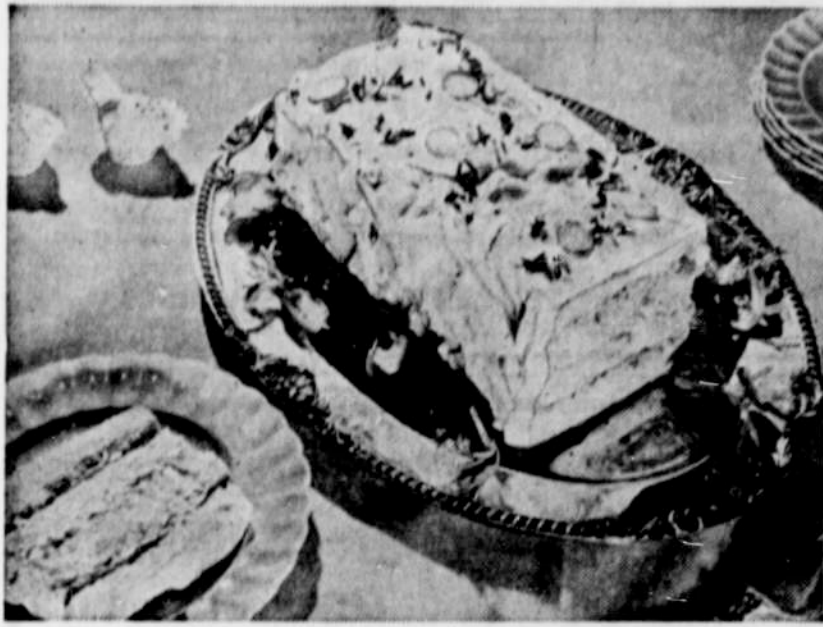


# Household News

by Lynn Chambers



**SANDWICHES THAT REALLY TEMPT**  
(See Recipes Below)

### BUFFET SUPPERS

If there's one season of the year when you like to feel really free from the heat of the kitchen, then summer's that season. You can do it easily, too, if you'll plan and prepare C-O-O-L meals in the early hours of the day before the heat becomes sweltering. Then stay strictly out of the kitchen until supper-time.

Make mealtime during these months as simple as possible. Not only will you be the more charming for doing less work, but your family will enjoy the simplicity as a change. One of the answers to this is buffet service. An attractively arranged table on the summer porch is a tonic for hazy summer appetites.



#### \*Sandwich Loaf.

For Chicken Filling use:  
1 cup ground, cooked chicken  
1/2 cup ground almonds  
2 to 4 tablespoons chopped celery  
Salt to taste  
Lemon juice to flavor  
Salad dressing to moisten

Mix chicken, celery and almonds. Season with salt and lemon juice and add enough dressing to give spreading consistency.

For Egg Filling use:  
4 hard cooked eggs  
1/2 cup chopped cooked bacon or 1/2 cup stuffed olives, chopped  
Salt to season  
Few drops Worcestershire sauce  
Salad dressing or cream to moisten.

Chop eggs, add bacon and Worcestershire sauce. Moisten with salad dressing to give spreading consistency.

Remove the crusts from an uncut loaf of day-old white sandwich bread. Slice lengthwise to make three or four slices about 3/4 inch thick. It's a good idea to have the bottom slice thicker than the other three since it helps in placing the loaf when served. Spread slices, except top and bottom, with creamed butter, mayonnaise, then with different fillings. Use chicken filling between two slices; egg filling for the next and chopped vegetables moistened with mayonnaise for the third or tomato slices. Stack and cover top and sides with soft cream cheese piled like frosting. Garnish with thin radish slices and dust with chopped chives. Chill in the refrigerator several hours before serving. It's better not to use lettuce because it offers slicing difficulties after the loaf is served.

For the cream cheese frosting use 1/4 to 1/2 pound of cream cheese. Add rich milk or cream to make a thick paste. Beat cheese and cream until evenly mixed and of good consistency for spreading. Spread over loaf to give a fluffy effect, as though you were swirling icing.

#### \*Tomato-Cheese Salad.

(Serves 8-10)  
1 can (10 1/2 ounces) condensed tomato soup  
1 tablespoon butter  
1 tablespoon grated onion  
1 1/2 tablespoons gelatine  
1/2 cup cold water  
6 to 8 ounces cottage cheese  
1/2 cup mayonnaise  
Salt to taste  
1 cup chopped cucumber  
1 cup chopped celery  
1/2 cup sliced radishes

### LYNN SAYS:

When you think the thermometer's going to burst, then think cool, eat cool, act cool, and you'll be cool. Drink plenty of water and cooling beverages.

Be gay and have your meals casually out on the shady porch on a bright table cloth. Serve things buffet style for it'll make it easier all the way around: less table setting, less dishes, and less to do.

No one may feel much like eating, and people, generally eat less during summer months, but they must still have the proper diet. So bring out your crisp garden salads, chilled main dishes, and assorted fruits. Be Cool!

