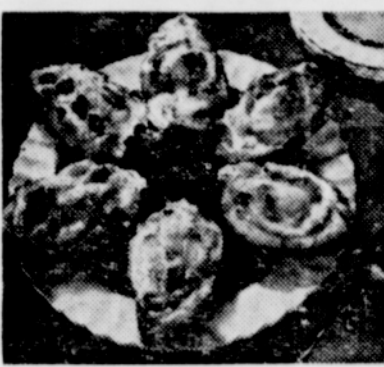


HOUSEHOLD MEMOS

by Lynn Chambers



LYNN CHAMBERS' MENU

Braised Pork Shoulder
 Wax Beans O'Brien
 Cauliflower with Tomato Sauce
 Molded Cabbage-Grapefruit Salad
 Hot Biscuits Jam Beverage
 Orange Chiffon Pie
 *Recipe Given

beans and cook five minutes longer. Add water and heat to boiling.

THERE ARE MORE than creamy potatoes to the following recipe. With the additional ingredients used to glorify them, you may use them for a light lunch or supper.

Stuffed Idaho Surprises
 (Serves 6)

3 Idaho potatoes, baked
 6 frankfurters, diced
 1 cup diced celery
 1 small onion
 2 to 3 tablespoons shortening
 1/2 pound quick-melting cheese

Saute the frankfurters, celery and onion in shortening; add a little water and steam until celery is done. Allow water to evaporate. Cut baked potatoes lengthwise and remove potato from skin. Mash the potato, adding seasoning and milk until they are creamy and smooth. Fill potato shell with frankfurter mixture; then a thin slice of cheese and top with the mashed potato. Place in a moderate (350 degree) oven until tops are lightly browned, about 15 to 20 minutes.

Escalloped Spinach
 (Serves 10)

2 eggs, well beaten
 2 cups milk
 2 cups cracker crumbs
 4 tablespoons melted butter
 1/4 teaspoon salt
 2 cups cooked spinach

Mix all ingredients thoroughly, reserving about 1/2 cup of buttered crumbs for the top. Place in a buttered casserole and cover with crumbs. Bake in a slow oven (325 degree) until crumbs are browned and the mixture is set in the center, about 35 minutes.



French-Fried Cauliflower
 (Serves 6 to 8)

4 1/2 cups cooked cauliflowerets
 2 eggs, slightly beaten
 1 cup dry bread crumbs

Dip cauliflower into slightly beaten eggs, roll in bread crumbs and let stand at least one-half hour.



Cauliflower will look prettier and taste better when you serve it with canned tomato sauce and a bit of Parmesan cheese as a pep-up touch. This may also be used as an idea for a vegetable platter, adding green beans or peas to surround the cauliflower.

Fry in deep, hot fat (350 degree) until brown. Drain on absorbent paper.

Broccoli Souffle
 (Serves 4)

3 eggs, separated
 1/2 cup hot, thick white sauce
 1 cup chopped, cooked broccoli
 2 tablespoons grated Parmesan cheese

Beat egg yolks and add to white sauce. Add broccoli and cheese. Fold in stiffly beaten egg whites. Pour into a buttered baking dish and bake in a moderate (350 degree) oven for 50 minutes. Serve with cheese sauce: make two cups thick white sauce with three tablespoons butter, three tablespoons flour and two cups milk. Season with one-half teaspoon salt, one-eighth teaspoon pepper and add one-half cup grated American cheese. Cook in double boiler until cheese melts.

Fried Brussels Sprouts
 (Serves 6)

1 onion, chopped
 3 tablespoons butter
 4 cups cooked Brussels Sprouts

Cook onion in butter until tender, add sprouts and toss gently until heated thoroughly.

Beets will be zippy if you cut cooked beets into thin strips and heat with 1/2 cup top milk, 2 1/4 teaspoons horseradish and 1 teaspoon salt.

Cauliflower leaves should not be discarded. Cook, covered for 15 minutes and add them to white sauce.

