



**HALLOWEEN PARTY SUGGESTIONS**  
(See Recipes Below)

# Household News

By Eleanor Howe

Halloween provides a good excuse for an unusual party. The theme you may select should be the basis around which the party is built. "Black Magic Party," "The Haunted House," "Buried Treasure Hunt," "The Witches' Rendezvous," "The Ghosts Gambol" are all suggestive names for the party you may be planning for All Hallows' eve.

A Halloween party without decorations just isn't a party. They may be so simple that it takes very little time to put them up; pumpkins, cornstarch, and lighted jack-o'-lanterns. Or you may decorate with witches, owls, black and orange crepe paper streamers, black and gray crepe paper moss dripping from the ceilings, or ghosts standing in spooky corners with eerie lights thrown upon them.

The invitations should, of course, be indicative of the type of party you are giving.

"On Halloween the ghosts will dance,

The gnomes and goblins will sing and prance;

So don your masks and costumes gay,

To the Haunted House be on your way.

The door will be open till the clock tolls eight,

So take my advice and don't be late."

In keeping with Halloween we must not forget the traditional games and pranks. The chamber of horrors, with clanking chains, damp hands clutching the guests, and dark tunnels should put the guests into the spirit of the party.

Bobbing for apples, fortune telling and guessing games are all old favorites.

These suggestions may bring to your mind others that may be old-time Halloween games.

Last, but not least, a party is never rightly ended without proper refreshments. If it is a small group, buffet supper may be served; and if it is a large group, simple, but delicious refreshments will finish the evening with the necessary zip!

**Orange Date Cake.**

½ cup shortening

1 cup brown sugar

1 egg (well beaten)

1 cup sour milk

2 cups cake flour

1 teaspoon soda

1 teaspoon baking powder

¼ teaspoon salt

1 cup dates

1 whole orange

Cream shortening, add brown sugar slowly, and beat well. Add beaten egg and sour milk.

Mix and sift flour, soda, baking powder, and salt. Grind dates and orange together through food chopper and add alternately with the sifted dry ingredients. Bake in a loaf pan in a moderate oven (350 degrees) for 50 minutes.

**Halloween Ice Cream Clowns.**

Place a ball of ice cream on a butter cookie and use raisins, tiny gumdrops or candied cherries to make the eyes, nose, and mouth in the ice cream.

Place an ice cream cone upside down on the ice cream for a cap, and place a ruff of whipped cream on the cookie around the clown's neck.

**Pumpkin Ice Cream.**

(Makes 1 quart)

¼ cup sugar

½ teaspoon cinnamon

½ teaspoon ginger

Pinch of salt

1 cup coffee cream

2 egg yolks (beaten)

¼ cup pumpkin (canned)

½ teaspoon orange rind (grated)

½ cup pecan meats

½ cup whipping cream

Combine the sugar, cinnamon, ginger and salt. Mix well. Add the cream slowly and scald over boiling water. Mix beaten egg yolks and pumpkin, and add to the cream mixture with the orange rind. Return to heat, and cook for 5 minutes, stirring constantly. Chill, fold in the

**BETTER BAKING**

Most of us are prone to be a little inactive and unambitious during the warm summer months. Our appetites for heavy, hot foods become dull and we readily accept and enjoy cool, refreshing salads and beverages. Just as we put on heavier clothing when the temperature drops, so do we discard using salads as the main dish and dessert of the menu.

Miss Howe's book "Better Baking" includes many fine recipes, tested in her own kitchen. It will prove not only an incentive for "better baking" but also for better and more satisfying meals.

You may secure this book, "Better Baking," by writing to Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, enclosing 10 cents in coin.

nutmeats and whipped cream, and pour into the freezing container of an ice cream freezer, filling it not more than ¾ full. Assemble and cover the freezer. Surround with a mixture of 3 parts of crushed ice to 1 part rock salt. Next turn the crank slowly and steadily until turning becomes difficult. When the mixture is frozen, carefully remove the dasher and pack down the cream with a spoon. Replace the cover, draw off the water, and replenish the ice and salt. Let stand for an hour.

