



A TEA IN THE TIME OF ROSES  
(See Recipes Below)

## Household News

By Eleanor Howe

It's the custom, in a great many clubs, to draw the season to a graceful close with a charming spring tea. If you're chairman of the refreshment committee for that delightful social function of your organization, why not plan to make "In the Time of Roses" the theme song for your tea?

Use roses here, there and everywhere... a rose-pink damask cloth with rose pattern; rose-sprigged china; a great bowl of real roses for the centerpiece, and candied rose petals to decorate the tiny cakes.

When you plan the refreshments, allow at least three sandwiches and two little cakes (or cookies) for each guest, and a pound of mints or salted nuts for each 25 guests. If the tea is a large one, you'll need two platters of sandwiches, two of cakes and one dish each of mints and nuts, on the table at one time, and make sure that for each platter on the table there's at least one full one in the kitchen to take its place.

Choose an interesting variety of dainty sandwiches for your tea. Oblong brown bread sandwiches with cream cheese and marmalade are good, and combine effectively with round white bread sandwiches, with a blend of tuna fish and mayonnaise between them. Very thin, dainty slices of an unusual bread are excellent for plain bread and butter sandwiches.

An assortment of dark and light cookies, and very small cakes provide the sweet touch for your menu. And tea you must have, of course.

Tea, when properly made, is one of the most invigorating drinks you can serve. It is most important, especially when making tea for a group, to measure the amount of tea used and to brew it just long enough and not too long in order to insure its best fragrance and tang. (Three to five minutes is generally conceded to be just about right brewing time.)

### Bishop's Bread.

(Makes 1 loaf)

3 eggs  
1 cup sugar  
1 1/2 cups flour  
1 1/2 teaspoons baking powder  
1/4 teaspoon salt  
2 cups nut meats (broken)  
1 cup dates (sliced)  
1 cup Maraschino cherries  
1/4 pound sweet or semi-sweet chocolate

Beat eggs until light, and add the sugar, beating just enough to mix. Sift flour, baking powder and salt and add the nuts, dates, cherries and chocolate which has been broken into pieces about the size of a five-cent piece.

Add to the first mixture, and mix just enough to blend the ingredients. Grease a bread loaf pan thoroughly and line the bottom with wax paper. Grease paper and pour in the batter. Bake in a moderately slow oven (325 degrees) for about 1 1/2 hours. Cool and slice very thin.

### Butter Ovals.

(Makes 30 small cookies)

1/2 cup butter  
3 tablespoons superfine powdered sugar  
1 cup flour  
1 cup nut meats (broken)  
Cream butter, add powdered sugar and blend well. Add flour slowly and mix thoroughly. Fold in nut meats. Shape into small crescent shaped rolls about the size of a small finger. Place on greased baking sheet and bake in a moderate oven (350 degrees) for approximately 20 minutes. Roll in powdered sugar while warm.

**Little Swedish Tea Cakes.**  
1 cup butter  
1/2 cup sugar  
1 egg  
2 cups cake flour  
1/4 teaspoon salt  
1 teaspoon vanilla extract  
Cream butter and add sugar slowly. Cream well. Add well-beaten egg and blend. Sift flour once before measuring and then sift again with salt. Add and blend in flavor-

ing. Place a rounded teaspoonful of batter in very small greased muffin tins (1 1/2 inches in diameter). Press batter up sides and over bottom so that there is a hollow in the center. Fill this hollow with an almond filling (about 1 teaspoonful).

### Almond Filling.

2 eggs  
1/2 cup sugar  
1/4 teaspoon salt  
1/2 pound finely ground almonds  
Beat eggs until very light and add sugar, salt, and ground almonds which have been put through food chopper twice. Bake 30 minutes in a slow moderate oven (325 degrees).

### Black Walnut Bread.

(Makes 1 loaf)

1 cup milk  
1 cup sugar  
1 cup black walnuts (rolled fine)  
3 cups flour  
3 teaspoons baking powder  
Combine milk, sugar and walnuts. Sift flour and baking powder together, and blend with the first mixture. Pour batter into small, greased bread pan. Bake in a moderate oven (350 degrees) for 60 to 70 minutes.

