



**STEP-MAKING SPACE SAVERS** are suggested by the West Coast Lumbermen's Association. The one shown is a concealed dinnerware storage cabinet which eliminates furniture, saves housework, gives more freeway in dining-living area and saves countless steps.

**Hidden Storage Space**

Here's another step toward freedom from housework — a concealed cabinet for dinnerware close to point of use and built right into the wall.

By taking to the walls for storage, you eliminate the upkeep on another piece of furniture and gain more free space in the dining-living area. You also save steps if the foldaway cabinet can be built midway between kitchen and dining room.

This storage unit will fit into any wall and it doesn't need more than 12 to 16 inches of depth. It is especially adaptable for narrow wall areas between doors which are generally lost space and difficult to decorate. Furniture hardly ever fits into such a narrow section.

The ideal way to conceal the storage unit is behind snug-fitting doors which should be made of the same panel boards as the rest of the wall — assuming your new house has wood wall paneling or that your redecorating included paneling. If not, the natural wood grain adds a decorative touch to the otherwise waste space.

Generally the doors are held in place by a touch latch which releases with a slight pressure on the panel. The cabinet can be tailor-made to accommodate the particular storage requirements of the family. Linens and silverware are kept in tray drawers in the lower part of the unit. Open shelves provide ample storage space for china and glassware and can be adjusted to the desired height to take care of tall glasses or larger pieces of china.

When the doors are open, the unit is attractive, compact and trim looking. The drawer faces are carefully designed of the same lumber as the rest of the room and with open hand holds for easy access.

No two cabinets are identical any more than any two people. Nor are any two of these storage units finished the same. Some women prefer stained wood, some like painted walls and still others like to retain the natural beauty, grain and colorings of the wood. There are many interesting variations. They are generally designed to fit into the specific wall section where

**DIFFICULT GIFTS**

If your gift is outside, odd-shaped or just difficult to wrap — a card table, golf club, etc. — try either leaving the gift unwrapped and attaching a big bow fashioned from gift paper, or wrapping first in corrugated board, then covering with gift paper and ribbon for the best effect.

**MANEUVER**

**CAPTOWN, South Africa** (AP) — South African Premier Daniel Malan made a new attempt Wednesday to win parliamentary approval for his bill to switch colored (mixed blood) voters from the common electoral roll to a separate list.



**A WONDERFUL IDEA** in bathing pleasure that combines billows of bubbles with the qualities you like in expensive bath oils is Houbigant's new foam bath essence. It is being introduced with Chantilly and Quelques Fleurs toilet water.



**FRAGRANCE** sets the mood for your whole new look. This year that look is softer, more feminine with floral or slightly spicy scents as the most appropriate accents... Before buying your new summer scent, embark on a sniffing tour. Choose the fragrance your own nose likes, but be sure to wear the one that is keyed to your costume. Use the whole sequence — foam bath essence, dusting powder, sachet powder and liquid skin sachet, perfume and toilet water. Liquid skin sachet is a particularly good choice for the woman who claims perfume does not "stay" with her.

—Photo Courtesy Houbigant



**CHIVE RICE AND SHRIMP** California makes a luscious main dish easily and quickly made with packaged precooked rice. Add a tart salad and perhaps a fruit gelatin dessert and you've "got it made."

**Cheese-Onion Puff**

From Martha Logan's test kitchen: at Swift & Company, Chicago, comes this baked dish of the soufflé family. It serves four.  
8 slices (1/2-lb. package) American process cheese  
8 slices white bread  
1 medium onion, chopped  
2 cups hot milk  
2 eggs beaten  
1 teaspoon salt  
1/2 teaspoon dry mustard  
1/2 teaspoon garlic salt  
Arrange bread in bottom of a 2-quart rectangular baking dish (remove crusts if you wish). Cover with chopped onion and 4 slices of cheese. Top with sliced bread, then cheese. Combine milk, eggs, salt, mustard and garlic salt. Pour over bread and cheese. Bake in a moderate oven (350 degrees) 30 to 35 minutes or until custard is set and a case knife blade comes out clean, and bread is puffed.

