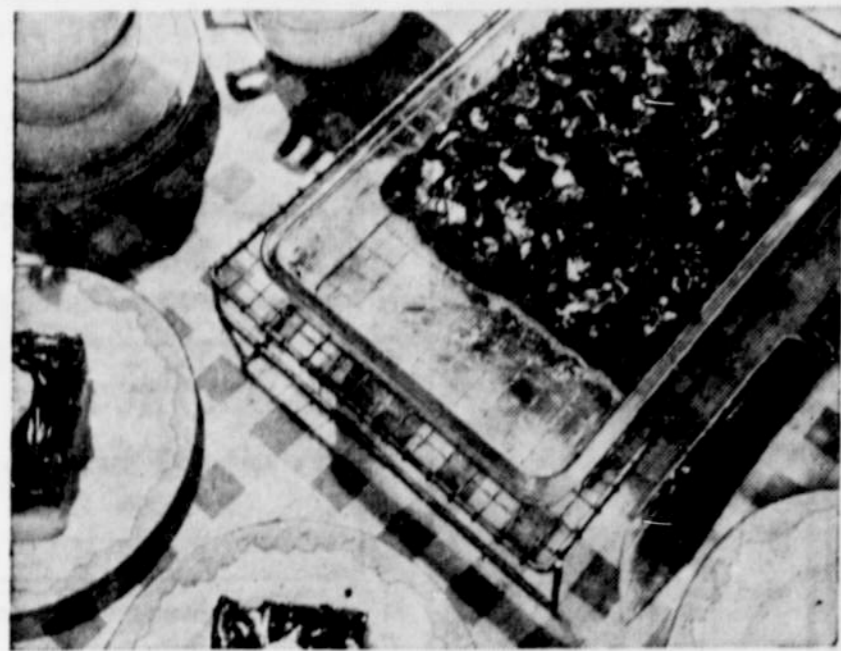


Household News

by Lynn Chambers



The Truth of It Is . . . This Cherry Torte Is Good!
(See Recipes Below)

Washington Day Ideas

It took Washington to make the cherry famous by telling the truth about cutting down that famous tree, but it takes only a sampling to make us appreciate the excellence of this luscious red-ripe berry.

If you're sensitive to color, and most of you are, I am sure, then you can make the most of the possibilities which the cherry offers for pepping up winter mealtime. With appetites riding high, but opportunities for decoration fairly low in these colder months, the Washington birthday and its synonym the cherry, come to the rescue. All of today's recipes have "Um-um" tacked onto them, so make your bids for fame by starting off with:

*Cherry Torte. (Serves 6 to 8)

Torte Layer:

- 1 cup sifted flour
- 1/4 teaspoon salt
- 1 tablespoon sugar
- 1/4 cup butter
- 1 egg yolk, slightly beaten

Combine flour, salt and sugar. Cut in butter with knives or pastry blender. Add beaten egg yolk and mix thoroughly. Press this mixture into baking dish or pie tin. Cover with cherry topping and bake in a hot (425-degree) oven for 15 minutes. Reduce heat to moderate (350 degree) for about 20 minutes. Serve hot or cold, with whipped or plain cream if desired.

Cherry Topping:

- 1 No. 2 can red, tart, pitted cherries
- 1/2 cup sugar
- 4 tablespoons cornstarch
- 1 tablespoon butter

Drain juice from cherries. Heat to boiling point. Combine sugar and cornstarch. Add enough cold water to make a smooth paste. Pour this gradually into the boiling cherry juice and cook 5 minutes, stirring constantly. Remove from fire, add cherries and butter.

This upside down cake is as good as it looks because the cherries are interlaced with the delicious caramel mixture. You'll be extra clever for varying the dessert course with this newcomer to the upside down cake family for it's bound to carry off first honors:



Cherry Upside Down Cake.

- 2 eggs
- 3/4 cup sugar
- 3/4 cup boiling water
- 3/4 cup cake flour
- 1/4 teaspoon salt
- 1/2 teaspoon baking powder
- 1 teaspoon lemon or orange extract
- 1 1/2 cups red, pitted cherries
- 1/4 cup butter
- 1/2 cup brown sugar

Beat yolks until thick; add sugar gradually. Continue beating and add water. Mix well and add sifted

Lynn Says:

The cherry family is one with many branches. In addition to the red, tart pitted cherries which are abundant in the summer and which can easily be put up well in cans, there are two other types of cherries worthy of mention. The first of these is a white type cherry commonly called Queen Anne. This lends itself well to salads and adds distinctive flavor especially when used in combination with other fruits such as pineapple, oranges, grapefruit and bananas. A little bit of the Queen Anne cherry goes a long way.

The other type, called Bing cherries, are deep, dark red, and quite sweet. For that reason they are at home in desserts. They can be made into sauces and served over ice creams and puddings.

