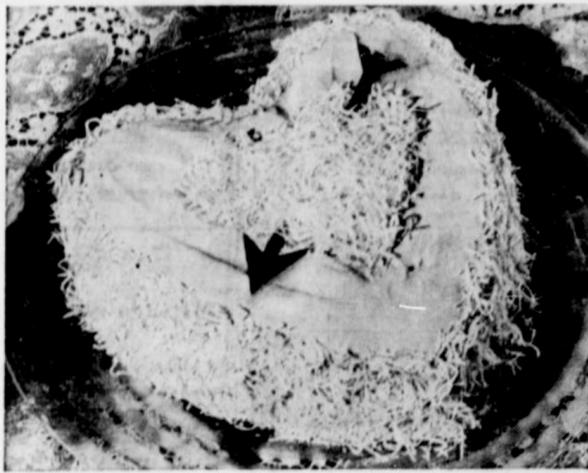


Household News

by Lynn Chambers



This Valentine Cake Goes Straight to Your Heart!
(See Recipes Below)

Cupid's Day

Hearts are king for a day and with these magic little symbols you can do up some magic tricks that will make small entertaining a triumph. You can have a party if you like in the Valentine theme, or you can work in the decorations of hearts, Cupids, red-and-white or pink-and-white color schemes in just serving refreshments.



The idea is to be festive and just gay enough to put you and your family in a good mood. So plan to be on speaking terms with Valentine's day with the star selections I'm including in today's recipes.

If you're really planning a party, any number of ideas offer themselves as a gracious part of the entertainment. For instance, if you're far enough north to have ice, an ice carnival is fun. A masquerade in which the guests come dressed as some of Cupid's famous victims goes over well. A card party featuring games such as "Hearts" or "Old Maid" might answer your needs, or perhaps a dance with heart and cupid decorations in crepe paper.

***St. Valentine's Day Cake.**
3 cups sifted cake flour
3 teaspoons double-acting baking powder
1/4 teaspoon salt
1/2 cup butter or other shortening
1 1/2 cups sugar
1 cup milk
1/2 teaspoon lemon extract
4 egg whites, stiffly beaten
Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add flour alternately with milk, a small amount at a time, beating after each addition until smooth. Add lemon extract. Fold in egg whites quickly and thoroughly. Bake in heart-shaped pan, 9 by 9 by 3 1/4 inches in a moderate (350-degree) oven 65 minutes or until done. Spread rose-tinted Seven Minute frosting on top of cake. Sprinkle moist sweetened coconut on sides of cake while frosting is still soft. Decorate top with cardboard arrow and a heart of coconut.

Seven Minute Frosting.
2 egg whites, unbeaten
1 1/2 cups sugar
5 tablespoons water
1 1/2 teaspoons light corn syrup
1 teaspoon vanilla
Rose vegetable coloring
Combine egg whites, sugar, water and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary beater and cook seven minutes or until frosting stands in peaks. Remove from boiling water; add vanilla and beat until thick enough to spread. Tint with vegetable coloring.

***Valentine's Day Salad.**
(Serves 6)
Pimiento
1 1/4 teaspoons gelatin
2 tablespoons cold water

Lynn Says:
Valentine ideas are practical for the celebration of anniversaries even after St. Valentine's day is past.
Recently I saw an anniversary celebration at which a cranberry mold was used. Cranberry jelly cut in heart shapes was placed around the big mold. The number of small hearts corresponded to the number of years the couple had been married.
The heart-shaped cakes and molds of ice cream are much in use for anniversary celebrations and carry out the idea effectively. Heart-shaped candies may also be used to decorate whipped cream or desserts.

Valentine Day Supper Party

- *Chicken Loaf With Mushroom Sauce or Assorted Cold Meat and Cheese Bread or Rolls Relishes
- *Valentine's Day Salad
- *Meringues With Strawberry Ice Cream or Ice Cream Molds
- Coffee

Children's Valentine Party

- *Heart-Shaped Sandwiches
- Hot Chocolate
- Ice Cream or Sherbet
- *St. Valentine's Day Cake
- *Recipes Given.

