



WASH . . STEM . . CRUSH



MEASURE-MIX



COOLY CAN

Sew Your Own Frills For A Summery Look

A quick, easy and inexpensive pick-me-up for a drab bedroom is as close to you as your linen closet. Sheets, even those worn so thin they're ready for retirement, turn the trick as decorative dust ruffles, cool summer coverlets and tier curtains. Curtain rods for the dust ruffles and a splashy-patterned fabric remnant for the tier curtains are all you need to get together with your sewing machine or needle and thread.

If your bed has a head and footboard, one of the simplest ways to gather a luxuriously flounced skirt around the base is to use curtain rods. Tack or screw the brackets to the four corner posts to support the rods at the sides and foot of the bed. Straight strips of sheeting, hemmed and joined together, are threaded on the rod like curtains.

When I tried this the sheets I used were so old they were limp. So I starched the strips before I pushed them on the rod. Mounted in this way, they are easy to pull off for the rare occasional washing and ironing which keeps them looking crisp and cool. If your bed has no footboard, you can thread the strips on heavy tape which you can pin or tack to the mattress cover.

To make the ruffle, measure down from the side rail of the bed to the floor and add two inches for hems. For a side, cut two strips from the length of the sheet, hem and join them together at one end so that you have a strip twice as long as a regular sheet. For the end of a bed, cut two strips from the width of a sheet, hem and join together.

A cool summer replacement for a heavy bedspread is a sheet that's dolled up with a pretty applique. You can place the appliques to cover any mended tears or

threadbare spots if you're using an old sheet. You can ensemble the spread with bedside lampshades by snipping out another applique from the chintz or print you use and tacking it to the shade. You can, of course, sew appliques on by hand.

New sewing machines take most of the guesswork and effort out of the process. On one, for example, you dial the width of the stitch needed in relation to the size of the applique. Such machines also make child's play out of decorative borders which you can add to pillow slips and top sheets to give them an expensive, hand-embroidered look.

One impressive-looking border I saw was a squared-off chain effect with daisies centering every other open square. The border was first marked off in inches with pencilled dots an inch apart in parallel lines. With the dial set for the widest stitch, the border was outlined by turning the sheet at right angles at every dot. Daisies, also machine stitched, are made by twisting the dial as you stitch to make the tapered petals.

REFRIGERATOR ACT

If you've sprinkled clothes for ironing—and are interrupted in the midst of the ironing job, wrap sprinkled garments in a plastic sheet and put them in the refrigerator to avoid mildew. They'll be safe for as long as 7 to 10 days, if you wish to leave them that long!

To keep enamel surfaces of a stove new-looking, wipe up all spills immediately and never scrape with a knife. Acid foods and milk, particularly, may leave permanent dull spots if not removed quickly.

New Method For Cold Jam

Here's wonderful news for home jam makers—no more standing over a hot stove to make your favorite jam! You can now make them without the usual cooking and boiling, thanks to the amazing new method and recipes just developed by the makers of a well-known brand of powdered citrus pectin. By this revolutionary new method, too, you use less sugar and less fruit, yet get more jam—a pint for every cup of crushed fruit. Not only that, these uncooked jams preserve not just "more" natural fresh fruit flavor, they preserve it all, for its the long preliminary cooking plus the boiling (no matter

how short the latter) that alters fresh fruit flavor and color. Thus, this new jam making method not only saves you the time and effort of a "hot stove session," it gives you jams of the finest possible flavor and color.

Making these uncooked jams is a miracle of ease. Take the recipe for fresh berry jam, for instance; here's all you have to do: (1) Wash, stem, crush thoroughly enough berries to make 4 level cups. Put crushed berries in kettle, and sift in slowly one 3½ oz. package powdered pectin, stirring vigorously. Set aside 20 minutes, stirring occasionally. (2) Add 1 cup white corn syrup, stir well; (3) measure exactly 5½ level cups sugar into dry dish, and gradually stir it into crushed berries. Warming to 100 degrees F.—no hotter, please—will hasten sugar dissolving. (This is temperature you'd use for baby's milk); (4) when sugar is dissolved, jam is ready to eat, makes 4 full pints. To keep for considerable time, put into covered pint jars (no paraffin needed) and chill 24 hours in deep freeze or freezing compartment of refrigerator. Then, store as you would milk. Do not store these jams on pantry shelf. (Note: For fresh strawberries, stir in ¼ cup lemon juice after sugar is dissolved.) That's all there is to it.

So completely new and revolutionary are these uncooked jam recipes they could not be included in the regular recipe folder that comes in every 3½-oz. package of powdered pectin. You can, however, get the special folder on uncooked jams, using fresh berries and fruits, and frozen berries, simply by sending your request to the Homemaking Editor of this paper.

SAVE HOT WATER

If you have a wringer washer—and hot water is scarce, follow a load of white garments with one of colored clothes in the same water. You may want to add a little more soap or detergent. But water will be just about the right temperature for the colored fabric.

RECIPES

CURRY SALAD DRESSING

2-3 cup mayonnaise or mayonnaise-type salad dressing
2 teaspoons sugar
1 teaspoon curry powder
2 teaspoons lemon juice
1-3 cup evaporated milk

Measure all ingredients into mixing bowl. Stir until well blended. Makes 1 cup dressing.

