# Helpful Hints For The Housewife...

can be arranged by hostesses in general meshes. as well as by newlyweds to give a novel background for the most traditional of our holiday menus.

made to harmonize with new china fea- the elements of an adequate diet. turing such innovations as square or octagonal plates or those having bright fruit or flowers on them. Glass, china or wooden birds, fruits and flowers accent the Thanksgiving motif.

A low copper bowl filled with wellpolished fruit and surrounded with colored leaves or evergreen will make a

fitting table centerpiece. Allow three-fourths of a pound of turkey for each person. A fifteen pound

Salted nuts add flavor to fruit salads.

turkey will serve twenty people gener-

To remove canned meats from cans without waste, let the cans set in hot water for a few moments.

Honey will soon granulate if kept in a bright light. Always keep it in the

Never cook meat or fish too rapidly. Sear it firs tto retain its nourishing juices, then cook or simmer it slowly to make it tender and appetizing.

Lining the clothes basket with oilcloth or with heavy paper that can be renewed readily will help to keep clean

### Here's One For Meat Loaf

The addition of catsup and Worcestershire sauce in the recipe which is shown below greatly enhances the flavor of this dish. Add this recipe to your present list of meat loaf favorites and see if it doesn't immediately become a tongue tempter that every member of your family will clamor for again and again

- Individual Stuffed Meat Loaves 1 pound fresh pork (ground)
- 1 pound smoked ham (ground) 2 eggs slightly beaten.
- 1-2 cup dry bread crumbs 1 teaspoon Worcestershire sauce
- 6 hard-cooked eggs 1 small onion chopped
- 1-4 cup chopped pepper 1-3 cup catsup
- 6 strips of bacon. Salt and pepper to taste

Combine the ingredients, except hardcooked eggs and bacon, and mix thoroughly. Divide the mixture into six equal portions, wrap one portion around each of the six hard-cooked eggs (shells removed). Line baking cups or muffin pans with a strip of bacon and place one individual meat loaf in each. Bake at 350 degrees for one hour. Serves six.

# "Texas Hash"

Four tablespoons fat, 1 pound ground spoon cloves, 1-2 teaspoon vanilla. onions, 2 tablespoons chopped parsley, with rest of ingredients. Bake 25 min-4 tablespoons catsup, 1 1-2 cups toma- utes in moderate oven. toes, 1 teaspoon salt, 1-4 teaspoon pep-

Melt fat in frying pan, add and brown hamburger and rice. Add celery and onions. Add rest of ingredients. Cover and simmer thirty minutes. Stir fre- spoons baking powder, 1-4 teaspoon salt, quently. Uncover and cook five minutes 3 tablespoons sugar, 1-4 teaspoon cinnato brown.

# French Fried Onions

1 cup flour, 1-2 teaspoon salt, 2-3 cup well and serve hot, dusted with sugar. water, 2 teaspoons melted butter, 1 egg white, 10-12 large onions. Milk.

Mix and sift dry ingredients. Add wa ter and beat until smooth. Fold in stiffly beaten egg white. Slice the on- A new high is noticed in crowns of ions 1-8-inch thick. Separate into rings. many of the new hats. A new edition Reserve small rings for further use. of the head-moulding cap of black Per-Soak in milk one hour. Drain and dry. sian has a tall, pointed conical crown in Dip in batter and fry in deep fat about tomato red velvet, the crown having a 2 minutes. Drain on soft paper.

# Modern china, silver, and glassware moisture can enter through the open 2 tablespoons fet, melted.

The holiday gives thousands of new clothes clean, says Miss Helen Shelby, spoon baking powder, I teaspoon soda, I desired. Cut in narrow, length-wise homemakers an opportunity to use ap- clothing specialist for the University of teaspoon cinnamon, 1-2 teaspoon cin propriate wedding gifts for a smart set- Maryland Extension Service. Oilcloth meg, 1-2 teaspoon soak in cold water an hour. Dry with minced green peppers, 2 tablespoons decolletage is very low in front; sleeves at the high waistline. Heart shaped ting at their "first" Thanksgiving meal. is preferable if the basket is to be salt, 4 tablespoons sugar, 1 cup molasses, a towel, fry in installments in very hot chopped pimientos, 1 tablespoon minced are puffed to the elbow and then tight pockets of the fur mark the hipline of placed on the ground where dirt and 2-3 cup thick buttermilk, 2 eggs, beaten, fat (395 degrees F.) drain on paper and parsley, 1-3 teaspoon salt, 1-4 teaspoon to the wrist. A must of Parma violets the jacket.

