

FOR YOUR IN-BETWEEN HOLIDAY PARTIES (See Recipes Below)



Expected, and unexpected situations too, arise during the holiday seasons. People drop in just to wish you a "Merry Christmas." Others are invited for some specified time. The night before Christmas you may want to have a "trimming the Christmas tree" party. Or, your daughter may ask a few of her chums in for a small party.

Whether you expect to be on the entertainment committee for a family reunion, or just a hostess for a casual holiday gathering, it's a good idea to put on your thinking cap and plan some easy-to-prepare mass refreshments.

Sandwich makings that the guests can put together themselves are always a good choice for quick-party menus.

Fruit refrigerator cakes are the perfect solution for chief cooks who



want to play the role of leisurely hostess without last minute culinary responsibilities. They are practical, too from the standpoint of using left-

over fruits that might be cluttering up the refrigerator. These delicacies always have a glamorous "party" look and appeal to every sweet tooth; but, best of all, they can be made in jig time in the morning. leaving the afternoons and early evenings free for "fun."

Peach Refrigerator Cake. (Serves 8)

11/2 cups (1 can) sweetened condensed milk

1/4 cup lemon juice

canned suced peaches (well drained)

2 egg whites (stiffly beaten) 24 chocolate wafers

Blend sweetened condensed milk and lemon juice thoroughly. Stir until mixture thickens. Add sliced peaches, which have been well drained. Beat egg whites until stiff and fold into mixture. Line narrow oblong pan with wax paper. Cover with fruit mixture. Add layer of wafers, alternating with the fruit mixture, finishing with a layer of wafers. Chill in refrigerator 6 hours, or longer. To serve, turn out on small platter and carefully remove wax paper. Cut in slices, and serve plain or with whipped cream.

Refrigerator Fruit Cake. 2% cups graham cracker crumbs

(rolled fine)

1/2 pound marshmallows (cut fine) 11/2 cups dates (cut fine)

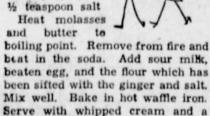
1/2 cup nut meats (broken) % cup thin cream

1/4 cup Maraschino cherries (cut

fine) Combine ingredients in order listed. Mix well. Press firmly into a tube pan lined with heavy wax paper, buttered. Chill thoroughly in refrigerator over night, or longer.

Slice and serve with whipped cream. Gingerbread Waffles. (Serves 6)

1 cup molasses 1/2 cup butter 1 teaspoon soda 1/2 cup sour milk 1 egg (beaten) 2 cups cake flour & 2 teasp. ginger



dash of nutmeg. Refrigerator Fruit Pudding.

(Serves 8 to 10) 1/2 pound prunes

1-inch stick cinnamon 6 whole cloves

1/2 cup seeded raising

1/4 cup brown sugar 1 pkg. lemon flavored gelatin

34 cup orange juice 2 tablespoons lemon juice

1/2 cup dried figs (cut fine) 1/4 cup citron (cut fine)

1/4 cup almonds (cut fine)

Socie prunes in sufficient water to cover, until soft. Add cinnamon and cloves and simmer until prunes are tender. Drain, and when cool, stone and chop prunes. Add 1 cup of the prune juice to raisins and brown sugar and heat to boiling point. Dissolve gelatin in hot mixture and blend in orange and lemon juices. Chill until almost thickened, then add chopped prunes and all remaining ingredients. Pour into one large mold or individual molds and chill overnight.

Plum Pudding.

(Serves 6) 1/2 cup milk

31/2 cups soft bread crumbs 1/4 pound suet (ground)

1/2 cup sugar

2 eggs (separated) 3/2 cup seedless raisins

% cup currants 1/4 pound figs (cut fine)

1/2 cup citron (sliced thin) ½ teaspoon nutmeg

1/4 teaspoon cinnamon

1/4 teaspoon cloves 1/4 teaspoon mace

% teaspoon salt 1/4 cup apple cider

Scald milk and pour over bread crumbs. Cool. Cream ground suct in warm bowl. Add sugar, cream together thoroughly, and add wellbeaten egg yolks. Combine these two mixtures. Add cut fruits together with spices and salt. Add cider. Lastly, fold in stiffly beaten egg whites. Pour into well-greased pudding mold. Cover tightly and steam for 6 hours. Serve with hard

