

INVITE THEM ALL-AND HAVE BAKED POTATOES (See Recipes Below)

THIS WEEK'S MENU

Tomato Broth

*Quick Dutch-Stuffed Baked

Potatoes

Buttered Beets

Molded Fruit Salad

Bread - Butter

Berry Pie

Beverage

the unbeater eggs and sugar; mix

well. Stir in the sifted dry ingredi-

ents; mix until smooth. Place mix-

ture on a floured board; roll until 1/2

inch thick, cut into rounds with a

floured doughnut cutter. Cook in

deep, hot fat (370 degrees F.) until

golden brown. Drain on soft paper.

Idaho Suzettes.

6 medium-sized Idaho potatoes

6 tablespoons buttered crumbs

Select medium-sized or large po-

grees F. until

each is soft when

you pick it up and

squeeze with a

cloth. When done,

remove a piece of

skin from the side

make it boat-

tatoes; scrub and bake at 450 de-

not to break the shell. Mash the

and beat well. Pile the mixture

the shell to the top and make a de-

pression in the center of each pota-

to. Break an egg into each depres-

sion, season with salt and pepper and

Belgian Baked Potatoes.

into eighths lengthwise. Dry be-

tween towels. Dip cut pieces in melt-

ed shortening and lay in a shallow

pan, being sure that they do not

overlap. Bake in a quick oven (400

degrees F.) until brown on top. Turn

carefully and continue baking until

they resemble french-fried potatoes.

Baste them with more shortening

during baking, if necessary. When

done, sprinkle with salt and serve

Franconia Potatoes.

Pare and parboil 10 minutes. Drain,

place around roast, and bake 40 min-

utes, or until soft, turning often and

basting with fat in pan so that they

Old-Fashioned Scalloped Potatoes.

1 small onion, thinly sliced

Cut potatoes in 1/4-inch slices.

Place potatoes and onions in but-

potatoes are tender, uncovering them during the last 30 minutes of

Lyonnaise Potatoes.

2 tablespoons finely chopped parsley

cook the onions in it a few min-

utes. Add the potatoes and cook

slowly, stirring occasionally until all

sides of the potatoes are golden

brown. Season with salt and pep-

per. Press flat with knife and shake

over low fire until brown on bottom.

Turn like an omelet. Serve on a

hot platter with finely chopped pars-

(Released by Western Newspaper Union.)

ley sprinkled over the top.

Heat the fat in a frying pan and

4 teaspoons butter or bacon fat

4 large potatoes, pared

1/2 teaspoon salt

11/2 tablespoons flour

1 tablespoon butter

Dash of pepper

13/4 cups milk

tered baking dish,

sprinkling each

layer with salt,

pepper and flour,

and dotting with

butter. Add milk

and cover. Bake

in moderate oven

(350 degrees F.)

2 hours, or until

baking. Serves 4.

2 onions, sliced

Salt and pepper

3 cups cooked potatoes

Use uniform medium potatoes.

Wash and peel potatoes and cut

1 tablespoon grated cheese

Sprinkle with powdered sugar.

2 tablespoons melted fat

*Recipe given.

1/2 cup hot milk

Salt and pepper

6 eggs

10 minutes.

piping hot.

LET'S SERVE POTATOES

Guests are coming for dinner. You have your meat and vegetables, and you have planned your dessert. You have potatoes on hand. But have you decided how you're going to prepare them?

I'll wager you haven't. It's an oftrepeated story in kitchens from Washington to Florida, Maine to California. Because the POTATO is such an old standby, you perhaps wait 'til the last minute to decide its preparation. Then it's too late to try "something different."

Don't treat the potato as though it were the Cinderella of the vegetable kingdom. Re-



member, it responds well to careful treatment. While it is usually considered to have a bland flavor, proper cooking will bring out its subtleties.

Although there are only three basic ways of cooking potatoes-baking, boiling or frying them in their raw form-there are innumerable new and different things to do with this vegetable. I wonder if you have ever tried

frankfurter- or sausage-stuffed potatoes, potato croquettes, pancake potatoes, Idaho Suzettes or potato doughnuts? If not, resolve to use these reci-

pes. I guarantee they'll help you get the most out of your potatoes!"

*Quick Dutch-Stuffed Baked Potatoes.

(See picture at top of column) 6 medium-sized Idaho potatoes 6 link sausages or frankfurters Scrub the potatoes and with an pple corer make a hole lengthwise through each potato. Stuff with a frankfurter or sausage. Bake at 400 degrees F. for 45 minutes, or until potatoes are done.

For an even richer flavor, stuff with a mixture of finely chopped sweet spanish onions and ground meat. Put a slice of bacon or salt pork over the potatoes and bake as usual. Length of baking time depends on size of potatoes.

Nut Potato Croquettes.

2 cups hot mashed potatoes 1/4 cup cream or milk 1/2 teaspoon baking powder 1/2 teaspoon salt

Pepper to taste 1 cup crushed nuts

To the potatoes add the cream or milk, baking powder, seasoning and half the nuts. Spread mixture on plate to cool. Shape, roll in nuts and cook in deep, hot fat (390 degrees F.) until golden brown. Drain on soft paper.