1 1/2 cups cottage cheese
1/2 cup finely chopped celery
Salt and pepper
Dash of cayenne pepper
Lettuce and other greens

Place a border of thin strips of pimiento around the bottom of heart-shaped molds. Place small hearts cut from pimiento in center. Dissolve gelatin in cold water and finish dissolving over hot water. Add cottage cheese, mix well, then celery and seasonings. Fill molds, chill, and when firm unmold on lettuce. Extra special describes some dishes perfectly, and such is my verdict for this chicken loaf:

***Chicken Loaf With Mushroom Sauce.**
(Serves 10 to 12)
1 4-pound chicken, stewed, meat diced
1 1/2 cups chicken broth
1 cup milk
3 eggs
Salt and pepper
1/2 cup bread crumbs
Pimiento
1 cup rice

Cook rice in boiling salted water until done. Do not rinse. Beat egg yolks slightly, add to rice. Then add chicken, bread crumbs, chicken broth, milk, stiffly beaten egg whites and seasonings. Butter a loaf pan and dredge with extra bread crumbs. Lay strips of pimiento all along bottom of pan diagonally. Add chicken mixture. Bake in a moderate (350-degree) oven 1 1/2 hours in a pan of hot water. Allow to stand 1/2 hour in pan after taking from oven before attempting to unmold.

For mushroom sauce, canned mushroom soup may be used. Flavor with the juice of a half lemon and a dash of nutmeg. If you desire to make a mushroom sauce, make 2 cups of medium white sauce, add 1 cup sauteed, chopped, canned or fresh cooked mushrooms. Season this with lemon juice and nutmeg.

Meringues, crisp and chewy, are unexcelled for desserts when main courses are on the hearty side. They lend themselves to all types of decorations and in this instance, you can serve them filled with strawberry ice cream or one of the red ices.

***Meringues.**
(Makes 10 shells)
6 egg whites
3/4 cup granulated sugar
1/4 teaspoon salt
1/2 teaspoon vinegar
1/2 teaspoon vanilla

Add salt and vinegar to egg whites, then beat until foamy. Add vanilla, then add sugar, two tablespoonfuls at a time, beating steadily all the while until whites are very stiff. Spoon onto ungreased sheet and hollow out centers. Bake in a slow oven (250-degree) on an ungreased cookie sheet for 1 hour. Cool.

***Heart-Shaped Sandwiches.**
Use whichever kind of bread you prefer, and cut into heart shapes with a large heart cutter. Butter and fill with desired filling.

Two choice fillings which carry out the Valentine theme are these: Ham put through the grinder or chopped fine and mixed with finely chopped celery and pickle, moistened with mayonnaise. Jellies or jams in red blended with cream cheese are also attractive.

(Released by Western Newspaper Union.)

Suits of Every Imaginable Type Set the Fashion Pace

By CHERIE NICHOLAS



Now that the challenge of "our country at war" has been brought home to designers, manufacturers, merchandisers and the American woman, there's a heap of constructive thinking and planning going on about the matter of creating apparel that will serve well during the stress of the times.

To this end two lines of thought are in progress. The one recognizes that whether their service be volunteer or paid, thousands of women will be engaged in activities that will require dress tuned to the particular type of defense work assigned them. This means that functional, utilitarian clothes are absolutely imperative. On the other hand, it is no less important that women maintain a high morale.

To this problem all who are carrying on in the fashion field agree that the suit, or the jacket dress that looks like a suit, is the perfect answer. There is no doubt that a tremendous suit season is at hand for spring and the coming summer. As an antidote for low spirits, style creators believe in color. Suits may be ever so simply styled, but they'll be colorful!

The very fact that suits are being so simply styled is resulting in an increasing enthusiasm among women to "make their own." Whether your taste runs to spun rayons, gabardines, jersey or tweedish cottons that look like wool, many of the most desirable materials are so inexpensively priced that they act as another incentive to do your own sewing. If you take advantage of the magic of modern sewing machine attachments, you'll find you can actually be a fashion standout in the costume you make. Now,adays experienced seamstresses as well as beginners are surprised to find how easy ruffling, pleating, shir-

ring and other distinctly "couturier" finishes are if you use modern machine attachments.

The three suits pictured in the illustration above are of the simple type the average woman can make at home. For your first spring costume, why not break into a gay colored print? A neat printed rayon weave is used for the jacket-dress ensemble shown to the left in the group illustrated above. In this instance, a rib-hugging long three-button jacket tops a simple short-sleeved frock. Patterns for simple suits are available at all well-equipped pattern departments.

