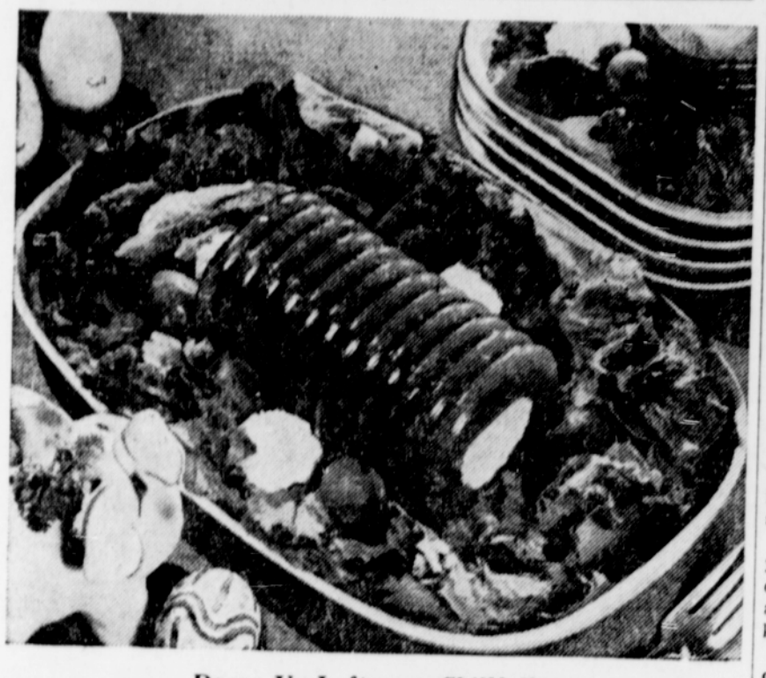


Dress Up Leftovers Skillfully!
(See Recipes Below)

Leftover Check-Up

There are some leftovers we view with disdain, but there are others we welcome heartily. For example, I'm never sad when we have leftover ham, lamb or chicken. Clever tricks can be applied to leftover potatoes as well as vegetables; and there's a dozen different appealing ways to work leftover cake and puddings into toothsome desserts for second day use.

If your family does not really enjoy leftover food your job is to change the original dish to such an extent they will really think it's a fresh, new idea. A little work, perhaps, but the results are gratifying.

Garnish leftover platters carefully so that when they make their first appearance they will be a hit before they are even tasted. In this way the problem will be half settled before the family even begins to taste.

Here's a nice Sunday night supper suggestion using old favorites like ham and eggs, tastefully combined with a gloriously colored tomato aspic.

***Tomato Aspic with Ham Deviled Eggs.**
(Serves 6)
(Part I.)

- **3 hard-cooked eggs**
- **1 tablespoon mayonnaise or sour cream**
- **2 tablespoons deviled or chopped ham**

Cut hard-cooked eggs in half crosswise and remove yolks. Blend yolks with sour cream or mayonnaise and ham. Refill whites.

(Part II.)

- **1 envelope plain, unflavored gelatin**
- **¼ cup cold water**
- **1½ cups tomato juice**
- **½ teaspoon salt**
- **1½ teaspoons sugar**
- **1 teaspoon grated onion**

Soften gelatin in cold water. Mix tomato juice, salt, sugar and onion and simmer for 10 minutes. Dissolve softened gelatin in hot liquid. Cool. Into each mold place ½ deviled egg and pour tomato jelly over each. Chill until firm. Unmold on salad greens and serve with mayonnaise.

Either ham or lamb may be used in the following casserole made with rice. It's an easy-to-prepare casserole, but one which is exceedingly appetizing for one of the nippy nights when appetites are hearty.

Casserole of Lamb and Rice.
(Serves 6)

- **2 cups finely chopped lamb**
- **2 cups steamed rice**
- **Salt and pepper**
- **Celery salt**
- **Onion juice**
- **2 tablespoons lemon juice**
- **¼ cup bread crumbs**
- **1 egg, slightly beaten**
- **Hot water or stock**

Line buttered mold with rice. Season meat to taste with salt, pepper, celery salt, onion juice and lemon juice. Add cracker crumbs to slightly beaten egg and enough hot water or stock to moisten the meat.

LYNN CHAMBERS' MENU

*Tomato Aspic with Ham Deviled Eggs
*Au Gratin Potatoes or *Corn Oysters
Beverage Rye Bread
*Marmalade Cake Pudding
*Recipe given.

Fill center of mold and cover with remaining rice. Cover with buttered paper and steam for 45 minutes. Serve with green pea sauce.

Creamed Chicken Supreme.
(Serves 6)

- **1½ cups cooked chicken or turkey, cut in strips**
- **½ pound fresh mushrooms, sauteed in butter**
- **½ cup cooked spaghetti**
- **1 cup white sauce**
- **⅓ cup grated American cheese**
- **½ cup buttered bread crumbs**

Put chicken, mushrooms, spaghetti and white sauce layer by layer, into a buttered casserole. Sprinkle with cheese and crumbs and bake in a hot (400-degree) oven until top is browned, about 15 minutes.

