

# Household News

by Lynn Chambers



A Bride's Cake to Greet You at the Reception!  
(See Recipes Below.)

## Wedding Receptions

After the "I do's" have been said, and you have remembered to wear something borrowed, something blue, and something new, besides throwing your bouquet to some lucky bridesmaid, you are ready for the reception.

The reception is among the more elaborate forms of entertaining, but because of our wartime status, this year's event will undoubtedly be more simple. Simplicity, however, does not imply lack of charm or graciousness, indeed, it often enhances it the more.

White is the color for brides, so use your linens or damask on the wedding table. Flowers may be white calla lilies in crystal or silver centerpiece, or other delicate pastel flowers used with plenty of white to carry out the theme. Have your candles, white, too, as the occasion is somewhat formal.

At most weddings the trend is to have other refreshments besides the traditional white cake cut by the bride and the necessary assistance by the groom! If you are baking the cake at home—and it will be good if you do—plan to have a small pastry tube for the frills and decorations with celluloid or paper figures of the groom and bride as a decoration.

Chicken, because of its bland flavor and general adaptability, is the answer to your refreshment problem. \*Chicken in a molded egg ring makes the table a picture, and your guests can easily serve themselves:

**\*Chicken in Molded Egg Ring.**  
(Serves 8)  
2 tablespoons unflavored gelatin  
1/2 cup boiling water  
1/2 cup cold water  
1 1/2 cups mayonnaise  
4 tablespoons lemon juice  
1/2 teaspoon salt  
1 tablespoon grated onion  
1/2 green pepper chopped  
2 tablespoons chopped parsley  
12 hard-cooked eggs  
1 recipe of chicken salad  
Soften gelatin in cold water for 5 minutes and dissolve in boiling water. Cool. Add mayonnaise, lemon juice, salt, onion, green pepper, parsley, and 10 eggs, chopped. Cover bottom of mold with one inch of the mixture. Slice remaining eggs and arrange slices around side of mold. Add remaining mixture and chill until firm. Unmold on lettuce, fill center with chicken salad and garnish with salted almonds and tomato wedges. Serve with mayonnaise or french dressing.

**Chicken Salad.**  
2 cups cooked, diced chicken  
French dressing  
1/2 cup diced celery  
1/2 teaspoon onion juice  
1/2 cup shredded, toasted almonds  
Marinate chicken in french dressing for an hour. Drain. Add remaining ingredients with just enough salad dressing to moisten. Season

## Lynn Says:

Here's help to solve your gift problems for the bride: Linen minimums include the following: 8 sheets, 6 pillowcases, 2 pairs blankets, 2 wool coverlets, 2 bathmats, 8 bath towels, 8 face cloths and 12 hand towels.  
For the dining room, the bride will need 2 dinner sets with 6 to 8 napkins, 3 breakfast or luncheon sets, 6 to 8 extra dinner napkins, 12 tea napkins, and 2 hot plate mats.

If possible, the bride should have a set of 6 in each of the following pieces of china. If she expects to set up housekeeping on a larger scale, this list may be expanded to 8 or 12 pieces. China set includes: salad plates, soup plates, cups and saucers, dinner plates, sauce dishes, bread-and-butter plates. For serving dishes the following are "musts": 1 large platter (for meat and vegetables), 1 covered dish, 2 open vegetable dishes, tea and coffee pots, and sugar and creamers.

## This Week's Menu

Wedding Reception  
\*Chicken in Molded Egg Ring  
\*Bride's Salad  
Hot Rolls and Biscuits  
Salted Nuts Preserves Olives  
\*Bride's Cake Coffee  
\*Recipe Given

with salt and pepper to taste. Chill well.

