

# Household News

by Lynn Chambers



Welcome at a Housewarming—Honey Twist Rolls  
(See Recipes Below)

### Housewarming Time

Soft, sweet, crusty rolls, a fruity coffee cake, a plate of cookies, tempting sandwiches in crescent, diamond, circle or heart shapes, coffee, tea or cider from which to choose your drink—these form the basis of the refreshments for a housewarming. The event isn't lavish, it's simple, sincere and warm with friendliness for you've gathered to greet your friends in their new home.

Whether you've planned the housewarming as a surprise to the family in their new home, or whether you're inviting friends to an "at home" in your own home, keep everything as simple as possible. If you have many coming, ask some earlier and others later so the house



### THIS WEEK'S MENU

- \*Assorted Sandwiches
- \*Sweet Bow Knot Rolls
- \*Honey Twists
- Frosted Cup Cakes
- \*Fruited Coffee Cake Cookies
- Coffee Cider Tea

will never be too crowded. No entertainment need be planned for everyone—will want to inspect the house or apartment and have a light snack before leaving perhaps.

Clever invitations can be sent out by using a miniature plan of the house, a rough drawing or silhouette of the house and writing the invitation inside or out as it best fits. All refreshments can be placed on a table set simply with a plain cloth and attractive flowers. Teenage girls will enjoy helping at the table pouring coffee or tea and helping fill the trays of rolls and sandwiches as they're used.

Hot rolls with the smell of the oven still on them will spell a grand welcome, especially when your guests come in from frost-nipped outdoors:

#### \*Sweet Bow Knot Rolls.

- (Makes 2½ dozen)
- 1 cup milk
  - ¼ cup butter
  - ½ cup sugar
  - 1 teaspoon salt
  - 2 cakes compressed yeast
  - ¼ cup lukewarm water
  - 2 eggs
  - 4½ cups sifted flour (about)

Scald milk and pour over butter, sugar and salt. Crumble yeast into water to soften. Cool milk to lukewarm, add yeast, beaten eggs and 2 cups flour. Beat well. Add enough flour to make a soft dough. Turn out on a floured board and knead until smooth. Form into a ball and place in a greased bowl. Cover and let rise until double in bulk. When light, knead down and shape into long strands, 6 inches long, ½ inch in diameter. Tie these strands into a single looped knot. Place on greased baking sheet and let rise until doubled. Bake in a moderate (375-degree) oven, 15 to 20 minutes. Brush with powdered sugar icing and sprinkle with chopped nuts.

#### \*Honey Twists.

(Makes 2½ dozen)

Use the same ingredients as in Sweet Bow Knot Rolls. Soften yeast in lukewarm water. Scald milk, add butter, sugar and salt. Cool to lukewarm and add enough flour to make a thick batter. Add yeast and eggs. Beat well and add more flour to make a soft dough. Place in a greased bowl and let rise until doubled. When light punch down and roll into small strands about 6 inches long, ½ inch in diameter. Coil into greased 2-inch muffin pans, beginning at the outer edge and covering the bottom. Brush with Honey Topping. Let rise until double in bulk and bake in a moderate oven 25 to 30 minutes.

#### Honey Topping.

- ¼ cup butter
- ¾ cup powdered sugar
- 1 egg white
- 2 tablespoons honey, warmed
- Cream all ingredients together

and brush over Twists before baking.

#### \*Fruited Coffee Cake.

- (Makes 1 large ring)
- 1 cake yeast
  - ½ cup lukewarm potato water
  - 6 cups flour, sifted
  - 1 cup lukewarm water
  - 1 teaspoon lemon extract
  - 1 cup shortening or butter
  - 1 cup sugar
  - ½ teaspoon salt
  - ¼ teaspoon nutmeg
  - ¾ pound large raisins
  - ¾ cup currants
  - ¼ pound candied citron
  - ¼ pound candied lemon peel

Soften yeast in potato water, add 1 cup flour and warm water. Let rise. Cut shortening into remaining flour, add remaining ingredients then combine with first mixture. Let rise until double. Shape into large, buttered ring or loaf and let rise until doubled in bulk. Bake in a moderate (350-degree) oven 1 hour. Frost with a powdered sugar icing and sprinkle with chopped or shredded nuts.

Here are some cookies that are as delightful as homespun. They're especially nice for housewarming because the recipe makes a large quantity and you won't be able to count consumption on them. The blending of fruits with spices makes this a popular cookie:

#### Cape Elizabeth Cookies.

- (Makes 3½ dozen medium)
- ½ cup butter
  - 1 cup brown sugar
  - 1 egg
  - 5 tablespoons milk
  - 1½ cups flour
  - 1 cup rolled oats
  - ¼ teaspoon cinnamon
  - ¼ teaspoon allspice
  - ½ cup pineapple cut into shreds, drained
  - ½ cup walnuts, chopped
  - ½ cup raisins
  - 3 tablespoons grated orange rind

Combine sugar and butter, add egg and milk, then dry ingredients. Last of all add the fruit and nuts. Drop by spoonfuls on greased cookie sheet. Bake in a moderate (375-degree) oven 8 minutes. Here are some tempting sandwich combinations for the sandwich platter. Made in crescent, star, heart or triangle shapes they'll be one of the most popular numbers at the housewarming:

#### \*Assorted Sandwiches.

- Flaked tuna or salmon seasoned with mayonnaise, lemon juice, and butter.
- Mashed sardines, lemon juice, chili sauce.
- Mashed liverwurst with chili sauce.
- Peanut butter and chopped, cooked bacon.
- Cooked ham ground with sweet pickle, moistened with mayonnaise.
- Cream cheese with orange marmalade or cranberry jelly.
- Sliced American cheese, thinly sliced fried ham, mustard.
- Cream cheese and honey.
- Peanut butter, lemon juice and mashed banana.

