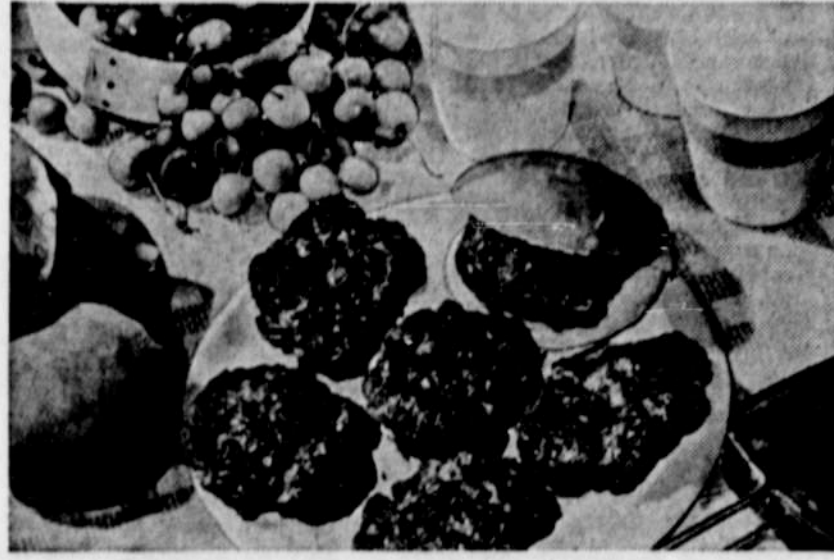


Household News

By Eleanor Howe



WHEN YOU PLAN A PICNIC FOR A CROWD
(Recipes Below.)

Community picnics are fun! They offer an opportunity for a carefree day under the open sky—carefree for even the chairman in charge of affairs, if she's planned her program well and chosen her helpers wisely.

If the crowd to be served is a really large one, it's a good idea to have one committee member responsible for each main dish such as meat, potatoes, salad, dessert, and beverage, and one responsible for extras such as buns, butter, relishes, etc. There'll be a serving committee and a clean-up committee, as well.

Picnics for four or five families are usually co-operative affairs. Each family may supply its own lunch, but more often each one provides one item in large enough quantities to serve the crowd. One family might provide the salad, one the meat, and still another family the dessert, which might be watermelon, a luscious chocolate cake, or a freezer full of old-fashioned ice cream. With a little planning, the cost can be fairly equally distributed.

When an outing is in the offing and it's up to you to plan the menu for a crowd, you'll find these picnic pointers helpful.

1. If lunch is being prepared at home, choose foods that permit beforehand preparation, and that are not too difficult to carry or to serve.
2. Provide a fairly simple meal, with plenty of everything but not so much variety that it will cause confusion and lots of extra work.
3. Unless you are sure of a good water supply, it's better to carry the water from home.
4. Carry fruit juices, tomato juice or milk in thermos bottles.
5. The main dish for the picnic—which might be chili, baked beans, or escalloped potatoes, can be cooked the day before, then in the morning brought to the boiling point, and the dutch oven or casserole wrapped in several thicknesses of newspaper to retain the heat.
6. Don't overlook the possibilities in frozen foods for picnic use. Quick-frozen meats can be carried, without ice, even on a warm day. They thaw out on the way to the picnic ground and will be ready to use.

You'll find other picnic pointers in my cook book, "Easy Entertaining." There are menus and tested recipes for beach parties, hikes and a "Colorado beefsteak fry."

When you write to me, won't you tell me something about the "community meals" your group has served? Do you serve dinners for the church, for business men's organizations or for the farm bureau, perhaps? How many people do you serve at meals like this, and what are your favorite menus? I'll be waiting to hear from you!

Eleanor Howe is going to give you, next week, some of her favorite recipes for cool, refreshing summer beverages, and dainty cookies to serve with them. Watch for this column next week.

Grandmother's Ginger Cookies.
(Makes about 6 dozen)
1 1/4 cups shortening
2 1/2 cups sugar
3 eggs (separated)
1 1/4 cups molasses
1 teaspoon cinnamon
1 teaspoon ginger
1 teaspoon nutmeg
1 teaspoon cloves
1 teaspoon salt
3 teaspoons soda
1/2 cup cold water
9 cups flour

Cream shortening and add sugar gradually, creaming until smooth. Beat egg yolks until light, and add to the creamed mixture, with the molasses, and spices, and salt. Dissolve soda in cold water, and add to the first mixture; blend well. Beat egg whites until stiff, and fold into batter. Add flour, and mix until smooth. Roll out to 1/4-inch thickness on a lightly floured board. Cut

There's something very social and heartwarming about entertaining friends in your own home. And entertaining needn't be expensive, nor does it necessarily mean a lot of work!

