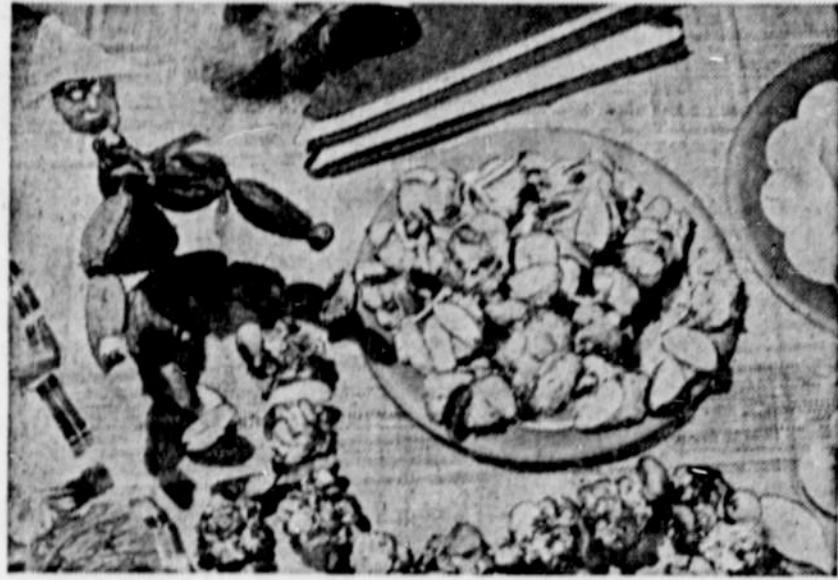


Household News

By Eleanor Howe



CV COURSE YOU LIKE CANDY
(See Recipes Below)

Making candy is really outside the realm of general cooking, but with a little guidance, even an amateur can work real magic with sugar and water. Simply by changing temperature and the method of handling, a wide variety of fondants, fudges, and hard candies can be made.

Utensils for Making Candy.

Saucepans should have broad bottoms, and should be large enough to allow for "boiling up." The inside surface should be smooth, because rough spots may cause candies to stick and burn.



Measuring cups—use standard measuring cups for successful results; accurate measurements are essential.

Spoons and spatulas—wooden spoons are desirable for candy making because they do not become uncomfortably hot, nor does the wooden spoon handle cut into one's hand during beating. Use standard table-spoons and teaspoons for measuring. A medium-sized spatula is a help in scraping candy from kettles, and lifting candy from the pan.

Baking sheets, platters and pans—ordinary cookie sheets provide a good surface for pouring hard candies; large platters may be used for taffy, which is to be taken out and pulled, or for fondant which is to be beaten. A marble slab from an old-fashioned marble-topped table or bureau makes an excellent smooth, level surface for pouring candies.

Candy thermometer—a thermometer is essential in order to obtain uniform and good results in making candy.

Candies are classified as "creamy candies," such as fondant or fudge, and as "taffies" and "hard" candies, like nut brittle and lollipops.

In making creamy candies two rules must be observed: cook the candy to a definite temperature, and cool to room temperature before you begin to beat.

Brazilian Molasses Balls.

(Makes 24 small balls)
1 1/2 cups sugar
1/4 cup hot water
3/4 cup light molasses
1/2 teaspoon salt
1 tablespoon vinegar
1/4 cup butter
3 pints popped corn
1 pint Brazil nuts (sliced)

Dissolve sugar in hot water. Add molasses, salt and vinegar and cook to soft crack stage (270 degrees). Remove from heat, and add butter. Stir syrup slowly into popped corn and Brazil nuts. Mix well, and shape into balls.

Lollipops.

(Makes 1 1/2 dozen)
2 cups sugar
1/2 cup light corn syrup
1 cup water
1/2 teaspoon oil of cloves or oil of cinnamon
Red or green coloring

Put sugar, syrup, and water in a sauce pan. Cook, stirring just until the sugar is dissolved. Continue cooking over very low heat, to 310 degrees on a candy thermometer. Wash down the crystals that form during cooking, using cheese cloth which has been wrapped around a fork or spoon. When the candy reaches 310 degrees, remove from heat, add coloring and coloring and mix very quickly. Pour into small buttered muffin pans, filling them only 3/4-inch deep. As soon as the lollipops begin to set (which will take only a few minutes) loosen them from sides of pan and turn out on table top. Insert the pointed end of a small skewer into the side of each lollipop, working it in carefully to avoid breaking the candy. It will be necessary to work quickly.

