

Household Hints

by Lynn Chambers



'A PICNICKING WE WILL GO...'
(See Recipes Below)

IT'S PICNIC TIME!

The soft, sunny days of late May and early June tempt even the most conscientious to turn their backs on work, and, since "the only way to get rid of a temptation is to yield to it," a picnic is the answer!

One reason for the nation-wide popularity of picnics is that they're easy on the lady of the house... sliced tomatoes and green onions for salad... corn - on - the cob, if a vegetable is wanted ("roasting ears" may be cooked in

hot coals, allowing 20 minutes to a half hour for the best flavor)... taste-tempting cheeseburgers... lemonade, milk or coffee, or all three... and dessert—it's as simple as that!

No dishes to wash afterward... no table linen for the laundry bag... in fact, it's almost a case of "no work and all play!"

For that "something hot" which is a picnic "must," I suggest plump, juicy cheeseburgers. If you're picnicking in the woods, your array of burgers probably won't look like the above picture, but they'll no doubt taste the same. If you're entertaining the family or guests at a "back yard" supper, you can serve a large tray of cheeseburgers with assorted relishes, shoe-string potatoes, and tall glasses of milk or iced tea—they'll love the combination!

*Cheeseburgers With Piquant Sauce.

2 pounds ground beef
1/2 cup milk
1 teaspoon salt
Dash pepper
3/4 pound American cheese
1/4 pound butter
8 buttered buns

Mix ground beef with milk, salt and pepper. Form 8 patties of meat about 3 inches in diameter. Cut 8 slices of cheese slightly smaller than size of meat patties. Melt butter in skillet and fry patties slowly for about 10 to 15 minutes, turning several times during the cooking period. Place on buttered toasted buns, spread with piquant sauce and top with a slice of cheese. (If prepared indoors, place under broiler flame until cheese begins to melt). Serves 8.

Piquant Sauce.

1/2 cup chili sauce
1/4 cup pickle relish
1 tablespoon prepared mustard, or 1 tablespoon horseradish
Mix all ingredients together well. If a more highly seasoned sauce is preferred, a teaspoon of Worcestershire sauce may be added.

Or you may want to try fried eggs and hamburger, sandwich style. Cook hamburgers, set aside to keep hot. Fry eggs in same skillet, and serve eggs atop the hamburgers.

LYNN SAYS:

When hamburgers are included in the picnic menu, form the patties of ground meat, mixed with minced onion and seasoning, before you leave home. Place between waxed paper, and they're ready to cook when the fire is ready.

Hash goes upstage when it is used as a bun filler. Scoop out rolls, (leftover or fresh) butter insides and pile full of savory cooked hash. Brush top with melted butter or gravy and bake 15 minutes in moderate oven. Ideal for out-of-door suppers.

To "dress-up" your picnic bill-of-fare, there are colorful oilcloth and/or paper tablecloths and napkins. You can find them designed to carry out nearly any theme you so desire. And, as an added tip, in case you're planning to spread an oilcloth covering on the ground, attach it to a pair of old curtain rollers. They'll prevent even the strongest wind from blowing it away!

Good news for picnic lovers are the new "lunch" kits. In them you'll find two one-quart vacuum bottles, plus a metal lunch box. The bottles carry their own cups, nested within their screw tops. The nicest thing, however, is the leg which converts the inside lid into a table.

THIS WEEK'S MENU

Bonfire Banquet
"Cheeseburgers With Piquant Sauce"
Sliced Tomatoes and Green Onions
Raw Carrots
Potatoes or Green Corn, Roasted over Hot Coals
Cup Cakes, Pie (not juicy, please) or Fruit
Coffee or Milk in a Thermos, or Lemonade
*Recipe given.

Here are more let's-have-a-picnic suggestions:

Cole Slaw.
(To Make "On Location")
3 cups finely shredded cabbage
1/2 cup mayonnaise
3 tablespoons french dressing
2 tablespoons thick cream
Mix the mayonnaise, french dressing and cream together and mix into the cabbage just before serving. Add more salt if necessary.

