# RECIPES FOODS WOMAN'S PAGE STYLES FASHIONS

## Helpful Hints For The Housewife . . .

Discarded oilcloth makes a splendid wall pocket to hang on the door of the broom cupboard, to hold dusters, cleaning cloths, brushes and so forth. Make good, big pockets with a pleat at the bottom of each, bind with cretonne and nail upon the door.

French dressing will keep indefinitely if stored in the refrigerator.

Use vinegar to remove paint from glass.

If you want a toothsome spread for little sandwiches, chop fine equal parts of anchovies and olives, adding enough butter to make a paste.

Stuffed green peppers will cook without browning if rubbed with olive oil before putting them into the oven.

Always open up an umbrella to dry and it will last longer, for material will not rot.

When storing eggs in the refrigerator, avoid too close contact with strong-flavored foods, as eggs are highly perishable.

Try sweetening apple pies with brown sugar. A little cinnamon or lemon also is good for flavoring them.

Use pancake flour to roll clams in for frying, and they will puff up without eggs.

A dash of any sauce lends pep to salad dressings.

The whites of cracked eggs will not come through if a teaspoon of salt is added to the water in which they are to be boiled. Be sure to lower the eggs into the water carefully with a spoon.

Try a borax water rinse for sheer material, and it will appear like new.

Place stale bread in the oven and let it dry out hard. It then may be used with the dog's meat and gravy in place of dog biscuit.

Scissors will tarnish if you do not dry them after cutting the stems of wet flowers.

Half a cup each of vinegar and brown sugar added to the water in which you are boiling a ham will greatly improve its taste.

You do not nave to throw away lumpy sugar. It will make a simple syrup, good for sweetening, if put in water and heated.

A mixture of one part vinegar and two parts linseed oil, applied with a soft cloth to suitcases and bags will clean and polish them.

A large piece of blotting paper placed on the closet floor will absorb moisture from wet rubbers that may be placed in closet.

Scorch on cotton or linen may be removed with soap and water. Wet the spot with water and expose to the sun for a day or longer if necessary. The scorch disappears more rapidly if the material is moistened first.

If your garden peas get too hard for serving in the regular way, cook them until tender, press through a sieve and use the pulp in soup.

If you wish to boil a cracked egg place a little vinegar in the water in which it is boiled. This will keep the egg from seeping through the crack in the shell.

If you want your glassware to sparkle, add a little lemon juice to the water in which it is rinsed.

To make white curtains ecru dip in a solution made by boiling one tablespoon of black tea in one quart of water. Strain solution before using.

HOUSEHOLD HINTS

A quick way to chop nuts is to place them in a dry cloth and roll with a rolling pin.

For napkins the best hem is an eighth of an inch and sewn with fine stitches.

Meats containing a large amount of bone are an economy. They can cover two means, with the bones and the trimmings used for soup.

To remove iron rust stains from clothing rub salt and lemon juice into the material.

When buying casseroles it is wise to soak them before use in cold water; then bring the water gradually to boiling point, and again allow them to cool. This toughens and tempers them and prevents crackering. Of late years some of our leading potters have taken up the manufacture of fireproof ware with great success in rivalry with the French.

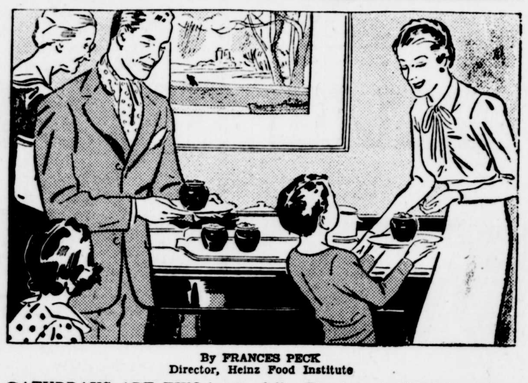
An excellent string holder can be made by using an ordinary tin funnel. Hang it up in a convenient place, put a ball of string at the top, and pull the end down through the narrow tube.

Coral is easily cleaned and polished in this way: Soak in very hot water to which a small quantity of soda has been added. Polish afterward with a soft piece of an old kid glove.

