# FODS

Evening Tailleurs

Embroidery.

### Helpful Hints For The Housewife . . .

stain will quickly disappear.

ing the yolks in the funnel. when baking or frying, expose it to ex- ing. treme heat first, then reduce the temperature and cook more slowly.

To remove a musty odor from a room, put a drop of oil of lavender into the corners.

Make the hems of sash curtains the same at the top and bottom. You can then use them either end up.

Cooked prunes stuffed with cheese and celery are very tasty served with salads. They can also be used as appetizers and served on sticks for cocktails.

Baked potatoes look much nicer if scooped from the shell, mashed with butter, pepper and salt, a well-beaten yolk of an egg, then placed back in the half shell and browned in the oven. They not only look nicer, but taste bet-

Now that the chafing dish fad is rereturning hot foods are being served again at buffet suppers. If you have a chafing dish stored away in the attic get it out and use it. You will be dedelighted at the exclamations of your guests when the creamed mushrooms! and ham, cheese omelet or chicken a la king are actually kept hot until the last guest has been served.

As a garnish, lemon slices may be sprinkled with paprika, rolled in chopped parsley, or mint or stripped with pimiento.

Linseed oil is excellent for cleaning varnishes, grained paint. It should be applied with a piece of clean, soft flannel, rubbed well in and polishes with a soft duster. Only the very tiniest drop of oil should be used.

Some of the new electrical dishes have several compartments for various foods. They are especially useful when there are no servants to assist in serving the guests.

Never pour water on burning fat; it spreads blaze. Extinguish blaze with

To make tasty tea biscuits add chopped candied fruit peel to your regular biscuit dough. The fruit may be placed inside or on top of the mixture before it is baked. Candied ginger may be used in the same way.

After the whites of eggs have been beaten do not beat again when added to cake mixture. If beaten a second time the air that has already been beaten into eggs in order to make cake light will be beaten out. Fold beaten egg white in.

Convalescents enjoy "surprise" meals Their food may be arranged in usual shapes and placed on dainty or gay china. Animal cutouts of bread, toast, sandwiches or gelatin molds will be especially appreciated by a youngster who may be tricked into eating the rest of his meal by them.

nearly all youngsters. Foods to carry sons die every year from alcohol or go ed quickly in 4 tablespoons heated lard.

# Here's An Icing

with marshmallow and soften in a warm Atlantic City, N. J. oven. Spread with a wet knife.

safe confection!

or hot chocolate with a marshmallow, rhage of the brain, delusional insanity, Use marshmallows to delicately sweeten or infectious disorder, under which his Three tablespoons butter, 1 cup cooktea or coffee.

### Delicious Frosting

one tablespoon white corn syrup into personality changed. I began to go on rest of ingredients except the crackers. and ivory flowers on a mulberry back- plain Frenc hor piquant dressing for a small saucepan; stir over low heat until sugar is dissolved. Boil rapidly one debauch after another in spite of my resolutions. My personality would until sugar is dissolved. Boil rapidly seem to change even a few days before until the syrup can be formed into a I started to drink. I noticed a cunning soft ball when a little is poured into water. Then remove from stove. Beat excited. I felt now that one drink the egg whites quickly until stiff. Con-would not trouble me; I felt certain I tinue beating while pouring the hot could control it. I would resolve to syrup in a fine stream over the egg mark the bottle and to take only two whites. Add the flavoring, one tea- drinks, but when I had had the two spoon vanilla, and continue beating undirinks, the bettle was not enough. til mixture will spread.

### Fried Ham And Eggs

pan. When it is hot put in ham and now it is every week or every other quickly sear it on both sides. Cover. week. I have no power to stop it. I Lower the fire and cook for 15 minutes cannot attend to business regularly. I or until the ham is very tender when lose one job after another. I am lostested with a fork. Remove the ham to ing all my decent friends. I am no a hot place. Break the eggs into a longer to be depended upon." saucer and carefully slip them into the Dr. Cowles, well known for his re-

### Sunshiny Home

Gaily colored awnings, a for the body, a red roof green shutters, set off by in white mining-this comb the character of sunshing comes abon such a home agai. ground of fine old trees.