### Dream Bars.

(Serves 6-8)

1 1/4 cups flour  
1 1/4 cups brown sugar  
1/2 cup butter  
1/2 teaspoon baking powder  
2 eggs (well beaten)  
1/2 teaspoon vanilla extract  
1/4 cup coconut  
Mix 1 cup flour with 2 tablespoons brown sugar. Cut in butter. Pat into greased square pan and bake 10 minutes in a moderate oven (350 degrees). Add baking powder to remaining 1/4 cup flour and sift.

Beat eggs and add the remaining 1 1/4 cups brown sugar, beating thoroughly. Then add the flour and the vanilla extract. Spread this mixture over the partially baked butter and flour mixture. Sprinkle with coconut, return to oven, and continue baking approximately 25 minutes longer.

### English Currant Bread.

2 cups bread flour  
2 teaspoons baking powder  
1/2 teaspoon nutmeg  
1/2 teaspoon salt  
1/2 cup sugar  
2 tablespoons butter  
1/4 cup currants  
1/2 cup pecans or other nut meats (broken)  
1 egg (well beaten)  
1/2 cup milk  
1 teaspoon orange rind (grated)  
1 teaspoon orange juice

Sift all dry ingredients together. Cut in shortening. Add currants and nut meats. Combine egg and milk and add to first mixture. Add orange juice and rind. Mix well. Place in well-greased loaf pan. Bake in moderately hot oven (400 degrees) 40 to 45 minutes.

### Strawberry Jam Gems.

2 cups general purpose flour  
1/2 teaspoon salt  
1 teaspoon baking powder  
1/4 cup shortening  
1/4 cup milk  
Strawberry preserves  
Sift all dry ingredients and blend in shortening. Add liquid and knead lightly for a few seconds. Form small biscuits with finger tips as for yeast dough mixtures. Make small indentation with spoon and put 1 teaspoon strawberry preserves in each indentation. Stretch dough over opening and place in greased muffin tins. Bake in hot oven (450 degrees) until brown. Serve hot like biscuits.

**On the Refreshment Committee?**  
Let Eleanor Howe's cook book, "Easy Entertaining," help you plan your parties. In this practical, inexpensive cook book you'll find a wealth of suggestions for making your parties a success—tested recipes that are unusual and delicious; menus for almost every social occasion, and general hints for the hostess, too.  
Get your copy of this cook book now. Just send 10 cents in coin to "Easy Entertaining," 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.)

EACH year Hollywood makes a "sleeper"—a picture that, during the making, created no excitement, but during the preview showing had all the earmarks of being one of the best of the year. "It Happened One Night" and "Mr. Smith Goes to Washington" are two of the better known sleepers. This year's, according to some of the people who have seen it, may be "Down Went McGinty."

Written and directed by Preston Sturges, with a cast including Muriel Angelus, Brian Donlevy and Akim Tamiroff, it is the "saga of a bum."

It may be the making of a new star, Muriel Angelus. In England she is one of the foremost musical



MURIEL ANGELUS

comedy stars; she played the lead in "Balalaika" on the stage there—you'll recall that Nelson Eddy and Ilona Massey did the picture version. She has been in this country for two years; last year, while singing on the New York stage in "The Boys From Syracuse," she was signed up by Paramount, and "The Light That Failed," with Ronald Colman, was her first picture. Then she did "Safari" and "The Way of All Flesh," followed them with "Down Went McGinty."

When John Barrymore seemed to be unavailable for the role of John Barrymore in "The Great Profile," at Twentieth Century-Fox, Adolphe Menjou was engaged for it. Then Barrymore's plans changed, he took the part, and Menjou took his salary, as the studio had no other picture ready for him.

Rod Cameron, a young, six-foot Canadian, went to Los Angeles a year ago to learn the dime store business. That didn't work out very well, so he quit, took up little theater work, and now finds himself acting for Paramount.

Death brought him his first role, that of "Corporal Underhill" in Cecil B. DeMille's "Northwest Mounted Police." Earl Askam, a former stage star and war hero, was to have played it, but he died recently of a heart attack, and young Cameron (whose real name is Rod Cox) was summoned for it. By a grisly coincidence, the role includes a death scene, but he's so elated over getting the part that he can't afford to be superstitious.

