

1 can (2 ounces) mushroom stems and pieces
1 tablespoon butter or margarine
2 cups (1 1/2 ounces each) condensed green pea soup
2 soup cans water and mushroom liquid
1 cup grated carrot
Drain mushrooms, saving liquid. Sauté in butter. Add soup, water, and mushroom liquid; stir until smooth. Add carrot. Heat; simmer 10 minutes or until carrot is tender and flavors blended. Four to six servings.

Glazed Carrots

2 tablespoons chopped onion
1 tablespoon chopped parsley
2 tablespoons butter or margarine
2 medium carrots, cut in one- to 1 1/2-inch slices
1 can (10 1/2 ounces) condensed consommé
Cook onion and parsley in butter about five minutes. Add remaining ingredients. Cover; cook over medium heat 25 minutes. Uncover; continue cooking 20 minutes or until carrots are tender and sauce thickens and carrots are glazed. Watch carefully during last few minutes to prevent sticking. Four servings.

Don't Miss Autumn's Fine Knits

NEW YORK (OEA) — Knits have come a long way over the years. At one time a few hours of sitting in a knit dress would mold a built-in bustle. The skirt would look ready to sit by itself if a chair were pushed under it.

Today, shape retention and ideal traveling costumes that look beautifully fresh and trim no matter how long a time you spend en route.

New, handsome designs and lovely colors also make knitwear the answer to a busy woman's fashion problem.

For a crowded schedule she needs clothes that aren't "clock watchers." Often she doesn't have time to change before each important event in a busy day. The same dress must take her to the office and through dinner, yet be appropriate for both.

The styles available in fine knitwear are as varied as those in woven fabrics. You'll find easy cared skirts, slinky ribbed or flat knit sleeveless "go-anywhere" sheaths, the Empire silhouette done in after-dark glitter, hand-knitted one color or another, boldly splashed plaids and striking color combinations in dresses, suits, two and three-piece ensembles. And they all have a way of remaining as fresh as the day you bought them.

If you want a dress that will keep its shape (and yours) beautifully, fine knitwear is your answer.

CORN STUFFED PEPPERS
Here's the main attraction on your vegetable luncheon plate. Cut the tops off six small green peppers, remove seeds, and cook in simmering water about five minutes. Drain and fill the peppers with this tasty mixture:

Cook two slices of bacon until crisp and remove from pan. Cook a chopped onion and the diced pepper tops in the bacon fat until tender. Mix bacon, onion and diced pepper with a can of cream style corn, and two chopped pimientos. Fill the peppers with this tasty mixture.

Cover and bake in a moderate oven until heated through. Slightly thicken one cup of juice drained from a No. 2 can of Bing cherries with one teaspoon cornstarch dissolved in tablespoon of cold water. Sweeten to taste. Add 1/2 teaspoon each of vanilla and grated lemon rind. Return cherries to juice and heat through. Serve hot over cake slices.

Folding WHEEL CHAIRS
Rugged from Adult to Tiny Tot
Size: Folds to 10 inches

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A Practical Rucksack Carryall

By MARY BROOKS PICKEN
Newspaper Enterprise Assoc.
Make one of these handy, time-saving carryalls and every friend who sees this attractive and practical rucksack will want one.

My dictionary says about a rucksack: "A loose flat bag supported by the back by straps over the shoulders."

Buy 1 1/2 yards of 56-inch cotton, sailcloth, denim, drill or plain material, and 1/2 yard of 1/2-inch elastic.

For the rucksack, tear or cut crosswise of the fabric a perfect one-yard square, measured from the broken lines indicate at (A); hold raw edges.

Tear a 15-inch piece from one end of leftover strip for base (cardboard or corrugated fabric crosswise, right side in, for overnight things—hiking pocket). Tear off by 12 1/2 by 12 1/2 square 1/2-inch smaller than 15-inch ends together. Pin. Taper strips, etc. Good for carrying baby in strip for overarm handle. (Finished pocket.) This slips into ends so that they measure 4 things, toys, knitting or sewing

The remaining 4-inch strip may be used for small inside pocket (used as in (B)). If a soft effect is desired, as in (C), the card. Make sure your stitching thread below can be removed.

Make a 1-inch turn and then square for three 2 1/2 - inch slabs.

Now for magic! See the attractive form it takes! Lay rucksack flat right side down. Bring corner with handle toward center, and pull handle through slot (D).

Now fold it up again, pack it full, then close it — and you will be delighted with this practical carryall.

Melt favorite fruit jelly; stir in two to three tablespoons corn or maple syrup and a tablespoon grated orange rind, if desired.

Tenderize bottom round, or other less expensive cut, and

get excellent beef flavor, more servings per pound. Add a dash of "Tabasco" sauce, a tablespoon of lemon juice and seasoning to taste. Freeze. Serve as an appetizer or with the main course. Store in freezer for reuse.

Heap green salad in the center of a big platter; surround with all sorts of goodies—sliced cheese, sliced ham or tongue, little whole sardines, tuna or salmon, chopped vegetables, apple and grapefruit wedges; anything goes.

Have three or four different soups piping hot and ready to pour from tall glass carafes. Let teenagers mix or match their favorites to taste.

Fill the smallest soft bun

available with equally small hamburger patties. Have buns toasted and burgers grilled. Wrap in foil and keep hot, ready to peel back and eat out of hand.

Whip ripe banana smooth with a fork; stir into whipped cream just before serving.

Combine and saute two tablespoons each of chopped onion, chopped green pepper and chopped pimiento; stir into two cups cooked lima.

Add diced bell pepper to scrambled eggs and serve as a closed or open-face sandwich.

Turn drained sauerkraut into skillet; stir in one finely chopped apple, salt and pepper, and a generous pinch ground cardamom seed (or caraway).

Spread canned peach halves in a baking dish; sprinkle with sugar and melted butter or margarine. Bake at 300 degrees for 15 minutes. Serve hot with a spoonful of cold sour cream, sprinkled with brown sugar or crumbled macaroni.

Cook pork, celery, bean sprouts, mushrooms, and green onion in oil until meat is browned and vegetables are just tender. Blend in soup, water, soy sauce, and spinach. Heat; stir now and then. Serve over noodles. Four servings.

Use the tin. Cover and keep refrigerated until ready to use. Then simply heat in tin, under a lid, and arrange on a serving platter. Potatoes also can be prepared ahead of time and kept refrigerated until time to bake.

After-the-Bell Midnight Snack
Scrambled eggs and sausage, hot buttered toast or English muffins, cranberry sauce or apple butter and coffee. Fix eggs and sausage like this: Brown 1 pound bulk pork sausage in a frying pan, breaking up pieces. Cook over low heat until thoroughly done, then drain off excess fat. Melt butter in 1 dozen eggs until light, adding 1 teaspoon salt. Pour over sausage and cook slowly, stirring, until eggs are set. Adjust seasonings. Makes 6 to 8 servings.

Wash and drain 1 pound fresh cranberries. Place in a shallow pan and stir in 2 1/2 cups sugar. Cover pan with foil or a tight-fitting lid. Bake at 350 degrees for about one hour. Remove from oven and add 1 cup broken, toasted walnuts (to toast, spread walnuts on a cookie sheet or a piece of foil and toast in oven until light golden brown, about 12 minutes). 1 cup orange marmalade and the juice of 1 lemon or lime. Blend thoroughly; let cool, then chill. Serve.

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Quick Tips

Make 1/2 recipe for 10-minute Fresh Cranberry Sauce; combine with contents of large can fruit cocktail. Chill; partially drain and serve in sherbet glasses.

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