



Extend the Meat With Noodles and Gravy

Lynn Chambers' Point-Saving

Menus

*Curried Shrimp with Noodles

Slivered Carrots and Green Beans

Fresh Pineapple and

Strawberry Salad

Date-Nut Bars

Curried Shrimp with Noodles.

(Serves 4 to 6)

6 tablespoons butter or substitute

Beverage

Corn Sticks

*Recipe given.

6 tablespoons flour

teaspoon salt

2 teaspoons curry powder

I pound cooked shrimp

2 teaspoons lemon juice

pound fine noodles

ingredients.

cleaned and cut

in halves or quar-

ters, depending

upon size. Add

seasonings, and

lastly, cooked

noodles broken

into small pieces.

Garnish "With

1 onion, minced

1/2 teaspoon salt

Dash of pepper

6 eggs, beaten

seasoned sauce

with spicy tomato sauce.

1/2 cup milk

ing goodness:

parsley and whole shrimp.

1/2 cup green peas, cooked

3 stalks raw celery, diced

1/2 cup green pepper, chopped

1/2 teaspoon seasoning sauce

Spicy tomato sauce or other well-

Mix fish with peas, celery, onion

seasoning sauce and beaten eggs.

Mix well. Have fat hot in skillet.

Pour small ladleful of mixture into

skillet and brown on one side, turn

cake and brown on the other. Serve

Another good, light dish for sup-

per fare is this omelet which com-

bines point-saving foods with tempt-

Mashed Potato Omelet.

(Serves 6)

1 cup mashed potatoes

1 teaspoon onion juice

Mix heated milk with mashed po-

whites. Pour into a greased frying

broiler. Serve with crisply fried

Fruit Platter.

Grapes, seeded or marachino

Small wedges of cantaloupe or

Peel grapefruit and remove pulp

wise. Arrange

platter by plac-ing cups of let-

tuce all over the

platter. Into each

cup place a slice

of fresh pineap-

ple, cored and

by sections, then cut in half cross-

peeled (or canned slice of pineap-

ple.) On top place melon wedge

and then grapefruit sections. Ar-

sprinkle with chopped nuts, if de-

Released by Western Newspaper Union.

Fresh pineapple, sliced

Grapefruit in sections

Peach halves

other melon Cream mayonnaise

Head lettuce

Red apples

cherries

1/2 teaspoon salt

4 eggs, separated

Dash of pepper

Bacon

American Eggs Foo Yeung.

(Serves 4)

11/2 teaspoons chopped parsley

4 teaspoon rich meat flavoring

1 tablespoon chopped green pepper

Make a cream sauce of the first

2 cups milk

Point-Easy Patterns

Some of our homemakers feel that rationing has become so tight, it is difficult to set a tasty dish before the family. It's true we are learning to use a great variety of foods, but all these can be made delicious as well as pleasing as to appearance.

Humble meats like hamburger and liver can be dressed attractively and



made to taste like high - point foods. Imagine eating golden brown, wafer-thin pancakes, filled with a well-seaoned meat mixture. Good? Of course, pass the seconds, please.

You can stuff small slices of liver with your favorite celery or onion dressing and braise them in a savory tomato sauce. There's little

If you have taken it a little bit easy on the main course, you can always go the limit with the des-Cream pies are luscious even though their whipped cream toppings are missing. Frothy egg whites are just as pretty and tasty.

Fresh vegetables and fruit platters are ideal for adding color to the table. Try a freshly cooked snowy white cauliflower in the center of a platter and surround it with slivered green beans and tomato cups with golden corn kernel centers. If it's a fruit platter you've set your cap for, then you'll like melon (preferably cantaloupe with its center scooped out and filled with a fruit gelatin salad, and garnished on the platter with slices of pineapple mounted with fresh berries or

Hamburger Filled Potato Pancakes (Serves 6 to 8)

- 1 pound hamburger
- 2 teaspoons salt ¼ cup milk
- 2 tablespoons fine, dry bread
- crumbs
- 2 tablespoons fat 4 cups grated raw potatoes
- 2 tablespoons grated onions
- 1/4 teaspoon pepper
- 2 eggs, beaten 1/4 cup flour
- 2 tablespoons milk

Combine meat, 1 teaspoon salt, milk and bread crumbs. Mix well and shape into thin patties. Brown in hot fat. Combine potatoes, remaining salt, pepper, eggs, flour and milk. Mix well. Remove meat from frying pan. Add more fat. Place a small amount of the potato mixture into hot fat. Top with meat pattie. Then cover with more potato mixture (potato mixture should form a thin coating). Fry slowly until brown. Turn and brown on other

These Hamburger Filled Pancakes may be served with sauerkraut. Place the kraut in the center of a platter and arrange pancakes in a border around it.

