



LET'S BE VENTURESOME-TRY IT! (See Recipes Below)

Adventures in Cooking. Everyone likes to adventure in

cooking and that's just the oppor-

tunity that comes to each home-

maker when she tries out a new

recipe. The best part of the ad-

venture, however, comes about when the recipe makes the man

of the family look up and with

both pride and appreciation in his

voice pronounces the whole meal

The 10c recipe book, "Feeding Father" contains a large

number of brand new recipes,

each so different that making

them up is an adventure-so good

that eating them entirely merits

and begets the gratification of the

man of the family. Send today-

this offer may be eliminated at

any time. To get your copy, send

10 cents in coin to Eleanor Howe,

919 North Michigan Avenue, Chi-

cago, Illinois. Ask for the cook

Make 1/2 pound of pork sausage up

Porcupine Sausage Balls.

1 green pepper, chopped

21/2 cups canned tomatoes

1 pound bulk pork sausage

Melt butter in frying pan and

cooked rice. Place in greased bak-

mixture over the sausage balls.

Cover baking dish and bake 11/2

hours in a moderate oven (350 de-

Sausages in Pastry Blankets.

(8 sausage rolls)

1/4 teaspoon baking powder

% cup uncooked rice

2 tablespoons butter

1 tablespoon sugar

sugar.

1 small onion, chopped

book, "Feeding Father."

ly 1/2 hour.

brown onion in

green pepper, to-

and salt. Cook un-

til green pepper

is tender. Make

the sausage into

small balls and

roll in the un-

matoes.

grees).

11/2 cups flour

mately)

Serve very hot.

utes (approximately).

6 large tart apples

2 tablespoons butter

about one hour.

teaspoon whole cloves

pieces)

Sausage Stuffed Tomatoes.

(Serves 8)

Ham Stuffed Baked Apples.

(Serves 6)

Cut a ¼ inch slice from stem end

of each apple and remove core care-

fully. Scoop out, reserve apple pulp,

and leave apple shell about 1/3 inch

thick. Combine ham and apple pulp

(cut fine) and fill the apple shells.

Top each shell with a clove and

dot with butter. Place in a baking

pan, add 1/4 inch water and bake in

a moderate oven (350 degrees) for

(Released by Western Newspaper Union.)

8 large firm tomatoes (uncooked)

1/2 teaspoon salt

14 cup shortening

8 pork link sausages

a tremendous success.

ADVENTURES IN COOKING

"I get just as much 'lift' out of a new recipe as I do out of buying a new hat"-so stated a homemaker recently and her statement set me thinking. After all, why shouldn't we women enjoy a new recipe?

Given a brand new, unusual and different recipe to prepare the making up of that rec-



ipe becomes a challenge, almost a game. Can we make it up correctly? Does the recipe suggest a new cookery proc-

ess, one which perhaps we have never tried before? How is the new dish going to taste? Are we going to be really proud of it when we take it to the table? Is the family going to like it? Adventure in cooking-that's just what it is, and that's why I like new recipes; that's why I like to suggest new recipes to you.

Today's assortment (given below) is centered around a number of new ways to prepare various kinds of sausage. Far too often, I fear, we think of sausage as something to serve for breakfasts or light suppers; we fry it, serve it and that's the beginning and the end of all the thinking we do about it.

So let's be venturesome and try these recipes. The list contains a number of my personal favorites. I am sure both you and the family will enjoy them.

Sausage Stuffed Cinnamon Apples. (Serves 6)

1 cup water

cup red cinnamon candy 6 apples

18 small link sausages

Cook sugar and water and cinnamon candy to a thick syrupy consistency (236 degrees). Core apples and remove peeling from top half of each apple. Place peeled side in hot syrup and cook for 5 minutes. Remove from syrup and place three uncooked link sausages in center of each apple. Then place apples, peeled side up, in baking pan. Pour remaining syrup over them and bake in moderate oven (350 degrees) approximately 40 minutes.

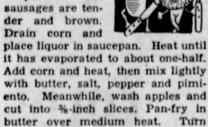
Thueringer Sausage With Apple Rings.

(Makes 4 servings) 8 Thueringer sausages.

- 1 No. 2 can whole kernel corn
- (21/2 cups) 2 tablespoons butter
- 1/2 teaspoon salt
- Few grains pepper
- 1 tablespoon pimiento (finely cut) 2 tart cooking apples
- 3 tablespoons butter

Place Thueringer sausages in skillet with sufficient water to cover bottom of pan.

Cook for about 20 minutes, turning occasionally, until water has evaporated and sausages are tender and brown. Drain corn and



place two sausages, two apple slices and a serving of corn on each plate. Sausage Waffles.

when brown on one side and brown

on the other. To arrange plates,

2 cups pastry flour 2 teaspoons baking powder 1/2 teaspoon salt

2 eggs, separated 11/4 cups milk

1/2 cup melted butter

34 cup bulk pork sausage Mix and sift all dry ingredients. Beat egg yolks thoroughly and add milk to them. Stir milk mixture into the dry ingredients. Add melted butter and sausage and fold in the well beaten egg whites. Bake as waffles in a hot waffle iron until crisp and brown. Serve with maple

syrup. Sweet Potato and Puritan Sausage

Parboil 5 sweet potatoes. Peel and cut in half lengthwise. Place 1/2 of the slices in a buttered baking pan.

