

Household News

by Lynn Chambers



YOUR SUNDAY DINNER
(See Recipes Below)

ESPECIALLY FOR DAD

Sunday, June the fifteenth, is the day you want to especially prepare DAD's favorite foods—for it's Father's day—and don't forget it. The favorite of all men is a good tasty meat pie—so the suggestion for the main course is a delicious individual meat pie. Dad doesn't like to bother much with side dishes of salad, so place his salad right on the plate with the rest of the meal. He likes a cole slaw stuffed tomato. Buttered carrots and peas are the vegetables. Because he is so fond of blueberries, it's blueberry muffins to go with the meal, and blueberry ice cream cake for dessert.

This week's menu is properly balanced for nutritional value. It supplies:

The appetizer: Carbohydrates, minerals, Vitamins A, B, C, and G. The Meat: Proteins, phosphorus, Vitamins B, B-1; fats, carbohydrates in crust.

The Vegetables: Minerals, Carbohydrates, Vitamins A, B, C, and G. Muffins and butter: Vitamins A, B, C, and G, minerals, carbohydrates.

Salad: Minerals, Vitamins A, B, C, and G, carbohydrates and fats.

Dessert: Carbohydrates, minerals, fats, Vitamins A, B, C, D, and G. To Serve 6 You Need:

- 1 can apricot nectar
- 1 can pineapple juice
- 2 lbs. lamb shoulder
- 2 bunches carrots
- 1 No. 2 can peas
- 6 tomatoes
- 1 small head cabbage
- 2 pints blueberries
- 1 pint ice cream

(Balance of materials among staples)

- *Individual Lamb Pies.**
- 2 lbs. shoulder of lamb
- 2 small onions
- 3 tablespoons flour
- 1 1/4 teaspoons salt
- 2 1/2 cups milk
- Butter Pastry

Trim the lamb, cut in small cubes and brown in a hot frying pan. Add the chopped onion and cook until light brown, stirring constantly. Add the flour and salt and mix well. Stir in the milk gradually. Cover and cook over low heat for about 45 minutes or until the lamb is tender. Roll out pastry and place in individual pie tins or cut in six five-inch rounds and place in large cupcake pans. Fill with the lamb mixture and brush the rims of the pastry with milk. Top each pie with another round of pastry. Crimp the edges and cut slits in the top for the steam to escape through. Brush each pie with milk or cream. Bake in a 425-degree F. oven for 25 to 30 minutes or until the crust is evenly browned. Lift gently from the pan and serve.



LYNN SAYS:

Dad's day might be the one day when Dad would really like to try his hand in the kitchen. How about some feathery light biscuits to go with dinner? They're an easy trick if you just put out the ingredients for Dad, along with one of those big bowls and a spoon. Now sift 2 cups of flour, 2 teaspoons of baking powder, and 1/2 teaspoon of salt. Cut in 4 tablespoons of shortening, and then add about 3/4 of a cup of milk gradually. Stir until a soft dough is formed, not too long, though, or the biscuits will be tough. Turn the dough on a slightly floured board, pat to a 1/2-inch thickness, and cut with a floured biscuit cutter. Pop them into a hot oven (450 degrees) on an ungreased baking sheet for 10-15 minutes. Dad will probably like the large biscuits, so better give him the large cutter. The recipe will make about 12 biscuits of that size, or 16 of the smaller ones. Can't you just see him beaming over a plate of hot, flaky biscuits he made all by himself?

THIS WEEK'S MENU

- Chilled Mixed Fruit Juices
 - *Individual Lamb Pies
 - Buttered Carrots and Peas
 - *Blueberry Muffins
 - Butter Tomato and Cole Slaw Salad
 - French Dressing
 - *Blueberry Ice Cream Cake
 - Beverage
- *Recipes given.

Butter Pastry.

- 1 1/4 cups flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 3/4 cup butter
- 3 to 5 tablespoons milk

Mix and sift the flour, salt and baking powder. Cut in the butter with two knives or rub in with the fingertips. Add milk slowly, tossing the mixture together lightly and use only enough milk to hold the ingredients together.

