

Household News

By Eleanor Howe



DESSERTS FOR THE BEGINNER

(See Recipes Below)

With fall fast creeping upon us, you brides of the past few months are eagerly looking forward to the end of the vacation season. Then you can proudly show to your friends and newly acquired relatives that you are becoming not only a proficient hostess and homemaker, but also a first-rate cook.

Perhaps you'll decide upon a tea for your friends, serving dainty sandwiches, small cookies or tiny frosted cakes. But the families usually anticipate a family dinner which tends to make the bride feel that they will arrive with an extremely healthy appetite and a critical eye.

When you plan your first family dinner, select a menu that is not only simple to prepare and easy to serve, but one that will require only a few minutes in the kitchen.

Start the meal off with a bang! Create a favorable impression right at the beginning of the meal. An appetizer that is fairly highly seasoned, small in amount, piping hot or well chilled, and one that whets the appetite instead of retarding it, will insure a successful meal. The guests' natural curiosity will be appeased, and they will settle back in their chairs satisfied that the "new cook" is a good one.

The bride who can make a perfect floating island need not dread the problem of company dessert. There is nothing more delicious or generally welcome than the old favorite, especially when it is made with orange juice and combined with slices or segments of the fresh fruit.

It is not the only "easy-to-make" beginner's recipe, but you will find that the others will help you in selecting your company desserts.

Orange Floating Island.

(Serves 6)

- 3 eggs (slightly beaten)
- 1/2 teaspoon salt
- 3 tablespoons sugar
- 1 1/2 cups milk (scalded)
- 1/2 cup orange juice
- 2 egg whites (beaten stiff)
- 1/4 cup confectioner's sugar
- 1 teaspoon vanilla

Orange segments or slices

Combine egg yolks, salt and sugar; gradually stir in hot milk and orange juice. Cook over boiling water 5 minutes or until mixture will coat metal spoon, stirring constantly. Cool quickly in large serving dish or sherbet glasses or sauce dishes. To make the "islands": beat egg whites until stiff; gradually beat in the confectioner's sugar and add the vanilla extract. Drop by spoonfuls onto custard. Chill. Garnish with wafer-thin slices of the whole, unpeeled orange or with orange segments.

Frozen Rice Pudding.

(Serves 6)

- 1/2 cup rice
- 1 quart milk
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1/4 teaspoon nutmeg
- 3 eggs (beaten)
- 1 teaspoon vanilla extract
- 1/4 teaspoon almond extract
- 1 cup cream (whipped)

Wash and cook rice in boiling water for 5 minutes. Drain. Put rice, milk, sugar, salt, and nutmeg in the top of a double boiler and cook 45 minutes. Stir in slowly the beaten eggs and continue cooking 5 minutes more. Add flavoring, chill and then fold in the whipped cream. Pour into freezing tray of automatic refrigerator. Set cold control to lowest degree and freeze.

Chocolate Marshmallow Cake.

(Serves 8-10)

- 1 1/2 squares unsweetened chocolate (1 1/2 ounces)
- 2 tablespoons sugar
- 1/2 cup water
- 1/2 teaspoon vanilla
- 1 cup cake flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup shortening
- 1/2 cup sugar
- 2 eggs (beaten)
- 1/4 cup milk

Cook chocolate, 2 tablespoons sugar and water together until thick (about 3 minutes), stirring constantly. Cool thoroughly, and add vanilla. Sift together the flour, baking powder and salt. Cream shortening, add 1/2 cup sugar, gradually,

and continue beating until the mixture is very light and fluffy. Add dry ingredients alternately with the milk. Pour batter into well-greased deep layer-cake pan. Cover with topping.

- Topping — 1 egg white
- 1/2 cup sugar
- 8 marshmallows (cut in small pieces)
- 1/2 square unsweetened chocolate (1/2 ounce)

Beat egg white until foamy; add sugar gradually and continue beating until the egg white is very stiff. Fold in the cut marshmallows. Spread over cake batter; grate chocolate and sprinkle over the meringue. Bake in a moderate oven (350 degrees) about 45 minutes.

Apple Seventh Heaven.

(Serves 5-6)

- 6 apples
- 1/4 cup golden corn syrup
- 1/2 cup butter
- 1/4 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/2 cup nut meats (cut fine)

Pare and core the apples, and cut in eighths. Arrange in rows in a shallow, well-buttered baking pan. Heat syrup, butter, cinnamon and salt to the boiling point, and pour over the apples. Sprinkle with nut meats. Bake in a

hot oven (450 degrees) for about 30 minutes. Serve warm or cold with top milk or cream.

