

Household News

by Lynn Chambers



MAKE THE MOST OF YOUR LEFTOVERS!
(See Recipes Below)

TRIMMED TO TEMPT . . .

Leftovers on purpose! There are so many delicious ways of using leftovers, why not call them "planned aheads"? Casseroles, meat loaves, salads, soups and so on will do much to turn the tag ends of yesterday's dinner into mealtime "come-ons."



The trick is not to serve the same old hash or stew in the same old way, but to give leftover foods fresh faces with fresh recipes. Like many thrifty homemakers, you, too, can discover the economy, both in time and money, of buying and preparing a large roast, or more than enough vegetables, with leftovers in mind.

You can't always make mealtime foods come out even. So, let's be practical about the situation. If you serve roast chicken or baked salmon for Sunday dinner, plan to do all sorts of things with the leftover portions for weekday meals.

Here's a roll call of leftovers and how to fix them—proof that "day-after" foods can be not only good, but delicious!

Summer Meat Pie.

(Serves 6)

- 2 pounds beef neck or shank or
- 2½ cups leftover meat, cubed
- 3 tablespoons flour
- 2 tablespoons lard
- 1 small onion, sliced
- 1 green pepper, chopped
- 1 cup carrot slices
- Sliced mushrooms
- Salt and pepper

Have the beef neck or shank cut into 1-inch cubes. Dredge in flour, seasoned with salt and pepper. Brown meat in hot lard with onion and green pepper. Cover with hot water and let simmer 1 hour, with kettle tightly covered. Transfer to baking dish, add carrots and mushrooms. Thicken meat liquid, pour over meat and vegetables. Cook in moderate oven (350 degrees) about 40 minutes, then pipe a border of mashed potatoes around the edge, and bake till potatoes brown.

***Salmon à la Ring.**

- 4 tablespoons butter
- 4½ tablespoons flour
- 1½ cups milk
- ½ pimiento
- ½ small green pepper
- 2 cups flaked salmon
- 2 egg yolks
- ½ cup mayonnaise
- Salt and pepper to taste

Melt the butter, blend in flour, add the milk and cook slowly, stirring constantly until thickened and smooth. Add green pepper and pimiento cut into strips. Add flaked salmon. When hot, add egg yolks which have been beaten, cook a moment, then fold in mayonnaise and seasonings. Heat again and blend thoroughly. Serve this mixture in the center of a rice ring which has been turned out on a serving platter or chop plate. Garnish with the buttered peas and sprinkle with paprika.

LYNN SAYS:

When brown sugar hardens so that it cannot be measured accurately, spread it in a shallow pan and heat it slowly in a 275-degree F. oven. If too high a heat is used, the sugar caramelizes. Stir and mash it with a fork. Only enough sugar to be used at one time should be softened, as it hardens again as soon as it is cold.

To sour one cup of milk, put one tablespoon of vinegar in a cup and fill the cup with sweet milk. Stir well.

To clean silverware, mix one tablespoon soda and one tablespoon salt with one quart of water. Boil the silverware in this in an aluminum kettle until the tarnish is removed. Rinse and rub dry.

Give the baby his cod liver oil in the bath tub to avoid the brown stains on blankets and clothes that are so hard to remove.

THIS WEEK'S MENU

- *Salmon à la Ring
- Buttered Peas
- Head Lettuce Salad
- French Dressing
- Apple Tarts, Cream Beverage
- * Recipe given

Rice Ring.

Cook 1 cup of rice in 8 cups of boiling salted water. Cook rice until tender and fluffy. Remove from boiling water and rinse well with cold water. Drain thoroughly.

- 1 cup parsley, chopped fine
- 1 onion
- ½ green pepper
- 1 cup whole milk
- 2 tablespoons any well-flavored cheese
- 4 eggs
- Salt and pepper to taste

Beat egg yolks until thick, then add the milk, rice and other ingredients. Fold in stiffly beaten egg whites last. Pour into a well-greased ring mold. Set in a pan of hot water and bake from 30 to 40 minutes in a 350 to 375-degree F. oven.

Or you may want to add leftover meat or fish to your rice foundations. Try one or all—you'll find the combinations tempting.

Romantic Meat Pie.

(Serves 6)

A very nutritious kind of pie is this one, with crescent biscuits riding a sea of meat, vegetables and gravy. And it's an excellent way to serve leftover meat. Almost any of the thrift cuts can be used. You'll need:

- 4 tablespoons fat
- 3 tablespoons chopped onion
- 2 tablespoons green pepper
- ½ cup diced celery
- 1 cup diced cooked meat
- 4 tablespoons flour
- 2 cups milk or meat stock
- ½ cup diced cooked carrots

Slowly brown onions, pepper, celery and cooked meat in cooking fat, stirring often. Add flour slowly, stirring constantly until brown. Add remaining ingredients. Heat thoroughly. Pour into well-greased baking dish and cover with baking powder biscuits which have been cut in crescent shapes. Bake in a hot oven (450 degrees F.) about 15 minutes, or until biscuits are browned.

Why not try this sweet potato leftover which is sure to be a hit with either fish, fowl or meat: Mash the potatoes and shape into ½-inch cakes. Sprinkle with flour and brown quickly in hot fat. Then serve.

Sure, it's a big problem to figure ways of using assorted flakes and bits of yesterday's meal. But, don't eye them coldly—show them the heat again. Your family will love you for it!

Ham Soufflé.

- 2 cups scalded milk
- 3 tablespoons butter or other fat
- 3 tablespoons flour
- ½ cup bread crumbs
- ½ teaspoon salt
- Buttered bread crumbs
- 2 cups ground cooked ham
- 3 eggs
- Grated cheese

Make a cream sauce of milk, fat, flour and salt. Add bread crumbs and cook 3 minutes. Add ham and egg yolks and carefully fold in whites beaten until stiff. Turn into well-greased baking pan or casserole, spread top with buttered crumbs and sprinkle with grated cheese. Bake about 30 minutes in moderate oven (350 degrees F.). Serve at once.

