

# The Greater Omaha Guide's HOME-MAKER'S CORNER

## HOUSEHOLD MEMOS... by Lynn Chambers



### Rural Telephones May Get Federal Loans

Bill Would Provide For Private Expansion

By WALTER SHEARD  
WNU Washington Correspondent  
WASHINGTON D. C.—"The Party Line," long the butt of jokes and ridicule, may be on its way out if a bill intended to "provide or improve telephone service in rural areas becomes law under the new 79th congress.

Considerable interest has been aroused in the measure introduced by Senator Lister Hill (D., Ala.) which would provide for a special fund of 100 million dollars and create a federal agency to be known as the "Rural Telephone administration."

This administration would administer the law and the fund with authority to make loans to telephone companies, or to individuals, corporations, states, municipalities, utility districts, or to non-profit cooperative associations; also to the Rural Electrification administration for the purpose of financing the construction, rehabilitation, modernization and operation of telephone systems, exchange lines, or other facilities for furnishing telephone service to persons in rural areas who are not receiving adequate service. The measure also provides for improvement or betterment of existing service to persons in these areas.

Senator Hill, as a result of considerable study on the rural tele-

## MAKE YOUR OWN CLOTHES FOR SUPERIOR STYLE AND FIT



Here's living proof that figure-fitting problems can be overcome when you sew for yourself. These two girls have made the same style dress, each choosing fabric, design and color to do right by her figure. The tall girl wears a blue and white leaf print, while the junior-sized girl looks taller in a pale gold spun rayon. The pattern with a printed-cutting line insures easy, accurate sewing. A leaflet with information on fitting, FIT IT SO IT'S FIT TO SEW, may be obtained by sending a stamped, self-addressed envelope to the Needlework Department of this paper, asking for No. M 5896.

## THIS DRAPED, CROCHETED TURBAN AND BAG ARE ALIVE WITH COLOR



Dramatic color combinations highlight the most talked-about spring accessories. This gold and black crocheted turban, with its unusual draping, received inspiration from a painting ("Woman Reading" by Cartaccio). The bracelet bag accents this color scheme and draped effect with a clever looped closing. An inexpensive addition to your wardrobe, when you crochet it yourself. Directions for crocheting TURBAN AND BRACELET BAG may be obtained by sending a stamped, self-addressed envelope to the Needlework Department of this paper, asking for Design No. 3518.

## STURDY KNIT SWEATERS FOR BROTHER AND SISTER



Dress them in matching clothes, and little brother and sister will be as alike as peas in a pod. Here is an adorable pair of sweaters, tri-colored wool casuals that are easy to knit. The sturdy pullover style is capable of taking plenty of energetic young living. Directions for knitting these YANKEE DANDY SWEATERS may be obtained by sending a stamped, self-addressed envelope to the Needlework Department of this paper, asking for Design No. 443.

## A PRACTICAL PLAN FOR LUXURIOUS LINGERIE

If you are a bride planning a trou-seau — or if you just like nice things, the best way to have your heart's content of lovely lingerie is to make it. With the scarcity of ready-made slips, panties and housecoats, sewing your own means better quality and construction. Select a pattern with printed cutting line for trim-fitting, long-lived style. A leaflet, A GUIDE TO DISTINCTIVE LINGERIE AND LOUNGE STYLES, may be obtained by sending a stamped, self-addressed envelope to the Needlework Department of this paper, asking for No. M 5797.



A HUMAN RELATION COLUMN WHEREIN THE TROUBLED IN MIND AND HEART CAN SEEK COUNSEL AND GUIDANCE  
Note:—Don't worry needlessly... when your mind is weighted down with worry and you feel the need of guidance, and the counsel of an understanding friend please write. Your problem will be analyzed in the paper free... just include a stamped, self-addressed envelope for your confidential reply, and sign your full name, address and birthdate to all letters. Explain your case fully and outline your problems within the realm of reason. Write to...  
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M. L. F. — I have been married nine years and I have tried to love my husband and be a good mother to our children. He loves for me has grown cold as he doesn't pay any attention to me at all. So far as supporting his family he is okay but it takes more than money to make a happy home life. I would enjoy a little attention from him occasionally. We discussed it once and he hinted that he wasn't well but he halfway changed his statement and we haven't discussed it any more. Would it be best for me to leave and try to make it on my own?

