

# Household News

By *Eleanor Howe*



WON'T YOU COME FOR TEA?  
(See Recipes Below)

### TIDBITS FOR TEA TABLES

A visiting celebrity comes to town, there is a new bride to be entertained. For these and many other occasions, an afternoon tea provides just the right touch of sociability.

You can be on the committee in charge and still have as much fun as the guest of honor if you make your plans carefully. Plan to make only enough tea for 12 teacup servings at one time, and repeat the process as fresh tea is needed. A large saucepan works like a charm for such teamaking. Tie 6 tablespoons of tea loosely in 2 thicknesses of cheesecloth. Place the bag in the saucepan and pour 2 quarts of vigorously boiling water over it. Cover and let stand for just 5 minutes over a very low heat. Then pour the tea immediately into a teapot which has been rinsed with scalding water. The tea bag can be removed and the remainder of the tea kept over low heat until it is needed.

If it is part of your job to buy the tea accompaniments—the sugar, lemon and cream—remember that there are about 80 tablets of sugar in a 1-pound box and that you should count on 2 per serving. Allow 2 tablespoons of coffee cream per serving—a pint and a half of cream will be more than sufficient for 25 persons. Allow also 1 slice of lemon on per serving. A large lemon makes about 10 slices, 1/4 inch thick.

Then, should you be asked to bring two or three kinds of cookies or several dozen midget tea cakes, here are recipes that will make your tea contribution outstanding. There are fruit cake fingers rolled in chopped almonds and toasted in the oven, a simple-to-make tidbit that has a special affinity for hot, clear tea served with lemon. The small almond finger biscuits have pale beige frosting and are fragile enough even for a bride's tea. Amusing as can be are the Swedish nut wafers, which are baked on the bottom of bread pans, cut into strips and molded over a rolling pin into crisp semi-circles.

#### Fruit Tea Fingers.

(Makes 16 fingers)

**Fruit cake**  
1/2 cup condensed milk  
3/4 cup almonds (finely chopped)  
Cut fruit cake into 16 fingers about 2 1/2 inches long, 3/4 inch wide and 1/2 inch thick, or cut into 1-inch squares. Spread each finger with condensed milk on all sides and roll in chopped almonds. Place in a 2-quart heat-resistant glass utility dish and bake in a moderately hot oven (375 degrees Fahrenheit) for about 30 minutes or until lightly browned.

#### Swedish Nut Wafers.

(Makes 6 dozen wafers)

1/2 cup shortening  
3/4 cup sugar  
1 egg (well-beaten)  
1 1/2 cups flour (all-purpose)  
1/2 teaspoon salt  
1 teaspoon baking powder  
2 tablespoons milk  
1 teaspoon vanilla  
1/2 cup chopped nut meats.  
Cream shortening until soft, then add sugar gradually, creaming until light and fluffy. Add egg and combine thoroughly. Sift flour once before measuring, then add salt and baking powder and sift again. Add milk to the creamed ingredients, then flour and vanilla. Spread a part of the batter in a very thin, even layer over the bottom of a bread pan, using a small spatula. Sprinkle with nut meats and mark into strips 3/4 inches wide by 4 1/2 inches long. Bake, one pan at a time, in a moderately slow oven (325 degrees Fahrenheit) for about 12 minutes. Cut into strips, loosen strips from bottom of pan with spatula, and shape each one over the rolling pin. If strips become too

brittle to shape, return them to oven to reheat and soften.

#### Almond Finger Biscuits.

(Makes 5 dozen)

1 1/2 cups cake flour  
1 teaspoon cream of tartar  
1/2 teaspoon soda  
1/2 teaspoon salt  
1/2 cup butter  
1/4 cup sugar  
1 egg (separated)  
1 tablespoon warm water  
1/2 cup almonds (finely chopped)  
3/4 teaspoon vanilla  
3/4 cup confectioners' sugar  
Sift flour once before measuring. Add soda, salt, and cream of tartar and sift together. Cream butter until soft, add sugar gradually, then add egg yolk beaten with warm water. Add flour to creamed ingredients and combine well. Chill dough in refrigerator for about 1 hour. Roll stiff dough out 1/4 inch thick on lightly floured board or pastry canvas. Add vanilla to egg white, then beat in confectioners' sugar (use rotary beater) gradually until the icing is smooth and the proper consistency to spread. Spread frosting over dough and sprinkle surface with almonds. Cut dough into strips 1/2 inch wide and 3 inches long, then place carefully on lightly greased baking sheet. Bake in a moderate oven (375 degrees Fahrenheit) until they are a light brown color, about 10 minutes.