Cheese, whole wheat bread and fruit thick. Cut out doughnuts and fry in frying basket is a convenience, or a are said by Miss Margaret McPheeters, deep hot fat until doughnuts have be- wire egg-whisk may be used to place nutrition specialist for the University of come well browned on all sides. Turn and remove the potatoes. Gayly colored table linens can be Maryland Extension Service, to contain but once. Drain well and when served cover with sugar.



By FRANCES PECK Heins Home Institute



ADVENTURES OF THE SALAD BOWL

Outraival your own best brand Cucumber Pickle Juice and ½ cup boiling water over the gelatin. bowl of winter vegetables tossed Add 1 tablespoon sugar and 11/4 together deftly in a dressing of teaspoons salt to this and stir until distinction. In an abundant wooden both are dissolved. Pop into the bowl mix 2 cups shredded cab- refrigerator to chill. When the bage, 1 cup raw carrots, cut gelatin begins to congeal, add 2 crosswise in slim golden slices, 1/2 cups shredded cabbage, 1 cup finely cup chopped celery, and 3 delicately diced carrots, 1/2 cup diced celery, green large lettuce leaves, shred- and 12 slices delicately spiced ded. Then arrange a circle of Fresh Cucumber Pickle, chopped. bright green pepper rings around Now pour this substantial salad the bowl and place a shapely clus- into individual molds that have ter of raw cauliflower in the center just been rinsed in cold water, and of each ring. Over all pour this continue chilling. When firm, unsuperb dressing—a blend of your mold on beds of crisp lettuce and own imagination and the finest garnish with creamy yellow Mayoningredients on your salad shelf— naise. You will have ten delicious 1/2 cup rich pure golden Olive Oil molds! for a smooth base, 1/4 cup mellow Cider or Malt Vinegar for tang, 1/2 teaspoon salt to add emphasis, 1 teaspoon sugar to temper the spices, 1/2 teaspoon paprika for zest and color, and just a hint, if you like, of garlic for the epicure. Mix and beat thoroughly and you have a triumph worthy your choicest guest.

For a variation of this favorite theme that will make history at

Dressing Demanded

or an egg salad. WINTER SALAD WAYS

Vegetable Salad Molds. Contrived triumph over every ciher disk casually beforehand and set aside on the table.

## Scrambled Eggs With Shad Roe

Potato Slices Three large cooked potatoes, 1-2 cup Six to 8 eggs, 1-4 cup cream, salt, pepsugar, 2 tablespoons butter, 1-3 cup per, buter, 1 can shad roe, paprika. water, 1-4 teaspoon cinnamon, 1-4 tea- Beat the eggs, add the cream and seahamburger, 2 cups boiled rice, 1-4 cup Peel potatoes, cut in one-in h slices, one tablespoon butter in a heavy frying tub or bowl dry, apply kerosene with chopped celery, 2 tablespoons chopped place in shallow baking pan and cover pan, pour in mixture, and stir over a

Banana Fritters

One and a half cups flour, 2 1-2 teamon, 1 egg, 1-2 cup milk, 1 1-2 cups sliced bananas 1 tablespoon lemon juice. Mix ingredients and drop portions from spoon into deep hot fat. Fry until wel lbrowned (about 4 minutes). Drain

# Hats Go High

backward slant.

