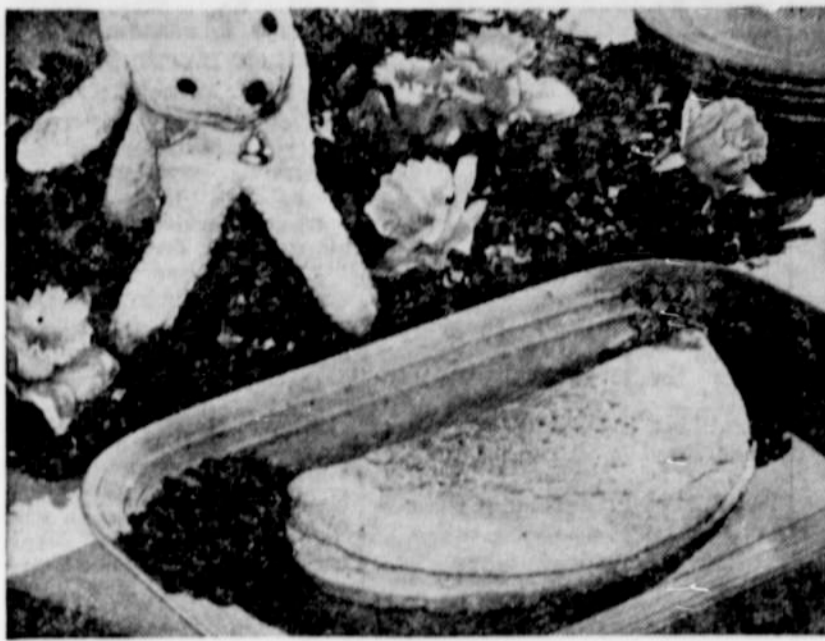


Household News

by Lynn Chambers



This Golden, Fluffy Omelet Captures Interest
(See Recipes Below)

Lenten Meals

Eggs, cheese, fish and vegetables—these are the foods that will be popular with the market basket during the next few weeks. If you are going to form the bases for your menu from these dishes cook them just as carefully as you do the meat that you use year 'round, for you can't take chances and let mealtime become dull or unattractive.

Point up fish and vegetables with lemon or other attractive sauces and flavorings. Serve your egg and macaroni dishes in attractive settings, with some carefully thought out garnish. Play up fruit and dessert numbers to lend interest to meals. If you heed these simple rules, I'm sure they'll make Lent especially attractive for you and your family.

Now, for some concrete help, I've chosen foods to fit the season. They're vitamin, mineral and interest-laden.

Macaroni Cheese Custard.

(Serves 6 to 8)

- 1 package macaroni, cooked
- 2 eggs, slightly beaten
- 2 cups grated cheese
- 2 tablespoons onion, chopped
- 2 tablespoons parsley, chopped
- 1 pimiento, chopped
- Salt and pepper
- 2 cups evaporated milk

Combine ingredients and pour into a buttered baking dish. Set in a pan of hot water and bake in a moderate (375-degree) oven for 45 minutes.

An appetite-satisfying omelet? You can't believe it! Well, this one is, because it's made with a cream cheese and chive mixture that makes the omelet heartier, and also keeps it from shrinking discouragingly the moment it comes from the oven. A slow oven is essential to a fluffy, orange-gold omelet:



*Cream Cheese Omelet.

(Serves 6)

- 1/2 pound cream cheese with chives
- 3 eggs
- 2 tablespoons milk
- Salt and pepper

Soften the chive cream cheese, blend in egg yolks one at a time. Add milk and seasonings. Fold in stiffly beaten egg whites. Pour into a well-buttered, heavy frying pan and cook over low heat until bottom begins to brown. Then place in a moderate (325-degree) oven until the top is dry and the mixture firm. Fold and serve.

The name is goldenrod because the dish bears a close resemblance to a flower of that name. Just combine the goldenrod eggs with a tempting green spinach ring and you have a real Lenten treat:

Spinach Ring With Goldenrod Eggs.

(Serves 8)

- 4 pounds spinach
- 1/2 cup salad oil

Lynn Says:

Sauces that accent the best flavor in foods include these:

Lemon Butter: 2 parts butter to 1 part lemon juice. This is good on the leafy vegetables, cabbage, broccoli, cauliflower, Brussels sprouts and artichokes.

Vinegar Butter: Melt 1/2 cup butter, add 2 tablespoons vinegar and heat thoroughly. This is good on green beans.

Mustard Butter: Add just a bit of dry mustard to melted butter before pouring on vegetables. With this, onions, greens or broccoli are indicated.

Parsley Butter: Chop 3 to 4 tablespoons parsley fine, add to 1/2 cup melted butter.

Tart Sauce: (also good on fish) Put in double boiler 2 egg yolks, 1/4 cup cream, 1/2 teaspoon salt, 3 tablespoons lemon juice, flick of nutmeg. Cook until thick and creamy, stirring constantly about 2 minutes. Be careful not to overcook. Stir in slowly, 2 tablespoons butter and serve at once.