Eleanor Howe's cook book, "Easy Entertaining," will give you the secrets of doing just that—entertaining without fuss and bother, and to fit your budget.

You'll find in "Easy Entertaining" plans for almost every kind of party. Send 10 cents in coin to "Easy Entertaining," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois.

with 3/4-inch cookie cutter, and press a raisin into the center of each. Sprinkle with sugar. Bake on a greased cookie sheet in a moderately hot oven (400 degrees) for about 10 minutes.

Barbecue Sandwiches.
(Filling for 3 to 4 dozen buns)

- 2 pounds beef
- 2 pounds pork
- 1 tablespoon chili powder
- 1 teaspoon white pepper
- 1/4 teaspoon red pepper
- 1 teaspoon dry mustard
- 1 1/2 tablespoons salt
- 1/4 cup flour
- 1 1/2 cups tomato puree or condensed tomato soup
- 1 1/2 quarts meat stock
- 3 large onions (sliced)

Cook the meat until tender in enough water to cover. Drain, and grind coarsely. Combine seasonings and flour. Add tomato puree and the meat stock, and cook for 5 minutes. Brown the onions lightly in butter or bacon fat, and add to the sauce with the coarsely ground meat. Serve hot on large, round buns.

Chocolate Fudge Cake.
(Serves 25)
1 cup shortening
3 cups light brown sugar
3 eggs (slightly beaten)
3 1/2 cups cake flour
2 teaspoons baking powder
1/2 teaspoon salt
1 1/4 teaspoons soda
1/4 cup sour milk
1/2 cup cocoa
1 cup boiling water
1 teaspoon vanilla

Cream shortening and add sugar gradually, blending well after each addition. Add slightly beaten eggs and mix well. Sift together the flour, baking powder, salt, and soda. Add to the creamed mixture alternately with the milk. Blend cocoa and boiling water. Add to the cake batter with the vanilla, and mix just until the batter is smooth. Pour into 3 8-inch square pans, which have been greased and lined with wax paper. Bake in a moderate oven (350 degrees) for about 30 minutes.

Meat Loaf.
(Serves 25)
4 1/2 pounds beef (ground)
1 1/2 pounds pork (ground)
3/4 cup quick cooking tapioca
3 eggs (beaten)
1/2 cup onion (minced)
2 tablespoons salt
3/4 teaspoon pepper
3/4 teaspoon sage or poultry seasoning

1 No. 2 1/2 can tomatoes
Combine ingredients in the order given, reserving about half of the tomatoes. Pack into 2 long, narrow loaf pans and bake in a moderate oven (350 degrees) for about 1 1/2 hours. At the end of the first 45 minutes, pour the tomatoes which were reserved for this over the top of the meat loaf, and continue baking.

Tomato French Dressing.
(Makes 1 quart)
1 can condensed tomato soup
1/2 cup vinegar
1 1/2 cups oil
1/4 cup sugar
3 tablespoons lemon juice
1 teaspoon Worcestershire sauce
1 1/2 teaspoons salt
2 teaspoons dry mustard
1 teaspoon paprika
Place all of the ingredients in a mixing bowl and beat until blended. Store in refrigerator in a quart jar. (Released by Western Newspaper Union.)

Suede Fashions Due for Big Vogue This Fall and Winter

By CHERIE NICHOLAS



IF YOU have not already been converted into a suede way of thinking, you will when you see the fascinating things designers are doing with handsome suede for the coming fall and winter. In a wide range of colors, never so beautiful, never so exquisitely supple and never before so versatile for all purposes, suede has reached the point where it is regarded as a staple medium for the making of smart apparel.

No matter from what fashion angle the approach is made, suede qualifies as the perfect answer. There's nothing smarter on the boards for fall than a coat or a jacket, a suit or a one-piece dress made of suede. As to accessories of suede the rich colors of suede and its delightful yield to deft handling is revealed throughout a whole list of bags and hats, belts, gloves and footwear that add the swank touch to good-looking costumes.

Women of keen fashion-sense like suede because it not only has proved to be dependably wearable and practical, but when it comes to color suede is positively glamorous and stands in a class all its own when it comes to interpreting a new high in fashion.

Destined to be adored is the little-boy jacket done in suede as shown to the left in the illustration. It is collarless with slightly padded shoulders. It boasts of three large patch pockets. Helen Wood, glamor girl of 1940 in filmland, chooses this jacket in a gold nugget hue to wear over a moss green suede dress.

Any school-faring girl will do well to include in her wardrobe a suede ensemble after the manner of the model shown to the right. Here you see Rosemary De Camp, dramatic cinema actress, in a one-piece dress made of porcelain blue suede. Softness is achieved by a fullness gathered

under the slash pockets on the waist. The only trimming detail is a thong lacing outlining the neckline and the invisible slide fastener down the front. You will love this dress in any of the new colors.

