

# Household News

by Lynn Chambers



Ring in the New Year—Buffet Style  
(See Recipes Below)

## New Year Patterns

Brand new ideas for a brand New Year! What better way to usher in the year than a table laden with something really new, provocative and colorful? So here's the menu and here are the recipes each with a new slant that will put you as a hostess in the higher brackets for smart entertaining.

Whether the buffet is planned for the eve before or the day itself, this menu is designed to give you as little last-minute busting as possible. Just see that your table's set properly and the food cooked beforehand. The combination will do its stuff.

Two meats that lend themselves especially for good-looking platters are tongue and corned beef. Because of their color, flavor and texture they can't be too highly recommended for a platter such as I've suggested. Here's how you prepare them:

### \*Beef Tongue.

- 1 smoked tongue
  - Cold water to cover
  - 4 bay leaves
  - 4 peppercorns
  - 1 teaspoon whole cloves
  - 1 onion
- Wash tongue and if salty let stand in cold water overnight. Place in kettle with seasonings and let simmer slowly until tender, from 3 to 5 hours. Remove brine, pull off outer skin, cut off root. Let cool in brine. Serve thinly sliced, either hot or cold.

### \*Corned Beef.

- 4 pounds corned beef
  - Clove of garlic
  - Paprika
- Wash the meat in cold water. Soak an hour in cold water if salty, then drain. Place in a kettle and cover with water. Cook slowly 3 to 5 hours. When thoroughly cooked, cool, rub with garlic and paprika. Heat thoroughly in oven before serving. Slice thin and serve on platter with beef tongue.

Crisp and chewy cabbage done up as a cole slaw is a good accompaniment for the tongue and corned beef platter. To make your table really attractive, serve in a red cabbage scooped out and filled with the creamy mixture of cole slaw.

### \*Cole Slaw.

- 4 cups finely shredded cabbage
  - 1/4 cup finely chopped green pepper
  - 1/4 cup finely chopped celery
  - 1 teaspoon salt
  - 2 tablespoons sugar
  - 2 tablespoons vinegar
  - 1/2 cup sour cream or mayonnaise
- Combine vegetables, seasonings and sour cream or mayonnaise. Fill

### LYNN SAYS:

If you're in the mood for resolutions here are some pointers that will help you make this New Year a year for more delectable food, better meals, and more attractive platters:

Season food carefully to bring out its hidden possibilities. Rub roasts with garlic or onion, and salt before roasting. Melt butter for vegetables and stir it throughout before serving.

Hot foods should be served as hot as possible and cold foods as cold as possible.

Foods should be good to look at because the eye takes them in first, so arrange platters neatly and use parsley or fruit or vegetables in garnishing their respective platters.

Heavy meals call for light desserts, light meals for more filling desserts. Make use of contrast in texture, color and flavor when planning menus.

You can stretch that food dollar by planning two or three days' meals in advance and thus save duplication of foods too often.

## THIS WEEK'S MENU

- New Year's Buffet**
- \*Platter of Sliced Tongue and Corned Beef
  - \*Cole Slaw in Red Cabbage
  - Assorted Bread or Rolls
  - Celery Olives Pickles Jelly
  - \*Apricot-Strawberry Gelatin Mold
  - \*Fortune Cake
  - Coffee
  - Mints and Nuts
  - \*Recipes Given

scooped out red cabbage and serve at once.

Fruit molds lend tone to a buffet table besides giving the guests a sweeter type salad and thus satisfying their appetite for fruit. Here's a truly delectable combination:

### \*Apricot-Strawberry Gelatin Mold.

- (Serves 8)
- 2 packages strawberry-flavored gelatin
- 1 No. 2 can apricot halves
- 1 No. 2 can pineapple pieces
- 4 cups water (juice from fruit to make up part of this amount)

Heat 2 cups water and pour over gelatin. Stir thoroughly, then add remaining water. Pour part of gelatin mixture over apricots laid at the bottom of a mold. Let Jell. Mix pineapple with remaining gelatin mixture and pour over first layer in mold. Let Jell until firm. Unmold and serve on crisp lettuce with sweet french dressing or mayonnaise combined with whipped cream sweetened with honey.

The dessert problem for this type of buffet is easily solved by a light, delicate cake frosted with chocolate and decorated with numerals to carry out the theme of the New Year:

### \*Fortune Cake.

- 1/2 cup shortening
  - 1 cup sugar
  - 2 cups cake flour
  - 3 teaspoons baking powder
  - 4 egg yolks
  - 1/2 cup milk
  - 1 teaspoon vanilla
- Cream shortening, add sugar, then beaten egg yolks. Whip until light and fluffy with Dover egg beater. Add flavoring, then flour sifted with baking powder, alternating the adding of the flour with the milk. Beat well, place in greased and floured layer-cake pans. Bake in a moderate (350-degree) oven 35 to 40 minutes.

