

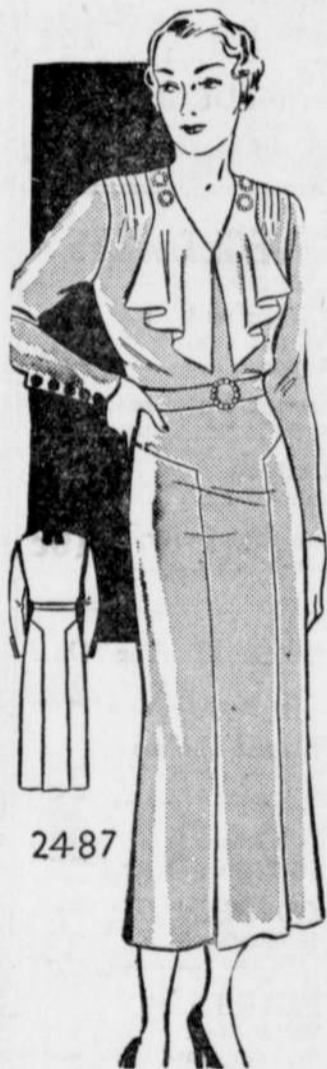
It's a Sweet World as Far as Desserts Go; Variety in Sugar

Although we do not usually consider sugar with the flavorings, if we were for any reason deprived of our customary amount of sugar we would soon realize that its special value is from the flavor angle. Actually starchy foods can replace sugar in food value, but they are so bland that they are not substitutes at all for the sugar flavor.

When we use the word sugar in terms of foodstuffs we usually mean granulated sugar made from the juice of the cane or from beets. Other forms of sweetening from cane sugar are brown sugar and molasses, which have a much more distinctive flavor than granulated sugar, although a little less sweetness. We use them

A Frock With Slender Lines for Matron Who Wears Size Forty-Six

PATTERN 2487



Here's a real "find" for the woman who's a size forty-six, and has been seeking a dressy frock that will ably conceal extra pounds, yet allow her to look as young as she feels. Then, too, there's also a wealth of slenderness to be gained by center panels, front and back, which hold a wide box pleat in seam. Deserving of the title "bosom friend" is that dressy, graceful twin jabot that so successfully conceals too ample curves. The matron will do well to choose a smooth, sleek silk, satin, or crepe for her "very best" frock, let the jabot contrast, and bright buttons do a little "highlighting."

Pattern 2487 is available in sizes 34, 36, 38, 40, 42, 44 and 46. Size 36 takes 3½ yards 39 inch fabric and ¾ yard contrasting. Illustrated step-by-step sewing instructions included.

Send FIFTEEN CENTS (15c) in coins or stamps (coins preferred) for this pattern. Write plainly name, address and style number. BE SURE TO STATE SIZE.

Address orders to the Sewing Circle Pattern Dept., 243 West Seventeenth St., New York City.

particularly on account of flavor. Sometimes granulated sugar is caramelized to give it more flavor. Caramel is very easily prepared by stirring sugar in a heavy frying pan over a low fire until it melts. If we are using it at once it can be added to the dish it is to flavor in this form. If it is to be kept we will add a little water and stir over the fire until we have a smooth thin sirup.

Maple sirup and sugar have a delicate, delicious flavor. We will hope the winter will not be too open to give a good season, which starts at the first thaw after a cold winter. There is an increasingly large production of maple sirup and sugar for flavoring purposes. It is, however, a mere nothing compared to the enormous sugar production as a whole.

Another form of sweetening as flavoring which is used to some extent is a modern development. This is corn sirup made from cornstarch. It is not quite as sweet as sugar. It comes in several flavors. It is used as sirup for griddle cakes and waffles, with sugar for candies and to some extent, desserts. It is a real asset in candy making, as it makes a mixture of a creamy texture which is difficult to achieve when using sugar alone. If too much is used the candy will not harden.

Honey is another form of sugar. This is probably the first sweetening known to man. The honey industry has been greatly developed in the last four years. Strained honey is packed in jars and is sold as a "spread" and for sweetening and flavoring other foods by itself or combined with sugar. "Wild honey," which we see mentioned among the foods of primitive man, is quite different from the honey of today, with its different characteristic flavor, which depends upon the flower from which the bees draw it.

Maple Sugar Shortcake.

2 cups flour
3 tsp. baking powder
¼ tsp. salt
4 tbsp. sugar
5 tbsp. fat
½ to 1 cup milk

Mix and sift the dry ingredients and rub in the fat. Make a hole in the flour at the side of the bowl and add a half cup of liquid. Stir in enough flour to make a ball of soft dough. Remove this from the bowl and add to the remaining flour enough liquid to make a soft dough. Divide the dough in half and roll each half the same size and shape. Place one layer on a greased pan, butter slightly, and place the other layer on top of the first. Bake 15 to 20 minutes in a hot oven (450 degrees Fahrenheit). Split and cover with shaved maple sugar and chopped nuts. Place the other layer on top and cover with sweetened whipped cream. Garnish with shaved maple sugar and whole nuts.

