

HOUSEHOLD HINTS

By Mrs. Brevy Lilly

Phone 2-4051



Jellied Rhubarb Salad

2 envelopes of unflavored gelatine
 1/2 Cup cold water
 3 cups diced rhubarb
 1 1/2 cups hot water
 1 cup sugar
 1 teaspoon grated lemon rind
 3/4 cup seedless raisins
 1 cup finely chopped celery, lettuce, salad dressing, cottage cheese

Soften gelatine in cold water, place rhubarb in a sauce pan with hot water, cover, boil 5 minutes. Remove from heat, add sugar, lemon rind and softened gelatine stir until gelatine is dissolved, cool until mixture begins to thicken, fold in raisins and celery, pour into individual molds which have been rinsed in cold water. Chill until firm, Unmold on to mounds of cottage cheese garnished with salad greens, serve with mayonnaise or boiled salad dressing.

Banana Bread

2 tablespoons shortening
 1/3 cup sugar
 2 cups sifted flour
 1/2 teaspoon baking soda
 2 eggs well beaten

2 teaspoon baking powder
 2 tablespoons sour milk
 3 small bananas(mashed)
 1 teaspoon salt

Cream shortening and sugar, add well beaten eggs, mix thoroughly. Sift dry ingredients together, add milk, bananas and dry ingredients, alternately. Beat vigorously, bake in moderate oven 350 degrees for 35 to 40 minutes in a well greased loaf pan.

Cooked green beans, browned a little more with minced onions in bacon or ham drippings are tasty and sturdy to serve for dinner.

Beet and Horse-Radish Relish

1 No. 2 can beets
 1 tablespoon sugar
 2 teaspoon salt
 1/8 teaspoon pepper
 1/2 cup bottled Horse Radish
 1/2 cup vinegar
 1/2 cup canned beet juice

Drain beets, reserving about 1/2 cup liquid, cut beets in small pieces, add seasonings, horse radish and vinegar, add enough beet juice to cover beet mixture. Chill over night, serve with meat or fish.

BEAUTY and FASHION HINTS

Ann Watson Smitherman



First I shall describe some of the hair styles, as naturally my attention was drawn first to them. Upsweeps are still far out front; and the cluster of curls piled high upon top of the head adds more to the glamour of it. The cluster of curls, by the way, are usually attachments. They come already curled in big fluff round curls. This attachment can be worn not only on the top of the head but also on the side and in the back, depending upon the type of hair style desired. There were an occasional difference in the color of the attachment, such as brown hair with lighter brown curls, black hair with silver streaked curls—all in all they made very beautiful and different hair styles.

Long skirts, as you know, are in style once again—Well, on any street at any time you can see a very well dressed woman in a long straight skirt, probably with slits on either side, and high heeled platform shoes. The jackets are simply beautiful. They are finger tip length with an enormous amount of fullness in the back. Shoulder bags are also very popular, and are worn in many cases with a completely dress attire.

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