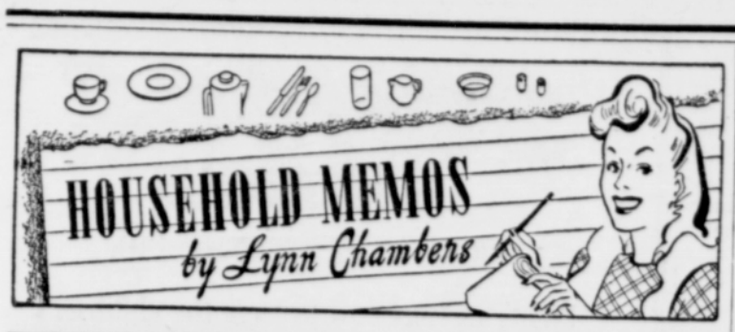
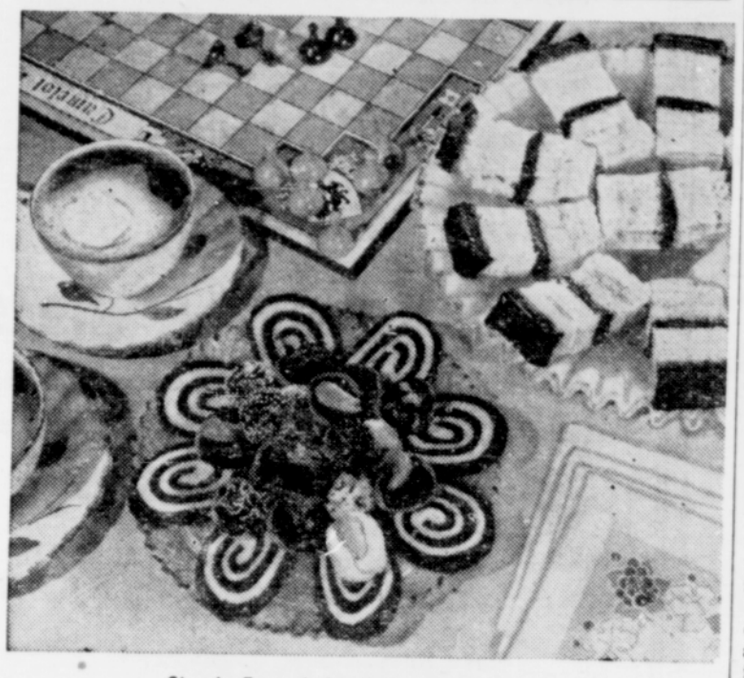




Simple Enough for Youngsters to Make
(See recipes below)

For Amateurs Only

ARE YOUR CHILDREN shy and awkward in the kitchen or can they don an apron and turn in a creditable performance as a cook?

Mothers who give their children the run of the kitchen occasionally deserve a bouquet of orchids because they are helping to turn out well balanced, healthy children. And it does mother good, too, if son or daughter occasionally can whip up a batch of good cookies or cake, or prepare a tasty salad.

There are days when youngsters just simply are bored with their usual pursuits and then they tend to wander around the house without anything to do. Perhaps it's too stormy to play outside or maybe all their friends are on vacation. This is the psychological moment to suggest they try their hand at being an amateur chef.

Give them a few pointers beforehand if they need it so food will not be wasted, and help only if it's requested once they start their culinary adventure so you won't spoil it by being the "extra cook in the broth." Have it understood, too, that the kitchen is to be cleaned after they finish.

• • •

I'VE OFTEN SAID that anyone who can read, can cook. But here are simple recipes that involve no complicated procedures. Let the children try these recipes so especially designed for them that they will really have a wonderful adventure on their day in the kitchen.