### Fix-It Time

Of course, it's the children who are always needing first aid, and isn't it true that they invariably run right into the kitchen to show you what hurts? Save time and steps, by having a neat little medicine cabinet put up in the kitchen or in the pantry. It will be helpful for minor cuts and burns received while cooking and cleaning, too. It is also excellent, to have a carpenter build a rambling one room shack in the back yard, which can be perfectly insulated, so that the children can play, read, and study there. A de luxe idea, is one we've seen, for winter and summer use, complete with a tiny bathroom.

## A Saturday Night Supper



By FRANCES PECK
Director, Heinz Food Institute

SATURDAYS ARE FUN in the fall. The long half holiday afternoons are filled to the full with active out-doorsy things. Sometimes we hike along the crisp countryside or go nutting in the tawny colored woods. We may drive for miles and miles in the bracing autumn air, or then again sit for hours on sturdy bleachers yelling our football loyalties into the golden September skies. But whatever the afternoon holds for us, it has always the same ending—a hearty supper spread bounteously on a buffet table at home. A favorite menu of ours for these gay suppers begins with a steaming tureen of Clam Chowder—the real New England kind that comes ready-to-serve in shining tins. Then we have an old brown bean pot brim filled with Oven-Baked Beans and corn for the main course with a tomato salad of piquant flavors to complement it. A deep dish of spicy Apfelkuchen and a cup of hot coffee top off this meal to perfection. Try it yourself some Saturday evening soon. You'll find it's grand for family and guests alike:

Clam Chowder (ready-to-serve)
Bean and Corn Casserole* Cubed Tomato Salad*
Cross Cut Sweet Pickles
Muffins Butter
Apfelkuchen*
Coffee
(*) Indicates recipes given below

**Bean and Corn Casserole**—Place one large can Oven-Baked Beans (Boston or Vegetarian Style) in casserole. Arrange 8 small peeled onions in two rows, pressing them down half way into the Beans. Sprinkle onions with ½ teaspoon salt, and cover with ⅓ cup Tomato Ketchup. Pour 1-20 oz. can whole kernel corn (from which liquid has been drained) over all. Cover and bake in a moderate oven (375° F.) for 1½ hours. About 20 minutes before taking from oven, remove lid and top casserole with 4 strips of bacon or ⅓ cup buttered bread crumbs, and allow the bacon or crumbs to brown.

**Cubed Tomato Salad**—Skin 6 medium tomatoes. Cut each tomato into sections from top to within ½ inch of bottom, making cuts ½ inch apart. Turn tomato ¼ way around and make the same number of similar cuts, thus cutting the tomato in crisscross fashion. Place each tomato in a cup of lettuce, then separate the sections slightly and sprinkle with salt. Combine 1 cup shredded cabbage, 1 cup diced cucumber, 1 small onion, diced, 1 teaspoon sugar, ½ teaspoon salt, 2 to 4 tablespoons Sandwich Spread and pile high on top of tomatoes.

**Apfelkuchen**—Sift together 2½ cups sifted all-purpose flour, ¼ cup sugar, 2 teaspoons baking powder and 1 teaspoon salt. Blend ⅓ cup butter with flour mixture. Mix 1 well beaten egg, 3 tablespoons water and 1 tablespoon Pure Cider Vinegar, adding Vinegar last. Stir the liquid into the dry ingredients. Roll to ⅛ inch in thickness and fit into a large deep pie pan or a loaf cake pan.

*Filling:* Peel and slice thinly 4 medium apples. Add ¾ cup sugar and 1 teaspoon cinnamon to apples and arrange in the crust. Mix 1 well beaten egg, ½ cup thin cream and 1 teaspoon vanilla and pour over apples. Fold pastry edges over apples. Bake in a hot oven (425° F.) for ten minutes, then reduce to slow oven (350° F.) and continue baking for 45 minutes to 1 hour, depending upon depth of pan and apples.

## THREE PREDOMINANT SUIT TYPES FOR FALL

The fact that so much wear can be gotten from a fall suit adds to the necessity of owning one; and the impressiveness with which the newest suits is styled makes them a definite want. There are three predominating types to consider.

