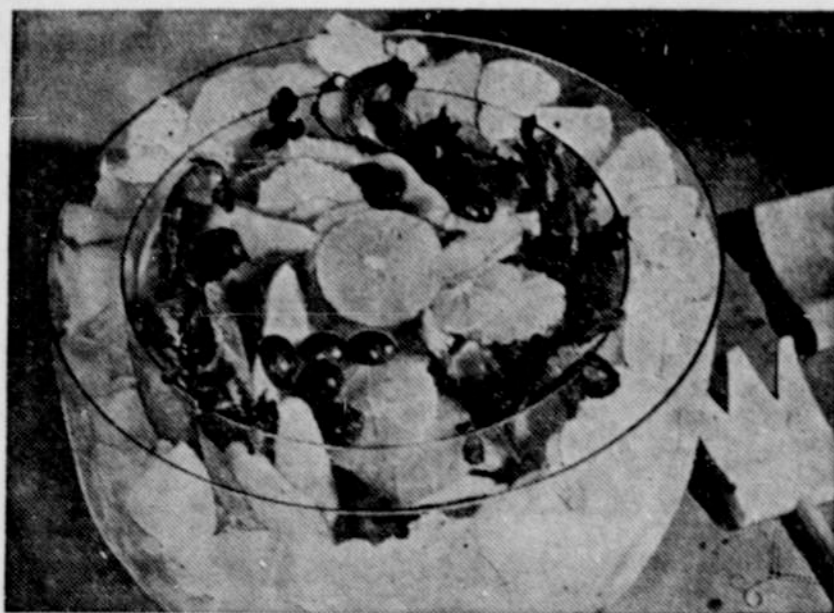


Household News

By *Eleanor Howe*



ENTERTAINING WHEN THE WEATHER'S WARM
(See Recipes Below)

If the mercury seems likely to pop right through the top of the thermometer, and guests are coming for dinner, you can still keep cool!

Plan your menu to permit as much preparation as possible in the cooler hours of the morning. Remember, when you plan the meal, that quality rather than quantity will please your guests, and that a beautiful, cool, crisp salad will be more appetite-tempting, by far, than all the complicated hot dishes you can name!

It's wise, of course, to include one hot food in your menu, even though the weather's torrid. There's something about the contrast of hot foods and cold that makes a meal more pleasant to the taste (and to the digestion, as well).

A cup of clear, hot soup, which might be prepared the day before and reheated just before serving, a hot main dish that's not too hearty or just a hot beverage, if you prefer it, will do the trick.

You'll find menus and tested recipes for all kinds of summer entertaining in my cook book, "Easy Entertaining." There are menus (and recipes) for teas, for buffet suppers, children's parties, and for a wedding reception, too.

Orange-Grape-Pear Salad in Iced-Salad Bowl.

(Serves 8)

Oranges, pears, grapes — summer's juiciest fruits — in an iced-salad bowl! What a decorative answer to every cook's prayer for something tempting to serve on hot weather menus. For a buffet party, serve it in a double bowl with ice to keep the salad chilled to just the right degree.

With a sharp knife, peel 8 oranges, removing skin and inner membrane down to juicy meat. Cut in thin even slices. (California oranges are firm-meated and practically seedless, which makes them especially suited to slicing.) Peel and core 4 pears. Cut in slices. Halve and seed 2 cups of grapes. Combine fruits and put in salad bowl, which has been lined with romaine and watercress. These two salad greens incidentally give an interesting color contrast of light and dark green that is refreshing and that may well be used in any salad.

Serve with sweet french dressing.

Sweet French Dressing.

½ cup lemon juice
½ cup salad oil
1 cup red jelly or honey
1 teaspoon salt
1 teaspoon paprika

Shake well before serving. The lemon juice gives a flavor to dressings that is especially good with fruit salads. (Makes 1½ cups.)

Sparkling Vegetable Soup.

(Serves 8)

4 pounds beef shin
2½ quarts water
1 tablespoon salt
4 sprigs parsley
2 bay leaves
10 pepper corns
3 whole cloves
½ cup sliced carrot
½ cup sliced onion
½ cup celery and celery leaves

Have bones cracked at the market. Wipe bone and meat with cloth. Remove half the meat from the bone, and cut in 1-inch cubes. Brown the meat on all sides, add bones, remaining meat and water. Add remaining ingredients and bring to a boil. Skim, then simmer for 3 to 4 hours, with the lid of the kettle tilted slightly. Strain through sieve lined with cheese cloth, and cool quickly, uncovered. Chill until fat is solid, then remove fat. To clarify the soup, allow 1 egg white and crushed shell mixed with 2 tablespoons of cold water, for each quart of stock. Add to cold stock and bring to a boil, stirring constantly. Remove from heat, add ¼

cup cold water, and let settle until cold. Carefully strain through 4 thicknesses of cheese cloth wrung out of very cold water.

