

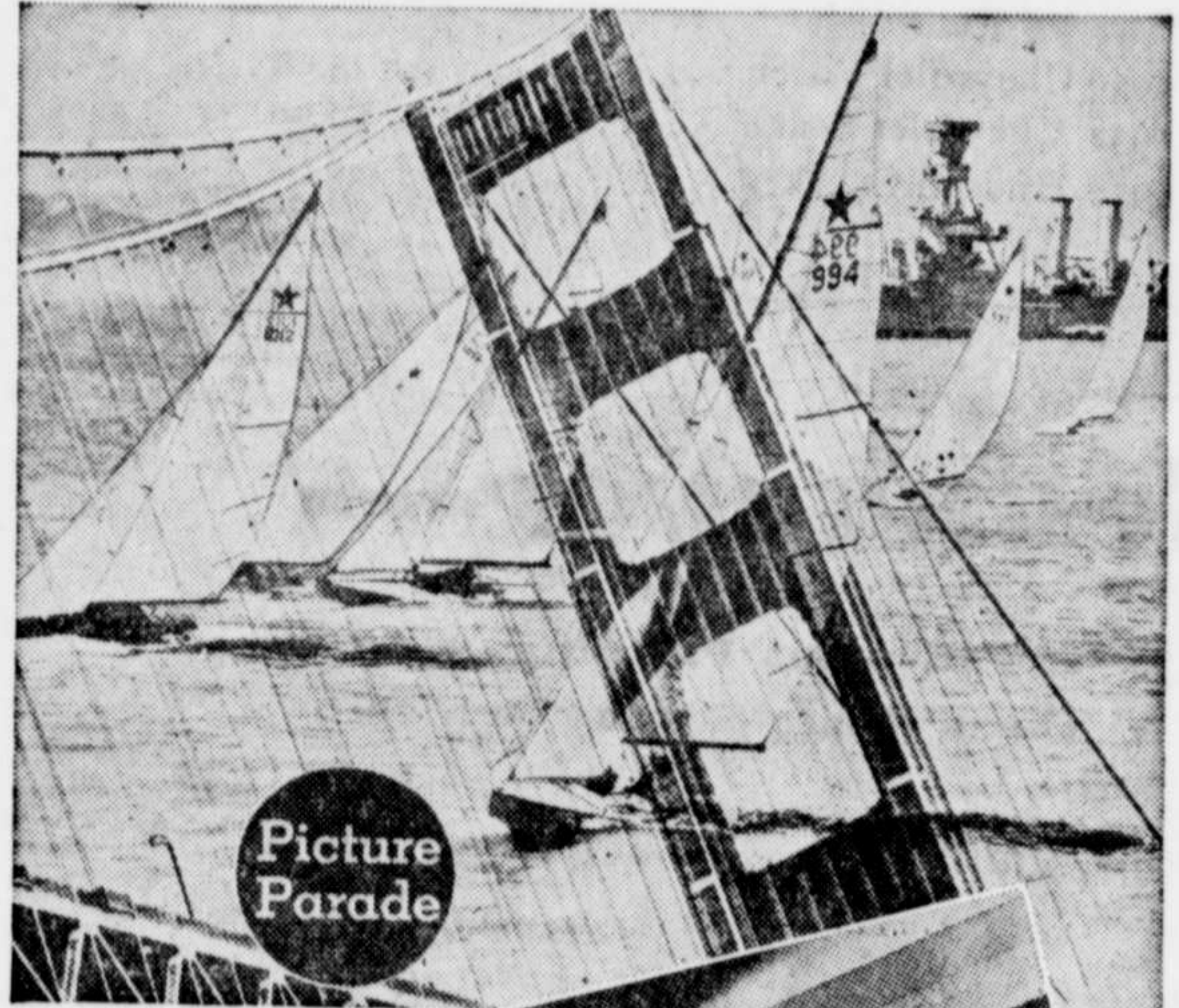
Camera Falsehoods

Probably nothing is more untrue than the statement that the camera cannot lie. Actually the camera can be made to say anything the photographer wants it to say, provided he is skilful enough. Various devices are used, such as the wide angle lens mirrors, and double or multiple exposures. This series of photos is composed of camera lies, most of which are quite convincing.

Right: Dorothy Edwards, queen of the rose parade in Pasadena, Calif., becomes a real fairy queen in this impressive trick shot.



"You've got me in the palm of your hand," says the little lady in the picture at the left. A mere matter of focus. Right: Max Baer shows a mighty "right." The picture was made with an extra wide angle lens.



Two-Way Wind: There is a touch of the surrealistic about this view of San Francisco's Golden Gate. The wind appears to be blowing the yachts one way and the suspension bridge tower another. This is a matter of angles and double exposure.

Right: This chair is not hanging from the ceiling. Chair and sitter were lodged on a big sheet of plate glass beneath which the lensman did his work.



Baseball on the Brain! And what else would you expect a baseball player to have? This is a pitcher of the New York Yankees winding up for a toss with a "ghost ball" apparently materializing on his skull. This is a simple case of double exposure.



Household News

by Lynn Chambers



CRISP, COOL SUMMER SALADS (See Recipes Below.)

AT HOME TO SUMMER

In a recent poll, 37 per cent of the thousands of homemakers receiving questionnaires expressed a desire to be experts at salad making . . . 43 per cent wanted to know how to make food look glamorous.