Most practical of all suits is the three piece wardrobe type, which may be either very sporty or semi-dressy in character. Developed in British type tweeds, or in a wide variety of patterned or solid color fleecy woolens, it is distinguished by the youthfulness of the jacket, which invariably buttons all the way down the front, has a very youthful little collar, and may be worn without a blouse. Topcoats, whether they are full length or three quarter are casual at all times, with pouch or shawl collars in the less formal types, but with tuxedo revers of fur in the dressier types. Skirts in all instances this year are pencil slim and straight.

In two piece suits the tuxedo rever suit is equally popular, and is given a dressier aspect by means of the formality of the blouse worn with it. The newest style trend of the season is the introduction of the tunic suit, with the tunic length coat cut along fitted bodice lines, the skirt flaring to a wide hemline from a belted or unbelted waistline. Fur trimmings are rather elaborate on these types, whether they form collars, cuffs, borders, or cutout appliques on the skirt of the coat. Persian lamb, galyak, chinchilla-dyed fox, leopard and kit fox are smartest.

For the youthful figure, and for the girl who likes something more of a costume nature in the way of a suit, the short jacket two piece suit is popular and becoming. Often the jacket is almost entirely of fur, forming shaped collars, deep plastrons, and deep border sections, with the peplum jacket line quite theatrical looking. Very high fashion indeed, is the suit with a short cape either entirely or partly of fur. Featuring squared shoulders, or a flare that slants to back depth, the cape has been so designed as to be available in a becoming silhouette for every figure type.

### Making That Fine Banana Pudding

Two-thirds cup brown sugar, 1-3 cup flour, 1-8 teaspoon salt, 2 egg yolks, 2 cups milk, 1 teaspoon vanilla, 1-4 teaspoon lemon extract, 1-4 teaspoon almond extract, 1 cup sliced bananas.

Mix sugar, flour and salt. Add yolks and milk. Cook in double boiler until mixture becomes thick and creamy. Stir frequently. Add rest of ingredients and pour into buttered shallow baking pan. Spread with meringue. The meringue: Two egg whites, 4 tablespoons brown sugar, 1-4 teaspoon lemon extract. Beat whites until stiff. Add sugar and beat until creamy. Add extract and roughly spread meringue over pudding. Bake 10 minutes in slow oven. Cool and serve plain or with cream.

Cherries, pneapple, peaches or apricots, alone or in combination, can replace the bananas in this pudding.

This is a nutritious and easily digested dessert, suitable for all members of the family from the two-year-old to the grandparents.

### STAIRS
### To Basement Often Too Steep

Basement stairs are all too frequently very steep. In most households, many trips must be made to the basement each day. The furnace must be stoked, fruit stored, laundry transported. On rainy days children and their friends play in the basement.

The usual steep, narrow basement stair is dangerous and should be replaced by a wide stair, easy to ascend and descend. At the same time they should be adequately lighted and it should be made certain that the handrail is strong and solid.

### Labor-Saving Kitchen Not Always Costly

Kitchens that are conveniently arranged, well lighted and adequately equipped add much to the comfort and efficiency of the homemaker.

To create a convenient kitchen it is desirable first to consider how the kitchen equipment and arrangement affect the homemaker's time, health and disposition and the well-being of the whole family. A large outlay of money is not required for the first needs of kitchen planning, but an open mind about kitchen tasks is needed, for the routine always used in the past may not be the best one possible.

An open mind helps to determine the most satisfactory way to do each kitchen job and to arrange work centers and equipment to make this way possible. Pieces of furniture that are used together should be near each other; the table to set dishes on after they are washed should be either permanently located next to the sink or movable on rubber wheels.

Equipment and utensils should be chosen which will do the kitchen tasks in the easiest way and give the best results for the least money. For example, it is more economical to buy a good egg beater than to continually replace a cheap one.

An attractive color scheme, good window space, sheer curtains that do not shut out the light and an artificial light well placed so that the worker's shadow does not fall on her work, likewise promote both comfort and efficiency.

### Handbags Lighten

There is nothing radically different about this season's handbag fashions, because they are in favor of a refined simplicity which is expressed in the elegance of leather and color, rather than in trimmings. Although black is always the most dependable color, nevertheless, as the season goes on, you will be seeing "leather" tones of brown, perfectly beautiful greens, wines, and grays stitched with color.