Wax beans will be appetizing when served with toasted, slivered almonds.
 Chives or mint, chopped and added to melted butter will do flavor-some things to cooked carrots.

Winter Vegetables Need Pepped-Up Seasonings For More Meal Appeal

ARE YOU LACKING ideas for the preparation of winter vegetables? Glance through this column for really solid inspiration for I've packed it full of practical ideas and suggestions which you're certain to find helpful.

It's true that we don't have as many vegetables during these cool months as during the summer, but this is the time to dress and glamorize what you have with interesting seasonings as well as different methods of cookery.

Bake instead of boiling all of them just for the sake of interest and you'll save vitamins as well. Bring out the herbs and sauces to add new flavors to common vegetables. Make appetizing color and texture combinations and see how the family eats them up!

Here's a new way with carrots, good to use when you have an oven meal:

Baked Carrots
 (Serves 8)
 18 small carrots
 1/2 cup butter
 1/2 cup sugar
 1 teaspoon salt
 1/2 teaspoon cinnamon
 1/2 cup boiling water

Scrape or pare carrots and place in a casserole. Cream butter, sugar and cinnamon together; add water and blend. Pour over carrots and bake in a moderate (350 degree) oven for one and one-half hours.

Spiced Red Cabbage
 (Serves 6 to 8)
 2 tablespoons mixed spices
 3 quarts water
 1 teaspoon salt
 2 pounds red cabbage, shredded
 4 tablespoons brown sugar
 4 tablespoons vinegar
 3 tablespoons butter

Place spices in a small cheese-cloth bag. Heat water and salt to boiling, add cabbage and spices and cook 30 minutes. Drain. Dissolve sugar in vinegar, add butter and combine with cabbage.

In place of plain vinegar in the above recipe, you may use basil vinegar for an interesting variation.

HERE'S A COLORFUL vegetable dish which will be a delight to bring to the table. Inexpensive tomato sauce comes in a can, ready to heat and pour over the vegetable.

***Cauliflower With Tomato Sauce**
 (Serves 6)

1 medium head cauliflower
 1 8-ounce can tomato sauce
 2 tablespoons butter or substitute
 4 tablespoons grated cheese

Soak cauliflower in cold, salted water for 15 minutes. Drain. Place in a large pan of rapidly boiling, salted water. Cook, covered, for 20 to 25 minutes or until cauliflower is tender. Drain. Place cauliflower in baking dish. Cover top with canned tomato sauce. Dot with butter and sprinkle with cheese. Bake in a moderate (350 degree) oven for 15 minutes.

***Wax Beans O'Brien**
 (Serves 6 to 8)
 6 tablespoons chopped pimiento
 6 tablespoons chopped onion
 4 tablespoons fat
 1/2 teaspoon salt
 4 cups cooked wax beans
 1/2 cup water

Cook pimiento and onion in fat for two to three minutes. Add salt and

LYNN SAYS: Use These Hints to Make Vegetables Appetizing

Hollow out the halves of eggplant. Stuff the shells with a combination of cooked eggplant mixed with sauteed mushrooms, onion and cream sauce. Cover with crumbs and bake in a casserole in a hot (400 F.) oven for 20 minutes.

Onions may be hollowed out and filled with mushrooms and cheese sauce, then baked in a covered casserole in a moderate oven for an hour.

Woman's World

Care, Clever Decorative Bits Can Freshen Up Your Wardrobe

By Erta Haley

Flattering Beret



A sophisticated, forward beret of steel gray felt is designed for the season by Fagan hats. Cockades of pleated gray grosgrain are artfully placed to give height and flattery while the short veil gives a softness of effect.

like a fur collar and cuffs on it, or just the former.

Wide full skirts for teen agers will take on a new look if you place a wide piece of quilting at the bottom of the skirt. This is a very new touch and very effective.

Dresses that are not quite long enough might take a contrasting colored hem of grosgrain or some such material. Or, if you like the cuffed effect that is featured on so many skirts, use this piece of the same material as the skirt. Sew it on but place buttons around the hem so that it looks as though it were buttoned rather than sewed on the dress.

