NEW YEAR PARTIES MUST HAVE PLENTY OF ZIP
(See Recipes Below)

Household News By Eleanor Howe

Celebrating the advent of a new year is excuse enough for a party in any crowd. Whether it's youngsters or the "oldsters" that gather to see the old year out, the new year in, the party must have plenty of novelty and "get-up-and-go"—new games, new music, new refreshments, too, and something to drink is a requirement!

Drink a toast to the new year with a piping hot punch; while the winds of winter howl and fling sheets of snow against the windows, a hot, tangy drink will cheer your guests (both young and old!) and it starts them on the homeward trip warmed from within.

"Hawaiian Hot Cup" is a drink that is new as the brand new year. Serve it steaming hot in small cups, with crisp crackers and wedges of cheese to accompany it.

Hot Spiced Cider and Holiday Mulled Grape Juice, served with Ginger Cookies or Doughnuts, make simple and satisfying refreshments for a crowd, and crisp, buttery popcorn or salted nuts are good to nibble on while the entertainment is under way.

If you'd like to start the evening with a buffet meal, here's a menu you and your guests will like.

Tuna Curry on Chinese Noodles
Mixed Salad With French Dressing
Hot French or Italian Bread
Orange Ginger Bread
With Whipped Cream
Coffee

Tuna Curry.
(Serves 10 to 12)

6 tablespoons butter
½ cup flour
1 teaspoon curry powder
1 teaspoon salt
1 quart milk
3 cups tuna (coarsely flaked)
½ cup mushrooms
Mushroom liquor
6 hard cooked eggs (sliced)

Melt butter, add flour and seasonings, and stir until smooth. Add milk gradually and cook, stirring constantly, until sauce is smooth and thick. Add remaining ingredients. Serve hot on Chinese noodles, and if desired, sprinkle with shredded, salted almonds.

Orange Gingerbread.
(Serves 15)

½ cup shortening
1 cup sugar
4 teaspoons orange rind (grated)
2 eggs (beaten)
3½ cups flour
1 teaspoon soda
2½ teaspoons baking powder
½ teaspoon salt
1 teaspoon cinnamon
2 teaspoons ginger
1 teaspoon nutmeg
1 cup molasses
1 cup sour milk

Cream shortening and add sugar gradually. Add orange rind, and beaten eggs. Mix well. Sift together the flour, soda, baking powder, salt and spices. Add to first mixture alternately with milk and molasses. Place batter in 2 greased 8-inch square pans and bake in a moderate oven (350 degrees) for 35 to 40 minutes.

Mixed Salad.
(Serves 10 to 12)

1 large head lettuce
2 cups carrots (shredded)
3 cups red skinned apples (diced)
2 cups red grapes (halved and seeded)
3 tablespoons onion (minced)
French dressing

Separate leaves of lettuce, wash and dry thoroughly. Tear into pieces. Place in large salad bowl with carrots, apples, grapes and onion. Add French dressing and mix very lightly, using forks for the mixing.

French Dressing.
(Makes 1½ cups)

½ clove garlic (grated)
4 lumps sugar
1 tablespoon salt
1 tablespoon paprika
1 cup salad oil
⅓ cup lemon juice or vinegar

Grate garlic on lump sugar. Combine with remaining ingredients, pour into fruit jar, and shake until well blended.

Hot Spiced Cider.
(Serves 20 to 25)

1 gallon cider
2 cups brown sugar
3 sticks cinnamon
12 whole cloves
2 teaspoons allspice berries

Combine ingredients in sauce pan. Simmer for 10 to 15 minutes. Strain and serve hot in small cups.

Holiday Mulled Grape Juice.
(Serves 10 to 12)

5½ cups grape juice
2½ cups water
¼ cup sugar
¼ teaspoon salt
12 whole cloves
2 sticks cinnamon
½ teaspoon orange rind (grated)
½ teaspoon lemon rind (grated)

Combine ingredients in sauce pan. Bring slowly to a boil. Strain. Serve hot.

Hawaiian Hot Cup.
(Serves 10 to 12)

2 cups kumquats (sliced)
1 cup sugar
5 cups canned unsweetened Hawaiian pineapple juice
4 tablespoons of lime juice
2 tablespoons of lemon juice

Place sliced kumquats in bowl and mix well with the sugar. Let stand for 1 hour. Heat pineapple juice piping hot but do not boil. Pour over sugar and kumquats and stir until sugar is dissolved. Add lime and lemon juice, and serve at once.

