

HOUSEHOLD MEMOS...by Lynn Chambers



Pass the Savory Chicken Pie.
(See recipe below.)

Chicken Favorites

When you want to put variety in the menu, or combine interesting flavors or stretch the meat nicely, the thing to do is to serve chicken. You'll find chicken prices doing a favor to your budgets these days, and what's even nicer, chicken can be combined with so many foods that give you nice substantial meals so ideal for cooler weather.

Why not try chicken with dumplings for an old-fashioned savory favorite? Or, a tender crusty pie with pieces of chicken and vegetables in nice rich gravy.

You'll find the bits of leftover chicken go nicely into tarts, chow mein or tetrazzini chicken. All these will keep menu interest at a high pitch and help supply valuable protein, minerals and vitamins to the diet.

Chicken Pie. (Serves 6)

- 1 chicken for stewing
- 1 onion
- 4 carrots
- 3 or 4 celery leaves
- 3 or 4 sprigs parsley
- 1/2 cup sliced, cooked mushrooms
- 1 1/2 cups peas, cooked
- 2 tablespoons chopped pimiento
- 6 boiled potatoes, cut into quarters
- 2 egg yolks
- 1/2 cup chicken stock
- 2 cups flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 6 tablespoons shortening

Cut up chicken and stew in enough salted water to cover, with the onion, carrots, celery leaves and parsley. When tender, remove skin from pieces of chicken and place in a baking dish with cut-up carrots, peas, mushrooms, pimiento and potato.

Strain and thicken the gravy, using all the stock. Cover ingredients in the casserole with it. Sift flour with baking powder and salt, and cut in the shortening. Combine egg yolks with the stock and add to dry ingredients. Mix lightly with a fork. Knead gently for a few seconds, then roll out to fit top of casserole. Cut vents in crust. Wet edges of casserole and attach crust to it. Brush top with milk. Bake in a hot (400 degree) oven 30 to 35 minutes.

*Chicken Chow Mein (Serves 6)

- 1 cup diced celery
- 1 small onion, sliced
- 1 medium green pepper, sliced
- 2 cups chicken stock
- 1 teaspoon salt
- 2 teaspoons soy sauce
- 1/2 cup sliced mushrooms
- 2 cups shredded, cooked chicken
- 1/2 cup water
- 3 tablespoons cornstarch
- Steamed white rice
- 1 No. 2 1/2 can Chinese Noodles

Combine celery, onion and green pepper with stock in sauce pan. Cook until the mixture steams, then simmer for 20 minutes. Add salt, soy sauce, mushrooms and chicken. Combine water with cornstarch; add to mixture, stirring until thickened. Serve on mounds of rice, sprinkled with Chinese noodles.

LYNN SAYS:

Are You Smart About Leftovers?

Yesterday's roast makes a welcome casserole, quick stew or hash stuffed into green peppers.

Don't let your bacon drippings get rancid. Refrigerate them and use in place of butter for seasoning vegetables.

Sweet cake and cookie crumbs may be used for dessert if combined into a soufflé or mixed with ice cream.

LYNN CHAMBERS' MENU

- Diced Pineapple in Grapefruit Juice
- *Chicken Chow Mein
- Salad of Assorted Vegetables
- Hard Rolls Butter
- Lemon Sherbet
- Cookies Beverage
- *Recipe given.

Chicken Tetrazzini. (Serves 6)

- 4 tablespoons fat
- 4 tablespoons flour
- 1/2 teaspoon salt
- 1/2 teaspoon white pepper
- 1/2 teaspoon celery salt
- 2 cups milk
- 1/2 cup sliced mushrooms
- 1 tablespoon fat
- 2 cups cooked, diced chicken
- 1 cup cooked spaghetti, cut into 1/2-inch pieces
- 1/2 cup grated cheese
- 2 tablespoons melted butter
- 1/2 cup crumbs

Prepare white sauce from first six ingredients. Remove from

heat. Saute mushrooms in one tablespoon of fat. Add with chicken and spaghetti to white sauce. Pour into a greased casserole and sprinkle top with cheese, melted butter and crumbs. Bake in a hot oven for 25 minutes.

Chicken Stew With Dumplings. (Serves 6)

- 3 to 4 pound stewing hen
 - 2 cups boiling water
 - 2 teaspoons salt
 - 1/2 teaspoon pepper
 - 2 cups sliced carrots
 - 1 cup peas
 - 1/2 cup flour
 - 1 cup water
 - 1 tablespoon chopped parsley
- Place disjointed chicken into saucepan with water, salt and pepper. Cover and cook slowly until tender, from 2 1/2 to 3 hours. Remove chicken and skim fat from stock. Add carrots and peas and cook for 10 minutes. Mix flour with water to a smooth paste and stir into broth. Cook until clear and thickened. Add chicken, parsley and dumplings.

Dumplings.

- 1 cup flour
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1 tablespoon chicken fat, melted
- 1 egg, beaten
- 1/2 cup milk

Sift together dry ingredients, then combine with melted fat, egg and milk. Drop by spoonfuls on top of chicken. Cover closely. Cook for 15 minutes without lifting the cover.