## Black, Too, Is Color For Fall Footwear

### Navy Blue Second Choice Of Paris Stylists

Paris decrees that shoes of last season be scrapped. A new shoe wardrobe is necessary to go with the radically different clothes of the coming season. Skirts are up, some hemlines are as high as fourteen inches from the floor. So for the first time in a number of years feet and legs will be in the fashion picture. Hosiery must be perfectly matched to the costume and shoes will be important.

Sandals are to be replaced by build-up shoes. There are lots of buttoned-at-the-ankle models and one of the most fetching of new styles is a laced man-tailored boot which is being shown in reverse calf colors.

Also seen is the shoe buttoned well above the ankle, which will probably not have a popular following. Only the fortunate few who have really beautiful legs could afford to follow such a bizarre fashion.

Black is the color for footwear, as well as for the first fall fashions. Navy blue shoes, strangely enough, are second choice of Paris stylists and will be seen almost as much as is usual in early spring. All shoes are buckles, bowed or buttoned. Very fancy daytime shoes will be necessary, becaus eevery cocktail and tea costume will be short.

## BLOUSES VARIED
### Richer Fabrics Varied Colors

We don't believe that there will be one smart looking girl or woman this year, who doesn't have a suit! And you can readily see that a statement like that makes blouses equally important. There are many new style notes in them, which you will want to look for when you do your blouse shopping. Necklines are far from simple, insofar as detailing is concerned, because they tie in many ways, with "shoestring," leather bows, velvet bows, and self fabric scarfs. Tyrol influence still holds sway, too, expressed in deep pointed collars, very often embroidered in the corners, and as a narrow border. Women will be delighted to find the youthful influence of jabots again, either separately, or as the ends of scarfs. And quite in line with suit silhouettes, are the full shoulders, either in plateau or Directoire lines. Contrasts are gained, too, in satin or velvet on crepe, to form pockets, ascots, or belts.

**Type Choice**

You have five distinct blouse types to choose from, and it's interesting to know that each type may be found in a variety of fabrics, such as satin, crepe, tie silk, challis, or jersey. Reserved for formality, however, are the metal blouses you'll select from in the winter, although it is true that some knitted fabrics have metal threads, these fabrics to be made up in sport types. The overblouse will be most popular, fitted at the waistline, and also wearable tuck-in. The definite tuck-in blouse however, will be shirt tailored, and have long sleeves. Most youthful is the peplum blouse, with "fishtail" back, a dressy type to wear with costume suits with short jackets particularly.

### Tweed Fashions Become Racy And Exciting

**Capes Gain In Importance And Coarsely Woven Fabrics Are Not To Be Dismissed**

Tweeds go after fashion honors in no uncertain way, the London designers and dressmakers have been busy concocting some of the raciest and most exciting tweed fashions to appear on the scene in many a style moon. There are dresses and jackets of contrasting tweeds, solid colored jackets worn with checked or plaid skirts, and vice versa. Capes are important here, too. Bright tweed capes of varying lengths are worn over plaid tweed dresses and plaid capes fall dramatically over solid colored tweed dresses.

Coarsely woven rustic tweeds with plenty of colorful nubs here and three are popular, too, and are perfect to take along on country week-ends when there's frost in the air. American tweeds with Indian-inspired motifs worked in bright yarns are getting a big hand. In short, the tweeds picture is full of exciting new ideas that are bound to make them topnotchers in the fall fashion scene.

### Spring Recipe For Ham Salad

2 1-4 cups diced baked ham, 3-4 cup diced celery, 3-4 cup diced Cortland apple, 1-3 cup sliced mayonnaise, lettuce, minced parsley.

Chill ingredients thoroughly. Toss together first four ingredients and mix lightly with mayonnaise. Arrange lettuce leaves in the form of cups on salad plates. Pile salad lightly in center and sprinkle with minced parsley. Serve as a main course for luncheon.

### Geranium Perfume

Oil of geranium, popular as a perfume for soaps, bath powder and other toilet articles, is extracted from the stems and leaves of the plant. So great is the demand for this scent that geraniums are a common crop in sections of North Africa, Spain and other Mediterranean countries.