Old-Fashioned Potato Salad.
4 cups diced, boiled potatoes
3 hard-cooked eggs, chopped
1/4 cup finely minced sweet pickle
2 to 4 tablespoons minced onion
1/4 cup pimiento, chopped
Salt, pepper and celery salt
1 cup cooked salad dressing
2 tablespoons mayonnaise
Mix all ingredients together lightly. Let stand, chilling, for at least 1 hour. If desired, the onion and potato may be marinated over night in french dressing before being mixed with other ingredients.

Marshmallow-Graham Cracker Dessert Sandwich.
For each person, allow 1/2 milk chocolate candy bar, 2 graham crackers and 2 marshmallows. Toast marshmallows, then place them on the chocolate candy that is on one graham cracker. Put the second graham cracker on top and it is ready to eat. The marshmallows should be hot and soft.

While your picnic group may be addicted to frankfurters in their own sweet, natural style, you might like to try a new trick. Split the large frankfurters down their middles, spread with rich, brown prepared mustard, fill with chopped sweet pickle and turn them over to the "cooking department" to broil. They'll prove ever so popular!

Here's a good one to cook in a kettle: put in one potato for each person, and cover with water. When potatoes are almost tender, add frankfurters (enough for everybody) and heat thoroughly. With buttered buns, ketchup, and perhaps some fresh fruit for dessert, you have a simple and extremely tasty picnic meal.

If it's ice cream you're planning for dessert, I'd suggest you use an ice cream freezer (little son can do the grinding before "starting" time), or pack refrigerator - made ice cream in dry ice. Here's a recipe for a favorite that should please everyone.

Chocolate Ice Cream.
1 square unsweetened chocolate
2/3 cup sweetened condensed milk
1/2 cup water
1/2 teaspoon powdered mace
1/2 cup whipping cream
Melt chocolate in top of double boiler. Add sweetened condensed milk and stir over boiling water for five minutes until mixture thickens. Add water and mix well. Chill thoroughly. Add mace. Whip cream to custard-like consistency and fold into chilled mixture. Pour into freezing pan. Place in freezing unit of refrigerator. After mixture is about half frozen, remove from refrigerator. Scrape mixture from sides and bottom of pan. Beat until smooth, but not until melted. Smooth out and replace in freezing unit until frozen for serving. Serves 6.

(Released by Western Newspaper Union.)

Star Dust

STAGE-SCREEN-RADIO
By VIRGINIA VALE
(Released by Western Newspaper Union.)

YOU'LL see a much slimmer Edward Arnold than usual in "Nothing But the Truth"—slimmer by 35 pounds, as a matter of fact. The reducing wasn't intentional; Arnold barked his shin in a plane, developed blood poisoning, and off went the 35 pounds. As all the action of the picture takes place during 24 hours, he had to be careful not to gain even a few ounces while it was being made. He's to have the top role in "The Devil and Daniel Webster" next—as a result of an accident suffered by Thomas Mitchell.

Bing Crosby and Bob Hope were to take the "Road to Moscow" in their next "Road" picture, but current events made it seem advisable to change the title, so instead they'll take the "Road to Morocco."

Ellen Drew's good work in "The Parson of Panamint" caused her studio to buy "The Silver Queen" as a future starring vehicle for her. She'll play a New York girl of wealth in the 1880s—the girl's father



ELLEN DREW

loses his fortune in gambling, and the girl becomes a spectacular professional gambler in the mining camps of the old West. Her latest film to be released is "Reaching for the Sun," in which she is costarred with Joel McCrea and Eddie Bracken.

Bill Boyd breaks the long term screen characterization record with his present Hopalong Cassidy portrayal in "Secret of the Wastelands"—it's his thirty-seventh appearance in the part, and he's been at it for seven years.

Ginny Simms, whom you've heard on the air as the singer with Kay Kyser's band, has signed a long-term contract with RKO. She'll go right on appearing with the "College of Musical Knowledge," pausing to make pictures when she's summoned.