#### Salmon Goulash

Left-over cooked celery blends well appetizing and easy to prepare. Raw butter, 3 tablespoons flour, 1 1-2 cups Chic For Informal ith other vegetables for fritters. It is chops meat squares because the state of the cooked rice, 2 tablespoons flour, 1 1-2 cups Chic For Informal with other vegetables for fritters. It is chops, meat squares, ham, bacon or milk, 2-3 cup cooked or canned salmon, Parties also good added to clam fritter batter. frankfurters are easily cooked. Placed 1-4 teaspoon salt, 1-4 teaspoon paprika, If iodin-stained linen is soaked in a between buttered slices of bread or 1-4 teaspoon cenery sant, 2 tablespoons solution of ammonia and water, a teapassed with fruit, hot chocolate and chopped green pepper, 1-3 cup buttered a plum color or perhaps a shade of fened square top. The whole bag is quisite bag of black velvet with a broad If iodin-stained linen is soaked in a between buttered slices of bread or 1-4 teaspoon celery salt, 2 tablespoons

White spots on your furniture which Place rice in bottom of buttered shal-When separating the yolks from the are caused by heat may be removed by low baking dish. Mix butter and flour. whites of eggs, break them over a fun- applying wood alcohol on a soft cloth Add milk and cook until creamy sauce nel. The whites will pass through, leav- and then rubbing the spots with furni- forms, stirring constantly. Add salmon ture polish. However, if such spots are and seasonings. Pour onto top of rice To keep flavor and juices in meat deep the only cure for them is refinish- and sprinkle with crumbs. Bake minutes in hot oven to brown top.



By FRANCES PECK



QUICK CONJURY

MHY DON'T you try a quick of Oven-Baked Red Kidney Beans Meat and Vegetable Pie some- to give body to the dish. Cook this, blend until the Beans are thoroughtime when you come bang up ly heated, then add 1 cupful grated against the dinner hour with nary a plan for preparedness? You can cheese to melt slowly. Served on toss this dish together in no time slices or cubes of toast, it makes a at all and set a finished feast be-fore your family: Just melt 2 tablespoonfuls butter in a saucepan, add 2 tablespoonfuls flour, blend well and pour in a medium size can of Vegetable Soup. Stir this constantly until thickened, then add 2 cupfuls of diced cooked meat (you can use the lingering left-overs from another day for this), and pour into a casserole. Cover the casserole with a blanket of pastry dough or a cluster of small biscuits and bake in a hot oven (450° F.) 10 foodsters recently evolved this reto 12 minutes until the topping is crusty golden brown.



FOR SPORTING FANS

Rabbit now. There's fine fare to Try them yourself sometime.

Heinz Home Institute fill the yawning chasms of winter appetites. And easy to toss together, too. All you have to do is melt tablespoonfuls of butter in a saucepan, add 4 tablespoonfuls of flour and blend to a smooth paste. Then add 2 cupfuls of milk, 1/2 teaspoon salt and a dash of pepper for seasoning, and cook, stirring constantly, until thickened. Next you're ready to toss in a medium size can



American cheese and allow the

NEW DISCOVERY

One of our more adventurous cipe for Mince Meat Fruit Fingers from the maze of bowls and cans on the kitchen table: First she beat 3 eggs until they were light and fluffy, and gradually added 1 cupful of sugar. Then she sifted together 11/4 cupfuls sifted all-purpose flour, 1/8 teaspoon salt and 1 teaspoon baking powder and added these dry ingredients to the eggs and sugar. Next a cupful of rich Mince Meat was folded into the batter along with a cup of chopped It's a very grand feeling to cut this mixing bowl were poured into out across the ice in sleek swoops a greased shallow pan (14"x9") or zoom down a steep hill on a lined with waxed paper and baked toboggan. But the supreme sen- in a slow oven (300° F.) 30 minutes. sation comes when you trail home While the cake was still warm, it across the fields to find the family was cut in narrow strips and rolled board filled with hearty food for in powdered sugar. You should sporting addicts. Take a Bean have seen us wolf a dozen or so.