Just before serving, add vegetables as follows:
½ cup tomato (cut very fine)
½ cup carrot (diced fine)
½ cup new cabbage (cut very fine)
½ cup celery (cut very fine)
2½ cups water
½ teaspoon salt
3 tablespoons parsley (minced)

Cook tomato, carrot, cabbage and celery in boiling, salted water, just until the vegetables are tender. Strain, and add to hot soup just before serving. Garnish with minced parsley.

Waffleized Strawberry Shortcake.

2 cups pastry flour
2 teaspoons baking powder
1 teaspoon salt
1 teaspoon sugar
3 eggs—separated
1½ cups milk
3 tablespoons melted butter

Mix and sift all dry ingredients. Beat egg yolks and add to them the milk and melted butter. Stir liquid mixture into dry ingredients. Fold in stiffly beaten egg white. Bake in hot waffle iron, leaving iron closed until steam no longer escapes between the two halves.

Rice Rolls.

(Makes 3 dozen)

½ cup cooked rice
½ cup liquid from rice
½ cup milk
½ cup shortening
2 teaspoons salt
6 tablespoons sugar
1 yeast cake softened in ¼ cup lukewarm water
1 egg (beaten)
5 cups flour

Drain the cooked rice thoroughly. Combine ½ cup of the water in which the rice was cooked, with ½ cup milk and scald. Pour over the shortening, salt, and sugar, cool slightly, and add the rice. Combine softened yeast with the beaten egg and add to the cooled milk mixture. Beat in about half of the flour, and mix well. Add remaining flour. Place in greased bowl, grease top of dough slightly and cover the bowl. Allow dough to rise until double in bulk (about 1½ hours). Punch down, and let rise again for about 45 minutes. Shape into small balls and place in greased muffin pans. Let rise until double in bulk, then brush with milk. Bake in a moderately hot oven with the thermostat set at 400 degrees, for about 20 minutes.

Jellied Ham Salad.

(Serves 6)

2 cups cooked ham (finely ground)
¼ cup mayonnaise
1 tablespoon sweet pickle (cut fine)
2 whole cloves
1 bay leaf
2 cups water
1 tablespoon granulated unflavored gelatin
2 tablespoons cold water
1 cup cooked ham (cut in small strips)

Combine ground ham, mayonnaise and pickle and blend thoroughly. Chill. Add cloves and bay leaf to water and boil for about 5 minutes. Then strain. Add gelatin which has been soaked in cold water and stir until dissolved. Chill until mixture begins to thicken; then add ham mixture. Pour in individual salad molds and chill 2 or 3 hours, or until set. Unmold on crisp lettuce or watercress, top with mayonnaise and strips of cooked ham and serve very cold.

Cheese Cornucopias—Salad Accompaniment.

Cheese cornucopias are an unusual, but delicious, salad accompaniment. Make ordinary pastry as for pie and roll out. Make tiny cornucopias (about 3 inches long) from any stiff paper. Wrap pastry around cornucopia and bake 12 minutes in a hot oven (450 degrees). Remove paper and when cool, fill cornucopias with highly flavored cream cheese. Serve with any salad.

(Released by Western Newspaper Union.)

The Washington MERRY-GO-ROUND

By *Drew Pearson & Robert Allen*

Washington, D. C.

SPHINX ROOSEVELT

Franklin Roosevelt will go down in history as the greatest keeper of a secret in American politics.

For more than two years scores of friends, Democratic leaders, newsmen and others tried their hand at worming from him some hint on the third term question. None succeeded until the Democratic convention was only a week away—and this one, Jim Farley, in turn sealed his own lips.

Except for Farley, there wasn't a person on earth who could say he had heard from Roosevelt himself what he planned to do.

There were many to whom he said that he did not want to run. There were some to whom he voiced a preference for Secretary of State Cordell Hull as his successor. But there was no one, including members of his family, to whom the President gave the slightest clue whether he would run again.