#### Tiny Tea Cakes.

(88 2-inch cakes)

4 1/2 cups cake flour  
6 tablespoons baking powder  
1 teaspoon salt  
1 cup butter or other shortening  
2 1/2 cups sugar  
5 eggs (separated)  
1 1/2 cups milk  
2 teaspoons vanilla  
Sift flour once before measuring. Add baking powder and salt and sift 3 times. Cream butter until soft, add sugar gradually, creaming until the mixture is light and fluffy. Add the dry ingredients to creamed mixture in thirds, alternately with milk, beating until smooth after each addition. Add vanilla. Beat egg whites until they are stiff but will still flow from an inverted bowl, and fold them lightly into the cake batter. Drop the batter from a dessert spoon into oiled muffin tins about 2 inches in diameter. Bake in a moderate oven (350 degrees Fahrenheit) for 20 minutes. Cool and ice with your favorite icing.

#### Pecan Crescents.

(Makes 30 crescents)

1/2 cup butter  
3 tablespoons powdered sugar  
1 cup flour (all-purpose)  
1 cup pecans (finely chopped)  
1/2 teaspoon vanilla  
Cream butter, add sugar and blend well. Add flour gradually and mix thoroughly. Stir in nut meats. Shape into small rolls, about the size of a finger, then form into crescents. Place on a greased baking sheet and bake in a moderate oven (350 degrees Fahrenheit) for approximately 20 minutes. Roll in powdered sugar while warm.

**Meringue Bars.**  
(Makes 40 1 1/4-inch squares)  
1/2 cup shortening  
1 cup sugar  
2 egg yolks (well-beaten)  
1 teaspoon vanilla  
1 1/2 cups cake flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
3/4 cup jam  
Cream shortening and add sugar gradually. Beat in egg yolks and vanilla. Sift flour once before measuring, then add baking powder and salt and sift again. Add flour to shortening and sugar mixture, mixing thoroughly. Spread 1/4 inch thick on well-greased baking sheet. Spread lightly with jam. Top with the following meringue and bake in a moderate oven (350 degrees Fahrenheit) for about 25 minutes.

**Meringue**  
2 egg whites  
1 cup brown sugar (firmly packed)  
1 cup nut meats (finely cut)  
Beat egg whites until stiff, and gradually beat in the sugar. Fold in nut meats.  
(Released by Western Newspaper Union.)

# Historical Highlights

by *Elmo Scott Watson*  
(Released by Western Newspaper Union.)

## Killed by a 'Peacemaker'

**EXTRA! Extra!** Two cabinet officers killed! President safe! Extra! Extra!

Such might have been the cries of the newsboys on February 28, 1844, had it been the practice of the newspapers of 100 years ago to get out extras. For there was big news that day—the story of a President's narrow escape from the death which overtook two members of his cabinet and four other persons.

The President was John Tyler and on that day he had gone aboard the warship Princeton for a trip down the Potomac as the guest of Captain Stockton, its commander. He was accompanied by Abel P. Upshur, secretary of state, Thomas W. Gilmer, secretary of the navy, members of the diplomatic corps, and



Julia Gardiner

a gay party of ladies, including a Miss Julia Gardiner to whom the widower-President had recently become very attentive.

As the party came aboard, a salute of 21 guns was fired in honor of the Chief Executive and the Marine band played the national airs. Then he was taken below deck where, in the words of a contemporary chronicler, "an elegant collation was served in the saloon." While the President lingered at the table with the charming Miss Gardiner, other members of the party went up on the deck to inspect the armament of the ship, of which Captain Stockton was very proud.