***Au Gratin Potatoes.**
(Serves 4 to 6)

- **2 cups cold boiled or baked potatoes, cubed**
- **1 cup white sauce**
- **1 cup grated American cheese**

Add cheese to white sauce while still warm, then mix in the potatoes. Place in a shallow, buttered baking dish and bake until the top is browned in a moderate oven.

If the family likes corn and you always seem to have a bit leftover from your main dinner, then do something that will make a big hit with Dad and the boys. These should be made small and they will be very appealing:

***Corn Oysters.**
(Serves 6)

- **2 cups corn pulp**
- **2 eggs, separated**
- **4 crackers, crumbled**
- **½ teaspoon salt**
- **¼ teaspoon pepper**

To corn pulp, add beaten egg yolks, cracker crumbs, salt and pepper. Add stiffly beaten egg whites and blend. Drop by teaspoonfuls on hot greased frying pan and brown. Serve with jam or jelly.

What to do with leftover pieces of cake? That's not hard when there's a perfectly delicious recipe around for a marmalade pudding which will take care of the cake crumbs so nicely.

***Marmalade Cake Pudding.**
(Serves 6)

- **1⅓ cups dry cake crumbs**
- **1⅓ cups scalded milk**
- **½ cup sugar**
- **2 eggs, slightly beaten**
- **1 teaspoon vanilla**
- **½ cup orange marmalade**
- **½ teaspoon nutmeg**

Soak cake crumbs in hot milk; when cool, add remaining ingredients and place in a buttered baking dish. Set in a pan of hot water and bake in a moderate (350-degree) oven for 45 minutes. Serve hot with orange sauce or plain cream.

Released by Western Newspaper Union.

LYNN SAYS:

Be Economical;
Use All of Meat

Because the price of meat is high, it's essential for every woman watching her budget to use every scrap of it wisely. The first saving lies in cooking every cut properly without undue shrinkage. No matter whether you broil, roast, stew or fry, use low heat and an even temperature. You'll have more meat left if you do.

If there is no gravy from leftover roast for casseroles, you can always make a nourishing white sauce, add a chicken or beef bouillon cube to it and use this as gravy.

If there is not enough meat to use for stuffing green peppers, rice or vegetables may always be added to extend the meat.

Potatoes are always a good extender for meat in hash. Use onion as one of the seasonings if you want something truly delicious. Serve with fried eggs if the hash seems a little skimpy.

Woman's World

Make, Plan Summer Clothing Before Warm Weather Comes

By Ertta Haley

HAVE you ever been caught short with your winter clothing still hugging tight to the closet walls when the sun turned on its warmest rays and sent you scattering to get out your cottons?

This has happened to most of us at one time or another, perhaps more frequently than we like to admit. When it actually gets too warm it's really too difficult to start going over the closets and hemming last year's dresses or even remodeling them, so let's work a little in advance of schedule and get some things ready for summer now.

The amount of work you actually have to do depends greatly on your own wardrobe needs. If you plan to spend a lot of time at the beach or in the garden, then you will want several outfits for these purposes.

On the other hand, if you work, you will want several cool, crisp dresses that will let you travel to and from work neatly, as well as keep you looking crisp on the job.

All of us, whether we go out a lot or not, like to have several neat dresses for changing into during the evening. It's the wise woman who makes a shower a part of the daily routine when the weather tends to get her down. Then she changes into something cool as the second part of her morale building routine.

Use Utility Fabrics For Outdoor Wear

One of the main considerations of clothes for gardening or out-of-doors activity is sturdy fabrics. Another is complete washability, and this means everything from trimmings to buttons.

If you plan to do lots of gardening, then choose pinafores or slacks made of denim, duck, or something as durable. There will be many mornings when you have rough work ahead, and you will want a fabric that will withstand wear.

Another important factor to consider for this type of casual wear is

Start your sewing early . . .

to have colors that will not show the dirt too readily. For this reason, a rather solid blue—not too dark—is very practical. Choose a color that does not fade too readily as this type of garment will need many tubbings before the season is over.

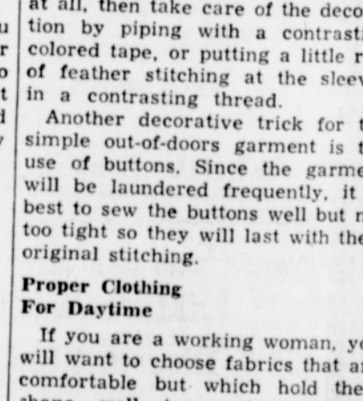
Forget the frills in garments of this type. If you want any trimming at all, then take care of the decoration by piping with a contrasting colored tape, or putting a little row of feather stitching at the sleeves in a contrasting thread.

Another decorative trick for the simple out-of-doors garment is the use of buttons. Since the garment will be laundered frequently, it is best to sew the buttons well but not too tight so they will last with their original stitching.

Proper Clothing For Daytime

If you are a working woman, you will want to choose fabrics that are comfortable but which hold their shape well inasmuch as many clothes seem to wilt before noon when the weather is excessively hot. In this case, select a material that is lightweight but which has some body and preferably one which is fairly wrinkle-free or crush-resistant.

