

# Household News

by Lynn Chambers



LET'S MAKE A DATE FOR LUNCHEON  
(See Recipes Below)

## FALL LUNCHEON

As the leaves begin to crackle and fall's favorite flower, the chrysanthemum, stirs in the sweet smelling earth, and fruit hangs heavy and ripe on the trees—do your thoughts turn to luncheons and bridge?

If they do, prepare to have one now, using as your theme the leaves, fruits or flowers that fall has to offer as a welcome change from summer luncheons you may have had. If you are having a pre-luncheon bridge, try carrying out the fall theme on the bridge tables with small vases of fall flowers, in candies, and decorations. Favors can be had using the autumn theme and prizes may be wrapped in the burnished fall shades or tied with ribbons of that color.

Whatever you do, have your tables and especially the centerpiece stunning enough to stimulate interest and conversation. It'll make luncheon and bridge afterwards a real success, and star you as a smart hostess.

Play up the oranges and yellow in food for luncheon, picking it up here and there in this dish and that with a touch of green to heighten interest. Do something unusual in the main dish by having a frozen or cooked fish fillet lightly creamed and well garnished. Simple to fix, a dream to behold, yet delicate to taste, here's your main dish:

### \*Creamed Fillet of Flounder With Mushrooms.

- 2 packages quick frozen fillet of flounder, cooked
- or
- 2 1/2 c. cooked fish
- 2 1/2 c. fish liquor or light cream
- 2 1/2 cups sliced mushrooms
- 6 tablespoons butter
- 4 tablespoons flour
- Salt and pepper
- Watercress

If using frozen flounder, cook in a saucepan, adding 1 cup boiling water and 1/2 teaspoon salt, and cook until tender. If using cooked fish, be sure it is well drained. Flake fish. Cook mushrooms in butter, until well browned, add flour. Add fish liquor and cream, gradually stirring constantly and cook until thick. Add fish and seasoning. Serve on hot buttered toast or in patty shells. Sprinkle with paprika. Garnish with watercress.

When serving the vegetables, pretty the platter by serving both the green beans, cut in long, lengthwise strips, and the carrots cut lengthwise, side by side. Or have a mound of carrots or beans in the center, and then have alternating mounds of green bean and carrot strips coming out toward the rim of the plate.

If you were to take a poll among your luncheon guests, you would probably be surprised how many

### LYNN SAYS:

Sit up and take notice of fall's possibilities for table decoration. Cornucopias and centerpieces of fruits and vegetables interlaced with burnished leaves and brightly colored flowers certainly have a way with them and will do very nicely for your luncheon table.

Take a tip from the outdoors and make the most of the humble squash, apple, pear, or a spray of bittersweet. Let your fruit glisten and shine by rubbing with oil and then polishing to a high luster. For more permanent effects, have the fruit laquered. Arrange pears, apples and grapes on doilies of autumn leaves and set on a mirror for the centerpiece, or have the fruit arranged from the opening of a squash. Dusky red or bright chrysanthemums look effective if arranged in a small squash. Any of these will give your table a smart note and also a piece of grand conversation for luncheon guests.

Speaking of nice touches, put a leaf of deep rich red, brown, or yellow, or a bit of bittersweet to the side of a placecard. This will be just fine to carry out the autumn theme of the centerpiece.

### THIS WEEK'S MENU

- \*Creamed Fillet of Flounder With Mushrooms
- Green Beans      Corn on Cob
- \*Orange Honey Bread
- Green Salad
- Peach Sundae      Crisp Cookies
- Coffee
- \*Recipe Given

women confess to an extraordinary interest in rolls, bread and muffins. Here's a bread which highlights a luncheon perfectly and whose orange flavor gives just the right touch of piquancy to the meal:

### \*Orange Honey Bread. (Makes 1 loaf)

- 3 tablespoons shortening
- 1 cup honey
- 1 egg, well beaten
- 1 1/2 tablespoons grated orange rind
- 2 1/2 cups flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon soda
- 1/4 cup orange juice
- 1/4 cup chopped walnuts

Cream the shortening until light, then add honey gradually, and continue beating until well blended. Stir in the egg and the grated orange rind. Sift the dry ingredients together several times, then add them alternately with the orange juice. Stir in the walnuts. Pour the batter into a well-greased loaf pan and let stand 20 minutes before putting into oven. Bake in a slow (325-degree) oven for 1 hour or until well done when a toothpick comes out clean. If desired, 1/4 cup of candied orange peel may be added to the batter to give additional flavor, or may be substituted for the nuts.