(Released by Western Newspaper Union.)

Have You Made Your New Year's Resolutions?

I hope that in your list of resolutions for the new year, there are a few concerning good food and interesting meals. For instance, why not resolve to serve a home-made hot bread once a week? And resolve to keep the family cookie jar filled to the brim? And resolve to try at least one new cake or pie a week?

To make it easy, and to keep your own interest alive, send for my cook book "Better Baking." You'll find it's fun to try the recipes for Mountain Muffins, Honey Drop Biscuits, Hot Cinnamon Rolls, and Boston Brown Bread. And the family will bless you when you serve them Lemon Sunny Silver Pie!

To get the cook book, just send 10 cents in coin to "Better Baking," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois.

HOUSEHOLD HINTS

When cooking oatmeal, cornmeal, rice or anything likely to stick to the pan, just before serving remove from the fire, cover tightly and let stand five minutes. The steam will loosen the mixture from the bottom and the pan will be easy to wash.

• • •

Try peanut butter frosting for covering white or spice cakes. Add one-third of a cup of peanut butter to your regular uncooked white frosting. Blend in the peanut butter well before icing the cake. Decorated with a few roasted peanuts.

• • •

Pineapples may be used for holding salads or desserts. Use pineapples of uniform size. Cut them in halves lengthwise and using a fork, scrape out the pulp. (It may be used later.) Wash and chill the cases. Stuff them with fruit, melon balls or berries.

• • •

Try making edible place cards for children's parties. A simple one may be made by cutting out cards of cooking dough 1 by 2 inches in size. Bake them carefully and then write the name of each guest on his card with thin icing squeezed through a pastry tube.

New Year's RENDEZVOUS

"ONLY a year, my dear," he pleaded. "Twelve months to prove that I'm a new man—for myself, for the world and, above all, for you."

That was last New Year's Eve, the day Joe walked out of prison a free man. Margie met him at the big iron gate, a puzzled and frightened boy wearing an ill-fitting suit. His debt was paid.

Twelve worried months Margie had waited, praying each night that, wherever he might be, her Joe was safe on the narrow path. And now his year's probation was up.

The clock struck eleven thirty and Margie turned on the radio. Back east, in New York, it was already 1941. She should have arranged to meet Joe there; it would all be over now!

At eleven forty-five her heart beat furiously.

"Please, God," she prayed. "Make him come to me at midnight!"

Suddenly she heard a furious clamor in the hallway. Then a knock, nervous and sharp. The knob turned, and suddenly she saw Joe, his eyes wide and his face dead white.

"Margie!" he cried. "Hide me quick. The cops are after me but I didn't do anything . . . Honest!"

"But Joe!" she answered. "Why should you hide, then?"

"Please, honey, don't argue!" His hands were trembling.

While the midnight bells tolled outside, Margie rushed him to the unused closet off the hall. Then she went calmly back to the living room and sat down.

While the bells tolled outside, she rushed him into the closet.

A second later they came, two burly Irishmen.

"—A young fellow just come in here?" one asked.

"Ah, er, yes," Margie began. Then, resolved: "You'll find him in the closet."

"Ye'll have to come along, too, young lady!" the copper said. And a few minutes later they were driving to the police station. Joe, beside her, was silent.

"I'm sorry, Joe," she offered. "But I couldn't marry a dishonest man."

He didn't answer.

At the station they were whisked into a small room. It was strangely quiet, Margie thought. In a corner two men were whispering and suddenly one of them walked over to her chair.

"Know what ye've done, young lady?" he asked ominously.

"I've done nothing," she replied, thoroughly indignant.

"Yes ye have!" he insisted. A faint smile crept into the corners of his Irish mouth. "Ye've got yerself a husband!"

Suddenly the room was filled with laughter and the next thing Margie knew Joe was kissing her again and again. When she finally looked around they were alone.

"Oh, Joe," she sighed, "then you really haven't done anything wrong?"

"Of course not, dear!" he answered. "I'm a detective now—have been for the last six months since I helped the cops smash a burglar ring."

"But Joe," she moaned, "to think that I refused to hide you back at the apartment. I—I'm not worthy, Joe."

"Don't worry about that, Margie!" he replied. "I'm not a crook myself, any more, and I wouldn't want to marry one!"

