

# HOUSEHOLD MEMOS

by Lynn Chambers



Quick Breads Take Little Mixing Time  
(See recipes below.)

## Tempting Breads

There is no aroma more appetite-provoking than that tantalizing one which comes from the oven in which bread is baking. And what is more of a treat than eating the bread itself?

Piping hot muffins add interest to the simplest supper; hot coffee cake is a delight to both early and late risers, while thick and thin slices alike—as long as they are of homemade bread—make superb sandwiches for school lunches or late snacks.

Many homemakers don't bother to make homemade bread because they think it is a time-consuming procedure. Actually, it's far simpler than mixing a cake or even cooking a vegetable, and the pleasure of it is so great, it's more than worth the little effort.

Orange Oatmeal bread is good when sliced thin for sandwiches. Moist and tender, it keeps its flavor easily and slices readily. The flavor actually improves when the bread is kept for a day before being cut.

### Orange Oatmeal Loaf.

- (Makes 4-by-7-inch loaf)  
 ½ cup evaporated milk  
 ½ cup orange juice  
 1 teaspoon grated orange peel  
 1 cup quick-cooking oats  
 1 cup sifted flour  
 ½ teaspoon salt  
 1 teaspoon baking powder  
 1 teaspoon soda  
 ¼ cup sugar  
 ½ cup chopped nuts  
 1 egg  
 ½ cup molasses  
 2 tablespoons shortening, melted

Mix milk, orange juice and grated peel and add to oats. Let this mixture stand for an hour. Sift flour, salt, baking powder, soda and sugar. Add chopped nuts. Beat egg into oatmeal mixture. Add molasses and beat thoroughly. Stir in melted shortening. Add flour mixture and stir just to blend. Pour into a greased loaf pan and bake in a moderate (350-degree) oven for about 50 minutes, or until done.



### Pecan Wheat Muffins.

- (Makes 12 to 16 muffins)  
 1 cup sifted whole wheat flour  
 ¼ cup sifted white flour  
 4 teaspoons baking powder  
 ¼ teaspoon salt  
 1 egg  
 ½ cup brown sugar  
 ½ cup evaporated milk  
 ½ cup water  
 3 tablespoons melted shortening  
 ½ cup chopped pecans

Sift first four ingredients twice, returning bran in sifter to sifted mixture. Beat egg, add brown sugar, milk and water. Stir until mixture is dissolved, then add shortening. Stir liquid quickly into dry ingredients. With the last few stirs, add chopped nuts. Pour batter immediately into greased muffin tins. Bake in a hot (400-degree) oven about 20 minutes.

### LYNN SAYS: Flavor's the Thing In Sandwiches

For a tasty as well as a nourishing sandwich, spread sliced luncheon meat with cream cheese mixed with chives. This tastes very special on rye bread.

For a well-seasoned sandwich spread that you can keep in the refrigerator, cream butter and mix with one of the following: sweet pickle relish, horseradish, onion juice or mustard.

## LYNN CHAMBERS' MENU

- Barbecued Lamb Breast  
 Green Lima Beans  
 Pan-Fried Potatoes  
 Spinach-Carrot Salad  
 Cornbread  
 Beverage \*Swedish Pancakes  
 \*Recipe given.

- Raised Luncheon Muffins.**  
 (Makes 1 dozen 3-inch muffins)  
 1 package yeast, compressed  
 ¼ cup lukewarm water  
 ¼ cup milk  
 2 eggs  
 ¼ cup sugar  
 1 teaspoon salt  
 ¼ cup melted shortening  
 1 teaspoon grated orange rind  
 2½ cups flour, sifted

Crumble yeast into lukewarm water to soften. Scald milk. Cool. Beat eggs in mixing bowl. Add sugar, salt, shortening and orange rind. Mix well. Add cooled milk and 1 cup flour. Beat smooth. Add softened yeast. Mix well. Add remaining flour. Beat 2 minutes. Fill greased muffin pans half full. Let rise in warm place until doubled (about 45 minutes). Bake in a moderate (375-degree) oven for 18 to 20 minutes. Date and Pecan Ring is an attractive as well as novel bread.