Chicken Turnovers. (Serves 6)

- Pastry
- 3 cups chopped, cooked chicken
- 1 1/2 cups gravy
- 1 1/2 tablespoons chopped parsley
- 3 tablespoons chopped stuffed olives
- 1 teaspoon salt

Make pastry from three cups flour, one cup lard and 1/4 teaspoon salt with enough water to hold together. Combine remaining ingredients to a smooth paste. Roll pastry into six 6-inch squares and place 1/2 cup filling on each square. Turn up corners and pinch pastry together. Bake on cookie sheet in hot (425 degree) oven 30 minutes.

Released by WNU Features.

If you don't have quite enough meat to make hamburgers, you can extend what you have with mashed potato, thus making potato burgers.

Juice left over from canned fruit can be saved and thickened with cornstarch to make a clear sauce for desserts.

Leftover bacon or frankfurters can be used with hard-cooked eggs, chopped, and mixed with mayonnaise for sandwich spread.

Leftover sausage is excellent for flavoring vegetables or soups.

Woman's World

Check for Special Qualities Before Purchasing Fabrics

By Ertta Haley

EVERY woman who does any sewing of clothes at home has to have a lot of information at hand when she buys fabrics. It's easy to decide about the color, but it's somewhat more difficult to judge color fastness, serviceability, durability and finish.

Fortunately many fabrics now are labeled as to their various characteristics, and that is a valuable service. It's hard to judge certain things merely by seeing.

Price is not a guide to quality, for these special attributes which you look for, are hidden in the construction, dyeing and finish. Look for the label first, or ask the salesperson if you want something specific answered.

Most good textile manufacturers have testing laboratories which furnish the information given you on labels. These are scientifically proved facts and you can rely on them as the manufacturer wants you to treat the material accordingly for best wear.

Choose Washable Material To Avoid Dry Cleaning

There are certain garments which soil easily and which will have to be laundered frequently. Wouldn't it be impractical to choose a fabric which is labeled "dry clean only" if you are using the dress constantly and whose cleaning bills would put the budget out of kilter?

Children's clothing for everyday use, men's shirts, lingerie and drapery materials preferably should be washable.

If you greatly desire a fabric with a particularly dramatic weave,



Select water-repellant fabrics...

color or finish and find it dry cleans only, then make it up into a garment which you will wear less frequently.

Firm Weave Is Sign Of Good Quality

There's one rule which applies to the purchase of every fabric whether it is ready-made or by-the-yard. No matter what the weave or what the purpose for the fabric, it should have a firm weave. Closely woven fabrics keep their shape better and give longer wear. They have less tendency to shrink and pull at the seams.

Even if the fabric has an open weave, see that it is firm. If it is open too much, it's apt to be sleazy before you get the garment put together.

Judge the firmness by holding the material to light. If the yarns are evenly spaced, this is a good sign. If you can pull the yarns apart easily and shift them around, there will be danger of pulling at the



And firm weaves for wearability.

seams, or of the fabric becoming puffy.

Sometimes you can judge firmness by the way the material frays. An easily fraying material is apt to be rather loose, and you will have to put a special finish on the seams to keep it from pulling apart.

Some Weaves Resist Soiling and Wrinkling

When a fabric is smooth and glossy, it is less apt to soil. Rayon satin, taffeta and moire will soil less than the mossy crepes or nubby weaves. Or, if you are interested in sporting dresses, select sharkskin in preference to twill, for example. In suit fabrics, the regular suiting material keeps clean better than tweed.

In dresses, the knitted fabrics tend to resist both soiling and wrinkling.

If you are buying knitted fabrics for underwear check to see if the garment is run-resistant or run-proof. Run-proof means that the stitches are locked and cannot run at all, while run-resistant means that the garment can run only in one direction.

For dress-up clothes, satins as well as variations of satin crepe, velvet and chiffon will give the proper note of luxuriousness you

Head Interest



The romantic roses which bedeck Cyrille Mills' pillbox of moss green nylon tulle show the trend of hats to have side interest. The handmade silk roses range from the palest pink to fuchsia.

wish to achieve. These fabrics also have excellent draping qualities and rich, true colors that will set you off properly.

Very crepe crepes with mossy or pebbly effects also are good for more formal dress.

All of these materials are to be avoided, however, if you are looking for washability. In the case of the pebbly-woven crepe, for instance, highly twisted yarns must be used to get that effect, and you can understand why this would not stand washing.

Special Finishes

Give Extra Service

If you are looking for crispness in material, such as organdie, ask if it is permanent. Will it last through washing or dry cleaning?

Some finishes stabilize shrinkage, and this is important if you are making a garment that is rather fitted.

There is no such thing as a crease-proof finish, but there are some fabrics which are crease-resistant and this is a big help. It will tend to wrinkle less readily, and most of the time, the wrinkles will fall out when the fabric is hung up for a few hours.

Water-repellant finishes are important on children's clothing such as sports' jackets, raincoats and outdoor wear. Some of these are durable finishes and last through several washings or cleanings. Others can be re-applied by the dry cleaner.