Ans: Jeopardizing your family and home for a more colorful love life would be a grave mistake. Were you to leave in search of a more glamorous future, you would never find it. In the meantime, never find it as your mind would constantly be on your home and family. What you really need to do is to come to a better understanding with your husband. If he is not well, see to it that he gets proper medical attention. In the meantime, make yourself more desirable to be loved. Love must come voluntarily, it cannot be forced. It is up to you to create the proper atmosphere to encourage him. Show genuine appreciation for the nice home he is providing and the courtesy extended you and the children.

F. I. — I have been married 15 years. I am a religious woman, president of the choir. My husband does not attend church and he doesn't like for me to go to church rehearsal and I love my church work as it is all the pleasure I get. I am true to my husband and help support myself, yet he isn't satisfied with anything that I do.

Ans: It irritates your husband for you to show so much interest in this group of which he has no part. He doesn't object to your church activities but it does irk him for you to leave him alone to attend choir practice. Invite him to go along with you to meet the different members. You will never be able to interest him in these activities as long as it is a bone of contention between you. I would be better in the long run for you to make a few concessions in his favor and win him over to the church. Peace in the home is the first step to everlasting happiness.

L. B. — I do love my husband but if it will make him any happier I will give him his freedom. What should I do?

Ans: You agreed to give him his freedom but there is no point in rushing it as he may get over this sudden desire. You still love him and there is a possibility that he may not be as anxious for his freedom as he once thought. If you two could be together, the chances are all differences could be wiped out.

D. E. W. — I am going with a man who is 20 years older than I but I love him very much. When we first started going together he acted like he cared very much for me but now he doesn't act like he cares anything for me. Although he gives me everything I ask him for I have five children, could that be the reason he doesn't want me? Tell me what to do?

Ans: Almost any man would take cold feet at the prospect of six hungry mouths to feed... that's more responsibility than he wants to assume. Should you be fortunate enough to find someone whom you love and want to marry, bear in mind that your children are your responsibility and you are going to have to shoulder it whether married or single. Your present friend is deeply interested in you and has proven it over since he has known you. But he doesn't feel that he can

assume the responsibility of a wife with five children.

## Quick-Frozen Spinach Makes A Flavorful Addition to Spring Salad Plates...

### AND TEAMS WELL IN EGG AND CHEESE ALLIANCES

Gay, piquantly flavored salads are good menu strategy for spring days when the butcher's counter is barren. Hard-cooked eggs as well as cheese dressing, cubed American cheese or mounds of cottage cheese provide easy, flavorful ways to add protein value that will qualify your salads as main course dishes. The current abundance of point-free quick-frozen spinach offers another easy way to achieve zestful variety in tossed salad combinations. Just thaw the quick-frozen spinach as it comes out of the carton and chop; all the chores of sorting and eliminating grit and sand were disposed of before quick-freezing sealed in a full quota of vitamins and flavor. You'll find the tender green leaves are a particularly luscious addition to any assemblage of salad greens. They have a special flavor affinity for cheese and hard-cooked eggs, as well as onions, pickles and relishes. So resolve the current meat shortage by your inspirations and experiment with novel salad ingredients that will add up to appetizing main course dishes.

### GREEN SPINACH SALAD

- 1 box (14 oz.) quick-frozen spinach thawed,
  - 1/2 teaspoon salt,
  - 1/2 cup sour cream,
  - 4 tablespoons mayonnaise,
  - Dash of pepper,
  - 1 teaspoon scraped onion
  - 1 1/2 teaspoon horseradish,
  - 2 hard-cooked eggs, chopped.
- Chop spinach. Drain if necessary. Sprinkle with 1/2 teaspoon salt. Combine remaining ingredients. Add half of sour cream mixture to spinach and mix well. Arrange on crisp lettuce and top with remaining sour cream mixture. Serves 4.