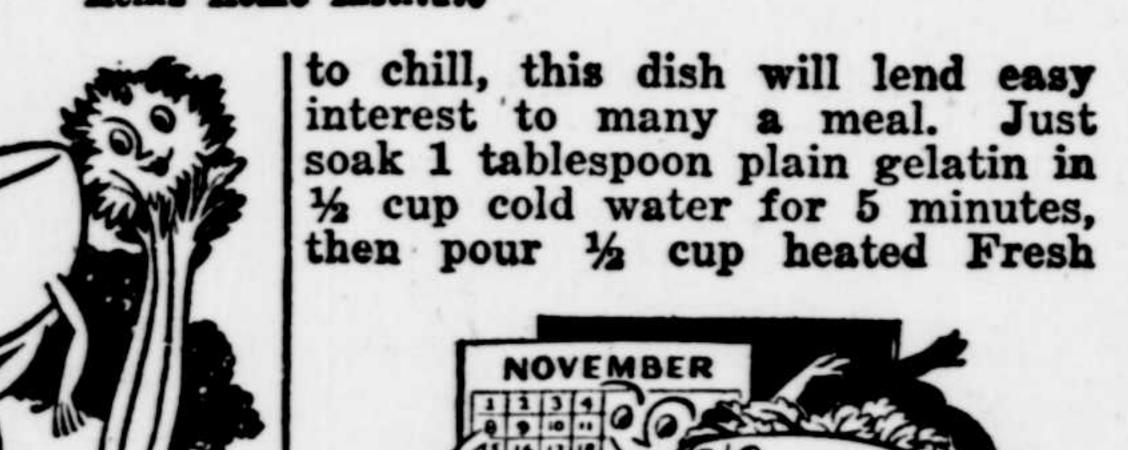
# Jolly Game For Fall Parties



WALKING THE TIGHT ROPE—All tight rope walkers are not to be found in circuses these days, because the new parlor game of "Walking the Tight Rope" is fast becoming popular. To walk the tight rope, place a string about ten feet long across the floor. Place empty bottles at intervals of two feet. Have the person who is elected to be the tight rope walker measure off the distance carefully. Then blindfold the victim and have him attempt to walk the rope, asking him to be eareful not to knock over any of the bottles, which, of course, have been quietly removed without his knowledge.

#### Molasses Doughnuts TESTED RECIPES







SALAD SECRET You can touch off a humble cabthe family board, add 2 tablespoons bage salad or the more patrician chopped anchovies to the romaine salad with a Chiffonade foundation French Dressing recipe. Dressing that will quite captivate It's superb on a plain lettuce salad the critical. Try adding 2 tablespoons chopped parsley, 2 tea-spoons chopped onion, 1 hard cooked egg, chopped, and 1/4 cup Here's another seasonal salad for chopped cooked acets to the foun caranced November menus-Winter dation recipe and see the sale

# Delicious Spiced Sweet

son to taste with salt and pepper. Melt low fre until just set. Turn out on a hot platter, sprinkle with paprika and this way, the odor evaporates quickly. arrange on each side a roe, which has been lightly browned on each side in

# IDEAL 4-H GIRL



son, state girl's club agent, as the shoes. year's most all-around club girl in | For most autumn tailormades, before 408 pints of vegetables and fruits a bright little bow tie. other eastern state champions for red deerstalker hat. regional honors, and if successful will be a contender for one of three cash college scholarships of \$400. \$300, and \$200 given by Monteo ery Ward, sponsor of the come together with Chicago trips and

county medals.

Four and one-half cups flour, 1 tea- Wash and pare as many potatoes as season with salt and pepper. Let the paprika, 1 cup boiled rice and 1 cup and a pork-pie hat of the broadcloth Mix ingredients lightly and place on fat heat between each frying, as crisp- salmon. floured board. Roll out until 1-2 inch ness depends upon very hot fat. A wire

#### Baked Spiced Apple Sauce Three cups sliced apples, 1 1-2 cups in moderate oven. water, 2-3 cup sugar, 1-2 teaspoon cinnamon, 1-4 teaspoon cloves, 1 lemon

Add apples to water. Bake 25 minutes in covered dish in moderate oven. Add rest of ingredients, uncover and bake 15 minutes. Serve warm or cold.