Goulash

This is a recipe for real goulash, or

Deviled Mushrooms

Science Studies Alcohol As

'Hidden Death' Cause Cooking over a camp fire appeals to "Few people realize how many per-lamb al leut in small pieces and brown, 1 cup chopped green peppers and on outdoor tramps should be filling and into insane asylums, never to come When the meat is brown, pour off the Real mayonnaise out again," Dr. Edward Spencer Cowles, excess fat, add 1 pound sliced onions, 2 | Soak gelatin in one-fourth cup tomato fluffed eggs. You'll like it. director of Park Avenue Hospital in tablespoons paprika, 2 slices fresh toma- juice for five minutes. Heat one cup Eight strips of bacon, 4 eggs, 4-6 slices New York City, told members of the toes or 1 cup canned tomatoes, and 5 of juice with onion, vinegar, salt, sugar, of toast, grated or shredded cheese, tea-American Association for the Advance- cups cold water. Add also 1 sweet sauce.

colored cocoanut or small candies. A this is that the disease is regarded as a plates. disgrace and the alcoholic takes on Top each cup of cocoa, malted milk some oother symptom, such as hemordeath is recorded. Nevertheless, these ed mushrooms, 1 tablespoon minced! New chintz and cretonne bedspreads caused by alcohol.

then became lord of all; above the law, spending my money recklessly ranging from one brother to another. I was violently jealous of my wife, suspecting One pound ham slice, 5 eggs, 2 table- her of this or that, however good a spoons boiling water, 1-4 teaspoon pep- woman she might the. A tfirst I would go on a debauch only once in three! Discard rind from ham. Heat a frying months, then every two months and

pan with the ham. Add water and put search work in the field of psychiatry, on a lid. Cook until a white film has summed up his remarks before the asformed over the tops. Sprinkle with sociation with this conclusion: "If the pepper and baste with the drippings in medical profession can be made to unthe pan. Carefully place around the derstand that chronic alcoholism is not ham arranged on the serving platter. a moral disease, but a brain disease, there will be less showing off in one individual vying with another as to who can drink more."

### Iwo ofteps

has | Paradoxica it may sound, who n one is necessary or desirable to change flo back- levels between rooms, two or m steps are less dangerous than one.

gayety a thing of the past and many than the front edge. fashionables gone to resorts, there is a decided vogue for informal parties to balance the gala soirees: Friendly cocktail gatherings, casual little dinners either at home or in a restaurant and informal theatre parties call for clothes that fall between the

afternoon and evening mode and have

a chic of their own. Every smart wo-

man has at least one costume of this type in her wardrobe, for it can do service for many different affairs. Nine out of ten of them are black, which has a distinction that no color can equal. And many are accented by a touch of color or a bit of flashing sequins or embroidery which gives a

#### dramatic, festive touch. Jacket And Skirt

Evening tailleurs are the choice of many smart women, who find their tailored chic unequaled. The broadcloth, which came back to the mode with such fanfare this fall, heavy crepes and velvets are all used. They all combine a trim-fitted jacket with a skirt of the new day length or the toe length which some women prefer. Long sleeved blouses of colored chiffon or black net splashed with gay confetti dots or cap-sleeved lame blouses make them complete.

All are worn with hats, small, smart and distinctive. One new note in headgear is a black pillbox, swathed about the shallow crown with a fold of colored chiffon, which drapes into a long scarf that may be wound about the shoulders, Others are sleep chapeaux of black taffeta finished with a bow.

### Tomato Salad

From Hollywood comes this item: The Humphrey Bogarts have an amazing Negro cook who wouldn't blink an eye if Garbo dined with her employer. The biggest names in pictures leave her cold-but just let an Army or Navy man enter the front door and the girl is too flusterated to peel potatoes. However, the cook hasn't any peculiarities when it comes to stirring up fine victuals except that she is extraordinarily good at it. The Bogarts are especially fond of her molded tomato salad and here's how she skillfully tosses it together.

1½ tablespoons gelatin

2 cups canned tomato juice l teaspoon salt

2 teaspoons Worcestershire sauce 2 cups shredded cabbage 1 slice onion

gullash. Use 1 pound of lean beef, 1; 1 teaspoon vinegar pound lean pork and 1 pound lean 1 teaspoon sugar