Left-Over Cake Dessert. (Serves 8)



1/2 cup butter 11/2 cups sugar 3 eggs

apple. 1 tablespoon lemon juice Left-over sponge or angel food cake

Cream butter, add sugar slowly

and blend thoroughly; then add cherries, nut meats, crushed pineapple and lemon juice. Fold in stiffly beaten egg whites. Line a shallow pan with thinly and muffs to match.

sliced left-over cake and top with a layer of the filling; repeat until all filling is used, ending with a layer of cake. Chill overnight. To serve, cut in slices and top with whipped

Graham Cracker Dessert.

(Serves 6)

3 tablespoons butter 1/2 cup sugar

2 eggs

1/2 cup milk

11/2 cups graham cracker crumbs (rolled fine)

2 teaspoons baking powder 1/4 teaspoon salt

teaspoon vanilla extract

Cream butter and add sugar gradually, while beating constantly. Separate eggs and add egg yolks which have been well-beaten. Combine graham cracker crumbs with the baking powder and salt. Add this mixture alternately with the milk to the butter and sugar mixture. Add vanilla extract. Beat egg whites and fold in carefully. Bake in two well-greased layer-cake pans in a moderately hot oven (375 degrees) for approximately 25 minutes. Serve as a dessert, putting the two layers together and topping with whipped

Better Baking.

Quality in food is what Americans look for today. Not only must the ingredients be good, but they must be combined in the best way possible for perfect results. Formerly, just the thought of baking pies, cakes or breads would frighten the inexperienced cook. Today, the most timid beginner has little difficulty in following recipe directions.

Miss Howe's cookbook "Better Baking" contains such recipes, simple and easy to understand. and easy to follow; and the results will do the young cook proud.

You may secure your copy of her cookbook by writing to "Better Baking," in care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, and enclosing 10 cents in coin.

(Released by Western Newspaper Union.)

Fur Cape Comes Into Vogue With Hats and Muffs to Match

By CHERIE NICHOLAS



CAPES! Fur capes have come out in spectacular array this winter. Some are wrist length, while others go elbow deep. Among the "little furs" worn separately with a cloth coat, cunning shoulder capes are especially chic.

To add to the romance of this intriguing fur cape vogue come muffs to match, which together with hats of the same fur complete a very attractive ensemble.

Fur capes included in mid-winter collections are so versatile they interpret the casual and sporty or the regal and stately. They qualify for not only smart daytime wear but also for gala night occasions.

Your presence will add greatly to 1/2 cup maraschi- the grandstand scene this season if no cherries (cut you flaunt a dashing spectator sports cape or leopard or ocelot fur. The 1/2 cup nut meats tremendous demand for these spotted furs is so great that many deal cup crushed ers are finding it difficult to keep (drained) pine- them in stock. The cape to the left in the picture is typical of what's "the latest" in fur fashions for cas-

ual daytime wear. Speaking of the popular spotted furs, stores are showing perfectly and beat well. Add beaten egg yolks charming accessory collar, belt and muff "sets" to wear with furless cloth coats or suits. Outdoor girls find special appeal in the stunning capes made of raccoon with hats

With the smart wool daytime

interpreted to your own liking in such furs as krimmer, gray kidskin, squirrel to wear with your gray outfits. If you favor the very smart new cereal tones, order this cape made up in beaver, golden seal, these pelts yield gracefully to the cape silhouette.

Brown furs are particularly good discriminating taste are topping figures. Because it's adorned with their chic afternoon black dresses and suits with capes of marten, mink, dyed fox and sealskin hats, capes and muffs. These handsome brown pelts look good with any costume, whatever its color scheme. Among the most attractive fashions of the season is the costume that tops a gay plaid wool dress (made very simply with a seal wristlength cape and a jaunty seal turban to match-plus a muff of course.

Ermine evening fur capes are nings. Another fur luxury is the sable cape, and mink rates ace high for evening capes and jackets with muffs and other accessories to match.