Milk Chocolate Marshmallow Candy
1/2 pound broken milk chocolate
1 1-ounce square bitter chocolate
1/2 cup walnut meats (broken)
8 marshmallows, (cut in halves)
Melt milk chocolate and bitter

For Inexpensive Gifts.

Why not send copies of these 4 practical and attractive cook books to your friends? Singly or in sets they make charming and useful gifts for a bride-to-be, or for any of your home-keeping friends. Recipes have been tested and approved in Miss Howe's own kitchen, and you'll find them easy-to-use, reliable, and good.

Just send 10 cents in coin for each book you order to Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, and be sure to specify which book you want!

- Better Baking
- Feeding Father
- Easy Entertaining
- Household Hints

chocolate together in the top of a double boiler. Remove from flame and add walnut meats and marshmallows. Stir gently until thoroughly mixed. Drop by teaspoonfuls on wax paper. Serve when cool.

Taffy Apples.

Place a meat skewer in end of each apple. Cook together 1 cup sugar, 1 cup white corn syrup, 1/4 cup butter, and 1 cup coffee cream until mixture reaches firm ball stage (246 degrees). Stir carefully to avoid scorching. Remove from flame and dip each apple into mixture and then in cold water.

Butterscotch Nut Marshmallows.

1 cup light brown sugar
1/4 cup cream
1/2 teaspoon vanilla extract
1/4 teaspoon salt
1/2 pound marshmallows
1/2 cup nut meats (finely chopped)

Place brown sugar, cream, vanilla extract, and salt in a saucepan. Cook slowly, stirring frequently, to the soft ball stage (236 degrees). Remove from flame and place sauce-pan over hot water to keep mixture from cooling. Coat marshmallows with the butterscotch mixture and then roll immediately in the finely chopped nut meats. Place on a buttered platter until cold.

Red and Green Popcorn Balls.

(Makes 10 balls)
2 cups sugar
2 tablespoons light corn syrup
1 1/2 cups water
1 teaspoon vanilla extract
Red or green liquid coloring
3 quarts popped corn

Combine sugar, corn syrup and water, and cook in a saucepan, stirring until the sugar is dissolved. Continue cooking until the temperature 290 degrees is reached, or until a few drops of the syrup becomes brittle when dropped into cold water. Add vanilla extract and a few drops of red or green coloring. Stir sufficiently to mix the coloring evenly. Pour the cooked syrup over the popped corn, which has been sprinkled with salt; stir well, and form into balls with the hands, using little pressure.

Chocolate Fudge.

(Makes 36 1 1/4-inch squares)
2 tablespoons butter
3 cups sugar
1 cup milk
2 squares chocolate (2 ounces) (cut in pieces)
1/4 cup honey
1 teaspoon vinegar
1 teaspoon vanilla
Nutmegs if desired

Melt butter in a saucepan. Add sugar and milk, and mix well. Bring to a boil, then cover and cook with the lid on for about 3 minutes. Remove lid, add chocolate and honey, and cook to soft ball stage (236 degrees). Remove from heat, and add vinegar and vanilla. Cool to room temperature, and beat until the fudge is thick and creamy. Add nut meats if desired, and spread in well buttered pan.

Tasty Sauce

A cup of grated cheese added to the white sauce that is served with cauliflower is very good.



AFTER LISTENING TO A EUROPEAN DICTATOR

"L," he said, "excuse my knife—Am champion of the broader life; I," he said, "excuse my gun—Am just a little ray of sun."

"You," I said, and raised my hand, "I find quite hard to understand; How can you be my guiding light While slugging me with left and right?"

"I am," he said, "a leader kind—Excuse my wallops from behind—The things I do are for the best—Excuse my fist; it's just a test!"

"Your logic isn't overclear," I said (then landed on my ear); "It's hard to think you such a lamb When underneath your feet I am."

"I am," he said, "a leader kind—If you can't see it you are blind; I want this world a sweeter place—Excuse it if I bash your face!"

"I somehow fail to follow you," I said, now very black and blue; "How can I see you as my hope? You're standing on my chin, you dope."

"You are," he said, "so very dense, It always gives me great offense; If I but run you up a tree You question if it's best for thee."

"It isn't very clear," I said, "When you have knocked me nearly dead, That every new atrocity Is done to make it nice for me."

"I am," he said, "the Voice of Good—Excuse my bomb! (I knew you would); I am all sunshine and all bliss . . . Take that . . . and that! and this . . . and this!"

HOW ABOUT IT?