Jean Arthur is practically certain to play the lead in "Miss Susie Slagle's," Paramount's version of the very popular book of two years ago. She should be excellent as the charming little Southern woman with a flock of medical students as paying guests in her home.

The man who gave Bette Davis her first job in a theater is in the movies himself; he's Harold Winston, dialogue director on Frank Capra's pictures. He was directing at the Cape Cod Playhouse at Cape Cod, Mass., and she was just out of dramatic school when she asked for a job. He didn't have one for her, but she said she'd usher for the chance to work in a theater. After several weeks the star of the company, Marguerite Churchill, had to leave for Hollywood, suddenly, and Bette took her place.

"Look Who's Talking" is before the cameras—with a listener audience of nearly 100,000,000 radio fans waiting for it to reach the screen. It stars Edgar Bergen and Charlie McCarthy, Fibber McGee and Molly. Lucille Ball, who's very good in Harold Lloyd's "A Girl, A Guy and A Gob," has a major role; Lee Bonnell plays opposite her.

Metro has a new singer on its list—Anne Rooney, who is sixteen, five feet tall, and has been gathering experience as an entertainer since she was two. At five she was guest star with Al Pearce and his Radio Gang; three years later she did a year in vaudeville with her sister and parents. She's also done a stint in little theater productions.

ODDS AND ENDS—Dennis Morgan has the lead in Warner Bros. "Carnival in Rio" . . . Stan Laurel and Oliver Hardy have signed with 20th Century-Fox for nine pictures; the first will be "Forward March" . . . Al Pearce's announcer, Wen Niles, will play himself in Republic's picture, "Fuddin' Head" . . . The Rudy Vallee-John Barrymore program will remain on the air all summer . . . NBC's Ted Steele, singer, bandmaster and master of ceremonies, was an NBC page boy only two years ago . . . Alice Faye and Don Ameche are to do "Honeymoon in Havana" for 20th Century-Fox . . . Alexis Smith plays opposite Erol Flynn in "Dive Bomber."

PATTERNS SEWING CIRCLE



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Household Hints

Rinsing hair brushes in a solution of alum water will stiffen up the bristles.

Oven-burned dishes can be cleaned by soaking them in a solution of borax and water.

Granulated honey can be restored to its natural form by placing it in hot water.

To keep fruit from falling to the bottom of a cake try adding the fruit before you have stirred in flour. Do not dredge it with flour.

SUNSHIT, overall, frock and bonnet! They're all yours in this one easy and inexpensive pattern! By repeating it half a dozen times you'll have your tot completely equipped for summer. Each piece

Ask Me Another

● A General Quiz

The Questions

1. How many states border on the Great Lakes?
2. Who or what in United States history was nicknamed "Old Ironsides"?
3. The independence of the United States was formally recognized first by what country?
4. Why is Wall street so called?
5. Where is Sanscrit used as a sacred and learned language?
6. The present Chinese name for China, "Chung Hua Min Kuo," means what?
7. How far can a homing pigeon fly in a day?
8. What is the source of the quotation: "Old wood best to burn, old wine best to drink, old friends to trust, and old authors to read"?

The Answers

1. Eight: Pennsylvania, New York, Ohio, Michigan, Indiana, Illinois, Wisconsin, Minnesota.
2. The United States warship, Constitution.
3. France was the first country to recognize our independence.
4. A stockade or wall extended along it.
5. Sanscrit is used as a sacred language in India.
6. "Chung Hua Min Kuo" means Central Flowering Republic of China.
7. The homing pigeon has been credited with flying as much as 600 miles in one day.
8. Francis Bacon.

Will and Way
Man has his will—but woman has her way. — Oliver Wendell Holmes.

Powerful Necessity
Necessity when threatening is more powerful than device of man.—Rufus.



says FRED RIVETT
Service Station Manager

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"BUCKY" WALTERS

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