Boys and girls alike will enjoy making these hamburgers, and they are so easy, you simply won't have any failures:

***Hamburgers De Luxe**
(Serves 6)
1 pound ground beef
2 eggs, unbeaten
1 tablespoon flour
½ onion, grated
1 teaspoon salt
¼ cup catsup
Bacon
Fried onions

Mix the meat with eggs, flour, onion, salt and catsup. Beat the mixture thoroughly with a large fork or spoon. The longer the mixture is beaten the better. Form into thin cakes. Spread a layer of fried onions between two cakes and press the edges of the meat together. Place a strip of bacon around the hamburger, fasten with a toothpick and fry in hot fat or place in the broiler. If using broiler allow cakes to brown six to eight minutes on each side. If frying, allow a little more time for hamburgers to cook.

• • •

BOYS AND GIRLS alike will enjoy making a salad and tossing it together with a fork and spoon the way real chefs do:

***Tossed Green Salad**
(Serves 6)
1 head of lettuce, cut in quarters
4 tomatoes, quartered
1 bunch watercress, if desired
1 cucumber, peeled and diced
1 bunch green onions, cleaned
1 green pepper, sliced thin
1 bunch celery, diced
1 bunch radishes, sliced
Lettuce cups
French dressing

Chill the vegetables thoroughly after preparing. Place all in a large bowl. Add French dressing and toss lightly with fork and spoon. Serve in lettuce cups or from a bowl.

LYNN CHAMBERS' MENU

*Hamburgers De Luxe
Potatoes Au Gratin
Corn on the Cob
*Tossed Salad
White Bread or Buns Butter
Plum Pie Beverage
*Recipe Given.

• • •

YOUNGSTERS LIKE to make cooling beverages. Let them do these simple things on hot afternoons:

Chocolate Milk Shake
(Serves 2)
2 cups milk
1 teaspoon vanilla
4 tablespoons chocolate syrup
2 ice cubes

Place all ingredients in a quart sized glass jar or shaker with cover. Shake until fluffy. If desired, 2 tablespoons of chocolate or vanilla ice cream may be added before shaking.

Root Beer Shake
(Serves 2)
2 scoops vanilla ice cream
2 cups root beer

Place together in a glass and stir. Serve at once.

Lemonade
6 lemons
1 quart water
1 cup sugar syrup
½ cup maraschino cherry juice

Squeeze lemons and strain juice. Mix with sugar syrup and water. Add cherry juice. Chill thoroughly.

• • •

SIMPLE TYPES of cookies may be made by the youngsters. Neither of these types requires tedious creaming of ingredients.

Brownies
½ cup flour
½ teaspoon salt
¼ cup lard
½ cup chopped nuts
2 squares chocolate
2 eggs
1 cup sugar
1 teaspoon vanilla

Sift flour, then measure. Add salt and sift again. Melt lard with chocolate in saucepan. Beat the eggs until fluffy, then add sugar and beat again. Mix eggs and sugar with chocolate and lard. Add flour, nuts and vanilla. Bake in a shallow pan which is greased, in a moderate (350 degree) oven for 25 to 30 minutes. Cool. Cut into squares.

Drop Cookies
1 cup brown sugar
½ cup white sugar
½ cup lard, melted
1 teaspoon nutmeg
1 teaspoon cinnamon
½ teaspoon cloves
1 teaspoon soda in 1 tablespoon hot water
½ cup raisins
½ cup nuts
3 cups flour or enough to hold shape when dropped

Combine ingredients in order given. Drop by teaspoonfuls on greased baking sheet. Bake in a moderate (350 degree) oven for 10 to 15 minutes.

Released by WNU Features.

LYNN SAYS:

Use Proper Methods When You Cook

Do you use neat methods when you cook or is everything a jumble when you get into the kitchen?

First check the recipes you use and see if you have all ingredients on hand.

While the food cooks, wash all the dishes you have soiled. In this way, you never will have an accumulation of dishes in the sink when you get ready to eat.

Most dishes are easy to wash after they have been soaked. Have a pan of suds ready so that dishes, cups, measuring spoons and other utensils can be placed in the water to soak as soon as you finish using them.

Paper toweling should be used to wipe greasy pots and pans before washing so that grease does not accumulate in the drain pipe.

Never let silverware which has egg on it stand without rinsing. Egg tarnishes silverware.

