

# Household News

By Eleanor Howe



FOOD FOR THE FAMILY OR FOR GUESTS  
(See Recipes Below)

It takes little imagination to evolve a good meal in summer. Whether you are planning a menu for the family or for guests, there's all the wealth of the world from which to choose!

There is fresh asparagus and home-grown berries, new potatoes, tiny green onions, and all the other tender green things from the garden.

Remember that sunshine and warm weather and foods with zestful flavor go together, and plan your menus around fresh-tasting fruits and vegetables, for they have winning ways with jaded appetites. There's the minted pineapple cup pictured above, that's a grand first course for a summer lunch or dinner; it's as refreshing as a cool breeze off the lake! There are fruit salads, too—cool and colorful as summer gardens; and vegetable plates, which, well arranged, have appetite-appeal galore. And, by the way, your calorie-conscious friends will bless you if you serve them, when you entertain in the club, these refreshing, filling, but not too fattening combinations.

Plan your menus around some of the fresh and tempting recipes below, and when you serve a salad or vegetable for the main dish of the meal, serve with it some unusual bread, a beverage, and the simplest kind of dessert.

You'll find tested recipes for unusual bread and rolls to serve with summer meals, in my cook book, "Better Baking."

### June Fruit Appetizer or Dessert.

Fresh pineapple  
Fresh strawberries  
Confectioners' sugar

Cut pineapple in 1/2-inch slices, unpeeled. Then cut each slice in wedge-shaped pieces. Wash strawberries, leaving the stems on them. Chill the fruits thoroughly, then on individual dessert plates arrange the pineapple wedges and the strawberries, in a ring around the plate. Place a mound of confectioners' sugar in the center of each plate, and serve at once.

### Minted Pineapple Gems.

(Serves 4)

1 14-ounce can pineapple (spoon-size chunks)  
4 tablespoons lime juice  
1 teaspoon fresh mint (minced)

Arrange pineapple in fruit cocktail glasses. Combine lime juice and mint, and pour over the pineapple. Chill thoroughly before serving.

### Hot Weather Vegetable Plate.

New potatoes browned in butter  
Small whole beets rolled in mint  
Spinach with hard cooked eggs  
Nuttid squash  
Green onions.

Parboil small pared potatoes in salted water, drain and brown in hot butter. Cook small, whole beets in boiling water until tender. Drain and peel. Add melted butter. Then roll buttered beets in chopped green mint. Cook spinach in salted water, drain, and season with salt, pepper and butter. Garnish dish with hard cooked egg white rings and top with riced egg yolks. Steam small summer squash until tender. Cut in halves, scoop out centers, and mash. Season with melted butter, salt and pepper. Sprinkle chopped nut meats over top. Arrange vegetables on individual plates and garnish with a sprig of parsley.

**Fresh Asparagus With Lemon Butter Sauce.**  
(4 servings)

2 small bunches fresh asparagus (or 1 large bunch)  
8 cups boiling water  
1 1/2 teaspoons salt  
1/4 cup butter  
1 tablespoon lemon juice

Cut off lower parts of asparagus stalks as far down as they will snap. Discard, or use in soup. Tie stalks

If you're planning a club tea to bring the social season to a close, you'll want to read Eleanor Howe's column next week. She'll give you plans and recipes for a delightful summer tea. Be sure to watch for this column next week!

together loosely in a bundle and place upright in saucepan containing the boiling water to which salt has been added. Cook, uncovered, until ends of stalks begin to be tender, about 15 minutes; then lay bunch of asparagus flat in pan and continue cooking until tips are tender, 5 to 10 minutes, then drain. Cream butter and add lemon juice slowly. Pour this mixture over hot asparagus and serve at once.

### Fruit Salad Dressing.

2 egg yolks  
1/2 cup strained honey  
Juice of 1 lemon  
Dash of salt  
1 cup whipping cream

Place egg yolks, honey, lemon juice and salt in top of double boiler, and cook 1/2 hour, stirring frequently. Remove from heat, beat with a Dover egg beater, and cool. Whip cream and then pour the chilled honey mixture into the whipped cream, beating with Dover beater.

