

## HOUSEHOLD MEMOS

by Lynn Chambers



Let Leftovers Play a Starring Role  
(See Recipes Below)

### Glamorize Leftovers

There is no problem which so consistently faces the homemaker as that of leftovers. Even with rationing, there were always some bits of food that had to be utilized and made into palatable meals.

Leftovers seem particularly prominent after a big holiday dinner. It is then we must bring all ingenuity to bear and bring out well seasoned, attractive casseroles from the kitchen.

It is not essential to disguise a food so thoroughly that it will mystify the family. If chicken or turkey is cut up in a savory white sauce and flecked with bits of green peas and pimiento, then topped with a flaky biscuit crust, no one will object to its being a leftover from the roast bird itself.

So it is with other leftovers. Vegetables can be tossed together with tangy dressing and placed on crisp lettuce leaves. Mashed potatoes can be turned out into golden, crisply fried cakes, etc.

Why not try this the next time you have leftover turkey or chicken? It's a scalloped casserole dish well flavored with cheese and tomatoes:

#### Scalloped Spaghetti.

(Serves 8)  
 1/2 cup chicken fat or shortening  
 1/2 cup chopped onion  
 Salt and pepper  
 1 cup grated cheese  
 1 cup canned tomatoes  
 2 cups diced chicken or turkey  
 1/2 cup flour  
 2 cups chicken stock  
 1 8-ounce package of spaghetti  
 1/2 cup buttered bread crumbs  
 Melt fat, cook onions slowly for 10 minutes. Add flour and stir well. Add stock, stirring constantly until thickened. Mix in salt and pepper to taste. Add cheese and stir until melted. Next blend in chicken or turkey and tomatoes. Place chicken or turkey mixture and spaghetti, alternately in a greased casserole and cover with bread crumbs. Bake for 25 minutes in a moderate (375-degree) oven.  
 Potatoes leftover? Here's a delicious, mouth-watering way to take care of them:

#### Hashed Browned Potatoes.

(Serves 6)  
 3 cups diced, cooked potatoes  
 3 tablespoons shortening  
 Salt and pepper to taste  
 About 1/2 cup milk  
 Use a medium sized skillet. Heat shortening, add diced potatoes, sea-

### LYNN SAYS

**Palate-tempting Hints:** If you want an icing that is sugar-easy, beat three egg whites until light and fold in slowly one cup of bright colored jelly. Yes, spread it on cake.

You've never heard of cottage cheese griddle cakes? Beat three whole eggs until fluffy, add one cup cottage cheese, salt and pepper, 1/4 cup flour and two tablespoons melted fat. Bake on a griddle and serve with maple syrup or jelly and powdered sugar.

Next time you have chicken a la king, serve it on tiny toast points, garnished with green pepper rings, sauteed in oil.

A quick, delicious dessert is made of waffles to which chocolate has been added. Serve with sweetened whipped cream.

Leftover cereal should be molded and chilled, then sliced and fried until golden brown. Serve with syrup or jelly.

Use mushroom soup for creamed chicken or ham. Serve on warmed rusks for a tasty treat.

## Feather-Trimmed Hats Bringing Drama to Winter Style Picture

By CHERIE NICHOLAS



FEATHER-TRIMMED hats are making one grand splurge in the fashion world this winter. And what a stir these feathered beauties are causing! They are so lovely and so colorful they top off the winter costume with a witchery all their own.

The current collections include types suited to every occasion, from conservative turbans, toques, tiny sailors and chic berets to fabulous hats for gala events. Outstanding in the displays are gay little flatterers that look like a pouf or pompon of ostrich fronds. These are worn tilted over the face. They are very lovely in pure white.

It's important news that quantities of wings are being used this year in white, also in lovely pastels and vivid colors. The tall wings, soaring high at the front of the modish hat shown above to the left, are in soft rose pink. The high crown of smooth pink feathers is circled with black felt that parts at the center to reveal the handsome wings.

Birds are in the news, too. That pretty chapeau pictured to the right above is done in turquoise velvet trimmed with a flock of wee birds in matching blue. The arrangement of the birds is unique. They look more like tiny wings until you discover the little heads nestled close to the hat. To be sure, they are simulated birds, but they come pretty close to nature's own.

The forward-tilted breton of gray felt below to the left shows a clever use of gray ostrich feathers. The high crown and soaring feathers accent the new taller silhouette.

The toque below to the right gives

emphasis to the "new look" being designed, so it would seem, for a sophisticated lady. It is elaborately draped in a high bulky contour. The velvet that makes it is in the very modish electric blue now featured in dresses and coats as well as in millinery. White feather wings and marabou make a striking contrast.