### THIS WEEK'S MENU

- \*Sandwich Loaf
- \*Tomato-Cheese Salad
- \*Honey and Nut Bran Muffins
- \*Spiced Rhubarb Jam
- Cool Beverage
- Chilled Assorted Fruit Plate
- \*Recipe given.

1/2 cup finely chopped onion  
Lettuce  
Tart french dressing  
Heat the tomato soup, butter and grated onion. Soften gelatine in cold water and add it to the hot tomato mixture. Add the cottage cheese and mayonnaise, stir the mixture thoroughly and salt it to taste. Let the mixture cool until it thickens slightly, then add the chopped vegetables. Pour into a large ring mold or individual molds and chill until firm. When ready to serve unmold on crisp lettuce. Use a tart french dressing with this salad.

A one-dish summer meal that will help you be a cool and collected homemaker is this tasty ham mousse which may be served as a salad main dish, heaped high with garden greens, tomato aspic cubes, devilled eggs, carrot strips, peas marinated in french dressing, ripe olives, celery hearts.

#### Ham Mousse Salad Plate.

(Serves 6-8)  
1 tablespoon of plain gelatine  
1/2 cup cold water  
2 cups stock or bouillon  
1/2 cup mayonnaise  
1/2 cup diced celery  
1/4 cup diced dill pickle  
1/4 cup minced pimiento  
1 cup chopped, cooked, smoked ham

Soak gelatine in cold water for 5 minutes. Heat stock or bouillon to boiling point and add gelatine which is soaked. Stir until dissolved. Chill until slightly thickened, then whip in the mayonnaise. Add remaining ingredients, pour into ring mold and chill until firm. Unmold on salad plate and garnish with accompaniments suggested above.

Muffins that will bake in a few minutes will give your meal a tang and zest that will bring cheers from the family. These are so good you'll want them often for any meal of the day. If made in the smaller muffin tins, they'll make a grand addition when you have the ladies in for luncheon.

#### \*Honey and Nut Bran Muffins.

(Makes 16 large muffins)  
1/2 cup honey  
1 cup flour  
1/4 to 1/2 teaspoon soda  
1/2 teaspoon salt  
2 cups bran cereal  
1 tablespoon melted butter  
1 1/2 cups milk  
3/4 cup walnuts, chopped fine

Sift together flour, soda, salt, and mix with bran cereal. Add other ingredients. Place in greased gem pans and bake in a quick oven (425 degrees) for 25-30 minutes.

A jam spicy and delicious to go with your muffins is this one which needs only a few minutes' cooking and is therefore guaranteed not to make your kitchen unbearably hot.

#### \*Spiced Rhubarb Jam With Orange.

(Makes 7 6-ounce glasses)  
3 1/2 cups prepared fruit  
4 cups sugar  
1 box powdered fruit pectin

To prepare fruit, trim and slice fine (do not peel) about 2 pounds of small red-stalked rhubarb. Add 1 cup of sugar, mix, let stand for 15 minutes. (This cup of sugar is added in addition to the ones specified above). Add 1 teaspoon each of cinnamon and cloves, and grated rind of 1 orange.

Measure prepared fruit into a 5-to 6-quart kettle filling up last cup or fraction of a cup with water if necessary. Place over the hottest fire, add fruit pectin, mix well, and continue stirring until mixture comes to a hard boil. To reduce foaming 1/4 teaspoon butter may be added. Pour in the 4 cups of sugar, stirring, bring to a full rolling boil, and boil hard 1 minute.

Remove from fire, skim, pour quickly into glasses. Paraffin at once. (Released by Western Newspaper Union.)

## Enchanting Party Frocks of All-White for Evening Wear

By CHERIE NICHOLAS



DO YOU believe in the magic of fairy wands? Unless it be at the touch of a fairy wand how could such visions of loveliness as the trio pictured ever come into being?

It is just such lacy, beguiling sheer and lovely gowns as these that women who yearn for pretty clothes envision in their dreams of "what to wear," when they go dancing on a gay summer night. So be as sentimental, as blithely romantic as you will in choosing your midsummer night festive gowns, keeping in mind that fashion particularly favors exquisitely fragile sheer media this season, with the emphasis definitely on all white for evening wear.

The all-white lace dress as pictured to the left is making its appearance again and again on best-dressed women who are attending fashionable night clubs or formal events at important summer resort hotels. It adds to the lure of this lace that it is American made. It is as exquisite and beautiful as it is surprisingly inexpensive. Crisp, white and delicate, the new laces make you look your prettiest with their lure and charm. The dress has its own rayon taffeta slip.

The South American influence is very prominent in the white cotton lace evening gown shown centered in the group. The four flounces on the skirt are reminiscent of the Spanish dancer's costume. The deep capelike collar opens at the back. With the return of the "gracious lady" period, the call for handsome lace such as fashions this distinguished frock is outstanding. Nothing in the way of sheer cottons surpasses organdy and when it is elaborately eyeleted as is the organdy used for the "picture" gown on the fair socialite portrayed here, the effect is most eye-appealing.

