



AN UP-TO-DATE THANKSGIVING DAY!  
See Recipes Below.

# Household News

By Eleanor Howe

It will soon be time for keeping open house, for the children will be home for the holidays, and friends will be dropping in at various and sundry hours. Great demands will be made upon your time, and even greater demands will be made upon your larder. Yet, you should be able to enjoy Thanksgiving with your family without becoming tired out.

A well-planned Thanksgiving dinner will insure an enjoyable and untiring day. Here is a menu you may like to use for your Thanksgiving dinner this year:

- Fruit Cocktail**  
Olives Celery Pickled Onions  
Roast Turkey with Dressing  
Giblet Gravy  
Mashed Potatoes Baked Squash  
Cranberry Salad  
Hot Rolls Butter  
Hot Mincemeat Pie  
Coffee

In the days of the Pilgrim Fathers, and indeed not so many years ago, Thanksgiving was one day of the year devoted not only to giving of thanks, but also to feasting. Not long ago I read of a menu that was served at a Thanksgiving feast. It contained not only roast turkey, but wild duck and several kinds of wild game. The vegetable dishes were innumerable, and even the desserts did not take a back seat when it came to quantity. With a menu such as this a good many hours were required for dining.



The simplified, modern version of the Thanksgiving feast is now just as thoroughly enjoyed. For it now leaves time for conversation and enjoyment; and the modern housewife enjoys this extra period of time for relaxation and visiting with friends and relatives.

**Roast Turkey.**  
Allow 1/4 to 1 pound of turkey per person served. Dress and clean. Rub the inside cavity thoroughly with salt. Fill body and neck cavities loosely with stuffing. Truss. Brush well with unsalted fat and place on rack in large open roasting pan. (Store over night in refrigerator if desired).

The following time and temperature chart may be followed:

Weight of Bird	Oven Temperature	Approximate Cooking Time
Under 15 lbs.	325°-300°	2 1/2-4 hrs.
16-18 lbs.	300°-275°	4-5 hrs.
20-22 lbs.	275°-250°	5-8 hrs.

**Dressing for Turkey.**  
10 cups soft bread crumbs  
1 cup butter (melted)  
1 tablespoon salt  
1 cup parsley (chopped)  
2 tablespoons poultry seasoning

Mix all ingredients thoroughly and use for stuffing the turkey. Note: This amount of dressing is sufficient for a 10-pound turkey. If a larger turkey is to be stuffed, the recipe should be increased proportionately.

**Giblet Gravy.**  
Pour off liquid in pan in which turkey has been roasted. From liquid skim off 6 tablespoons fat; return fat to roasting pan and brown with 6 tablespoons flour. Add 3 cups stock in which giblets, neck, and tip of wings have been cooked; or if preferred, 3 cups milk may be substituted instead of the stock. Cook, stirring constantly, until thick; then season to taste with salt and pepper. Add giblets (cut in small pieces), heat well, and serve hot.

**Cranberry Salad.** (Serves 10)  
1 quart cranberries  
2 cups water (boiling)  
2 cups sugar  
2 1/2 tablespoons unflavored gelatin  
1/2 cup cold water  
1/2 cup nut meats (cut fine)  
1/2 cup celery (cut fine)  
1/2 cup tart apple (cut fine)  
Wash cranberries. Place in saucepan, add boiling water and cook 10

minutes, or until cranberries are soft. Rub through sieve. Add sugar to the cranberry pulp. Return to saucepan and cook gently for 5 minutes longer, stirring frequently. Remove from range and add the gelatin, which has been softened in the cold water. Stir until dissolved and then chill until mixture just begins to thicken. Add nut meats, celery, and apple, and place in individual gelatin molds. Chill thoroughly, and serve in crisp lettuce cups.

**Escalloped Oysters.**  
3 cups cracker crumbs (rolled fine)  
1/2 cup butter (melted)  
1 teaspoon salt  
1/4 teaspoon pepper  
1 quart oysters  
1 cup milk (approximately)

Mix cracker crumbs, butter, salt and pepper thoroughly. Spread layer of seasoned crumbs on bottom of buttered baking dish. Cover with half of oysters. Then add another layer of cracker crumbs, and the remaining oysters, and top with remaining cracker crumbs. Add sufficient milk to fill in all crevices and to bring liquid to surface of top cracker layer. Bake in a moderate oven (350 degrees) for 45 minutes to one hour. Serve very hot.

