# Helpful Hints For The Housewife . . .

HELPFUL HINTS

A delicious sauce for baked apples or gingerbread is made as follows: Melt over a slow flame.

The flavor of fish is improved if it is Paper white narcissi planted in a

A good grade of flour is creamy white in color and of even granulation.

To flatten cookies, use the broad side of a knife which has been dipped in cold water.

When frying doughnuts turn them but once and it takes about two minutes for them to cook. For a variety in shape, cut dough into thin strips and tie in knots.

Apricots blend well with pineapple, oranges, peaches and bananas and are good used in appetizers, salads or fruit desserts. Do not forget to sprinkle lemon juice over the fruits just before serving.

When lettuce is being prepared for the table it is always advisable to break off the midrib, as that is likely to be bitter.

Inkstains may be removed in the following ways: If white goods, wash in ammonia; if colored, wash in sour milk; if on carpets, spread immediately with flour, salt or cornmean, then wash with milk. But these must all be done immediately after ink is spilled. If red ink, is spilled, use strong mustard water.

When cooking a bird in the oven roast it in the usual way until it is nicely browned, then turn the back upward and let it remain so until done. This causes the gravy to run into the breast, making it soft and tender.

Place straws in lunch boxes when cocoa or milk are included. The children will delight in using them during the lunch period.

When spreading crackers with cheese, mix a little butter with the cheese, creaming with a fork. The mixture will spread more easily on the crackers and have a better flavor.

Leftover boiled rice served with cream, sugar and topped with jelly usually appeals to the children for lunch

### Apples Still Tempting To The Average Man

Mincemeat Stuffing Is Said To Be A

New Trick In Preparation Women are still tempting men with apples-successfully, too. In this latest version the modern Eve stuffs plump red apples with tantalizing mincemeat. Why try new tricks? The old ones dolled up a bit work just as well.

For a scintillating success wash and core six large apples. Be careful not to cut through to the bottom of the apple lest the rich juices escape. Then pierce with a fork in sundry spots to permit escape of steam, and arrange in a shallow baking dish. Fill the core holes full with mincemeat and drench with a sugar syrup made by boiling together for six minutes 1 cup sugar, 11/2 cups water and all the apple cores.

Better strain the syrup before adding it to the apples to eliminate seeds and such. Sprinkle the apples with sugar and bake in a hot oven (400 degrees Fahrenheit) until tender. Baste often with the syrup.

### Gray And Burgundy Linen

A set of towels, wash cloths and bath mat in gray with a modernistic monogram in burgundy makes a handsome gift for the November bride. In bed The age-old idea that veal is too apple cake are other favorites. Then have to buy an already painted piece. year has graduated to the rank of a ings, throng lacing, handsewing and are wearable right through the day. A shades. White sheets and pillow cases tasteless has long since been consigned are scalloped with sweet potatoes or red with gray borders and a gray and white to the discard. All tests prove veal to cabbage, or fried with carrots or onions.

with a gray satin blanket cover.

dessert. It's very nourishing, too.

Sometimes when the gravy from water for each three marshmallows, it to be, try adding a little kitchen bouquet. Just enough to color it.

are renewed as those in bloom fade out, in dark rooms.

### BRIGHTENING Dark Rooms

Stronger contrasts of colors can be used in rooms inclined to be dark than Hound in well lighted interiors, according to marshmallows, using one tablespoon of roasts is not quite as dark as you want F. N. Vandewalker in his book, "Interior Wall Decoration." Here, the lover of brilliant hues may use yellows,

reds, and tints or orange. Fabrics with well seasoned with salt, pepper and bowl containing pebbles and water will prominent patterns and wail finishes last from November to March, if bulbs with rough textures are also effective

