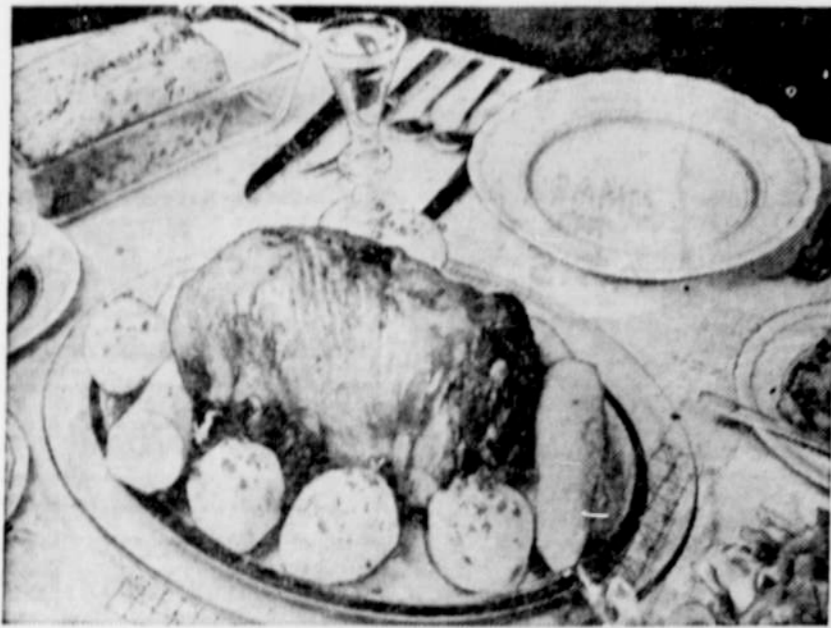


Household News

by Lynn Chambers



Who Wouldn't Come to a Dinner Like This?
(See Recipes Below)

Accent on Dinner

Dinner is the master meal of the day and as such requires the most masterful stroke the homemaker can apply. With time unlimited, this master stroke is not so hard to bring into play, but with days like these which are filled to the utmost with activity of all kinds, time-saving hints and ideas for dinner are important.



Planning a meal which can be baked is both time and money saving. If you're pinched for silver and aluminum for cooking and serving, you can use glasswares for both the cooking and serving.

Today I'm discussing a dinner that is equally adaptable for either a family or company dinner. It's one of those meals that you won't forget because it's always bound to be successful from the point of view of appetite appeal, ease in serving and ease in cooking. Tuck these ideas where they won't gather dust, for they'll gather fame more easily.

*Lamb Roast.

(Serves 8 to 10)
5 to 6 pound leg of lamb
Garlic clove or slice of onion
Salt and pepper

Have a leg of lamb boned and tied. Wipe with a damp cloth but do not remove fell, the parchment-like covering over the meat. Rub garlic or onion (or onion salt, if you have neither of those) over the meat, then rub salt and pepper. Bake in a slow (300-degree) oven, allowing 30 to 35 minutes to the pound. If a heat resistant glass platter is used, the lamb may be served from that.

*Franconia Potatoes.

(Serves 8 to 10)
8 to 10 medium-sized potatoes
4 tablespoons butter
2 tablespoons chopped parsley
Cook potatoes in boiling salted water for 15 minutes. Drain and place in the oven around the meat to finish roasting, about 40 minutes. Pour melted butter and chopped parsley over potatoes when done. Arrange with whole, cooked carrots on platter and serve.

A hot bread on a cool evening adds plenty of staccato to the menu, and I would advise serving it often. This one is especially appropriate for the menu today because your oven will be hot and you can bake it before you put in the meat.

Lynn Says:

Trying to tackle the winter vegetable problem? Here's a parade of suggestions that will prop up your meals:

Baked squash with small white onions baked in the hollow. A bit of cream sauce added just before serving to the onions will also perk up this dish. Sprinkle with paprika for color.

Carrots: glaze these with brown sugar and butter when baking. For cooked carrots add a bit of tartness with lemon juice. Serve canned or cooked lima beans with this smart mustard sauce: 4 tablespoons butter mixed with 1/2 teaspoon sugar, 1 teaspoon ground mustard and 2 tablespoons lemon juice.

Beets like to be teamed up with a Harvard sauce. Thicken the beet liquid with cornstarch and add a bit of grated orange rind and juice for delightful variation.

Sprinkle cooked asparagus with grated Swiss cheese and brown under the broiler.

Parsnips: parboil these, then dip in egg and bread crumbs. Fry until a golden brown.

Turnips: cook and mash. Season with butter, salt and pepper and a dash of nutmeg.