Women's World

Professional Cutting Tricks Permit Ultimate in Sewing

By Ertta Haley

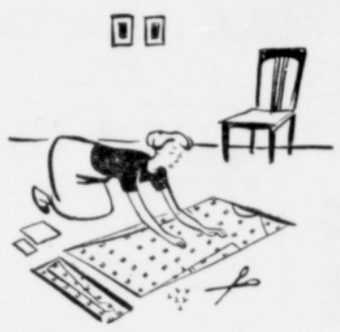
TAKE a critical look at some of the clothing or other items you have sewed in the past. Do they look as though they had been bought or does something label them as homemade?

True, clothing made at home frequently has better sewing in it, but if it does not have styling or flair or effect, as some people call it, it hasn't achieved the ultimate in sewing.

It's a real art to cut properly before you actually embark on the sewing itself, and much can be achieved when a garment is cut properly and marked explicitly. Alterations on a pattern must be made before cutting or the garment will not have the styling which your figure problem may dictate.

Before buying a pattern, study your figure type and select the lines most becoming to you. Buy the fabric to fit the pattern as well as to fit yourself.

Even though you buy a pattern closest to your size, there may be a few adjustments necessary before it really fits well. Taking measurements will help, pinning the pattern together and trying it on is also good. However, if you are using a very expensive fabric, stitch the pattern in cheesecloth or muslin first, then rip and use it for cutting and making the dress or blouse itself.



Cut fabrics on a floor . . .

A pattern is really a recipe or guide, and it pays to study the detailed instructions that go with it so that you will have a complete picture of just what is done to make the finished garment.

Assemble Equipment; Cut on Table or Floor

Everything needed for the sewing project should be assembled, to prevent running off for basting thread or needles, and thus interrupting your train of thought. Thread needles before cutting so that any basting or markers that you need will be right at hand.

Mark them with chalk.

Sharp cutting shears, either with plain or pinked edges, are essential. You also may like to have a small pair of nicely sharpened scissors for cutting notches. Have plenty of pins, threaded needles, chalk, tape measure and ruler at hand.

Unless you have a large table which can be padded, it's best to use the floor. A surface that allows plenty of room, as well as one from which pieces of pattern and material won't slip off, is essential to good cutting.

Never try to cut fabric that is wrinkled or torn at an angle. Some materials will need pressing to smooth them before cutting is done. If the uncut edge is not smooth, draw out a cross thread and cut along this line so the fabric will be straight. If you cannot draw out a thread, mark the fabric with chalk and ruler, then cut along the line.

If the fabric is a second or has flaws and imperfections in it, mark these with pins, basting or chalk, so you'll notice them during cutting and can piece the pattern properly to avoid them.

Check the fabric for right and wrong side, marking the right side with pins so that it can be seen easily when you lay the pattern on it.

Study Fabrics Before Cutting

When you plan to cut napped fabrics, lay the pattern pieces on it so that all pieces point the same way. This is done so that the nap will all run the same way when the garment is finished. Velveteen, corduroy and velvet are some of the more common naped fabrics, and they should be studied so that you will know how to cut them.

If you are in doubt as to whether the fabric is napped, feel it. If it has the feeling of fur, you will know it is napped.

Sheen fabrics also must be studied before cutting, and here again, it is important to place all pieces of the pattern running the same way before cutting. Sheen fabrics, such as satin, catch the light in different ways, and cutting this way is a necessity or it will look as though you had used different pieces of material.

Both sheen and napped fabrics are best cut on a rough surface such as the floor so they won't slip. If you are using a table, lay a sheet or other piece of material on it so that the materials do not slip as you cut.

Take care to fold the material on the straight of the goods or along the lengthwise threads if you want the garment to hang properly. If you do not check this little matter of the fold, you are apt to have a crooked dress.

The fold is particularly important when you cut sleeves, for if the pattern is not placed on the grain of the fabric, the sleeve always will twist no matter how much you try to remedy the fault in sewing.

Follow the Guide In Cutting Patterns

A guide usually is given with a pattern which you purchase. It's wise to study this and lay the fabric with the pieces as directed because, as you study, you will see there's always a reason, and a good one for doing it a certain way.