I shall pass lightly over the subject of salads. Ours today follow nearly the same pattern as recipes printed in old cookbooks. But I would like to give you a recipe for a dressing. Used on a salad of hard-cooked eggs, lettuce, chopped onions and sliced radishes it's tops.

Rub the yolks of two hard-cooked eggs together with 1 tablespoon of cold water until smooth. To this add 2 tablespoons of salad oil and 1 teaspoon each of salt, powdered sugar and prepared mustard, and blend well. Finally, add 2 tablespoons each of plain and tarragon vinegar.

And last, but not least, here's a recipe for ice cream. Serve this with sliced fresh peaches topped with whipped cream.

### Uncooked Custard Ice Cream.

- 1/2 cup sugar
- 2 eggs
- 1 1/2 cups top milk
- 2 tablespoons sugar
- Pinch of salt
- 1/2 pint whipping cream
- 1 teaspoon vanilla extract

Dissolve the 1/2 cup of sugar and the salt in the cold milk. Beat the egg white until stiff, add 2 tablespoons sugar and then beat in the egg yolks, one at a time. Combine with the milk and fold in the whipped cream and vanilla. Pour into freezing trays and stir every 15 or 20 minutes until firm. This may also be made in a crank freezer, but the amount should be doubled for the ordinary size of freezer.

If you desire to vary this recipe, here are suggestions:

Maple Ice Cream—Add maple flavoring to taste in place of the vanilla; about 6 drops will be needed.

Butterscotch—Substitute brown sugar for the 1/2 cup of white sugar.

Chocolate—Melt two squares cake chocolate and add to custard mixture. Four additional tablespoons sugar must be added as well.

Peppermint—Peppermint flavoring, oil of peppermint and enough pink coloring to give the desired color are added.

(Released by Western Newspaper Union.)

## Fine Wale Corduroy Answers School Bell and Campus Call

By CHERIE NICHOLAS



WHEN the school bell peals forth its summons to classroom and campus environs over this land, corduroy will be one of the first to answer the call. Not the old-fashioned kind of corduroy, but an educated kind that has learned it must be fine to be smart, and lightweight and drapable, as well as long wearing.

School and college girls know this very new and modern corduroy as cordurella, while the male contingent call their cordurex. The Latin students in the class will understand why. It's just another instance how the girls have taken of late to copying boys' fashions for corduroy, which used to be almost exclusively a male fabric.

And now look at it! Now whole families go corduroy-clad these days from father, big brother to Junior and from mother and big sister on down from the teen-age to the littlest daughter of the household. Not only have the girls taken over the fabric, but they've taken it in slacks and shirts and jackets that the boys wear, as well as in their own feminine dresses and suits.

There's no end to the types and styles that are fashioned of corduroy. Take jackets, for example. Pets of the campus, are the convenient wear-with-everything jackets, of the fine lightweight modern corduroy, such as are shown, boy and girl fashion, at the top of the group illustrated. Though they go with any kind of campus clothes, men like them best with slacks of the same material, but often in different color, while the girls like free-striding skirts.

Varied types of jackets are available. There are plain, classic single-breasted buttoned styles, fly front closings with either buttons or slide fasteners, blazer types with the edges bound in contrast, cardigan styles, fitted jackets and loose



Corduroy is regarded as an outstanding current fabric success. This clever outfit is "enough to set the heart of any little fashion-wise daughter a-flutter with joy. It is a classic shirt-type dress made of the new velvet-like ribbed cordurella. Durable and handsome, this fabric is making conversation because of its likable qualities. Gold star buttons down the front and on the pockets add to the thrill of this jaunty costume. The Scotch cap has matching gold stars.

jackets. In fact, a jacket for every age and figure.

Skirts, too, are very versatile. The favorite is simplicity itself, cut bias with a center front seam and having plenty of room for free-striding. For variety, there are gored skirts, made with the ribs in the alternate gores running one gore horizontally and the next vertically. Dutch boy pockets give a swank look and a favored trimming trick is a line of contrasting color piping around the hem top.