Judging from what Mr. Knudsen says, our national defense program has developed into a lag show.

"Germany has nothing against the American people. Germany has all along recognized the Monroe Doctrine as a basic principle."—Berlin newspaper.

Wanna bet?
IMPRESSIONS
General de Gaulle: Man without a Country.

Tommy Harmon: The Michigan Limited, with shoulder pads.

H. L. Mencken: Hermit dwelling in a huge dictionary.

John Garfield: Pix bad boy.

—I. J. Fox.

Danger! Curves Ahead!
("The London Board of Trade refused today to reconsider its order cutting British corset production 50 per cent of last year's sales."—News item.)

The Ship of State for an even keel. Needs tons and tons of corset steel. The die is cast, the Fates have written That ladies now must bulge for Britain!

—Louise Shaw.

Ex-Kaiser Wilhelm has rejected a chance to return to Germany. There's one man who has sense enough not to make any move before the final score.

"Whitstone Bridge, New York Sways at Times."—headline. How about calling it the Great White Sway?

Mussolini is shuffling generals because he doesn't like the way the war is "running."

LO, THE POOR INDIAN!

On the Tonawanda Seneca reservation in New York, the United States government made its 146th annual presentation of six yards of calico to each Indian in the Iroquois Confederation Saturday, keeping a treaty of 1794. A speaker glowingly reminded the Indians (and the assembled newsreel men and camera men) that the United States was keeping a faith which was "unique in a world of broken promises and enslaved people."

Well, we get the idea, and it is okay with us, but the Red Man was certainly entitled to a loud guffaw and nine giggles.

It was old Peter Doctor, oldest of the Senecas, who got his point over. "The Indians were civilized with a veneer of savagery," he said, taking his calico and wondering what to do with the darned stuff. "Over these white men have turned to savagery with a veneer of civilization."

SPEAKING OF DESTRUCTION
Neither Vandal, Hun, or Goth Holds a candle To a moth.
—Richard Armour.

Add similes: as funny as the Vichy government's branding General De Gaulle as "a man without honor."

All those European small nations must be singing it "FACT all your troubles in your old kit bag."

Chic Silhouette Figure Depends On Proper Foundation Garment

By CHERIE NICHOLAS



YOUR costume may be the very pink of perfection, your accessories nothing less than glamorous, but no matter how smartly appareled, unless you are correctly corseted in the proper foundation garment to make your figure conform, so far as is possible, to the slim svelte lines that current fashion demands, you will fail to qualify "up to the mark" in general appearance. Ladies, look to your corsetry! Soon it will be time to take up the matter of new clothes for spring. Start the program right with a carefully selected foundation garment wardrobe and see what a difference it makes when you come to be fitted in the new frocks and suits.

The long-stemmed American beauty glorified by United States designers in their first season of independence from Paris influence calls for intelligent corseting to underline the new styles with high, well-contoured bustline, straighter and slightly longer waistline and sleek hip and thighs, American corsetry has made amazing progress in achieving "control without sacrificing comfort in the foundation garment."

What special type of foundation you should wear depends upon your individual needs. Study your figure in a mirror to get a clear picture of faults to be corrected. Then go "in conference" with your favorite corsetiere. In analyzing your figure defects and virtues, remember that the side and back views are even more important than the front, because they show your posture and distribution of weight.

It is especially important this season that your bustline be properly contoured. The tendency in current costume design is to accent top interest in moulded and draped and swathed treatments. The new classic daytime wools with their suave simply tailored blouse tops make expert corsetry imperative. This is especially true of brassieres which must be meticulously selected. Remember that unless you wear some type of pantie girdle and brassiere under your slack suits, swimsuits, tennis, golf or riding clothes, your

figure cannot look attractive.

It is also important that you have two identical foundations for everyday wear to keep your figure moulded properly and comfortably. Two foundations worn alternately and kept fresh and in good repair may be expected to hold their original lines and do their job of figure control appreciably longer than two purchased successively.

One foundation for formal wear is a wardrobe necessity because the figure needs extra help to look its best under formal gowns, which are more fitted in line than daytime styles.

New foundations for evening offer several outstanding features. Brassieres are cut to give more accent to the bustline than for daylight hours, and have many clever tricks to suit the straps to the various décolleté lines. Corsets and all-in-ones are cut longer in the skirt to prevent thigh bulge and afford a suave, gently curving line from waist to knees without any hint of stiffness in effect.