On the return trip he promised to demonstrate the power of the largest gun aboard, called the "Peacemaker" by the sailors, which fired a 250-pound cannonball. The President was still below deck when the demonstration took place. There was a terrific explosion and when the dense smoke cleared it revealed a terrible



Explosion of the gun, "Peacemaker," on the U. S. S. Princeton, February, 1844. (From an old drawing.)

sight. The gun had burst near the breech and the killed and injured were scattered over the deck. One woman was blown up into the rigging but was brought down uninjured.

But six men had been killed instantly. They were Secretary Upshur, Secretary Gilmer, Commodore Kenyon of the Princeton, Mr. Maxey, formerly minister to the Netherlands, Mr. Gardiner (owner of Gardiner's Island near New York and father of Julia) and the Negro body-servant of the President. The injured were Captain Stockton and Lieutenant Hunt of the Princeton, Sen. Thomas Hart Benton of Missouri, a Mr. Robertson of Georgetown and a score or more sailors, several of whom died later.

Washington seethed with excitement when the news of the death of the two cabinet members and the President's narrow escape from their fate reached the city. The next day the bodies were brought from the ship and taken to the White House where Tyler ordered that they be laid in state in the East Room. There funeral services were held the following day, attended by high government officials and foreign ministers. A military escort, commanded by Maj. Gen. Winfield Scott, headed the funeral procession that passed down Pennsylvania avenue to the Congressional burying ground. "No such scene had been witnessed in Washington since the burial of General Harrison three years ago," said a contemporary writer.

Returning from the cemetery, the life of the President again was endangered when the horses, drawing the carriage in which he and his son were riding, became frightened while descending Capitol Hill and ran madly up Pennsylvania avenue. They were brought under control, however, before any damage was done and Tyler lived to make Julia Gardiner his second wife in a secret wedding which took place in New York a few months after the tragedy on the Princeton.

Gilmer was an editor who had once served as governor of Virginia. He had been one of the founders of the Whig party and as a member of congress his support of Tyler's policies was rewarded by his being made secretary of the navy. He held the position only two weeks before he was killed.

# A GOOD STORY

By *MEREDITH SCHOLL*  
(Associated Newspapers.)  
WNU Service.

**GLESKA PAINE** is a famous writer. Her name is featured in all the leading magazines of the country.

Glesca cannot attribute her achievements to any mysterious or inherited gift. Her fame is the result of hard work and study, of constant, tireless plugging, and the will to write over heart-rending discouragement. In short, Glesca is no natural-born genius, no worker of miracles; her rewards are just and well-earned.

Some few months ago the people of Glesca's home town held a reception in her honor. Among those present was one Alice Merle, a newcomer to Hamstead, a woman of some social prominence—and also a writer. Unfortunately, however, she has acquired no fame, has had little success with her literary efforts. And she is inclined to be somewhat bitter about her fate.

Despite the recognized fame of the guest of honor, Alice's regard for Glesca was somewhat skeptical. She was, in fact, heard to remark that Glesca had doubtlessly won her reputation through some sort of drag and was now trading upon the



"You actually thought the story was good?" asked Alice.

selling power of her name. She even went so far as to suggest that Glesca's stuff wasn't so good, when you compared it with real literature, and she probably wouldn't know a good story if she saw one.

Of course, Alice in no way betrayed this skepticism when Glesca was within earshot. In fact she was, on the contrary, quite gushy and complimentary.

However, as the evening progressed and honor after honor was heaped on the smiling Glesca, one watching Alice's face would have noticed that skepticism and bitterness were becoming more and more in evidence.

It was toward the end of the evening that Alice succeeded in getting Glesca alone in a secluded part of the hall.

Said Alice, "My dear, I think your work is wonderful! Really! I believe I've read about everything you've had published. And now, my dear, would it be asking too much if I requested a favor?"

Glesca, though certain of the nature of the request, could do naught but smile and nod her head and hope that Alice was about to request a favor somewhat different from the usual run of favors requested of famous authors. But she was doomed to disappointment.

