



PERFECTLY ROUND LOAVES of hot bran bread make a perfect accompaniment for baked beans. Secret is to bake the bread in a can. And to keep things very practical, you'll find the baked bean can is just the right size. Empty the contents into a saucepan and proceed with baking the bread. This is a new-style version of the even-popular New England Brown Bread — baked rather than steamed.

BAKED BRAN BREAD IN A CAN

1 cup ready-to-eat bran
1/2 cup seedless raisins
2 tablespoons shortening

1/2 cup molasses
1 egg
1 cup sifted flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 cup hot water

ing and molasses into mixing bowl. Add hot water, stirring until shortening is melted. Add egg and beat well. Sift together flour, soda, salt and cinnamon; add to bran mixture, stirring only until combined. Fill two well-greased cans (baked bean cans 4 1/2 inches deep, 2 3/4 inches across) two-thirds full. Bake in moderate oven (350 degrees) about 45 minutes. Remove from cans, slice and serve hot.

KEEP THAT MOP CLEAN

That mop head should be laundered in hot soapsuds after every use. Putting it away dirty just adds dusts next time you use it rather than picking it up. All good household tools deserve to be kept clean so they can do their most efficient job.

HOT CROSS BUNS

'One a penny, two a penny, hot cross buns
If you have no daughters, give them to your sons;
But if you have none of these merry little elves,
Then you may keep them all for yourselves.'

HAM FOR TWO

If your family is small, a thick slice of ham is enough for Easter dinner or any other Sunday. Mix brown sugar, honey and touch of mustard to give a thick paste. Spread over one side of a thick slice of ham. Cook honeyed side up in butter in a skillet until brown and tender.

BUTTER SAUCE FOR FISH

Butter sauces give a superior flavor to baked, boiled or broiled fish. For lemon butter sauce, cream 1/2 cup butter, blend in 1 tablespoon lemon juice and 1/4 teaspoon salt. Heat. Add chopped parsley if desired.

MUSTARD SAUCE

If you like mustard sauce on baked ham, add 1 tablespoon prepared mustard to 1 cup medium cream sauce. Serve hot on baked ham slice.

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Baked Liver Patties

Corn bread liver patties are quick to prepare, for they need be baked only 20 to 25 minutes. When corn bread made with self-rising corn meal is used, even calcium, needed for the development of good

bones and teeth, is made available to the body.

LIVER PATTIES

1 1/2 pounds liver
2 cups corn bread crumbs
1/2 cup grated onion
4 tablespoons bacon drippings
1/2 teaspoon pepper
1 teaspoon salt

Bacon slices
1/2 teaspoon powdered sage or 1/4 teaspoon marjoram

TIP TO DRESSMAKERS

Avoid excessive thread tension when sewing washable clothes because too-tight seams will pucker when wet. Experts advise using 11 to 14 stitches per inch, depending upon the fabric. That way, seams will remain flat even after repeated washings.

MACARONI AND CHEESE

Stir cubes of toast dipped in garlic butter through macaroni and cheese just before serving. This is a last minute touch as the toast cubes will get too soft if allowed to stand very long.

Prepare liver by wiping with a damp cloth; cover with boiling water and allow it to stand for five minutes. Remove the liver and run it through food grinder using fine blade. Combine with corn bread crumbs, grated onion, bacon drippings, sage or marjoram, salt and pepper, adding meat broth or hot water to moisten if needed. Shape into thick patties. Wrap with bacon slices and fasten ends with a toothpick. Bake at 400 degrees for 20 to 25 minutes or until bacon is crisp.



CORN BREAD LIVER PATTIES made with corn bread crumbs provide a flavor that is delightfully different and help solve the problem of finding a variety of ways to serve liver. Every mother knows that liver is a particularly good meat for growing children, but sometimes it isn't easy to get them to eat it.

FRIED CHICKEN

An interesting and pleasing flavor results if chilled pieces of chicken are soaked for a few hours in buttermilk before frying. Drain and fry as usual.

MILK

According to the National Dairy Council, adults should have two or more glasses of milk daily; children, three to four or more. If your family doesn't like milk to drink, combine milk with vegetables in cream sauces, serve ice cream and cheese.



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"BAROMETER READING" print of black on natural silk pongee is shown in a sleeveless sheath from B. H. Wragge's collection for Spring 1954. A scarf of natural silk pongee is slipped under the collar and drawn through golden rings over a split neckline. Photograph courtesy Couture Group of the New York Institute.

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