

Household News

by Lynn Chambers



... TO THE CLASS OF '41!
(See Recipes Below)

COMMENCEMENT TIME

You can't believe it, can you? Susie is graduating from high school!

In between putting the final stitches on her organdy dress and entertaining visiting friends and relatives, are you going to try to find time to give her a party?

Please do. To her, it's a very important time, and she'll undoubtedly remember the gang's "last real get-together" for the rest of her life.

Why not a buffet supper? What with wars raging elsewhere, you might play up the patriotic theme in decorations, refreshments and entertainment.

Use a white tablecloth, dotted with red and blue stars, and matching napkins—they're inexpensive and colorful. To top this off, use a trio of star-shaped red, white and blue candles for a centerpiece.

It won't be necessary for you to do much, except, of course, prepare the food. Games and chatter will fill up the evening. But remember that you have as guests youngsters with appetites. They like second helpings.

Serve an appetizer, one hot dish, plenty of salad and hot rolls, more cake or ice cream than you think you will possibly need, and flatter their sense of sophistication by offering second cups of coffee.

A fortune telling cake is always fun when the crowd is young and merry. You can write fortunes on slips of paper, roll them and wrap them in bits of waxed paper, and put them in the cake after it is baked. Another idea is to put in a little trinket for each guest—an engagement ring and a wedding ring, to forecast the first engagement and the first marriage; a key for happiness; a bean for industry; a toy soldier and so forth. You can buy these favors at the ten-cent store.

*Good Fortune Cake.

- 2 cups sifted cake flour
- 2 teaspoons double-acting baking powder
- 1/2 teaspoon salt
- 3/4 cup butter or other shortening
- 1 cup sugar
- 3 egg yolks, well beaten
- 1/2 cup milk
- 1 teaspoon vanilla
- 3 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla and fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (375 degrees) 25 to 30 minutes. Double the recipe to make three 10-inch layers. Spread chocolate or maple frosting between layers and on top and sides of cake.

LYNN SAYS:

Games may or may not be the type of entertainment your crowd will enjoy. Just in case—here are a few suggestions:

As soon as guests arrive, they receive a card with the name of a food printed on it. Each player must then find someone with the card with the name that combines with the name on his own card. Suggested names are liver and bacon; apple pie and cheese; sauerkraut and wieners; brown bread and baked beans; ham and eggs; bread and butter; doughnuts and coffee; steak and onions; hot dogs and mustard. This game may be used in choosing supper partners.

Sardine.—Some guest is chosen to be "It," and is given five minutes to hide in a spot large enough to hold several people. At the end of five minutes everyone else goes in search of "It." When one guest finds "It" he hides in the same spot and before long the hiding place is packed. The first person unable to squeeze in is "It."

THIS WEEK'S MENU

Graduation Party

- All-American Appetizers
- *Americana Salad
- Clover Leaf Rolls
- *Veal on Skewers
- *Good Fortune Cake
- Ice Cream
- *Spiced Coffee
- *Recipes given.

*Spiced Coffee.

- 6 cups decaffeinated coffee
- 1/2 cup whipping cream, whipped
- 1/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg

Top each cup of coffee with a spoonful of whipped cream into which the spices have been folded. Sugar may be served with the coffee, if desired. You can use your favorite method of making the coffee, with regular grind for percolated or boiled coffee and drip grind for drip or glass maker. Allow a heaping tablespoon for each cup. And if you "perk" it, give it a few minutes extra brewing to bring out its full flavor.

Now that I've made suggestions for dessert, I'll go back to the real beginning of your party.

While placing the supper foods on the table, Susie can pass a tray of appetizers, which are, after all, just a reminder of the good things yet to come. A tiny American flag placed in the center of the tray will add to the party theme.

Potato Chips au Gratin.

Spread crisp potato chips with pimiento cheese. Serve plain or with a thick slice of pickle in the center of each. Chips may also be sprinkled with grated American or Parmesan cheese. Before serving, put under broiler to melt cheese and heat chips.

Stuffed Celery.

Scrape deep stalks of celery. Cut into 3-inch lengths. Place in ice water to which lemon juice has been added. The celery may be placed in a covered jar in a refrigerator until crisp. Several types of filling may be used to add variety.