Peach Cobbler.

(Serves 6)

- 2 cups bread flour
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 cup lard
- 1 egg yolk (slightly beaten)
- 1/2 cup milk
- 6 peach halves (canned or fresh)
- 12 blanched almonds (cut in pieces)
- 1/2 cup sugar
- 1/4 teaspoon cinnamon
- 1 tablespoon butter

Sift together flour, baking powder and salt. Cut in lard. Combine beaten egg yolk, with milk, and add to lard mixture, forming a soft dough. Roll dough into two squares, about 1/4 inch thick, and place on square in a greased square baking dish. Arrange peach halves on dough and add almonds, sugar, and cinnamon. Dot with butter and cover with second square of dough. Prick with fork and bake in a hot oven (400 degrees) for approximately 30 minutes. Cut in squares and serve with whipped cream.

Bavarian Cream With Jelly Garnish.

(Serves 6)

- 1 tablespoon unflavored gelatin
- 1/4 cup cold water
- 1 cup boiling water
- 1/2 cup granulated sugar
- 1/2 teaspoon lemon extract
- 3 tablespoons lemon juice
- 1/4 teaspoon salt
- 1 1/2 cups whipping cream
- 1 glass currant jelly.

Soak gelatin in 1/4 cup cold water for 5 minutes. Make a syrup of the boiling water and sugar and pour over the gelatin. Add lemon extract, lemon juice and salt and mix thoroughly. Chill until mixture just begins to stiffen. Then whip and fold in 1/2 cup of whipping cream. Pour into ring mold and chill thoroughly. When ready to serve fill center of ring mold with whipped cream and garnish with dots of currant jelly.

Mothers have been busy during the summer vacation keeping the youngsters from getting bored and providing pleasing and refreshing meals for them. Father may have been pushed into the background so far as his personal interest in the meals is concerned. Why not secure a copy of Eleanor Howe's cook book, "Feeding Father," and select the menus and recipes he will enjoy? Send your 10 cents, in coin, to Eleanor Howe, 719 North Michigan avenue, Chicago, Illinois, for your copy.

(Released by Western Newspaper Union.)

Plan Back-to-School Wardrobe Of Style-Right Wash Apparel

By CHERIE NICHOLAS



STOP, look, listen, Miss Collegiate and Miss Teen-age and Miss Junior! This should interest you. It's all about assembling a back-to-school wardrobe within a minimum clothes budget that will turn you out looking the part of a fashion sophisticate. Well, here's letting you in on the secret—it's just a matter of planning your clothes collection in terms of swank wash apparel. Follow up this idea and you will have the joy and satisfaction of achieving a style prestige along with the best of your sorority group. As to economy, that's the best part of the story.

Modern wash materials are more amazing than ever. The handsome weaves with a suiting woolish finish, the crepes, the spun rayons (one of the marvels of the age), the eye-appealing rayon and other synthetic silks and satins (fit for a queen), the smart suede-finish cloths, the stunning corduroys, the handsome plaids and stripes (three cheers for 'em), the color-gloried prints are that convincingly good-looking they definitely outclass anything in the way of wash fabrics that has ever gone before.

As to this wide range of versatile weaves, their adaptability to every conceivable sort of all-purpose wear is astonishing—a miracle in modern times! Pajama costumes, slacks, shirts, house coats, swim suits, negligees, afternoon dress-up frocks, party gowns and "prom" formals, in short a schoolgirl's every need is met in the wash-apparel specialty shops and in departments devoted to washables these days.

Recently the National Wash Apparel association presented a highly fashion-significant style show in Chicago. The hundreds and hundreds of most intriguing college, school, career-girl and junior fashions, styled throughout, as they were, of swank wash fabrics, was nothing

less than a revelation. We are showing three representative types from this gala autumn style revue in the accompanying illustration as a foretaste of the endless modes you'll be seeing in the new fall parade.

Plaids are going to be better than ever this season. The happy school-faring miss pictured to the left in the group, is wearing a gay Mexican checkerboard plaid. It is skirted at the shoulders, has a swing skirt which conforms to fashion's call for skirts that at least create the impression of slimmness, whether they have pleats or not. There is smart color contrast in the leather belt and of course there are decorative pockets.

The attractive junior frock centered in the picture uses plain versus check in its make-up. The material is rabbit-woolish in its softness. The skirt brings soft-pleat fullness to the front in latest style-approved manner. Novelty breast pockets, a girlish neckline and a yoke back and front together with a soft wide belt are distinguishing style details. You can get this model in football brown, loyal blue and kick-off red.