#### Making Bedroom Decoration Easier

patients have died from a diseased brain parsley, 1 tablespoon minced onion, 3 and matching draperies, in decorators' tablespoons flour, 1-2 cup tomatoes, 1-2 colors, enable any homemaker to do an "The history of a chronic alcoholic's cup water, 1-4 teaspoon salt, 1-4 teaspoon salt, 1-4 teaspoon feetive interior decoration job herself." platter with strips of bacon. For Your Cake case," said Dr. Cowles, "runs as a rule spoon salt, 1-4 teaspoon paprika, 1-4 tea- One especially attractive cretonne; White mountain frosting is superb as you will discover when you follow this greater or less extent all my life. I Brown mushrooms in butter melted in spread and draperies set, made to go recipe: Break two egg whites into a five or ten days ago. Beginning at that time recipe and one half time recipe. Brown mushrooms in butter melted in five or ten days ago. Beginning at that time alcohol made me drunk. My whole Allow to simmer for 5 minutes. Add walls and a blue rug, has pale yellow boiled dressing for fruit salads and

### TILLIE SET FOR BIG PARTY



What goes on? ... to right: Nichols, impersonating Tillie he Toiler, being drawn by R ver. Westover is permitted fillie to go to the Fresident's Ball, January 30, in the per-

#### Slip Covers

Well-tailored slip-covers add a note of freshness to the room. They can also Just tumbling out of trunks are grand according to the stylists. One woman, repeat the chintz of your curtains or new accessories for the Southern sea- therefore, strides forth wearing a pump introduce a new color note. Also, an son. A useful bag is a big, squarish of red croccodile, edged with red kid. ed Up With Sequins Or

#### Easy Thread

stepped into the forefront of the New descend tip the treads so that the back shade, has a big collar and tuxedo front York fashion pageant. With the holiday of the tread is one-eighth inch lower of nutria and big nutria cuffs.

piped with leather of a vivid hue, bright flat bridge frame made entirely of a

of substantial bean dishes? Here's

one you can tuck in a scant menu

and make a man-sized meal on a

margin: Fry 4 to 6 pork chops (de-

pending on the capacity of your

men) until they are a mellow

crusty brown. Then place them in

the bottom of a capacious casserole

and cover with a medium size can

Beans. Add a teaspoonful of sugar

TRIBUTE TO BERMUDA

have all sorts of leisure left over

to devote to your own devices. Try

this trick sometime soon: Plop the

rich and racy contents of a large

size can of Vegetarian Style Oven-

and crown with thin slices of Ber-

muda onion spread with melted

butter. Bake in a moderate oven

Baked Beans into a fat brown pot

Taken by and large, beans are

of Vegetarian Style Oven-Baked





#### BEANOTE

DOKING about in our kitchen the 1/2 cup of ruddy Tomato Ketchup. for a flavor frill and top off with other day, we spied our con- Mix considerately and pop the freres in a huddle over the stove. whole delectable concoction into a Now there can be no secrets in our moderate oven (375° F.) for a brief coterie of cooking epicures, so we 20 minutes. There's a dish for elbowed our way to the fore, there von now! to behold the emergence of a grand Chili Con Carne creation. We thought you might like to try it on your family some evening soon, too. So here goes: First you brown one pound of ground beef in a skillet with a tablespoonful butter and a chopped onion. Then add a medium size can of Oven-Baked Red Kidney Beans and stir for several minutes. For spicy saucing pour in a small can of Cream of Tomato Soup (the ready-to-serve kind that | you can use at a moment's notice), have met with in a longish career sprinkle in a teaspoonful salt and add 14 teaspoon of chili powder for a hot touch. Then let it simmer the aching appoint a longish career of eating. Here's a dish now that is guaranteed to leave no traces of the aching appoints. for 15 to 25 minutes while you toss the aching appetites your family off the rest of the meal. Served brought to the dinner table. And with baked potatoes or boiled rice what's more, it will take so little of your time to prepare that you'll it makes a sturdy dish for depend-



FILLING FOR LEAN LIVING Why don't you fill in the lean with Chili Sauce and know a culigaps between feasts with a couple nary triumph.

For those of us who like a right hearfried, scrambled, poached or soft-boiled, a new way to fix them is a treat. For a change, some morning, try bacon and

spoon salt, teaspoon pepper.

Use cream cheese added to French or over a skirt of light blue.

### Redecorating

the colors for your walls and ceiling.

### Trays In Drawer

shallow trays for doilies. The front of In almost every house there is some Scoop out the middle, leaving sufficient. without disturbing the others.

# Through

New closet accessories are made of

Split pea Soup combines well with ham. Why not add the ham bone dur ing the cooking?

