

# Household News

by Lynn Chambers



Chicken a la King for Fifty  
(See Recipes Below.)

### Church Supper Ideas

What is so gay as a grand, big get-together full of informal fun, the hum of pleasant conversation and plenty of good food thrown into the bargain? A church supper, of course!

The fun will take care of itself and the food—well, almost if you get the right amount of it, for the cooking is as simple as only simple can be. Chicken's a treat any way you serve it, but very easy to prepare and serve if you do it this time-tried, old-fashioned, favorite way ladled out of a big kettle with plenty of cream sauce onto feathery light hot biscuits:

#### \*Chicken or Turkey a la King. (Serves 50)

- 4 4-pound chickens, stewed, then cut meat into pieces
- Or
- 1 18-pound turkey, stewed or roasted, meat diced
- 1 pound fat (chicken or turkey fat and butter mixed)
- 4 cups flour
- 2 gallons scalded milk
- 1 pound fresh mushrooms or 2 large cans
- 2 tablespoons minced onion
- 1 1/2 teaspoons or more salt
- 3/4 teaspoon white pepper
- 1 1/2 teaspoons paprika
- 2 sweet green peppers, chopped (optional)
- 2 pimientos, chopped (optional)
- 1/2 cup egg yolks (6 eggs)

Melt about three-fourths of the fat, add the flour, and blend thoroughly; add scalded milk, stirring rapidly with a wire whisk to keep well mixed. Cook until starch taste is gone—about 10 minutes. Cook the mushrooms, sliced, in remaining fat, until delicately browned and add to sauce with the onion. Beat egg yolks and mix with a small amount of the hot mixture to blend and add to the sauce, stirring thoroughly. Cook 4 or 5 minutes more. Add turkey meat. Season to taste (with paprika and pepper mixed into salt). Add peppers and pimiento, if used. Serve on hot biscuits.

The simplest way to prepare the chickens is to cook them in seasoned water, to which a small onion, 2 carrots and a small bunch of celery are added. Chickens are handled best if disjointed and the breast and back sections cut into convenient-sized pieces.

#### Baking Powder Biscuits. (Serves 50)

- 4 pounds flour
  - 3/4 cup double-acting baking powder
  - 2 tablespoons salt
  - 1 pound shortening (2 1/2 cups)
  - 5 cups milk
- Sift the dry ingredients together, add fat and mix lightly. Make a well in the center and add the milk.

#### LYNN SAYS:

Attractive salads pep up meals besides adding nourishment plus to menus. Salads in winter are a little hard to plan because of the scarcity of fresh fruits and vegetables, so I suggest you try these for solving your salad problem:

Prunes stuffed with cream cheese and nuts, served with orange sections and lettuce.

Cooked beets and cooked carrots diced with celery, mixed with mayonnaise.

Orange sections served with tiny cream cheese balls. Marinate oranges in french dressing first.

Canned pineapple and fresh oranges served in alternate sections on lettuce. Alternating orange and grapefruit sections are a good idea, too.

Chunks of lettuce with crumbled hard-cooked egg and a few leftover peas, tossed together with salad oil, salt, pepper, vinegar.

### THIS WEEK'S MENU

- \*Chicken a la King
  - \*Scalloped Potatoes
  - \*Sunset Salad
  - Bread and Butter
  - Assorted Cakes
  - \*Coffee
- \*Recipe given

Mix just until the dough holds together. Divide dough into fourths and make 1/4 at a time. Roll on a floured board, pat to 1/2 inch thickness, cut and place on baking sheet. Bake 12 to 15 minutes in a hot (450 degree) oven until golden brown.

#### \*Scalloped Potatoes. (Serves 50)

- 10 pounds (6 quarts) sliced potatoes
  - 2 quarts hot milk
  - 1/2 cup flour
  - 1 1/2 cups butter
  - 3 tablespoons salt
  - 1 tablespoon pepper
- Peel potatoes before weighing. Before measuring, peel and slice. If large, cut in two lengthwise before slicing. Into six baking dishes put a layer of potato, then a slight layer of flour, and repeat until all potatoes are used. Dissolve salt, pepper and butter in hot milk. Pour over potatoes, cover and cook in slow oven for 1 1/2 hours or until done.

Best idea for a salad is one that's made in advance and needs only to be sliced and placed on lettuce leaves for serving. It's as gay and colorful as the get-together itself.