Potato Doughnuts.

2 cups flour 11/2 teaspoons salt 2 teaspoons baking powder

1/4 teaspoon nutmeg or cinnamon

1 cup riced potatoes

1 tablespoon butter 2 eggs

I cup sugar

Sift flour, salt, baking powder and spice together. Put the hot riced potatoes in a mixing bowl, add the butter and stir until the butter is melted. Cool until lukewarm. Add

LYNN SAYS:

Baking potatoes is perhaps the most healthful method of preparing them, because steam escapes from them and results in a mealy product. No valuable minerals are lost, and, if the skin is also eaten with the contents, all benefits of the potato are realized.

If you are not quite ready to serve your potatoes when they are ready to come out of the oven, cover them with a towel so that moisture will be absorbed, and at the same time warmth will be retained.

Sweet potatoes bake in less time than white potatoes.

It is important to retain vitamin C in potatoes, as well as in all vegetables. In order to do this, store them in a cool place; peel just before cooking; cook whole, if possible; have the water boiling rapidly before plunging them in; use a small amount of cooking water; cook only until tender.

I wish you wud stop worrying about me as I am all right accept for fallen arches, flu, chilblains, a limp in both legs and indigestion. But I feel a lot less like squawking since I talked to an old timer up here who was in the last war and from what he says I gess we have all modern improvements up here now. He says in the last war the draft army just had tents like they wuz camping out with no wooden floors and no electric lights and he says every time you was not in bed you was standing in wet grass or in a mud puddle.

He says tents did not have windows and screen doors like we have today and that in rainy weather a soldier had to live like a

mud turtle. He says he didn't see no wooden floors from the time he left home until

the army got back from France. It is hard for me to beleeve this as this camp is a regular building project and there is almost as many carpenters here as soldiers. They shood have all the buildings finished by the time the war is over, if they get good weather and don't walk so far for nails.

Army life is a big disserpointment to me ma on account I always had an idea from the story books and pictures that most soldiers had saddle horses to ride. I ain't seen no horse since I got here. It is strictly a bunion derby army as I sed befour. I wish army uniforms fitted better. What the army needs is more tailors. I got a hat that is big enough for a coat and a coat so tight I cud use it for a hat.

There is no glammer here like in the movies of army life. Almost everybody here needs a shave and haircut and this goes for the generals who are homely old pelicans and don't look nothing like the generals in pictures accept Wally

The boys here tell me the training am getting is good for me but I do not feel no better than when I of each potato to started training even if I am in better shape like the doctors say. I shaped, or cut wud rather be out of condishun in large potatoes in two, lengthwise. private life than a perfect spesser-Scoop out the inside, being careful



sprinkle with buttered crumbs that men in the army. I sleep good but have been combined with grated not for long on account of the rule cheese. Bake in a slow oven (250- that makes a soldier get up at day-350 degrees F.) long enough to set break. (I never seen so many sunthe egg and brown lightly-for 6 to rises in my life.) Gee ma I am half through a day's training before you and the folks are out of bed back home. I wud be in better shape for a war if I cud sleep an hour longer.

> If I wuz in a war I wud not squawk but what is the sense getting an army up so early when there is nothing to do but just what you done the day befour witch cud be it on to your newest frock and presdone better in brighter sunlite any- to! it will sparkle with lacy loveli-

I am glad the winter is over. The first robin was seen in a army chicken pie here yesterday and four baby chicks hatched out of a half dozen eggs in the mess room last week. Spring can't cum to soon as I have had enuff outdoor life in cold weather and do not care for it even if it does make Eskimoes healthier.

Well, I must close now ma as I have got to go walking again in defense of my country. Cud you send me some more socks as my feet wear right through them the first 100 miles?

Oscar.

OBSERVATION There's nothing makes a man yell "Ouch!" Like sewing left upon a couch.

-Merrill Chilcote Add similes: as nonchalant as the average American talking about an appropriation of \$7,000,000,000.

SLIGHT ACHIEVEMENT Results are so flimsy From things done by whimsy.

-Merrill Chilcote

New York has had a drugstore strike which crippled the drugstores so badly they were unable to handle anything but drugs and medical sup-

plies.

The Turks closed the Straits to the crooks, as it were.

Hank Ford says that a flivver airplane will soon be as easy to operate as the first auto used to be. But it's going to seem strange to see the air full of Lizzies with feathers on 'em.

Neckwear Gives Fresh, Sparkling Charm to Spring Suits, Coats

By CHERIE NICHOLAS



FOR a fashion-right approach to chic and charm for your Easter costume, try the lacy, crisp-white neckwear way. It will work like magic. The new jabots and animated cascades of sheer white, the smart detachable lace-trimmed and befrilled yokes, likewise the huge immaculately white sailor collars that stress the new low-cut, deep-throated lines are performing miracles in adding "the touch that tells."

