Household News By Eleanor Howe

WON'T YOU COME FOR TEA?
(See Recipes Below)

TIDBITS FOR TEA TABLES

A visiting celebrity comes to town, there is a new bride to be entertained. For these and many other occasions, an afternoon tea provides just the right touch of sociability.

You can be on the committee in charge and still have as much fun as the guest of honor if you make your plans carefully. Plan to make only enough tea for 12 teacup servings at one time, and repeat the process as fresh tea is needed. A large saucepan works like a charm for such teamaking. Tie 6 tablespoons of tea loosely in 2 thicknesses of cheesecloth. Place the bag in the saucepan and pour 2 quarts of vigorously boiling water over it. Cover and let stand for just 5 minutes over a very low heat. Then pour the tea immediately into a teapot which has been rinsed with scalding water. The tea bag can be removed and the remainder of the tea kept over low heat until it is needed.

If it is part of your job to buy the tea accompaniments — the sugar, lemon and cream—remember that there are about 80 tablets of sugar in a 1-pound box and that you should count on 2 per serving. Allow 2 tablespoons of coffee cream per serving—a pint and a half of cream will be more than sufficient for 25 persons. Allow also 1 slice of lemon per serving. A large lemon makes about 10 slices, ⅛ inch thick.

Then, should you be asked to bring two or three kinds of cookies or several dozen midget tea cakes, here are recipes that will make your tea contribution outstanding. There are fruit cake fingers rolled in chopped almonds and toasted in the oven, a simple-to-make tidbit that has a special affinity for hot, clear tea served with lemon. The small almond finger biscuits have pale beige frosting and are fragile enough even for a bride's tea. Amusing as can be are the Swedish nut wafers, which are baked on the bottom of bread pans, cut into strips and molded over a rolling pin into crisp semi-circles.

Fruit Tea Fingers.
(Makes 16 fingers)

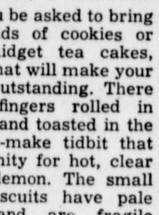
Fruit cake
¼ cup condensed milk
¾ cup almonds (finely chopped)

Cut fruit cake into 16 fingers about 2½ inches long, ¾ inch wide and ½ inch thick, or cut into 1-inch squares. Spread each finger with condensed milk on all sides and roll in chopped almonds. Place in a 2-quart heat-resistant glass utility dish and bake in a moderately hot oven (375 degrees Fahrenheit) for about 30 minutes or until lightly browned.

Swedish Nut Wafers.
(Makes 6 dozen wafers)

¼ cup shortening
¾ cup sugar
1 egg (well-beaten)
1⅓ cups flour (all-purpose)
½ teaspoon salt
1 teaspoon baking powder
2 tablespoons milk
1 teaspoon vanilla
⅓ cup chopped nut meats

Cream shortening until soft, then add sugar gradually, creaming until light and fluffy.



Add egg and combine thoroughly. Sift flour once before measuring, then add salt and baking powder and sift again. Add milk to the creamed ingredients, then flour and vanilla. Spread a part of the batter in a very thin, even layer over the bottom of a bread pan, using a small spatula. Sprinkle with nut meats and mark into strips ¾ inches wide by 4½ inches long. Bake, one pan at a time, in a moderately slow oven (325 degrees Fahrenheit) for about 12 minutes. Cut into strips, loosen strips from bottom of pan with spatula, and shape each one over the rolling pin. If strips become too brittle to shape, return them to oven to reheat and soften.

Almond Finger Biscuits.
(Makes 5 dozen)

1½ cups cake flour
1 teaspoon cream of tartar
½ teaspoon soda
⅛ teaspoon salt
½ cup butter
¼ cup sugar
1 egg (separated)
1 tablespoon warm water
½ cup almonds (finely chopped)
¼ teaspoon vanilla
¾ cup confectioners' sugar

Sift flour once before measuring. Add soda, salt, and cream of tartar and sift together. Cream butter until soft, add sugar gradually, then add egg yolk beaten with warm water. Add flour to creamed ingredients and combine well. Chill dough in refrigerator for about 1 hour. Roll stiff dough out ⅛ inch thick on lightly floured board or pastry canvas. Add vanilla to egg white, then beat in confectioners' sugar (use rotary beater) gradually until the icing is smooth and the proper consistency to spread. Spread frosting over dough and sprinkle surface with almonds. Cut dough into strips ½ inch wide and 3 inches long, then place carefully on lightly greased baking sheet. Bake in a moderate oven (375 degrees Fahrenheit) until they are a light brown color, about 10 minutes.

