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Helpful Hints For The Housewife . . .

When storing eggs in the refrigerator, lemon will keep for months if packed 2 cups sliced cucumbers, 1-2 teaspoon avoid too close contact with strong- in clean, dry salt. flavored foods, as eggs are highly per-

whipped cream.

immediately if soaked in cold water to

sugar. A little cinnamon or lemon also small basin inside a larger basin, and pared horseradish. Use pancake flour to roll clams in for has set, remove the cup or basin and chill until serving time. Add 1-2 dressis good good for flavoring them.

A dash of any sauce lends pep to New glass cloths will be soft to use erator. salad dressing.

which two tablespoons of epsom salt If your leather coat is soiled, or is have been added. This removes the looking stiff and dry, get a tin of saddle dressing. Wring the cloths out after a soap from any saddler's. Work the soap while, and hang up to dry. leave it pliable and soft.

layer of leather from an old glove, as it and then in cold. is a non-conductor of heat.

At least once a year take down shades stretch them out on a flat surface, and after dusting them thoroughly, go over them with a wet (not dripping, cloth) rubbed lightly with white soap. Clean a portion of the shade at a time, rinsing off the soap with a cloth squeezed out of clear water. Dry thoroughly.

In making a boiled custard always put the salt into the milk after the milk has been scalded. Never put it into the cold milk, as it will cause the custard to separate as though curdled.

Glycerine will remove tea and coffee stains from table linen. Rub spots with glycerine and let stand a few minutes then wash linen in the usual way.

Raw meat will keep fresh longer vinegar is rubbed over it.

A harmless, stainless paste for children to use at play is made by soaking

tapioca in a little water.

Jelly glasses should be filled to within one-half to three-fourths of an inch from the top. This allows for the parafin with a space to spare.

Date Filling For Biscuits

Use recipe for baking powder biscuits and pat out to 1-4 inch thickness. Cut with a large round cutter. Place half the rounds on a baking sheet; spread with soft butter. Cut the centers from the remaining rounds with a small cutter. Place the centers on the baking sheet; arrange the rounds made by the

cutter on top o fthe buttered rounds. Bake in a very hot oven (450 degrees) F.) fro 10 to 12 minutes. Remove the rings; spread the lower rounds with date filling; replace the rings, fill with additional date filling; top with the small rounds.

Date Filling 1 cup pasteurized dates, sliced

½ cup water 1/4 cup sugar

1 tablespoon lemon juice

1/8 teaspoon salt Place all ingredients in a saucepan. Cook slowly, stirring frequently until the mixture thickens.

A Better Way To Clean Spinach

To clean spinach so that it is free! from grit, remove the roots and any coarse stems and drop the spinach into a large pan of lukewarm water. Rinse it up and down for a few minutes. Lift from the water to a large panful of clean, lukewarm water. Repeat the rinsing process through four or five different water, lifting the spinach each time from one pan to another, rather than pouring off the water and adding fresh. The sand and grit settles to the bottom of the pan in the washing and pouring off the water, leaves most, or at Tie Pressing By Rolling least part of it behind, to plague the cooking it.

Horseradish Dressing

(For Cucumber Salad) dry mustard, 1-4 teaspoon paprika, 1-8 An attractive mold can be obtained teaspoon celery seed, 3 tablespoons vin-Try sweetening apple pies with brown by placing a large breakfast cup or a egar, 1-3 cup salad oil, 2 teaspoons pre-

pouring the custard round it. When this | Cover cucumbers with iced water and

frying, and they will puff up without fill the cavity with stewed fruit or ing and serve on lettuce or plain. This dressing will keep a week

stored in covered container in refrig-

Egg Whites

According to Esther Kimmel in the September issue of Pictorial Review, This is an excellent restorer. It will Milk jugs that have an edge of hard- different degrees of beating egg whites clean the leather beautifully, and ened cream should be left to stand in makes all the difference in special recicold water, and give a final cleaning pes. She gives a chart worked out by with boiling water to which soda has The Institute or American Poultry In-When making ironholders, put in one been added. Rinse first in hot water dustriesc and two or three pages