Out in the captain's office a faraway radio brought the sound of revelry. Marg looked at her watch. It was one o'clock in the morning now; in the Rocky mountains they were welcoming the new year.

"Honey," she said, "let's pretend we live in Denver."

"And why?" asked Joe.

"Because it's New Year's Eve there now, and you've just come back to me!"

A Resolution

Resolved, to live with all my might while I do live. Resolved, never to lose one moment of time, to improve it in the most profitable way I possibly can. Resolved, never to do anything which I should despise or think meanly of in another. Resolved, never to do anything out of revenge. Resolved, never to do anything which I should be afraid of if it were the last hour of my life.

—JONATHAN EDWARDS.

Greetings and Salutations

A New Year's Prayer

By DAVID CORY

God grant that I the new year through
May strive with heart and soul to do
Those things which are most good and true.

God grant that I each morning start
My duties with a cheerful heart,
And cheerfully perform my part.

To wear a smile all through the day,
To banish thoughts unkind away;
And when my bedtime comes, to pray.

To say my prayers with folded hands
As night comes softly o'er the lands,
To Him, who always understands.

And when the bells on New Year's dawn
Proclaim the bright New Year is born,
And I awake on New Year's morn.

I pray Him whisper, low and sweet
To help me guide my wayward feet,
Lest I forget my prayer to meet.

Ancient Rites Mark Chinese New Year

Magnificent parades of giant dragons and bright lanterns help celebrate New Year's in China's big cities, but simple ceremonies mark the passing of the old year in the great mass of homes.

Great care is taken that ancient customs are nicely observed, because New Year's is the time when many events of the coming year are determined.

Four days before the new year begins, a feast is spread before the idol in every home. This almost invariably contains sticky candies and syrups, although the gods are not especially pleased with sweets. The candy is offered to stick the god's jaws together so he cannot tell too much of what he saw on earth when he returns to the heavens.

On the last day of the old year, large quantities of water are stored in the house because it is unlucky to draw water during the first three days of the New Moon.

The door to every simple home is opened at midnight of the last day as its god re-enters amid blazing firecrackers, incense sticks and flaming candles. After a few minutes the door is tightly closed to keep in the good luck which he brought with him.

New Year Is 'Born' In Chatham Islands

The New Year will be born January 1 in the lonely Chatham islands 414 miles southwest of New Zealand and race westward 1,000 miles an hour toward the U. S.

In accordance with tradition, some 200 shepherds and fishermen will celebrate the arrival of 1941 by proudly ringing the bell of the little church on Hanson island as clocks in New York point to 5 a. m. December 31.

The Chatham islands have the honor of welcoming the new year at its birth because they are the nearest land points to the British admiralty dateline from which the time zones are marked throughout the world. The line curves east and west of the 180th meridian of longitude so that it lies always in the ocean.

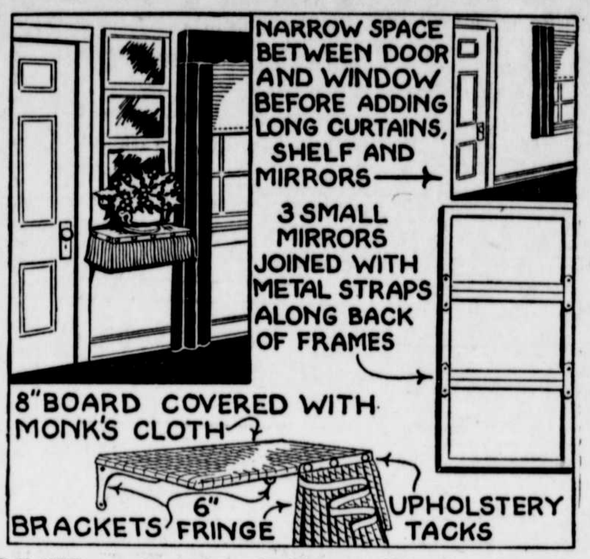
New Year's Eve Fates

Every maiden wonders what the future has in store for her, and this is what she must do on New Year's day to learn her fate:

Turn the pillow at midnight, the thirty-first of December, and you will dream of the man you are to marry. Or let her take her hymn book to her bedroom, blow out the lamp, open the book and mark a hymn (in the dark), put it under the pillow and sleep on it. Next morning when she reads the hymn her fate will be revealed.