This Week's Menu:

- Cream of Asparagus Soup
- *Cream Cheese Omelet
- Green Peas
- Baked Potatoes
- *Carrot, Pineapple and Raisin Salad
- Popovers
- Fruit Cup
- Coffee
- Butter
- Cookies
- Milk
- *Recipes Given.

1 tablespoon salt

1/4 cup lemon juice
Wash and pick over spinach carefully. Place in kettle without adding water. Pour oil over spinach and mix thoroughly. Add salt and cook 8 to 10 minutes. Stir occasionally. Drain and chop. Add lemon juice and pack into an oiled 9-inch ring mold. Unmold on serving platter and fill with:

Goldenrod Eggs.

- 1/4 cup melted butter
- 1/4 cup flour
- 1/2 teaspoon salt
- Pepper to taste
- 2 cups milk
- 4 hard-cooked eggs

Blend butter and flour, salt and pepper. Heat mixture and add milk gradually. Stir after each addition of milk to make a smooth sauce. Separate egg yolks and whites. Slice whites and add to prepared sauce. Pour sauce into unmolded spinach ring. Press yolks through a sieve to top sauce. Garnish with paprika, parsley and lemon quarters.

***Carrot, Pineapple, Raisin Salad.**
Wash, scrape, and grate carrots finely, allow 2 carrots per person. Add cut pineapple, and either white or muscatel raisins and enough mayonnaise to hold mixture together.

A soufflé is a properly dramatic Lenten dish, but one which must be baked carefully if it is to come to the dining room at the peak of goodness. Select a cheese that will cook readily and smoothly, a dish that is in good proportion to the soufflé, and cook the mixture at a very low temperature so it can rise to its height slowly.

Cheese Soufflé.

(Serves 6)

- 4 tablespoons butter
- 4 tablespoons flour
- 1 1/2 cups milk
- 1 teaspoon salt
- Dash of cayenne
- 1/2 pound processed cheddar cheese
- 6 eggs

Make a sauce of the butter, flour, milk and seasonings. When thick and smooth, remove from fire and add sliced cheese. Stir until cheese is melted. Add beaten egg yolks and mix well. Cool mixture, fold in stiffly beaten whites. Pour into a 2-quart casserole, bake 1 1/4 hours in a slow (300-degree) oven. Serve at once.

Cookies spell cheer to menus, especially if there's fruit to go with them. Made in two layers, these are a delightful variation of drop and "cut-in-squares" cookies:

Cornflake Dream Bars.

(Makes 40 bars)

- First part:**
- 1/4 cup butter
 - 1/2 cup brown sugar
 - 1 cup flour
- Second part:**
- 1 cup brown sugar
 - 2 eggs
 - 1 teaspoon vanilla
 - 1/4 teaspoon salt
 - 1 cup shredded coconut
 - 1 cup cornflakes
 - 1 cup chopped nuts

Blend butter and sugar thoroughly. Add flour and blend with fork or dough blender. Press mixture evenly and firmly into bottom of a shallow pan (9 by 13-inch pan). Bake in a moderate (350-degree) oven about 15 minutes or until delicately browned.

Beat eggs well, add sugar gradually and beat until light and fluffy. Add remaining ingredients and mix well. Drop by spoonfuls on top of previously baked crust and spread evenly. Bake in a moderate (350-degree) oven about 25 minutes. Cut into squares while still warm.
(Released by Western Newspaper Union.)

Latest Silhouette Combines Box Pleats With Long Torso

By CHERIE NICHOLAS



IN DISCUSSING and planning for a program of timely dress for women during the war period, it has been definitely conceded by everyone concerned in fashion industries and design that in order to render the highest service women must see to it that they are an inspiration in appearance as well as in deed.

This sentiment is reflected in the charming costumes illustrated above. These models, selected from a galaxy designed and displayed by the style creators of Chicago in their spring showings, are just the sort that women will love to wear and soldiers will take delight in seeing.

Gay in color and young in feeling is the ensemble shown to the left in the foreground of the above illustration. Here a navy coat in spun rayon and wool mixture is worn over a red and white printed crepe frock. The self-fabric ties, tipped with little plastic dice, repeat the print motif of the dress, thus making a new-looking closing for the coat. White saddle stitching trims pockets, sleeves and the red leather applique on the coat front.

To the right in the foreground a novelty striped print in white and red on green ground is paired with a bright red spun rayon and wool jacket. Self fabric ruching trims the dress collar which is worn outside the cardigan jacket. The skirt has

all-around box pleats below a deep hip yoke.

The costume shown to the right in the above illustration conveys the most welcome and highly important style news, that the bolero costume has returned in all its glory to the fashion picture. You will see boleros played up throughout the style program this season. In this case self-color eyelet embroidery elaborates the bolero jacket of a two-piece navy sheer costume. The bodice, softly draped at the top, is pink.

