

Household Hints

by Lynn Chambers



INVITE THEM ALL—AND HAVE BAKED POTATOES (See Recipes Below)

LET'S SERVE POTATOES

Guests are coming for dinner. You have your meat and vegetables, and you have planned your dessert. You have potatoes on hand. But have you decided how you're going to prepare them?

I'll wager you haven't. It's an oft-repeated story in kitchens from Washington to Florida, Maine to California. Because the POTATO is such an old standby, you perhaps wait 'til the last minute to decide its preparation. Then it's too late to try "something different."

Don't treat the potato as though it were the Cinderella of the vegetable kingdom. Remember, it responds well to careful treatment. While it is usually considered to have a bland flavor, proper cooking will bring out its subtleties.

Although there are only three basic ways of cooking potatoes—baking, boiling or frying them in their raw form—there are innumerable new and different things to do with this vegetable.

I wonder if you have ever tried frankfurter- or sausage-stuffed potatoes, potato croquettes, pancake potatoes, Idaho Suzettes or potato doughnuts?

If not, resolve to use these recipes. I guarantee they'll help you "get the most out of your potatoes!"

*Quick Dutch-Styled Baked Potatoes

(See picture at top of column)
6 medium-sized Idaho potatoes
6 link sausages or frankfurters
Scrub the potatoes and with an apple corer make a hole lengthwise through each potato. Stuff with a frankfurter or sausage. Bake at 400 degrees F. for 45 minutes, or until potatoes are done.

For an even richer flavor, stuff with a mixture of finely chopped sweet spanish onions and ground meat. Put a slice of bacon or salt pork over the potatoes and bake as usual. Length of baking time depends on size of potatoes.

Nut Potato Croquettes.

2 cups hot mashed potatoes
¼ cup cream or milk
½ teaspoon baking powder
½ teaspoon salt
Pepper to taste
1 cup crushed nuts

To the potatoes add the cream or milk, baking powder, seasoning and half the nuts. Spread mixture on plate to cool. Shape, roll in nuts and cook in deep, hot fat (390 degrees F.) until golden brown. Drain on soft paper.

Potato Doughnuts.

2 cups flour
1½ teaspoons salt
2 teaspoons baking powder
¼ teaspoon nutmeg or cinnamon
1 cup ricied potatoes
1 tablespoon butter
2 eggs
1 cup sugar

Sift flour, salt, baking powder and spice together. Put the hot ricied potatoes in a mixing bowl, add the butter and stir until the butter is melted. Cool until lukewarm. Add

LYNN SAYS:

Baking potatoes is perhaps the most healthful method of preparing them, because steam escapes from them and results in a meaty product. No valuable minerals are lost, and, if the skin is also eaten with the contents, all benefits of the potato are realized.

If you are not quite ready to serve your potatoes when they are ready to come out of the oven, cover them with a towel so that moisture will be absorbed, and at the same time warmth will be retained.

Sweet potatoes bake in less time than white potatoes.

It is important to retain vitamin C in potatoes, as well as in all vegetables. In order to do this, store them in a cool place; peel just before cooking; cook whole, if possible; have the water boiling rapidly before plunging them in; use a small amount of cooking water; cook only until tender.



FIRST-AID TO THE AILING HOUSE

by Roger B. Whitman

(© Roger B. Whitman—WNU Service.)

Leveling a Basement Floor.

QUESTION: I have taken a part-level wall out of my basement, which has left one floor lower than the other by two or three inches. How can I get the two floors level, and how should I go about the job of mixing and applying the cement, sand, etc.?

Answer: For the first step, go over the low part of the floor with a pointed hammer or a pick, to make gashes and dents in it; these will form an anchorage for concrete to be poured on top. Then cover the low part of the floor with wire netting, and pour concrete to bring the low part of the floor to the level of the other part. At the time of pouring, the old floor should be well soaked with water.

For a mixture, use 1 part Portland cement, 2½ parts clean, sharp building sand, 5 parts pebbles or crushed stone, and only enough water to make a workable mixture.

You can get a great deal of information from booklets issued by the Portland Cement Association, 33 West Grand Avenue, Chicago; or from the New York office at 347 Madison Avenue. Write and explain what you want to do, and they will send you the booklets without charge.

Peeling Paint.