If you want a watered effect in a fabric such as moire, you'll find that steam or water will destroy it. In this case, avoid water spotting or steam pressing.

If you want to be certain of a permanent moire finish, ask for acetate moire. This will not be destroyed in pressing or water spotting.

Most fabrics now are made of fast colors, but it's always wise to check this either by label or otherwise. If you cannot find out, wash a small piece of fabric before it is sewed to find out definitely.

PLAIN OR FANCY

What is smarter than a smart cotton dress, even if you are wearing it informally at home? You'll like poplin, especially for its excellent texture and easy launderability. If you want to fancy up the cottons, then you'll like the idea of adding quilting to the jacket of a new, long skirt.

COLORFUL WARDROBE

Gay, clear colors are good this season, and they do wonderful things for the wardrobe as well as the wearer. These look well under furs as well as as untrimmed coats.

Be Smart!



Dream amid a pretty froth of lace, achieved by the new adaption of the Gibson girl style to nighties. In the fine handmaides, the daintiest hand embroidery often is combined with lace alone. Long or short sleeves are used, according to your taste.

Sewing Circle Patterns

Daytime Dress Has Nice Detail Tot's Yoked Frock Easy Sewing



8282
12-20

Practical Daytimer

A VERY wearable daytime dress for all your warm weather activities. Curving lines accent the bodice and hips, sleeves can be brief cap or three-quarter length. Try a bold plaid fabric and add gay novelty buttons.

Pattern No. 8282 comes in sizes 12, 14, 16, 18 and 20. Size 14, cap sleeve, 3 1/2 yards of 39-inch.

Simple Little Frock.

THIS cute little party dress for tots is so simple to make that the beginner in sewing can turn it out in no time. The shaped yoke is edged with dainty ruffling to match the skirt trim.

Pattern No. 1697 is for sizes 2, 3, 4, 5 and 6 years. Size 3, 1 1/2 yards of 35 or 36-inch.

Send your order to:

SEWING CIRCLE PATTERN DEPT.
530 South Wells St. - Chicago 7, Ill.
Enclose 25 cents in coins for each pattern desired.

Pattern No. _____ Size _____

Name _____

Address _____

'Columbus Clocks' Found To Be but Fair Souvenirs

At the Chicago World's fair (Columbian exposition) in 1893, thousands of souvenir clocks were sold bearing a portrait of Columbus and the date 1492, says Collier's. Years later upon the death of the original purchasers, a large number of these souvenirs came into the possession of descendants and others, many of whom, believing they owned "a clock brought over by Columbus," sought an estimate of its value from clock authorities and antique dealers, only to be disillusioned.

NEWS that makes folks sleep all night!

Thousands now sleep undisturbed because of the news that their being awakened night after night might be from bladder irritation, not the kidneys. Let's hope so! That's a condition Foley's usually allay within 24 hours. Since bladder irritation is so prevalent and Foley's Pills so potent, Foley's Pills must benefit you within 24 hours or DOUBLE YOUR MONEY BACK. Make 24-hour test. Get Foley's Pills from drug-gist. Full satisfaction or DOUBLE YOUR MONEY BACK.



1697
2-6 yrs.

Don't wait—send twenty-five cents today for a copy of the Spring and Summer FASHION, our complete pattern magazine. Free pattern printed inside the book, also free knitting directions.

For Joyful Cough Relief, Try This Home Mixture

This splendid recipe is used by millions every year, because it makes such a dependable, effective medicine for coughs due to colds. It is so easy to mix—a child could do it.

From any drugstore, get 2 1/2 ounces of Pinex, a special compound of proven ingredients, in concentrated form, well-known for its soothing effect on throat and bronchial irritations.

Then make a syrup by stirring two cups of granulated sugar and one cup of water a few moments, until dissolved. No cooking needed. Or you can use corn syrup or liquid honey, instead of sugar syrup.

Put the Pinex into a pint bottle and fill up with your syrup. This gives you a full pint of cough medicine, very effective and quick-acting, and you get about four times as much for your money. It never spoils, and is very pleasant—children love it.

You'll be surprised by the way it takes hold of coughs, giving quick relief. It loosens the phlegm, soothes the irritated membranes, and helps clear the air passages. Money refunded if it doesn't please you in every way. Pinex Saves You Money!



MARY MARTIN

star of "True to Life," a Paramount picture, is one of the many well-groomed, well-informed Hollywood stars who use Calox Tooth Powder.

McKesson & Robbins, Inc., Bridgeport, Conn.

CALOX TOOTH POWDER

IF PETER PAIN SHOOTS YOU FULL OF HEAD COLD



● Rub in Ben-Gay for gently warming, soothing, speedy relief from cold discomfort! Ben-Gay contains up to 2 1/2 times more of those famous pain-relieving ingredients known to every doctor—methyl salicylate and menthol—than five other widely offered rub-ins. Insist on genuine Ben-Gay, the original Baume Analgesique. It acts fast!

Also for Pain due to RHEUMATISM, MUSCLE ACHE, and STRAINS. Ask for Mild Ben-Gay for Children.

QUICK... RUB IN **Ben-Gay**