

Refreshments for the Class of '42! (See Recipes Below.)

This Week's Menu

Commencement Refreshments

Platter of Assorted Cold Cuts

Assorted Bread *Fruit Dreams

*Honey Lemonade

*Chocolate Covered Sugarless

Cake

is used, the outside may be gar-

nished with fruit such as sliced

No party is complete without con-

are moments

when you actual-

ly want to nibble

on something

sweet. Here is a

recipe featuring

dried fruits noted

for their high

sugar content.

They're easy to

fections of some kind because there

*Fruit Dreams.

(Makes 60 squares)

1 14-ounce package pitted dates

1 teaspoon grated orange rind

Put dates, nutmeats, figs and

apricots through the meat grinder.

pin into a square sheet 1/4 inch thick.

Cut in squares and dip into pow-

If your sugar ration dos not ex-

tend to making cool drinks with

sugar, here is a lemonade made

with honey. To make a really "par-

tified" drink, add a scoop of lemon,

orange, raspberry or pineapple sher-

bet for the lemonade. Use carbon-

ated water instead of plain and gar-

*Honey Lemonade.

(Makes 1 serving)

1 to 3 tablespoons honey

Extract the juice from the lemon

and add the honey. To this add

cold water and ice to chill. Serve

this in individual glasses with a

slice of lemon on the rim of each

glass. Or, if you prefer using a

punch bowl, set the drink in that

(increasing the recipe to take care

of as many people as you are hav-

ing), and let blobs of sherbet float

Cake 'n' ice cream have high rat-

ing among the younger set, so for

this occasion I would suggest the

*Chocolate Covered Sugarless Cake.

2¼ teaspoons double-acting bak-

1/2 cup butter or other shortening

2 teaspoons grated orange rind

Sift flour once, measure, add bak-

Chocolate Chip Frosting.

sheet, having one layer top side

down. Cover tops with semi-sweet

chocolate chips, using 2 packages.

Heat in a moderate (350-degree)

oven 6 minutes or until chips are

just softened. (The cake may be

frosted while warm. Heat only 3

minutes.) Remove from oven.

layer, letting chocolate run down

as before. Then spread sides evenly. Have you a particular household or

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210 South Desplaines Street, Chicago,

to her. Please enclose a stamped, self-addressed envelope for your reply. (Released by Western Newspaper Union.)

Place cake layers on a baking

2¼ cups sifted cake flour

1 cup light corn syrup

11/2 teaspoons vanilla

nish with berries or fresh cherries.

1 lemon

1 cup water

on top of the lemonade.

following cake:

ing powder

¼ teaspoon salt

2 eggs, unbeaten

1/2 cup milk

1 tablespoon orange juice

*Recipes Given

fix and full of taste.

4 pound nutmeats

pound figs

dered sugar.

14 pound apricots

Commencement Time

There's a last-minute flurry of hair brushing and straightening of ties as Jane and



for their graduation exercises. Yes, this is really the year the children are getting through with school. It's hard to believe, isn't oranges, pineapple, and apricots. it? It seems like just yesterday

that they started school! Your role is that of sitting back and beaming at their accomplishments, but, just as important, providing the children with a party and refreshments after commencement.

Simplest way of taking care of refreshments is setting up a table in the porch or dining room. Then fill this with assorted breads and cold cuts, add a few relishes for good measure, and you have the makings of a successful party. The informality of this setting will please the children, and at the same time relieve you of extra serving. Let the children help themselves and take their own time about it, for there will be plenty of conversation

to go with refreshment time. Provide white, whole wheat and rye bread so there will be variety | Knead orange rind and juice into from which to choose. It's smart | the mixture. Roll with a rolling to have this already sliced for the youngsters and it looks better on the

The meat platter provides an attractive assortment of sandwich filler. Arrange in clockwise fashion, the following: chicken pattie, cooked tongue, meat loaf and liverwurst. You can let the imagination of your guests run freely with making their own sandwiches, but in case they run out of ideas, you might suggest some of these:

Chicken pattie and boiled ham with sweet pickle relish and lettuce on whole wheat bread.

Meat loaf with tomato ketchup on

white bread. Liverwurst and chicken loaf on

whole wheat bread. Tongue and sliced cucumbers with

horseradish and mustard on rye bread.

Balance the sandwich spread with a salad of some kind. If the youngsters are boys, they will go for slices of tomato on lettuce. For girls or a mixed group, a molded fruit salad will be tops:

Pineapple Carrot Salad Ring. (Serves 6 to 8)

1 package lemon gelatin 1 cup water

- 1 cup pineapple juice 1 cup sliced pineapple
- 4 to 5 grated carrots (raw) Lettuce or endive

Mayonnaise or french dressing Heat water and pour over gelatin. Add cold pineapple juice and set aside to cool. Add grated carrot and pineapple cut in tidbits. Place in individual molds or a large ring mold which has been rinsed in cold water. Let jell, then turn out on a

Lynn Says:

bed of crisp lettuce or endive, and

serve wth dressng. If a large mold

Did you know that it is perfectly proper to wash the American Flag? Of course, you know it is disrespectful to display a badly soiled one, but perhaps you were a bit worried about trying to wash it.

