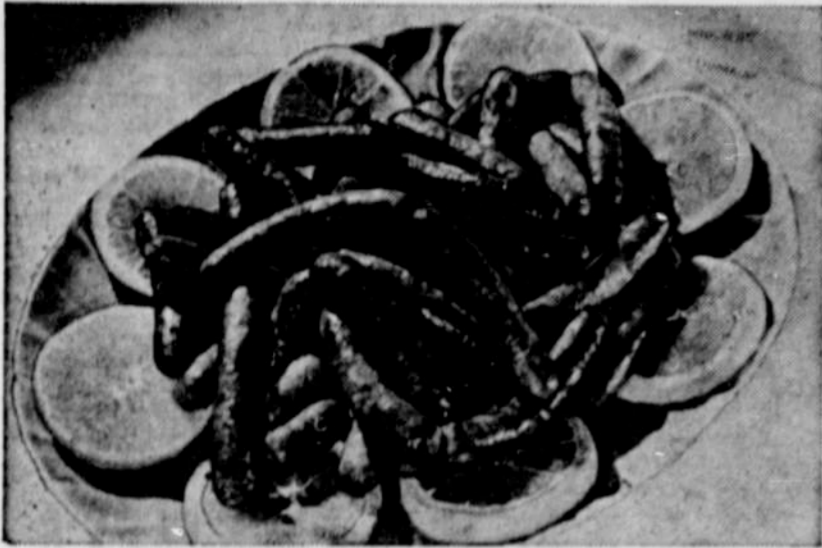


Household News

By Eleanor Howe



GUARANTEED TO GET THE FAMILY UP IN THE MORNING
(See Recipes Below.)

BREAKFASTS TO GET THE FAMILY UP

"The nice thing about breakfasts," said one newlywed, "is that you don't have to plan them, you just serve them." Although it is possible to get a breakfast with whatever there is at hand in the line of toast, coffee, and fruit juices, a little planning does yield big dividends.

For it is planning that makes possible the breakfast specialties that get the laggards out of bed in the morning—and down to eat before they go. And that's important, because they miss the Vitamin C in the orange or tomato juice when they skip breakfast, the Vitamin B in the whole grain cereal, the iron in the egg yolk, which aren't always made up later in the day.

A sketchy, hurried breakfast, or none at all, accounts, too, for some of that mid-morning fatigue. It's a long time to go without food, from six o'clock of one night until noon of the next day.

Here, then, are some breakfast menus, and some recipes for new breakfast specialties, that are guaranteed to get the family out of bed in the morning. Just let them get one whiff of a platter of shiny brown sausages garnished with orange slices, like that in the picture above, and no coaxing will be needed to get them down to breakfast.

QUICK BREAKFAST

- Chilled orange juice
- Hot cornflakes over banana wedges
- Oven eggs in cornbread cases
- Pan-fried bacon
- Coffee, milk

LEISURELY BREAKFAST

- Grapefruit halves
- Bran flake cereal with brown sugar and cream
- Apricot omelet
- Buttered toast
- Coffee, milk

Raisin Sally Lunns.
(Makes 2 dozen 2-inch Lunns)

- 1 cup milk
- 1 cake compressed yeast (½ ounce)
- 3 tablespoons sugar
- ½ teaspoon salt
- ¼ cup melted shortening
- 2 eggs
- 3 cups sifted flour (all-purpose)
- ¼ cup raisins

Scald milk and cool to lukewarm (85 degrees Fahrenheit). Add crumbled yeast, sugar, and salt. Add 2 cups flour, beating thoroughly. Add melted shortening and beaten eggs. Add remaining flour, beating until smooth. Add raisins. Fill greased muffin pans full. Brush with butter (if desired), cover and set in warm place to rise until doubled in bulk (about 45 minutes). Bake in moderately hot oven (400 degrees Fahrenheit) for 15 minutes.

Eggs in Corn Bread Cases.
(Serves 6)

- 6 squares or slices corn bread
- ½ cup butter (melted)
- 6 eggs
- Salt
- Pepper

Cut off top crusty portion of corn bread. Then remove part of corn bread from each slice, forming a depression. Brush top of each slice with melted butter. Break an egg into each depression. Sprinkle with salt and pepper, place on baking sheet and bake in hot oven (475 degrees Fahrenheit) for 10 minutes or until white of egg is set. For quick breakfast, corn bread should be prepared the day before.