This Week's Menu

- *Meat Balls Buttered Noodles
- *Creamed Spinach With Egg Garnish
- *Banana Muffins Butter Lettuce With French Dressing
- *Cherry Torte
- Coffee Tea Milk
- *Recipes Given.

dry ingredients. Beat in thoroughly and fold in flavoring and stiffly beaten egg whites. Melt butter in heavy skillet and add brown sugar. Over this spread cherries, then pour over cake batter. Bake 30 to 40 minutes in a moderate (350-degree) oven.

If you ever have cherries left over, you may thicken the juice with cornstarch mixed in water and heated to the boiling point. This is especially good on rice or cottage pudding or as a sauce over ice cream.

Cherries and peaches are an inspired combination, especially in pie. You'll be enthusiastic over this one:

Peach Cherry Pie.

- 1 recipe plain pastry
- 3/4 cup sugar
- 1/4 cup flour
- 1 1/2 cups canned tart red cherries
- 1 1/2 cups sliced peaches (canned)
- 1/4 teaspoon almond extract
- 3/4 cup juice from canned cherries
- 3 tablespoons butter

Drain fruit. Mix flour and sugar and sprinkle 1/2 of the mixture in a lined pastry tin. Add fruit and cherry juice to which has been added the almond extract. Sprinkle fruit with remaining flour-sugar mixture. Dot with butter. Make lattice top for pie and flute edges. Bake in a hot (425-degree) oven 10 minutes, then in a moderate (350-degree) oven 25 minutes.

Meat balls slim the budget and still remain a good main dish for dinners this season. They're nutritious and flavorful made with egg, milk and bread, and colorful with green peas riding in the rich brownish red gravy:

*Meat Balls. (Serves 6)

- 2 slices bread
- 3/4 cup milk
- 1 beaten egg
- 3/4 pound ground beef
- 1/4 cup ground pork
- Salt and pepper
- 2 tablespoons chili sauce
- 1 small onion, grated
- 2 cups strained tomatoes
- 1 teaspoon Worcestershire sauce
- 1 cup peas, cooked

Soften bread in milk, add egg. Mix meats and add seasonings, salt, pepper, chili sauce and onion. Form into balls, roll in flour and brown in hot fat. Add tomato and Worcestershire sauce and simmer for 35 minutes. Add peas and cook until they heat through.

*Banana Muffins. (Makes 10 muffins)

- 2 tablespoons shortening
- 1/4 cup sugar
- 1/2 cup chopped banana
- 1 egg
- 1 cup vitamin-enriched wheat flakes
- 3/5 cup milk
- 1 cup flour
- 1/2 teaspoon salt
- 2 1/2 teaspoons baking powder

Blend shortening and sugar, add chopped banana and egg and beat thoroughly. Stir in wheat flakes and milk. Sift dry ingredients and add to first mixture. Stir only until flour disappears. Fill greased muffin tins until 3/4 full and bake in a moderately hot (400-degree) oven about 30 minutes.

*Creamed Spinach.

Wash spinach leaves carefully under running water, being careful to remove all dirt. Boil without water 5 to 7 minutes or until tender. Drain and chop fine. Make a medium thick cream sauce, and blend into the chopped spinach until it becomes part of the leaves. Season to taste with salt, pepper and a little dash of nutmeg. As a garnish serve wedges or slices of hard-boiled egg around the spinach platter.

(Released by Western Newspaper Union.)

Rayon Fabrics Make Lounging Apparel to Fit Modest Budget

By CHERIE NICHOLAS



WE'RE all so busy these days, we appreciate more than ever the few precious hours when we can relax. Smart, flattering clothes for stay-at-home moments add immeasurably to the enjoyment of playing at being a lady of leisure. Thanks to the many fine rayon fabrics now available, there is luxurious lounging wear this season within the reach of every woman's clothes budget.

Unless you have explored the possibilities of dramatic at-home costumes, you will have no idea what they can do for your looks and your morale. Whether you're a busy wife and mother, or a tailored career woman, or a defense worker who has worn a uniform or practical, functional clothes, a graceful lounging costume will transform you into a clinging vine in the twinkling of an eye. For informal entertaining, for instance, such formal fabrics as crush-resistant rayon velvet, soft rayon satin, and svelte rayon jersey are draped and molded into gracious hostess gowns and strikingly trousered. Bejeweled or unadorned, dramatic or appealing, these lovely styles reflect the trend towards luxurious effects.

For a quiet evening at home, or a quiet morning or afternoon, there are enchanting styles in house coats, lounging robes, and negligees that are not only comfortable but look as well in the dining room as they do in the boudoir. Rayon jersey and velvet reappear in these fashions, as do rustling rayon tafetas, smooth rayon crepes and weaves. Wrap-around coat types are popular for the girl who likes her housecoat to do double duty as a dressing gown. The shirt-waist or round-necked styles look like frocks but have long concealed or zippered closings and may be slipped into with the greatest of ease.