A recent survey made by professional laundries reveals that flags made of woolen material should be washed and rinsed as other woolens: squeeze the flag through rich suds whipped up with a mild soap and warm, softened water of not more than 100 degrees Fahrenheit. Rinse in two or three changes of lukewarm, soft water.

Cotton flags should be rubbed lightly, but only lukewarm soft water should be used for the suds. Both wool and cotton flags should

Textile experts at professional laundries also point out that flags raised outdoors naturally deteriorate more quickly than those displayed indoors. If a flag launders well, its service period is increased with frequent washing.



NOW that slacks belong-you certainly want more than one pair in your summer wardrobe! Here's a slacks outfit which will serve you well-the smart weskit topper worn over a blouse or sweater completes a suit which you'll enjoy at the beach—on camping trips, for lounging or for work, if your job requires this type costume. Note the easy hang, obtained by starting with ample fullness at the top of the trousers!

Patchwork Apron

apron for you! You can carry out a patchwork design if you wish, or make it with a patterned material in contrast with plain as our sketches suggest. And, what a pretty apron you achieve—in this | say that talk is cheap? thrifty sewing adventure! With the bib top buttoned securely in place | ally exceeds the demand.

You'll like this pattern.

Pattern No. 8152 is in sizes 12 to 20, ze 14 weskit requires 13% yards 35-inch material, slacks 2% yards.

THE cotton scraps you have been saving can make this

ANOTHER

The Questions

1. Can you name five symbols of

2. What ingredient causes a dish of food to have a la lyonnaise add-

3. Who was the penitent thief crucified with Christ?

5. Which wood is the lighter in weight, cork, balsa wood or cherry

6. What is the difference be-

7. What baseball player was

The Answers

1. Horseshoe, wishbone, blue-

bird, four-leaf clover, and rabbit's

6. Sinuate is to wind in and out.

Out for a drive in her pony-cart,

an elderly lady managed to get

involved in some army maneuvers. As she approached a bridge

a sentry stopped her.
"Sorry, madam," he said; "you can't cross this bridge. It's just

The old lady peered at it through

"It looks all right to me," she

"Excuse me, but can you tell

"Don't ask me, lady," he re-

plied; "I've been dead two days."

me what's wrong with this

The soldier shook his head.

murmured. Then, as another sol-

dier came along, she asked:

Insinuate is to indicate or suggest

All This, We Find, Was

According to Orders

tween sinuate and insinuate?

known as the "Iron Horse"?

What is a camelopard?

ASK ME

good luck?

ed to its name?

Onions. Dismas.

Giraffe.

7. Lou Gehrig.

been destroyed."

her spectacles.

bridge?"

indirectly.

Balsa wood.

A General Quiz

The Long and Short of It Customer-I suspect that you're giving me awfully short weight living. for my money!

SEWING CIRCLE PATTERN DEPT.

Enclose 20 cents in coins for each pattern desired.

Pattern No. Size.....

Name.....

Address.....

Chicago

Room 1116 211 West Wacker Dr.

you're giving me an awfully long wait for mine.

We are told that millions of germs cling to our paper money. It's more than most humans can do nowadays!

Good Proof

Congressman-And why do they Voter-Because the supply usu-

If the surface of your stove looks | rough, it probably is due to an accumulation of stove blacking. Sandpaper rubbed over the surface will make it as smooth as when new.

Never wash the grids of a waffle iron and never put the iron in water. Instead clean the grids with a wire brush and dry cloth, wipe the outside of the iron with a damp cloth and a soft polishing cloth.

A chocolate pie will take on a new flavor if left-over coffee is substituted for half the milk.

The problem of what to send a service man has been solved by the men themselves. Tobacco tops the ing powder and salt and sift togethr list of gifts service men prefer three times. Cream shortening with from the folks back home, accordorange rind; add syrup gradually, ing to numerous surveys. If you beating well after each addition. have a friend or relative in the Add 1/4 of the flour and beat until armed forces-Army, Navy, Masmooth and well blended. Add eggs, rines, or Coast Guard-who smokes one at a time, beating well after a pipe, or rolls-his-own, a pound of each. Add remaining flour in thirds, his favorite tobacco is very much alternately with milk in halves. in order. A big favorite with many beating well after each addition. For service men is Prince Albert, the best results, beat cake very well world's largest-selling smoking toafter at each stage of mixing. Add bacco. Local dealers now are feavanilla. Bake in two greased 8-inch turing Prince Albert in the pound pans in a moderate (375-degree) can for the men in the service. oven 30 minutes or until done. Cov-Adv.

When pressing or ironing, keep a damp sponge in a saucer, close by. It can be used for giving extra dampness to articles, for opening seams or sponging collars and cuffs.

Have a brush especially for scrubbing pastry boards and tables. Wash and wipe dry, and be careful not to allow the dough to accumulate in the cracks. . . .

A stick of cinnamon broken into the milk beaten into custards gives the custards a faint cinnamon color but does not darken them.