Meals that follow holiday feasts can be made beguiling by clever use of foods left from the feasts themselves.

Salvage leftovers from the relish tray, grind or chop them, moisten with a little salad dressing and out comes a brand new sandwich filler. Spread some between hot toasted rolls or bread slices at snack time. (Released by Western Newspaper Union.)

Handsome Wools Are New Style For Town, Travel and School

By CHERIE NICHOLAS



A "HONEY" of a jacket suit in deep honey-colored wool is pictured at right above. The round yoke of the dress ties in a bow under the chin. The all-over embroidered or braided effect is important news for fall.

This jacket subscribes to the new technique in an all-over embroidering, in matching honey-colored yarn. Brass buttons artfully blend to the color scheme. The modish off-face tailored brown felt hat has a corded brim.

Perfect for fall travels is the simple slim black wool dress topped by a plaid jacket in red, black and white as pictured to the right. We have never seen such gorgeous plaids as those out this season. The fashion edict is "plaids for everything," skirts, blouses, jackets, suits. Dresses also have plaid accessories with monotone costumes. Interesting clips fasten it, in line with the sentiment that prevails for spectacular buttons and gadget-clips of all sorts. The dashing up-swept hat of black felt has a colorful pheasant feather.

Soft two-toned wool makes the good-looking dress to the left. Here is a model to delight any career girl. It is destined to be a campus favorite too. It flaunts several outstanding fashion trends that college girls adore. Huge patch pockets as shown, register in the list. Then there are the simple straight sleeves. The belt is studded with simple nailheads and there are more nailheads being used this season than you can count. Watch nailheads! Silver buttons fasten it and the big emphasis is on buttons for fall. Note the pheasant feather on the hat! Hats are being be-feathered as they have not been for years and years past.

Speaking in general, there is lots of jersey being used for everything, from jerkins to hats, daytime dresses and formal evening modes. Designers are trimming silks and wools with velvet also a vast amount of fringe is being used in versatile ways. Buttons are spectacular and

look like handsome jewels. Leather trims abound on sports and travel togs.

Take a look at 1941 autumn fashion showings and you will find a new high in costume design. The play made on colors this season is simply fascinating and the big news is rich quality-kind materials, especially the new wool weaves that glorify the entire fashion picture. Most of all, there is that indescribable something about the new coats, suits and dresses, that is surpassingly good-looking and assuring to women who dress with discriminating taste.

Seeing a preview of fashions as recently staged by The Style Creators of Chicago, one is especially impressed with the exquisite finesse and workmanship. And the lavish yet subtle use of intriguing surface decoration that marked the styling of the hundred or more coats, dresses and ensembles presented at this gala occasion, by exhibiting members of this noteworthy organization. The foursome of fashions shown here were especially selected from this galaxy of smart fall costumes, selected because of their adaptability for smart town, travel, school and office wear.

You will be wanting a tweed costume suit, of course. If it has a full-length topcoat, as pictured to the left at the top in the group and it will prove a many-purpose outfit that will give you infinite wear. The new raglan shoulder and above-the-waist bulkiness is well portrayed in this toast brown rough tweed. The long coat is closed with large wooden buttons and belted in crushed brown kidskin. The dress beneath has a silk crepe top with draped neckline, interesting pockets and a gold clip.

(Released by Western Newspaper Union.)

Lipstick on Lapel



Your lipstick worn at your lapel! Here it is, swinging from a bar-pin on this perfect date dress for the teen age. No more rummaging about in your purse when you have that impulse to wield woman's most effective weapon. This adorable dress with the lipstick gadget attached is in deep peacock blue velvet, with bright wool embroidery, accenting the square neckline.

Feathers and Veilings Popular for Fall Hats

You will be in fashion whether you wear a very large hat or a provocative little confection that plunges forward in a saucy tilt. The little hat is keeping veils in the picture. The newest arrangement calling for veils that mass at the back so as to accent the new back-coverage treatments.

Most of the little hats have snoods to get that back-coverage look that milliners tell us is such an important style feature. If not snoods, then some other novelty that conceals the hair at the back. Larger brims are also shaped downward or curtained with ribbons so as to achieve the back-coverage look.

It is a season for fine feathers of every description. Entire feather hats will be worn and on most of the felts gay quills and pheasant feathers flaunt their bright colors.

'Little Black Dress' Is Still One Favorite

The dressy afternoon black dress will be repeating its triumphs all over again this fall. Very charming types are fringe-trimmed. Others have wide bands of velvet as trimming. Then again very ultra types are made of fine fabric cut along the newest dolman-sleeve, loose-fitting blouse lines. They are classics in simplicity.

The dressier blacks are enhanced with lace trims or with jet embroidery. However be the styling dressy or conservatively practical, the big news is that black remains steadfastly in the new autumn style picture.

PATTERNS SEWING CIRCLE



ure! The basque silhouette is entirely new, different, quaint. Another feature of the basque fashion which you'll appreciate is that it may be as brilliant in coloring and trimming as you care to make it. Pattern No. 1447-B is one you may make up in a bright plaid, a sprigged challis, a vivid tone in plain material. Then add the true peasant touches in the braid around the neckline and around the top of the hem.

Barbara Bell Pattern No. 1447-B is designed for sizes 11, 13, 15, 17 and 19. Corresponding bust measurements 29, 31, 33, 35 and 37. Size 13 (31) requires 3½ yards 36-inch fabric without nap. Send your order to:

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