Cream Soup One and a half cups vegetable pulp, 1 tablespoon minced onion, 3 cups white

sauce, seasoning to taste. Cook the vegetables and onion until they are tender. Rub through a sieve and ad dthe pulp to the white sauce. Add the seasoning. Add more milk if necessary. Spinach, lettuce, onions, peas corn, and other vegetables may be used. The onion may be omitted. Lemon Sauce

Two-thirds cup sugar, 2 tablespoons flour, 1-8 teaspoon salt, 1-4 teaspoon cinnamon, 4 tablespoons lemon juice, 1-4 teaspoon grated lemon rind, 1-2 cup water, 2 tablespoon butter. Blend sugar and flour, add rest of ingredients and boil 1 minute. Serve hot

## Family Sure To Like This

These crisp fall days a spaghetti and cheese casserole provides the ultimate satisfaction to the inner man. It's an economical dish, too-but so spectacular as to demand many repeat engagements on any family dinner table.

Baked Egg On Spaghetti 1 cup spaghetti (broken)

- 2 tablespoons butter 3 tablespoons flour
- 1 1-2 cups milk

on fritters.

Salt and pepper 1 1-2 cups grated American cheese

Buttered bread crumbs

Cook spaghetti in boiling salted water; drain well. Make a cream sauce with the butter, flour, milk and seasonings. Ad dthe grated cheese adn stir until i is melted. Blend the sauce with spaghetti and pour it into a shallow baking dish. Break the eggs, whole, into the spaghetti. Cover with buttered crumbs and bake in a very moderate oven, 325 degrees, until the eggs are cooked.

## How To Increase Quantity of Frosting

When making an egg frosting add half an eggshell of water with pinch of salt and cream of tartar when the whites begin to froth and you will considerably increase the quantity of frosting.

Use kerosene to clean white enamel or porcelain bath tubs and bowls. I will take off grease and dirt without scrubbing and without injuring the surface. Do not use with water, but wipe tissue paper or cloth you can throw Always add a little melted butter to uncooked frosting. It improves the flavor and also prevents cracking.

## Pearls Go The Rounds From Morn 'Til Night

The vogue for pearls that seems to sweep the world is not a new one. Pearls have long been in favor but in this generation are having their first fling. One strand, two strands, three strands, for daytime, morning, afternoon and night. Pearls with sweaters, pears with tweeds and wools and the contrast is startling, making the tweed seem rougher and the pearl more delicate and

Tiny pearl bandeaus are worn by debutantes and necklaces of beautifully matched pearls make a coming-out present or a bridal gift that will never be out of fashion. This season debutantes are wearing jewelry and lots of it. Diamonds and emeralds, star sapphires, rubies and blue sapphires, but pearls are first in favor.

The older woman wearls pear ensembles. Schiaparelli wore a handsome diamond and pearl role with three shades of gold leaves on her tweed suit and, later, we saw her wearing it as an evening jewel.

## Place Something Gay Always At Your Neck

Your dress and jacket or coat and skirt with blouse must have something champion in foods by State Girls at the neck to make it gay, a brightly Club Agent Dorothy Emerson on colored velvet ribbon or a brightly seven years in club work has made ANN H. TWINNING, 17, Glen striped silk cravat. Color, in fact, per- high records in baking, canning, Arm, selected by Dorothy G. Emer- sists, in hats, neckwear, gloves and and gardening projects and in pub-

Maryland, wins an all-expense trip the real winter nip in the air makes a to the 15th National Club Con- wool jersey necessary, popularity atgress in Chicago, Nov. 27-Dec. 5. | taches to the white washing silk blouse years, during which she put my, fitted close to the throat and worn with

and 130 glasses of jelly, made 70 | Examples of two smart and warm engarments, and prepared 310 meals sembles: brown tweed suit with closely besides other projects. Her state fitting jacket over yellow sweater, short and county fair exhibits won yellow suede gloves, brown felt hat with \$72.25, and her sales gross \$1,- | yellow wing; wine red skirt and long 433.05. She will compete with cape over purply blue sweater, blue and sor of the contest.

> Red Borns Barns were always ed in the old days A few dates, raisins, figs or nuts added de just as cheap as red.