Bacon Snacks.

Wrap 1/2 slice bacon around a sweet pickle or stuffed olive and fasten with a toothpick. Broil until bacon is crisp and serve immediately.

One first glance at the salad will bring an enthusiastic response from the crowd. Illustrated in the picture at the top of the column, it is called

*Americana Salad.

- 1 envelope unflavored gelatin
- 1/2 cup cold water
- 2 cups tomatoes
- 3 whole cloves
- 1 small bay leaf
- 1 small onion, chopped
- 1/2 teaspoon thyme
- 1 teaspoon salt
- 1 teaspoon sugar
- 1/4 teaspoon pepper or paprika
- 3 tablespoons vinegar

Stir gelatin and cold water together. Let stand at least 3 to 5 minutes. Meanwhile simmer tomatoes with seasonings in a covered container for 10 to 15 minutes. Strain and add vinegar. Dissolve the softened gelatin in this mixture, and pour into one large mold, and chill until firm. When it has set and is ready to serve, it is divided into two squares with layers which are joined together with a filling of cream cheese. A cream cheese star decorates the top. This recipe makes 6 portions.

Now for something truly different in the way of a hot dish—

*Veal on Skewers

Cut boneless veal in pieces 1 1/2 inches square by about 3/4 inch thick. Stick on 8-inch metal skewers, alternating meat with slightly smaller peeled potato halves or cubes, chunks of carrot, and whole small white onions. Lay skewers in roasting pan, add 1 cup hot water, and salt. Cover and bake in hot oven (450 degrees F.) for 1 hour, reduce heat to 350 degrees F., add more water if needed. Bake about 30 minutes longer, or until tender. Garnish with broiled bacon. (Released by Western Newspaper Union.)

Assortment of Frills, Jabots to Highlight Summer Fashions

By CHERIE NICHOLAS



FRILLS, frills, frills! The call for sheer loveliness as costume adornment resounds throughout all fashiondom this season.

Therefore, if you like to do dainty handwork, meet opportunity at your door. Make your own frills, for, as every woman knows, nothing can add the exquisite touch as well as a bit of fine needlework, whether it be in hand-rolled hems, deft hemstitching or wee hand-run tucks.

It is almost unbelievable what a wondrous assortment of frills can be made from a yard or so of crisp, snowy organdy, exquisitely sheer handkerchief linen or other dainty fabrics.

Take a look at the collection of frilly items here illustrated. By devoting spare moments to the fascinating pastime of handrolling hems, handrunning wee tucks and so on, you can very easily fashion a wardrobe of fashionable frills. Being meticulously handmade, they will launder perfectly.

The spotlight of fashion is on sheer lingerie yokes, either in collar form or sewed into the dress as an actual yoke top. It does not take long to hand-tuck a yoke. Like the one pictured in the circle in the upper left corner. You can edge it with a ruffle of self organdy or lace. You really should have at least one big yoke collar in your collection.

A dramatic collar and cuff set, such as the girl seated is wearing, is almost indispensable when it comes to accenting a navy or black dress. Note the new low-cut "plunging" neckline of the collar. The collar is lined with self organdy. Cut duplicates, seam the wide frill in between, then turn and press and you

will have no fraying edges. You can either hemstitch the frill or finish with a tiny rolled hem. Make the frill very full so that it will fall in sprightly ripples, as pictured. The same working directions apply to the cuffs. You can launder these collar and cuffs as often as you wish, and they will come out like new.

Simple indeed but very effective is the organdy frill worn demurely about a round snug-fitting neckline, as sketched. Emphasize the frilly effect with ruffling on the sleeves, as illustrated in the picture.

Bolero jackets take on a new look this season when they are collared with a frilled ruff, made of gleaming white organdy that goes rippling down each side of the front opening as the sketch here portrays. Try it! With scraps of the organdy left over, make yourself a scalloped collar with a wide frilled ruffle as suggested in the sketch.