### Baked Eggs in Tomato Cup.

(Serves 5-6)

6 tomatoes  
Salt  
Pepper  
6 eggs  
Buttered bread crumbs  
Soft cheese (grated)

Scoop out tomato centers and sprinkle with salt. Place tomatoes in muffin pans. Break an egg into each tomato. Season, and top with buttered crumbs and cheese. Bake in a moderate oven (350 degrees) until tomatoes are tender and eggs are set.

### Orange Ice Box Cookies.

(Makes 5 dozen)

1 cup shortening  
1/2 cup brown sugar  
1/2 cup white sugar  
1 egg  
2 tablespoons orange juice  
1 tablespoon orange rind (grated)  
2 3/4 cups general purpose flour  
1/4 teaspoon salt  
1/2 teaspoon soda  
1/2 cup pecan nut meats (broken)

Cream shortening and add sugars slowly, while beating constantly. Add egg (well-beaten), orange juice and orange rind. Mix and sift flour, salt and soda together and add to the creamed mixture, together with the broken nut meats. Form in rolls in wax paper and chill overnight in refrigerator. Slice thin, place on greased baking sheet and bake in moderately hot oven (375 degrees) for 12 to 15 minutes.

### Fruit Salad.

Toss together in a salad bowl 1 cup watermelon balls, 1 cup cantaloupe balls, 1 cup honey dew melon balls, 1 cup pitted red cherries. Add french dressing enough to coat all the fruits, and mix lightly. Serve on individual plates with two or three stalks of well-chilled french endive for garnish.

### This Practical Cook Book Costs Only Ten Cents.

When you serve a salad or a vegetable plate as the main dish of your meal, serve with it delicious and unusual bread or rolls. You'll find tested recipes for different biscuits, muffins and bread in Eleanor Howe's inexpensive cook book, "Better Baking." There are recipes for apricot rolls, blueberry muffins and honey drop biscuit; and recipes for crusty peanut butter bread or date and nut bread to complete your salad meals.

You'll find recipes for cookies, cakes and pastries, too, and this practical booklet is only ten cents. To get your copy promptly send 10 cents in coin to "Better Baking," care Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois.  
(Released by Western Newspaper Union.)

# Star Dust

STAGE SCREEN RADIO

By VIRGINIA VALE  
(Released by Western Newspaper Union.)

"HOLLYWOOD was never like this!"

Jean Arthur was talking. Dressed in faded jeans, a leaky sombrero and a blouse that most women would use for a dusting rag, she stood in front of the adobe hut which is her dressing room at Old Tucson. Old Tucson is just what it means, a reproduction of the original walled city of the sixties, where Wesley Ruggles is currently filming Clarence Budington Kelland's "Arizona." Situated 16 miles north of present-day Tucson, it is a monument to movie ingenuity, a village of 125 buildings, re-created by Columbia studios' technicians from the original plans of early Tucson.

"Running water is a luxury out here," Miss Arthur said, wiping the perspiration from her face. "To speak of hot water is heresy. There just isn't any. Not that a tub of water wouldn't reach the boiling point if placed in the sun, but there are so many horses, cows, dogs and pigs



JEAN ARTHUR

around here that a tub of water wouldn't have a chance to get warm."

She has turned her back on glamour these days. She is bent only on making "Phoebe Titus," who sold pies for a dollar apiece, believable and real. She is starred in "Arizona," with William Holden and Warren William backing her up, and she's going to give us a picture worth seeing and remembering, though the thermometer does register 126 degrees.

"Waterloo Bridge" is another picture that you'll remember. Vivian Leigh proves that, in "Gone With the Wind," she was no flash in the pan; in fact, she's as good or better in "Waterloo Bridge" as she was in that Civil War epic.