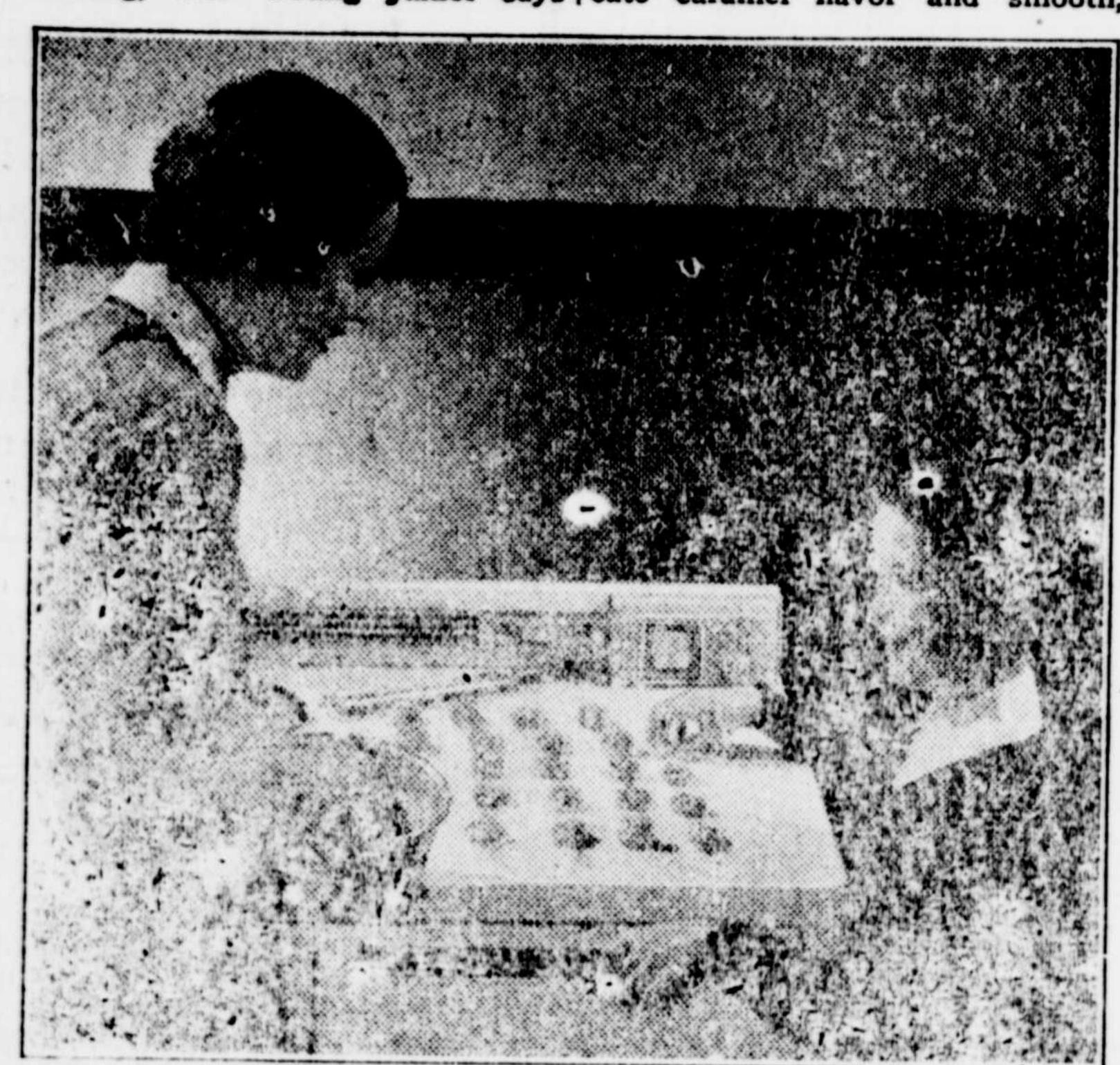
# Cooking Miracles

BY VIRGINIA FRANCIS

Director Hotpoint Electric Cookery Institute hanging around the cookie jar, but spirit?

Home-made candies just belong | maintain the heat you choose and at holiday time, don't they? Not distribute it evenly over the bottom only do we like to nibble on these of the pan. Wouldn't you agree that sweet, nut-filled dainties at times candy making, in this modern style, when we're not eating turkey, or helps to stir up that gay holiday

we delight in the gay commotion Oh, yes, opera creams! Now and activity connected with candy there's a candy for you whose delimaking, too. Young Junior says cate caramel flavor and smooth,



Delicious candles for the holidays, such as these tempting light opera creams, are easy to prepare on the modern electric range.