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### Ripe Bananas Tasty Dish

If there's anything a youngster likes better than one banana it's two bananas!

Two little girls in Oklahoma City bought out a grocer's complete stock of bananas—17 pounds—when their dad received his bonus money! The Dionne quints fondness for the golden fruit is already famous.

Feed your own young things bananas, if you want to be a popular mother—and be sure they are the fully ripe bananas, with little brown flecks on the all yellow skins; these are fully ripe and completely digestible.

## The Fashion Flashes Say . . .

Nice to look at even if one cannot wear it is a loose coat of white broadtail with round collar and deep cuffs of silver fox. Made to be worn either with black afternoon things or as a lovely evening wrap, the furrier says that it is really an economical buy!

A grand background for a white frock is a tanned skin. So every one looks with admiration at a tall, bronzed girl when she wears a very tailored sheer white crepe, the bodice fastening with four gold buttons, with slight draped folds at either side. The belt is gold kid.

A pretty picture is always made by a child dressed in bright shades. A little dark-eyed beauty of devastating charm wears a little pale tot of bright yellow tweed trimmed with brown. A little yellow beaver hat to match has a brown pompon trimming.

A cordial invitation to stay with us has been extended to the tunic, for it is seen on day and evening frocks for Autumn. Something new is the simple wool frock, done on princess lines, with a fur coat tunic, gathered or belted to create a flared or lampshade skirt. These tunics of "colored" furs—lapin, caracul, leopard or Persian—will be very smart.

It doesn't follow that the untrimmed coat isn't cleverly ornamented and detailed. A glance at the new tweeds made for general wear will disclose all sorts of stitched details, slot seams and cleverly placed pleats. Buttoned detail is important, too. Tweeds, as always, are very colorful.

A good choice is the white frock with print jacket, the print appearing on the frock in the form of binding at the hem and outlining a narrow pleat. In one model, the print is in red, white and yellow, the red predominating.

Look around and you'll notice that hair ornaments are on the best heads. For early autumn wear, a nice notion is a cluster of wine-colored velvet grapes on a green velvet ribbon vine.

Sing in the rain because you are wearing a grand new raincoat made of proofed navy blue cire satin with huge polka dots in white. Made like an artist's smock, it ties with a huge self bow.

Just as free as a bird and just as light are the new feather-trimmed toques. Charming, indeed, is a shallow little toque of pale blue breast feathers trimmed in the back with two mercury wings flecked with dark blue and black.

The best looking sports clothes of the season are those which are very tailored. Slacks, culottes, blouses and shirt-waist dresses are all sleek about the hips and well cut.

Dark colors are popular in town with bright touches and accessories giving an air to one's costume.

But vacation clothes will soon be forgotten and the college girl is begnning to assemble her wardrobe for the coming season.

Plad woolens in bright colors are used for jackets over solid woolen dresses. Box pockets are good.

Velveteen is back again and bids fair to be popular with the college girl. It is not only used for dresses, skirts and jackets but for odd coats as well.

Many of the skirts flare or are gored and circular. The shoulders are stressed also, but rather as to breadth than height.

Turn about is a nice idea when it applies to handbags. One featured bag is a flat square that has one side of blue alligator grain; the other side is of white washable patent leather. The bag is easily turned to be worn on either side.

Sometimes we become tired of beret or white pique numbers and long for a real hat. That's why there was an immediate sale for a lovely sailor hat, a large model, with brim of black caneseat straw bound with black patent leather and a crown and intricate bow of white organdie.

There's a hint of formality in the styling of even the simplest white coat this summer. Nice for wear with day or evening things is a white alpaca coat with short sleeves, done on princess lines, with a one-button closing at the waist. The sleeves are puffffed at the shoulders and the skirt is seamed at the gores.