Try cooking beet greens with bacon. After boiling, the bacon is crisped in frying pan and served with slices of hard-boiled eggs as a border around greens.

If the "silence cloth" used under tablecloths to protect the table from hot dishes becomes stiff or shrunken from incorrect laundering, wash in fluffy soapsuds to qualified." which two or three tablespoonsful of glycerine has been added. Rinse and hang to dry. The glycerine that remains will help to make the cloth soft and easy to stretch back into shape.

Appreciated

Jean-I wouldn't marry the best man for my money!

Bert—I'm sorry you feel that way about me, but thanks for the compli-

Without the Grounds "My girl's father doesn't like me."
"On what grounds?" "On any grounds within ten miles of

Her Prerogative Jean-You can't believe all you

Joan-No; but you can repeat it. Anyone can recognize opportunity after the other fellow has seized

Another Type "How did Smith hurt his hand?" "Reckless driving."

"Smash up his car?" "No, just his finger. He missed the nail."



"I say, it's odd this being in society." "How so?"

"Why, to keep in it you must be continually going out, don't you

Slow Going As the secretary of the golf club was crossing the course he saw a player driving off about a foot in front of the tee-mark.

"Here," he exclaimed indignantly, "you can't do that! You're dis-

"Why?" demanded the player. "You're driving off in front of the mark."

"Don't be an ass!" was the terse reply; "I'm playing my third

NEW IDEAS lor Home-mokers By RUTH WYETH SPEARS



sent for scallop pattern 207, planning to have jig saw scallops cut for the shelves but she changed NOTE—Scallop pattern dozens of designs to fit any her mind and used the pattern for painted scallops instead. The whole piece was painted pale gray

PREPAREDNESS

AMERICAN RED CROSS

When disaster strikes, the Red Cross is rst in and last out.

JOLUNTEER 'Special Services

have been geared to meet war re-

quirements and war priorities.

of the American Red Cross

Although a shortage of materi-

als has cut down production work,

women who have sewed and knit-

ted for the Red Cross will be glad

to know that, under an agreement

with the War Production board, a

certain amount of wool and yard

goods will be available for Red

Cross workers, according to Mrs. Dwight Davis, national director of

These restricted quantities are

to be used only for knitted articles

for our soldiers and sailors when

has tripled. Many of the 6,576

members, on account of tire

priorities, are restricting the

personal use of their cars so

that their motor corps work

may be continued. Motor

corps volunteers drive the

ambulances which provide transportation for hospitals

and Red Cross chapters, and

hold themselves ready for

service in any kind of emerg-

ency. Besides their basic train-

ing in motor mechanics and

advanced first aid, many mem-

bers are now studying map

reading, stretcher drills, and

convoy and ambulance black-

out driving in co-operation with

their local police and fire de-

A new canteen aide corps has

recently been formed in prepara-

tion for wartime emergencies,

when feeding of large groups of

people such as evacuees or disas-

ter victims may have to be hastily

Red Cross nurse's aides, who

have learned how to help the

trained nurses in hospitals and

clinics, are now being trained to

work on the emergency medical

field units set up in large centers

The other general wartime vol-

unteer services of the Red Cross

include home service to the fami-

lies of the men in the forces, the

hospital and recreation corps which

brings cheer to the sick and

wounded, and the staff assistance

corps, which provides volunteers

for all kinds of office work in hos-

pitals, clinics and Red Cross chap-

ter and to man information desks

Prepared exclusively for WNU.

and register disaster victims.

in case of air attack.

partments.

organized.

this Red Cross program.

essary.

IUST an old dresser with no mir- | to match the kitchen woodwork; ror and one leg broken, but a scallop designs were then chosen new base gave it a modern air. to fit drawers and cross boards at Open shelves on top were the next top and bottom of shelves. These, step. The owner writes that she as well as base and drawer pulls

NOTE—Scallop pattern No. 207 gives dozens of designs to fit any space. These may be cut out of wood, composition board, linoleum, oil cloth or paper. They may be pasted or painted on wood or metal. The pattern may also be used to make novel finishes for curtains and other things of fabrics. Ask for pattern No. 207, and address:

MRS. RUTH WYETH SPEARS Bedford Hills Drawer 10 Enclose 10 cents for Pattern No.

Name

Address

J. Fuller Pep By JERRY LINK

requested by their commanding officers, and for garments for civilian relief, either at home or abroad, which are absolutely nec-The Deacon used to say, "Bad news doesn't need any pushin'. It The Red Cross Motor corps moves along fast enough by itself. has been active since the early But good news is kinda sluggish. days of the First World war, but since last year its work

So nudge it along all you can!"
I sort of like that idea myself. So I'm nudging along to you how KELLOGG'S PEP is extra-rich in vitamins B1 and D—the two vitamins hardest to get enough of in ordinary meals. And nothing that tastes as good as PEP has any business being

good for you! Try it. I just know you'll like it!



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Lehn & Fink Products Corp., Bloomfield, N.J.









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Spread softened chips over bottom sides. Arrange top layer and spread cooking problem on which you would like expert advice? Write to Miss Lynn