i's fun to watch out for the creamy texture are developed by

'al 'off-size" pieces, also low, slow cooking. Their goodness, to wait his turn to lick the pan. | accented by crunchy pecan meats, Wouldn't it be grand to be able will be acclaimed whether they are to make delicious creamy candies quietly munched between the acts without first having to seek the pa- of "Madame Butterfly" or fresh tronage of "old lady luck"? Well, from the pan in which they were it is grand, because candy making cooked. is no longer "tricky" business; it is a science with one of the new automatic electric ranges. Now you 2 cups sugar have controlled cooking tempera-

ture which, after all, is a necessity

if smooth, melt-in-your-mouth candies are what you are a'wanting. No Danger of Burning Also you can make candies with- syrup, and salt in saucepan. Cook out having to devote your individ- on Low Heat, stirring occasionally, ual attention to the sweet, syrupy to the soft ball stage (236°). liquid bubbling away on the range. Remove from electric heat unit Stop and pare the potatoes for and cool, without stirring, until

lunch if you like-the candy won't mixture is lukewarm (110°). Then add vanilla extract and beat until Light operas (I'll give you my candy becomes creamy. Add nut favorite recipe in a minute), fudge, meats and drop by spoonfuls on a and caramels belong to that class greased platter, or on the smooth of home-made confections which working top of the electric range. rely upon controlled cooking tem- Did you get that? Drop the cand; peratures for good results, and since on the range to harden? Yes, it's these candies contain cream, milk, so! The smooth, enameled workand other scorchable ingredients, ing top of the electric range is it's a pleasure to know that they not only conveniently large enough won't burn "behind your back."
The surface heat units of the godern electric range not only commodate these delicious confections, but it is always spotlessly
clean, because it is so easy to keep
varied degrees of heat; they also
clean!

# Care Of Stainless Steel | Apple Dessert

Knives with stainless steel blades should not be stored in flannel bags. The flannel absorbs moisture and may, apples, pie and sauce, says a bulletin thereby, cause discolorations. The han- issued by the United States Department dles of the knives should be wrapped of Agriculture, telling about the apple in flannel and the blade left uncovered. crop? Their Market Basket suggests:

## Veal Digestible

monogram make a striking ensemble be as thoroughly digestible as beef or To be at their best, apples are cooked

1 tbsp. light

corn syrup

# All Ages Enjoy "Ring the Bottle"



RING THE BOTTLE-You don't have to be a fisherman to play "Ring the Bottle" but it helps. The game requires a little patience and skill, but it's more fun than a circus. The object of this fascinating new parlor game is to place the ring over the neck of the bottle in one minute. The bottle may be placed either on the floor or on a table.

Why limit apple desserts to baked

Light Opera Creams

(Makes 11/8 lbs. Candy)

Place sugar, cream, milk, corn

1/8 tsp. salt

1 tsp. vanilla

1 cup pecan nut

meats (cut fine)

with a little water as possible and not! too long; they are seasoned sparingly with spices cinnamon or nutmeg, so as not to cover up the delicate flavor of the apple itself. And the good cook adds a few grains of salt to bring out all sweetness stored within the fruit,

### Ripe Olive Loaf Disguises Carrots

Carrots and ripe olive loaf provides an excellent way to disguise carrots, if disguise is needed to induce your family to help themselves generally. Its main mission, however, is to furnish a vegetable entree which will successfully serve as the keynote of a meatless luncheon or dinner.

Combine two cups of ground raw carrots, three-fourths of a cup of ripe olives cut from the pit, three eggs, two cups of sieved cooked tomatoes, minced onions, salt and pepper to taste. Mix all ingredients, place in an oiled loaf pan, and steam for an hour. Finish by browning in a moderate oven, 400 degrees F. Serve plain or with a white sauce made rich with olives.

### Just Reheat Meat Cooked Previously

In reheating meats which have been cooked once, remember these simple

1. Cook as little as possible. Just

2. Protect the meat from toughening by protecting with layers of sauce or other food. Never fry slices of left-over

# Varying Measures

ancies.

# Result In Errors In Many Recipes.

coffee called for "one heaping tablespoon of coffee for each cup and one heaping tablespoonful for the pot." But let us ask you to explain, what is a heaping tablespoonful?

of coffeee. Each tablespoonful was acamazing. There were variations as great as one hundred per cent. In some cases sixty per cent. In other words, coffee made by that person one morning might er than it was the morning before. Cup Variance

amount of water needed for the pot of of china in your home, here is an experiment you can conduct yourself. Fill contents into a standard measuring cup and see for yourself the difference in capacity of different cups.

coffee is a variable brew? Let's not blame a good coffee-making device or a good brand of coffee for our carelessness in measuring the necessary ingredients.

