

# Household News

By Eleanor Howe



THIS PUDDING FAIRLY SHOUTS 'TRY ME!' (See Recipes Below)

### ADD ONE CUP OF IMAGINATION

Once upon a time a friend told me that to her the addition of "one cup of imagination" was the most important ingredient that could be used in any recipe. So wholeheartedly do I agree with her that today I want to give you a number of recipes to which that ingredient, imagination, has been added. In fact, so successfully has this been done that each of these recipes is different, yet each is delicious — each fairly shouts "Try me!"

These recipes, moreover, have been chosen as luncheon favorites because, of all of the meals of the day, the family luncheon some way seems to be most neglected.

Take the baked apricot and tapioca pudding for example; have you ever before thought of serving a coffee sauce with such a pudding? Yet the blend of flavors which results from combining this particular pudding with this particular sauce is really delicious—long to be remembered.

#### Sausage Stand-Up.

(Serves 4 to 6)

- 1 8-ounce package spaghetti (broken small)
- 1 pound breakfast sausages
- 1/4 cup minced onion
- 1 clove garlic (minced)
- 4 tablespoons parsley (finely chopped)
- 1 can tomato paste (8-ounce)
- 1 cup water
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 teaspoon sugar
- 1/2 cup grated cheese

Cook broken spaghetti in boiling water (6 cups) (1 teaspoon salt per quart water) until tender, about 20 minutes, then drain. Place sausages in skillet, add 1/4 cup of water and cook until nicely browned, about 15 minutes. Sauté onion, garlic, and parsley in sausage fat for 5 minutes, until onions are yellow and transparent. Remove from fat and combine with tomato paste and seasonings. Combine spaghetti with tomato sauce and turn into buttered casserole. Tuck sausages into spaghetti in upright position, so that just the end of each sausage shows. Sprinkle grated cheese over top and bake in moderate oven (350 degrees Fahrenheit) for 20 minutes.

#### Baked Apricot and Tapioca Pudding

(Serves 6 to 8)

- 1/2 cup pearl tapioca
- 1/2 cup evaporated apricots or 2 cups canned apricots
- 1/2 cup sugar
- 1/4 teaspoon salt
- 2 teaspoons lemon juice
- 3 cups warm water
- 1 tablespoon butter

Soak pearl tapioca in cold water, to cover, for one hour. Wash apricots and place in a well-greased 1 1/2-quart heat-resistant glass casserole. Add sugar, salt, lemon juice and warm water. Drain tapioca; stir it into the fruit mixture in casserole and dot with bits of butter. Cover the dish and bake in a moderate oven (350 degrees Fahrenheit) for 1 hour or until the tapioca pearls are translucent. Cool, top with whipped cream, if desired, and serve with coffee sauce.

#### Coffee Sauce.

- 1/2 cup sugar
- 1 1/2 tablespoons cornstarch
- 1/4 teaspoon salt
- 1 cup hot coffee, regular strength
- 2 tablespoons butter
- 1/4 teaspoon nutmeg, if desired.

Blend sugar, cornstarch and salt in the upper part of a 1-quart heat-resistant glass double boiler. Add coffee and cook until it thickens, stirring constantly. Blend in butter and nutmeg. Cool and serve with apricot and tapioca pudding.

#### Hot Dogs in Blankets.

When baking fresh yeast rolls, wrap strips of the dough around wieners, allowing the ends to stick out of their dough blanket. Give the dough time to double in bulk and bake as usual. These hot dogs in

blankets should be served piping hot.

#### My Style Spaghetti.

(Serves 5 to 6)

- 1/2 cup olive oil
- 1 small onion, chopped
- 1 green pepper, seeded and chopped
- 1 pound ground beef
- 1 1/2 teaspoons salt
- 1 cup tomato puree
- 1 tablespoon Worcestershire sauce
- 1/2 cup grated cheese
- 1 cup canned corn
- 1/2 package spaghetti, cooked

Heat olive oil in frying pan and add onion, green pepper and ground beef. Fry until brown and then add the salt, tomato puree, and Worcestershire sauce. Stir in the grated cheese together with the corn and cooked spaghetti. Place in buttered baking casserole and bake in a moderate oven (350 degrees Fahrenheit) for approximately 40 minutes.

#### Honey All-Bran Spice Cookies.

(Makes 2 1/2 dozen cookies)

- 1/4 cup shortening
- 1/2 cup honey
- 1/4 cup sugar
- 1 egg
- 1 cup All-Bran
- 1 1/2 cups flour
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1/4 teaspoon soda
- 1/4 teaspoon cloves
- 1 teaspoon cinnamon
- 1 cup seedless raisins

Blend shortening, sugar and honey thoroughly. Add egg and beat until creamy. Add bran. Sift flour once before measuring. Add salt, baking powder, soda, cloves and cinnamon. Combine with raisins. Add to first mixture and beat well. Drop dough by teaspoons on lightly greased baking sheet about 2 1/2 inches apart. Bake in moderate oven (350 degrees Fahrenheit) about 12 to 15 minutes.

