

Household News

by Lynn Chambers



Invitation to Dinner—Tasty Onion Soup
(See Recipes Below)

Let's Serve Soup

Something hot, something to warm up the system and something to stir the appetite into action so it can enjoy the meal itself—this is soup. Good companion to a dinner on cool nights or main dish for a luncheon, this is the reputation soup has acquired. So give a lift to your meals and get the appetites off to a brisk start. These savory soup recipes will help you:



*Onion Soup

(Serves 4 to 6)
2 slices bacon, cubed
4 sweet Spanish onions
2 tablespoons flour
1 quart milk
Salt and pepper
Stale bread
Grated American cheese

Fry cubed bacon slowly over low heat, stirring constantly until fat is extracted. Lift out crisp bacon bits and set aside. Place thinly sliced onions in pan with some of bacon fat and saute until clear and tender. Sprinkle flour over onions, blend, add milk and crisp bacon. Stir constantly over direct heat or cook in double boiler until soup thickens slightly. Season with salt and pepper. Serve in soup plates with croutons made by toasting stale bread in oven. Sprinkle grated cheese over bread just before serving.

Flavor's the important thing in soup, and you'll know just to what extent when you try:

Split Pea Soup

(Serves 6 to 8)
1 cup dried split peas
2 quarts cold water
Ham bone with a little meat on it
1/2 small onion
Salt and pepper

Soak peas overnight, drain and cover with the cold water. Heat to boiling point, add onion and ham bone. Simmer 2 to 3 hours or until tender. Remove ham bone and season. Serve with crisp toast.

If you're having a rather heavy meal and are considering omitting the soup, don't forego the pleasure of having a light, clear soup because it's just the thing for heartier meals. Here's a soup that can be made in advance and heated just before serving. Its excellent flavor is inspired by a careful combination of seasonings.

Clear Tomato Soup

(Serves 6 to 8)
1 quart brown soup stock
1 can tomatoes
1/2 teaspoon peppercorns
1 small bayleaf
3 cloves
3 sprigs thyme
4 tablespoons butter
2 sprigs parsley
1/4 cup each onion, carrot, celery
1/4 cup raw ham, diced
Salt and pepper

Cook onion, carrot, celery and ham in butter 5 minutes. Add tomatoes, peppercorns, bayleaf, cloves, thyme and parsley. Cover and cook slowly 1 hour. Strain carefully, add hot stock and season with

Lynn Says:

Good soups deserve attractive accompaniments. Here are some popular ideas:

Thin slices of lemon, chopped parsley, thin slices of avocado, slightly salted whipped cream, toasted almonds.

In the bread line you can really do a lot of tricks, such as cutting the bread into fancy shapes with a cookie cutter, then toasting and sprinkling on soup before serving. Rings (made with doughnut cutter), animal shapes, hearts, stars and diamonds are popular. Cheese sticks are good too and are made by sprinkling grated cheese on bread strips, broiled and served hot.

Chopped chives or chopped parsley either by themselves or sprinkled over the salted whipped cream add color to soup platters.

This Week's Menu

*Onion Soup
Meat Loaf Baked Potatoes
Julienne Beets
Cloverleaf Rolls, Butter and Jam
Orange-Pineapple Salad
Chocolate Peppermint Tarts
Coffee Tea Milk
*Recipe Given.

salt and pepper.

Chicken Bouillon

(Serves 8)
3 to 4 pound stewing chicken
2 chicken feet
3 to 4 quarts boiling water
3 stalks celery or 1/4 cup diced celery root
1 onion, sliced
Salt and pepper
Nutmeg

Clean chicken and cut into small pieces. Scald chicken feet. Skin and remove nails. Pour boiling water over chicken, feet, celery and onion. Cover and simmer about 3 1/2 hours. Remove chicken, strain stock and season. The chicken may be used creamed, in casseroles or wherever cut, cooked chicken is called for.

Lentil soup has long been among the high-ranking favorites. Because it has substance such as the lentils themselves, meat or even sausage, it's excellent served as a main dish, especially for Sunday night suppers:

Lentil Soup

(Serves 6 to 8)
2 cups lentils
3 quarts cold water
2 pounds brisket of beef or ham bone
1 stalk celery, diced
2 onions, cubed
2 tablespoons fat
2 tablespoons flour
Salt and pepper

Pick over lentils, wash, and soak overnight in cold water. Drain, cover with cold water, and cook with the meat for 1 1/2 hours. Add celery and onion and cook for 2 hours. Blend melted fat and flour, season, then add 1 1/2 cups stock and cook until thick. Add rest of stock and serve with a slice of rye bread, sprinkled with cheese and toasted until the cheese is melted. Lentil soup is good also with smoked sausage or frankfurters in place of the meat listed above.

Another good soup that makes a meal in itself is this: Deep sea oysters are especially flavorful for this:

Oyster Bisque

(Serves 6)
1 pint oysters
1 1/2 cups water
Salt and pepper
2 cups milk
3/4 cup dry bread crumbs
1 tablespoon butter
1 tablespoon flour
1 onion, chopped fine
1 stalk celery, chopped fine
1 sprig parsley, chopped fine

Cook oysters in their own water and liquor until they curl. Add onion, celery, parsley and simmer gently for 20 minutes. Scald milk, add bread crumbs and cook for 15 minutes in double boiler. Put mixture through a sieve. Melt butter, blend in flour and seasonings. Add milk and crumb mixture. Rub oysters through a sieve and add to milk mixture. Serve with soda crackers.