#### \*Sunset Salad.

- 18 ounces lemon gelatin
  - 2 1/2 quarts hot water and canned pineapple juice
  - 1 1/2 quarts grated raw carrots
  - 1 1/2 pints canned crushed pineapple, drained
  - 2 teaspoons salt
- Dissolve gelatin in hot water and pineapple juice which has been heated to 130 degrees F. Chill. Combine carrots, pineapple and salt. When mixture is slightly thickened, fold in carrot and pineapple mixture. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise and grated carrots. Makes 32 portions.

Just in case you want to make up a church supper menu of your own, I'm listing additional recipes:

#### Meat Loaf.

- 10 pounds ground round steak
  - 2 pounds ground pork or salt pork
  - 4 eggs
  - 1/2 pound bread crumbs
  - 2 onions
  - 2 tablespoons salt
  - 2 teaspoons pepper
  - 1 quart cold mashed potatoes
  - 1 quart milk or canned tomatoes
- Mix thoroughly, mold into five loaves, and bake in a moderate oven 350 degrees F., until done. Makes 50 servings.

#### \*Boiled Coffee. (Serves 50)

- 1 1/4 pounds coffee (6 1/4 cups)
  - 2 1/2 gallons water
  - 2 eggs
- Mix shells, whole eggs and 1 additional cup of cold water with coffee. When the water comes to a boil, add the coffee egg mixture which has been tied in a bag, to the boiling water, and boil for 3 to 5 minutes. Test for strength. When ready, remove bag, let coffee stand 10 to 15 minutes before serving.

The wife of one of our famous football coaches, Mrs. Lou Little, likes to serve a simple but hearty meal after the game. Jot this one down as an idea for an after the game supper or church supper idea: Hot mulled cider, casserole of pork and beans, buttered hot date-nut bread, celery, pickles, and chili sauce; jellied cole slaw; doughnuts and coffee.

For the casserole, use canned pork and beans with tomato sauce; heat in the oven about 20 minutes. As a decoration use half slices of date-nut bread. Put them around the top of the beans for 5 minutes before the casserole comes out from the oven.

(Released by Western Newspaper Union.)

## Wool and Fur Combinations Make Stunning New Outfits

By CHERIE NICHOLAS



WITH surpassing artistry and craftsmanship American designers are setting a new high in costume design. Especially are our American style creators doing themselves proud in the campus, town and country ensembles which they create of gorgeous colorful wool and stunning fur.

Not only do the costumes pictured redound to the glory of American designers but there is fascination and patriotic thrill in the thought that the fur, American opossum, which is combined with the beautiful wools of these stunning costumes, is itself decidedly all-American.

The possibilities presented in this new alliance of wool with opossum are endless. Not only is opossum a flattering young fur when used for general utility costumes, but through scientific skill it has also been made available for dressy daytime and evening wear as well as for all-purpose wear.

A beautifully cut coat is shown to the left in the group. The exquisitely colorful wool stripe of which it is made speaks for itself. Now that fashion is advocating color, women are going in wholeheartedly for coats that add a bold dash of color glory to the winter landscape. The soft front fullness achieved by skillful manipulation of the stripes is decidedly effective. The wide notched collar and cuffs of natural American opossum are perfect with the subtle blue, lavender and pink in the tweed.

When one invests in a three-piece outfit as perfectly ensembled as the handsome model shown to the right, she has underwritten for herself a feeling that wherever she goes she is sure to be among the best dressed. This important ensemble for town carries an air of

matchless distinction. The suit is a masterpiece of fine tailoring. The three-quarter length cape of American opossum with striped tweed to match the suit will carry through triumphantly as a wrap to wear through the winter with daytime frocks and party dress as well. A sure, safe, sound and sane investment, this, that will pay big dividends in chic, charm and self-gratification.

Centered in the picture is another example of the intrigue and glamour expressed in the alliance of bright wool with smart fur. The coat is lined with a plaid wool in glowing high color to match the hood and blouse. When thrown back, the hood forms a colorfully lined collar. The jacket and skirt pick up two of the colors in the plaid. Mittens too, if you please, of matching fur!

If your new wool ensemble happens to be of wool in the now-fashionable magenta color, and if it is without fur, you will look very smart if you carry with it a stunning huge muff of opossum, and, of course, there must be a hat of the same fur to wear with it. The hat and muff twosome is an accessory combination especially cited among topnotch fashions.