WHAT A DIFFERENCE!
If you are among those American adults who hesitantly applaud the flag at the movies and remain strangely unemotional when view of the fleet or of our fighting men are shown, you should attend a children's movie matinee. We did so the other day, and the way the kiddies stamped, clapped and shrieked at every view of Old Glory, an American warship or an American fighter appeared on the screen was good for the soul.

What's wrong with the grown-ups? Go into any movie and observe their feeble response to the same pictures. It's incredible. And a little depressing.

EXPLAINED!
An inquiry into fatal auto accidents in a small American town shows that 57 per cent of the school children have figured in at least one auto crash and that 28 per cent drive without licenses. Now we know why all those rural motorcycle cops hide in the side streets and behind shrubbery. They're afraid to come out in the open.

CURFEW JINGLES
A congressman who has introduced a bill to require a ten o'clock curfew for all female employees of the government in Washington in the interest of efficiency puts his idea in verse:
Early to bed and early to rise
Will help your complexion and
Brighten your eyes.

It strikes us that this doesn't quite get the point over. How about these?
Promptly at ten leave your sky-larking chums;
Next morning when typing you
won't be all thumbs.

Cut out late suppers and scorn syncopeation
And you won't fall asleep while
taking dictation.

Get lots of rest; keep your head very clear
And your writer, "Dear Sir"
may not come out "Dir Sear."

AMERICAN DIALOGUES
What time is it?
War time, daylight saving. Eastern standard, Chicago or will you take whatever I can give you?

Then there is the fellow who when asked for the time replied, "Right or wrong?"

—Buy Defense Bonds—
Private Purkey got a letter from a friend asking if the draft board would pass men with bad teeth. "With bad teeth!" he exclaimed in reply. "They'll take you now if you have gums left."

England is rationing soap. From now on when two or more people are in one tub they must use the same cake.

Famous last words: "Will you have two lumps or three, Mr. Henderson?"

Heifer Hooksey has been reading so much about rationing cards, stamps, etc., that as soon as daylight saving came in he went to a bureau and asked for a stamp entitling him to the right time.

Elmer Twitchell says he is losing his morale listening to some of the morale builders.

It is this department's feeling that behind the Normandie disaster is a great part of the story of America's major faults: a complete loss of efficiency as it was once interpreted, an "Oh yeah" attitude of the worker toward the boss, a decline in thoroughness and an almost total eclipse of pride in a job well done.

Ideal combination for the hunchplayer of daily doubles, as observed the other day at Hialeah: Dreamy Eyes and Sizzling Pan.

—Buy Defense Bonds—
No more cans can be used for packing dog food. Now Ima Dodo will begin teaching Fido to eat regular table food.

We have a swell idea for a Dog Show cartoon: Hitler and Tojo standing in front of a kennel of wolf-hounds and chirping, "Almost human, aren't they?"

Elmer Twitchell says he is going to stop drinking the minute beer begins coming through in cardboard containers.

Under Daylight Saving we seem to be rationing nightlife!

"WANTED—Large feather pillow in A-1 condition; must be reasonable. Sullivan 27-4-11." — Lansing Spectator.

Listen, maybe you had better give up the whole idea of fancy skating.

L. K. Morehead says that a girl on duty as a plane spotter in Morristown, N. J., excitedly reported to the interceptor command that two planes and submarine were flying high over her post.

She had never seen a dirigible before.

PATTERNS

SEWING CIRCLE



1516-B



frock, the silhouette of which is flattering to chubby and slim figures alike. And so easy to make too! The neckline here is cut square, the sleeves are short and puffed. The frock will be adorable in a gay flower printed or plain color cotton trimmed with perky ric-rac and a set of matching buttons.

Another garment you'll rush to complete for your little daughter's midwinter wardrobe are the overalls—cunning and practical too. Later this season you will add the quickly made rompers.

Barbara Bell Pattern No. 1516-B is designed for sizes 1, 2, 3, 4 and 5 years. Size 2 frock requires 1 3/4 yards 35-inch material, overalls 1 1/4 yards, rompers 3/4 yard and bonnet, 1/2 yard. 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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Anyway, Jonah Had Been Taken In by the Whale!

The nervous curate had arranged to preach on Jonah and the whale.
"And for three days and three nights," he began, "Jonah was in the—"
He blushed, stammered, stopped, and then started again:
"For three days and three nights Jonah was in the—"
Once more he was covered with confusion, and once more he stopped, and mopped his face.

Then he gathered his courage in both hands, and with a mighty effort he finished triumphantly: "And for three days and three nights Jonah was in the society of the whale."

If You Bake at Home . . .

