

Household News

By Eleanor Howe



SERVE A SUCCULENT STEW
(Recipes Below)

There's something so homey and tasty about a good stew, that most folks feel cheated unless a stew of one sort or another appears on the family table fairly regularly.

There are stews and stews, of course—lamb stews with feathery light dumplings and an assortment of vegetables to add flavor (and vitamins!); hearty Mulligan stews; and stews of chicken that masquerade under all sorts of fancy names.

There are even "Cinderella Stews," which start out as leftovers and end up as a well-seasoned one-dish meal.

Remember that "serving a stew" is an economical measure, and a time-saving one, as well. Stews and meat pies usually make use of the less expensive cuts of meat. Their preparation is simple, and they make a satisfying "One-dish meal," indeed.

Lamb Stew With Mint Dumplings.
 ¼ cup butter
 2½ pounds lamb (cut in pieces)
 4 cups boiling water
 1 tablespoon salt
 ¼ teaspoon pepper
 ¾ cup carrots (sliced)
 3 cups potatoes (cut in cubes)
 3 onions (sliced)
 1½ cups tomatoes (canned)
 ¼ cup flour
 ¼ cup cold water

Heat butter in large saucepan. Add meat and brown. Add boiling water, and seasonings; cover. When boiling, reduce heat and simmer 1½ hours. Add vegetables and continue cooking slowly for 1 hour. Mix flour and water to a paste and add slowly. Cook, stirring constantly until thickened. Increase heat and when boiling vigorously add dumplings. Mint dumplings:

2 cups bread flour
 2 teaspoons baking powder
 1 teaspoon salt
 ¼ cup lard
 2 tablespoons fresh mint or parsley (chopped)
 ¾ cup milk (approximately)

Sift together dry ingredients, cut in fat and add chopped mint. Add milk and mix gently with a fork. Drop by spoonfuls into boiling stew. Cover and continue to steam for 15 minutes without lifting the cover.

One-Dish Sunday Dinner.
 For a practical, one-dish meal that can be left simmering while one is in church on Sunday, chicken rice pilaf is unsurpassed. Cut a 3-pound chicken in pieces and fry in butter to a golden brown. Add salt and pepper to taste. When nearly brown drain off all but ¼ cup fat, add an onion, finely sliced, a little chopped parsley and ½ of a bay leaf and fry 10 minutes longer. Wash 2 cups rice and spread over the chicken; add 4 cups boiling water, one small sliced tomato (or 2 tablespoons canned tomatoes) and 1 teaspoon salt. Stir gently; cover, bring to a boil and then simmer for one hour. A small family might have the best parts of the chicken fried one day, and the rest cooked this way the next day, using only 1 cup of rice and 2 cups of water.

Lamb Riblet Stew.
(Serves 4 to 5)
 4 pounds lamb riblets (rib ends of breast of lamb)
 4 tablespoons fat
 3½ cups water
 1 tablespoon salt
 ½ teaspoon pepper
 5 medium size onions (peeled)
 5 medium size potatoes (pared)
 3 carrots (scrapped, and cut in halves lengthwise)

Have butcher remove breast bone from breast of lamb, and cut between rib ends to form finger-like pieces. Wipe meat with a damp cloth, dry, and brown in hot fat. Drain off the fat, and add 3½ cups of water to the meat. Cover, and simmer for one hour. Add seasonings and the onions, cover, and cook for 30 minutes. Then add potatoes and carrots. Cover, and cook for 30 minutes longer. Pour off the gravy, and add a tablespoon of flour mixed

with 2 tablespoons of cold water to form a paste. Cook, stirring constantly, until the gravy thickens. Arrange lamb riblets in the center of a serving platter with the vegetables around the sides. Pour gravy over top.