**Honey Almond Sweet Potatoes.** (Serves 6)  
6 small sweet potatoes  
1/2 cup honey  
1/2 cup hot water  
1/2 cup almonds (ground)  
1 tablespoon butter (melted)

Cook unpared sweet potatoes in boiling salted water until tender. Cool, peel, and cut into halves lengthwise. Then place, cut side up, in buttered baking dish. Combine honey and water; add two tablespoons of this mixture and the melted butter to the ground almonds. Pour remainder of honey mixture over sweet potatoes and then top with the honey almond mixture. Place in a moderate oven (350 degrees) and bake 35 to 40 minutes, or until brown.

**Zucchini Squash With Tomatoes.** (Serves 6)  
3 medium-sized Zucchini squashes  
3 slices bacon  
1 medium-sized onion (cut in small pieces)  
1 No. 2 can tomatoes  
1/4 teaspoon salt  
Pepper to taste

Wash squashes and cut into 1/4-inch slices. Cook in boiling, salted water 8 to 10 minutes, or until tender. Drain. Cut bacon into small pieces and heat until fat is rendered. Add onion and saute until brown. Add tomatoes and simmer for 5 minutes. Add squash and simmer 5 minutes longer. Add salt and pepper, and serve.

**Household Hints.**  
With the holiday seasons approaching, you are going to have more to do; new household tasks, more social obligations, and larger meals to plan and to prepare. You may often wonder where you will find the extra time to do these extra tasks.

Miss Howe's book, "Household Hints," is just the book to help you with these duties. Her time-savers will fit right into your everyday routine, leaving you more leisure time for the new activities which will come up during the holiday season.

You may secure her book by writing to "Household Hints," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, and enclosing 10 cents, in coin.

**Eighteenth Century Bedroom**  
Walls painted a soft shade of gray-green are accented by the window and dressing table hangings of striped fabric in shades of gray and red. A cream-color carpet covers the floor.

## New Flair for Satin Increases As Women 'Rediscover' Fabric

By CHERIE NICHOLAS



A FLAIR for satin has developed that extends throughout the entire program of fall and winter fashions. Not only is its smartness recognized but women are rediscovering how marvelous satin of pure silk dye feels in the wearing. It has even come to be regarded as an enthusiastically accredited year-round fabric.

Satin is being importantly used in the realm of costume design in combination with other materials as in the styling of fashionable bolero and long-coat ensembles. The vogue for satin also reflects in everything from hats to shoes, bags, gloves and countless other accessory items. Ever so chic are long satin evening wraps in black or colors.

Designers who know, declare that the satins they handle must necessarily be of the pure-silk type in order to arrive at the lovely effects in shirring, draping and general manipulation achieved in the stunning modes illustrated. Then too, they point out the economy and practicality of all-silk satin in that it wears so satisfactorily, cleans so beautifully and proves up to the mark from every test angle.

A style-distinctive version of that ever-perennial favorite, the white satin blouse, is shown above to the left in the group pictured. Its fitted midriff accords with an outstanding fashion trend. Tucks starting at the diagonal yoke seam are released into soft bust fullness. The hat worn with it is an artful translation of the Suzy fisherwoman sailor. Jeweled buttons down the front impart sparkle to the very effective green silk satin overblouse with

small rolled collar pictured to the right. Artful shirrings accent the longer waistline. A soaring hat of pleated felt and ribbon by Louise Sanders tunes to the colors of the blouse.

From the milliner's viewpoint satin is declared an ideal medium. For the pompadour turban shown below to the right, satin in the new "huaca" (potato peel) brown is combined with black. Note that this hat is worn well back on the head to show the new off-face hair-do, altogether a very characteristic movement this season. The hat as well as the black satin handbag designed by Lilly Dache reflect the trend to soft unpressed pleats. The bag inclines to the new long narrow shape that is the "last word" in design.