### LYNN SAYS:

Rolls in a variety of shapes are guaranteed to please the most fastidious family. Here's a list of favorite shapes to try out: Knots: Twist and tie strip of dough into a knot. Parker House: Roll dough ½ inch thick, cut into rounds with biscuit cutter, dip in melted butter and fold in half. Place rolls close together in pan. Crescents: Cut dough into triangle shapes, having dough at least four inches at wide end. Spread with butter, roll beginning at one corner. Pull ends to resemble a crescent. Butterhorns: Cut dough in edge shapes, brush with butter, roll towards point. Butter Flakes: Roll dough ¼ inch thick, brush with butter, cut in 2-inch strips. Stack strips 4 or 5 high, cut into 3-inch pieces and place in greased muffin tins cut side down.

(Released by Western Newspaper Union.)

## Prints Make Their Appearance With Bright Floral Patterns

By CHERIE NICHOLAS



WELCOME the new prints! They are gay, they are lovely, they are everything you want them to be in the way of chic and refreshing novelty. It's going to be a most exciting time for prints from now on. Not only are they putting in a much earlier appearance than usual, but they are strikingly novel in both color and design.

Smartly in keeping with the vogue for bright touches to add warmth and color to the winter wardrobe, charming rayon prints are appearing in such an out-of-the-ordinary assortment that they set a new high in zestful color and originality.

Speaking of the unusualness of new print design, you'll be thrilled with the charm of the new lace prints which fashion enthusiastically features this season. They are simply stunning! In some instances the lace motifs are so strikingly realistic it almost seems as if they were applied to their background. However, you will find it is really artfully printed patterning. Many of these lace prints are combined with gorgeous florals.

It is just such lavish lace designs as pictured to the right in the foreground of the group illustrated that are calling forth ohs and ahs from print-seeking enthusiasts. Here the patterning captures the delicate tracery of lace paper dollies and the color glory of chrysanthemums for a striking print design on fine acetate rayon jersey. The styling of this winsome midseason dress conveys a message of soft draping and a very important message it is, too, for the newer silhouettes are making a feature of slenderizing drap technique.

An outstanding treatment found in the new prints is that of wide-spaced, brilliant florals that con-

trast vividly against navy or black grounds. Such designs as scattered rose or tulip prints vie for popularity with extravagant mixtures of many-colored exotic blooms. See the stunning dress worn by the figure seated on arm of chair, as shown to the left in the picture. The luxurious rayon crepe used for this newest and smartest of afternoon dresses glories in an exquisite flower and feather patterning in many colors. This deftly draped and molded-to-the-figure frock is a typically last-minute creation which answers the question of what's new for immediate wear.

Centered in the picture above is a charming print design of immense parma violets giving an exquisite handpainted effect to the softly draped flat rayon crepe that fashions this graceful, full-skirted frock. Watch for these handpainted effects, which are stunningly achieved with multi-color bouquets or single flowers spaced widely over backgrounds of fine rayon crepe in solid tones.

Be on the lookout, also, for the new and fascinating feather prints. Soft plume effects are being importantly featured; also graceful palm fronds that look very tropical when green widely-spaced ferns or palms are printed on white grounds. Other important prints that take you into the realm of small, bright effects carry interestingly diminutive plumes, formalized medallions and curlicues, or exotic paisley patternings.

(Released by Western Newspaper Union.)

### Crocheted



To give the smart filip to your appearance you really should wear a touch of crochet somewhere about your costume, now that crochet has grown to be one of the most outstanding words in the present-day fashion vocabulary. Why not crochet a beret as pictured above, the original of which was shown in an all-crochet fashion show recently sponsored by the National Needlecraft bureau?

For the smart beret here shown, Wanda Koffer, a designer noted for her artistry and skill in crochet, uses two shades of pink mercerized cotton. Worn with a cerise colored crepe afternoon dress, it makes a smart ensemble for a luncheon or bridge engagement.

### Plastic Bags

Surprise and delight await those who first see the new handbags made of woven plastic thread. With the possible shortage of other materials plastics are definitely "in."

### 'Ballerina' Dress

#### Delights the Young

As a compromise, here is an evening dress that looks festive but not too formal. It is a new type of frock—the ballerina dress, which has recently made its appearance in the fashion picture.

As its name implies, this new frock is full-skirted and ankle-length. It really is a forerunner of the short-length evening dress. Young, pretty and so new is this dainty dress. The prettiest of materials go into its making. Lovely prints yield beautifully to the ballerina silhouette. Perhaps most charming of all are the ballerina dresses made of lace. The bodices that top the ballerina skirts are purposely styled with the utmost simplicity, have short sleeves, fit snugly and add to their lure with deep-cut square or heart-shaped necklines.

A most significant sidelight on the ballerina vogue is that the junior and teen-age girls are so fascinated with the idea they are adopting the fashion for daytime dresses of gay chintz and crisp cottons.

### New Sweaters

Luxury-type sweaters are taking on most dazzling details for evening wear. It's a good plan to have one or two sweaters in reserve. They play such a varied and helpful part in either your afternoon or your really "dress-up" wardrobe, with short skirts or the long evening skirts.

### Lisle Mesh

Here's your answer to the hosiery problem! It's smart lisle hose in flattering mesh—perfect with your daytime woollens and tweeds. Favorite colors are cocobark, brown-butter and honeycomb. If you prefer fine plain lisle without mesh, it is now available in all leading stores.

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