Colors highlighted in wools this season especially stress browns and dark greens. The new bright blue is the talk of the town. With furs it is outstanding in any fashionable gathering. Amethyst tones and purples also are being played up to heights of distinction in wools, their beauty accentuated with handsome amethyst jewelry and sumptuous furs.

(Released by Western Newspaper Union.)

### Crocheting Has a Gay Fashion Role

Crocheters, now is your big moment. Crocheting is rising to dizzy heights of style prestige this season. It is nothing less than astonishing to see what novel and intriguing costume accents can be achieved with crocheting. This new enthusiasm for crocheting is "going big" with leading designers everywhere who are bringing new artistry and imagination into the field of crochet design.

One of the most fascinating gestures noted this season is that the new longer length heralded for the smartest vividly colorful suede or fabric gloves is being achieved by either gauntlet or mosquitoire tops done in simple crocheting decorated with tiny crocheted flowers or tiny ruffles that finish the top edge and then go meandering down the glove.

Wool suits and dresses are cunningly detailed with pockets crocheted of yarn in either a matching or a contrasting color. A crocheted patch pocket embroidered in your monogram will add a thrilling touch to your long middle-length jersey sweater.

Other ideas include a border of crocheting that widens the brim of your gay colored felt hat. Add a bag and belt with related crocheted detail. Cover big button molds with plain crocheting adorned with an applique of crocheted flowers. Designers are also bringing genius to play in the crocheting of scarfs and triangular head coverings. In fact, there is no end to the charming and unique uses now being made of crocheting.

### Silk Jersey



Here is a perfectly charming dinner gown made of silk jersey that combines sun tan beige for the blouse with black jersey for the skirt. The skirt is subtly draped in the new long sleek lines so popular this season. Note the new, long dolman sleeves. A wonderful black crepe felt turban has superfine sheer black lace veiling arranged over its crown, the ends brought down and fastened under her chin. Gold buttons adorn the blouse.

## PATTERNS

### SEWING CIRCLE



with convertible neckline and long and short sleeves.

The jerkin and skirt lend themselves to novelty materials, corduroy, plaid, tweed or gabardine. Contrasting blouses may be of washable cottons, rayon crepes, silk crepes or sheers.

Barbara Bell Pattern No. 1477-B is designed for sizes 12, 14, 16, 18 and 20. Corresponding bust measurements 30, 32, 34, 36 and 38. Size 14 (32) Jerkin requires 3/4 yards 54-inch material, skirt 1 1/4 yards 54-inch material and blouse with short sleeves 1 1/4 yards 35-inch material. Send your order to:

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### Influence of Church

The churches are the greatest influence in this world of ours to overcome the present tendency toward greed.—President Franklin D. Roosevelt.

## How To Relieve Bronchitis

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### CREOMULSION for Coughs, Chest Colds, Bronchitis

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Life is made up of sobs, sniffles and smiles, with sniffles predominating.—O. Henry.

## DON'T LET CONSTIPATION SLOW YOU UP

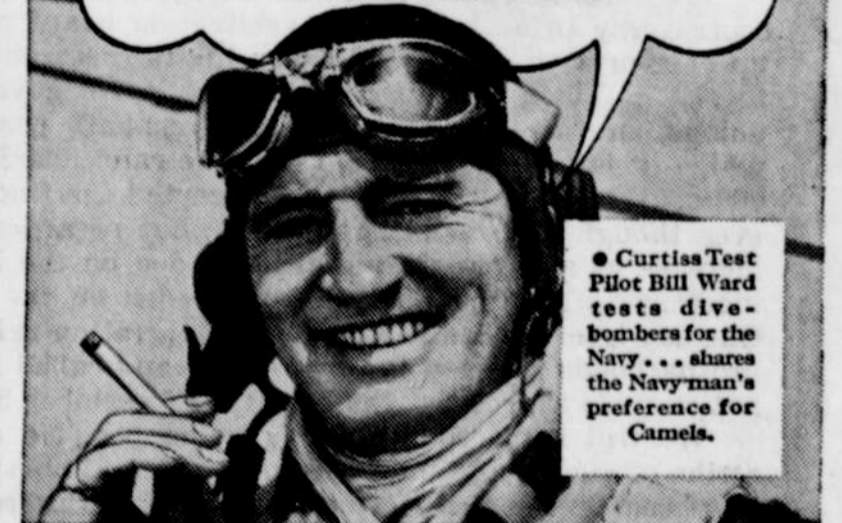
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#### Imagination's Poetry

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