**Orange Sauce.**

1 tablespoon cornstarch mixed with 1 tablespoon cold water  
5 tablespoons sugar  
5 tablespoons hot water  
5 tablespoons orange juice  
½ teaspoon lemon juice  
1 teaspoon butter

Make a paste of the cornstarch and cold water. Add sugar and hot water and cook for 15 minutes, stirring frequently. Add fruit juices and butter.

**Goblin's Dessert.**

(Serves 4 to 5)  
2 eggs (separated)  
7 tablespoons sugar  
1 tablespoon butter (melted)  
¼ teaspoon salt  
¼ cup orange juice  
1¼ cups stale bread (cut in pieces)

Beat egg yolks until very light, and gradually beat in the sugar. Add butter, salt and orange juice.

Pour over the cubed bread. Beat egg whites until stiff, and fold into the first mixture. Pour into buttered baking dish and bake in a moderately slow oven (325 degrees) for about 30 minutes.

**Ginger Snap Pie Crust.**

(Makes 2 crusts)

Make 3 cups ginger snap crumbs by rolling ginger snaps on bread board or crumbling through food chopper. Combine with ¼ cup melted butter and blend lightly. Then press mixture into pie plate, shaping firmly all around, and place in refrigerator to chill until firm.

**Pumpkin Chiffon Pie.**

(Makes 2 pies)

3 tablespoons gelatin  
½ cup cold water  
6 eggs  
2 cups sugar  
2½ cups strained pumpkin  
1 cup milk  
1 teaspoon salt  
1 teaspoon ginger  
1 teaspoon cinnamon  
½ teaspoon nutmeg  
½ teaspoon cloves  
1 cup whipping cream

Soak gelatin in cold water 5 minutes. Separate eggs and beat egg yolks. Then combine 1 cup of the sugar, the strained pumpkin, milk, salt, and spices with the egg yolks and cook slowly, stirring constantly, until thickened. Remove from fire, add gelatin, and stir until dissolved. Cool. When mixture begins to thicken, stir in the remaining cup of sugar and fold in the beaten egg whites. Pour filling in the chilled ginger snap pastry shells and chill in refrigerator until set. Before serving decorate pies with whipped cream faces, using chilled pastry tube.

(Released by Western Newspaper Union.)

## 'Trimmed With Velvet' Becomes A Popular Fall Fashion Slogan

By CHERIE NICHOLAS



**DO NOT** decide on the new coat, dress or suit until you have thoroughly looked into the matter of the cloth-trimmed-with-velvet vogue that is fairly taking the world of fashion by storm this season. So inspired have designers become in this direction they are playing up the theme with all the cunning and imagination at their command. The idea is being exploited to the utmost, and as the movement develops, the possibilities offered unfold in endless chain.

Black velvet sleeves, yoke and front panel have been used with telling effect to give an assuredly new-season look to the smart two-piece wool jacket-dress shown to the left in the illustration. Yes, indeed, you will show fashion alertness if you see to it that your first town dress flaunts accents of velvet. Cunning style details that add to the prestige of this costume are the barbaric pair of clips, the centers of which are huge cabochon emeralds, the huge silver fox muff and the veil-draped black felt chapeau worn with it.

The other velvet trimmed model shown here is one of those all-important long-coat costume suits which best dressed women are accepting as a most welcome fashion this season. Bottle green tweed is the chosen material for this handsome ensemble. The gored skirt is topped with a full length coachman's coat accented with green velveteen (velveteen vies with velvet for trimming) collar lapels and buttons and various binding of edges. The lapel ornament—everybody's wearing lapel gadgets this season—is of

silver with three charms hanging on chains. The stunning off-the-face hat is of felt in matching bottle green.

In the chic velvet trims a new avenue of design has been opened that promises anything and everything in the way of artful expression. The smart side fastenings in one piece dresses invite velvet accents in no uncertain manner. Creators of smart fashions are taking advantage of the vogue to introduce many novel interpretations of the mode, such as a princess dress in black sheer wool that fastens down one side under a wide border of velvet. At a long-torso waistline point the dress is tied with velvet in the same manner as the new coats that tie to one side.

Dresses of cashmere jersey are cunningly trimmed with velvet in such accents as collar, cuffs and novel pockets. It is very good style, too, for the two-piece dress is made of a jersey skirt with velveteen blouse top that is finished off with jersey at neckline and wrist and down the front.