And the picture gives you a new Robert Taylor. His little moustache is tremendously becoming (even though his wife, Barbara Stanwyck, said "Thumbs down!" when he raised a real one). He puts real life into his role, that of a young British army officer in the last war.

The movies are doing very well indeed by Arizona these days. Two hundred and fifty members of the cast and crew of Edward Small's "Kit Carson" troupe landed in Flagstaff the other day; among the actors were Lynn Bari, Jon Hall, Dana Andrews, Raymond Hatton, Director George B. Seitz, and many others whose names are familiar to movie-goers.

From Flagstaff the entire troupe will go to the Indian trading post of Kayente, on the Navajo Indian reservation, where a special town has been built to accommodate the Hollywood folk for their month-long stay.

The mail response to Johnny Green's new Sunday evening "Rhyme-O" program seems to upset the common belief that writing poetry is the special province of a selected few. On this musical audience-participation program, Johnny uses four-line verses, and asks listeners to send them, \$5 going to the writer of each verse used.

In one week Green received 10,000 individual letters containing rhymes—and there was an average of three rhymes in each letter.

The Andrews Sisters, famous "swing" trio formerly heard on Columbia Broadcasting company's networks, have journeyed to Hollywood; they're broadcasting nightly from a night club there, and preparing to be starred with the Ritz brothers in a Universal picture called, of all things, "Argentine Nights!"

### ODDS AND ENDS

When the sequence of Columbia's "Society Girl" called for composition of a song, musical director Ted Steele dashed off a few bars, and ever since, people have been writing in to ask the name of the composition and where they can buy it; it's probably the only successful four-bar song in history.

Lloyd Nolan scored such a personal triumph in "Johnny Apollo" that he's been given the leading role in 20th Century-Fox's "I Married a Nazi," replacing the bed-impaired Richard Greene, whose illness caused him to leave the cast.

# Apron Dress Is an Intriguing Theme on the Fashion Program

By CHERIE NICHOLAS



WHAT is importantly new on the style program? The answer is the dress with a detachable apron front. Can you imagine aprons putting on fashion airs? Well, that's just what is happening. It's not only your daytime frocks that are being smartly aproned but evening gowns are flaunting the most gorgeous (either tie-on or simulated) apron fronts wild flights of fancy could possibly envision.

Watch and you will see dainty black evening sheers glorified with cunning apron attachments that are embroidered and bespangled most gorgeously. By the same token simple little daytime frocks take on a dress-up mien in that cunningly devised lace-frilled or quaintly beruffled apron fronts are made to tie on or take off in a jiffy.

And what a boon these fascinating new apron dresses are to a limited clothes allowance. You can see the logic of the argument in an instant—sans apron front attachment you have a simple foundation gown that will carry you through trim and trig during the "don't-dress-up" hours of the day or evening. Comes time to "doll-up" a bit for a luncheon or tea or the unexpected whatever the occasion may be, and here's where the new apron attachment performs its magic. Tie it on and you will be "all dressed up" and some place to go. And if this isn't economy, thrift and good style all in one what better could fashion offer, we would like to know, than a two-some that can be faithfully utilitarian one moment and glamorously festive the next.

The attractive frocks pictured present the theme from both a day and a night viewpoint. Consider them as merely a forerunner of what "is yet to be" in way of apron frocks for now that the vogue for the apron

dress has been so successfully launched, designers are all astir developing the wealth of possibilities offered in this new and fascinating fashion trend.

Describing the daytime frock shown to the left in the illustration, it is made of a red, white and black polka dot silk print, which has an interesting border design, as have so many of the newer prints this season. The "off-again-on-again" apron front is accented with the wide silk bordering. For moments of lesser social importance whisk the apron front off and you have a gown simply and tastefully styled for the more practical moments of the day.

Mousseline in a new shade of luminous blue is posed over a taffeta slip to create the enchanting bouffant evening gown pictured to the right. The same flowered lace that creates the youthful short-sleeved bolero outlines the trick apron, which may be removable or not as you please.