You will find the neckwear quest one of high adventure this spring, for fashion is dramatizing the theme. Versatile lingerie touches will carry your costume to dizzy heights of allure.

There's big news in the revival of frilly jabots this season, and history is also repeating itself in the animated white fluttery cascades, the kind that will help "lift" any blouse, or jacketed tailleur right into spring. The sheer organdie and Val lace jabot which cascades from a tiny turnover organdie collar (pictured above to the left in the group illustrated) is warranted to give springlike froth and freshness to any Easter costume. The jabot is attached to an organdie vestee, so it stays anchored and serves as a blouse.

A magic panel in embroidered organdie and lace (shown above to the right) may be depended upon to perform magic on any dress, be it print or plain, smart navy, unerring black or a delectable pastel shade. A clip attachment under the bow adjusts to any neckline. Clip

Colored embroidery, especially

is one of the charming new versions. Rambler roses are embroidered on linen in red and black cross stitch.

You will be seeing quantities of this type of embroidery as the season advances, for petit point, especially, is being featured on handkerchiefs, handbags, and in fact, quite generally throughout the

All dressed up and ready to go stepping in the Easter parade is the smartly clad maiden in the panel portrait to the left. For that freshout-of-a-band-box look, Evelyn Alden, American designer, has created a youthful redingote (redingotes are "tops" this spring) with a crisp lingerie bib attached to the neckline of the dress beneath. Be sure to wear a fruit-laden hat with this ensemble, for fruit trimmings are tremendously important.

A new trend, and one that is rich with possibilities, is the wide use of leated white lingerie frillings in unique and dramatic ways. You can buy these pleatings by the yard at neckwear counters. Newly arrived navy or black suits and dresses are finished off at throat and wrist with generous rufflings done in the dandified Regency period manner.

You can give your bolero frock or suit a fresh spring uplift by sewing in a white ruff that extends down the front edges of your bolero or even all the way round if you prefer. As most fashion-alert women are aware, the newest dresses are styled with yokes this spring. For a final swank accent, follow the outline of the yoke of your frock or your blouse with crisp white lingerie pleating. Many best shops are featuring this very new idea. (Released by Western Newspaper Union.)

There is a new movement in neck-

lines that will be a dominating in-

fluence in blouses and dresses from

now on. The collar opening contin-

ues down to form a low deep slender

point. Some dresses have an extra

little camisole device to wear on less

formal occasions. The deep-throat-

ed effect is extremely flattering. To

wear at the low point, stunning jew-

elry clips are being especially de-

signed. These will tell a fascinat-

Deep Pleated Flounces

ing new fashion story.

Patriotic Emblems Low-Cut Necklines Tell New Fashion Story



Patriotic emblems are proving an

endless source of inspiration for dec-

orative motifs in costume design.

Flags, stars, eagles, nautical insig-

nia seen in bright embroidery or in

glittering colorful jewels. They lend

enchantment to new fashions in end-

less ways. Here you see a stun-

ning white rayon hi-hat turban and

matching scarf. This twosome is

inexpensive, and at the same time

is good looking and decidedly prac-

Thoroughly American in color and

design, these decorative pieces give

tical.

Popular on Navy Coats There is a very smart new-type coat being shown which is particularly striking in navy. The body line is fashioned after the fitted princess lines, to which a knee depth pleated flounce of the self fabric is seamed. You can get stunning costume suits that have these long coats, worn over a matching one-piece dress. **Enchanting Blouses**

The new blouses are simply enchanting. They are frilled, tucked and lace-trimmed in fascinating profusion. Their feminine frou frou is distractingly pretty. On the Easter parade they will appear in endless procession, adding winsomeness to the legions of navy suits and caped costume ensembles.

Pale Coats, Pale Furs Beige coats are taking unto themselves fur trimmings in delicate tones to match. Reefer fronts of wardrobes that pro-America look! furs are chic





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THE knitted jerkin—the well-dressed woman's standby for variety in her wardrobe. Add this one to yours—it's in a simple pat-tern stitch that's quickly done.

Pattern 6902 contains instructions for making the jerkin in sizes 12-14 and 16-18; illustrations of it and of stitches; materials needed. Send order to:

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Truth Is Hardy

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Selfish Enjoyment

The man who enjoys something exclusively commonly excludes himself from true enjoyment of it. -Thoreau.

O King Peatures Syndicate.

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Conscience's Sake

We never do wrong so thoroughly and so heartily as when we do it for conscience's sake.-Pascal.

That Nagging Backache

May Warn of Disordered Kidney Action

Modern life with its hurry and worry irregular habits, improper eating and drinking—its risk of exposure and infection—throws heavy strain on the word of the kidneys. They are apt to become over-taxed and fail to filter excess acid and other impurities from the life-giving blood.

You may suffer nagging headache, dizziness, getting teleg pains, swelling—feel tired, nervous, all worn out. Of kidney or bladder disorder times burning, scanty or too wination.

Try Doan's Pills. Doan's help the third they are pass off harmful excess body waste. They have had more than half a century of public approval. Are recommended by grateful users everywhere.