Casserole Cookery

ASSEROLE DISHES ARE simple to prepare and so very satisfac-Utory to serve. They seldom require much elaborate kitchen work. In fact you have but to toss together a number of good ingredients according to a reliable recipe, tuck them away in a sturdy casserole, and pop the dish in the oven to cook and your main course is completed. In the meantime, you can prepare the rest of the dinner leisurely, or leave the kitchen altogether for a bit of relaxation. Casserole dishes offer such a wide range of variety, too. Left-overs can be cleverly disguised, inexpensive cuts of choice meat tenderized into succulent delicacies, and meat substitutes-eggs, macaroni, spaghetti and cheese prepared in clever new one-piece meals all in your casserole. To your family this means something new every time the casserole "feast-inone" is placed with pride upon the family board. Hence practical minded homemakers will welcome these new recipes for casserole

cookery as labor saving delights: "Farmers' Steak" Casserole-Cut 2 lbs. round steak, 1/2 inch thick, into six servings. Pound 1/2 cup flour into steak using edge of a saucer or a steak hammer. Heat 2 tablespoons fat in skillet and brown meat in it on both sides. Sprinkle with 1 teaspoon salt and 1/8 teaspoon pepper. Place in casserole, overlapping slices if necessary. Pour 1 small can Gumbo Creole Soup and 1 small can Onion Soup into skillet to remove any fat left in the skillet, then pour over meat in casserole. Cover tightly and bake in a moderate oven (375° F.) for about 11/4 hours, depending upon tenderness of steak. If sauce around meat becomes thicker than desired, thin with a small amount of hot water. Serve with sauce remaining in casserole.

Corned Beef Casserole With Prepared Mustard (serves 4 to 6)-Flate 1-16 oz. can corned beef finely. Place corned beef and 2 to 3 cups finely diced potatoes (1/4 inch dice) in alternate layers in buttered casserole, sprinkling with sait and pepper to taste. Blend 2 teaspoons Prepared Brown Mus-

ing Macaroni into small pieces. minutes. Serve very hot. · Don't 2 egg yolks until thick, then Ham and Macaroni Casserole

papper. Place 2 large cans Cooked using left-over ham



By FRANCES PECK Director, Heinz Food Institute

tard with 1 cup milk and pour over | Spaghetti in Tomato Sauce in intop. Cover and bake in a moderate dividual casseroles, having each oven (375° F.) for 1 hour. Uncover about 1/3 full. Press Spaghetti up and continue baking 30 minutes. | around sides of casserole and fill Balled Macaroni and Ham Loaf centers with meat. Cover meat (serves 4)-Combine 1-17 oz. can with a thin layer of Spaghetti. Cooked Macaroni in Cream Sauce Combine 1/4 cup fine toasted crumbs with Cheese, 1 cup finely chopped and 1/4 cup grated American cheese or ground ham, and a dash of and sprinkle over top. Bake in a pepper. Mix thoroughly, separat- moderate oven (375° F.) for 25

add. Fold in 2 stiffly beaten egg (serves 4)—Place 1-17 oz. can villes. Pour into a small well Cooked Macaroni in Cream Sauce greated casserole and place cas- with Cheese and 1 cup ground service in pan of hot water. Bake cooked ham in alternate layers in in a moderate oven (350° F.) 45 buttered casserole, having 2 layers nutes or until firm in center. each of Macaroni and ham and individual Spaghetti Casseroles placing a layer of Macaroni first (cosserole. Mix 1/2 cup Rice cr veal into small cubes or grind Flakes with 1 tablespoon butter, it coarsely. Fry slowly in 3 to 4 melted, and sprinkle over top. Bake tallespoons butter until tender in moderate oven (375° F.) about and well browned. Sprinkle with 20 minutes, or until well heated 2 teaspoons salt and 1/4 teaspoon through. An excellent method of

people who eat it. One hotel that makes If you havn't time to press the tie Pour hot water over onions, allow alcohol and the white of an egg, allowa specialty of the spinach it serves an- your husband wants to wear in the them to remain for a few minutes, then ing the bandage to remain over night. nounces that it washed the spinach morning, roll it up tightly and leave it drain and pour cold water over them. through eleven different waters before over night. All the little creases will Then the skins can be removed easily.

If four rubber-tipped door stoops are SURGEON DENTIST screwed into the legs of an ordinary chair, it makes an ideal high chair for

Peeling Onions

A Convenient High Chair Shr. Find

kitchen work, or for a small child.



cove out.

SOOTHING HOT BATH IS BEAUTY AID

perts as one of today's chief aids to beauty. Especially during the summer months, daily hot baths are essential for hot weather charm. beauticians agree. Modern women, such as the one pictured above, make soap and hot water their first rule for beauty, and insure an unfailing supply of hot water, ready for instant use at any time of the day or night, by turning again to the miracle of electricity. Electric water heating has eliminated annoying, "tank-patting" pasement trips. Entirely automatic, the modern electric water heater requires no attention after it is installed and operates with surprising economy. For the hot-bath-for-beauty formula, the generally prescribed temperature for the water is 100° - 103° F.