One of the highlights of this season is the colorfulness of hats designed for dinner wear and other dress-up affairs. For "above table" glamour milliners are creating bright little confections such as a peaked little strawberry pink felt with soft ostrich plumes in tearose shaded pink that curl around the crown. Very new is this trend of pastel felts trimmed with feather novelties.

The all-feather hat is as style-important as the feather-trimmed felts. There is wide versatility expressed in these feather charmers that look so enchanting with winter furs. There's flattery galore in the little calots covered with flat feathers with a sweep of brilliant tail feathers falling down over one side to the shoulder. The tail-feather trim that falls over the hair is most picturesque, and it is getting wide response. Those in vivid yellows and greens and scarlet compete with exquisite types formed of long sleek glycerined ostrich in white or in pastel colors. Other feather fashions include fetching little numbers such as the crimson feather-covered little sailor that has as its sole trimming a gorgeous huge rose made of feathers with stems and leaves done in green feathers.

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### Dramatic New Breton



This stunning bowler breton is a black felt with velvet accent. As you see in the picture, its profile silhouette is most dramatic and very attractive. A velvet-topped crown nestles inside the huge bowl brim which is edged with a wide velvet band and a soft velvet bow that accents the upward movement.

### Pastel Satin Hats Enchanting, Chic

Just about as gala looking and as prettily feminine as any hat could be are the enchanting little forward-tilted hats made of satin in lovely pastel shades. They are just what you will be wanting for cocktails, dinner and theater wear. Their simplicity is their charm, styled as they are with a big pouf of satin encircling a flat little crown. You can get them in such exciting shades as pistachio, dusty rose, ice blue, cerise and gleaming black.

### High Necklines Call For Chic Necklaces

Lots of jewelry will be worn this winter. Not just helter-skelter pieces but selective items designed especially to complement and unify the costume. The new high-throated necklines are causing a rush to jewelry counters for smart chokers or necklaces, either pendant style or formed of multi strands, some of the more elaborate in deep bib-like effect. Tremendous interest is shown in earrings, and the newest stunt is to match them to something or other about your costume, maybe your necklace, your scarf, your jeweled belt or possibly the color in your hat. In order to match you'll be needing a collection of earrings to tune to occasion. Bracelets! Count 'em! It's the latest to wear several posed one above the other, almost to the elbow. If the bracelet be massive and wide, as many of the newest styles are, then just a single bracelet looks best.

### Rich, Radiant Browns Are Gaining in Popularity

Even if you have never especially admired brown, you'll simply love it this year. Never have brown tones shown up more beautifully in the fashion color scheme than now. No wonder the rage for rich radiant browns is spreading throughout the fashion world today. It's the color ideal whether it be in the chocolate shade or in the reddish autumn-leaf tone or the coffee or toast shades to choose for your fall-winter costume. Highlight the suit or wool dress with a stunning mink hat and throw about your shoulders a voguish mink stole which is the scarf-wrap de luxe for this winter. If in doubt choose brown! It's the latest for your dress, suit, coat and accessories.

## Embroidered Cases For Christmas Gifts



HERE is a de luxe wedding or Christmas gift idea. Crochet four of the gossamer-like 5 1/2-inch butterflies in white thread—embroider the shaded pansies in soft blue, yellows, a touch of brown, then add a suggestion of pale pink to the bouquets.

To obtain complete crocheting instructions, transfer pattern, color chart for embroidering the Butterfly and Pansy Designs (Pattern No. 5030) actual size sketch of butterfly on chart, send 16 cents in coin, your name, address and the pattern number.

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## Date-Bran Muffins, good as cake!

(Take no sugar, no shortening!)

These delicious, new ALL-BRAN muffins made with chopped dates will have a big appeal for the "sweet toothers" in your family! They're so moist. And they're so tender—so good. That's because KELLOGG'S ALL-BRAN is milled extra-fine for golden softness.

2 cups Kellogg's ALL-BRAN  
 1/2 cup molasses  
 1 1/2 cups milk  
 1 egg  
 1 cup sifted flour  
 1 teaspoon soda  
 1/2 teaspoon salt  
 1/2 cup chopped dates

Add KELLOGG'S ALL-BRAN to molasses and milk and allow to soak for 15 minutes. Beat egg and add to first mixture. Add sifted dry ingredients and fruit. Fill greased muffin pans

two-thirds full and bake in moderately hot oven (400° F.) about 20 minutes. Makes 15 light, luscious muffins.

### Good Nutrition, too!

ALL-BRAN is made from the VITAL OUTER LAYERS of finest wheat—contains a concentration of the protective food elements found in the whole grain. One-half cup provides over 1/2 your daily minimum need for iron. Serve Kellogg's ALL-BRAN daily!

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