- Date and Pecan Ring.**  
 Dates, halved  
 Pecans, halved  
 Honey  
 1 cup sifted white flour  
 2½ teaspoons baking powder  
 ¼ teaspoon soda  
 1 teaspoon salt  
 1 cup unsifted whole wheat flour  
 ¼ cup brown sugar  
 ½ cup pitted dates, chopped  
 ½ cup pecans, coarsely chopped  
 1½ cups rich milk  
 2 tablespoons vinegar  
 2 eggs, beaten  
 2 tablespoons shortening, melted

Grease an 8-inch ring mold thoroughly. To prepare decorative topping, alternate halves of dates and pecans on bottom of mold and drizzle with honey. In a mixing bowl, sift flour, baking powder, soda and salt. Add whole wheat flour, brown sugar, dates, nuts, and mix thoroughly. Combine milk and vinegar. Add shortening, then add beaten eggs. Stir in dry ingredients. Mix just until flour disappears. Pour into prepared ring mold and bake in a hot (425-degree) oven for 15 minutes, then reduce heat to moderate (350 degrees) and continue baking for 20 to 25 minutes.

- \*Swedish Pancakes With Berry Sauce.**  
 (Serves 4)  
 1 cup sifted enriched flour  
 ¼ teaspoon baking powder  
 ¼ teaspoon salt  
 1 tablespoon sugar  
 1 egg, beaten  
 1 cup milk  
 1 tablespoon melted shortening  
 Sweetened berries or jam

Sift together flour, baking powder, salt and sugar. Combine egg, milk and melted shortening. Mix well. Add to flour mixture. Mix smooth. Using 2 tablespoons of batter for each cake, bake on hot griddle or skillet. Spread each cake with butter, then with berries or jam. Released by Western Newspaper Union.

For a different egg salad, add a few capers to the chopped egg and a few herbs to the dressing used for moistening the mixture.

Leftover weiners can be chopped or ground with pickle relish to be used as sandwich filling. Add a bit of mayonnaise or sandwich spread, if desired.

When you can't slice cooked tongue any longer, cut off the meaty pieces and mix with chopped hard-cooked egg and boiled dressing for a very good sandwich filler.

# Woman's World

## Alter Your Dresses to Conform To Individual Figure Problem

By Erta Haley

DRESSING to look your most attractive and becoming is one of the most fascinating and interest-absorbing hobbies a woman can have. Not only does she have fabrics and styles of all description at her command, but also she can get expert advice on any individual figure problem with which she has to cope.

While the average woman has a figure far from flawless, it can be made to look close to perfection just in the way she grooms and dresses herself.

You don't even have to invest in new clothing to have the proper clothes, for with a few pieces of cloth and nimble fingers you can transform last year's dresses into a really exciting wardrobe for this season. With a little close observation, you'll see possibilities for improvement in almost every garment you have.

For the large-hipped figure, nothing has been as much of a good thing as the peplum. This is the trick that can slim inches off hips and straighten the lines of the figure into something resembling perfection.

Peplums can be cut in any number of shapes and lengths. Cut them smooth and artfully if you want to slim inches off the hipline. Or, if you want to add inches, give them a starch and pert bustle effect.

Fabric for the peplum—provided you do not make one of the same material as the dress—can come from any number of sources such as from a discarded dress, old bro-

### Cotton Corduroy



Pretty little cotton corduroy for a pretty coed is designed by Chee Armstrong, who knows what looks sophisticated but sweet. The wearable, durable corduroy makes a charming frock for any occasion. The full peplum is accented with gold buttons and the skirt has a wide and long hemline.

ture and in color. You may find use for leftovers here, an odd piece of bright wool, silk or rayon from another dress or skirt, coat or remnant counter.

Don't forget that buttons can do a lot toward decorating the costume, as can belts and sashes, whichever fits your figure.

### Check Your Scarfs

#### For Potentialities

There is no happier solution to the problem of perking up a dress in many cases than the scarf. Perhaps you already have several with which you have experimented by tying them in a jabot for an interesting neckline, or around the waist in an apron effect.

For those of you with several dark basic dresses, the scarf offers wonderful potentialities. The larger ones can be tied around the neck and all over the front waist of a dress to give it an entirely new appearance. There are several ways of using them around the necks of dresses and suits, and they also may be fashioned into belts, aprons, bustle effects, etc.

A very happy solution to adding color to the dark costume, whether it be dress or suit, is to use two scarfs, one at the neckline and another on the hat.

If you are definitely the dramatic type, use an exotic print of one of the rich solid colors. If you are more fair, there are several paisley prints that will do the job beautifully.