### SCALLOPED SPINACH AND EGGS

- (14 oz. package quick-frozen spinach, or other quick-frozen vegetable,
  - 4 hard-cooked eggs,
  - WHITE SAUCE
  - 3 tablespoons butter or margarine
  - 2 teaspoons minced onion,
  - 2 1/2 tablespoons flour,
  - 1 1/2 cups milk,
  - 6 tablespoons vegetable liquor or vegetable liquor and milk.
- Salt and pepper to taste. Cook quick-frozen spinach or other vegetable according to directions on box. (For White Sauce, melt butter or margarine in saucepan. Add onion and flour and stir to a paste. Add milk gradually, stirring constantly. Cook 2 minutes or until thickened, stirring constantly. Measure flour drained from cooked vegetable, adding milk if necessary to make up the amount. Add to white sauce and blend. Season with salt and pepper.) Arrange seasoned drained spinach, or other vegetable, white sauce and sliced eggs in alternate layers in greased casserole. Sprinkle generously with buttered crumbs. Place in pan of hot water and bake in hot oven (450 degrees F.) about 20 minutes, or until browned. Serves 4 to 6.

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## Your Home



In my visits around the country looking for new ideas, I've found many indications that a large number of the million new homes a year which are expected to be built after the war, will be away from present residential districts. In fact, some real estate companies report as much as 70% of their home-site sales are now in new areas on the fringe of the cities, in new suburbs and subdivisions and in country acreage where the families can enjoy clean, fresh air and safe, trafficless streets.

If you're planning to move away from the hustle and bustle of metropolitan life you probably consider yourself somewhat of a pioneer. But you need not leave any of the city's conveniences behind you! Not in the least!

The so-called "city" gas is dependent upon gas mains which may not reach your contemplated home for many years, if ever. However, I've talked with many families who are using liquefied petroleum gas, butane or propane, and find it very satisfactory. You can easily find hundreds of users to talk to about this fuel because more than 2,000,000 homes now use it and one in every eight gas ranges in the United States is fueled with this gas which you may know as either "tank" or "bottled" gas!

Everyone I've talked to believes that liquefied petroleum gas is a superior fuel for the range, for silent gas refrigeration, water and even room heating. And it's certainly easy to find because it is available everywhere under dozens of trade names of individual companies. And you'll find the service is excellent, too.

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## Extend the Meat With Noodles and Gravy

### Point-Easy Patterns

Some of our homemakers feel that rationing has become so tight, it is difficult to set a tasty dish before the family. It's true we are learning to use a great variety of foods, but all these can be made delicious as well as pleasing as to appearance.

Humble meats like hamburger and liver can be dressed attractively and made to taste like high-point foods. Imagine golden brown, wafer-thin pancakes, filled with a well-seasoned meat mixture. Good? Of course, pass the seconds, please.

You can stuff small slices of liver with your favorite celery or onion dressing and braise them in a savory tomato sauce. There's little better.

If you have taken it a little bit easy on the main course, you can always go the limit with the desserts. Cream pies are luscious even though their whipped cream toppings are missing. Frothy egg whites are just as pretty and tasty. Fresh vegetables and fruit platters are ideal for adding color to the table. Try a freshly cooked snowy white cauliflower in the center of a platter and surround it with sliced green beans and tomato cups with golden corn kernel centers. If it's a fruit platter you've set your cap for, then you'll like melon (preferably cantaloupe with its center scooped out and filled with a fruit gelatin salad, and garnished on the platter with slices of pineapple mounted with fresh berries or grapes.

### Hamburger Filled Potato Pancakes

- (Serves 6 to 8)
- 1 pound hamburger
- 2 teaspoons salt
- 1/2 cup milk
- 2 tablespoons fine, dry bread crumbs
- 2 tablespoons fat
- 4 cups grated raw potatoes
- 2 tablespoons grated onions
- 1/2 teaspoon pepper
- 2 eggs, beaten
- 1/2 cup flour
- 2 tablespoons milk

Combine meat, 1 teaspoon salt, milk and bread crumbs. Mix well and shape into thin patties. Brown in hot fat. Combine potatoes, remaining salt, pepper, eggs, flour and milk. Mix well. Remove meat from frying pan. Add more fat. Place a small amount of the potato mixture into hot fat. Top with meat patty. Then cover with more potato mixture (potato mixture should form a thin coating). Fry slowly until brown. Turn and brown on other side.

These Hamburger Filled Pancakes may be served with sauerkraut. Place the kraut in the center of a platter and arrange pancakes in a border around it.

### Lynn Says:

Meat Memos: Extend low-point meats with breading, garnishing and fillings to make them appetizing and point-saving.  
Bacon can be dipped in beaten egg and bread crumbs, then fried and served as an appetizing meat course.

Honeycomb or pocket tripe becomes savory when given the egg and bread crumb treatment. Serve it with broiled bacon and tomatoes for flavor contrast.  
Ground lamb patties take on flavor value when served with grilled fresh pineapple and tomato slices.