## Favorite Fall Desserts

LET'S SERVE HEARTY dishes this fall. There's something about these crisp days that calls for autumn pies, steaming puddings, and all such substantial fare. A dinner, to be satisfactory, needs a finishing flourish with some body to it. Good apples are abundant in the markets now, so let's plan to serve frequent apple dishes—savory pies, apple puddings and apples baked with a surprise touch of Currant Jelly. Then there are all sorts of delightful possibilities in Mince Meat. It can be used to great advantage in cakes, puddings and cookies. Another fall favorite of unexcelled possibilities is Apple Butter. It lends spicy flavor and rich color to many a pudding and cup cake recipe. Do try these special recipes for hearty desserts some time soon:

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**Apple Pie**—Pare 5 to 6 tart apples, core and cut into slices—about sixteenths. To the apples in a bowl add ⅔ cup sugar, ¼ teaspoon cinnamon or nutmeg, and 1 teaspoon lemon juice. Roll pie dough out to ⅛ inch in thickness, and a little larger than the pie pan. Fold the sheet of pastry in half and place in a 9-inch pie plate—then unfold pastry. Press lightly to fit plate and trim edges. Place apples in the pie shell and dot over with 1 teaspoon butter. Roll upper crust to ⅛ inch in thickness and 1 inch larger than plate. Fold in half and make 3 slits, ½ inch in length, in center edge of folded side. Moisten edge of lower crust with a little water and place upper crust in position, and trim, leaving 1 inch on all sides. Carefully fold and press down upper crust under lower crust all around the edge. Finish by making a crinkled edge with the finger tips or by marking with the tines of a fork. Bake in a hot oven (450°F.) for 15 minutes, then reduce heat to 400° F. and bake until apples are tender—about 45 minutes in all.

**Mince Meat Fudge Squares**—Cream ½ cup butter, add 1 cup sugar gradually and cream together thoroughly. Add 2 eggs, one at a time, beating until fluffy after addition of each. Add ½ cup Mince Meat, ½ cup nut meats, 1 teaspoon vanilla and 1½ ozs. bitter chocolate (melted over hot water). Sift ¾ cup pastry flour (sifted once before measuring) with ¼ teaspoon salt and fold into Mince Meat mixture. Pour into a shallow greased pan (8x12") the bottom of which is lined with waxed paper, and bake in a moderate oven (350° F.) for 30 to 35 minutes. Turn out on waxed paper. Cut while hot into small squares like fudge and sprinkle with powdered sugar.

**Baked Apples With Currant Jelly**—Wash and core 6 apples. Cut skin around center with a knife to prevent apples bursting while cooking. Mix together 1 cup sugar and 1 cup water, and baste apples every five minutes with syrup. Bake at 375° F. for half hour. Just before removing from oven, sprinkle with granulated sugar and return to oven until sugar melts. This gives a glazed appearance. Before serving place a small spoonful of Currant Jelly in center of each apple.

**Autumn Cup Cakes**—Cream ½ cup butter, add 1 cup sugar gradually, and cream together thoroughly. Add 1 egg and beat until fluffy. Add ½ cup Pure Apple Butter into which ½ teaspoon soda has been stirred, then ¼ cup chopped pecans and ¼ cup seedless raisins. Mix well. Sift together 2 cups pastry flour (sifted once before measuring), 1 teaspoon baking powder and ½ teaspoon salt and add to butter mixture alternately with ¼ cup milk. Bake in greased cup cake pans in a hot oven (400° F.) for 20 to 25 minutes. Frost.

**Baked Mince Meat Fruit Pudding**—*Ingredients:* 3 cups soft bread crumbs, 2 large apples or peaches, peeled and thinly sliced (canned sliced peaches may be used), ¾ cup Mince Meat, 1 cup fruit juice (orange juice with pulp may be used), ½ cup light brown sugar and 3 tablespoons butter, melted.

Place ½ of the bread crumbs in buttered casserole. Arrange a layer of the fruit over crumbs, then spread with ½ of the Mince Meat. Blend fruit juice with sugar and butter, and pour ⅓ of the mixture over all. Repeat each layer. Top with bread crumbs and pour remaining liquid over them. Bake in moderate oven (375°F.) 40 minutes. Serve hot. Hard sauce or cream may be served over pudding.

### Why Aren't Cakes Just Right? Here's A Tip

Care must be taken to avoid opening the oven door for five minutes after the cake has been placed in the oven. When removing it or drawing it to the front to see if it is baked evenly be very careful, as the least jar may cause the cake to lose its lightness.

When making toast, it improves it both in taste and digestibility if the slices of bread are laid in the open oven for a little while before toasting them. They will toast better and more evenly if given this advance treatment.