Question: Paint on the northeast side of my wood house peels badly. The last time it was painted, about two years ago, my painter, after scraping and sandpapering, gave it a coat of shellac before repainting, but I cannot see that this helped any. What is your advice?

Answer: The commonest cause for the peeling of paint is dampness in the wood. In an old house this is very likely to come from leakage into the walls; water runs down inside, settles on a cross-piece, and soaks through. One very usual cause of leakage is open joints between the window frames and the outside walls, due to the failure of inside flashings. If you find even hairline cracks at these points, have them filled with caulking compound. Carpenters and painters have the necessary caulking-gun. Water may also leak into a wall from defects in roof flashings, leaks in gutters that permit streams of water to strike the outside wall, and through similar causes. You can suspect any part of the walls that are above the places where the paint peels.

Storage Room.

A correspondent asks for advice on constructing a storage room for clothing under his front porch. The room should be moisture and moth proof. The space is 3 by 6 feet, and 7 feet high; concrete block walls on three sides.

Answer: No storage room in a cellar is safe for the contents unless the walls are a special water-proofed and insulated. Dampness is almost inevitable; not necessarily from leakage, but from condensation. The job should begin with the sheathing of the three walls with a double layer of moisture proof insulating board, and with the water-proofing of the floor. But even with this, mildewing would be only too likely.

Painting Pine.

Question: My living room is knotty pine. I would like to paint it white. Would a priming coat of aluminum paint cover the knots? How many coats of paint would be necessary to cover?

Answer: Wipe all of the knots with turpentine, using it liberally. A coat of aluminum paint is excellent to seal the knots. As to the coats of paint that will be necessary, much will depend on the kind of paint that you intend using. It is advisable to use two coats over the priming coat. The paint applied directly over the prime coat should be thinned according to manufacturer's directions on the label of the can.

Wood Borers.

Question: Something is boring into the roof timbers of my woodshed. Each morning there are little piles of something similar to sawdust, but finer, and there are holes in the wood. How can I stop it?

Answer: Those insects are probably powderpost beetles. Swab the surfaces with kerosene, and force kerosene into the holes with a fine-spout oil-can or a poultry needle, such as is used for hypodermics.

Repairing Chairs.

A correspondent sends me his method for repairing a loosened chair. He takes it apart, softens the glue on the rungs and in the holes with water, and cleans it all out. He places strands of an untwisted hemp rope across the holes, uses plenty of hot glue, and drives the rungs into the holes. Excess hemp is cut off with a sharp knife before the glue hardens. Sounds like a practical idea.

NEW IDEAS for Home-makers

By RUTH WYETH SPEARS



SAME BED WITH FOOT CUT DOWN—THE DOTTED SWISS VALANCE IS STITCHED TO MUSLIN BETWEEN THE SPRINGS AND MATTRESS

HAND-MADE QUILT IS NOT WELL DISPLAYED ON A BED WITH HIGH FOOT BOARD AND NO VALANCE

bed in the sketch had no particular tradition and the footboard was much too high to display the quilt spread to advantage. What a difference in the effect when the board was cut down and the crisp frills of dotted Swiss were added! Surely, any quilt that is worth piecing is worth this extra touch.

NOTE: If you have an old iron bed that you would like to cut down, SEWING Book 3 tells how; 10 cents postpaid. You may also want Mrs. Spears' three Favorite Quilt Patterns. One, called the Ann Rutledge, was sketched from an original in the reconstructed Rutledge Tavern at New Salem, Illinois, and it is possible that Ann may have been making these quilt blocks when Abe Lincoln came courting. The other two patterns are the Whirl Wind and the Kaleidoscope. Set of three patterns with directions mailed for 10 cents. Send order to:

MRS. RUTH WYETH SPEARS
Bedford Hills, New York
Enclose 10 cents for Book 3 and 10 cents for set of 3 quilt block patterns.
Name
Address

Potent Events

There are certain events which to each man's life are as comets to the earth, seemingly strange and erratic portents; distinct from the ordinary lights which guide our course and mark our seasons, yet true to their own laws, potent in their own influences.—Bulwer-Lytton.

ASK ME ANOTHER ?

