



GREY SPRING WITH FLOWERS and match your fragrance with your jewelry. Fragrance is in a sense the jewel of your personality, so there is a natural affinity between these two forms of adornment. Consider what jewelry to wear, then decide on a fragrance to match. Or you can do it the other way; if you're in the mood for a certain scent, then select jewelry to fit the mood. Here's a hint to where to apply perfume in this jewelry association: wear it where you wear your jewelry — at your throat, on your wrists, touched to your ears, on your hair. Earrings pictured are from Coro.



AFTERNOON ENSEMBLE in cognac silk malouine (linen weave type) by Christian Dior. Slim silhouette dress fitted to soft pleated bustline — mock tortoise button trim. Mandarin type jacket with back shoulder flare and shaped loose sleeves. Christian Dior's new spring hosiery shade, "Flandre," a warm copper tone; Christian Dior's black crowned semirough straw pillbox cuffed in burnt orange, and Dior's multi-cut jet oval ear clips set in gold tie in with black suede gloves. Photograph courtesy New York Dress Institute.



FLAWLESS LOVELINESS is possible with Elizabeth Arden's new Ardena Invisible Veil Powder. Introduced first in the famous Napoleon pressed powder compact, Ardena Invisible Veil is now presented in a loose powder that is new and different. —Photo Courtesy Elizabeth Arden

SCRAPPLE

Mrs. A. R. Slaymaker of Portland, makes out-of-this-world Philadelphia scrapple. For the cooked pork meat she buys "country style" pork spareribs instead of the oldtime method of boiling backbone and neck to get the succulent bits of pork.

- 3/4 cup corn meal
- 1 teaspoon salt
- 1 1/2 cups boiling water
- 1 1/2 cups meat stock
- 1 1/2 cups finely chopped cooked pork
- 1 tablespoon grated onion
- 1/4 teaspoon pepper
- 1/4 teaspoon sage or thyme (optional)

sprinkle corn meal into the salted boiling water and meat stock, stirring constantly until mixture is smooth and starts to boil. Simmer five minutes, stirring often. Place over boiling water (double boiler), cover and cook about 45 minutes. Then add pork and seasonings, mixing well. Pack into a one-quart loaf pan that has been rinsed in cold water. Cool. Cover and chill overnight. To use, unmold and cut into half-inch slices. Dust lightly with corn meal and fry on both sides in a small amount of clear bacon drippings or butter. Yield: eight servings.

GREASE STAINS

Before washing greasy overalls and other heavily soiled work clothes, soak them for about 10 minutes, in hot, soapy water with 1/2 cup of ammonia added. Then launder as usual in clean, hot soapsuds.

FISH PLENTIFUL

Supplies of frozen fish and seafood are plentiful and good this spring and homemakers will do well to use more than usual during this season. Fresh fish is available to local markets usually twice a week. In good supply now are fresh crabs, oysters, red snapper, fillet of sole and steelhead salmon.

Chicken Supreme

The Evaporated Milk Association suggests that soaking pieces of chicken in evaporated milk for an hour before cooking is the secret of the success of this recipe. The milk is saved to make a good milk gravy which utilizes all the giblets and the rich giblet broth. Serve it over fluffy mashed Klamath Russets along with the delicious fried chicken supreme.

- 2 1/4 to 3 lb. frying chicken dressed
- 1 cup evaporated milk
- 1 cup water
- 1 cup flour
- 2 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 teaspoon celery salt
- 1 teaspoon paprika
- 1-3 cup butter
- 1-3 cup shortening

to coat well. Melt butter and shortening in heavy frying pan. When hot, dry chicken, turning to brown on all sides. Cover and cook over very low heat until tender, about 45 minutes. Remove cover and cook about five minutes longer to crisp crust. Remove to platter and keep hot. Serve with milk gravy. Makes 4 to 6 servings.

MILK GRAVY

While chicken is frying, cook giblets in water to cover until tender. Cut giblets fine. Pour off all but two tablespoons fat from frying pan in which chicken was cooked. Heat fat, then blend in 3 tablespoons flour. Stir in milk in which chicken soaked and broth from giblets. Add giblets. Cook until thickened, stirring constantly. Serve at once.

HONEY BROILED PEACHES

To serve for breakfast or brunch, particularly if bacon, ham or sausages are on the menu, brush well-drained canned cling peach halves with honey and broil until lightly tinged with brown and heated through.

Broiled Sandwiches

- 1 7-oz can tuna fish
- 1 cup grated cheddar cheese
- 1 teaspoon grated onion
- 1/4 teaspoon salt
- 6 slices bread
- 1 egg white
- 3/4 cup mayonnaise

Flake tuna fish with a fork and mix with cheese, onion and salt. Spread slices of bread, toasted on

one side, with tuna fish mixture. Beat egg white until stiff and fold in mayonnaise. Pile lightly on sandwiches and broil until mayonnaise is lightly brown.

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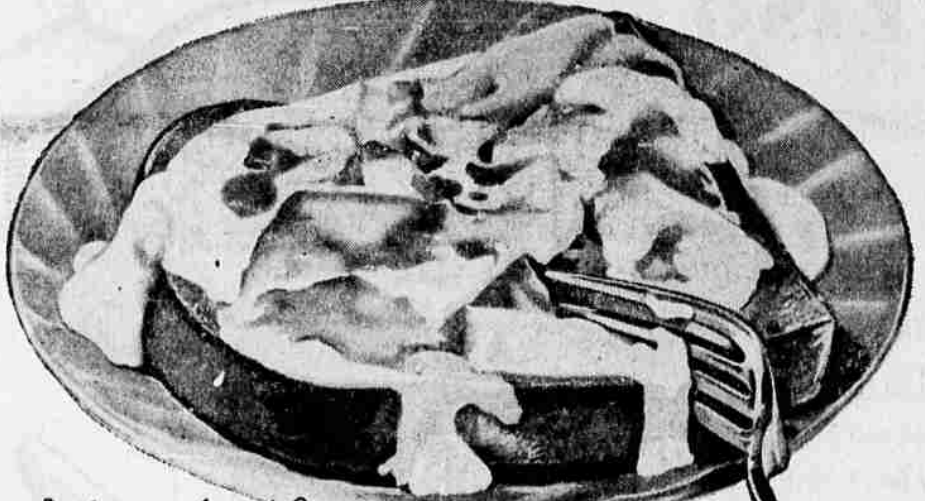
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