There is only one way to be sure that coffee will be of the same strength each time you make it, and that is to use standard measuring cups and spoons. You wouldn't think of using ordinary tablespoons and china cups to measure the ingredients for a cake. Then surely they should never be used in making coffee, the true flavor of which may easily be spoiled.

Simple Points admiration of your family and friends as being one who knows the secret of being able to consistently prepare good coffee, then keep these fw simple points in mind. First of all, the coffee you use must be fresh, if you expect it to have a full, delicious flavor. To keep coffee fresh while being used it is advisable to store in a glass container that has a tight-fitting screw cap. Secondly,

Everyone's taste for comee is not the some, some prefer it strong, others New Gloves flavor of the finished brew. Two level however, the approved recipe to follow no matter what type of coffee-making device you use. These proportions may, Recipes Given of course, be varied to suit your own individual taste.

## MATCHING

Furniture furniture and finishing it just the color "Why not have dumplings, turnovers, you want, it is possible to match other What's new in that very important are shown in both short and longer sny cobblers, brown betty, or apple upsidedown cake? Apple tapioca and Dutch
which is frequently impossible if you it's glace kid and color. Glace kid this
ings throng lacing handsewing and are wearable right through the day. A



delegation to the 15th National glove or a shorter slip-on. Club Congress to be held in Chicago Nov. 27-Dec. 5. She won the trip as a prize from Kerr Glass Corporation, sponsor of a national canning contest conduted by extension agents in which she was named state champion by Dorothy Emerships of \$300, \$200 and \$100 given | street gloves, while the dressier slipons by the sponsor.

vogue for well lighted rooms, says Basil Ionides, in his book "Color in Everyday "Heaping Tablespoonful" Rooms." Such a stained floor should be Test Of 100 Housewives with a glossy polish or varnish. The Shows Wide Discrep- principal color of the room, if incorporated in the black paint-making it a red-black or a blue-black-will help the Use Of Ordinary China floor to harmonize with the other fur-

# Teacups Also Shown To nishings.

The old-fashioned recipe for making

To find the answer to this question, a leading woman's magazine recently conducted an investigation among one hundred women. Each woman was asked to measure ten heaping tablespoonfuls curately weighed and the results were two heaping tablespoonfuls measured by the same person showed a difference of be twice as strong or two-thirds strong-

Another serious error often made by GOR the briefer modern menu this careless housewives is the use of an ordinary serving cup to measure the coffee. If you have more than one set the cup with water and then pour the

Considering that measurements differ as greatly as this, is it any wonder that

If you wish to win the praise and use only standard measuring cups and spoons in order to insure consistency accurate amounts of both coffee and

weak. Different brands and grades of coffee wil lalso affect the quality and In Color measuring tablespoonfuls of coffee to Various Shades Have Be- in many of them. They may have a sleeves gathered at the wrist. Huge

By purchasing an unpainted piece of

### CHAMPION 4-H CANNER



### DARK FLOOR In Fashion

Black painted or stained floors are in

HOLIDAY HAM

other at one-inch intervals. Skew-

ers will do the trick instead if you

have them handy. Then interlace

a twine string between the tooth-

picks to pull the cut edges of the

meat together, tie securely, and

the savory stuffing will all be sealed

# The Fashion Flashes Say . . .

many of the smartest creations. Redingotes of brilliant fabrics con-

has a collar of the same fur.

A chic sealskin coat has a leather the pockets.



### By FRANCES PECK Heinz Home Institute

Cut slices in toward center to form four large potals. Place in ice water so petals will curl.