Grated Apple Waffles.
(Makes 8 waffles)

- 1½ cups flour (all-purpose)
- ½ teaspoon salt
- ½ teaspoon cinnamon
- ½ cup sugar
- 2 teaspoons baking powder
- 2 eggs
- 1 cup milk
- 1½ cups cooking apple (grated or cut fine)
- 3 tablespoons melted shortening

Sift flour once before measuring. Then add salt, cinnamon, sugar, and baking powder and sift again. Sepa-

rate eggs. Combine milk, eggs, and cooled melted shortening. Add dry ingredients to milk and egg and stir lightly until just dampened. Fold in grated apple. Beat egg whites until stiff and glossy and fold in, using a spatula. Bake on pre-heated waffle iron and serve with butter and brown sugar.

Corn Bread.
(1 8-inch square)

- 1½ cups yellow corn meal (uncooked)
- ½ cup flour (all-purpose)
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1 cup milk
- 2 eggs (beaten)
- 2 tablespoons fat (melted)

Sift corn meal with flour, baking powder and salt. Combine milk, eggs, and shortening and add to dry ingredients. Bake in a well-greased 8-inch square baking pan, in a moderately hot oven (400 degrees Fahrenheit) for 40 to 50 minutes.

Bran Griddle Cakes.
(Makes 15 cakes)

- 1½ cups milk
- 1 egg (well-beaten)
- 2 tablespoons melted fat
- 1½ cups flour (all-purpose)
- ½ teaspoon salt
- 2½ teaspoons baking powder
- 1 tablespoon sugar
- ½ cup bran cereal

Combine milk, beaten egg and cooled melted fat in mixing bowl. Sift flour once before measuring. Then add salt, baking powder, and sugar and sift again. Combine dry ingredients with bran cereal. Add to milk, stirring until just mixed. Bake on a hot griddle and serve with butter and strained honey or maple syrup.

Apricot Omelet.
(Serves 4)

- ½ pound dried apricots
- 1 cup water
- ½ cup sugar
- 2 tablespoons quick-cooking tapioca
- ½ teaspoon salt
- 2 tablespoons butter
- 4 eggs

Prepare apricots ahead of time. Cover them with water and let soak 30 minutes. Then simmer until tender, about 25 minutes. Add sugar and cook for 3 minutes more. To make the omelet, drain juice from the apricots and measure. Fill to the ½ cup mark with water, if necessary. Combine tapioca, salt and apricot juice in top of double boiler over boiling water and cook 10 to 12 minutes. Add 1 tablespoon butter, remove from heat and cool. Separate eggs. Beat whites until they are stiff and will stay in a partially inverted bowl. Without washing beater, beat yolks until thick and lemon-colored. Add egg yolks to tapioca mixture, then lightly fold in egg whites.

Melt 1 tablespoon butter in large frying pan (10 inch). Turn in egg mixture. Cook over low heat for 5 minutes, then place in a moderate oven (350 degrees Fahrenheit) to finish cooking for 15 minutes or until golden brown on top and firm to the touch. Make a shallow cut across the omelet at right angles to the pan. Cover half the surface with finely cut cooked dried apricots. Fold over omelet, turn out onto hot platter and serve at once

Codfish Toasts.
(Serves 4)

- 2 tablespoons butter
- 2 tablespoons flour
- 1 cup milk
- 2 eggs (hard-cooked)
- 1 tablespoon green pepper (minced fine)
- 1 cup shredded codfish (freshened)
- Few grains white pepper
- Few grains onion salt
- 4 slices bread
- ½ cup grated cheese

Melt butter and add flour. Stir to make a smooth paste. Add milk. Dice eggs and add to milk mixture together with green pepper and shredded codfish. Season with white pepper and onion salt. Toast bread on one side, cut in half diagonally and place codfish mixture on untoasted side of bread. Sprinkle with grated cheese and brown lightly in a hot oven (450 degrees Fahrenheit). (Released by Western Newspaper Union.)

Matching Hat, Handbag Give Chic Accent to Spring Costume

By CHERIE NICHOLAS



IF YOU want to be fashion-wise this spring, it is absolutely necessary that you become thoroughly and wholeheartedly accessory-minded. From the very start in assembling your new wardrobe, keep firmly implanted in your mind that accessories, above all else, are cast to play the dramatic role in fashion this season. Do this and you will find yourself safely charted in the right course through both spring and summer.

It is a matter of tradition that a new and becoming hat ever has and ever will prove the most effective first aid in sounding the first joyous note of spring. This season fashion goes the idea "one better" with the insistence that a matching handbag complete the picture by way of adding drama to the occasion. Try the hat-and-matching-handbag-way and you will find that it works like magic in broadcasting the glad tidings of spring.

Note the quartette of fetching hat-and-bag ensembles shown in the illustration. Two of these of this sort are typically "one better" news for spring. At the upper right of the group a navy blue stucco braid beret is shown which claims distinction because of the bright patriotic-colored strips which detail the beret and are repeated in the "nautical knots" which enliven the navy felt handbag. By the way, navy will be tremendously smart again this season.