Surprise item in this cake is its custard filling:

- 2 1/2 tablespoons flour
- 1/4 cup sugar
- Pinch of salt
- 1 cup milk, scalded
- 1 slightly beaten egg
- 1/2 teaspoon vanilla

Mix flour, sugar and salt. Stir in milk. Cook in double boiler until thick (about 15 minutes). Add hot mixture to egg slowly, then cook about 2 minutes longer. Cool, add vanilla and spread between layers of cake.

You'll need a whizz of an icing to do justice to Fortune cake. Take 2 cups of confectioners' sugar and blend in 4 tablespoons butter. Add 2 ounces unsweetened chocolate which have been melted over hot water. Then mix enough hot milk into the icing to smooth it out, flavor with 1 teaspoon vanilla and spread cake.

Team up the Fortune cake with a really good cup of coffee and you'll have a perfect close to the buffet supper. Use one well-rounded tablespoon of drip grind decaffeinated coffee for each cup of boiling water. Pre-heat drip coffee pot. Put coffee in upper compartment of pot. Pour fresh, briskly boiling water over it. Cover and let stand in a warm place until all the water has dripped through once. Remove upper compartment and cover pot. Serve.

### Setting the Table.

The table is the high note of any buffet, so if you want yours to be the topic of conversation do it this way: Set the two largest platters (your nicest and most important, the meat platter and the salad molds) at either end. Have plates, silverware and napkins off to one side and rolls, butter, and relishes on the other side. Plates of nuts and mints may be near a centerpiece of two candelabra with evergreen and silver bells at their base. (Released by Western Newspaper Union.)

## That Old Black Lace Shawl Is Right in Style This Season

By CHERIE NICHOLAS



psychological moment to release this priceless heirloom from its lavender-scented wrappings, for beguiling mantilla effects like that pictured to the right in the illustration are recapturing the charm and romance of yesterday and bringing their allure to modern fashion.

WHEN those cherished bids to yuletide parties begin to arrive, when those coveted invitations to smart afternoon affairs await acceptance, then it is that fancy turns to visions of pretty clothes that will make you look your prettiest.

To these ever-recurring "what-to-wear" problems, lace, always a gallant flatterer, brings one of the happiest solutions fashion has to offer this winter. It is not only that the charm of lace ever makes irresistible appeal, but this season the use of lace takes on new emphasis. Modern laces are so diverse in type and in kind there's literally a lace for every mood and mode, whether informal or ever so formal. This adaptability of lace is a most convincing "reason why" it is more widely a favorite among designers than ever. It can be made to fit modest budgets and simple occasions successfully and glamorously.

A wise supplement to any wardrobe that must include a "pretty-pretty" informal frock that is not expensive is the model shown to the left in the illustration. You can get this very wearable oak-leaf patterned lace in a long list of delectable colors, and the dress will always be ready for any occasion. The bodice is horizontally tucked in a new treatment and is made smooth by a dainty slide fastener. A taffeta bow gives it a final flourish.

Count it among your blessings if you are so fortunate as to have willed to you a handsome black lace shawl or shawl-scarf. Now is the

One sees these charming lace fantasies everywhere in the current formal fashion picture, either worn over the head as here illustrated, or thrown artfully and casually over the shoulders to serve graciously as a light evening wrap. The black velvet gown so alluringly veiled in this lovely shadowy Chantilly lace scarf makes simplicity its theme. Petite black lace edging finishes off the low decolletage, while wide bands of the velvet are brought up to each shoulder top where they tie in intriguing big bows.

Youthful party dresses of filmy Chantilly lace in lovely pastel shades are given high fashion rating this season. The bouffant dance frock centered above in the group is of fresh toned Chantilly, the mesh of which is as delicate and elusive as a silken cobweb. The corselet waistline is banded in taffeta, which also defines the pleated shoulder ruffles and appears, as trimming, on the skirt.

Scores of charming lace fantasies are being shown for sophisticated moments at opera, banquet and ball. There are tiny black lace calots with a metallic weave and sequin-sown edge. You can buy gay gauntlet gloves made all of lace for the dashing and the debonaire. Black lace mitts are shown that boast a double tier of lace reaching to the elbows. The new lace evening handkerchiefs are luxuriously fragile with lace and chiffon. And for the romantic touch, see the new lace muffs. (Released by Western Newspaper Union.)

## Wide Peasant Belt To Match Hat Band

In the way of accessory items, a new twosome has been brought out this season that will add intrigue to many a daytime costume. This gay and flattering alliance consists of a wide colorful felt or leather belt embroidered in peasant colors, together with a matching band to encircle the crown of your nonchalant felt hat. Also available is a corselet that laces up the front in a vestee effect. The bright colors of this felt or leather corselet add gaiety and chic to the simplest wool dress or skirt.

## This Veil Can Be Useful As Well as Ornamental

Tiny hats set back of the pompadour are a welcome fashion. They are purposefully designed to give full play to the costume. In fact, milliners are more and more inclined to design headwear that reveals the hair-do. A new venture in veils is the trick of enveloping a tiny hat in a filmy black Chantilly, bringing the ends down at the back to form a voluminous snood to protect the hair, yet reveal it through lace mesh in all its charm and prettiness.

