

# Household Hints

by Lynn Chambers



SOUPS FOR EVERY OCCASION . . .  
(See Recipes Below)

## SOUP'S ON!

Soups may be a substantial addition to a rather lean menu, or a distinctive touch to a dinner de luxe, for they vary all the way from the thin, clear, delicate consommés and bouillons to the hearty chowders and satisfying cream soups.

Economical, tasty, nutritious—what more could you ask of a dish so versatile? Make soup the mainstay of a family lunch or supper or the perfect beginning for a "company" dinner.

A little "dressing up" can play fairly godmother to the plainest dish—yes, even soup.

Most people eat with their eyes, first of all. So, if you wish your soups to take on a party air, garnish them enticingly. Try sprinkling with buttered croutons, chopped parsley, a few grains of popcorn, toasted puffed cereals, minced chives, a dash of paprika, or a few tiny round crackers; or place a spoonful of whipped cream in the center.

For extra goodness, why not try cheese in soup? It will draw a big stamp of approval, as you will see if you try Potato Cheese Soup. Here's the recipe:

**\*Potato Cheese Soup.**  
(See picture at top of column)  
3 medium sized potatoes  
2 cups boiling water  
2 to 3 cups milk  
3 tablespoons butter  
½ small onion  
1 teaspoon salt  
2 tablespoons flour  
Pepper, cayenne  
1 tablespoon parsley  
1 cup cheese, grated

Cook potatoes in boiling salted water until tender. Put through a strainer. Measure the liquid and add enough milk to make four cups. Scald. Melt the butter, add the finely chopped onion and simmer five minutes. Add the flour and seasonings and combine with the potato mixture. Cook three minutes and strain, if desired. Add cheese and beat until smooth. Add chopped parsley, top with buttered croutons.

**Manhattan Clam Chowder.**  
¼ cup diced salt pork  
2 cups diced potatoes  
1 dry onion, diced  
1 cup water  
2 cups milk  
1 can minced clams (about 1 cup)  
Salt and pepper

Cook the diced pork and onion, stirring constantly 'til they are tender but not browned. Add the potatoes and water and simmer until the potatoes are tender. If the one cup of water is not sufficient to cover the potatoes, more should be added. When the potatoes are tender, add the milk and clams and seasonings and heat thoroughly. Serve with crisp, salted crackers.

**One Dish Supper Soup.**  
¾ cup rice  
1 cup chopped celery  
2 small onions  
1 green pepper  
1 pint tomatoes  
6 eggs  
½ cup cheese  
3 cups water  
Salt

Add chopped celery and onions to a kettle of boiling water. Add chopped green pepper. Cook slowly 15 minutes. Add tomatoes. Just before serving, break the eggs into the hot soup. Sprinkle with cheese. Cover. Keep in warm place 5 min-

## LYNN SAYS:

The water in which vegetables have been cooked, and left-over cooked vegetables may often be utilized in making excellent soups.

Minute tapioca, because of its thickening quality and attractive translucence, makes an excellent thickener.

Once thickened to the desired consistency, cream soups should be kept warm over hot water. Evaporation caused by additional cooking may make them thick and pasty.

## THIS WEEK'S MENU

**SUNDAY-NITE SUPPER**  
\*Potato Cheese Soup  
\*Apple-Celery Salad With Sour Cream Dressing  
\*Nut Bread  
\*Apricot Jam Beverage  
\*Recipe given.

utes. Pour over a mound of hot boiled rice placed in individual soup dishes. Yield: 6 servings.

**Duchess Soup.**  
2 tablespoons minute tapioca  
1 teaspoon salt  
¼ teaspoon pepper  
1 tablespoon onion, finely chopped  
4 cups milk  
2 tablespoons butter  
½ cup grated cheese  
2 tablespoons parsley, chopped  
Combine dry ingredients, onion, and milk in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 5 to 7 minutes), cook 5 minutes, stirring frequently. Add remaining ingredients; cook until cheese is melted. Serves 6.