Part of the glory and romance of the new suede costumes is that hats to match are ever available. You can get a sort of college girl mortar-board type such as crowns the pretty head of the figure standing, or if you like the cunning matching hat inspired by a bellhop as you see pictured in the inset below, shops and departments carry both types.

Society has taken to vacationing in the far West where picturesque "dude" ranches offer fascinating sport and diversion. Part of the fun is "when you are in Rome do as Romans do," which is to say in this connection, adopt cowboy costumes. At least this is what fashion is doing, playing on the theme in a way to dazzle the eye with the novelty and chic of slacks and even dresses, and blouses and jackets made of suede or other fanciful leather. And here's where suede comes into its own in all its glory, in just such attractive outfits as the white leather Western riding habit centered in the picture. The fringed skirt is accented by studs of silver. The boots and fringed bolero are similarly treated. (Released by Western Newspaper Union.)

Red Corduroy



It's time to give thought to the inevitable easy-to-slip-on jacket that is indispensable when cool breezes announce that autumn days are here. The pick of them all, in the estimation of fashion-wise college girls and their younger school-faring sisters is the jacket that is made of bright red corduroy. A grand twosome for early fall days on the campus or for general wear when the tang of autumn calls for comfortable wraps is a jacket of stop-light red corduroy such as is pictured here, topped with a matching hat of the identical corduroy.

Pompadour Styles Fix Hat Fashions

The revival of the pompadour comes to some of us as a surprise, but here it is and no mistake, smuggled in under the guise of a group of flattering curls or some other softly arranged coiffure that is really very flattering. If there is one thing more than another that we are learning this season it is that the new hat fashions have to a certain extent been greatly influenced by the return of the pompadour.

Toque and Turban Fashions Arriving

Coming in are a series of toque and turban fashions that suggest the quaint bonnets worn in the sixties. You wear them back of the pompadour and the inspiring note about these little chapeaux are they are becoming to youth and to the not so young, as well. In fact for the matronly type these turbans and toques solve the pompadour hat problem perfectly. An older woman who could under no circumstances venture to wear a wide brim posed back on the head such as the teen age delights in, finds that the little draped toques are a triumphant solution.

Also there is comfort in the thought that milliners are designing smart hats that are intended to dip over the brow, that tune to the new style demands every whit as smartly as do the excitingly new pompadour effects.

Gold Jewelry Will Be Worn This Fall

In spite of the fact that gold jewelry has been somewhat out of the picture for a brief spell comes reports to the effect that it has again come to the fore in the style picture. However, the new gold jewelry that will enliven smart black jersey dresses and those of sheer wools, is not of the garish spectacular type. There is exquisite refinement expressed in subtle detail and workmanship in the incoming necklaces, bracelets, pins, clips and lapel ornaments.

Fringe and Lacing Decorative Trims

Soft fringe and lacing are two decorative trims used together on a pretty pair of white linen shoes shown by a New York designer. The shoe is a very high-heeled pump laced up the toe and down the back of the shank. The throat of the pump is edged with a rim of narrow fringe repeated in a straight band below each crossed lacing on the toe.

Patterns SEWING CIRCLE



feminine lines, however sailorified its spirit, because the skirt has smart unpressed front fullness and the blouse is gathered to round out your bustline.

Carry out the nautical idea by making it up in blue chambray with white braid, white linen with navy braid, or beige with scarlet. It's a good style for checked gingham and sharkskin, too. Send for the pattern right now. Be among the first to wear it!

Pattern No. 8738 is designed for sizes 11, 13, 15, 17 and 19. Size 13 requires 4 1/2 yards of 35-inch material without nap; 8 1/2 yards braid. Send order to:

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Ask Me Another A General Quiz

The Questions

1. How long was a round of boxing when John L. Sullivan ruled the ring?
2. How long was Abraham Lincoln President before the Civil war broke out?
3. What is the largest stadium in America?
4. What universities compete for the Little Brown Jug on the gridiron each year?
5. What is a Pyrrhic victory?
6. Does each star in the American flag represent a particular state?

The Answers

1. Until one of the fighters scored a knockdown over his opponent.
2. Six weeks.
3. Soldier field, located in Chicago, Illinois, takes this honor. Its seating capacity will handle a crowd of 125,000 persons.
4. The University of Michigan at Ann Arbor, and the University of Minnesota at Minneapolis.
5. One gained at too great a cost.
6. No, the stars represent the states collectively, not individually.

Value of Gold Bar

The 400-ounce bar is the one most frequently used for monetary gold. It is about 3 1/2 inches wide, 6 1/4 inches long and 1 1/4 inches deep. At the federal price of \$35 an ounce, such a bar is worth \$14,000. Gold is always measured in troy ounces, not in avoirdupois ounces. There are 480 grains to the troy ounce, and 437 1/2 grains to the avoirdupois ounce.



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