Stripes are still the talk of the town. See the clever use the designer makes of stripes as illustrated to the right. The skirt is of the bias-cut swing type. There is a double-action styling given to the back of the blouse. A leather belt and buttons in three colors give a telling style flourish. Touch-down green, football brown and college blue, the colors in which this model comes, are passwords that will admit this smart dress to college environs with acclaim. (Released by Western Newspaper Union.)

Evening Snood



The popular snood is playing a dual role. Not only does it serve as a protector for windblown tresses during the day. The latest is the jewel-encrusted snood that you wear as here shown. An evening snood is to be coveted for it not only is a gay flatterer but it is a friend indeed in that it gives you a confident poised feeling that your hair will stay put.

Changes Fastening In Separate Skirts

Slide fasteners, modern miracles that they are, occasionally give a heavy look to the left side of separate skirts. To eliminate this difficulty one designer who specializes in clothes for the college girl plans to have all of her newest skirts fasten at the center of the back.

Longer Gloves Is Late Style Edict

For once in her life fashion is logical! With those youthful short-sleeved, chubby fur jackets which top the list of must haves this fall longer gloves are definitely the thing. Because while bare midriffs may be a smart whim in evening clothes, you don't want that effect between the end of your gloves and the beginning of your jacket sleeves.

American glove manufacturers have taken account of the important short-sleeved fur jacket fashion and have figured out that the eight-button length glove is perfect with most of these jackets. It's long enough to cover the exposed part of the arm, but not too long to be comfortable under the jacket sleeve. And you can have it in the classic slip-on type or, if you like to be a bit different, in a mousquetaire—the straighter-cut, closer-fitting glove with the buttoned opening.

And whichever style you prefer, you have a stunning range of fall colors to choose from.

Towering Turbans Reaching Skyward

Turbans are likely to reach skyscraper proportions by fall, if the new designs are any indication, for they seem to be draped higher and higher in every new collection. Some are brought up to a high peak in a triangular draping and some are elaborately twisted and looped to reach magnificent proportions.

New Hat Silhouette Even hats are taking to the narrower silhouette in the new creations shown for early fall wear.

PATTERN DEPARTMENT

SEWING CIRCLE



and back panels are cut bias. But it's also sweet in percale printed with red cherries or pink flowers, or in white pick, with bright ric-rac braid. Certainly your daughter will want it in more than one material, when she sees how nice she looks in it! The simple diagram design is so easy that lots of girls can make it for themselves.

Barbara Bell Pattern No. 1942-B is designed for sizes 4, 6, 8, 10 and 12 years. Size 6 requires 2 1/2 yards of 35-inch material; 6 yards of ric-rac. Send order to:

SEWING CIRCLE PATTERN DEPT.
149 New Montgomery Ave.
San Francisco Calif.
Enclose 15 cents in coins for
Pattern No. Size.
Name

Strange Facts

Republic 'Moved'
Restoring Paintings
Greedy Albatross

When Panama seceded from Colombia in 1903 and became an independent republic, it "moved" from one continent to another. Subsequent maps showed the boundary between North and South America at the eastern end of Panama instead of the western, which put Panama in Central America, or the extreme southern part of the North American continent.

Expert restorers of oil paintings sometimes transfer a famous picture from its rotting canvas or boards to a new canvas. In this delicate operation, a strong paper or muslin adhesive, pasted over the front, holds the paint while the old backing is removed and the new one put in place.

The albatross, largest of the sea birds, sometimes attains a wingspread of 17 feet and is so powerfully built that it often flies for days without alighting. At other times, the bird so gorges itself with food and becomes so "overloaded" that it cannot lift its weight into the air.—Collier's.

WITH her big roll-brim hat and new patent leathers, she'll look charming as a spring morning, when she steps forth in a breezy little day frock made over pattern No. 1942-B. It's very simple, very smart, with pretty neckline and short sleeves outlined by two rows of braid, and with braid and buttons to trim the front and back panel. The waistline is fitted and small, as princess waistlines are, and a big fluttery sash bow calls attention to the fact! This dress is particularly pretty in plaid gingham because the front

'Twas a Lady Asking Observance of Etiquette

The politician, sporting a brand new hat, stepped upon a soapbox in one of the city's toughest districts.

"Ladies and gentlemen," he began.

That was as far as he got. An overripe tomato sped from the second floor of a tenement house and landed squarely in his face.

The startled speaker looked up and discovered a sullen-faced woman glaring down at him from a second-story window.

"Madam," complained the politician, "what's the idea of assaulting me with a tomato?"

"That will teach you, mister," she scowled, "to take your hat off when addressing a lady!"

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