Illustrative of the complete mystery even within the inner council was the fact that Secretary Morgenthau did not believe the President would be a candidate, while Secretary Hopkins was confident that he would. Both had to admit that Roosevelt had said nothing and that their opinions were based wholly on "deductions."

Last week Sen. Sherman Minton, New Deal whip, and State Chairman Bays of Indiana, tried to penetrate the silence. Both are members of the Hoosier convention delegation and strong third-termers. As they were leaving after a White House call they said: "We hope we'll have the privilege, Mr. President, of voting for you at Chicago."

Roosevelt smiled broadly and replied, "I'm sure we'll have a ticket that will win."

Possibly the secret of how Roosevelt kept his secret so well and so long was that he didn't know himself what he was going to do.

Significant was a remark he made to a Midwesterner following the nomination of Wendell Willkie. The visitor expressed the view that Willkie's candidacy made it necessary for the President to run again.

"There isn't anyone who can lick him but you, Mr. President," the caller said. "I think what happened in Philadelphia makes it imperative that you run. I am sure you don't want to; no man who has undergone the ordeal you have for eight years would want any more of it. But it's not a case any more of your preference. In my opinion, the choice is no longer yours."

The President paused as if thinking, then said quietly, as if to himself, "This decision will be the most momentous in my life."

FOREIGN AFFAIRS PLANK

For the Democratic platform makers, like the Republicans, the biggest headache was the foreign affairs plank.

The same bellicose forces, isolationist and anti, which made life miserable for the Philadelphia platform writers, gave the deep blues to the Democrats. In fact, the rival camps among the Democrats were even more troublesome.

The Republicans, while they squabbled hotly among themselves behind closed doors, were too conscious of party interest to kick up an open ruckus. On the final showdown, the boys worked out a compromise that gave each side a sop. The result was rather ambiguous, but it left the door open for the Republican candidate to move whichever way he wanted.

But the prima donna Democratic factions were insisting on the whole hog or nothing. Senator Burt Wheeler, backed by the glowering John L. Lewis, is demanding an unequivocal, isolationist, no-war declaration; and threatens to head a third-party ticket if he doesn't get his way.

Anti-isolationists, foremost among them Roosevelt himself, are flatly against such a plank. At the same time, they were acutely aware of the powerful "peace" sentiment in the country and they know they've got to watch their step.

CONVENTION NOTES

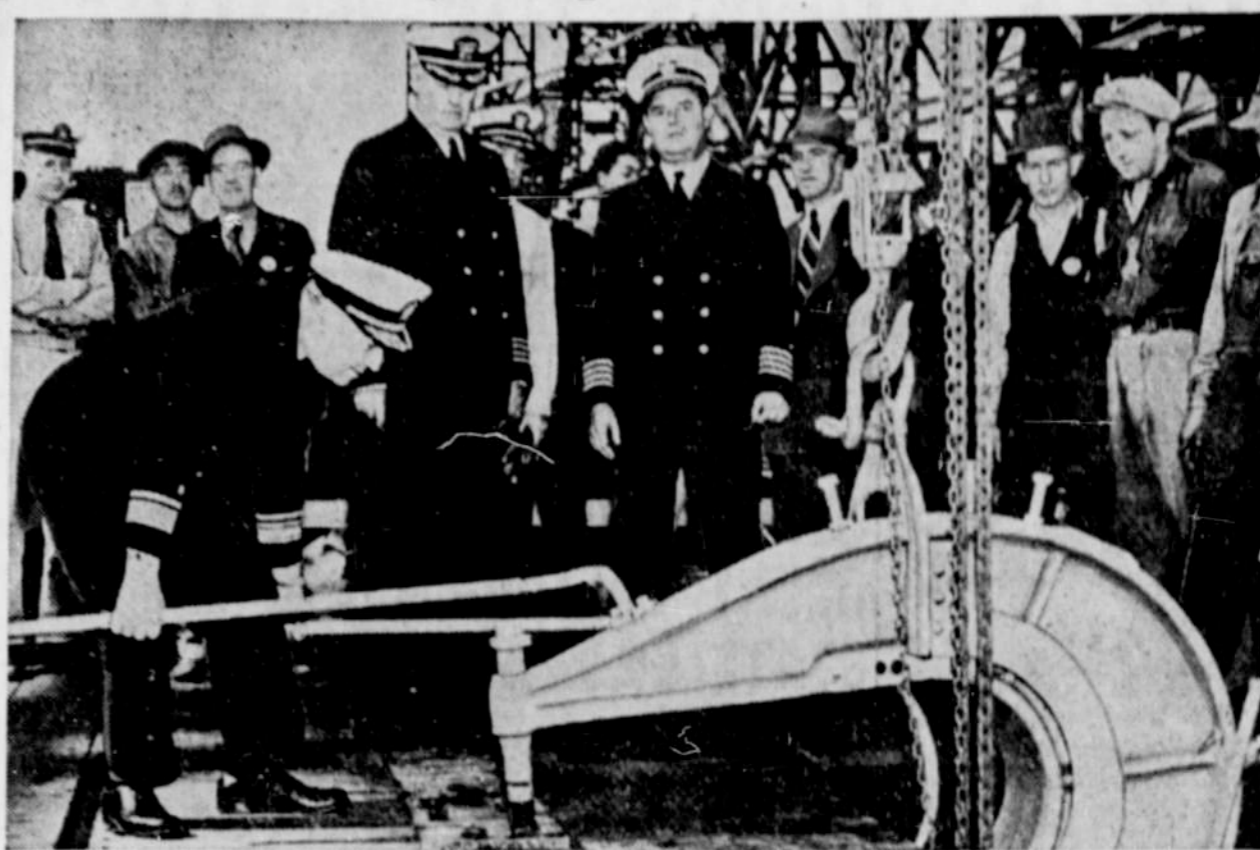
The Chicago convention literally dripped with vice presidential candidates. With more than a score already in the field, Iowa's genial, bald-domed Senator Herring tossed his hat in the ring. . . . One Washington correspondent at Chicago attended the convention in a dual capacity. Tall, mellow-tempered Bascom Timmons covered the convention as a newsman and also acted as the national committeeman proxy of his close friend and fellow Texan, Vice President Jack Garner.