In Spring Coats, Capes, Jackets



A LL signs point to a riot of handsome plaids in the spring style parade. When you choose your plaid for a new coat, cape, jacket, dress or separate skirt, fashion asks you to throw all caution to the wind. New plaids are big and bold, brazen and color-mad, for fashion is in a mood for drama in plaids this spring.

However, there is another side to into flat sausage cakes. Place one the plaid story which has to do with sausage cake on each sweet potato conservative plaids that are in passlice and top with a second sweet tel colors so subtle, so winsome, potato slice. Fasten with a tooththat you will find yourself yielding pick. Brush with melted butter and to their enchantment at very first salt lightly. Bake in a moderate glance. Which all goes to show in oven (350 degrees) for approximatethe new spring collections that there's a plaid for every time, place and occasion and for every individ-

Notwithstanding the color furore that is going on, there is much enthusiasm for black and white wool plaids. They are very new and very good-looking and have a unique style all their own.

The plaid costumes pictured typichopped fy the new trends. These stunning models were selected from among hundreds at a recent preview dramatically presented in a pageantry of fashion by the Style Creators of Ch.cago, an event that illustrated new achievement, new triumphs for American designers. Conveying the message that plaids are stylish this season, we illustrate three distinct ing casserole and pour the tomato types herewith-the long coat, the dramatic cape of which you will see an endless procession this spring, and the ever-favorite softly tailored long jacket.

The cape vogue is taking the

world of fashion by storm. The wearing of a plaid cape over a smartly tailored jacket suit is very practical to wear during the fickle weather of early spring days. As an ideal ensemble for later on, you will be topping your crepe and print frocks with a cape in one of the pretty springtime colors. Note the smartly caped lady of fashion in the picture, who wears over a frock of gold hued crepe a full length wool plaid cape, straight lined according to latest silhouette trends.

One of the new and very smart gestures of fashion is to top your tailored suit with a coat of wool plaid. Provided with such a chic outfit as the sailor-hatted young modern in the picture is wearing, you will be ready to greet spring in fitting regalia. Furthermore, if you own a sleek tailored plaid surcoat. smartly straightlined and pocketed as the one worn by the model illustrated, it will prove a perfect treasure later on as a wrap to wear over various prints or plain frocks.

Note the good-looking plaid-jacket costume centered in the group. Here you see a very advance model in the new longer length. The bias cut of the plaid adds to its charm. You will love the hazy green gold and gray tones in this plaid. Worn with sheer dress that features an allaround pleated skirt, this jacket will take you places in high style.

More plaid! Here's the latest-hat and enormous underarm bag of vivid plaid to add color glory to your new ensemble. (Released by Western Newspaper Union.)

All-In-One Sleeves



There are important changes going on in sleeve styling. The new movement toward an all-in-one sleeve and bodice or sleeve and yoke is very obvious this season. You see it in the Chinese influence this season and in smart dolman sleeves. In this picture, the sleeve extends seamless at shoulders from the yoke section. The Russian-styled blouse underneath is of white linen, and the skirt repeats the slight flare of its own peplum.

Fashions Reveal Hawaii Influence New fashion trends used to come

3,000 miles east from Paris. This season important fashion influence comes to us 6,000 miles out of the west. At the moment it is Hawaii that is interesting front-page fashion and social news. Just as the Rhumba and the Conga

have swept America, so will the Hula, the native sacred Hawaiian dance, one of the most beautiful dances in the world when it is danced and interpreted correctly, so declares Dr. Gladys, just returned from a year's research in Hawaii.

In their current resort collections the best stores throughout the country are making a feature of Hawaiian-inspired fashions. Dresses of Hawaiian prints by Tina Leser, wellknown designer versed in Hawaii lore, are especially a forerunner of costumes that will take lead in the spring style parade. The collection includes such interesting themes as a day dress of a flowery new lei print, also a charming Lauai fern print is shown. Unique and very attractive are undersea fish patterns, a novel pineapple print, also fluted clam-shell motifs and the sensational Sarongs are greatly admired.

Tiny Bows Decorate M'Lady's Spring Shoes

There is no type shoe so universally flattering to the foot than a neat-fitting shapely pump. This year pumps are decorated with bows of every description. You can tune your pump to almost any occa-

sion via its bow. For the tailored street look, the bow is of patent or the leather that fashions the shoe. Ribbon grosgrain bows are on the dressier types of shoes. Bows of perforated leather are very decorative. For dressiest wear are bows which are made of sequin or rhinestones.

Ruth Wyeth Spears &

THESE moody young ladies with their sun-tanned faces,

gay bandannas and sparkling button eyes will stand out among pot holders with less personality. Also, you can have fun making them. You won't need a stamping pattern. Just follow the directions in the sketch to change the faces from gloom to joy by easy stages.

Baste the tan piece for the face to a cotton flannel interlining with a line of basting exactly through the center up and down and an-

ter. The two pieces for the bandanna lap one inch below the top of the up-and-down line. Their lower ends come one-half inch below the ends of the crosswise line. Stitch these in place. The oneinch buttons for the eyes are spaced two inches apart and the tops are one-fourth inch above the crosswise line of basting. The top of each mouth is 11/2 inches below this crosswise line.

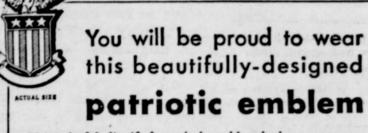
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