New Stunt For Ice Cream

age has dimmed its popularity but these grated cheese; paprika.

Banana Skyscraper

tablespoon syrup (chocolate pineapple or other flavor) 1 ball vanilla ice cream

1 ripe banana (quartered) 1 ball chocolate ice cream

2 tablespoons syrup Whipped cream

Maraschino cherry Place the one tablespoon syrup next to the glass. Put a ball of choco- unencumbered. late ice cream on top of vanilla ice cream, between pieces of banana. Cover with 2 tablespoons of fruit or chocolate syrup. Top with whipped cream and garnish with a cherry.

A Nightdress Ensemble Is New For Bedtime

A new note in nightdresses is the val lace - trimmed gown like an evening dress at the top skirt part. It is semicircular, with a two-inch slightly fulled ruffle of val on the bottom. Usually it has a matching bed jacket cut bolero style, edged with a ruffle of the lace at neck front and bottom.

Short puffed sleeves with lace ruffle finish make a really lovely gown. A bow o fone-inch grossgrain ribbon fastens the jacket and hangs six to ten inches below the waistline. These sets come in handkerchief linen, in georgette, in voile and in pure silk. They are very new and decidedly becoming, and ever so feminine.

Care of Umbrellas

A wet umbrella should be closed and stood with the handle down. This prevents rusting of the point where the ribs join, and also prevents stretching of the cloth.

To Test Eggs

Place an egg in a pan of water. If fresh it will lie on its side. If a few days old it will tilt upwards. If stale, it will stand on end. If very old, it will float.

Sewing Room Hint

Cut the strips containing buttons and buttonholes from discarded garments and use them under a fly in new garments. It saves time and labor.

Sardine Crowns

Lay layer of sardines around inside. Fill

Cut off tomato tops and scoop out.

with diced bread and green pepper, dress with mayonnaise. Lettuce gar-Watermelon Pickle

A small quantity of preserved ginger added to your watermelon rind pickle

will give an added flavor. A Substantial Bodkin

A smooth safety pin for thin or lack material makes an excellent bodkin. The

pin holds the material securely. Face Wrinkles

Try binding the forehead with a lin-

en bandage soaked in equal parts of

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NEWEST IN KITCHENS



make the mouth water when you glimpse this kitchen which has renounced the prevailing school of impersonal decoration for a newer idea in scenic effects. Here washable wall paper and natural knotty pine in cabinet-work form an attractive setting for the sleekness of the modern gas range. Certain fashions of the late eighties and nineties, such as natural woods and wall papers, are now the latest style in kitchen decoration. Note the recessed window curtained in sheer plaid ruffled tie-backs.

Deviled Eggs Bettina

Eight hard-cooked eggs; 2 tablespoons chili sauce, 1 tablespoon salad dressing; fare ever since Dolly Madison's time; chopped; 1-8 teaspoon salt; 3 tablespoons the lining of the cape.

new tricks you can turn with bananas | Cut eggs in halves, remove and mash and ice cream will start you all over yolks. Add sauce, dressing, pickles, again on your refreshment career. Bet- olive and salt. Refill egg white cases, ter clip the recipe—if you know what's sprinkle with cheese and paprika. Chill and serve.

FIRE HAZARD In Stair Closet

storing paint cans and brushes and short skirts. various kinds of litter in closets under the cellar stairs is one that should be There are narrow skirts, flared skirts, for Autumn after a successful Summer corrected. Such accumulations are fire run ray skirts and back flared skirts but season. A new turban, built to reveal bottom of a tall glass dish. Put in the hazards should combustion occur; the all of these are short. ball of vanilla ice cream (use "scoop" closet which is usually under the stair or large tablespoon). Quarter one ripe from first to second floor, would be Fur is lavishly used on the new long bow. The hair shows both on the lifted banana by cutting once lengthwise and burned, with the danger of burning the coats. Some have fur hems and muffs. and on the deep side, which in addition, once crosswise. Place the quarters up- stair above and possibly cutting off the Others have boleros fashioned of fur. is slashed to let the curls emerge. right on the ice cream, with the points only avenue of escape from the second of the banana upward and the cut side floor. Keep the space under all stairs One model has the entire front of

The Fashion Flashes Say . . .

Some of the cape suits, which have a | For evening one designer is featuring Ice cream and cake has been party 1-4 teaspoon chopped pickles; 1 olive, backward swing, have a dress matching sweeping evening coats of stiff satin or grosgrain.