**Old-Fashioned Vegetable Soup.**  
2 quarts soup stock (see directions)  
1½ cups potatoes, diced  
¾ cup celery, cut in strips  
2 small onions, sliced  
½ cup peas  
1½ cups carrots, cut in strips  
1½ cups canned tomatoes  
Salt and pepper

**Cream of Onion Soup.**  
2 tablespoons rice  
2 medium-sized onions  
2 tablespoons butter  
1 cup water  
1 teaspoon meat extract or a bouillon cube  
3 cups milk  
Salt and pepper

Chop the onions and cook in the fat until slightly yellow. Add the water, rice and meat extract or bouillon cube, and cook until the rice and onions are tender. Add the milk, reheat, and season with salt and pepper. Yield: 4 cups.

**Russian Borsch.**  
1 pound soup meat  
6 cups water  
1 teaspoon salt  
¼ teaspoon pepper  
1½ cups potatoes, large cubes  
½ cup grated raw beets  
1 tablespoon chopped parsley  
1 large onion  
1 large carrot  
1 tablespoon butter  
2 cups medium-chopped cabbage  
1 cup beets cut in ¼-inch strips  
6 tablespoons sour cream

Cover meat with water, add salt and pepper and boil for 10 minutes. Cut onion and carrot in strips and brown in butter. Add to soup and boil for 1 hour, replacing water as it boils away. Add cabbage and beet strips to soup and cook until beets are tender, about 30 minutes. Add potatoes and cook until tender, or about 15 minutes. Just before serving, add grated raw beets and pour immediately into serving dishes. Place 1 spoon of sour cream in center of each serving and sprinkle with parsley. Makes 6 servings.

**Soup Stock.**  
3 pounds shin of beef  
3 quarts cold water  
Cut meat in pieces free from fat, and place in kettle. Add water, partly cover, and heat slowly to boiling point. Simmer gently five hours, removing scum as it forms. Keep meat well covered with water. Then remove meat and set broth aside to cool. Skim fat from broth. Strain liquor carefully through fine sieve or cheesecloth. Chill. This gives a clear broth, free from fat, to be used as basis for soups. Makes about 2 quarts stock.

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## FIRST-AID to the AILING HOUSE

By ROGER B. WHITMAN

(© Roger B. Whitman—WNU Service.)

### Effects of Condensation.

**QUESTION:** A house that we bought last year was freshly painted, but within two months the outside paint blistered, except on porches and other places that did not touch the inside walls. In winter, windows steam so badly that water runs down and has rotted the window casings and spoiled the paper below. Upstairs is not finished, and paint outside of upstairs does not blister. We have hot air heat and a cistern in the basement. What causes the trouble?

**Answer:** That trouble all comes from too much dampness in the air of the house. This may be from over use of the humidifier in your furnace. Another cause may be the burning of natural gas in open burners; every gas burner should be connected to a flue to carry the vapors outdoors. The cistern may also be responsible; it should have a tight cover. You can check the steaming on your windows by applying storm sash and tight weatherstrips. You should also fill the joints between window frames and outside walls with caulking compound.

### Banging Steam Pipes.

**Question:** We are annoyed by a loud banging in the steam pipes to the second floor. This occurs mainly at night when the radiators are cold, and automatic heat goes on. The house is five years old, and the owner says the noise has been present from the first. One plumber tells us that nothing can be done about it. Can you make any suggestions?

**Answer:** That banging is due to a section of the pipe that is level, or on a bank slant, instead of being slanted toward the boiler. As a result, water collects in it, and interferes with the passage of steam to the radiator. Very often raising the radiator on blocks of wood one-half inch thick, or even more, will end the trouble. Otherwise, the water-trap in the pipe must be located and straightened out.

### Basement Finish.

**Question:** My house has now been built about six months, and condensation that troubled me has now disappeared. In finishing a basement room, what can I use for the floor and walls?