Make the reception a really memorable occasion by serving a beautiful Bride's salad, all fruity and creamy with the Egg Mold. Here's how to do it:

## \*Bride's Salad.

(Serves 8)  
1 large can pears  
1 large can white cherries  
1/2 pound almonds  
1 large can sliced pineapple  
1/2 pound marshmallows  
Drain and cut fruits. Chop nuts and cut marshmallows with a wet seissors. Make the following cooked dressing:

Yolks of four eggs  
Juice of one lemon  
1/2 cup evaporated milk  
1/2 teaspoon mustard

Combine all ingredients and let cook over hot water until the mixture thickens. Cool. Fold in 2 cups whipped cream. Combine with fruit (well drained), add nuts and fold in marshmallows. Place in a mold, in the refrigerator overnight. Serve surrounded with endive or lettuce.

Now, the cake for the reception! This is a light butter cake, delicately flavored as befits the occasion:

## \*Bride's Cake.

3 3/4 cups sifted cake flour  
1 1/2 teaspoons double acting baking powder  
1 1/2 cups butter  
2 cups sugar  
1 1/2 cups egg whites, unbeaten  
1/2 teaspoon vanilla  
1/2 teaspoon almond extract  
Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually. Cream to-

gether until light and fluffy. Add egg whites, 1/4 cup at a time, beating three minutes after each addition. Add flour, a small amount at a time, beating well after each addition. Add flavoring and beat vigorously. Turn into a 10-inch tube pan which has been greased and lined on the bottom, sides and around the tube with heavy, waxed paper. Bake in a slow (275-degree) oven 1 hour; then increase the heat slightly to 300 degrees, and bake 50 minutes longer, or until done. Insert favors, if desired, wrapping each in waxed paper, and pressing into small slits in the cake. Spread ornamental butter frosting smoothly on top and sides of cake. Decorate with simple borders and rosettes of the frosting, and trim with silver dragees.

Serve on silver tray or platter with delicate sprays of fern, cosmos, or bridal wreath. Place special bridal favors on top of cake, or, the small wedding bells or other favors to white ribbons and intertwine through sprays.

## Ornamental Butter Frosting.

4 tablespoons butter  
5 cups sifted confectioners sugar  
2 egg whites, unbeaten  
2 tablespoons cream (about)  
1/2 teaspoon vanilla  
1/2 teaspoon salt  
Cream butter; add part of sugar gradually, beating well after each addition. Add remaining sugar alternately with egg whites, then with cream, until of right consistency to spread. Beat after each addition until smooth. Add vanilla and salt. Spread cake. Make rosettes and borders with frosting forced through the pastry tube. Makes enough frosting to cover the above cake and to use for decorating.

Have you a particular household or cooking problem on which you would like expert advice? Write to Miss Lynn Chambers at Western Newspaper Union, 210 South Desplaines Street, Chicago, Illinois, explaining your problem fully to her. Please enclose a stamped, self-addressed envelope for your reply. (Released by Western Newspaper Union.)

# PATTERNS

## SEWING CIRCLE



Not only is the pattern simplified, the apron is designed to put on in a jiffy—it ties in place firmly, the straps stay up and it gives your dress complete protection.

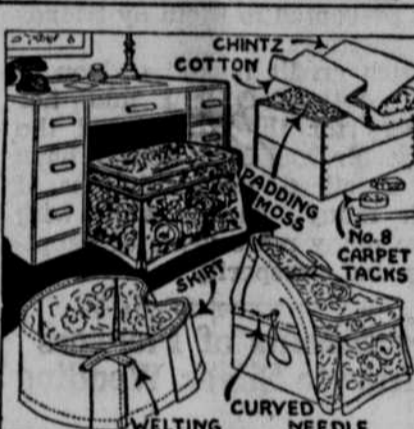
Pattern No. 8127 is made for sizes 14 to 42. Size 16 requires 1 1/2 yards 32 or 35-inch material, 5 yards ric-rac braid for No. 1; 7 1/2 yards bias fold to trim No. 2. Send your order to:

SEWING CIRCLE PATTERN DEPT.  
Room 1116  
211 West Wacker Dr. Chicago  
Enclose 20 cents in coins for each pattern desired.  
Pattern No. .... Size .....