Lynn Says:

Meat Memos: Extend low-point meats with breading, garnishing and fillings to make them appetizing and point-saving.

Bacon can be dipped in beaten egg and bread crumbs, then fried and served as an appetizing meat

Honeycomb or pocket tripe becomes savory when given the egg and bread crumb treatment. Serve it with broiled bacon and tomatoes for flavor contrast.

Ground lamb patties take on flavor value when served with grilled fresh pineapple and tomato slices.

Small shoulder roasts will stretch further when stuffed with bread, celery, parsley or onion dressing. Make plenty of rich gravy for a fill-in feature.

Gorgeous New Prints in Exotic Scenic Designs and Coloring

By CHERIE NICHOLAS



F YOU like pretty clothes that carry an air of style distinction, don't let the summer get by without giving yourself the joy of including in your dress collection a simple little gown made of one of the gorgeous new scenic prints. You will find that it will become your pet frock no matter how many other lovely dresses you own, for these tropical - looking flamboyant prints are simply devastating in their flat-

The prints themselves are so eye-thrilling you wouldn't think of Add shrimp, making them up other than very simply in order to "show off" their unique patterning of true native scenes or such lighthearted themes as gay troubadours and dancing girls. These California prints fairly breathe sunshine and outdoor hap-

For instance, one of this series of scenic prints depicts the famous California missions done in lavish ing along in picturesque and richly the United States the first counne colors. See it made up in the charming gown shown to the 1/2 cup cooked fish such as salmor right in the illustration. A prettier dress for summer you couldn't find, and it will radiate the spirit of sunshine wherever it goes.

The dancing girl is the print motif of the other gown, who fascinates you with her grace and charm. Note the off-shoulder decolletage outlined with a double bertha collar done in two tones, the light matching the gold in this fantasy print. It also appears in the front skirt-opening and green pepper. Add seasonings, trim.

Another dramatic print in this series takes an Indian war bonnet for its motif. The headdress, while not life size, is really quite large. With its bright feathers the effect is strikingly colorful and the placement of the bonnet motifs in an allover patterning is most artful.

Another adorable print that has feminine charm plus is a shan-

tung patterned with exquisitely colorful bow-knots that are so huge one of them would cover the entire bodice front. This makes up very attractively in a hostess gown and also is making appeal with the young set, for the costume that has a dirndl skirt worn with a monotone contrast blouse. It is a print that yields stunning cutouts to applique as is now being done, one bow-knot on the bodice and one on a strategic point on the skirt of a to wear on sunny days. plain colored dress.

For beach wear and play suits a most individual looking border print is shown in the season's better collections, which is well worth looking up by the girl who makes her own clothes. It is a white spun rayon weave, the wide bor- had all adopted the world's standder showing Egyptian figures trek- ard gauge by 1886, thus making colorful garb. It has an oriental air about it that is fascinating. A very attractive bra-top bathing ensemble of this novel print fashions the skirt of the wide border. A separate longbelted coat uses the material so that the worder with its quaint figures forms the wide hemline.

A fashion that has high style prestige is that of the town suit made of gay print. Designers are turning out stunning suit types, some of modest patterning and coloring, for practical utilitarian wear, others of prints so dramatic and colorful they tune most beautifully to daytime social affairs. Once you own a print suit you'll love it. Not only is it perfect for summer wear. but you'll appreciate its flattery. Some are given a dressy look with glittering jeweled buttons, and they all take on all the latest "tricks" in way of bows and scalloped edges and pretty dainty lingerie accents. Released by Western Newspaper Union



This striking mandarin coat is in range strips of red apple on top and the new white wine shade-an offthen sprinkle with cherries or sliv- white which everybody adores. It's ered grapes. Serve with dressing coats like this which are "stealing made by mixing mayonnaise or sal- the show" this season. A coat of ad dressing with sour cream and light weight, as shown here, is in a in line, reaches the ultimate in high