"My dear, I knew you wouldn't refuse. So sweet of you. It concerns a story I have just completed. It occurs to me that it has some merit, yet I really would appreciate your professional advice before submitting it. Would you mind?"

Ordinarily Glesca would have refused. But the situation was a little different from ordinary. In the first place, Alice was a fellow-townswoman, her hostess, in a manner of speaking. And in the second place, Glesca saw in Alice's eyes a look that was slightly baffling. The look somehow resembled a challenge.

And so Glesca agreed to read Alice's manuscript, though she regretted her decision a moment after it was made.

The script came to Glesca on the day following, neatly typed, with Alice's name on the by-line. Glesca glanced over the first page with casual indifference. But as she delved into page two she suddenly sat upright in her chair and read on with renewed interest. At the conclusion of the story Glesca found herself amazed and somewhat puzzled. The story was—actually—a well-done piece of work. It merited publication. It was, in fact, not the assortment of jargon that she had expected.

Glesca carefully folded the script, tucked it in her handbag, caught up a hat and headed for the house of Alice.

Alice received her guest graciously. They sat down together in the sitting room and looked at each other closely.

"My dear," said Glesca, "I have a confession to make. When I agreed to read your script I expected to find trash. I—I almost hoped I would. Believe me, I was tremendously surprised. It wasn't the sort of thing I expected to find at all."

"You actually thought the story was good?" asked Alice.

"I thought it was fine! Splendid! There is no reason at all why you can't place it with one of the better magazines. In fact, if you are willing, I'll handle the placing of it for you."

Alice looked thoughtful. She gazed through the window. She studied the floor. And at length her eyes came to dwell upon the kind, smiling and friendly countenance of Glesca.

Said Alice: "My dear, you have been honest and fair with me. I, too, have a confession to make. I feel guilty and ashamed. The story that I gave you to read was not written by me. I don't know who the author is. I clipped it haphazardly from a magazine and typed it off before coming to the reception. You see, heretofore I have misunderstood famous authors. I had made the remark that your stuff wasn't so good compared with that of real literary geniuses, and that you probably wouldn't know a good story if you saw one—and I wanted to prove that I was right."

Glesca smiled, a gracious smile.

"Thank you for telling me. I'm so glad you decided it was the best thing for you to do. For, you see, I knew all the time that your story was a re-write, and I'm ashamed to admit, I led you on, hoping you'd let me try and place it for you. I'm so glad it turned out this way. Now, I'm sure we can be the best of friends."

Alice was frankly aghast!

"You knew it all the time! How wonderful! Now I'm positive that I was wrong in remarking that you couldn't tell a good story from a bad one. My dear, I'm thrilled!"

"In a way," said Glesca, "I'm thrilled, too. For you see, the story you clipped haphazardly from the magazine happened to be one of my stories!"

## Film Sound Trickery Gives Way to Reality

Studio sound departments no longer can be classified under the heading of magic. The time was when trickery had to be resorted to in almost every effect. Today, sounds, like everything else in a picture, depend on realism. If a landslide is wanted, sound engineers go out and create one for their microphones. If it's the buzz of a mosquito, that's what it really is. Sometimes, when sounds are required to be unusual for certain effects, magic comes in. But, nothing is too great to be tackled, nothing too small to take time.

In the early days the microphone could not be moved and, if actors moved, there was a microphone at various places and the actor was cautioned not to move from one mike before he had finished a speech or to start talking until he got directly under or in front of another. Mikes were hidden in bouquets, in lamps, under tables, just about everywhere.

Ten years have done a lot to sound recording and the story of the progress is too technical to interest the layman. Today, the microphone does move, on the end of a swinging boom.

Sound progress has made many things possible. Not so long ago it was necessary to have special cartridges for gun shots; they made much smoke but little sound because sound valves might be shattered by the explosion. Today, a cannon shoots off under a mike with no ill effects.