Shown in the illustration are two examples of the sleekly moulded evening silhouettes favored this season. Note the dress to the left with perky wee bows tying in a one-side fastening. It requires perfected corsetry to achieve the youthful fashion-right lines here delineated. Jacket costumes as pictured in the group are outstanding in the evening mode and exact expert foundation garment fitting. A good-looking daytime black wool dress with which to wear a single costume jewelry piece (in this instance a stunning bowknot pin at the waistline) has become a staple in every wardrobe. Shown here to the right is an over-the-bust draped effect which requires very special corsetry because of its top interest.

(Released by Western Newspaper Union.)

Everybody Likes This Smart Apron



8824

THIS design was so extremely popular, when it first appeared, that it is repeated now, for those who might have missed it the first time. Of course you can easily see why everybody likes it. Design No. 8824 slips on over the head and ties in a jiffy—no buttons, no troublesome cross-straps. It's nice and slim at the waistline, is guaranteed to stay put on the shoulders, and covers your frock thoroughly, above and below! Send for it right away, because your home work will seem much lighter and pleasanter when you've half a dozen such aprons.

Choose cheery percale prints, gay gingham checks, or colorful polka dot calico, and trim the edges with ric-rac braid. It's so easy—you can finish it in a few hours.

Pattern No. 8824 is designed for sizes 14, 16, 18, 20, 40, 42 and 44. Size 16 requires 2 1/2 yards of 35-inch material without nap; 7 1/2 yards of braid. Send order to:

SEWING CIRCLE PATTERN DEPT.
149 New Montgomery Ave.
San Francisco Calif.
Enclose 15 cents for each pattern.
Pattern No. Size

DON'T BE BOSSSED

BY YOUR LAXATIVE—RELIEVE CONSTIPATION THIS MODERN WAY

When you feel gassy, headachy, lory due to clogged-up bowels, do as millions do—take Feen-A-Mint at bedtime. Next morning—thorough, comfortable relief, helping you start the day full of your normal energy and pep, feeling like a million! Feen-A-Mint, the chewing gum laxative, yourself. It tastes good, it's handy and economical... a family supply costs only

FEEN-A-MINT 10¢

Nature Reflects
O nature! glorious mirror of divinity; what constant students were we of thy myriad forms and mysteries all through the years of our childhood.—Bulwer.

TO RELIEVE MISERY OF **COLDS** quickly use **666** LIQUID TABLETS SALVE NOSE DROPS COUGH DROPS

MERCHANTS

•Your Advertising Dollar

buys something more than space and circulation in the columns of this newspaper. It buys space and circulation plus the favorable consideration of our readers for this newspaper and its advertising patrons.

LET US TELL YOU MORE ABOUT IT

Loop Felt



Fetching little hats made of bright loop felt are effective with tweed or dark fur coats. Some of these jaunty sprightly headpieces are so fashioned they look like a single large flower caught firmly to a fitted cap made of ribbon velvet. They are tied at the back in a big bow, the flowerlike cluster of felt loops poses piquantly over the forehead. The hat of felt loops pictured is a pill-box type in moss green with beige. The long-sleeve muff is in green velvet with a ruche bordering at each end made of felt loops matching the hat.

New Trim for Shoes

Even your shoes have a dressed-up air this season, with trimmings of fur bows and beading. Tailored bows are used to trim pumps made of crocodile, and frilled bows and beading add a smart look to suede shoes for afternoon.

'Twin Hats' Copy Headgear of Men

Probably the most important style item this winter is the companionate hat, known also as "he and she," "Mr. and Mrs.," and "twin" hats. These hats are merely hats that look alike—one for men, one for women.

Actually the twin hats are a blessing, both to men who have put up with some pretty wacky looking women's hats in the past, and to the ladies who are always looking for something new. The distaff twin hat is, of course, out and out larceny. It is styled to duplicate the sportier men's styles. Manhattan has seen them in telescopes or pork-pies, derbies, felt caps and in the so-called double brim safari felts. As a style item they are excellent.

American designers of women's hats have a knack for feminizing these twin adaptations to the point where they are, if anything, more feminine than distinctly feminine hats.

Red, White, Blue Featured in South

Women vacationers spending their winter in the southlands are wearing dresses patriotically featuring red, white and blue.

For daytime wear two or all three of the brilliantly contrasting colors are combined, and are often further trimmed with gold braid insignia or belt buckles that are red, white and blue shields.

Evening clothes, whether dinner dresses or formal gowns, nearly all have full skirts. They are made of sharkskin, crepe, organdy, lace, taffeta, and net, with black, white and blue the reigning colors.