Tiny Tea Cakes.
(88 2-inch cakes)

4½ cups cake flour
6 teaspoons baking powder
1 teaspoon salt
1 cup butter or other shortening
2½ cups sugar
5 eggs (separated)
1⅔ cup milk
2 teaspoons vanilla

Sift flour once before measuring. Add baking powder and salt and sift 3 times. Cream butter until soft, add sugar gradually, creaming until the mixture is light and fluffy. Add the dry ingredients to creamed mixture in thirds, alternately with milk, beating until smooth after each addition. Add vanilla. Beat egg whites until they are stiff but will still flow from an inverted bowl, and fold them lightly into the cake batter. Drop the batter from a dessert spoon into oiled muffin tins about 2 inches in diameter. Bake in a moderate oven (350 degrees Fahrenheit) for 20 minutes. Cool and ice with your favorite icing.

Pecan Crescents.
(Makes 30 crescents)

½ cup butter
3 tablespoons powdered sugar
1 cup flour (all-purpose)
1 cup pecans (finely chopped)
½ teaspoon vanilla

Cream butter, add sugar and blend well. Add flour gradually and mix thoroughly. Stir in nut meats. Shape into small rolls, about the size of a finger, then form into crescents. Place on a greased baking sheet and bake in a moderate oven (350 degrees Fahrenheit) for approximately 20 minutes. Roll in powdered sugar while warm.

Meringue Bars.
(Makes 40 1¼-inch squares)

½ cup shortening
1 cup sugar
2 egg yolks (well-beaten)
1 teaspoon vanilla
1½ cups cake flour
1 teaspoon baking powder
½ teaspoon salt
¾ cup jam

Cream shortening and add sugar gradually. Beat in egg yolks and vanilla. Sift flour once before measuring, then add baking powder and salt and sift again. Add flour to shortening and sugar mixture, mixing thoroughly. Spread ¼ inch thick on well-greased baking sheet. Spread lightly with jam. Top with the following meringue and bake in a moderate oven (350 degrees Fahrenheit) for about 25 minutes.

Meringue

2 egg whites
1 cup brown sugar (firmly packed)
1 cup nut meats (finely cut)

Beat egg whites until stiff, and gradually beat in the sugar. Fold in nut meats.

(Released by Western Newspaper Union.)

FIRST-AID to the AILING HOUSE

By ROGER B. WHITMAN

(© Roger B. Whitman—WNU Service.)

Magnesite Stucco.

QUESTION: Some 17 years ago I stuccoed my house with magnesite stucco. The metal lath has started to show through and some cracks are appearing. I am trying to find a finish which will be nearly like the present gray to contrast with the red tile roof.

Answer: Once magnesite stucco has begun to disintegrate, there is no permanent method of stopping this condition. The only remedy is to remove the present stucco and refinish with a good portland cement stucco. You can get the desired color from one of the makers of colored stucco.

Renovating.

Question: In doing over an old farmhouse, I intend to strip walls and ceilings of all lath and plaster, and to run necessary pipes and conduits before replastering. Would it be better to use wood or metal lath? There is no heat, and I do not expect to put it in at once, but will install risers for steam or hot water while the plaster is off. Would you prefer steam or hot water? Why?

Answer: For a house that is to be occupied only occasionally, I should prefer some form of circulating warm air. With both steam and hot water, all water would have to be drained off on leaving, and on opening up the house, it would be many hours before the system could be filled and the radiators heated. With warm air, all of this would be avoided. Do not overlook the need for putting good metal weatherstrips on all windows and outside doors.

Vegetable Storeroom.

Question: Please give me the requirements for building a cold room for the storage of fruit, vegetables, etc.

Answer: Enclose the area to be used for the storage room with a rigid insulating board. Use four-inch studding, and cover both sides of the walls with the insulating board. A small window in the partition will help ventilate the storage room. The window should not be opened so wide as to permit the warm air of the cellar to get into the cold room. The walls and boards could be painted with aluminum paint to keep any possible dampness from damaging the insulating board, as well as provide additional insulation. The door must fit snugly in the wall.

Soundproof Doors.

Question: After I have insulated a wall to keep in the noise, how can I make the door soundproof?

Answer: Reasonable sound resistance may be obtained by applying a felt stripping on the door frame, the felt strips to fit closely around the door when closed. The space between the door sill and the bottom of the door is closed up by installing a special type of felt strip, which automatically closes down on the door saddle. Panel doors should have the panels taken out, and the spaces filled with a rigid insulating board. The entire door is then covered with insulating board on both sides.

Plastic Paint.

Question: Is lime ever used for plastic paint walls? What is a good medium rough finish? Can plastic paint be put on over old plaster? Are ceilings given the same texture as the walls?