Garden party dresses of organdy and the new sheer seersucker and prettily flowered dimities are taking on these quaint little tie-on aprons more or less beruffled with self-fabric or with lace and ribbon-run beading in endless variety.

The apron idea invites all sorts of decorative touches in way of embroidery beadwork and applique. Perfectly charming aprons have hand-painted florals which gives the amateur artist a chance to do some very clever things. Another suggestion worth trying out is to applique little ribbon bowknots at strategic points. Insets of lace butterflies is another thought rich with possibilities.  
(Released by Western Newspaper Union.)

# Out-In Frock With Braid Edged Panels

DON'T you think it's one of the prettiest ideas for cotton prints that ever bloomed in the spring—all set for a summer of great popularity? There's something so perky and young about 8716, with its choice of low-cut or tailored collar finished with a come-hither bow, and panels outlined in braid, to call attention to the supple slimmness of your waist!



It's simple and comfortable enough to wear around the house, but it's much, much too pretty to spend all its time at home. Wear it to market and for runabout, too.

Make this of plaid or checked gingham, polka dot percale or plain-colored chambray, with bright ric-rac braid. Step-by-step sew chart comes with your pattern.

Pattern No. 8716 is designed for sizes 12, 14, 16, 18 and 20. Size 14 dress with either neckline, requires 4 1/2 yards of 36-inch fabric without nap; 8 yards ric-rac to trim; 3/4 yard ribbon for bow. Send order to:

SEWING CIRCLE PATTERN DEPT.  
149 New Montgomery Ave.  
San Francisco Calif.  
Enclose 15 cents in coins for  
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Name .....  
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How to Read  
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# Miserable with backache?

WHEN kidneys function badly and you suffer a nagging backache, with dizziness, burning, scanty or too frequent urination and getting up at night when you feel tired, nervous, all upset... use Doan's Pills.  
Doan's are especially for poorly working kidneys. Millions of boxes are used every year. They are recommended the country over. Ask your neighbor!

DOAN'S PILLS

# Go Military



Go military the American way by pinning to the lapel of your smart tailored suit a gadget, as here pictured, of a miniature cadet cap like the real West Pointer. Marion Weeber, American artist noted for her cunning in handling ceramic jewelry and plastics, designs this cunning piece. It's enameled and studded with tiny rhinestones. As a fitting touch to this most attractive bit of artistry it is made jaunty with a real feather tuft. Wear this cunning ornament and you will create a commotion in your set, for it is really most unusual and distinctive and destined to enjoy a wide-spread vogue during the coming months. Please to observe that her straw hat is a la cadet cap in its jaunty "lines."

### Evening Pinaflore

Pinaflores are a quaint old fashion interpreted in lavish materials for elaborate new evening gowns.

# Comfortable Wedge Shoe Now Popular

One reason for the popularity of wedge shoes is that they present unusual foot comfort. They give excellent support to the instep and ankle and create a firm base for walking. To lighten their somewhat heavy appearance, many of the new versions are trimmed with scroll cut-outs.

Some of the best liked styles are made of elasticized serge or gabardine fabrics. They are usually combined with patent leather or kid. Very light in weight, they cling to the foot snugly and give it a well-fitted feeling that is very comfortable.

# Little Hats With Turned-Up Brims

Little hats with their brims turned up sharply on both sides to give a tricorne effect are smart accompaniments for the fitted coats and dress-maker suits of this season.

Effective in its simplicity is one of white linen-weave straw banded and tied on with a narrow black ribbon. Another plain Homburg type of white pique with a deeply creased crown and rolled-up brim is also banded in black ribbon.

# Tailored Taffeta Suits Are Popular

Have you seen the stunning new daytime taffeta suits that have just recently entered the style parade? This matter of tailored silk suits and coats is well worth looking up for designers are turning out fascinating models not only in taffeta, but in moire, faille and bengaline, both in navy and black.