To the left above in the picture is shown a two-piece dress that uses a shantung weave, combining white, orange and brown in daring contrast. The separate skirt features box pleats from a hip yoke. Box pleats are really newer than side pleating. Eminently correct for a wartime "suit wedding" is the creamy beige sheer ensemble at the top right in the above illustration. The full-length coat looks like a dress but is really a wide pleated skirt seamed to a jacket top, with self-covered buttons down the front from neck to hemline. Finely pleated bowknots trim the four slot pockets that adorn jacket and skirt. The dress worn under this coat repeats the pleated skirt of the coat, while gathered bodice fullness develops from a deep yoke.

Generally speaking, the favorite silhouette is the long torso effect with some sort of pleated skirt. Also, there is much interest in slim wrap-around skirts and those which have slenderizing harem drapes.
(Released by Western Newspaper Union.)

New Flounce



This dress has two very important style messages to convey. One is the coming vogue for all-over embroidery on wool, or rayons and cottons that look like wool. The other is the news that simple wool frocks will be finished off at the hemline with a flounce. Flounces are among the ways designers are contriving to add a prettily feminine note to simple daytime frocks. In the smartest dress collections you will see flounces conspicuously featured. The gown pictured in the above illustration is of soft beige wool with bright green embroidered diamond dots. It has a softly molded waistline, set-in belt and, of course, the flounce!

Style Show Reflects Lowly Fabrics' Use

A preview of spring and summer styles held in Chicago recently showed the 18,000 buyers from 17 states that they were going to carry home an array of chambrays, calicos and denims in women's and children's fashions. For these lowly fabrics have come into their own because of the influence of war.

Style and practicability are still the theme in these fashions, for the designers have kept their eye on both national defense needs, and the desires of millions of women purchasers in stores throughout the nation. Dresses, garden costumes, play clothes and work uniforms—all have been styled by the designers to reflect the signs of the times.

Until manufacturers run out of twills and such fabrics which are fashioned into foundation garments, girdles are here to stay, despite the rubber shortage.

Priorities on tin and other defense needs have caused tie fastenings instead of hooks and eyes, zippers, buttons and clasps to be substituted. Everything in garments has taken on the practical atmosphere. Everything except the hostess coat which still remains silken and luxurious.

Now They Trim Your Hat To Match Your Blouse!

There is going to be a riot of frilly, frothy neckwear, and milliners are giving us something new in the way of hats that repeat the snowy lingerie accents. For instance, a wide brimmed straw or felt hat may be outlined with an organdy frill that repeats the frill used in the showy jabot. The jabot is one of the most important neckwear items featured this season.

Serve and Adorn

Besides serving industry, women will also adorn it. Trousered uniforms, made from denim and chambray, without trim or buttons, and with tight cuffs as accident preventives were noticed in a recent spring and summer style show.

PATTERNS

SEWING CIRCLE



there it is, firmly adjusted, neatly in place no matter how active you may be. The wide gracefully shaped belt actually slims your figure at the waistline. The full skirt is generously cut to give your dress complete protection.

You'll certainly want several versions of the smaller apron! They can be so decorative in bright checked ginghams, striped chambrays and plain broadcloth.

Barbara Bell Pattern No. 1538-B is designed for sizes 14, 16, 18, 20; 40 and 42. Corresponding bust measurements 32, 34, 36, 38, 40 and 42. Size 16 (34) pinafore apron requires 2 1/2 yards 35-inch material, 4 1/2 yards ric-rac. Small apron, size 16, 2 yards 32-inch material. Send order to:

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149 New Montgomery Street
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1538-B

DOESN'T this picture of our two attractive aprons inspire you to start a sewing bee at once? Both are so pleasing in style and so easy to make! And either of them will add decided charm to your home attire.

One pattern, No. 1538-B gives complete directions, for making both styles. You'll like the pinafore for day-long duty. Slip it on over your head, tie it in back—and

Difference in Days

How much longer and shorter, respectively, are the longest and shortest days of the year than the days next to them, is asked.

According to the U. S. Naval observatory, the difference in the length of day varies less than a minute from day to day in the weeks December 17-24, and June 17-24, in which the shortest and the longest day of the year occurs. Therefore, the difference in the length of day is less than a minute between, for example, December 21 and December 22.

More Raleigh Jingles

Raleigh Cigarettes are again offering liberal prizes in a big jingle contest running in this paper. One hundred and thirty-three prizes will be awarded each week.—Adv.

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California Navel oranges are seedless. They peel in a jiffy, divide easily into firm and juicy sections!

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Let's go to town —at home!

NO TELLING what tomorrow's weather may be. It fools the best forecaster. But we do want chintz for the windows. We do need a carpet sweeper, a new percolator, and a new end-table in the living-room. And we don't want to slush around rainy streets to hunt them. Problem: How to thwart the weather man. Simple enough! Let's sit down by the fireplace and read the advertisements. Here it's comfortable and snug. We'll take the newspaper page by page, compare prices, qualities, brand-names. Tomorrow, rain or shine, we'll head for the store that has what we want, and home again in a jiffy.

●"Buying at Home"—through the advertising columns—gives you wide selection, more time to decide, and satisfaction when you decide.

●MAKE IT ONE OF YOUR PLEASANT HABITS!