## The Fashion Flashes Say...

red being favored. series of Persian miniatures hand-paint-Milder days bring out warm fur- ed o nbone. trimmed suits in smart numbers. A nice Chic clothes for "little evenings" have To make a stair easier to mount and model, of hairy cloth in a deep eggplant for an all-black costume. Such a lift is provided by a matching hat and muffbag made of scarlet felt. The tiny hat

At your feet is a good place for color has a flat black-bird in front.

By FRANCES PECK Heinz Home Institute



(350° F.) for a scant half hour, remove and sprinkle lightly with a delicate puff of paprika and a dappling of minced parsley. Serve

#### A New Way To Fix English The Breakfast Eggs T

ty breakfast, and tire sometimes of eggs, The Evening Coatee Has

boil gently until the meat is almost stirring until dissolved. Add remain- ter and cheese. Separate eggs, placing Its sleeves are elbow-length or some- measuring and resift together with a "The actual mortality is as great, in tender. Then add 6 potatoes peeled and ing tomato juice, chill until thick, then whites in mixing bowl and leaving each times shorter. Serve marshmallows to the children my belief, if not greater, than from cut lengthwise in quarters. Continue fold in vegetables and pour into indisentation of the children my belief, if not greater, than from cut lengthwise in quarters. Continue fold in vegetables and pour into indisentation of the children my belief, if not greater, than from cut lengthwise in quarters. Continue fold in vegetables and pour into indisentation of the children my belief, if not greater, than from cut lengthwise in quarters. "as is" or as a special treat moisten cancer," he declared. "Accurate statis- cooking until the potatoes are done and vidual molds and chill until set. Serve for use. Add salt and pepper to egg dowered or patterned materials, while trate baking powder or four of a combithem in cream and then roll them in tics are not available. The reason for the meat very tender. Serve in soup on watercress with more real mayon whites and fluffy. young girls go in for bright, plain-col- nation type, and a teaspoon of salt. Add Heap onto toast squares or circles and ored materials. Lady (Austen) Cham- these ingredients to the commeal mixmake a small hole in the center of each, berlain recently wore such a jacket, ture. Beat six egg whites until stiff but large enough to hold the egg yolk. Slip reaching nearly to her knees. It was a not dry and fold into the batter. Bake yolk into center of white, season and black, gaily patterned in red and green, in waffle iron. sprinkle the whole liberally with grated close-fitting to the waist. Her daughcheese. Bake in a 350 degree F. oven ter, Mrs. Maxwell, had one of similar until cheese is browned, and eggs are cut, made of plain poppy-red crepe, set. Garnish with paprika and serve on with short puffed sleeves.

### Salad Dressings

boiled dressing can also be used for this The relief of ingrowing toenails is a thin batter will result. It will thicken latter type.

A great convenience for the housewife is a drawer in the kitchen or butler's pantry containing a number of

transparent cellulose. There are lovely Salt Keeps Color hat, glove and shoe boxes in various sizes. Also smaller boxes for handkerchiefs and such . With these you find less time opening this lid and that to lo-been added. cate the particular hat you want to

### Goes Well With Ha

# Elbow-Length.

The evening coatee now takes the beaten egg yolks and a cup of butterform of a rather close-fitting jacket, milk or sour milk. Use two cups of For a quick icing, top small cakes ment of Science, recently in session in green pepper cut in shreds. Cover and Bring to boil, add soaked gelatin, Toast break lightly, spread with but- with a decided basque or skirt too it. bread flour that were sifted before

on them were a striking feature of the 3 squares chocolate, melted! 1 teaspoon. peacock blue satin jacket worn by Vis- vanilla, 1-8 teaspoon salt, 4 eggs, beaten; countess Elveden recently. It was worn 1 1-2 cups milk, 3 cups flour, 1 teaspoon

### Beauty Shorts

out the offending parts. You will al- flour. (This type of batter is the kind. ways have this trouble if you wear a that produces a soft moist cake.) Half shoe that is too short. The thing to do fill 3 layer-cake pans which have been. When redecorating a room the first! when the trouble is definite, as indicat- fitted with waxed paper. Bake 25 minthing to consider is which furnishings ed by severe foot misery, is to go to a utes in a moderate oven. Cool and frost. to keep and which to replace or re-up- foot specialist, and if you are sure he is holster. Determine which colors will a good, reliable one, to get the kind of predominate in them before selecting shoes he recommends. There are a number of shoe and foot specialists who will be glad to treat your feet with the right shoes and thus bring about the necessary relief.