#### Cheese Soup With Rice

(Serves 5)

- 1 cup cooked carrot (very finely diced)
- 4 cups milk
- 1 tablespoon chopped onion
- 2 tablespoons butter
- 2 tablespoons flour
- 1 cup grated cheese
- 2 tablespoons chopped pimiento
- 2 egg yolks
- 1 teaspoon salt
- 1/4 teaspoon white pepper
- 1/2 cup rice (cooked)

Add carrot and onion to milk and scald. Melt butter in saucepan, add flour and blend to a smooth paste. Add milk gradually to flour mixture, stirring all the time. Add cheese, salt and pepper, stirring until cheese is melted. Pour over well-beaten egg yolks, stirring constantly. Serve at once with spoonful of hot cooked rice.

#### Mexican Spaghetti.

(Serves 8 to 10)

- 1/2 pound spaghetti
- 1 can peas (No. 2)
- 1/2 pound raw ham (ground)
- 1/2 pound American cheese (grated)
- 1 can tomatoes (No. 2)
- 1/2 cup green pepper (cut fine)
- 1 tablespoon pimiento (cut fine)
- 2 tablespoons butter (melted)
- 1 teaspoon paprika
- 1 teaspoon salt
- 1/2 teaspoon pepper
- Bacon strips

Cook the spaghetti in boiling, salted water. Drain. In a baking dish arrange layers of spaghetti, peas, ground ham and cheese and combine tomatoes, green pepper, pimiento, butter, and seasonings. Pour over the spaghetti. Cover with grated cheese and top with bacon strips. Bake in a moderate oven (350 degrees Fahrenheit) for one hour.

#### Refrigerator Hamburgers.

(Serves 5)

- 1 pound hamburger
  - 2 tablespoons finely minced onion
  - 1/4 cup chopped green pepper
  - 1 teaspoon salt
  - 1 tablespoon prepared mustard
  - 1 tablespoon horseradish
- Mix all ingredients together, and shape into a roll 2 1/2 inches in diameter. Let stand in the refrigerator several hours or over night. When ready to use, cut in slices 3/4 inches thick and fry or broil as for regular hamburgers.

(Released by Western Newspaper Union.)



### ANOTHER LETTER FROM PRIVATE PURKEY

Dear Mom:

The cake and things you sent arrived okay only I did not get none on account of my buddies opened them. The trouble with the army is that you can't keep a separate mailing address. Well, everything is going along good and life in the army ain't so bad once you make up your mind it can't be any too good.

We have movies here but no screens, so you would not like army life, mom. We have hostesses here, too. I thought a hostess was somebody you found in airplanes, but in the camps a hostess is a lady who has charge of the entertainment side of life and I think we may even get rumba lessons in this war. There are quite a few hostesses here, but do not worry about me, Mom, as they are all pretty old, some even as old as 38 and 40. I don't know who is picking them, but it ain't Billy Rose.

At first I thought the Camp Fire Girls were being drafted, too, but I found out the government wants the soldiers to have as much amusement as they can get in the next war, including double features, swing music and Mickey Mouse. They even have cafeteria lunchrooms for visitors so if an outsider gets poisoned they can't blame it on the regular army cook.

More rifles are arriving and I guess maybe by the time war comes almost every soldier will have a gun.

Do not keep sending me heavy underwear as you have my tent full of it already.

Love,  
Oscar.

Dear Mom:

I am getting so I do not mind being here at all and my morale would be good except I didn't keep getting newspapers and reading the news from Washington. I have got around to the point where I am used to taking orders and to facing a war if there is no way out, but what is all this stuff about going to the aid of China, Greece and all nations everywhere?

In one breath I am told I will not be sent out of the United States and in the next I hear all countries in trouble anywhere can depend on help from me, and if all this is so, I keep asking myself why I didn't join the navy to see the world, which I may have to see anyhow.

What is all this lease-lend stuff, and do I go with the lease? Also could you send me some newspaper article explaining what is being lended. I hope no tanks are being lended as we are still using ice wagons here. If we must lend something let us lend first sergeants as there are too many of 'em around this camp.

The food here could be better. I haven't had a good juicy steak yet. Are they lending them to somebody, too?

Well, do not worry, as I am getting used to everything and am very happy today because I learned Otto Bixby, who was my boss at the store, has been drafted, too, and will be here, too, any day now.

Love,  
Oscar.

Dear Mom:

Bixby, my old boss (who was such a stinker), just arrived and is in my company. I am going to work hard now to be a sergeant, or at least a corporal. I will write more later.

Love,  
Oscar.

### OVERLOAD

Modish ladies may expect Curvature of spine and neck. And toward moving turn quite passive. If costume jools become more massive.

—J. H. Niles

Add Things for Which There is No Explanation Outside the Psychopathic Wards: Miami, where more naked women are visible on the beaches than anywhere on earth, is featuring Sally Rand in a night-club disrobing act! And the people are flocking to see her!

