessity and people always welcome them.

Small pieces of broadcloth and percale, linen or poplin are nice to use for hand towels. These may be trimmed with embroidery after you have used a transfer pattern as your guide; they may be initialed or monogrammed. If you don't have the time for fancy work, hem them by hand and box them nicely for gifts.

Turkish toweling also may be purchased by the yard to make those large luxurious towels that are a wonderful gift. You may hem these, then monogram or applique trim them as you see fit.

For families who like swimming and camping, there is nothing nicer than a set of oversized Turkish towels that can be used on the beach or picnics for lounging, for sunbathing as well as for drying. Turkish toweling also finds good use in drawstring beach bags which are so practical for carrying equipment to the beach or picnics. Pick some gaily striped material for this purpose.

Be Smart!



Have your swim or play suit and your petticoat too, for the young-in-figure with a combination of gay plaid gingham with a swoosh of eyelet embroidery! It's part of a rather pronounced and very becoming trend toward achievement of beauty and femininity along with utility in swim suits.

EASY SEWING FOR TINY TODDLERS JUNIOR FROCK MADE IN CONTRAST



Sunsuit

For the youngest family members—an adorable pair that's so easy to sew. The wing sleeved dress has a drawstring neck; sunsuit is practical for a boy or girl. Make applique from scraps.

Pattern No. 1776 comes in sizes 1, 2, 3, 4 and 5 years. Size 2, dress, 1 1/2 yards of 35 or 39-inch; sunsuit, 7/8 yard.

The Spring and Summer FASHION contains 52 pages of smart styles, special features, easy to make frocks—free pattern printed inside the book. 25 cents.



Striking Frock

Just the thing to include in a college wardrobe plan. This striking frock combines two harmonizing fabrics. Buttons in threes are a nice finish, extended shoulders are comfortable as can be.

Pattern No. 1679 is for sizes 11, 12, 13, 14, 16 and 18. Size 12, 2 3/4 yards of 35 or 39-inch; 5/8 yard for sleeves.

SEWING CIRCLE PATTERN DEPT.
530 South Wells St. Chicago 7, Ill.
Enclose 25 cents in coins for each pattern desired.

Pattern No. _____ Size _____
Name _____
Address _____

FIRST AID to the AILING HOUSE

by Roger C. Whitman

QUESTION: The walls of our new home are all pastel-colored, rough-finished plaster. Now "five o'clock shadow" is beginning to show around our high-wall registers. Our oil furnace has filters for the blower but, nevertheless, the soot on two walls looks black. How can I remove this grime and prevent a recurrence?

ANSWER: To clean the walls, first remove as much loose dirt as you can by light brushing, and follow by cleaning with a wall-paper cleaner. The filters probably are loaded down with dust and need cleaning, if they are of the cleanable variety. If not, they may need to be replaced.

QUESTION: The linoleum in our kitchen has risen up in a certain spot. It is inlaid linoleum over a felt base over plywood. Do you think if we bored a small hole in the linoleum and poured some kind of cement in, it would hold? What kind of cement would you recommend for this job?

ANSWER: Try this method for flattening the bulge: Cut a slit in the bulge, following a line of the pattern so that it will not show. Then press linoleum cement under each side of the slit, working it well underneath with a spatula, or some similar tool. Wipe off surface smears promptly. If you cannot get linoleum cement, use roofing cement. Smears of roofing cement should be promptly wiped off with turpentine. Then place weights on top until the cement has dried hard.

QUESTION: We bought an elderly house, which smells smoky. On wet days in winter the smoke odor is more noticeable. We have a gas burner in a steam furnace. Is the cause of the odor a dirty chimney? If so, would soot remover do any good?

ANSWER: The chimney most probably needs a thorough cleaning. A soot-removing preparation might help to remove some of the odor in the lower part of the chimney; try it and see if it destroys the smell. If not, you had better call in a professional chimney cleaner to give the chimney a thorough cleaning. He will know how to do the work. It is an extremely dirty job that I do not think you could handle yourself. If there is

a fireplace in the house, the smoky odor may come from there. Was there ever a fire in the house?

QUESTION: My walls are covered with a very poor quality of wallboard, which bulges here and there. It is covered with paper; but now shows a few cracks, which developed after the furnace was started. What is the best thing to do with the walls? The expense is an item; I'll have to have someone do all the work.

ANSWER: For a good job it would be better to take off the board and replace it with one of better quality, properly put up according to the manufacturer's instructions; or else nail up new boards over the old ones. In the meantime, you might consider nailing down the bulges as well as you can, and then covering the joints with strips of decorative wood moulding, such as half-round.

Operating A Band Saw

Wheels of a band saw and the blade (except at the point of operation) should be fully enclosed, not only to keep a person from coming into contact with the blade but also to prevent body injury in case the blade should break. The saw-blade guide should be so adjusted that there will be no unnecessary clearance between the guide and the work.