How to Refresh Your Woolens

Garments will take on new life if they are properly cleaned. If you can't give them a dry cleaning at home, then have it done professionally.

If the cleaning does not add life to them, here's what you can do. First, brush the garment thoroughly. Now turn it on the reverse side and place a damp cloth over it. Go over every inch, using a warm or moderately warm iron. Do not iron until the pressing cloth is dry, for the nap of the garment will not stand up as well as though you had just pressed it leaving the cloth only somewhat damp.

When fabrics have become slightly stiff from frequent washings, such as happens sometimes with rayons, there are ways to restore some of the original finish. Use gum arabic for rayons. Dissolve one tablespoon of the substance in one quart of warm water. Dip the fabric in the solution after regular rinse. Dry and prepare for ironing as usual.

Velvets gain new life with this trick: take a piece of scotch tape and wind it around a glass with the sticky side up. Run this over the material, changing tape as soon as it gets dirty.

Both velvet and velveteens are refreshed by hanging in the bathroom and turning on hot water to create steam. This is the way to remove creases from them. Use the same treatment for hats of these materials.

Other Garments Need Special Attention

Sweaters sometimes get weary after long hard wear during the cool weather. If they have shrunk because of careless washing and are not thoroughly clean, have them done professionally as this will restore some of their original beauty.

You'll find that some sweaters will look better after washing and drying, if you go over them with an iron and a pressing cloth that is damp. Do this on the wrong side, just as you treat woolen clothing.

Gloves should come in for their share of mending and cleaning just as other pieces of clothing. Purses should be brushed weekly and have their spots removed as they appear. Have clasps and fasteners changed as they show the need for it.

Felt hats should receive a thorough brushing, and ornaments may be changed as they need freshening. Vels on any kind of hat take on new life if you lay the veil against waxed paper and press with a warm iron.

Shoes may be refreshed by the repair shop if you cannot take care of the finish at home. However, there are good suede and leather cleaners that can do admirably if used properly. Change bows and ornaments if these have been banged out of shape.

Most scarves can be washed just like clothing. Apply gentle laundering methods inasmuch as most of them are delicate.

Buttons, buckles and belts take a lot of wear, and if they are shabby, it's a small matter to change them for new ones rather than repair them.

AFTER THE HOLIDAYS, before the winter season comes to a close, you may take a look at your wardrobe and wonder just how you can make it do before it's time for new clothes.

You'll be happy to learn that a bit of care administered to the right spots, a new scarf or pair of gloves that adds color, or perhaps a new blouse that lifts the skirt out of the doldrums, are all that you'll need.

Now, before you get downright depressed about your wardrobe is the time to give them those refreshing touches. Check each garment methodically and see what it needs most. Then make out a schedule so that all the work can be covered in a few days or at least less than a week.

If dresses or coats, which have nothing particularly the matter with them, don't look just right to you, whisk them off to the cleaners. It's surprising what a difference there is between clean and unclean clothes!

If you've been giving your silk and rayon blouses a quick cleaning, plan to give them more attention in both washing and ironing



Add fur to skirts . . .

departments and see how they flourish under your care.

If cottons are looking a bit peaked, see what a good sudsing and starching will do for them.

If buttons are weary, or lace or ruffles shabby, change these. All of these are minor repairs, it's true, but you'll be amazed at how really effective they are in many cases.

Tricks for Hems, Collars

Refresh Garments
 Many a winter coat will take on new life if you change the collar or hem by adding new fur to it. This is especially true if the coat is not new.

High-standing, small collars are very popular on princess style



Refresh your woolens.

coats. They don't take much fur, are easy to put on, and are very effective.

If you have a suit, this, too, might be smarter if you add a touch of fur to it. This may be circled around the hem or a few inches above it. It should be of a narrow flat type.

Should you desire to have fur elsewhere on the suit, consider trimming the jacket with it. You might

Be Smart!