Use the simplest of details for the business dress and avoid elaborate details such as lots of pleats and ruffling, as this makes for a fussiness that can look anything but cool. You will really appreciate the



On summer cottons.

simpler type dresses if you do your own laundering, because they take less time to wash.

Simple, short jackets are very nice on dresses for business wear for they give a charming detail to the dress, and they can easily be slipped off during the middle of the day in the privacy of an office when the weather becomes unendurably warm.

You will notice that there is little work to making the new styles because there are no real sleeve problems and other details that are so time-consuming. However, remember that styling is important, and fit is absolutely essential if you would look your smartest.

When you select dresses for late afternoon or evening wear, you don't want to overlook the possibilities of the transparent fabrics. However, choose the slip with the same care as you do the outer garment as it is an integral part of the ensemble. Make the slip yourself if you are not certain of finding one that looks well underneath the garment.

Generally you'll find that the cooler dresses have very loose sleeves, or cap sleeves which are now so popular. Necklines, too, will help you keep cool if they are loose rather than high up and tight.

In working with the sheer fabrics, if you find them difficult for sewing, use tissue paper underneath while stitching and then tear this off when you have finished.

It is best not to try to make buttonholes for the buttons on very lightweight and sheer materials. If you feel that buttons are essential, sew the buttons on carefully, and then place snap fasteners on the dress for the closings. Do not select too heavy buttons as they tend to pull the dress out of place.

Jumper Shorts

These new pedal pushers of celanese tropical cloth follow the jumper trend with straps of royal blue and kelly green. Mannish shoulders and collar set the right tailoring note beautifully as a man's slacks. The one piece garment is designed by Margaret Newman.

Be Smart

After their long wartime banishment, culottes are on their way back. Slacks, too, are acquiring new fashion touches such as extra long jackets for wear with long trousers or pedal pushers.

Belt-Making Tips

Use only pre-shrunk material for lining a belt; otherwise it will shrink and make the belt worthless after the garment is washed once.

Buckles should be fade-proof and rust-proof. Watch out for metal buckles which will not launder.

Unshaped belts should be cut with the grain of the material or they will twist constantly after they are made.

Cut belts on the thread of the fabric, either lengthwise or crosswise so you will have a true cut and thus avoid future troubles with twisting belts.

Belts for cotton dresses should always have linings to give the belt body and prevent it from being rolled into an uncomfortable rope when worn.

SEWING CIRCLE PATTERNS

Two-Piece Dress for Young Girl Figure-Paring Date Frock Smart

With Wing Sleeves

AN ADORABLE two-piece dress for the six-to-fourteen miss. Brief wing sleeves are cool—the tiny peplum flares ever so gently. Nice for school, too, in the puffed sleeve version with pert Peter Pan collar.

* * *

Pattern No. 1614 comes in sizes 6, 8, 10, 12 and 14 years. Size 8, 2½ yards of 35-inch.

Charm Unlimited

LINES to flatter a young figure highlight this super date frock. The side-swept closing is smart, and note the soft gathers topped with bright buttons on the right hip. It's charm unlimited—designed to win you compliments at each wearing.

* * *

Pattern No. 8142 is for sizes 11, 12, 13, 14, 16 and 18. Size 12, 3⅛ yards of 39-inch.

SEWING CIRCLE PATTERN DEPT.
709 Mission St., San Francisco, Calif.
Enclose 25 cents in coins for each pattern desired.
Pattern No. ——— Size———
Name———
Address———

AROUND THE HOUSE

A defective drainboard at the sink can be repaired by sawing a narrow channel in the front face of the board and inserting a thin strip of sheet copper or lead in the groove. Then bend it over the sink. Use brass screws. They do not rust.

Cane seats can be tightened by scrubbing with a weak solution of soda and water and allowing them to dry. The solution must not be permitted to come in contact with wood surfaces.

Corduroy is a graceful fabric for windows, furniture coverings and bedspreads, we mean the lightweight type, of course. It has both pattern and plainness and takes to wear and cleaning easily. The narrow-waled kind looks best for interior work. Colors are generally soft.

A discarded purse makes a dandy first-aid kit for the car. Put in the purse the few medical supplies that will suffice in emergencies and keep it in a convenient place. This will keep you prepared for when an emergency arises.

To get a more powerful twist from your screwdriver, place the claw of the hammer over the blade. Then use the hammer handle to effect leverage.

When pressing net or chiffon place it between tissue paper.

A vegetable brush really works better than a dish-cloth for washing dishes. It removes sticky spots and is easier to keep clean and sweet.

Romance in Bloom

It was in a little Spanish town. The moon shone brightly, the scent of flowers had never been so sweet. It was truly a night for romance.

The young man stood beneath a balcony and serenaded the beautiful senorita. After a few moments a flower pot hurtled through the calm night air and hit the young man on the head.

"Who threw that?" he cried, indignantly.

"I did," answered the senorita.

"But don't you like my singing?" asked the puzzled serenader.

"I love your singing," she breathed, "but I never did like that flower pot."