HOW TO SEW

by Ruth Wyeth Spears



ON HER way home from the club Mrs. Martindale was thinking, "It will be my turn next. What will they think when they come to our house?" Then she put her latch key into the lock and stepped into her own front hall. "Just what I was afraid of," she said aloud. "When you look at this hall as an outsider the worst thing you think is that its owner is lacking in imagination."

Right then things began to happen. The shabby old hall carpet was washed right on the floor and then dyed a deep green with hot dye applied with a scrub brush. The long lines of the new green sateen curtains turned the space between door and window into a definite panel crying for a long mirror and a console shelf. The sketch shows you how these were made from next to nothing. The frames of the three inexpensive small mirrors were painted red before they were fastened together. The shelf was covered with cream colored monk's cloth to match the walls and woodwork and edged with cream color cotton fringe tacked on with large red tacks.

• • •

The method of making the buckram stiffened valance used for the curtains in this sketch is described fully in SEWING Book 5. This book contains thirty-two homemaking projects with step by step directions for each. Send order to:

MRS. RUTH WYETH SPEARS
Drawer 10
Bedford Hills New York

Enclose 10 cents for Book 5.

Name .....

Address .....

AROUND the HOUSE

Items of Interest to the Housewife

Oatmeal on a dampened cloth will clean white paint.

• • •

Freshen up stale loaves, buns or small cakes by brushing over with milk and putting into the oven to crisp again.

• • •

To prevent rust in the stove oven, leave the door open for an hour after baking.

• • •

When lemons become dry immerse them in cold water. They will soon become quite soft and ready to use.

• • •

Stubborn rust stains sometimes can be removed by boiling the article for 10 minutes in a quart of water containing two tablespoons of cream of tartar, then rinsing thoroughly in cold water.

To make your popovers really pop over, be sure to have the baking pans well greased and very hot. The pans should "sizzle" when you quickly touch them with fingers dipped in cold water.

• • •

Salt meat requires longer boiling than fresh meat.

• • •

Rain spots can be removed from suede shoes by rubbing with fine emery board.

• • •

Wicker chairs can be scrubbed with hot water and soap.

• • •

If the roof should leak and stain your ceiling, cover the stain with block magnesia. Rub the block over the spot until the stain is covered, then smooth over with the tips of your fingers. It works like magic.

Mastering Things

Accustom yourself to master things which you seem to despair of, for, if you observe, the left hand, though for want of practice, is insignificant in other business, yet it holds the bridal better than the right because it has been used to it.

Smiles

Plenty Said

Dzudi — There goes the most talked-of man in town.

Palmetto — Really! Who talks about him?

Dzudi—He does.

Can alimony be described as a man's cash surrender value?

Mere Floaters

Teacher—Can you tell me where Noah lived?

Pupil—I don't think he had a regular home. I imagine he and his family belonged to the floating population.

A Pickup

Gill—What a nifty overcoat. Where did you get it?

Nick—I picked it up at Jobson's.

Gill—I don't know the place. Is it a clothing store or a restaurant?

Better Than Expected

"Was it a good show at the theater last night?"

"Oh, yes; they advertised a chorus of forty, but none of them looked more than thirty-five."

Loved Ones

Those who are gone you have; those who departed loving you, love you still; and you love them always.—Thackeray.

DON'T BE BOSSED

BY YOUR LAXATIVE—RELIEVE CONSTIPATION THIS MODERN WAY

● When you feel gassy, headachy, logy due to clogged-up bowels, do as *millions* do—take Feen-A-Mint at bedtime. Next morning—thorough, comfortable relief, helping you start the day full of your normal energy and pep, feeling like a million! Feen-A-Mint doesn't disturb your night's rest or interfere with work the next day. Try Feen-A-Mint, the chewing gum laxative, *yourself.* It tastes good, it's handy and economical . . . a family supply costs only

FEEN-A-MINT 10¢

USE THE OUTSTANDING BLADE VALUE
KENT FINE SWEDISH STEEL 7 Single Edge Blades or 10 Double Edge Blades 10c
CUPPLES COMPANY, ST. LOUIS, MISSOURI

Benefits to Our Readers

THE PUBLIC nature of advertising benefits everyone it touches. It benefits the public by describing exactly the products that are offered. It benefits employees, because the advertiser must be more fair and just than the employer who has no obligation to the public. These benefits of advertising are quite apart from the obvious benefits which advertising confers—the lower prices, the higher quality, the better service that go with advertised goods and firms.