Now that they need passports to sail for a tour of South America, it has been discovered that many of Toscanini's NBC Symphony musicians are men without a country. It seems that there was a general impression among them that all they had to do to become American citizens was to file their intentions of doing so; now they're not Americans, and, as they renounced their native lands, they don't legally belong anywhere.

George Brent, working in Warner Brothers' "The Sentence," offers to put up \$10,000 at 10 to 1 odds that he won't marry for another three years. "That's no reflection on Ann," he says, meaning Ann Sheridan, whom gossips have him wedding soon. "It's just that I'm going to wind up my picture contract then, and I'm not making any marriage plans until I do."  
Miss Sheridan (working in "They Drive by Night," same studio) is equally vehement. "George and I haven't even discussed getting married," says she. But—it's the kind of buildup that so often leads to an elopement, in Hollywood!

Carl Hoff, on the CBS Al Pearce show, drew an impressive crowd the other day and wished he hadn't. He parked his new coupe and then tried to get out of it, and couldn't. He went through assorted acrobatic convulsions, thrusting his feet and arms out of the windows in all possible combinations, while the crowd offered advice hilariously. The new coupe has patent thief-locks on its doors. Only after he had struggled till he was limp did it occur to Hoff to pass the key to one of the amused bystanders.

## PATTERN DEPARTMENT



THIS dress has a beautiful line—slim-hipped, high-busted, exactly the silhouette in which women's sizes look best. And it's so simply designed! The bodice is fitted in with long darts above the waistline, and gathered just beneath the shoulders, where narrow ruffles add a soft, dressy touch, without any suggestion of width or weight. The paneled skirt flows into graceful fullness at the hem, accenting the narrow-hipped look.  
Make this design (No. 1971-B) of small-figured print, flat crepe, georgette or chiffon, with decorative buttons down the bodice in the front. The plain v of the neckline invites all sorts of different jewelry and necklaces.  
Barbara Bell Pattern No. 1971-B is designed for sizes 34, 36, 38, 40, 42, 44 and 46. Size 36 requires 4 1/2 yards of 39-inch material without nap. Send order to:

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**Origins of Cattle Brands**  
Probably most of the stories about the origins of the 1,500,000 cattle brands registered in the West are legends. One such outstanding tale, still told and published as a true story, is that Burk Burnett adopted the famous brand "6666" in 1900 because he won his great Texas ranch in a poker game with a hand containing four sixes.—Collier's.

### Son Knew Economical Way To Bring About Result

Father and son had gone together to a bazaar where a pretty girl was selling kisses in aid of local charity.  
"My boy," said the father slyly, "here's a dollar bill. You go and kiss her. When I was young, you can bet I made 'em scream."  
The son left his father, and shortly after returned in a high state of satisfaction.  
"Well, did you kiss her, Son?" asked the father.  
"Yes, you can bet I did, Dad," was the reply.  
"And did you make her scream?"  
"Scream? I'll say so! I kept the dollar."



**Future Ours**  
Remember this also, and be well persuaded of its truth: The future is not in the hands of Fate, but in ours.—Jules Jusserand.

### Strange Facts

To Religious Liberty  
Rat Digests Steel  
Sans Railway, Hotel

Standing in Fairmount park, Philadelphia, is one of the few statues in the United States that symbolize and are dedicated to religious liberty. It was given to the American people in 1876 by the B'nai B'rith, the famous international Jewish organization.

The powerful dissolving effect of digestive juices has been demonstrated by their action on various kinds of metals fed to rodents. In one case a steel ball bearing, while in the stomach of a rat for 15 days, was reduced 24 per cent in weight.

Hudson Bay, a mighty gulf whose icy waters cover 500,000 square miles, is the third largest landlocked sea in the world.

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**Dangerous Passions**  
The passions have an injustice and an interest of their own, which renders it dangerous to obey them, and we ought to mistrust them even when they appear most reasonable.—La Rochefoucauld.

**Home Happiness**  
To be happy at home is the ultimate result of all ambition.—Samuel Johnson.

**Education's Aim**  
Education has for its object the formation of character.—Herbert Spencer.