SIMPLE SUCCESS Thanksgiving serve a Stuffed Sufficient side dish with this holi-"Turkey Ham". Less pretentious than the traditional turkey, it day ham is a casserole of meltstill is festive fare of holiday ingly tender Macaroni drenched distinction. Wash and drain a in a subtly Cheesed Cream Sauce. capacious 8 to 10 lb. ham. Then Easy to prepare, too! Just open stuff quite full with a robust dress- 2 cans of that smooth, ready-toing made by combining 4 cups serve Cooked Macaroni in Cream slightly dry bread crumbs for body. Sauce with Cheese and tuck the 2 cups crisp Rice Flakes for a contents in a casserole. Top with binding that will not be too moist, a fluffy crust of bread crumbs-1/2 cup butter, melted, to moisten, about 1/2 cup tossed in 2 table-1 teaspoon salt, 1/4 teaspoon pepper spoons melted butter will be plenty and 1 finely minced medium size —and pop in a moderate oven, 375° onion for flavor accent. Pull the F., for about 45 minutes or until cut edges of the ham together and thoroughly heated through. Brief fasten them firmly with strong but abundant! toothpicks inserted opposite each

inside. Place in a roaster fat side up, sprinkle with 3 teaspoons salt and pop in a moderate oven, 350° GRAND FINALE F., to bake. This dish will require about 25 minutes of baking time To finish off the family feast per pound, though it may take a with a fine flourish serve this Harlittle longer depending on the vest Pudding for dessert. Just length of time the oven door is left heat 1 large can of delectable Fig open during basting. Baste every Pudding and turn out on a big cake 20 minutes or so with a sauce com- plate. Garnish with a surrounding bining 1 small bottle of ruddy circle of fruit (fresh or canned Tomato Ketchup, 1/4 cup tart Pure fruit will do equally well here) Cider Vinegar, 1 cup water, 2 alternating 8 peach halves with 8 tablespoons brown sugar and 2 pear quarters. Pert little seedless tablespoons Prepared Brown Mus- grapes, stemmed and washed, may tard. A little hot water will thin be sprinkled gayly on top of the the sauce if it becomes too thick other fruits. Then plop a cup of during baking. Arrange on an whipping cream, whipped to a fluffy abundant platter and garnish with froth, on top of the Pudding and a colorful circle of parsley sprigs, serve at once. (If fresh fruit is carrot flowers and slices of Fresh used, do a neat skinning job by Cucumber Pickle. Serve with sauce dipping fruit quickly in boiling remaining in roaster. To make water and then in cold water. Cover the carrot flowers slice a medium with fruit juice to prevent dis-

Flat Paint

their effects.

# Size carrot very thinly crosswise. I coloring until fruit is ready to use.)

Black" Frock.

# gloves in this genre. binations Good.

high fashion and is definitely among tucking for trimming. the smart leathers to be considered for winter. Color carries on with an even wider acceptance than last spring and the colors are so subdued and ladylike that the most conservative among us but it may be used for a priming or

Such colors as Bourbon tan, Bur- first coat on furniture. It has no gloss shoe is in dull bronze kid with twogundy, Chaudron, Oriental Oxblood and and should never be left as the finish-button broad strip. Buttonholes and Araby green are as sensible and prac- ing surface on any piece of furniture. tical as black and brown. They can be worn with all the fall costume colors: brown, Black, wine, green and gray. The high shades, Cayenne, Aubergine, Pigalle and Helio, for example, to be worn correctly, should not be matched to more than one other accessory and are possibly smartest used only as one accent. Cayenne and Aubergine, the! eggplant shade, are excellent high fashion colors and particularly smart with the all-important black.

The Long And Short Of It

As for the new styles, both the long and short of it have the stamp of approval of fashion. With sleeves from three-quarters to above elbow-length, for afternoon, the well-dressed woman will wear a six or eight button glove crushed over the wrist and encircles with a jeweled bracelet or watch. With AUDREY JEROME, 20, Han- long or very short sleeves, or with her cock, will be one of Maryland's | coat or suit, she will prefer a one-clasp

The feminine period aspects of fashion have inspired many variations of the wrist-length glove. Those for street or daytime wear are very simple with, perhaps braided trim or cuffs of a different leather, discreet embroiedry, large metson, state girl's club agent. In nine | al buttons, stitching, throng-lacing, cordyears she canned 1,771 jars of ing. The petticoat frills of most of them fruits, vegetables and meats. Her | are very Victorian. The dressier types | prizes total \$75.25 and sales of pro- have more heavily embroidered backs ducts \$1,728.21. She will compete and more elaborate cuff interest. Slipfor Eastern states championship, ons likewise show such costume details and if winner will be one of four as metal eyelets, cording, hand-sewing contenders for cash college scholar- and contrasting striped culls in the use stitching, tucks and handsewing for

Suits are just as popular as ever. A fad credited to the college girl is Black broadcloth, cut on classic lines that of wearing pearl beads with sports and left untrimmed by fur, fashions clothes and sweaters.