***Blueberry Muffins.**

- 2 cups sifted flour
- 4 teaspoons baking powder
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 2 eggs, beaten
- 1 1/2 cups milk
- 3 tablespoons melted butter
- 1 cup blueberries.

Sift dry ingredients together. Combine eggs, milk and shortening and add to dry ingredients, stirring only until moistened. Fold in blueberries. Pour into greased muffin pans and bake in moderately hot oven (425 degrees F.) for 25 minutes. Makes 18 muffins.

***Blueberry Ice Cream Cake.**

- 1/4 cup butter
- 1/4 cup sugar
- 1 egg
- 1 cup flour
- 1/2 teaspoon salt
- 1 1/2 teaspoons baking powder
- 1/4 cup milk
- 1/4 teaspoon vanilla
- 1 1/2 cups blueberries
- Vanilla ice cream

Cream the butter, add the sugar gradually and cream thoroughly. Add the egg and beat well. Mix and sift the flour, salt and baking powder and add to the first mixture alternately with the milk. Add the vanilla and pour into a buttered cake pan about 8 inches square. Sprinkle blueberries over the batter and bake in 375 degree F. oven for 30 minutes. Cut in squares and serve warm with ice cream and warm blueberry sauce.

Blueberry Sauce.

- 1/2 cup sugar
- 1 1/2 tablespoons flour
- 1/4 teaspoon salt
- 3/4 cup water
- 1 cup blueberries
- 1 tablespoon lemon juice
- 2 teaspoons butter

Mix the sugar, flour and salt in a saucepan, and add water and blueberries. Cook over low heat, stirring constantly until thickened. Stir in lemon juice and butter.

SERVING HINTS:

Place individual pies right on the serving plate. The tomato cole slaw salads may be arranged on lettuce leaves on a platter and each person can serve himself from this platter. Peas and carrots always offer a good color combination. Arrange them in a bowl together or separately arranged with carrots in the center and peas surrounding the carrots.

The dessert had better be served in a rather deep dessert dish. Place a square of cake in each dish, then top with a ball of ice cream. Over all pour the rich looking blueberry sauce. Prepare this dessert just before it is to be served. The whole family will love it.

USE OF LEFTOVERS:

Here's what to do with that bowl of leftover vegetables. Say you have peas, carrots and mashed potatoes. This a fine combination for Vegetable Puffs. Mix 1 cup leftover mashed potatoes with 2 eggs, 3 tablespoons milk, 1 teaspoon baking powder, 1 1/2 cups peas, carrots, mashed, 1/2 cup flour and 1 tablespoon chopped parsley. Mix thoroughly together and drop by teaspoons into hot deep fat—350 degrees F. Cook until brown. Drain on absorbent paper. Makes 8 (Released by Western Newspaper Union.)

Flower-Edged Hats, Parasols, Latest Wedding Innovations

By CHERIE NICHOLAS



PROSPECTIVE brides and bridegrooms usually plan the floral color schemes for the wedding party together, since the groom is responsible for the bouquets carried by the bride and her attendants.

Fashions in fresh flower arrangements promise brides of summer 1941 the utmost in beauty. White iris combined with white gaidioli in a bridal bouquet tied with lace will be a favorite for the early summer wedding and orchids, lilies, roses, stock and sweet peas in modern or old-fashioned bouquets will be in demand for bridal parties throughout the summer.

Whether a wedding emulates one of the periods of past history or anticipates next year's styles, there are enchanting headdresses and bouquets that any bride will delight in selecting. Corsages of lilies, fragrant carnations and roses with rose geranium leaves as a background are quaint looking. Carnations, used in modern scroll arrangements, make a bouquet that even the most budget-minded bride can afford.

Huge arm bouquets of fragrant stock and snapdragons are lovely for both the bride and her attendants in a garden wedding, and these same flowers may be used to fashion crown-like bonnets. Gladioli blossoms are another favorite flower choice for outdoor weddings. These flowers in white would be lovely for the bride, while deep shades of tangerine and fuchsia or the more delicate coral pink will blend beautifully with summer pastels.