Creole Chicken Gumbo File.
 1 4-pound chicken
 Flour, salt, pepper
 ½ pound lean ham
 2 tablespoons lard or butter
 1 onion (chopped)
 1 sprig thyme
 1 bay leaf
 1 tablespoon parsley (minced)
 Garlic, amount you like, rub bowl
 ¼ red pepper pod, without seeds
 Boiling water
 1 dozen shrimp or more
 Creole Gumbo File

Clean and cut up chicken as for a fricassee. Dredge with flour, salt and pepper. Cut ham into small dices. Place lard or butter in soup kettle or deep stewing pot and when hot put in the chicken and ham. Cover closely and brown for 5 to 10 minutes. Then add onion, parsley, garlic and thyme, stirring occasionally to prevent burning. When nicely browned, add boiling water just to cover chicken. Add bay leaf broken very fine—and red pepper pod. Lower flame and allow Gumbo to simmer gently until chicken is tender—2 to 4 hours. Remove carcass and bones. Just before serving, add 2 dozen shrimp, diced. Heat through thoroughly. Remove from flame and add ½ tablespoon to 2 tablespoons of Gumbo File.

Brunswick Stew.
 Put one gallon of water in a large iron pot, bring to a boil, and add one tablespoon of salt. Add one onion minced fine, one pint of shelled butter beans, six potatoes peeled and sliced, six ears of corn cut from the cob, one-half pound of fat salt pork or bacon cut into shreds, one-half teaspoon each of black and cayenne pepper. Two squirrels or one large fat hen, disjointed and soaked in cold water to draw the blood out, are next thrown into the pot. Cover closely and stew very slowly for two hours, stirring occasionally from the bottom. Stew one hour longer, add two teaspoons of white sugar and one quart of tomatoes peeled and sliced. Ten minutes before serving add one-fourth pound of butter cut into bits and rolled in flour. Bring to a boil again and serve on soup plates with dry rice. This is a fish men like and one they can excel in preparing.

Mulligan Stew.
(Serves 6)
 1 medium size can corned beef—minced
 1 onion—minced fine
 1 No. 2 can peas with liquid
 1 medium size bottle tomato catsup
 1 cup water
 Salt and pepper to taste

Put all ingredients in saucepan and simmer gently over low flame for about one hour. The flavor improves with the length of cooking time.

Get This New Cookbook Now.
 You as a homemaker—of course—want to serve to the man of your family the food he likes best and it is for that reason that you should immediately secure your copy of this new 48-page cookbook entitled, "Feeding Father."

This book contains almost 150 recipes, and among them you will find such tested men's favorites as a rare old recipe for plum pudding, strawberry shortcake, deep dish apple pie, Boston brown bread, ham cheese rolls, baked stuffed pork chops, spare ribs with apple stuffing, barbecued steak, oven fried chicken, etc., etc.

To secure your copy, send 10 cents in coin to "Feeding Father," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois. (Released by Western Newspaper Union.)

Black Lace on Sheer White or Pastel Is Intriguing Vogue

By CHERIE NICHOLAS



BLACK lace old looking? We should say not! That's an old-time fallacy which modern fashion has exploded.

When designers start in to create a party frock that will reflect the very embodiment of youth and charm, it is delicate-as-a-cobweb black lace they select to tell the story. The program of fine black lace is a vast one endless in interpretation. You'll love these lace flatterers, especially the all-lace gown so filmy in mesh it looks like a mere tracery of flower and leaf patterning silhouetted against shoulders and throat.

Take our word for it, if you want a costume that will outglamour any that go dancing on a starry mid-summer night, choose one of these black fantasies artfully styled in terms of youth. With these wispy lovely all-black lace creations the big fashion is to play up pastel accessories. To a fetching little flower hat in mellow pink together with necklace and bracelet that repeats the pink, add pink matching gloves. It will be equally effective with accents of pastel blue or orchid. If you are a black-and-white devotee, wear chalk white jewelry, gardenias for a headpiece, with a gardenia tied at your wrist.