There are ever so many tricks in jewelry this season! For one, leading jewelers have dreamed up this switch from pendant to pin. Wear a gorgeous piece such as the gold leaf or the scintillating rhinestone sketched on a chain or a quaint black ribbon, round your neck for formal occasions, then remove it and anchor at the throat or at shoulder as a pin with your neck-hugging jerseys. The matching ear rings complete the ensemble, with comfort, thanks to their wingback constructions that anchor even the more massive designs easily and securely.

SEWING CIRCLE PATTERNS

Toddler's Dress Easy Sewing Neatly Fitting Shirtwaister



1859
1-5 yrs.

Puffed Sleeve Dress

YOU'LL want to make several versions of this dainty little puffed sleeve dress that comes in the one-to-five range. Brightly colored ric rac is used for trim, a narrow sash ties in back. Panties to match.

Pattern No. 1859 is for sizes 1, 2, 3, 4 and 5 years. Size 2, dress, 2 yards of 39-inch; panties, 3/4 yard.

Shirtwaist Frock

A WELL tailored shirtwaist frock for your busy winter schedule. It buttons down the front, has comfortable cap sleeves and two handy pockets. A year 'round favorite in suitable fabrics.

ASK ME ANOTHER?

A General Quiz

The Questions

1. Was the air force ever part of the army signal corps?
2. What Biblical character was turned into a pillar of salt?
3. Where is Loch Lomond, famous in song and story?
4. Name the capital of Mexico.
5. Where is the Great Lakes Naval Training station located?
6. What is the incubation period of a chicken egg?
7. What is the population of India?
8. At Baku, Russian port on the Caspian sea, more than 2,500 years ago.

The Answers

1. Yes, during World War I.
2. Lot's wife.
3. In Scotland.
4. Mexico City.
5. On Lake Michigan, near Chicago.
6. Twenty-one days.
7. 360,000,000.
8. Where was petroleum first discovered?

Pattern No. 1830 comes in sizes 14, 16, 18, 20, 40, 42, 44 and 46. Size 16, 3 1/2 yards of 35 or 39-inch.

Don't miss the Fall and Winter FASHION—50 pages of smart, easy to make styles; special features—free pattern printed inside the book. 25 cents.

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 Enclose 25 cents in coins for each pattern desired.
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Splendid Cough Relief Is Easily Mixed at Home

To get quick and satisfying relief from coughs due to colds, mix this recipe in your kitchen. Once tried, you'll never be without it.

First, make a syrup by stirring 2 cups granulated sugar and one cup of water a few moments, until dissolved. A child could do it. No cooking needed. Or you can use corn syrup or liquid honey, instead of sugar syrup. Then get 2 1/2 ounces of Pinex from any drugstore. This is a special compound of proven ingredients, in concentrated form, well-known for its quick action on throat and bronchial irritations.

Put the Pinex in a pint bottle, and fill up with your syrup. This makes a full pint of splendid medicine and you get about four times as much for your money. Never spoils. Tastes fine. And for quick, blessed relief, it is surprising. You can feel it take hold in a way that means business. It loosens the phlegm, soothes the irritated membranes, and eases the soreness. Thus it makes breathing easy, and lets you sleep. Money refunded if not pleased in every way.

Pinex Is Swift Acting!

Getting Deaf?

Thousands now know there is no excuse for letting deafness kill the joy of living. An amazing new radiocentric hearing device has been perfected in the great Zenith Radio Laboratories—so simple—so easy to use it can be sent to you for 10-day free trial. * Ready to wear, no individual fitting necessary. Accepted by the American Medical Association, Council on Physical Medicine. Come out of that world of silence. Write today for full details to Zenith Radio Corp., Hearing Aid Division, Dept. 18, P. O. 5801 Dickens Ave., Chicago 39, Illinois. Made by the makers of world-famous Zenith Radios.

* Trial offer available on direct sales by Zenith Radio Corporation or its subsidiaries.

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CHEST COLD

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 Ask for Mild Ben-Gay for Children.

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