SPECIAL SHRIMP SALAD

1 7-ounce can shrimp
1 cup diced celery
1 tart red apple, diced (about 1 cup)

½ cup broken pecans
1 recipe curry salad dressing
2 sliced hard cooked eggs, if desired

Drain shrimp and remove black vein if necessary. Then rinse shrimp with cold water to remove salty brine. Wash apple before dicing, but do not peel for the red peel adds a nice color note to the salad. Place shrimp, apple, celery and nuts in a bowl. Add dressing and toss gently until well mixed. Cover and chill about half an hour before serving so that all flavors may blend. Serve on a bed of crisp greens on chilled salad plates. Garnish each serving with sliced hard cooked egg. Makes 4 servings.

Awnings Need Summer Care

Awnings are as much a style accent to your house as they are practical hot-weather accessories. And now many of them are designed with a careful eye to washability. A little care will assure their staying bright season after season.

The long-popular cotton duck now is being impregnated with plastic so that its colors will sparkle through endless sudgings. The smart, aluminum awnings are finished in enamel paint which is easy to care for. So there is no reason why the awnings you buy this year should not be long-term investments. Here are some simple rules for the easy upkeep of awnings.

Clean an awning when it is in its proper place for easier, more effective handling. You'll need a step-ladder, a long-handled stiff brush or a long-handled sponge mop, a pail of warm soapsuds, and the garden hose. Fabric awnings should be hoisted first to remove loose dust and grime. Then brush or mop should be dipped into soapsuds and an area about 30 inches wide scrubbed. Rinse immediately with the hose to keep dulling dirt film from re-settling on the awning. Repeat until the entire awning has been covered. Then leave the awning down until it is thoroughly dry to prevent mildew.

Rub wet soap along the line of basting threads and you can pull them easily out of a hem.

SWEET-SOUR DRESSING

Dice four slices bacon and brown. Remove bacon to bowl. Add one-fourth cup honey, one-third cup vinegar, one teaspoon salt and dash of pepper to bacon fat. Heat to boiling. Add browned bacon and pour over garden lettuce topped with cut green onions.

Tele-fun
by Warren Goodrich



"Give Mr. Cotton Boll Weevil a full minute to answer... he'll be too dry to speak right away!"... You'll complete more calls if you give the other person time to answer—Pacific Telephone.

JIFFY BLUE CHEESE DRESSING

¼ cup salad oil (not olive oil)
¼ cup evaporated milk
2 tablespoons cider or wine vinegar
½ teaspoon minced onion
¼ teaspoon salt
2 tablespoons crumbled blue cheese

Oil and evaporated milk should be at room temperature to form a good emulsion. (The use of salad oil is suggested in the recipe rather than olive oil because of its blandness. Olive oil has a distinctive flavor and suits more tastes when used only as part of the measurement of oil, is used at all.) Measure all ingredients for the dressing into a screw top jar that holds at least 1 pint. Cover tightly and shake vigorously for about a minute. Chill thoroughly before using. Makes about 2-4 cup dressing (2 to 4 servings).

Work a little soap into door hinges to stop a squeak.

ALL LUSCIOUS DARK MEAT



Juicy Chicken Thighs Even Tastier with Herbs



Have you tried this thrifty way of buying chicken? You select just the parts you like the best—all thighs, breasts, drumsticks, livers, gizzards, wings, or hearts, quick-frozen fresh by Swanson.

It's the freshest chicken you can buy with the freshness frozen in—all the hard work frozen out. Surprise your family with a platter of plump, tender fried chicken thighs. There are 5 to 7 in each 1 pound Swanson box. You can give them an unexpected new flavor by adding ½ tea-

spoon dried thyme and ½ teaspoon rosemary to your regular seasoning.

Swanson, the world's foremost poultry experts, select specially bred and fed young fryers that are under 14 weeks old. You get meat that's never stringy or tough but remarkably juicy and tender. Rapid 45° below zero freezing seals in the fresh flavor the very same day. You get the real chicken flavor when you buy Swanson. Try it.

U. S. Government inspected

Swanson

QUICK-FROZEN CHICKEN PARTS
C.A. SWANSON & SONS, OMAHA 8, NEBRASKA

TRY SNOWDRIFT'S NEW "QUIK-BEAT" CAKE!



"1/3 LESS
ARMWORK
THAN CAKE
MIXES!"

Special offer—

SAVE 15¢
WITH COUPON IN CAN

HERE'S A DOUBLE FEATURE no other shortening offers you!
SAVE ARMWORK! Never before such a wonderful work-saving cake. SNOWDRIFT'S new "Quik-Beat" cake takes 1/3 less armwork than leading cake mixes. Actually saves up to 300 beating strokes. Reason? This cake is made with SNOWDRIFT, the lightest, creamiest shortening you can buy. It's pre-

whipped 2000 times. Blends faster than ordinary shortening. Get SNOWDRIFT and try the easy, tested recipe printed on the 15¢ coupon, and on the can itself.

SAVE MONEY, TOO! Coupon worth 15¢ is inside this special 3-lb. can. Nothing to mail! Nothing to write! Just hand your grocer this coupon—for 15¢ off your next 3-lb. purchase of SNOWDRIFT.



Pre-whipped 2000 times **SNOWDRIFT** THE WESSON OIL SHORTENING

JUNE is dairy month...