By way of a suggestion, if you are planning to have your last winter fur coat "done over," why not have it made into a fashionable cape? Many women are doing just that. Of course if your budget permits buying a spic and span new cape you couldn't make a better purchase.

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Dinner Shirt



If you are abreast with the times in matter of modern fashion parlance, "dinner shirt" is exactly what you will call the new dressy blouse shown here which can be worn to informal dine and dance parties. This attractive dinner shirt with waistband and pleated front is fashioned of rose-colored silk triple sheer. It is a very much up-to-date affair. It takes on a glitter-embroidery accent across its yoke where a horizontal floral motif is done in sparkle-sparkle paillettes and tiny beads. The sprightly black velvet calot on the model's pretty head gives chic accent to this charming ensemble.

Dude Ranch Clothes Add 'Dash' to Sports Wear

Campus girls are thrilled with the idea of dude ranch clothes for sport wear. They especially like plaid flannel shirts, studded belts and fringed suits for roughing it and the latest is to wear riding boots to replace galoshes.

Long-Haired Fur-Felts

Stage New 'Comeback'

Often a fashion that has dropped out of the picture for many a season stages a revival that makes old fashion become new fashion. This is especially true in the case of the long-hair fur felt hat which is again becoming popular.

These big picturesque nonchalant furry shaggy felts feature high in the fashion "picture." They come in fascinating colors and all they need is a quill jauntily positioned and a deft turn here and there to the brim to give the dash required. Amusing, and chic to the uttermost are the new little hats of rac-

South American Clothes

Influence New Fashions

South American costumes are inspiration for modern clothes. The vidid colors and startling combinations of color sound a gay note in contrast to the vogue for black that has prevailed so long and is still holding its own. The South American trends also make lavish use of braids, embroideries and fringe.

Old Chinese Costumes

Enter Fashion Picture

Fashion is in a mood for borrowing ideas from the rich costumes of Chinese origin. Mandarin tunics. dragons embroidered on yellow wool dresses, sleek straight silhouettes, pompadours lacquered smooth and high, chrysanthemums for coiffure adornment, all of which are entering the winter fashion picture.

Pastel Felts

A most charming fashion has been launched in a way of pastel felt hats trimmed in flowers. The possibilities are endless with promise of headgear that will flatter to the point of achieving a new high in glamour and allure.



IN A season when jumpers have jumped way out in front of any other school style, this one stands right at the head of its very smart mink, brown caracul or natural. All class. Why? Because it's the pinafore type, cut high and dartfitted, that juniors are mad about. Because the skirt is made with this season. Stress is placed on unpressed front fullness that looks brown furs with black. Women of perfectly charming on slim little

Tin of Sunshine

The idea that sunshine can be canned, like beef or peas, seems preposterous. But sunshine has been bottled in Florida and taken by plane to New York, where it was released.

This is how it was done. The sunshine was held in a luminescent powder already in the bottle, very young looking with their bright and frozen in liquid air. It was then sealed and taken to New York, where the glass tube was thawed by being placed in water. As the air melted, those watching were astonished to see the powder glow brilliantly and throw off sufficient heat to fry a piece of fish.

two big patch pockets, as decorative as they are convenient. Last but not least, it's easy to make.

For the pinafore jumper of this design (No. 1252-B) choose corduroy, flannel, jersey or wool crepe. For the plain little tailored blouse (with short or long sleeves) challis, flannel, linen, flat crepe or batiste are smart.

Barbara Bell Pattern No. 1252-B is designed for sizes 11, 13, 15, 17 and 19. Corresponding bust measurements 29, 31, 33, 35 and 37. Size 13 (31) requires 2% yards of 54-inch material for jumper; 2 yards of 39-inch material without nap for long-sleeved blouse. 1% yards for short-sleeved blouse, Send order to:

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The secret of happiness is not in doing what one likes, but in liking what one has to do.-Hubbard.



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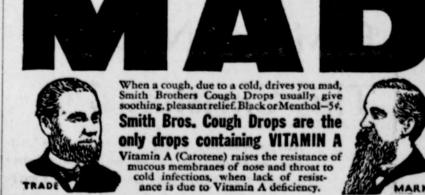
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