Add glitter to your scarfs by outlining the pattern with bright metal or plastic sequins. Just a splattering of them will give you the basis for a dressy costume.

For fabric sources for scarfs, select old slits, full skirted dresses, particularly evening wear, tablecloths, draperies, sheets and remnant counters. Look also for soiled scarfs that can be cleaned when sold at reduced prices.

### Tips Given for Figure Problems

If you are tall, you may wear equal length jackets and more tailored clothes. If you are short, don't choose severely masculine effects in clothing.

Tall women may use lots of contrasting colors and other effects that break up long lines in clothing. Short women should avoid strong, two-tone effects especially in the light or bright shades. Jackets should be scaled to the figure.

Short people should try to stay away from most peplum styles unless they happen to run into something particularly effective. Princess lines and boleros can be used by them very effectively, while the tall woman should steer clear of the latter.

Tall women may wear slightly heavier fabrics and styles such as the great coat, as they have the height to carry it. Short women should choose fabrics and styles which are in proportion to their size. Small patterns and lighter weight softer fabrics are designed for them.

The taller person may use more accessories than the short one. A tiny person looks loaded down if she carries too large a bag, gloves with large cuffs or tremendous hats.

The short person should have color breaks at the top or bottom of the figure while the tall person may have the break at the center.



Add a bolero to a dress ...

cade draperies or a worn-out satin slip.

Peplums need not be sewed on the dress, for interesting effects can be achieved by tying, buttoning or snapping them on.

### Use Vests, Boleros

#### For Two-Piece Look

One of the tricks that makes clothing useful in more than one way is the use of accessories. There are dresses with a front that will take a number of vests so that the basic garment can look different and thus be used for many occasions.

Then there are the boleros—boleros over dresses in a contrasting color or boleros with different skirts and blouses, thus offering innumerable ways of changing the basic garment.

Black skirts, for example, will look entirely different if you wear them with a black and white



To change its appearance.

checked bolero, and then a bright solid colored bolero on another occasion.

And what about materials for these? Select one that goes well with the basic costume both in tex-

### Be Smart!



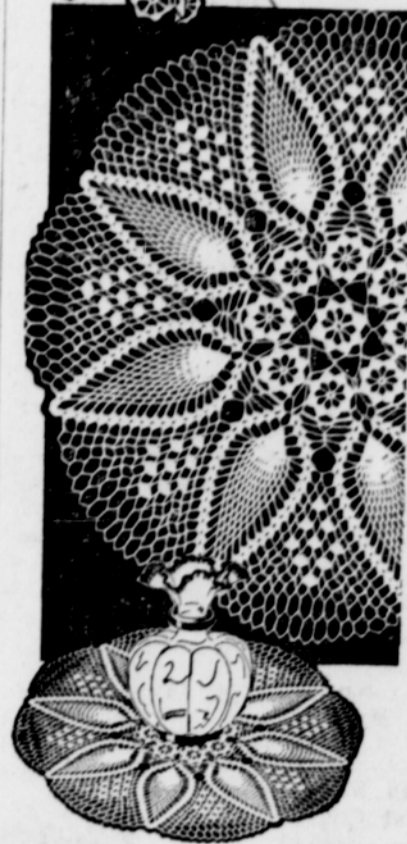
Why not let fur go to your head, or to your hands—in the form of one of the many pretty headpieces and great cuffs on your gauntlet gloves? It's a season, too, for separate fur pieces around your shoulders ... all of which adds up to a new versatility.

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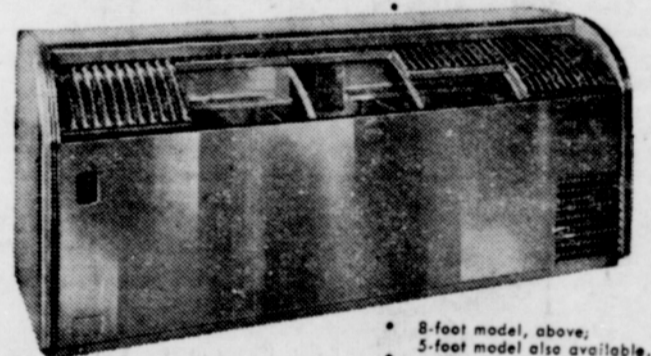
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