MERRY-GO-ROUND

The post office department and census bureau will handle the details of registering the estimated 3,600,000 aliens in the U. S., to begin September 1. The justice department, which now has control of alien regulation, plans an extensive educational program in Americanism for resident foreigners.

In line for G. O. P. floor leader should Sen. Charles McNary become vice president is Vermont's able Warren Austin, present assistant floor chief.

Your Tax Money Helps U. S. Build Battleships



As Uncle Sam's mammoth naval building program gets under way, Rear Admiral C. H. Woodward, commandant of the Third naval district, drives the first rivet to lay the keel of the new United States Battleship U. S. S. Iowa at the Brooklyn navy yard. Observing the ceremony are Captains C. A. Dunn of the navy yard, (left); T. B. Richey, production officer of the yard; and Commander J. E. Kiernan. The public was not invited to the keel-laying, because of the necessity for privacy and speed.

'Dog House' Would Be Cool Place for Summer



Dog members of Rear Admiral Byrd's Antarctic expedition were given the utmost care and attention. This section of the East Base camp pictured above was called "Dog Town" by members of the expedition. Each dog had an individual hut supplied to him for the duration of his stay which was made snug and comfortable against the Antarctic weather. The Eskimo dogs were specially trained for hauling sledges and were regarded as extremely important members of the party. Antarctic birds may be seen in the background.

Son Gets Pilot Wings From Father



Gen. R. C. Richardson Jr. is shown pinning the wings of a full-fledged U. S. army pilot on his son, Lieut. R. C. Richardson III, after he graduated from the pilot training course at Kelly Field, Texas. Lieutenant Richardson is a West Pointer, class of 1939. He completed 210 hours in the air and 500 hours of ground instruction to win his wings.

Speed in the Water Their Specialty



Five of the speediest mermaids in America wave a greeting from a springboard at Lido Beach, L. I., where they are enjoying the summer swimming season. Each a champion in her field, the girls left to right are: Lorraine Fischer, Harriet Taylor, Mildred O'Donnell, Gloria Colten and Helen Rains. Collectively the girls hold nine titles.

Marble Champion



Defeating all other contestants in the National Marble tournament, Douglas Opperman of Pittsburgh, Pa., was crowned Marble Champion of America at the New York World's fair. He won a gold-plated crown and \$250 in cash.

'Lefty's' Daughter



Posing proudly at the Boston, Mass., General hospital is Mrs. Vernon Gomez, and her first born, a baby girl. The infant's dad is famed "Lefty" Gomez of the New York Yankees.