Any college girl who happens to be the possessor of a cozy quilted

lounging coat of crisp rayon taffeta in a gay plaid like that pictured to the right in the above illustration will be the envy of her classmates as she flits about in the dormitory or cuddles up in a big "comfy" chair in her room. The tailored collar may be worn snugly closed on cool mornings and the wide skirt flares nicely from a slim sashed waistline.

For extra warmth there are adaptable breakfast coats and lounging robes in luscious rayon taffeta, moire or satin, cosily quilted and cut on flattering fitted and flared lines with nice tailored details. For luxurious lounging the quilted housecoat centered in the picture above uses soft rayon satin in a colorful floral print. A snug set-in waistband with double-breasted buttoning accents the full, flared skirt. In a more intimate mood, matching gown and negligee sets in pastels and white are exquisite in fine rayon crepe or satin with lavish lace trim.

With luxurious rayon fabrics providing exciting grandeur, glamour is the keynote for at-home fashions such as the handsome hostess gown shown in the left in the picture above. This distinctive and gracious gown combines two high-fashion notes in its dramatic use of suave rayon jersey for fluid molded styling, plus a glorification of the sweater jacket for informal evening wear. In striking Chinese red, the soft rayon jersey is swathed snugly about the bodice and draped in sleek folds for the full, full skirt. Long sweeping lines are complemented by full bishop sleeves caught tight at the wrist. Brilliant red stones set in gold gleam from every square of the matching knit wool bolero with its shoulder-accenting cap sleeve.

(Released by Western Newspaper Union.)

For Leisure



Of course you'll be wanting a "brunch" coat. It is a short-skirted version of the ever-popular housecoat. The versatile little brunch coat as shown above is designed to turn the most demure housewife into a beguiling glamour girl. In crisp, brightly plaided rayon taffeta the skirt is cut on dirndl lines, zips up the back, ties at the waist and is ready to make you look beautiful.

The Stocking Future?

It Couldn't Be Brighter

Just because there is a lull in the silk supply and a possible shortage of nylon because of "priorities," there's no reason to worry about hosiery futures. The inflow of stocking fashions that make use of cotton, lisle and spun rayon meshes is most heartening. You will be wanting a pair of the new tweed rayons to wear with your spring suit. Lisles and cottons come in ribbed effects and in small checks. We will probably be wearing dainty white cotton hose this summer, too. The thinnest of thin navy sheers are smart with navy suits. And nylons in a lace weave are also scheduled for summer.

Bolero

Here's good news for bolero lovers. It looks as though the bolero is going to win out as a special favorite this spring. One of its newer uses is with all "round pleated skirts. When it is worn with long-torso and slim princess dresses the bolero is very, very short.

Spring Tid-Bits

Pottery, shells and wooden blocks decorate the jewelry counters already laden with accessories for spring. There are pale beige shell necklaces and bracelets, shell brooches, wooden beads the color of sunlit sand, and some giddy wooden cylinders wrapped with cellophane.

Sequins

Colorful sequins add glamour to evening prints. A few dressy afternoon prints also reflect the sparkle of sequins. You'll love the new prints with huge realistic roses on black or navy grounds.

PATTERNS

SEWING CIRCLE



the torso and has four big patch pockets. The skirt has front pleats—and, is wide at the hem.

Pattern No. 8100 is designed for sizes 12 to 20. Size 14 ensemble requires, with long sleeves, 4 yards 54-inch material, with long or short sleeves 5 1/2 yards 35-inch material. Dickey takes 1/2 yard 35-inch material. For this attractive pattern, send your order to:

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149 New Montgomery Street
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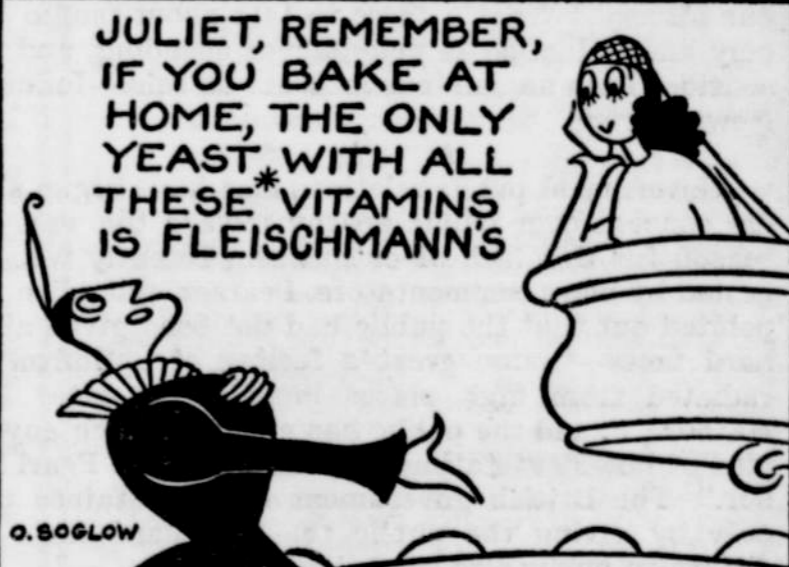
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