The very chic jacket suits that make simplicity of line their keynote show they are of newest vintage when they are piped with velvet, have velvet covered buttons and most likely a velvet collar of matching velvet. Of course the favorite suit is black with black velvet. However, the "call to colors" is resulting in suits and coats made of gorgeous tweeds that are colorfully velvet-trimmed.

One house of design noted for its smart fashions is making a play on dresses that exploit the new pencil-line that take on a flounce below the knee. These are of sheer wool, notably cashmere jersey or the new suede-finished wools. The high style feature reaches its climax in cunning schoolgirl collars of matching velvet. Shirred velvet muffs are also a new style note. (Released by Western Newspaper Union.)

## PATTERN DEPARTMENT



home—with dart-fitted waistline, stitching for trim, and a very youthful, sufficient tailored blouse. Add the bolero to it, and make a little suit! Several blouses and one jumper and bolero go a long way toward outfitting any girl for school, and giving her the variety she craves. Corduroy, velveteen and flannel are smart for the jumper and bolero; linen, flat crepe or batiste for the blouse.

Barbara Bell Pattern No. 1222-B is designed for sizes 8, 10, 12, 14 and 16 years. Size 10 requires 2½ yards of 34-inch material without nap for bolero and jumper; 1¼ yards 39-inch material for the blouse. Send order to:

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**Apples for Geniuses**

Different men have strange ways of creating and inventing. Sir Frederick Banting, discoverer of insulin, awoke from a deep sleep at two in the morning to find inspiration streaming through his brain, so he jotted down brief notes and went back to sleep. But it was during this period that his main problems were solved. Schiller always had rotten apples in his desk, for their aroma brought inspiration. De Quincey drank strong tea and took opium for the same reason. Few mental workers depend on hard work for inspiration. Descartes, the great mathematician, believed in idleness and always lay in bed till eleven. It was then that his ideas came tumbling into his head.

Thornton Wilder, the American writer, gets most of his plots while out hiking, and Henry Ford admits that only while resting does his brain seek out new channels of thought.



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A proverb is a mouthful of choicest meat, well seasoned.

**Fur-Faced Hat**



Nothing less than a sensation, that's what the new and dramatic fur-faced broad-brimmed hats are creating. The model pictured tells the "reason why" every woman of fashion is sending in a rush order for a fur-faced hat to match her coat. The hat and coat ensemble shown here is of beaver. It is made of such smooth furs as Persian lamb, black sealskin, leopard and other spotted varieties, also ermine for evening wear. These repeat again and again in millinery to match the fur coat or fur trim on the suit. For those who can indulge in fur luxury, an important new fashion is hat and muff twosomes. It is said that the white fur theme in accessory sets of this type will become a pronounced vogue this winter. They add a distinctive appearance that women find most becoming.

**Fashion-Wise Use Bright, Gay Colors**

This is developing into a season of gorgeously gay colors. The tweeds for coats and suits were never so strikingly colorful. Plaids have gone on a rampage of color. Feathers on hats flaunt color to the limit. Accessories are a riot of eye-blinding color.

In costume design a play on color is being made that is startling in effect, but the bold handling of contrast colors is one of the most fascinating gestures fashion records this season. For example, it is chic for a dress to have a neutral colored shirtwaist top, with a skirt which introduces panels of vivid colors. Such a dress could be made of pale beige with sections of scarlet, Irish green and royal blue.

The new black frocks achieve their dash of color with yokes, vests or front panel effects made up of green, cerise and purple crepe. Dare as much color as you please and you will be none too colorful this season.

**Newest Hats Made Of Pasted Feathers**

It is a season of gayest of gay plumage and novelty feathers. So much so, the newest hats of the season are made entirely of pasted feathers in gorgeous colors. With the new dark furs they are simply stunning. Your feather chapeau may be of the now-so-chic broad-brim type or it may be a cunning little novel shape or a close fitting turban. Just so it's feathered to distinction.

Felt casual hats flaunt spectacular quills and other feather novelties. New too are the felt bretons as well as those of velvet that have a fringe of brilliant feathers outlining the brim.

**JACQUELYN BODDIE**  
FAMOUS AUTO STUNT DRIVER

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