This report gave me an idea. Salads, besides being healthful and givers of vim, vigor and vitality, offer a splendid opportunity for variety . . . they can be used as the appetizer or "starter" . . . course, the main dish, a dessert, or they may accompany the dinner course.

So, besides giving you timely tips on the art of salad making, I'm going to explain literally dozens of ways in which you creators of daily menus can give "oomph" to your tasty dishes.

The characteristics of a good salad are simple and fairly easy to accomplish; namely, it should be well chilled before serving; have an attractive arrangement, and a pleasing color combination.

Salads in summer are as important as swimming or tennis or golf. They give an opportunity to add color and gaiety to the table.

Your choice of ingredients will depend upon what you have planned for your main course and dessert, provided your salad is to be a side dish or an appetizer.

There are many varieties of fruit salads. They are excellent by themselves or as an accompaniment to a main course of sea food or meat and a pastry or cake dessert.

Good to eat, wonderful to look at and substantial is this salad of orange slices and prunes, stuffed with cottage cheese. (See picture at top of column.)

***Orange Prune Cheese Salad.** On a bed of lettuce circle 10 to 12 orange slices. At the side arrange 3 cooked prunes which have been stuffed with cottage cheese.

With a sharp knife peel oranges, removing all outer skin and inner membrane down to juicy meat. Cut in thin, even slices. California oranges, which are firm-textured and practically seedless, are excellent to use.

Serve with a sweet french dressing, made with lemon juice. With a hot bread and beverage, this salad makes a well-balanced home or party luncheon.

Sweet French Dressing. 1/2 cup lemon juice
1/2 cup salad oil
1/2 cup red jelly or honey
1 teaspoon salt
1 teaspoon paprika

Shake or blend well before serving. Makes 1 1/2 cups. Lemon juice gives this dressing just the flavor needed to make the orange, prune and cheese combination the perfect salad.

Keeping cool during summer months is a problem, solved most successfully by eating properly.

LYNN SAYS: Don't be timid about putting your own personality into your salads. Here are some suggestions which may help you become famous for your salads . . .

Try: Fluting bananas by running the prongs of a fork lengthwise down a peeled banana, then slicing it crosswise.

Adding chopped, broken or whole walnut kernels to fruit, vegetable and meat salads.

Using fruit juices to thin mayonnaise and to mix with french dressing.

Adding a fruit gelatin, sliced or cut into glistening cubes, to a fruit salad.

Brightening the edges of lettuce leaves by dipping them in paprika, or adding chopped parsley to the edges of pineapple slices.

Adding a little lemon juice or vinegar to sweet cream for salad dressing—makes a quick substitute for sour cream.

THIS WEEK'S MENU

- An Impromptu Guest Luncheon
- Clear Tomato Soup
- Cheese Drop Biscuits
- *Orange Prune Cheese Salad
- Spice Squares With Whipped Cream
- Tea
- *Recipe Included

Plenty of the protective foods, such as eggs, milk, fruits and vegetables—all excellent salad materials—should be eaten.

Japanese Potato Salad will really give a meal a lift! Easy to prepare, inexpensive, it may be used as a main dish, with a cold meat platter, or for additional variety so acceptable to the buffet table.

Japanese Potato Salad. 1 cup flaky, hot boiled rice
1 medium to large potato, hot mashed
4 hard cooked eggs
3/4 cup french or boiled dressing
2 tablespoons chopped sweet red pepper, or pimiento
1 tablespoon chopped green pepper
1 tablespoon chopped onion
1 tablespoon chopped parsley
1/2 teaspoon salt

Mix rice, potato and two of the eggs, which have been sieved, into salad dressing. Chill. Just before serving, add remaining ingredients. Taste and add more seasoning if desired.

Heap on lettuce, or serve without greens in a large bowl. Garnish with remaining eggs, sliced or sieved. Yield: 4 servings.

Lime Cucumber Salad. 1 package lime gelatin
1 1/2 cups hot water
2 tablespoons vinegar
1/2 teaspoon salt
2 teaspoons scraped onion
Dash of paprika
1 tablespoon chopped pimiento
1 cucumber, diced

Dissolve gelatin in hot water, then add vinegar, salt, scraped onion and dash of paprika. Chill until beginning to thicken, then fold in chopped pimiento and diced cucumber. Chill until firm and serve on salad greens with a garnish of mayonnaise.

Since it's open season on salads, homemakers who like variety will be interested in several types of salad dressings. Here are two which will do much to bring out the full flavor of your tasty concoctions.

Thick French Dressing. 1 cup salad oil
1/2 cup vinegar
1 teaspoon mustard
1 tablespoon sugar
3 teaspoons paprika
1 teaspoon gelatin

Mix dry ingredients; add oil and vinegar. Beat thoroughly. Put the gelatin in 1 tablespoon cold water and dissolve in 2 tablespoons boiling water. Cool; add dressing. Beat thoroughly about 15 minutes and allow to stand until a good emulsion is formed. Use fruit juice instead of vinegar for fruit salad. Use more paprika if a darker red is desired.

Egg Dressing. 1/2 teaspoon paprika
1/2 teaspoon celery salt
1/4 teaspoon pepper
5 tablespoons vinegar
1 egg yolk
1/2 teaspoon mustard
1 teaspoon sugar
1/4 cup salad oil
1 teaspoon salt

Mix ingredients and shake well. Add beaten egg yolk when ready to serve. Half lemon juice and vinegar may be used.

(Released by Western Newspaper Union.)

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