

Household News

by Lynn Chambers



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

Commencement Time

There's a last-minute flurry of hair brushing and straightening of ties as Jane and Billy get ready for their graduation exercises. Yes, this is really the year the children are getting through with school. It's hard to believe, isn't 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 from which to choose. It's smart to have this already sliced for the youngsters and it looks better on the table.

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 jelly, then turn out on a bed of crisp lettuce or endive, and serve with dressing. If a large mold

Lynn Says:

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 woollens: 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 be air-dried.

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.

This Week's Menu

Commencement Refreshments
Platter of Assorted Cold Cuts
Assorted Bread *Fruit Dreams
*Honey Lemonade
*Chocolate Covered Sugarless
Cake
*Recipes Given

is used, the outside may be garnished with fruit such as sliced oranges, pineapple, and apricots.

No party is complete without confections of some kind because there are moments when you actually want to nibble on something sweet. Here is a recipe featuring dried fruits noted for their high sugar content. They're easy to fix and full of taste.

***Fruit Dreams.**
(Makes 60 squares)
1 14-ounce package pitted dates
1/4 pound nuts
1/4 pound figs
1/4 pound apricots
1 teaspoon grated orange rind
1 tablespoon orange juice
Put dates, nuts, figs and apricots through the meat grinder. Knead orange rind and juice into the mixture. Roll with a rolling pin into a square sheet 1/4 inch thick. Cut in squares and dip into powdered sugar.

If your sugar ration does not extend to making cold drinks with sugar, here is a lemonade made with honey. To make a really "partied" drink, add a scoop of lemon, orange, raspberry or pineapple sherbet for the lemonade. Use carbonated water instead of plain and garnish with berries or fresh cherries.

***Honey Lemonade.**
(Makes 1 serving)
1 lemon
1 to 3 tablespoons honey
1 cup water
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 having), and let blobs of sherbet float on top of the lemonade.

Cake 'n' ice cream have high rating among the younger set, so for this occasion I would suggest the following cake:

***Chocolate Covered Sugarless Cake.**
2 1/2 cups sifted cake flour
2 1/4 teaspoons double-acting baking powder
1/4 teaspoon salt
3/4 cup butter or other shortening
2 teaspoons grated orange rind
1 cup light corn syrup
2 eggs, unbeaten
1/2 cup milk
1 1/2 teaspoons vanilla

Sift flour once, measure, add baking powder and salt and sift together three times. Cream shortening with orange rind; add syrup gradually, beating well after each addition. Add 1/4 of the flour and beat until smooth and well blended. Add eggs, one at a time, beating well after each. Add remaining flour in thirds, alternately with milk in halves, beating well after each addition. For best results, beat cake very well after at each stage of mixing. Add vanilla. Bake in two greased 8-inch pans in a moderate (375-degree) oven 30 minutes or until done. Cover with:

Chocolate Chip Frosting.
Place cake layers on a baking 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. Spread softened chips over bottom layer, letting chocolate run down sides. Arrange top layer and spread as before. Then spread sides evenly.

Have you a particular household or cooking problem on which you would like expert advice? Write to Miss Lynn Chambers at Western Newspaper Union, 212 South Dearborn Street, Chicago, Illinois, explaining your problem fully to her. Please enclose a stamped, self-addressed envelope for your reply.

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PATTERNS

SEWING CIRCLE



this apron will protect your frock through the most strenuous of household jobs!

Pattern No. 8133 is in sizes 14 to 20; 40 and 42. Size 16 requires 1 1/4 yards 32 or 35-inch material for plain portion, 1 1/2 yards for print portion. 8 yards of 1 1/2 inch bias fold.

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.....
Name.....
Address.....

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! You'll like this pattern.

Pattern No. 8152 is in sizes 12 to 20. Size 14 weskit requires 1 3/4 yards 35-inch material, slacks 2 1/2 yards.

Patchwork Apron
THE cotton scraps you have been saving can make this 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 thrifty sewing adventure! With the bib top buttoned securely in place

Good Proof
Congressman—And why do they say that talk is cheap?
Voter—Because the supply usually exceeds the demand.