The suit dress centered in the picture above is easy to make. Choose a bright rayon plaid for the dress. The skirt is cut on the bias. The jacket of monotone spun rayon picks up the leading color in the plaid. Shoulder insets of the plaid unify the jacket and dress.

Spring elegance and tailored simplicity are combined in the sleek figure-flattering gabardine suit to the right in the above illustration. All roads lead to gabardine this spring. It is used for suits, for slacks costumes and for uniforms as well. The new gabardines come in all the smartest colors.

The importance of common-sense shoes built for comfort is particularly stressed this season. Highlighted for walking (we will be doing considerably more of it this year) are shoes of the type pictured in the inset above. This swank and sturdy low-heeled pump has an elasticized front trimmed in bright nailheads. Low-heeled types often come in giddy colors such as red or Kelly green. Navy is also shown.

(Released by Western Newspaper Union.)

Rustic Style



If you are on the committee to entertain soldiers on furlough, you will very likely be tripping the light fantastic. The newest party frocks have a simple and rustic manner, perfect for "barn-dances" and other informal settings. The dress pictured above uses a quaint cotton print with a bright yellow background for the full peasant skirt, which is caught up at the front hemline with a red bow to reveal a red taffeta petticoat. The bodice is of colorful jersey. And a necklace and hair ornament add color.

Spring Hats to Be Casual and Pretty

Women will be wearing casual hats with their functional tweeds and gabardines. Big, soft, nonchalant brims are featured. Color is emphasized. And there are dashing quill trims.

However, there is no indication in the new showings that women are going to get down to regulation types. On the contrary, there is a demand for pretty, feminine, flattering hats made lovely to the eye with charming flower trims. Cunning little sailors, worn straight on the head, will be garnished with flowers, as will the new calots and the smartly veiled pillbox types.

A vogue for profuse use of violets is predicted. Little violet sailors will be worn with matching corsages of violets. Wide brims will be faced with violet petals, and even bracelets will be made of violets to match hat and corsage.

Designers Use Patriotic Red, White and Blue

A noted designer is turning out slim dinner dresses in navy with red and white panels at the front. From another style creator come daytime dresses in white with an applique of red and blue disks. A smart evening dress with a long, narrow skirt of navy has a long-torso blouse top done in horizontal bands of red, white and blue.

Knitting Bag

A cleverly designed knitting bag is on the market. It can be worn with long strap over the shoulder. It ties about the waist if so desired, and for greater convenience it can be unfolded into an apron that has three roomy pockets.

PATTERNS SEWING CIRCLE



8066

terpreted in silk or rayon or wool crepes in plain weaves, failles or satin.

Pattern No. 8066 is designed for sizes 36 to 52. Size 38, short sleeves, requires 4 1/2 yards 39-inch material; 5 yards 35-inch; 1 1/2 yards machine-made edging for neckline. For this attractive pattern send your order to:

SEWING CIRCLE PATTERN DEPT.
149 New Montgomery Street
San Francisco Calif.
Enclose 20 cents in coins for
Pattern No. Size.....
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Address



In Possession
He who gets doth much, but he who keeps doth more.—Gaelic Proverb.



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Household Hints

The potato ricer can be used to wring out hot cloths and save many burned fingers.

Waxed paper placed under ice pans in the refrigerator will prevent them from sticking.

A pinch of salt added to very sour fruits while cooking will greatly reduce the quantity of sugar needed to sweeten them.

Applesauce and cranberries make a delicious combination to serve with roast pork.

If clothes are well hung after laundering, ironing will be easier.

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Why We Boast
Boasting is but an art our fears to blind.—Homer.

Van Camp's
The best for the least
—a savory feast
PORK and BEANS

Beyond in Evil He who imitates what is evil always goes beyond the example that is set; on the contrary, he who imitates what is good always falls short.—Gicciardini.

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Don't cough in public places! Don't spread germs! If you have a cough due to a cold carry with you a box of the s-o-o-t-h-i-n-g Smith Brothers Cough Drops. Two kinds—Black or Menthol. Only a nickel a box. Why pay more?
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