Three tablespoons butter, 4 table-

Savory Salmon

Melt butter and add flour. When Piguet model. mixed add milk and cook until creamy sauce forms. Stir constantly. Add rest of ingredients and pour into buttered

# Fruit Cakes in Candied Grapefruit



Fruit Cakes Made in This Modern Manner Especially Attractive in Appearance and Delightfully Different in Flavor

HOSE who regularly send home-|syrup; allow one tablespoon of wine made gifts to their friends at to each cup of water used Be sure to use sufficient syrup to float the fruit. Christmas time such as fruit cakes | Cook to 220 degrees F. (medium thick or plum puddings and have not yet syrup); let fruit stand in syrup at heeded the slogan of "bake early" least 24 hours. Turn several times will be interested to learn about a degrees F. (very thick syrup). Remove new fruit cake recipe which can from syrup and cool. If the shell is be made even a few weeks before large, turn it over a glass to shape Christmas and still be fully ripened.

of its size it does not require as long to age as the larger cakes from three to five pounds in weight. Fruit cakes made in candied grapefruit shells are not only especially attractive in appearance, but are also delightfully different in flavor. Fruit cake served with any of the fine American wines now drop in unexpectedly for short. friendly visits during the holiday follows: season. Although it takes but

of the delicious flavor combination of the fruit cake and wine will linger long in your memory. Christmas Fruit Cakes in Candied Grapefruit Shells

Select large Florida seeded grapefrui of good shape and color. Wash, cut a slice from the stem end of the grapeof the bitter flavor is removed as de mixture. Steam one hour, then bake sired. Cool shell. Put in a syrup made in a slow oven 300 degrees F. about of equal parts of sugar and water. If | thirty minutes. Roll shell in granua slight wine flavor is enjoyed, add lated or powdered sugar. This amount Wine, such as domestic Sherry, to the will all two or three grapefruit shells.

Of course you will want to use the sections of grapefruit removed from

One attractive feature of this the shell, and here is the recipe for a type of fruit cake is that because most tempting salad you can prepare. Crapefruit-Pineapple Salad 1 cup grapefruit sections 1 cup diced pineapple

% cup pecan meats Mayonnaise or Salad Dressing Mix the grapefruit and pineapple and chill for several hours before preparing the salad, as it must be made just before serving. Arrange the fruit on the letavailable will make just the right | tuce covered plates and top with a tablerefreshment needed when friends spoon of mayonnaise or salad dressing The recipe for the fruit cake is as Dark Fruit Cake moment to prepare this holiday

4 cup shortening favorite for serving, the impression cup brown sugar teaspoon nutmeg teaspoon cloves teaspoon salt cups seedless raisins

cup citron, chopped cup candied orange peel, chopped % cup walnuts, chopped fruit, remove the inside, being careful eggs one at a time, beating vigorously to leave all of the thick part of the peel. after each addition. Mix and sift flour, Cover the shell with cold salted water; nutmeg, cloves and salt; add to first bring to a boil, cook about ten minutes. | mixture. Add raisins, citron, orange

Cream shortening and sugar, add Drain of water. Repeat the process peel and walnuts. Fill crystallized three or four times or until as much grapefruit shell with the fruit cake

Squash Pie

Mix in the cleer given and make in

one crust like a custard pie in a mod-

Sausage And Eggs

erate oven, 350 degrees F., until set.

The squash may be steamed or baked. ... e soup dishes.

# 4-H FOOD WINS TRIP



ELSIE MAY EBLING, 17, Ridgely, named Maryland's 4-H lic demonstrations. She canned 1,142 jars of vegetables, fruits and meats valued at \$687.70. As state champion she receives a prize educational trip to the 15th National Club Congress in Chicago Nov. 27-Dec. 5 and will compete with other eastern states champions for two Electrolux kerosene operated refrigerators. She is also contender for one of three cash college scholarships of \$400, \$300, and \$200 provided by Servel, Inc., spon-

Tempting Appetites

red pain was cheapest and to the cooked cereal frequently tempt easily obtained. A barn used more the lagging appetite of the school child. int than a house. Now other colors A bit of jelly or jam placed on top may also do the trick.