To the upper left the problem of matching hats and handbags has been eliminated by two well-known American designers. Clear synthetic

ic strips laced through the Howard Hodge hat and the Nat Lewis handbag subtly emphasize harmony of colors and materials. In the popular South American manner the hat of artichoke straw has a high pleated crown of the same flame red felt used for the handbag.

Below to the right black felt and spaghetti braiding is manipulated into a new version of the fashionable off-the-face pillbox with its low-tied bow of the braid, repeated in the laced handbag.

For the handsome hat and bag set pictured on the figure seated, bright green silk petal-shirred grosgrain ribbon is used by Lilly Dache. A matching petal-shirred envelope bag completes this distinctive accessory ensemble.

The supremacy of accessories in the spring mode carries courage and inspiration in the thought that the movement is being aided and abetted by the very highest style-creative talent in all industries that pertain to fashion in women's apparel. The whole trend is to correlate and to co-ordinate costume detail. To this end designers, manufacturers and merchants are enthusiastically working together to co-ordinate color, material and style motif. By way of suggestion when you go accessory seeking, look up the new tiger yellows and browns, the many smart greens, the beiges, Peruvian pink, the new pastel jewel colors, and reds are bolder and brighter than ever.

(Released by Western Newspaper Union.)

New 'Half Hat'



Of all the exciting fashion news for spring, 1941, what is more exciting than the novel "half hat" recently turned out by Lilly Dache! There will no doubt be a rush for these flattering flowery hats when the season gets into full swing, for they are not only charming but practical.

Unusual Fabrics Enhance Dresses

Unusual fabrics frequently add to the attractiveness of evening gowns. A little use of the imagination will often produce satisfactory results. If you are a smart young person you might consider going to the upholstery department next time you need material for a new evening dress. You will be doubly smart if you choose material with a gray background.

Heavy gray rayon taffeta has great possibilities, as does gray satin with tiny motifs in gold or striped and damask designs. This material is so wide that it takes only a few yards to make a beautiful dress.

HOW TO SEW

by Ruth Wyeth Spears



add a braided handle for a knitting bag. Braid the fabric strips tightly and keep the work flat while you sew the circles for the roses and the loops for leaves; then sew them together. Use carpet thread double for this and for sewing the braided rows around the edge of the rug.

NOTE: There are two other fascinating braided rug designs in Mrs. Spears' Book 3 and the new Book 6 contains directions for a hooked, a braided and a crocheted rag rug. "The Rug That Grew Up With the Family" is in Book 3. Each book has 32 pages of pictures and directions. Send order to:

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Wit and Wisdom

A proverb is the wit of one and the wisdom of many.

AROUND THE HOUSE

A Towel Tip—Instead of making kitchen towels roller shape, put a deep hem on each end and slip roller through. When one end becomes damp reverse the towel. Less toweling is needed and it will dry much quicker.

To prevent the odor of cooking cabbage, broccoli or onions from permeating the house, cook these vegetables uncovered with two pieces of bread on the cooking water.

Whenever possible add flavoring extracts to a food when it is cool. If the food is hot, much of the flavoring will vanish in steam. This does not apply to baked foods, however.

A little vinegar put into soapy water when washing aluminum ware helps to keep it bright.

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Jewelry Innovation Adds Chic to Frocks

A new development in the jewelry realm is clips that come in series from two to three, four or five. They vary in size and are worn along a neckline or are clipped or pinned to sweep down one side of the bodice like a flock of little birds.

Another version of the jewel series is interpreted in several clips that may be worn singly, in a series or fastened together to form one important individual-looking piece. Such is the new lotus flower clip. One clip may be the flower, another the bud still another the foliage. Wear them separately and they serve many purposes, fasten them together (they are made to do just that) and you have one imposing piece of jewelry to wear with your evening gown.

The idea is carried on in some instances to include matching finger ring and earrings.

Main Street Gone From Fashion World

"There is no more Main Street in Fashion," declared Mrs. Wilhela Cushman, fashion editor of Ladies Home Journal, before a convention of retailers and manufacturers who recently held their spring national shoe fair in Chicago. Mrs. Cushman says she has found in her travels of 20,000 miles in the past that Main street and Fifth avenue meet and now launch simultaneously the same advance fashions.

Declaring that this season "a costume will be made by its accessories," Mrs. Cushman said that bags will be bigger, softer and more colorful. In footwear, the news is of softer shoes. There is a new softness about the leather used. The seamless glove will also be featured this season, she added.