**TEMPT APPETITES**

For the child who isn't eager to eat fresh fruit and drink enough milk, try pouring instant vanilla pudding, or your own recipe for milk-egg custard over juicy raspberries or sliced bananas in dessert dishes and have it waiting when he comes in from play.

**TOPPING**

An unusual topping for your instant vanilla or butterscotch puddings and the easiest one you can ever imagine is a little maple-blended syrup poured over the puddings. Perhaps you'll like to add a few chopped nuts, too.

**Mighty Good Eating**

The original recipe calls for 1 1/2 pounds fresh prawns or large shrimp. You can use a can of cleaned shrimp, or fresh or frozen shrimp or prawns with equal success.

1 1/2 pounds large (or small) shrimp  
3/4 cup dry California white wine  
1-2 tablespoons lemon juice  
1-3 cup butter  
1 clove garlic  
salt and pepper  
1-3 to 1/2 cup chopped blanched almonds  
3 or 4 drops Tabasco sauce

Clean fresh shrimp (or canned) and combine with wine and lemon juice. Allow to stand in refrigerator about 1 1/2 hours. Then drain, reserving wine. Dry shrimp between towels. Melt butter in a large skillet. Add shrimp and garlic. Sprinkle lightly with salt and pepper and saute just until shrimp turns pink — about five minutes. Remove shrimp to a hot platter. Discard garlic. Add nuts to butter remaining in skillet. Sprinkle lightly with salt and saute until golden brown. Add reserved wine and Tabasco sauce. Heat thoroughly. Meanwhile add a 5-ounce package pre-cooked rice, 1/2 teaspoon salt to 1 1/2 cups boiling water in sauce. Mix just to moisten all rice. Cover and remove from heat. Let stand 13 to 15 minutes. Add 2 tablespoons butter, mixing lightly with a fork.

**ONION POPOVER**

We keep hearing about onion popovers and haven't the recipe. Somebody please volunteer one.

**STRETCH**  
YOUR FOOD BUDGET with PORTER'S FRIL-LETS!  
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Take it from me...  
**Bessy's Dairy Dishes**  
By BESSY, THE BASIN BOSSY  
Mushrooms are interesting things. For instance, did you know they are a fungus? And did you know that they are often said to be equal to meat in nutritive value. The truth is they are really 88 per cent water, 3.5 per cent protein, 6 per cent nitrogen-free extract and less than one per cent each fat, fiber and ash.  
More than 700 species of mushrooms have proven edible, but nevertheless, as far as novice mushroom-hunters are concerned, care should be taken with each unfamiliar species found. Each different species should be carefully checked before they are eaten.  
Mushrooms are grown as a business with proper cultures being placed in proper host material under proper conditions, to obtain the proper mushroom, natch.  
Since mushrooms actually have little but flavor to their favor, it is only natural that a dish using them generally contains lots of milk, which has natural nutrition built-in.  
Here's a dairy dish for mushrooms:  
Take one pound fresh mushrooms, 1 1/2 cups milk, 1/2 teaspoon salt, dash white pepper, 2 tablespoons butter, 3 tablespoons flour and 1/2 teaspoon grated onion.  
Wash and slice mushrooms and cook in one cup of the milk with onion, salt, pepper and butter for 10 or 15 minutes or until tender. Blend flour with remaining milk until smooth and add to boiling mixture, stirring constantly. Cook until it thickens. Serve in center of a hot pan ring.  
This will serve from four to six persons nicely.  
For an a la king in mushrooms... take above, add 1/2 cup sliced olives and 1 hard-cooked egg, diced, to creamed mushrooms.  
Take it from me, this dish should satisfy the toughest of tasters. Bessy.

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