## You Just Can't Wear Too Many Gadgets These Days

If you are properly fashion-wise you will wear not one but several pieces of lapel jewelry—all at the same time! Designed for this popular vogue, tiny lapel pins are selling in sets of 10 different gadgets, or they can be bought singly with the thought in mind of collecting them as one does charms for bracelet or necklace. These sets, worked out in bright colored enamel set with tiny jewels, are very effective. You can get floral designs, jeweled beetles, bugs, butterflies and humming birds.

## Head Lines



Treat your face like a picture, and wear a hat as a frame to enhance its beauty. A hat is a line, a silhouette, and through the hat a "square" face may be made to appear oval, which is supposed to be the perfect type. Here the black felt hat shown at the top in the picture rolls up at one side and forms a soft peak at the center front to extend nature's line. Then, too, a good rule is to wear hats to bring out the beauty of your coloring. The felt and feather hat shown below in the picture is a creamy beige all the way through, and it makes the skin look its best.

In any case, the trick is to treat your face as though it were a picture.

# PATTERNS SEWING CIRCLE



fancy—merely that perfect button-front top with its immaculate, snowy white collar, short sleeves set in with a smooth straight shoulder line and a skirt gathered on at a slinkily low waist.

It's a dress for stiff fabrics, faille, taffeta or moire if you desire swish. Or, if you prefer flaming colors, make it in a soft wool crepe.

Barbara Bell Pattern No. 1479-B is designed for sizes 12, 14, 16, 18 and 20. Corresponding bust measurements 30, 32, 34, 36 and 38. Size 14 (32) with short sleeves, bias skirt, requires 4 1/2 yards 35-inch material, straight skirt 2 3/4 yards 54-inch material. One-half yard 35-inch material required for dickey collar. 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 .....

## JUST AS YOU ARE

**That's Stone**  
Diner—Waiter, take this chicken away. It is actually so tough it seems to be made out of stone.  
Waiter—Nothing strange about that, sir. It's a Plymouth Rock.

**His Foresight**  
The father was interviewing his daughter's suitor.  
"What are your prospects?" he asked.  
"Pretty good—unless your daughter's been misleading me!" came the reply.

**One or the Other**  
Suitor—If you don't marry me, I shall not care to live . . .  
Girlie—And if I did, I shouldn't.

The boxer was sitting at home with a bruised head after being badly beaten, whilst his son was doing his homework. "Tommy," said his wife, "don't count up to ten any more, it makes daddy's head ache."

## AROUND THE HOUSE

An ordinary blackboard eraser is an excellent polisher for window panes.

Picture frames should be selected to harmonize with the pictures for which they are intended.

A teaspoon of salt added to the water in which eggs are boiled makes them easier to remove from the shells.

In mixing flour and water for gravies, use a fork or egg beater to make it smooth and free from lumps.

Celery leaves, sprigs of parsley and slices of onion may be used effectively and economically to season soups. Add the seasoning to the soup while it is cooking and strain it before it is served.

Lipstick stains on linens and cotton can nearly always be removed by the use of warm water and mild soapsuds.

### Congressional Elections

According to the Constitution of the United States, the President has no power to control, directly or indirectly, the holding of congressional elections. Neither does he have the right to prorogue congress or to suspend the Constitution of the United States or any part of it.

The election of members of the house of representatives is mandatory every two years, and "each state by the legislature thereof" prescribes "the times, places, and manner of holding elections for both senators and representatives."

Be sure to arrange the dishes cooking in your oven so that there is plenty of space between them and the food will brown evenly.

Cigarette ashes, put on potted plants, will kill the insects that often infest them.

A termite shield must be made of some material that ants cannot work through. Metal is the best one, because anti-tight joints can be made in metals.

If you like a faint flavor of onion rub a slice of onion around your salad bowl or serving dish. The resulting flavor is light, but satisfactory. Garlic, used in the same manner, requires much more careful handling, since fewer people enjoy a garlic taste.

### Do You Like Jingle Contests?

Beginning the middle of January, Raleigh Cigarettes are starting a series of weekly contests for those who can supply the best last line to a jingle. Over 100 liberal prizes each week. Watch this paper for details.—Adv.

## DON'T LET CONSTIPATION SLOW YOU UP

When bowels are sluggish and you feel irritable, headachy and everything you do is an effort, do as millions do—chew FEEN-A-MINT, the modern chewing gum laxative. Simply chew FEEN-A-MINT before you go to bed—sleep without being disturbed—next morning gentle, thorough relief, helping you feel swell again, full of your normal pep. Try FEEN-A-MINT. Tastes good, is handy and economical. A generous family supply and a generous family costs only

FEEN-A-MINT 10¢

## 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 slosh 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 a 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!