AROUND THE HOUSE

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 list of gifts service men prefer from the folks back home, according to numerous surveys. If you have a friend or relative in the armed forces—Army, Navy, Marines, or Coast Guard—who smokes a pipe, or rolls-his-own, a pound of his favorite tobacco is very much in order. A big favorite with many service men is Prince Albert, the world's largest-selling smoking tobacco. Local dealers now are featuring Prince Albert in the pound can for the men in the service.—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 which two or three tablespoons 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.

ASK ME ANOTHER?

A General Quiz

The Questions

1. Can you name five symbols of good luck?
2. What ingredient causes a dish of food to have a la lyonnaise added to its name?
3. Who was the penitent thief crucified with Christ?
4. What is a camelopard?
5. Which wood is the lighter in weight, cork, balsa wood or cherry wood?
6. What is the difference between sinuate and insinuate?
7. What baseball player was known as the "Iron Horse"?

The Answers

1. Horseshoe, wishbone, bluebird, four-leaf clover, and rabbit's foot.
2. Onions.
3. Dismas.
4. Giraffe.
5. Balsa wood.
6. Sinuate is to wind in and out. Insinuate is to indicate or suggest indirectly.
7. Lou Gehrig.

All This, We Find, Was According to Orders

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 been destroyed."

The old lady peered at it through her spectacles.

"It looks all right to me," she murmured. Then, as another soldier came along, she asked:

"Excuse me, but can you tell me what's wrong with this bridge?"

The soldier shook his head.

"Don't ask me, lady," he replied; "I've been dead two days."



The Long and Short of It
Customer—I suspect that you're giving me awfully short weight for my money!
Grocer—Well, I'm positive 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 say that talk is cheap?
Voter—Because the supply usually exceeds the demand.

Appreciated
Jean—I wouldn't marry the best man living.
Bert—I'm sorry you feel that way about me, but thanks for the compliment.

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

Her Prerogative
Jean—You can't believe all you hear.
Joan—No; but you can repeat it.

Anyone can recognize opportunity after the other fellow has seized it.

Another Type
"How did Smith hurt his hand?"
"Reckless driving."
"Smash up his car?"
"No, just his finger. He missed the nail."

OUT AND IN

"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 know?"

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 disqualified."

"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 shot."

NEW IDEAS

for Home-makers

By RUTH WYETH SPEARS



JUST an old dresser with no mirror and one leg broken, but a new base gave it a modern air. Open shelves on top were the next step. The owner writes that she sent for scallop pattern 207, planning to have jig saw scallops cut for the shelves but she changed her mind and used the pattern for painted scallops instead. The whole piece was painted pale gray

to match the kitchen woodwork; scallop designs were then chosen to fit drawers and cross boards at top and bottom of shelves. These, as well as base and drawer pulls were painted orange.

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:

PREPAREDNESS

by the

AMERICAN RED CROSS

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

VOLUNTEER Special Services of the American Red Cross have been geared to meet war requirements and war priorities.

Although a shortage of materials has cut down production work, women who have sewed and knitted 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 this Red Cross program.

These restricted quantities are to be used only for knitted articles for our soldiers and sailors when requested by their commanding officers, and for garments for civilian relief, either at home or abroad, which are absolutely necessary.

The Red Cross Motor corps has been active since the early days of the First World war, but since last year its work has tripled. Many of the 6,576 members, on account of their 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 emergency. Besides their basic training in motor mechanics and advanced first aid, many members are now studying map reading, stretcher drills, and convoy and ambulance black-out driving in co-operation with their local police and fire departments.

A new canteen aide corps has recently been formed in preparation for wartime emergencies, when feeding of large groups of people such as evacuees or disaster victims may have to be hastily organized.

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 in case of air attack.

The other general wartime volunteer services of the Red Cross include home service to the families 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 hospitals, clinics and Red Cross chapter and to man information desks and register disaster victims.

Prepared exclusively for WNU.

MRS. RUTH WYETH SPEARS
Bedford Hills New York
Drawer 10
Enclose 10 cents for Pattern No. 207.
Name
Address

J. Fuller Pep

By JERRY LINK



The Deacon used to say, "Bad news doesn't need any pushin'. It moves along fast enough by itself. But good news is kinda sluggish. 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 B 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!

Kellogg's Pep
A delicious cereal that supplies per 1-ounce serving: 1/2 daily need of vitamin D; 4/5 to 1/5 minimum daily need of vitamin B1.

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