## NEW IDEAS

for Home-makers

By RUTH WYETH SPEARS



UNIVERSALLY becoming, this button front shirt waist dress is the style which pleases every taste and which looks well in all kinds of fabrics. The clean cut lines and the restrained details invariably make this dress the favorite in your wardrobe! Choose it now for cool materials—chambray, homespun rayon weaves, shantung or light weight rayon crepe.

Pattern No. 8145 is designed for sizes 12 to 20; 40 and 42. Size 14 with short sleeves takes 4 1/2 yards 35-inch material.

**Fresh New Apron**  
BANDS of ric rac on a slim waisted, full skirted apron! Inspires the sewing urge in you, doesn't it? Every woman who likes to "make her own" will enjoy sewing this useful, fresh flattering apron—a style which can be completed with just two pieces.



**Kool-Aid**  
Makes 10 BIG, COOL Drinks  
5 Try ALL 7 Flavors

**First Step**  
The doorstep to the temple of wisdom is a knowledge of our own ignorance.—Spurgeon.



LOOK! HINDS GIANT SALE! ONLY 49¢ FOR BIG #1 SIZE!  
HURRY! LIMITED TIME AT TOILET GOODS COUNTERS!

OMEN! COFFEE CAKE RIGHT OUT OF THE OVEN. MARTHA, IT'S WONDERFUL—BUT I KNOW I'LL EAT TOO MUCH!  
YOU EAT PLENTY JOAN! MARTHA'S COFFEE CAKE IS GOOD FOR YOU. IT'S GOT EXTRA VITAMINS IN IT!  
NEVER HEARD OF THAT BEFORE. IS HE KIDDING YOUR LITTLE SISTER FROM THE CITY, MARTHA?  
NO—TOM'S RIGHT, JOAN! YOU SEE, I BAKE WITH FLEISCHMANN'S YEAST  
AREN'T ALL YEASTS THE SAME?  
NOT AT ALL! FLEISCHMANN'S IS THE ONLY YEAST WITH ALL THESE VITAMINS—A, B, D, AND G! NOT ONE OF THEM IS APPRECIABLY LOST IN THE OVEN. THEY ALL GO INTO YOUR BREAD OR ROLLS—FOR EXTRA VITAMINS NO OTHER YEAST CAN GIVE  
SOMETHING ELSE YOU MAY NOT KNOW, JOAN, IS THAT THE FLEISCHMANN'S YOU BUY NOWADAYS? KEEPS PERFECTLY IN THE REFRIGERATOR. YOU CAN BUY ENOUGH FOR A WEEK AT ONE TIME. AND SAY, WHY DON'T YOU SEND FOR FLEISCHMANN'S WONDERFUL NEW RECIPE BOOK? IT'S PACKED WITH ALL KINDS OF DELICIOUS NEW BREADS AND ROLLS AND BUNS  
FREE! 40-page, full-color book with over 60 recipes. Write Standard Brands, Inc., 595 Madison Ave., New York, N. Y.

## ASK ME ANOTHER?

A General Quiz

### The Questions

1. Whose motto was this: "Everything comes to him who hustles while he waits"?
2. What was the "Invincible Armada"?
3. What fraction of a mile is a furlong?
4. How many railroads enter the City of Chicago?
5. In American political history the Free-Soil party sought to restrict what?
6. What is the second largest state in the Union?
7. Which is the oldest royal family in the world?
8. If the ship the Queen Mary were stood on end, how would its height compare with that of the 77-story Chrysler building?

### The Answers

1. Thomas Edison.
2. King Phillip of Spain's fleet that tried to capture England in 1588.
3. One-eighth.
4. Forty-one.
5. Slavery.
6. California.
7. The Japanese. The present emperor is the 112th of his line, which hails back to 660 B. C.
8. Approximately the same (ship 1,018 feet; building 1,046 feet).

When armored knights met, it was customary for each knight to raise the visor of his helmet as a means of identification. This gesture has come down through all armies in the form of the salute. Traditional, too, is the Army man's preference for Camel Cigarettes. In the Army, Navy, Marines, and Coast Guard, actual sales records in their Service Stores show Camel is the favorite. Favorite gift with service men is also Camels by the carton. Local tobacco dealers are featuring Camel cartons to send to men in the armed forces anywhere.—Adv.