# The Fashion Flashes Say...

spoons flour, 2 cups milk, 1-4 cup diced Daringly demure is a dinner dress in dark crimson velvet has a wide shall with pinked edges complete this Robert Too often the attractiev house gown

A new note in luxurious elegance is shallow baking dish. Bake 30 minutes apparent in the alliance of fur and vio- white satin. let for afternoon things. A suit of very

or coat sacrifices comfort for beauty. But comfort and beauty combine to make a lovely house coat of white broadcloth with trimmings of quilted

Not all smart suits are fur-trimmed. A daytime ensemble of loose, box coat and dress is in wine-red wool. The jacket and dress hem are bordered with wide bands of scroll cording done in the dress fabric.

Swing along in swing skirts. The full short swinging skirt is a feature of the nicest little daytime frocks. A typical black woolen has white pique ric-rac braid outlining sleeves, collar, front fastening and peplum of the fitted bodice. The fullness of the skirt is re-

leased just below the waistline. More color is seen in evening clothes than has been the case for many years. Color and splendor unite to create a gown of cerise and gold-flowered lame with a Tunisian belt of cerise velvet edged with gold embroidery. With it is worn a regal headdress of cerise ostrich.

Just right for a blustery day is a slim suit of fine black woolen over which is worn a short, boxy double-breasted coat of iron-gray woolen. It has a notched collar of black astrakhan and fur

A shrewd move is that of Molyneux who makes an evening gown of lustrous white and the ncontrasts its sheen with folds of dark-brown tulle around the decolletage. The fitted draped bodice is contrasted by a full skirt. A huge white rose is placed at the base of one shoulder strap, which, like the other, is of brown tulle.

Glance about and see how smart are the new coats of cloth trimmed with fur. A bright purple broadcloth coat has a collar and a gilet of otter, a fur which also makes three panel stoles at the front and sides of the skirt.

## Lace Still Appears On One Crest Of A Wave

Lace will be as popular this season as last, but used differently. Stiff, cakelike sleeves of brown lace are used by Molyneux on a slim dress of pale pink velvet, continuing the dark fabric as an edging to softe nthe "U" decolletage at

For short-sleeved tunic even dresses Lelong uses a cotton lace, with handcrochet effect. Bodice of these flared tunics carry inserted plastron fronts of say, pale blue lace, buttoning up to tiny turned-over collars of same fabric, and matched by neat little cuffs and a twoinch edging of the blue on bottom of

### skirt and tunic. Black Bean Soup

One pint black beans, 2 quarts cold water, 1 small onion, 2 stalks celery or 1-4 teaspoon celery salt, 1-2 tablespoon salt, 1-8 teaspoon pepper, 1-4 teaspoon mustard, few grains cayenne, 3 tablespoons butter, 1 1-2 tablespoons flour, 2

hard-boiled eggs, 1 lemon. Soak beans over night. Add onion and celery stalks, broken in pieces. Simmer several hours until beans are soft; add more water as water boils away, and add the seasonings. Melt One and a half cups cooked squash, butter and stir in flower. Cook until 3-4 cups brown sugar, 1 teaspoon cinna- smooth. If too thick add more water. mon, nutmeg (each), 1-2 teaspoon ging- Slice the eggs and lemon and pour the er, 1-2 teaspoon salt, 2 eggs, 2 cups milk. soup over them either in a tureen or in

# Stewed Prunes With

Oranges One pound prunes, 2 oranges, 1 stick

Broil 12 link sausages until brown | Wash prunes, cover with water and and crusty. Poach 6 eggs to the de- add cinnamon. Cover and cook slowly sired state of doneness. Arrange with until tender. Keep covered until cool. the sausages on a hot platter. In a small Chill and serve with orange sections, skillet melt 2 tablespoons butter and let allowing one-third orange for each servit turn golden brown in color.

# What'll We Do? - - - Let's Play A Game



CLOTHESPINS-Looks easy, but try it. The game of "Clothespins" is one which both young and old will enjoy. The object of the game is to see how many clothespins you can drop into the milk bottle while kneeling on a chair. Coins, beans or matches may also be used in case you can't find any clothespins.