Small shoulder roasts will stretch further when stuffed with bread, celery, parsley or onion dressing. Make plenty of rich gravy for a fill-in feature.

### Lynn Chambers' Point-Saving Menus

- \*Curried Shrimp with Noodles
- Silvered Carrots and Green Beans
- Fresh Pineapple and Strawberry Salad
- Corn Sticks Beverage
- Date-Nut Bars
- \*Recipe given.

### \*Curried Shrimp with Noodles.

- (Serves 4 to 6)
  - 6 tablespoons butter or substitute
  - 6 tablespoons flour
  - 2 cups milk
  - 1/4 teaspoon salt
  - 2 teaspoons curry powder
  - 1 pound cooked shrimp
  - 2 teaspoons lemon juice
  - 1 1/2 teaspoons chopped parsley
  - 1/2 teaspoon rich meat flavoring
  - 1 tablespoon chopped green pepper
  - 1/2 pound fine noodles
- Make a cream sauce of the first five ingredients. Add shrimp, cleaned and cut in halves or quarters, depending upon size. Add seasonings, and lastly, cooked noodles broken into small pieces. Garnish with parsley and whole shrimp.

### American Eggs Foo Yung.

- (Serves 4)
- 1/2 cup cooked fish such as salmon
- 1/2 cup green peas, cooked
- 3 stalks raw celery, diced
- 1 onion, minced
- 1/2 cup green pepper, chopped
- 1/2 teaspoon salt
- 1/2 teaspoon seasoning sauce
- 6 eggs, beaten
- Spicy tomato sauce or other well-seasoned sauce

Mix fish with peas, celery, onion and green pepper. Add seasonings, seasoning sauce and beaten eggs. Mix well. Have fat hot in skillet. Pour small ladleful of mixture into skillet and brown on one side, turn cake and brown on the other. Serve with spicy tomato sauce.

### Another good, light dish for supper fare is this omelet which combines point-saving foods with tempting goodness:

### Mashed Potato Omelet.

- (Serves 6)
- 1/2 cup milk
- 1 cup mashed potatoes
- 1 teaspoon onion juice
- 1/2 teaspoon salt
- Dash of pepper
- 4 eggs, separated
- Bacon

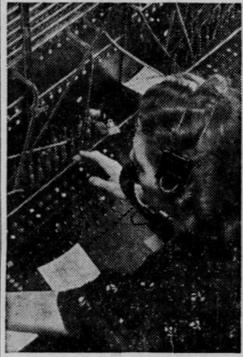
Mix heated milk with mashed potatoes. Add onion juice, salt and pepper. Mix in well beaten yolks of eggs. Fold in stiffly beaten whites. Pour into a greased frying pan and cook on top of stove until bottom is brown. Brown top under broiler. Serve with crisply fried bacon.

### Fruit Platter.

- Fresh pineapple, sliced
- Grapefruit in sections
- Peach halves
- Grapes, seeded or marachino cherries
- Small wedges of cantaloupe or other melon
- Cream mayonnaise
- Head lettuce
- Red apples

Peel grapefruit and remove pulp by sections, then cut in half cross-wise. Arrange platter by placing cups of lettuce all over the platter. Into each cup place a slice of fresh pineapple, cored and peeled (or canned slice of pineapple). On top place melon wedge and then grapefruit sections. Arrange strips of red apple on top and then sprinkle with cherries or silvered grapes. Serve with dressing made by mixing mayonnaise or salad dressing with sour cream and sprinkle with chopped nuts, if desired.

Released by Western Newspaper Union.



## Handy Milk Stool

The strap-on milk stool will save considerable time as well as provide another step forward in proper sanitation. After the stool has been strapped on, it need not be touched again until milking is finished. Strap the stool around the waist, wash hands, then start milking. Bacteria count will be reduced considerably. If more than one leg is desired, the conventional three legs can be added to this type of stool.



## Few Cheese Bandages

Shortage of cotton cloth for manufacturing bandages for cheese threatens to cause serious damage to the cheese industry. The bandage around the cheese makes the rind, explains W. W. Price, of the University of Wisconsin.  
Without the bandages, cheese cannot be pressed or the rind formed without cracks. If the cheese has cracks, molds form in the air pockets and the quality of the cheese is considerably lower.