Answer: Plastic paint contains glue or some other adhesive, and will stick to any surface, including old plaster. Gypsum plastic paint is inexpensive, and you will get better results through buying it, than in attempting to mix your own. The dealer from whom you buy it should have instruction sheets describing the different plastic finishes. Ceilings are usually finished smooth.

Fireplace Hearth.

Question: The specifications call for a fire brick floor in a fireplace. Instead, the builder has laid a concrete floor, claiming this is more heat resisting than the fire brick. We have our doubts about this and would like your opinion.

Answer: Fire brick might be more satisfactory for the purpose. However, if the concrete was laid in sufficient thickness and proper proportions it should prove serviceable.

Painting a House.

Question: In painting a frame house, is it advisable to put on a coat of aluminum paint first? If so, why? Is it more costly than ordinary paint?

Answer: Aluminum paint is most widely used for a priming coat on new wood surfaces. It makes an excellent base for the following coats of paint. In repainting it is not necessary. Aluminum paint does not cost more than ordinary paints.

HOW TO SEW

by Ruth Wyeth Spears

HALF the fun of hooking rugs is in making your own designs. All you have to do is to mark the pattern on burlap with a wax crayon and then go over it with a warm iron to set it. Simple flowers are easy to draw and in the olden days real leaves were used for patterns. Scroll designs combined with flowers are popular now for use with Eighteenth century furniture. The scrolls of the handsome rug shown here were hooked in gold color outlined in brown. The edge medium blue; the center darker blue and the flowers in tones of red and deep rose with leaves in two tones of green.

This diagram shows you how to make a scroll pattern that you may use in different ways. Just rule a piece of paper in one-inch squares and then follow the diagram outlining the scroll so that its lines cross the squares exactly as they do here. Now, cut the scroll out and trace around it on the burlap repeating it at each corner; then fill in the flowers.

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NOTE: There are several other rug designs with directions for knitting, crocheting and braiding in Booklet No. 6 of the series of home-making booklets which Mrs. Spears has prepared for our readers. Copy of Booklet 6 with description of the other numbers in the series will be mailed to readers who will send name and address with 10c in coin to:

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Ask Me Another

A General Quiz

The Questions

1. Which of the Great Lakes has the least elevation above sea level?
2. In what country was the original Arcadia?
3. Of the bills vetoed by Presidents, does congress generally pass them over the veto?
4. Nobel prizes are awarded in how many fields of endeavor?
5. What name is given to a group of paid applauders?
6. From what language does the word mile come?
7. Who are the Genro of Japan?
8. Is there any city or town in the United States with an apostrophe in the possessive case in its name?
9. Queen Boadicea ruled over which of the following—Romans, Britons or Frenchmen?
10. How much does the earth curve in a mile?

The Answers

1. Lake Ontario (245 feet above sealevel). Lake Superior is 602 feet above.
2. Greece.
3. During the last 50 years congress has passed only 1 out of every 35 bills that have been vetoed.
4. Five. For distinguished work in chemistry, physics, physiology or medicine, literature, and the cause of international peace.
5. A claque.
6. Latin (millia passuum, a thousand paces).
7. Elder statesmen.
8. No city, town or village in the United States is officially listed with such an apostrophe in its name, although many of them, such as Grays Landing, Kings Mill, Martins Ferry and Penns Park, are in the possessive case.
9. Britons. She led the ancient Iceni tribes in revolt against the Romans, A. D. 61.
10. The actual curvature of the surface of the earth over the first mile is approximately 9 inches, increasing as the square of the distance. The U. S. bureau of lighthouses says that the curvature effect may be found by multiplying the square of the distance in miles by .6, the answer being in feet.

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Anger Is Madness

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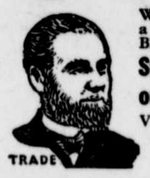
Wearing of Khaki

It is believed that English soldiers in India started the vogue of wearing khaki uniforms about a century ago when they dipped their white uniforms into muddy pools to give them protective coloration, says Pathfinder. The name khaki, in fact, comes from the Urdu word, Khak, meaning dust. The practice led to the official adoption of khaki-colored uniforms by the British army in the Egyptian campaign of 1882.

Our Selfishness

In all distresses of our friends we first consult our private ends. —Swift.

OH, JOY!



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Gold on the Way

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Our Responsibility

Every person is responsible for all the good within the scope of his abilities, and for no more, and none can tell whose sphere is the largest.—Gail Hamilton.

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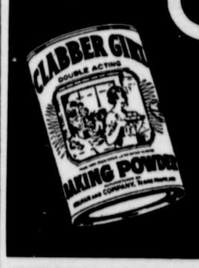

CLABBER GIRL
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Safe to Advise

One can advise comfortably from a safe port.—Schiller.

Increasing Evil

The love of pelf increases with the pelf.—Juvenal.

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