Gay skirts to wear with sweaters are a "must have" in any college wardrobe. For the striking skirt worn by the girl reclining in the foreground of the illustration, cordurella is used in three contrasting colors, beige, brown and brick red, the usual order of things being reversed by putting the lightest tone at the bottom. The jacket is beige.

To the right in the picture you see cordurella presented in a dressier mood, for this modern corduroy is really choice looking and makes up beautifully for afternoon wear. The western influence has scattered metal stud trimming over many costumes that never heard the word "cowboy." Witness this smartly tailored fly-front frock of cordurella. Gold studs decorate the belt and the pocket flaps in the manner of the most ornate cowboy trappings, yet the frock is far more suggestive of the luncheon table than of the corral.

Jerkins or weskits are also making a place for themselves in cordurella school wardrobes. The suits have many an interesting style detail, such as peplum jackets, weskit-type jackets, high skirt bands in peasant fashion, novel closings such as metal daggers instead of buttons. Military touches are not missing either.

(Released by Western Newspaper Union.)

### Corduroy Outfit

### Knitted Accessories Is New Autumn Style

Add the fashion "touch that tells" to your tweeds and your plaids, your velveteens and your corduroys, with knitted accessories. It's considered smart style to match stocking cap, scarf and gloves that are either knitted or crocheted.

Women are crocheting their hats also and trimming them in ruches of loopyarn. Wide brim felts with crocheted bands or entire crocheted crowns lean also to the new trend. Crochet handbags are enormous in size and are worked in ways to ensemble perfectly with the knitted details that complement the costume.

### Irish Crochet Lace and Fine Venice Trimming

At the lace counters you can get circular Irish crochet by the yard for collars and cuffs and trimming purposes. The same is true in regard to handsome Venice laces. The latter is also used in allover patterning for blouses to wear with afternoon suits, or to top party skirts of yards and yards of tulle.

### Quilted Velvets

Very handsome and very new looking are the coats and suits fashioned of quilted fabric, especially those in velvet and wool. The girl going away to school will take keen delight in a quilted velveteen jacket to wear with her plaid skirt.

## PATTERNS

SEWING CIRCLE



8991

LONG straight lines from shoulder to hem give this simple frock slenderizing lines. Furthermore, you nip in the waistline by means of side sashes which tie in back. It's a cool frock too, cut

with short kimono sleeves. A neat, convenient pair of pockets fit nicely into the entire design. We call it the perfect frock for household wear. And a frock for maternity wear too, because of the expandable waistline.

Pattern No. 8991 is in sizes 14 to 20; 46 and 48. Size 18 takes 4 1/2 yards 35-inch material. Four yards ric rac. Full directions for sewing are included in a sew chart which comes with the pattern. For this attractive pattern send your order to:

SEWING CIRCLE PATTERN DEPT.  
149 New Montgomery Street  
San Francisco Calif.  
Enclose 15 cents for each pattern.  
Pattern No. .... Size .....

## HOUSEHOLD HINTS

When creaming shortening and butter for a cake, save time by mashing them together with a potato masher. This will not harm your mixture and is certainly a timesaver.

Parsley is much easier to cut if washed in hot instead of cold water.

To renovate a soiled couch hammock, try painting it any desired color. The canvas will take the paint very well. Two coats are generally needed.

For a quick salad, cut tomatoes in thin slices, spread each with a mixture of salad dressing, sardines, chopped pickles and olives and serve on shredded lettuce.

Spices hold their flavor better if kept tightly covered in a cool pantry.

## If you bake at home, use FLEISCHMANN'S FRESH YEAST

RICHER in VITAMINS

The Household Favorite of Four Generations!



### First Step

One of the first steps to contentment and happiness is to learn not to begrudge other people the things they have because you cannot have them.

### Hitting the Line

In life, as in a football game, the principle to follow is: Hit the line hard; don't foul and don't shirk, but hit the line hard.—Theodore Roosevelt.

## "In any kind of weather it's the Self-Starter Breakfast for me!"

says ROBERT CURRIE,  
American Airlines  
Meteorologist.



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