Flowers sure to bring ohs and ahs of admiration are parasols of delicately colored sweetpeas. Carried in a garden wedding, tiny nosegays of the same flowers should be reserved for the bridesmaids. Bonnets of blossoms are new, too. Carnations

petals fashion them, with wide brims of fluttering tulle. A Mary-Queen-of-Scots bonnet might have the heart-shaped brim outlined with tiny sweetheart roses.

Garlands, rather than bouquets of white blossoms, are another new note in bridal flowers. Painted daisies, cornflowers, blue iris or bright pink carnations make enchanting garlands for the attendants.

The bride who wears her going-away frock for the ceremony may prefer a corsage to a hand bouquet. Orchids, gardenias and sweetpeas in modern scroll arrangement give a luxurious note to an otherwise simple costume. Tailored corsages, tied with bows of green leaves, are still another innovation for the informal wedding. Since the bride's mother shares the limelight with the wedding party, her flowers are important. The flattery of deep blue iris would be lovely with any soft-toned frock.

As effective as heirloom lace is the scalloped, hand-patterned lace fabric used for the youthful bridal dress pictured. Style-important features in the gown pictured are the flattering round neck; the full puffed sleeves; the quaint, fitted bodice that buttons down the front, emphasizing a snug waistline; and the full skirt. The dress has a long train, and because it is so beautifully patterned, the veil is a short one, edged with a band of the same lace as that in the skirt. The bride's bouquet is of roses and white snapdragons.

Delicate pink sweetheart roses, worn as a corsage, are matched by wee roses. Outlining the Mary-Queen-of-Scots bonnet worn by the bride's attendant. The pale pink of the blossoms contrasts beautifully with the deep periwinkle blue of her chiffon frock. (Released by Western Newspaper Union.)

White With Color



White with a splash of daring color is an important style message for summer. The white flannel outfit here pictured tallies perfectly with this idea. The white skirt has a red and white polka dot blouse, topped with a white flannel jacket, belted at the waistline. White pigskin bag, doeskin gloves and chic white hat complete the ensemble.

Alluring Veils

The National Geographic Society says the women of America wear more veils than the women of Turkey. Easy to believe if you notice the clouds of veiling—pink, white, red, green, black and brown—which will continue to soften the fashion scene, right through summer.

The newest use for veils is to tie them about the crowns on big-brimmed hats and let them drip down the back.

Big brims are really big this season, up to nine inches. Usually soft, not stiff, in outline—made of rippled black organza, champagne-colored straw, chicken wire white straw, and shirred red felt.

Telltale Sleeves

Sleeves are telltales this season. So complete has been the change in sleeve treatments that they definitely tell the newness of your dress, your coat or blouse. The new silhouette is achieved through deep armholes and smooth shoulders.

In softly styled dresses of summer silks and cottons the latest news is short sleeves, mere shoulder caps in many instances. In sleeves that are longer there's fullness below the elbow.

Color on Color

Very new is the color-on-color treatment that designers are carrying out in summer sheers. The new nylon sheers, especially, lend themselves to this technique in that they are thin almost to the point of transparency. Black over pink is a favorite combination, navy over red is effective, and orchid over pink or light blue is lovely for evening.

PATTERNS SEWING CIRCLE



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Household Hints

Putty will not adhere to wood surfaces that are not prepared for it. They must be cleaned of all old putty and thoroughly soaked with linseed oil so that they will not absorb oil from the new putty.

To avoid smudges on freshly washed clothes, give clothes-lines and clothes-pins periodic washings.

Lining the basement walls with insulating board will help to eliminate the dampness usually found there.

A piece of bread put into the pot where cabbage, broccoli, or other greens are boiling will prevent the disagreeable odor.

Paint on window panes and other glass can be removed with a solution of strong, hot vinegar.

To broil bacon place the strips close together on a wire rack over a drip pan. Use medium heat. Turn bacon over and drain on unglazed paper or on paper towels.

IF YOU'RE expecting a baby, make all your summer outfits with this one easy pattern, including adjustable dress, and collarless jacket felled onto a shallow yoke. It will be so cool in soft



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