Quick soups may be concocted from cans. Here are some combinations guaranteed to please:

1 can tomato soup, 1 can pea soup
1 can tomato soup, 1 can chicken soup
1 can chicken soup, 1 can celery soup
1 can consomme, 1 can tomato juice
1 can chicken soup, 1 can mushroom soup
1 can tomato soup, 1 can asparagus soup
1 can mushroom soup, 1 can chicken broth

(Released by Western Newspaper Union.)

Smart Midseason Dresses Are Dignified and Simply Styled

By CHERIE NICHOLAS



THERE is a new psychology in the matter of dress. It's a most wholesome one which yields to no compromise with feminine charm and flattery, but tends toward greater simplicity, careful selection and an appreciative evaluation of wearing apparel that avoids extravagance. Clothes are made to serve dependably and at the same time graciously, during the stress and strain of the present war period.

It's well-mannered clothes that women are wanting, the sort that won't shriek with glitter and gewgaws, yet will be spirit-lifters in their colorfulness, suavity of line and genuine charm. The winsome little wool dresses now so popular give the answer. Not only do they exploit color but they are styled to a nicety with all sorts of "catchy" details that individualize them and make them of outstanding style importance, not only for immediate wear with fur wraps but also to wear into the summer.

The accompanying group picture eloquently tells the story of quality, materials of distinction and flattering color. The first of this trio, that shown to the left in the above illustration, is a clever sports dress for the teen-age girl. It is in chocolate colored wool panelled with brown-stitched beige. Simple tailored princess lines, enhance this model, together with an easy grace achieved by the full-gored effect below the hipline.

The dress to the right in the picture above stresses the new 1942 classic simplicity to a nicety. It exploits the sleek-fitting long-torso lines now so popular with college girls and the junior set. One of the

persuasive arguments in favor of the attractive colorful daytime wool frocks is that they are "up to tricks" in the way of ingenious detail. In this instance it is the lacing at each side of the long-torso bodice that is eye-catching. Self material is laced around gold hooks. This model comes in delectable pastels or in lush colors.

Centered in the group above is a perfect "date" dress for the girl who must wear her "special occasion" dress all day in the office. This gown of leaf green crepe has a striking triple-tiered peplum, a smartly curved yoke and the somewhat full, straight sleeve favored this season.

Too sweet for words are the dainty little afternoon dresses of light wool or rayon crepe in exquisite pastels. They are fashioned with cunning self-fabric trimming. One has three rows of tiny ruching applied to a medium flare skirt line, three huge hand painted wood buttons and matching ruching about a clever yokeline. Made of China pink crepe it is the ideal answer to the demand for something dressy but not too dressy.

The fuss made by the younger set over white date dresses continues. White jersey seems to be the outstanding material for these dresses. Now that color is so important, many of these jerseys are made gay and bright with embroidered flowers and motifs done in multi-colored yarns. Some of the most attractive white jersey frocks are high-lighted with effective trapunto quilted design. Others are made festive with gilt buttons and girdles. (Released by Western Newspaper Union.)

Ribbed Jacket



If you're headed resort-ward, plenty of lightweight sports things should be in your trunks. Here is one of the new loafer coats (the name reveals its purpose) to wear when you loiter around on the veranda or beaches or wherever the spirit moves you. These jackets are made of cordurella, a feminine version of cordurex, the popular velvety-ribbed men's wear fabric. If you are a husband-and-wife combination, his windbreaker and slacks should be made of the finest lightest cordurex in order to interpret fashion at its smartest.

Save Stockings to Help Student Work

Women throughout the states are being asked to join a unique campaign to save old, worn-out silk or nylon hose (no rayon), to help send American girls and boys through college. For every thousand pairs of old hose contributed one girl or boy is enabled to attend college for 12 months.

A curtailment of silk has forced many in the student body of Athens college in Alabama to stay home this year. They had been earning their way working in the college's hosiery mills.

The stockings sent in will be re-conditioned and "backwound," the process done under government supervision.

For Blackout

Some of the stores are featuring blackout accessories, such as bags done in plaid fiber to wear over the shoulder. They have five pockets, and it is advised that they be kept stocked with emergency requirements—flashlight, sweater, and other useful items. You can even get shoes that have tiny flashlight attachments.

Floating Suit

For those who cannot swim it should be good news that a floating swim suit has been devised that is non-sinkable, its patented feature being the lining of a spongy substance that floats. You can get these novel, practical suits in fitted or in dressmaker styles.

Brunch Coat

A fad that is growing into a pronounced movement is the brunch coat. It's as practical to wear as the usual smock, but is more formal and can be found in a greater variety of styles.

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'Robinson Crusoe'

In 1704 a Scotch sailor, Alexander Selkirk, was put ashore on the island of Juan Fernandez, off the coast of Chile, where he lived four years and four months. The story of Selkirk's adventures suggested the idea of "Robinson Crusoe" to the English writer, Daniel Defoe; thus Selkirk may be said to have been the original Robinson Crusoe.

While living on Juan Fernandez, however, Selkirk did not undergo the hardships of his storied character, as this island is one of the most fertile off the coast of South America.

Ice Shortage in Alaska
Alaska, famous for its glaciers and long called "Uncle Sam's Icebox," sometimes has local ice shortages, a recent one in the town of Anchorage boosting the price to \$80 a ton.

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