**Answer:** For the walls, use cement paint of a kind intended for masonry. For the floor, the kind of dye that you name should be excellent. This will give color, but you will not be able to use rugs or mats on the floor. You should look forward to laying asphalt tiles, or a new kind of linoleum that is proof against rotting when laid on the concrete floor of a basement.

### Mice in a Car.

**Question:** How can mice be kept from gnawing holes in the upholstery of a car stored for the winter in a country garage?

**Answer:** Scatter quantities of moth balls all over the inside of the car. If the car is of the closed type, and the doors and windows are shut, the odor inside will keep any small animals from entering. If the car is open, it should be covered with canvas, building paper, or in some other way, so that the vapor of the moth balls cannot escape. It may be necessary to replenish the moth balls some time during the winter.

### Poison Ivy.

**Question:** My backyard is in a natural state, with a rocky ledge and trees. Poison ivy is growing there. How can I get rid of it?

**Answer:** In every locality you can find someone who is immune to ivy poisoning, and who can grub up the plants and get rid of them once and for all. Sprinkling the leaves with a solution of rock salt and water, with a little soap added, will make them shrivel. If this is continued, as new leaves and shoots show the roots will eventually die. Do not let this solution get on the ground, for it will kill all vegetation.

### White Cast on Doors.

**Question:** Can anything be done to restore stained doors that have a whitish cast from being wiped with a wet cloth?

**Answer:** The whitish misty cast can be removed by wiping with a mixture of 1 tablespoon of cider vinegar in a quart of water; rub this on with a soft cloth in the direction of the grain, and wipe dry. A thin coat of wax well rubbed in will protect the finish.

### Hollow Sound.

**Question:** The eight steps to my stoop are against brick walls, with one side open. When entering or leaving there is a hollow sound. How can I overcome it?

**Answer:** The space underneath is empty, so that you get the effect of a drum. If the hollow sound is a recent development, it may be because the under parts are rotting. You should investigate.

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### Our Revelation

In all lives there is a formation of character. It comes from many causes, and from some which on the surface are apparently even trivial. But the result is the same; a sudden revelation to ourselves of our secret purpose and a recognition of our, perhaps long-shadowed, but now masterful, convictions.—Van Amburgh.

## HOUSEHOLD HINTS

Any place that is too hot to place your hand is too hot for a container of kerosene. Kerosene is absolutely safe only when it is cold.

New potatoes contain less starch than older ones and for this reason do not bake so well.

A salad should appear on the menu at least once a day. Not only does it give interest, color and variety in texture, but it is rich in vitamins, minerals and bulk, all necessary to growth and health.

Word of caution: If you are not going to wear your new hose promptly, rinse them carefully in warm water. This will prolong their wearing qualities.

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### When Truth is Veiled

When the truth cannot be clearly made out, what is false is increased through fear.—Quintus Curtius Rufus.

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says JACK SIMMONS  
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## TIPS to Gardeners

### REGARDING HERBS

MANY home gardeners may be interested in growing herbs this year because of the war, and because they make everyday dishes more appetizing and flavorful.

Herbs may be grown in a plot about four by six feet to supply the average needs of a family. They should have full sunlight and be planted in good loamy soil. Almost all popular herbs—balm, basil, borage, fennel, marjoram, rosemary, thyme, sage, anise, dill, and caraway—may either be used when young, and fresh, or prepared for use dried.

Anise, basil, borage, dill and savory are annuals; caraway, and fennel are biennials, and balm, marjoram, sage, rosemary, thyme and chives are perennials, although balm and marjoram are best treated as annuals.

All the herbs mentioned here will probably produce enough growth for use the first year, however, if seeds are planted early, and climate is normally temperate.

**Pledge of Duty**  
Every mission constitutes a pledge of duty. Every man is bound to consecrate his every faculty to its fulfillment. He will derive his rule of action from the profound conviction of that duty. —Mazzini.

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