A Quiz With Answers Offering Information on Various Subjects

The Questions

1. Was Capt. Miles Standish one of the Pilgrim Fathers?
2. Who was killed by Aaron Burr in the famous duel?
3. What is the exact length of time taken by the earth in making its revolution around the sun?
4. Next to oxygen, what is the chief elementary constituent of the earth's crust?
5. The word guerrilla is derived from a Spanish word meaning what?
6. What President of the United States was born on July fourth?
7. What place is known as the Gibraltar of the East?
8. Is there more sunlight at the equator than at the poles?
9. What is the smallest of all flowering plants?
10. In what direction does a cyclone whirl?

They are aquatic, have no roots and produce flowers about the size and shape of the head of a pin.
10. Because of the rotation of the earth, a cyclone whirls clockwise in the Southern hemisphere and counter-clockwise in the Northern hemisphere. For the same reason, cyclonic storms travel westward in the tropics and eastward in the middle latitudes.

The Answers

1. Capt. Miles Standish was not a Pilgrim, he was brought along for protection.
2. Alexander Hamilton.
3. The trip takes 365 days, 5 hours, 48 minutes and 46 seconds.
4. Silicon.
5. War (guerra).
6. Calvin Coolidge.
7. Singapore.
8. No. A recent study showed that each pole has 65 more hours of sunlight per year than the equator.
9. The smallest of all flowering plants belong to the genus Wolffia.

Time to Reflect

The solitary side of our nature demands leisure for reflection upon subjects on which the dash and whirl of daily business, so long as its clouds rise thick about us, forbid the intellect to fasten itself.—Froude.

Smiles

Sized It Up
"Miss Green, do let me help you to more pudding."
"Well, thanks," said the young woman, "I will take some more, but only a mouthful, please."
"Hello," said the hostess to the maid, "All Miss Green's plate."

Was Like That
"Yes," said the explorer, "once I was so hungry that I dined off my pet parrot."
"What was it like?"
"Oh, turkey, chicken, wild duck, plover . . . that parrot could imitate anything!"

Among those things which call for implicit faith we may mention democracy, love and hash.

Quite Inexpensive
"I do enjoy lying in bed in the morning and ringing the bell for my valet."
"But you haven't got a valet."
"No, but I've got a bell."

HENS NEED
Calcium-Orit for Better Egg Shells
Calcite Crystals
—A Crystal-Hard Grit for Grinding
Costs so little, does so much
Ask your Feed Dealer or write
"Calcite Crystals" Box 15-E
Newton, N. J.

Selfish Enjoyment
The man who enjoys something exclusively commonly excludes himself from true enjoyment of it.—Thoreau.

Poor Little SKINNY CHILDREN
look so puny, really can't get all the fun they should. For these children who need the Vitamin B Complex and Iron of Vinal to stimulate their appetites, Vinal has been found helpful by mothers everywhere.
AT YOUR DRUG STORE

As We Learn
Learning by study must be won; 'twas never entailed from sire to son.—Gay.

"The Self-Starters Breakfast keeps me on my toes!"
SAYS ESTHER WILLIAMS

Star of the "Aquacade" of the San Francisco Fair

"The Self-Starters Breakfast"

A big bowlful of Kellogg's Corn Flakes with some fruit and lots of milk and sugar.

It gives you FOOD ENERGY! VITAMINS! MINERALS! PROTEINS!

plus the famous FLAVOR of Kellogg's Corn Flakes that tastes so good it sharpens your appetite, makes you want to eat.

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The Reaping
After a man has sown his wild oats in the years of his youth, he has still every year to get over a few weeks and days of folly.—Richter.

THE SMOKE OF SLOWER-BURNING CAMELS GIVES YOU EXTRA MILDNESS, EXTRA COOLNESS, EXTRA FLAVOR

AND 28% LESS NICOTINE

than the average of the 4 other largest-selling cigarette brands tested—less than any of them—according to independent scientific tests of the smoke itself.

THE SMOKE'S THE THING!

CAMEL

THE SLOWER-BURNING CIGARETTE

I STARTED SMOKING THE SLOWER-BURNING CIGARETTE FOR EXTRA MILDNESS AND FOUND A LOT OF OTHER SWELL EXTRAS, TOO. CAMELS ARE ACES WITH ME

Acc. Curtis Test Pilot Bob Fausch—he tests new wings for America