But difficulties also have arisen, most of which have been licked for years. Long ago it was learned that deadening a window sill with blotting paper prevents rain falling on it from "popping." Silk has a tendency to crackle, so it's usually lined with linen. Newspapers must be dampened or they'll rustle too loudly. Typewriters must have soft rollers for keys to strike. It is now a strict rule that every extra have rubber heels. Actors have been known to ruin scenes merely because of jingling coins in their pockets. And, in orchestral recordings, in productions like "Strike Up the Band," conductors have caused strange disturbances by swishing their slender batons too vigorously in crescendo passages. All simple problems, but they keep cropping up. Sometimes they take hours to locate.

These observations were recently made by Douglas Shearer, director of recording for M.G.M.

## Uses His Head

Down the long road raced the valiant horseman spurring his steed to ever greater effort. He was bringing the news from Ghent to Aix. He was the Spartan youth racing from Thermopylae to Athens. He was the heroic young officer carrying a message to Garcia. He was, wrapped up in one individual, all the great romantic bearers of tidings—not forgetting Paul Revere.

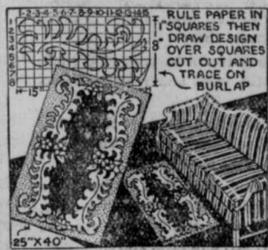
More specifically, however, he was Robert Rafel, Western Union messenger No. 297, running pell mell down the corridor on the first floor of the Chicago Daily News building.

And, as he burst through the Madison street door, Robert crashed head first through a large sheet of plate glass that workmen were preparing to place in a second-story window.

When he emerged from the resulting daze, the youth found he had suffered only a slight cut on one arm. H. Eisenschmel, chief of the glazing crew, congratulated Robert on his escape and pointed out that the glass, 6 feet 6 inches by 9 feet 10 inches, was worth about \$100.

# HOW TO SEW

by *Ruth Wyeth Spears*



flowers in tones of red and deep rose with leaves in two tones of green.

This diagram shows you how to make a scroll pattern that you may use in different ways. Just rule a piece of paper in one-inch squares and then follow the diagram outlining the scroll so that its lines cross the squares exactly as they do here. Now, cut the scroll out and trace around it on the burlap repeating it at each corner; then fill in the flowers.

**HALF** the fun of hooking rugs is in making your own designs. All you have to do is to mark the pattern on burlap with a wax crayon and then go over it with a warm iron to set it. Simple flowers are easy to draw and in the olden days real leaves were used for patterns. Scroll designs combined with flowers are popular now for use with Eighteenth century furniture. The scrolls of the handsome rug shown here were hooked in gold color outlined in brown. The edge medium blue; the center darker blue and the

NOTE: There are several other rug designs with directions for knitting, crocheting and braiding in Booklet No. 6 of the series of home-making booklets which Mrs. Spears has prepared for our readers. Copy of Booklet 6 with description of the other numbers in the series will be mailed to readers who will send name and address with 10c in coin to:

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# AROUND the HOUSE

**Should the lock in your car door freeze, heat the key over a match and insert.**

**If you want to add extra luster to painted woodwork, add a little vinegar to the wash water.**

**It is best to whip no more than two cups of cream at a time. Chill bowl and beater. If the cream is beaten in a warm bowl, in a warm place, it is apt to turn to butter.**

**Baked potatoes, if broken as soon as taken from the oven to let out the steam, will not be soggy when served.**

**In making applesauce slice your apples, cook them in a little water until they are soft, then add the sugar. If you add the sugar at first you may need to put in more later and the apples are likely to become hard.**

**Boiled frosting will not crack when put on cake if a few drops of vinegar are added to it when putting in flavoring.**

**When ironing soft collars start at the center and iron toward the end, beginning at center again to iron the other end. There will then be no creases.**

**To remove the cloudiness which comes over highly polished furniture, wash it with a sponge and tepid water and rub it dry with a wet chamois wrung out of cold water. A dry chamois streaks the surface and does not remove the blur.**

**Don't cut the lemon in half when you want only a few drops of juice. Instead pierce the lemon with a bone knitting needle and squeeze out the amount required. The hole will seal itself.**

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