Renewed interest in evening gowns fashioned of satin is evidenced throughout the present style program. In the inset panel we are showing a satin dinner-dance gown that demonstrates the exquisite grace with which satin yields to soft draping effects. A new handling in the side drape gives a decidedly up-to-the-minute aspect to this gown so artfully created by Kiviette, noted American designer. A long panel back, also the V-neck decolletage, are intriguing details.

Some very good-looking long-coat costume suits include a blouse of satin matched to the color of the cloth that makes the coat and skirt. Especially outstanding is the all-black ensemble that tops the satin blouse with long coat or bolero that is handsomely braided. With a costume suit of this description the program of dress for daytime wear is aptly solved in a flattering way. (Released by Western Newspaper Union.)

### Gloves Match Hats



Dozens of colors in the newest American leather gloves make it possible to follow fashion's latest dictate which bids you match hats and gloves or hat trimmings and gloves. Here a gay red hat and equally red mocha gloves put color spice into a black suit. Since the hat flaunts beige wings and a dark green veil, either beige or dark green gloves could also be used. Notice how the buttons fasten on the side.

### Jerkins Transform Costume Magically

Jerkins are becoming increasingly popular. You can have anything from a sports jerkin of colorful suede, velveteen or corduroy to an esthetic evening type that can be slipped over any simple frock. Jerkins, with their long torso lines, look stunning slipped over frocks with all-round pleated skirts and are dramatic when worn over slinky long pencil-skirt or the new harem skirts that slit up the side.

### Fasten Dress, Blouse With Jeweled Buttons

The smartest way to fasten your dress or blouse in the new to-one-side way is with a single large fur covered button. These fur buttons play into the scheme of furred ensembles cleverly, the button matching the hat of fur or the fur buckles that are so new for pumps.

Jeweled buttons are important this season, especially on blouses of rich fabric. Many black velvet dresses are enhanced by the sparkle of rhinestone or jewel set buttons.

### Match Sweater, Crepe Skirt for Evening Wear

Colorful crepe evening dresses are selling with matching sweaters to serve as formal jackets. Embroidered sweaters that sparkle or that are gorgeous with metal thread and beadwork take on the new long-torso lines. Smart afternoon dresses have pleated skirts with form-fitting hip-length slipover sweaters that are all-over sequin embroidered.

## PATTERN DEPARTMENT

SEWING CIRCLE



Make the jumper of plaid wool, corduroy, jersey or velveteen; the blouse of flat crepe, challis or jersey. Detailed sew chart included.

Pattern No. 8797 is designed for sizes 11, 13, 15, 17 and 19. Size 13 requires 2 1/2 yards of 34-inch material for jumper; 1 1/2 yards 39-inch material for short-sleeved blouse; 2 yards for long-sleeved. Send order to:

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

### Speed of Torpedoes

Most modern type torpedoes can be adjusted before being launched, making their speed vary according to the distance they are to travel. For instance, the most powerful types—about 21 inches in diameter and more than 20 feet long—can travel through water for approximately six miles at a maximum speed of 30 miles an hour before their power is spent. If adjusted for a shorter distance, however, the same torpedo will travel for one, two or three miles at a speed of 40 miles or better an hour.—Pathfinder.

### CHEST COLDS

For real, quick relief from distress of an aching chest cold and its coughing—rub on Musterole, a wonderfully soothing "COUNTER-IRRITANT". Better than a mustard plaster to help break up painful local congestion! Made in 3 strengths.



Without Fruits  
To read and not to know, is to plow and not to sow.

### Correct Constipation Before—Not After!

An ounce of prevention is worth a pound of emergency relief. Why let yourself suffer those dull lifeless days because of constipation, why bring on the need for emergency medicines, when there may be a far better way? That way is to KEEP regular by getting at the cause of the trouble.

If it's common constipation, due to lack of "bulk" in the diet, a pleasant, nutritious, ready-to-eat cereal—Kellogg's All-Bran—goes straight to the cause by supplying the "bulk" you need.

Eat this crunchy topped cereal regularly, drink plenty of water, and see if you don't forget all about constipation. All-Bran is made by Kellogg's in Battle Creek. If your condition is chronic, it is wise to consult a physician.

Undependable Luck  
Luck is always against the man who depends upon it.

EXTRA MILDNESS  
EXTRA COOLNESS  
EXTRA FLAVOR  
WITH SLOWER-BURNING CAMELS