The dresses that particularly lay siege to the heart of youth for party wear this summer are those airy fairy creations of frothy white starched tissue-like chiffon (pastel tinted sheer makes up equally as effective) that take on a profusion of ruffles and bands of exquisite black lace. You can see in the illustration that gowns of this type are

heart-smashers of the most dangerous sort.

Note how youthfully these summer fantasies play up the witchery of black lace. The figure seated is a picture in a lovely dress that generously and artfully bands and ruffles billowy white chiffon with enchanting black lace. There are animated rufflings of the lace meandering about the wide skirt and accompanying an adorable off-shoulder decolletage. And here's good news in that this delectable model is available in white, pink, blue or all black.

Parasols are coming back! We are showing one to the left in the picture made of handsome all-over lace and it's a beauty, the sort that imparts allure to any dainty summer costume. Lots of lace on the dress, too, you will note. The butterfly appliques on the skirt underwrite the up-to-the-minute chic of this gown.

No story on lace would be complete without telling of the entry into the summer scene of the most stunning sheer black hats imagination can picture. These diaphanous concoctions of lace, or tulle, or chiffon in dusky midnight black are the big millinery sensation of the season.

You can go as far as you like in the matter of breadth of brim, in fact, the wider the better the brim that halos the head this season.

The use of sheerest of black lace in connection with crisp thin horse-hair braid gives you the very transparency fashion insists upon for hats.

(Released by Western Newspaper Union.)

This Smart Frock Slenderizes Figure



8679

If YOU have weight to consider, you couldn't choose a more attractive and becoming fashion than this gracious, softly detailed dress (8679) with high-cut front panel that diminishes the waistline and flattens the diaphragm. It fits beautifully over the bust, thanks to gathers at the waistline and beneath the cleverly shaped yoke. The bow at the deep neckline adds a soft, dressy touch, without fussiness.

The skirt is classically plain and slim-hipped, with moderate fullness at the hem. Make this for bridge parties, luncheons and club affairs, choosing chiffon, georgette or voile, with frills of lace or ruffling. And for all its expensive, distinguished appearance, this dress is easy to make.

Pattern No. 8679 is designed for sizes 36, 38, 40, 42, 44, 46, 48, 50 and 52. Size 38 requires, with short sleeves, 5½ yards of 39-inch material without nap; 1¾ yards ruffling. Send order to:

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Flower Headdress



The perfect recipe for glamour for any belle who dines and dances at fashionable summer fetes is a head-dress of fragrant gardenias with streamers of silvered leaves to silhouette her coiffure. Orchids, carnations or roses make equally as glamorous headpieces.

Sidesaddle Drapes Is Latest Fashion

Side closings for both coats and dresses is the message fashion is broadcasting for the coming months. Watch the development of this styling feature that is bringing about an entirely new silhouette. Advance coats now tie way over to the side, while the newer dresses fasten over toward the one side via deftly arranged drapes.

Black Dress With Gay Shawl Is New

With style sophisticates the black dress is still a favorite. The latest is to add a spice of color with a gay fanciful shawl. It's a clever way of making a stylish black dress look more stylish, especially if you add a hat to match a shawl. Choose a colorful printed crepe or vivid sheer woolen for these companion pieces. It is a most exciting fashion, be assured, full of high drama, especially if you acquire wearing the shawl in a casual nonchalant manner—practice the art of wearing these whimsical fringed triangles before your mirror. Lots of room for romance and coquetry in wearing the new shawls!

Pocket Popularity To Have Long Life

Anything so practical as the fashion for multiple pockets is destined to have a long life and a merry one. For the schoolgirls, who never seem to have enough of them, they are being doubled and redoubled. They're set in rows on bodices and skirts, anywhere from two to six of them, and occasionally, for good measure, small change pockets are sewn on top of bigger pockets.

Two-in-One Skirts Practical Notion

Now you see it as a formal skirt and now you see it as a practical daytime skirt. A detachable flounce is the trick that works this magic. The knee-deep ruffle is made to button on or snap on and off in a jiffy. These two-purpose skirts are selling in leading stores.



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