Before boiling a cracked egg rub the shell with lemon juice. The egg albumen is quickly coagulated by the acid.

To remove a fresh grease spot on a rug, cover the spot with blotting paper, then press with a hot flatiron. Cover the spot with magnesia, let it remain for twenty-four hours then brush off.

When preparing cabbage for cooking soak half an hour in cold salted water to freshen it. Cut in quarters and shred fine. Dry between towels. If only a part of the cabbage is to be used it can be kept fresh by wrapping in glazed paper and placing in icebox.

### Cooking Prunes

Prunes should be cooked in the water in which they have been soaked. A few slices of lemon added to the pot in which they are cooking will impart a distinctive flavor. Prunes should be cooked over a small flame until tender. A prune that is torn or mashed by too rapid cooking, or by overcooking, does not have appetite appeal.

### Air-Cooled Pie

After removing the pie from the oven, do not put it on a flat surface to cool, but put it on a wire rack so the air can circulate underneath. It will greatly help in keeping the bottom crust crisp. If you have no wire rack, use the one from your broiler.

### Babies Need More Than 1 Vegetable

One vegetable a day isn't enough for babies! This is the dictum recently stated by prominent nutritionists.

But the reason isn't hard to understand—because, unfortunately there's no one vegetable that contains all vitamins, minerals, and other essentials that babies need for growth and development.

Mothers might well begin to groan over the extra work this means for them were it not for the fact that the problem has been solved for them by canned food companies. Baby food is now being packed in "threesomes."

Doctors agree that this idea of offering vegetables in "threesomes" is a great forward step in infant feeding. Each combination has been studied carefully and the combinations put together so as to provide a better balance of all nutritional requirements.

Thees vegetables come ready to warm and serve.

### Ham Potato Cakes

(Other Meat Can Be Used)

One cup mashed potatoes, 3-4 cup chopped, cooked ham, 1 teaspoon chopped parsley, 1 teaspoon chopped onion, 1 teaspoon chopped green peppers, 1-4 teaspoon celery salt, 1-4 teaspoon paprika, 1-8 teaspoon salt, 1 egg yolk, 1 tablespoon cream, 4 tablespoons flour, 4 tablespoons fat.

Mix all ingredients except flour and fat. Shape into 1-2 inch cakes, roll in flour and brown in fat melted in frying pan. Cover and cook 5 minutes over low fire to heat mixture thoroughly.

### For Cleaning Trays

When cleaning aluminum trays use any milk cleanser or good silver polish. First and last wash the trays in hot suds, dry them with paper napkins, and use a dash of ammonia to keep your hands from discoloring.

### Geometry's Position In One Fall Picture

Geometry! All of us who simply quaked in our boots when that word came at us suddenlike can now take it with a conquering sparkle in the eye because it's doing the grandest things for our wardrobe come autumn.

First of all, there's the maligned old square. It enters into the shoulder line with a flourish. Tweeds and wools can't get along without it and dressier materials, such as velvet and lame, are wooing it. A knee-length cape of monkey fur, had a shoulder line as square as an army officer's should be, and the cape was very little shorter than the dress. And the square stays on for the neckline for those who can get away with it. But getting to the bottom of the square, the toes of sport shoes are squarer than ever, but beware of heels that shape, they must be forgotten at the end of the "white season."

Triangles were just lying around waiting to be picked up, and so they have. Right now they're pockets on some of the sportiest sport dresses ever seen.

### Bell Skirt By Christmas Is Hint By Paris

t is likely that the skirts of autumn will be cut from above the hip to suggest that the wearer has a waist, and more fullness will be permissible round the hem than formerly. We may even have the bell skirt in by Christmas, but gores and gadets will achieve the fullness in the meantime. This fullness will mean a shorter line and five inches below the knee is suggested as stopping point, with an extra inch for winter coats.

Many small checks and Scotch plaids are being shown in combination with plain fabrics in the Paris collections. A checked sunpleated skirt, for example, with a knitted pullover or buttoned basque waist.

Greens and browns are the most important colors for daytime wear, but there is also much red in all shades. Leather is frequently used for trimming on jersey dresses and suits at the various haute couture houses.