The pieces should be pinned before you cut. Insert the pins from the top, without slipping your hand underneath the fabric. Wherever the pieces are curved, use a lot of pins so there is no chance of slipping.

A good seam allowance is made in most patterns, but it's a good idea to allow more of a seam if you are using material that ravels easily. It's especially important to make an extra seam allowance on the underarm seams of such material.

Cut with a long steady motion, sliding the scissors along in a gliding motion so that the cut will not be uneven or ragged. The thick blade of the shears is placed above the material and the pointed one underneath. Use the middle of the blades for cutting as this will give the smoothest edge.

If the pattern advises the sleeves to be cut double, this means that they are reversed. As you remove the pins from the pieces, fold one sleeve one way, and the other in another way.

When the sleeve is cut single, place on fabric and cut. To cut the second sleeve, the pattern must be turned and reversed as it is placed on the material.

Mark with chalk all notches and other notations after cutting to help guide your sewing.

Bold Look

Men's shoes are featuring the bold look, as shown here in Winthrop's variation on the wingtip lace oxford. A conventional wingtip design extends from the inside over the tip of the shoe, flowing then into a curved tip line on the outside. The shoes shown here are in imported gorse, with a long vamp circling the entire quarter. The tip is medallion with a special medallion added to the quarter at the lace row. The shoe also features white sole stitching.

Be Smart!

The combination of exquisite handiwork and exceptional design is setting a new trend in costume blouses that can be a major part of a costume for virtually any occasion. In the typical interpretation sketched, the Victorian yoke is adapted in a flattering shape and depth. Then it again is reflected in the cuffs. Note the restraint in treatment that makes for true smartness.

SEWING CIRCLE PATTERNS

Two-Piece Has Youthful Lines A Flattering Style for Women

Popular Frock

THE ever-popular two piece frock shown here is a fresh, youthful version. The slanted closing on the blouse is accented with a bright novelty button and the peplum flares out neatly above a slim skirt.

• • •

Pattern No. 8293 comes in sizes 12, 14, 16, 18 and 20. Size 14, 4 yards of 39-inch.

HERE is a graceful afternoon style for the woman of slightly larger figure. Note the soft yoke treatment, the flattering gored skirt. You can have brief sleeves, or a longer length, if you wish.

• • •

Pattern No. 8336 is for sizes 34, 36, 38, 40, 42, 44, 46 and 48. Size 36, short sleeves, 4½ yards of 39-inch.

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 _____

AROUND THE HOUSE

To make plate rails so that dishes will stand safely, nail a flat-type curtain rod along the back of the shelf and stand the plates behind it.

The patent-leather covering on heels can be prevented from cracking if you coat it with colorless nail polish.

Use cold water first on egg stains. Hot water may "set" the stain.

When you run out of hair curlers use the little wires from around the tops of milk bottles.

If the ticking of your alarm clock is too noisy, set it on a blotter or piece of felt.

The handiest way to remove paint spatters from tile is to wipe them away with a cloth dipped in nail polish remover.

Three ounces of peroxide in two gallons of water will change yellowing woolens back to their original whiteness.

This helps keep mosquitoes away from your bed: five drops of spirits of camphor on a lump of sugar placed on your nightstand.

When you hang slacks out to dry turn them inside out and pin them to the line by the pockets. It will avoid getting them out of shape.

FIRST AID to the AILING HOUSE

by Roger C. Whitman

QUESTION: I have bronze screens that have been discolored because someone rubbed yellow soap all over them. This has made them green. I have tried to clean them by washing them and also used kerosene, but this has not helped. I would appreciate any suggestions.

ANSWER: I believe wiping the screens with a cloth dampened with ammonia would take off the green discoloration. Be careful of ammonia fumes. If this fails, try a good metal polish. An alternative would be to wash with ordinary vinegar, in which has been dissolved as much salt as will be taken up; then rinse well with clear water. The solution can be made into a paste by the addition of flour.

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Even Grain, No Tunnels	Yes
Moist, Tender Crumb	Yes
Good Flavor	Yes

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