The introduction of black jersey in the bodice is in keeping with the present trend. This touch of black gives a sophisticated look to an otherwise airy, fairy ingenue frock. The wing-sleeved bolero and the very full over-skirt effect are high-style details.

This matter of sheer airy-fairy fabrics for the party dress carries all the way through the program of the "pretty" frocks fashion so definitely favored this season. Often yards and yards of billowy tulle or stiffened chiffon or thinnest of marquisette go to make up the full skirt with its quaint little fitted bodice.

A new vogue this season is that of enormous florals handpainted on either most diaphanous filmy white sheers or these flower paintings are done on white jersey likewise white sharkskin in dazzling color glory.

Most of the new white dresses of rayon jersey (with a dull finish) or rayon crepe are made very simply. They are, however, given a look of distinction and importance by intriguing touches such as gold kid trimmings, gold or jeweled buttons, girdles with an enrichment of jewel embroidery.

Watch buttons! They promise to be as important as jewelry in the evening mode, and are used conspicuously so as to call attention to their intricate design. Huge flower buttons add infinite charm to the otherwise all-white frock. Immense mother-of-pearl buttons are fashion highlights. Some of the pearl buttons are made up with a filigree design worked out in gold or silver. You can get buttons that snap on and off and thus change the entire aspect and color scheme at will. (Released by Western Newspaper Union.)

### Vacation Outfit



You can bank on this simple rayon sheer striped dress no matter where you vacation, for simplicity is America's fashion this summer from coast to coast. Broadening horizontal shoulder stripes, with whittling vertical stripes prove the stripe is quicker than the eye when it comes to actually whittling down the figure. This optical-illusion outfit comes in brown and blue, navy and white, also gray and white. A flaring brimmed hat and gauntlet gloves complete this outfit.

### Chic Fur Capes on Fashion's Calendar

Keep on the lookout for fur capes. They're on their way! They are available in any length from shoulder to waist depth and longer. If you have a coat that has served its time go to your favorite furrier without delay and have him transform it into a latest-model cape. If you are buying out-and-out new furs, before you invest take a look at the stunning cape fashions that definitely will carry the "new" look from now on. These are the final word in chic.

### Linen Dresses and Suits Season's Smart Styles

Women of assured fashion intuition regard suits in black or brown, navy, or dark green linen as the best-looking costume of the season for town wear. These are meticulously tailored and are given charm and femininity via lovely white lingerie accents.

One-piece dresses of non-wrinkle linen are very popular this summer. They are made with all the fine dressmaker details such as enhance chic models in crepe or thin wool. There are such highlight touches as braid trims, odd huge buttons and so on. The dress that looks like a suit, also princess types, are popular in linen.

### Print Lingerie

Enthusiasm for lingerie and negligee apparel that is fashioned of either cotton or silk prints that are patterned with luscious looking strawberries is running high. You will love the new rose-motif prints, too.

## PATTERNS SEWING CIRCLE



match as well as a becoming bonnet which buttons in shape. It opens out flat for ironing.

Pattern No. 8970 is designed in uneven sizes for 2 to 6 years. Size 3 dress and bolero requires 2 1/4 yards 35-inch material. Panties, 3/4 yard and bonnet 1/2 yard. Send your order to:

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



8970

A PET summer fashion for miss two to six. A simple frock which she can learn to put on and take off by herself; it has straps which button on the shoulder. The little bolero has ruffled cap sleeves. The ensemble has panties to

### Origin of Ice Cream

Ice cream is so called because it is ice with cream or milk added, in contrast to the ices of the Middle Ages, which were made up merely of ice with fruit flavoring. Creamed ices were not originated in the United States. They were first developed by French chefs, who used the same ingredients we use today.

Later the French formula for ice cream was taken to England as a court secret. It came to America with the colonists. It was first served at a presidential banquet during President Jefferson's administration.

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Aggravated Ignorance  
Double ignorance is where a man is ignorant in his ignorance.

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Hope for Tomorrow  
Hope ever tells us that tomorrow will be a better day.

"You can't be courteous if you don't feel right"

says JEANNE HESS,  
Switchboard Operator

"That's why I like the

Self-Starter  
Breakfast"



Let's go to town - at home!

NO TELLING what tomorrow's weather may be. It fools the best forecaster. But we do want chintz for the windows. We do need a carpet sweeper, a new percolator, and a new end-table in the living-room. And we don't want to loosh around rainy streets to hunt them. Problem: How to thwart the weather man. Simple enough! Let's sit down by the fireplace and read the advertisements. Here it's comfortable and snug. We'll take the newspaper page by page, compare prices, qualities, brand-names. Tomorrow, rain or shine, we'll head for the store that has what we want, and home again in a jiffy.

"Buying at Home"—through the advertising columns—gives you wide selection, more time to decide, and satisfaction when you decide.  
● MAKE IT ONE OF YOUR PLEASANT HABITS!