### Niche For Phone

the drawer may be hinged to drop down place under a stair or off the coat closet solid wall to hold one pound or more so that any tray may be drawn out or beside a chimney where a telephone of ground beef (or other meats), which niche can be installed. Below this niche have been seasoned with onion, pepper, there may be a space with perpendicu- salt and paprika. Tie closely in a gloth lar divisions for telephone books. Some- and steam for one and one-half or two Hat Boxes You Can See where in a convenient spot in the niche hours, depending on quantity of meat. should be a pad and pencil for mem- used.

# In Boiling Beets

the right box immediately and spend water to which a good lump of salt has lined utility coats at several Eastern

This helps to keep them - ood color. as as Before cooking, the ton a be care- the late, but unlamented 'cooking at wrung off, not to ce if the skin is test it will lose col

Telp the Red

#### More important than ever for the beach are slacks of white flannel, meticulously tailored with a high waistline. With these slacks one woman wears a

A bright flash of color is the best lift

A fresh slant on millinery silhouettes

is the fez tilted very much to one side.

A fez-toque in black antelope with sev-

eral rows of gold stitching and a side

fringe of black gold-topped created

much comment at a recent fashion show.

as a gift to a friend, for at home, for the

South or for a snow resort, is a Lanz

Tyrolean jacket of bright red with heart

shaped buttons of silver.

A useful affair for yourself, or for use

casual roll-collar shirt in white with a wine-colored chiffon scarf and hankie. Nice in navy with white touches, too. No need to lose hankie or compact because your evening bag is too small.

Some of the smartest models are most generously sized. A gold kid evening bag is just about the size of a regular daytime bag. Furthermore it has a black velvet handle and black velvet Good cheer is the mission of a smart

black crepe dress cut with circular skirt. The low, square neckline is bound with . drapes of two shades of deep pink and red velvet which end at one side with roses of the fabric. Worn with a turban made in the two shades of velvet. A good friend to the woman who goes

in for "little" evenings but who wants to be smartly dressed is a dinenr frock of black crepe. Wide Grecian key bands of colored sequins go down the front closing of the collarless bodice, forming the cuffs and making the border of the in-step-length skirt. Search far and long and you will find

nothing better than the simple shirtmaker for the the casual Southern frock. A new model in white silk jersey has a print of colfetti-colored dots sprinkled all over in blue and red. The belt is navy blue leather, and there is a red-bordered blue grosgrain bow at the

Hands out for new gloves will find some beauties. For wear with a Persian lamb trimmed black wool suit or coat there are gloves with backs of the Persian, palms of black capeskin, and white

stitching, for extra good measure. Still pointed in the direction of chic is the cape with pointed, peaked crown. Worn on the back of the head is a pointed toque of all-over-shirred black velvet with black veiling cascading from

### the peak.

Cornmeal Waffles For a dozen waffles, stir together until smooth three cups of cornmeal and Decided Basque Or three cups of boiling water, stir in 12 aspoons of shortening, and when Skirt With Sleeves Of melted, cool the mixture and cover, keeping ready for use. When ready to make up the waffles add six lightly teaspoon of soda, two tablespoons of

### Three-Layered Devil's. Food Cake

Big puffed sleeves with silver motifs Two-thirds cup butter, 2 cups sugar,

soda, 2 teaspoons baking powder. Cream butter until soft. Add sugar mixing the two thoroughly. Add rest of ingredients and beat 3 minutes. A soft bigger treatment than one of cutting during the making, so do not add more

#### New Cabbage Menu Offered

New menus are always a welcome to the housewife who prides herself on serving a variety of main dishes. Cabbage stuffed with ground meat makes a

delicious meal. Choose a flat, round head of cabbage.

#### Undergrads Like New Sheep-Lined Overcoats:

A noteworthy campus style highlight Beef roots should be put into boiling this winter is the popularity of sheepuniversities, where they threat

> an undergraduate und collar of soft gray fur or beaver umb's wool with a full lining of lamb's-wool in the ratural shade