One of the brown and beige coats tinue their popularity. Under a metal being shown is lined with nutria and brocade of gold and coral one wears an underskirt of black satin.

A dash of Scotch streaks through the chain at the collar, and leather clips on mode this year. A charming hat for a young girl is a tam-o'shanter in bright wool. Plaided in gay colors, it has a bright red pompon on top and a pheasant feather stuck through in front at a pert angle.

A lookout for bad weather prompted a sports outfit with skirt and long cape of waterproofed green woolen. Cape lining and blouses are of lightweight wool plaided in green, white and red.

Take your ease when enroute by wearing lounging pajamas and robe ensemble. A neat model, in white-dotted blue crepe shows a dressing gown of blue flannel with dotted crepe revers. sash, pocket flaps and scarf.

Gray goes places as gray furs and coats of cloth trimmed with gray fur continue to attract. Smart are those Cossack-line coats, belted, with flaring skirts, fashioned of gray caracul, broadtail or squirrel.

Just find a comfy, roomy but smart coat and the chances are that you will live in it. Such a model is in deep beige woolen with big button-up shawl collar of beaver and huge beaver patch

The cunning fox is the dominant fur of the season. Paris is showing afternoon and evening suits with fur-peplums that flare far out in back. Then there are coats with whole sleevee of silver fox, except for a narrow strip of fabric under the arm.

Back talk emanates from the dressmaking salons this season. A green velvet afternoon coat has the flare in back, starting from the shoulder blades. A good future, too, is predicted for dinner suits with tail-coats, while evening frocks and wraps show flares and drapery in back.

If you are fortunate eneuogh to own fine jewels, you will like, as a background for some fine pieces, a dinner dress of black velvet with long, tight sleeves cut in one with the bodice. which has a high neckline. The high waistline is marked by curved seaming.

Buy luxury in the form of fur-laden cloth coats. A charming model is of black duvetyne, done on fitted lines with a flared, rippling hemline, marked by a generous border of natural blue fox which matches a huge, pouchy shawl

Good for the moment and right for wear under coats later on are velvet coat dresses. A nice model is in black Lyons velvet, buttoned from neckline to hemline in fabric-covered buttons that match the Roman-striped metal ribbon sash and Ascot scarf.

The glove snugly fitting the wrist, Stay home long enough to do youreither through belts or ingenious buc- self proud in one of the new hostess kles, is an outstanding style for fall, gowns. A dignified beauty is in black Combinations of two leathers are found velvet, the skirt with a train, the loose come Smart Accessories cuff of one leather and hand of another white beaded stars are widely spaced For The Important "All or, as in a very smart suede glove, a from collarless neckline to the hem. It thumb and inset piece of glace. Stitch- closes with velvet buttons and a scaling and hand-sewing are mainly used on loped border, all the way down.

Leisure is a luxury at any time, but Long and Short Have The The two leather idea is responsible more so when on ewears a lovely hos-Stamp Approval Of for the smartest street-gloves of the tess gown. A new model, in white velseason, the "two-faced" or "half-and- vet, buttons al lthe way down, has a Fashion. Color Com- half" gloves. The backs are of suede trained skirt and clusters of velvet vioand the palms of glace kid. They are lets appliqued here and there. There is very good-looking and practical. They a wode self-girdle; the wide sleeves are

nice model has a loose, interlined jacket of black woolen with loose, rippling tuxedo revers of black Persion. The dress has a bodice top of coronation

Flat paint is ordinarily a wall paint, blue silk jersey. Step lightly and try on the goodpiping are of narrow, gold kidskin.

## Fascinating New Game "Bottle Horseshoes"



BOTTLE HORSESHOES—Although the canning season is practically over, fruit jar rubbers may still play an important role in the household, as they can be used to play the exciting game of "Bottle Horseshoes." The person who first pitches 21 jar rubbers over the neck of a gingerale, wine or beer bottle wins the game.