Seymour says that Italy is shaped like a boot and that its generals are shaped like heels.

The greatest understatement in history: Sherman's verdict that war is hell.

### ALL SET

If the war ends, as almost everybody expects, with every nation on earth broke, busted and flat on its uppers, the world has at least an appropriate post-war song for us all: "Tramp, Tramp, Tramp, the Boys Are Marching."

## Silk Prints for Spring Feature Polka Dots, Fruit Motifs, Color

By CHERIE NICHOLAS



IN THE springtime fancy turns eagerly to "what's new" in silk prints. This season the story is more fascinating than ever with tales of daring new colors and designs that are writing romance and drama in every chapter.

There's a mad rush for red, a play-up of fruit motifs in realistic colorings on white background, a new array of shantung silks, either monotone or printed; a repeat on polka dots with special emphasis on twin prints; and a predominance of patriotic colors. You'll see a record-breaking number of prints that key beige and brown to tangerine, bittersweet and kindred colors, a strong accent on bizarre South American colors, especially purples and reds and Peruvian pink, a hand-paint technique used for flowery party-dress prints—and here we "pause for identification" of some of the newest print fashions as shown in the illustration herewith.

A sure way of being fashion-right in selecting the new print frock for spring is to think in terms of silk shantung, which is exactly what the designer did in creating the neat and attractive dress to the right in the picture. Styled the South American way with its bolero silhouette and general detail, this printed plaid silk shantung dress is the very embodiment of style at a new high.

One of the delights of shantung is the lovely pastel monotonous that are favorites for dresses and suits, tailored to a nicety for both sports and daytime wear. The dress to the left in the group is made of a pastel blue shantung with gay dotted shantung for the turban and bag. If you look close, you will see the tip edge of a matching polka dot parasol. The dress under a monotone wool coat

makes a perfect greeting for spring. You'll be carrying the smart parasol ever so proudly when summer comes.

Navy prints with navy wool topcoats or long dramatic capes are "tops" in fashion. Stylish accessories are a hat and bag of plaid silk in colors as mad and merry as you please. You can either make, (patterns are easily available) or buy ready made, these enlivening two-somes.

Two designers are sounding the patriotic note by introducing wide bands of red and white crepe silk in the lining. You can do the same thing with the vivid South American colors—introduce them in linings, or in the yoke of the dress.

Look about in the silk displays and you will be impressed with the number of prints that couple pink with black or with navy. These pretty ladylike prints invite gracious styling, such as has been given to the gown centered in the group pictured. This dainty frock is made on slim lines with novel petal pockets made of self-print. There is increasing interest shown in pockets throughout current costume design. They contribute great charm to simple print daytime dresses. The pink hat worn with the frock pictured complements the dress. It has a crochet bumper edge—crochet touches are ever so chic—and what is most apropos is that this hat sports a knitting needle trim. Wear pink or black suede gloves with this outfit for proper accent.

(Released by Western Newspaper Union.)

### Smart Simplicity



Statistics show that there is an increase in yardage sales owing to the fact that a growing number of women are taking up home sewing. This, they say, may be largely attributed to the fact that almost every community nowadays has a sewing center where one can learn at little or no expense the short-cuts and tricks of the trade. The dress pictured can be made up easily and at minimum cost. The material need not be expensive. Why not learn to make your own clothes? Some of the rayon mixtures in pastel colors would be practical for a beginner to start with, and the new gabardines are lovely and wearable. The pattern for this dress calls for soft gathered detail and in a type that can be easily made at home.

### Cape, Suit Ensembles In Spring Collections

Considerable emphasis is being placed on cape costumes in the advance spring showings. The cape formula is being worked out in ways most fascinating. For example, a charming costume turned out by a noted designer plays up bright and neutral colors in the latest approved manner. The suit of soft gray wool consists of an all-round box-pleated skirt with a dressmaker-styled jacket that is hiplength and has two huge patch pockets. Now comes the stunning cape that tops this neat suit! It is full length, made of red herringbone weave, lined with lime green silk.

A good rule to follow might be "a cape with every costume" so popular is the cape idea growing. One of the newest outcomes of the cape vogue is that many of the early spring print silk frocks are worn with long cloth capes lined with the identical silk of the dress.

### Modern Handbags Gain Slick Smooth Efficiency

What handbags have lost in the absence of French models, (which formerly inspired 90 per cent of our handbag styles) they are gaining in improved construction, better materials, and interesting tricks which make them newly efficient. One trick is a slot which feeds a nickle outside the bag. Another is a key clip on a light for inside the handbag—so that keys may be located instantly. Another is the glove-guard, which anchors one's gloves to one's handbag.

Handbag interiors are gaining a great deal of attention. More and better planned pockets are the rule. And one important new detail in interiors is a special-pocket zipper. When you slide your hand into a pocket protected by this fastener, there are no rough teeth to get past—the zipper is kind to nail polish. It slides like a streak and adds ornamentation, as well as safety to American-made handbag interiors.

## Things to do



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