We have prepared, and will send absolutely free to you a yeast recipe book full of such grand recipes as Oven Scones, Cheese Puffs, Honey Pecan Buns, Coffee Cakes and Rolls. Just drop a card with your name and address to Standard Brands Inc., 691 Washington St., New York City.—Adv.

Acid Indigestion

What many Doctors do for it
When excess stomach acid causes gas, sour stomach or heartburn, doctors prescribe the fastest-acting medicine known for systematic relief—medicines like those in Bell's Acid Tablets. No laxatives. If your very first trial doesn't prove Bell's better, return bottle to us and get double your money back, too.

Model Plane Maneuvers
Through radio-controlled equipment, model airplanes, weighing as little as five pounds, have been put through such maneuvers as takeoffs, spot landings, flights to an objective and return, figure eights, power dives, spins, loops and smoke writing.

Relieves distress from MONTHLY
FEMALE WEAKNESS
Lydia E. Pinkham's Compound Tablets (with added iron) not only help relieve cramps, headache, backache but also weak, cranky, nervous feelings—due to monthly functional disturbances.
Taken regularly—Lydia Pinkham's Tablets help build up resistance against distress of "difficult days." They also help build up red blood. Follow label directions.

Flightless Duck
The steamer duck, Tachyeres cinereus, found off the southern coast of South America and so named because, when swimming, it churns the water like a side-wheel steamboat, loses its power of flight after reaching maturity.

Afghanistan Proposal
Afghanistan weddings don't go in for much fuss or feathers. If a man sees a girl who suits him, he simply cuts off a lock of her hair or throws a sheet over her head—and that's all there is to it. She's his.

LOST

This Week's Menu

Mixed Fruit Juices	
*Lamb Roast	
*Franconia Potatoes	
Carrots	
Fruit Salad	
*Spice Bread	Butter
*Caramel Crumb Custard	
*Recipe Given.	

***Spice Bread.**
(Makes 1 quart loaf pan)
2 1/2 cups flour
4 teaspoons baking powder
1/2 teaspoon salt
1/2 cup sugar
3/4 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon ground cloves
1/4 teaspoon ginger
1 cup currants
2 eggs
1 cup milk
1/4 cup shortening

Sift flour before measuring. Then sift together flour, baking powder, salt, sugar, cinnamon, nutmeg, cloves and ginger. Wash and drain currants; mix into dry ingredients. Add well beaten eggs, milk and melted shortening to dry ingredients. Stir only until just well combined. Pour into a greased loaf pan. Bake in a moderate (350-degree) oven for about one hour.

Caramel flavoring flirts with custard in this dessert idea. But what's especially nice about this one is that you can bake it along with the bread since both require the same oven temperature. Custard's best baked in individual cups and the custard unmolded onto the dessert plates when ready to serve.

***Caramel Crumb Custard.**
(Serves 8)
1/2 cup sugar
1/4 cup boiling water
3 eggs
1 cup sugar
1/4 teaspoon salt
1 cup milk
3 tablespoons melted butter
1 cup coarse dry bread crumbs (crusts removed)
1/4 cup caramel syrup

Make a caramel syrup by melting 1/2 cup sugar in a skillet, very slowly, and allowing to cook until a golden brown. Remove from heat and add boiling water slowly. Return to heat for 10 minutes or until completely dissolved. Separate eggs and beat yolks until lemon colored. Gradually beat in 1 cup sugar, salt, syrup, milk and butter. Add bread crumbs and fold in stiffly beaten whites. Pour into eight glass custard cups. Place in a pan of hot water and bake in a moderate oven (350-degree) about 40 minutes. Serve warm with whipped cream.

Speaking of planning menus that seem to fit both company and family dinner occasions I thought you might like a few suggestions. Here are foods that fit each other because of their flavors blending together so smoothly, because of their balance and contrast in texture and flavor. They're easy to keep in mind and fix at a few hours' notice:

- Menu I.**
- Consomme With Lemon Slice
 - Lamb Steaks With Gravy
 - Spinach Ring With Browned Potato Balls
 - Potato Balls
 - Apricot and Cream Cheese Salad
 - Orange Rolls
 - Baked Alaska

- Menu II.**
- Cranberry Juice
 - Pork Shoulder Roast
 - Baked Squash
 - Green Peas
 - Perfection Salad
 - Whole Wheat or Graham Bread
 - Dutch Apple Cake With Hard Sauce

- Menu III.**
- Tomato Soup
 - Baked Fish With Lemon Slice
 - Scalloped Potatoes
 - Grapefruit and Orange Salad
 - Hot Biscuits
 - Spiced Watermelon Rind
 - Chilled Fruit
 - Ice-Box Cookies
- (Released by Western Newspaper Union.)