White Mandarin Coat | Shell Jewelry Adds Rare Beauty to Mode

Summer costume jewelry made of ropical shells brings new beauty into the current fashion picture. The shells from Tahiti are expertly hand-processed in this country. These Pikaki shells are quite diminutive, being less than quarterinch size. Other exotic shells run to three-quarter inch. Drilled. strung, tinted and pearlized by hand. the jewelry is available in every pastel and tropical hue, also pearlized white shells. Necklaces are shown in choker and lei lengths, made up from one to six strands. They come with earrings to match. One ensemble of bracelets is so contrived that with the use of open lucite links the two can be joined to form a longer length necklace to wear lei fashion. A twisted choker of the tinier shells with a grosgrain tie is another intriguing fancy. Coiffure combs match up with any of the ensembles.

Washable Cottons For Girls' Dresses

Washable piques, checks, stripes and handsome ginghams are suggested for teen-age summer fashions. These are highlighted with eyelet embroidry and other lingerie touches, especially embroidery beading that is threaded with narrow black velvet ribbon. One charming way of using eyelet embroidery is to work it into cap sleeves for a simply styled ginglovely pastel tint, short and youthful ham. This deft touch is the only trimming and the effect is charmSEWING CIRCLE PATTERNS

Shirtwaister for Summer Wear Sunny-Day Set for Little Girls



Shirtwaist Freck

SHIRTWAIST frocks have a fa-

Versatile and charming, they

make up handsomely in almost ev-

ery fabric. For warm days ahead,

Pattern No. 8792 comes in sizes 14, 16, 18, 20; 40, 42, 44 and 46. Size 16, short

sleeves, requires 3% yards of 35 inch fabric, or 3½ yards of 39 inch.

Outdoor Set

sun bonnet to shade her face-

little wing sleeves to keep her cool

-it's an ensemble that she'll love

Standard Gauge Tracks

Although American railroads

operated on 23 different gauges, or

track widths, as late as 1871, they

try in which a carload of freight

could reach any point without hav-

ing to be unloaded and reloaded

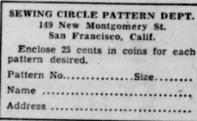
outfit for a sweet little girl. A

fabrics-or gay floral prints.

vored spot in every wardrobe.

Pattern No. 1231 is designed for sizes 2, 3. 4, 5 and 6 years. Size 3, dress, requires 15% yards of 35 or 39 inch material; bonnet. ½ yard; 5 yards edging or ric rac to trim dress and bonnet.

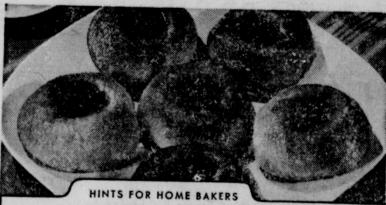
Due to an unusually large demand and current war conditions, slightly more time is required in filling orders for a few of the most popular pattern numbers. Send your order to:





Olivia de HAVILLAND Calox Tooth Pow





Good for Desserts-Grand for Lunch Boxes! Make them with Fleischmann's yellow label Yeastthe only fresh yeast with EXTRA vitamins A & D

FILLED BUNS

2 cakes Fleischmann's Yeast 1 cup lukewarm water 4 cup shortening cup sugar 1 teaspoon salt

2 eggs, beaten 1/3 teaspoon nutmeg
Few drops lemon extract
1 cup milk, scalded and cooled 9 cups sifted flour 1 cup jelly or jam

Dissolve Fleischmann's Yeast in lukewarm water. Cream shortening, Dissolve Fleischmann's Yeast in lukewarm water. Cream shortening, sugar and salt; add well-beaten eggs, nutmeg, flavoring and lukewarm milk. Add to yeast. Add 3 cups flour and beat well. Add remaining flour; turn out on floured board and knead lightly until smooth and elastic. Place in greased bowl. Cover and set in warm place, free from draft, until light, about 2 hours. Turn out on floured board and shape into round rolls. Dip in granulated sugar and set on well-greased baking pan ½ inch apart. Cover and let rise until doubled in bulk, about 45 minutes. Make an indentation in center of roll, fill with jelly or jam. Let rise again until light, about 15 minutes. Bake in moderate oven at 400°F. about 20 minutes.

in moderate oven at 400°F. about 20 minutes. Makes 4 dozen.

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