# AROUND THE HOUSE

A delicious dessert is a serving of baked apples which have been baked in pineapple juice. Peel and core the apples and bake until they are soft and juicy.

Luggage, brief cases, men's belts, books, leather chairs, card cases, purses and handbags should be treated with vaseline occasionally to prolong their life.

"Save Paper," says Uncle Sam. O. K. If an impersonal letter comes to you with but one side written upon, use the other side for your correspondence. You might add a footnote: "I'm saving paper for Uncle Sam by using the unused side of this letter."

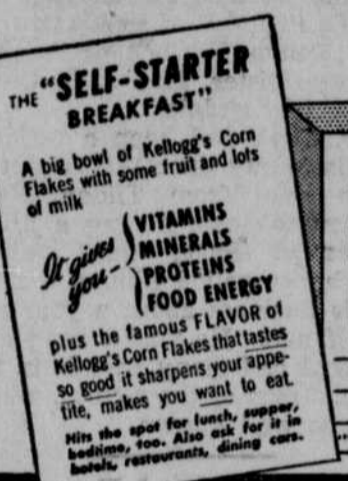
To provide the most adequate serving of omelet allow three eggs for every two servings.

Unused soap should be made into soap jelly and used for washing stockings, gloves, lingerie and curtains.

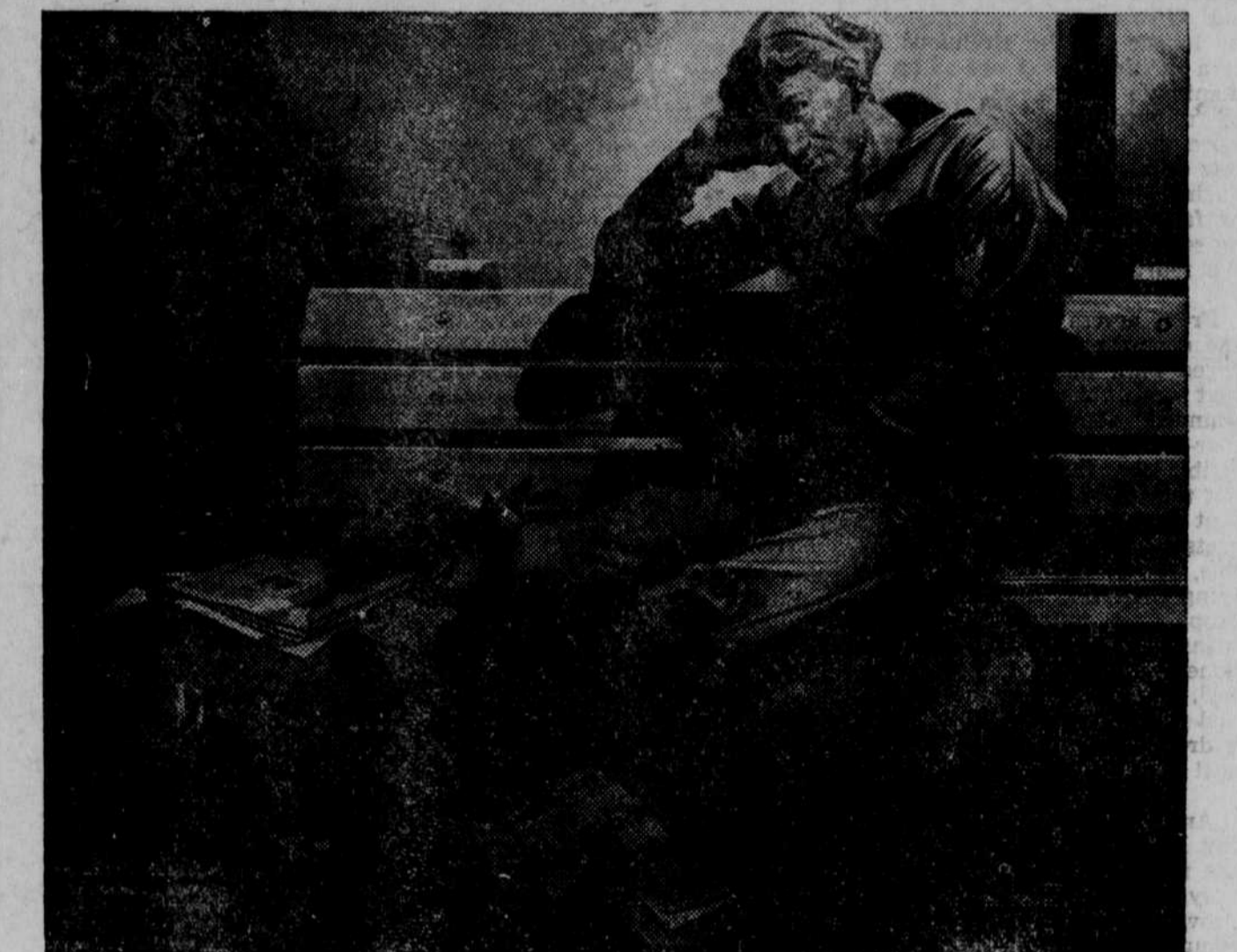


Nursemaid to a 20-ton Clipper!

## HE'S A "SELF-STARTER"



PAN AMERICAN'S JOE WULLER is chief of the "Beaching Crew" for the big, ocean-flying South American Clippers. He says: "You've got to keep your eyes open on a big job like this. The breakfast that helps keep me in there pitching is a big bowl of Kellogg's Corn Flakes with fruit and plenty of milk. It's a great favorite here at the employees' cafeteria, too."