Orange Cream Custard.

2 egg yolks, slightly beaten
½ cup sugar
2 tbsp. flour
¼ tsp. salt
1 cup orange juice
1 cup cream or evaporated milk
1 tsp. grated orange rind
½ cup orange slices
2 egg whites
4 tbsp. sugar

Mix together the egg yolks, sugar, flour, salt, orange juice and cream and cook in a double boiler unit until thickened. Remove from fire, add orange rind and cool. Arrange orange slices in serving dish and turn the chilled custard mixture over them. Chill and cover with a meringue made of the beaten egg whites and sugar. Garnish with additional orange slices.

Baked Apples.

Wash and core sour apples. With a sharp knife cut a line through the skin around the middle of each apple to prevent the skin bursting as the apples cook. Allow a quarter of a cup of sugar mixed with a quarter of a teaspoon of cinnamon to five apples. Fill the cavities with this

mixture, place in a baking dish and cover the bottom of the dish with hot water. Bake in a hot oven (450 degrees Fahrenheit), basting occasionally with sirup. Corn sirup used instead of sugar produces a glazed appearance.

Old-Fashioned Walnut and Date Cake

¾ pound dates
1 cup boiling water
2 tablespoons butter
1 cup sugar
1 egg well beaten
½ pound shelled walnuts, chopped
1½ cups sifted flour
1 teaspoon soda

Stone and cut up dates, add water, stir once or twice and allow to cool. Cream butter and sugar together; add the egg, dates and nuts and then the flour mixed and sifted with soda. Beat well and pour into greased shallow pans or patty pans. Bake in a moderate oven (325 degrees F.) about twenty-five minutes. Serve with sweetened whipped cream if used as dessert.

Honey Nut Bran Muffins.

2 cups flour
2 teaspoons baking powder
¼ teaspoon soda
½ teaspoon salt
2 cups bran
¾ cup chopped walnuts
½ cup honey
1 tablespoon melted butter
1½ cups milk

Sift flour, baking powder, soda, and salt together, add bran and walnuts. Mix honey, melted butter, and milk. Add to dry ingredients. Bake in hot oven (400 degrees F.) twenty-five minutes.

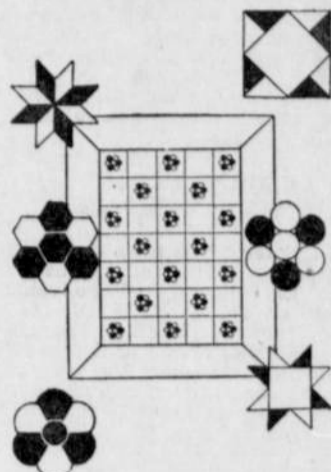
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Treat Furs Roughly

If you are lucky enough to get a silver fox wrap, for goodness sake learn to care for it correctly. The fur never should be stroked with the hands or touched with a brush. Instead, when you want to fluff it up and remove dust, shake it vigorously. Don't treat furs gently. On fox ranches where the little creatures are bred and reared to enhance feminine beauty and in large fur houses, fox pelts are beaten with a stick to make them fluffier and more luxurious looking.

Inexpensive, Easy Patchwork Quilts

By GRANDMOTHER CLARK



Patchwork quilts as a rule are elaborate, cost quite a bit and represent many days of tedious work. This work and cost can be cut down to a minimum as shown in the illustration. Any of these designs can be used on eighteen nine-inch blocks and so arranged to make a full size quilt. About three ounces or one yard of prints is all that is required for the patchwork. Folder No. 536 in colors illustrates four ways to assemble these different designs, also cut out diagrams for six different patches like the above. Information about yardage required for back, border and blocks is also given.

The folder No. 536 and folder No. 6 with other quilting information will be mailed upon receipt of 10 cents, or send us 19 cents and we will send folder and sufficient beautiful patches to make up the patchwork on one of these simple quilts.

Address Home Craft Co., Dept. D, Nineteenth and St. Louis Ave., St. Louis. Inclose a stamped addressed envelope for reply when writing for any information.

Designers Are Employing Purple in Smart Effects

Sellers of purple—or more specifically sellers of fabrics in purplish tones—find up-to-the-minute styles very much to their liking. Rochas trims black with a purplish red, extremely bright and inspired by the ancient Pompeian purple. Maggy Rouff uses a unique purplish tone, ranging from a dark shade to a red violet tone. Mainbocher adopts a fuchsia shade and Jodelle, a deep Parma violet. As would be expected, the influence of purple is particularly noticeable in blue.

DOCTORS KNOW

Mothers read this:



Why do people come home from a hospital with bowels working like a well-regulated watch?

The answer is simple, and it's the answer to all your bowel worries if you will only realize it: many doctors and hospitals use liquid laxatives.

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