Perhaps the most intriguing news of all is the frilled lingerie cascade that travels from the neckline to the hemline of the now-so-fashionable slim princess frock. The sketch in the group pictures the idea. To get best results, cut the ruffling on circular lines, and, if you finish the edge with a hand-rolled hem you will be delighted with the sheer loveliness of this cascade that falls from a sailor collar of the organdy on down to the very hemline of the dress.

Make a white organdy cascade to baste in the front of your simple basic gown. Duplicate this frill in pastel blue or pink or orchid organdy to wear "on occasion" with your afternoon dress. (Released by Western Newspaper Union.)

Glen-Plaid Suit



It's a suit season and no mistake. Plaids, checks and stripes are big news, they're tailored so meticulously they have the look of perfection. Here is a model that is characteristic of the present trend, which exploits quality-kind woens styled in the new longer-jacket. Forstman does these Glen-Plaids in soft neutral tones, notably gray or beige with white. The skirt has grace and action because of its pleats. A suggestion of the military theme is achieved in the curved tucks at the shoulder line and in the saucy two-toned beret-type chapeau.

Wear Clothes Which

Enhance Your Beauty

So you don't like slit skirts. Well, then, don't wear them.

You think purple is a horrible color? All right then, don't wear it.

You can't wear sailors? Then don't try. There are lots of women who adore slit skirts, look marvelous in purple and are mad about sailor hats. Leave these women to their choice and you take yours. There are enough good styles to go around, and no one woman need take it upon herself to illustrate all the current fashion trends.

It's up to each woman to select from current—and past—styles those which she likes and which look well on her—and if she wants to delve into the future that's all right, too, provided she conforms with current laws about what constitute clothes.

Nowadays fashions are really flexible. Many long-held taboos have been broken, and women are in the mood to shatter more traditions. We wear open-toed shoes in the winter and wool all the year round. If we like suits we don't confine their use to spring and fall—we wear them all winter under our fur coats. We wear chiffon in January, as well as velvet and lame; we wear sequins and lame in the afternoon instead of reserving them for evening.

Fashion changes with the times. To dress well is not a matter of aping, but of creating.

Multicolor Turbans

The new turbans are printed flower crepes, taffetas or even striped surahs. This hat style may be worn either casually or formally. A printed turban goes with many different costumes and many different colors.

PATTERNS

SEWING CIRCLE



murely close to the throat, she's dressed for runabout. And of course she can wear the jumper alone, as a sun-frock, when summertime comes.

Both halves of this very generous pattern are easy for the inexperienced mothers to make, and by repeating it in different materials you can equip your sports-loving daughter with a whole season of fun clothes. Choose sturdy, sunfast cottons like seersucker, gingham, gabardine or denim.

Pattern No. 1351-B is designed for sizes 8, 10, 12, 14, and 16 years. Size 10 requires, for play suit, 2 1/2 yards of 35-inch material without nap; for jumper, 2 1/4 yards. Send order to:

SEWING CIRCLE PATTERN DEPT.
149 New Montgomery Ave.
San Francisco, Calif.
Enclose 15 cents in coins for
Pattern No. Size

Household Hints

When cleaning ceilings or doing any other dusty jobs, put a cellophane paper bag over your head. It makes a good window and saves your eyes and hair from dust and grit.

Wash silk underwear in lukewarm water but never in hot. Do not rub hard or twist fabric. Remove the water by patting the silk between the towels.

To protect the fine edge of the blades, keep kitchen knives in a wall rack or a drawer rack.

To poach an egg, cover it with boiling water. Cover the pan in which it is to be cooked and let stand for six minutes. Cooked in this way the egg may be easily digested.

When painting the basement floor it is a good idea to paint the side walls six or eight inches above the floor the same color as the floor.

"The Self-Starters Breakfast"

helps keep me feeling brisk and efficient."



THE Self-Starters BREAKFAST

A big bowlful of Kellogg's Corn Flakes with some fruit and lots of milk and sugar.

It gives you— FOOD ENERGY! VITAMINS! MINERALS! PROTEINS!

plus the famous FLAVOR of Kellogg's Corn Flakes that tastes so good it sharpens your appetite, makes you want to eat.



Loud Voices Why fools are endowed by Nature with voices so much louder than sensible people possess is a mystery. It is a fact emphasized throughout history.—Hertzler.

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