## Casualty—1,000 miles from the enemy

ALMOST as fatal as a bullet or a shell is the breakdown in the spirit of a sailor or a soldier. Our men have the finest spirit in the world. But it must be maintained in the American way.

They must not be made to feel that they are mere automatons, fighting machines, as the armed forces of the dictators have been made to feel. Life in our navy and army is hard. Discipline is tough. It must be. But there also must be moments when the sailor or soldier is treated as Mr. Somebody-or-other.

That's where the USO comes in. For the USO is the banding together of six great agencies to serve one great purpose—to see that our boys in the camps

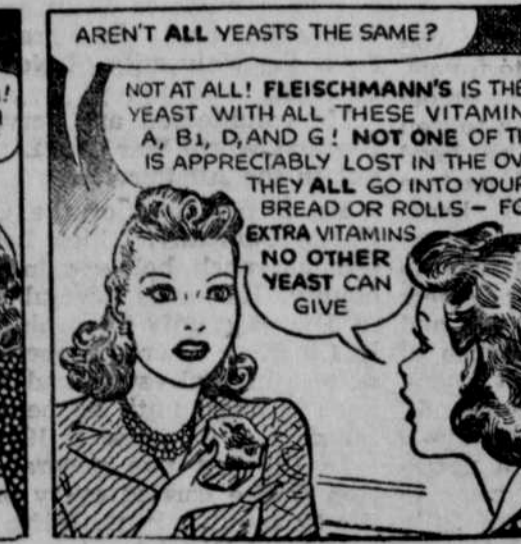
and naval stations have a place to go, to turn to, a "home away from home."

The duties of the USO have more than doubled during the year. Its field of operations has enlarged to include almost the entire face of the globe. To carry on its all-important work, it needs funds. It needs your contribution. No matter how small you make that contribution, it needs it. Now.

You are beset by requests for help on all sides. By all means, try to meet those requests. But among them, don't neglect the USO.

Send your contribution to your local USO committee, or to USO, National Headquarters, Empire State Building, New York.

## Give to the USO



FREE! 40-page, full-color book with over 60 recipes. Write Standard Brands, Inc., 595 Madison Ave., New York, N. Y.