Swagger coats may be loose or tied.

the smart Fall fashions. Two piece have very long trains. Elegance is the suits go in for lots of pockets, somewatchword and materials are rich velvets, brocades, bead and jewel embroideries and lace or nets embroidered in with solid skirt or vice versa is again a gold or silver.

A custom common to many homes of For day time—the one sure fashion is

wool and the back of fur.

Frozen Coffee Cubes Insure Fuli:

Refreshing Flavor in Iced-Coffee

Prevents Diluting of Flavor. Many Housewives Keep Tray of Coffee

Cubes in Refrigerator During Summer Months.

TAVE you ever used frozen cof- | water. Be sure the coffee you use

fee in place of the usual ice is fresh, in order to obtain the fin-

cubes or chipped ice, when serving est flavor. Vacuum packed coffee in

iced-coffee? It is one way to pre- resealable glass jars is a sure way

vent loss of the full refreshing to insure freshness of coffee. The

flavor in this popular summer bev- beverage should be placed in a re-

erage which might otherwise happen | frigerator and allowed to chill. Fill

because of the ice diluting the drink. one or two ice trays with coffee and

Frozen coffee cubes not only add allow them to freeze.. When serving

a decorative touch to your coffee iced-coffee, pour it into tall glasses

service but will cause your family and add several frozen coffee cubes

Many housewives list iced-coffee prepare the coffee double strength

as one of their favorite summer bev- and while still hot pour over crushed

erages because of its ease of prep- ice to cool. Sugar syrup and crean

aration, the fact that it goes well should be served as accompaniment

with any meal and can be made to this beverage. A tip for house

from staple supplies which are al- wives to remember in preparing

ways on hand in every kitchen. cooling drinks is to prepare a sim

Iced-coffee makes an excellent sum- ple sugar syrup for use in sweeten

mer drink especially because of its ing the drink. It reduces the amoun

In preparing iced-coffee, make it thoroughly with the beverage and

in the same manner as you would does not settle at the bottom of th

the coffee for every meal, using the glass as is often the case where

If coffee ice cubes are not used

of sugar needed because it mixe

or guests to enjoy this universal to each glass.

usual proportions of coffee and sugar is used.

drink more than ever before.

invigorating qualities.

Out in the open come curls and waves as hair-revealing hats register the lines of the coiffure, is of black felt and bright blue velvet, draped into a

Suits, especially cape suits, are among

A combination of checked or plaid

One look in the crystal tells us that this is to be a season of individual evening fashions. An advance model is Lanvin's stately evening wrap of lustrous black satin. All-over quilted by lines of wavy stitching, it is lined in white satin. The body is fitted, the sleeves are squared in butterfly outline, and a pleat makes a train which contrasts with the shorter front.

Please dress is the word, rather than last summer's castual, informal style for general daytime wear. Thin black done on lovely lines and worn with white accessories appear at all the town luncheon spots. Tunic frocks in net are especially liked when trimmed with satin touches.

A good week end wardrobe isn't a success without the right evening frock. A good choice is a dress of white dotted black Swiss with decollete binding and shoulder straps of white pique. The slim bodice is set off by the full, long skirt. There is a tiny white pique

F- 34 . sem One girl is so keen on the new reefer coats of linen that she has 'em plain and fancy. The plain one, princess lined and full length, is worn over dark and prints. The fancy one is on the same lines with a floral print of tiny red and blue on white. Both coats have short sleeves.

Plenty of attention has been given to the styling and tailoring of summer suits. Immaculate tailoring is a feature of a short-sleeved two-pieced suit in dotted Swiss, black with white. The gilet is of white embroidered organdie.

Frosted Gingerbread

Bake any of the prepared gingerbread mixes as directed, using a pan 2 inches thick and about 8 inches square. Or use the following recipe and make your own: Cream together 1-3 cup shortening and 1 cup lightbrown sugar. When blended add 2 eggs and beat until smooth. Then stir in 3-4 cup dark molasses, 1-4 cup thick sour milk. Next add 2 cups sifted cake flour mixed and sifted with 1-4 teaspoon baking soda, 2 1-2 teaspoons baking powder, 1-2 teaspoon salt, 2 teaspoons ginger ,1 teaspoon cinnamon and 1-2 teaspoon each cloves and nutmeg. Mix well, pour into a greased pan as above and bake 25 minutes in a moderate oven-350 degrees. When cold, cut in squares and cover with a thick layer of white frosting flavored with grated orange or lemon peel.

When Too Much Salt

If food is too salty, place a wet cloth over the top of the vessel which is cooking. The steam will draw the salt into the cloth.



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