Household News

by Lynn Chambers

Cool and Decorative—Salad-Muffin Luncheon
(See Recipes Below)

Spring Luncheons

As spring spreads its fragrance and gayety once more across the days, do your moods turn to thoughts of exquisite, gracious luncheons? Yes, to be sure, they do. You get lovely visions of picture-plate luncheons, crispy green salads, tiny, moist sandwiches, the tinkle of china on cool, crisply laundered cloths, centerpieces of delicate flowers.

But this year's luncheons are different from last year's. The plates are pictures to behold, true, but the menus are kind to purse strings and food shortages.

A bowl of colorful greens, curly endive, crisp lettuce, tossed together with grapefruit and orange sections with red slivers of strawberries are perfect with these muffins and all you would want for luncheon:

***Molasses Nut Muffins.**
(Makes 24 small or 18 large)

3 tablespoons butter
¼ cup sugar
1 egg
1½ cups flour
1 teaspoon cinnamon
1 teaspoon ginger
½ teaspoon salt
¼ teaspoon soda
1 teaspoon baking powder
1 cup chopped Brazil nuts
⅔ cup milk
½ cup pure, dark molasses

Cream butter, stir in sugar gradually and cream together. Stir in well-beaten egg and blend. Mix and sift flour with spices, salt, soda and baking powder, then mix in Brazil nuts. Add alternately with milk and molasses to the first mixture. Bake in well-greased muffin pans in moderate (350-degree) oven 25 minutes.

You can have a veritable smorgasbord on your main luncheon plate if you carry out the general idea by serving several different kinds of salads in frilly lettuce cups. Pick out some combinations you like best from these ideas here:

***Chicken Salad.**
(Serves 8)

2 cups diced, cooked chicken
1 cup finely chopped celery
1 cup halved, seeded grapes
½ cup toasted pecans
½ cup mayonnaise

Combine all ingredients lightly. Chill, add mayonnaise and toss lightly together.

***Fruit Salad.**
(Serves 8)

4 thick slices grapefruit
4 thick slices oranges
4 slices pineapple
8 whole apricots
1 small package cream cheese

Pare oranges and grapefruit. Cut into slices. Cut pineapple, oranges and grapefruit slices into halves. Arrange in a fan shape on curly endive or lettuce. Stuff apricots with cream cheese and place at lower edge of the fan.

Lynn Says:

The Score Card: Latest reports reaching me assure us that: we have enough black pepper and most spices for at least two years. Coffee and cocoa supplies are adequate from South America, and tea stocks are still good.

Domestic fats and oils will have to replace imported palm and coconut oils used for frying fats, soaps and oleomargarines, and homemakers must conserve all soaps and frying fats carefully.

Tin will be available for canning foods that cannot be preserved in other ways, but you will be wise homemakers if you learn to use dried fruits properly, and can from your own defense gardens this summer. Be kind to your kitchen equipment and gadgets made out of tin, for there will be no more after that is used.

Pineapple is still being planted and shipped to the mainland, and no serious shortage is yet noticeable.

This Week's Menu

Guest Luncheon
Assorted Salad Plate:
*Chicken Salad
*Fruit Salad
*Egg Salad in Tomato Cups
*Molasses-Nut Muffins or
*Cheese Rings
Coffee or Tea
*Recipes Given.

***Egg Salad in Tomato Cups.**
(Serves 4)

4 medium sized tomatoes
1 package cream cheese
1 tablespoon finely chopped green onion
2 tablespoons finely chopped green pepper
½ medium sized cucumber, chopped
3 hard cooked eggs, chopped
¼ cup mayonnaise

Wash tomatoes, peel. Slice off top, and scoop out the center. Toss the other ingredients lightly together and fill the tomato cups. Chill well and serve on lettuce.

All three of the salads given can be served on one individual platter. Arrange them attractively, a scoop of the chicken salad, a fan of fruit salad, and then the tomato cups. Your platter is complete for a luncheon and a very pretty sight to behold! A hot muffin to accompany and a fragrant cup of tea or coffee completes the luncheon.

On the other hand, if you prefer salad bowls which the guests will serve themselves, here are ideas:

Greens: chunks of lettuce, watercress, slivered green onions, radishes.

Oranges: Use sections on a bed of curly endive or curly garden lettuce, with raspberries or strawberries for color.

Vegetables: Cooked green beans in lengthwise slices, carrots, raw or cooked, in slivers, cooked limas, chopped ham.

Fruits: Beds of lettuce, lengthwise slices of bananas, berries in season, cheese balls dipped in chopped nuts.

Dressing makes an important addition to salad, and many times this is left to your own preference. or, if you like, have the choice of two permitted for your guests. Save sugar in the little ways, is our motto, so here is one way to do it. This dressing uses molasses for sweetness.

Piquant French Dressing.

½ cup salad
⅓ cup vinegar
¼ cup chili sauce
¼ cup pure, dark molasses
1 teaspoon salt
½ teaspoon Worcestershire sauce
1 tablespoon onion, grated

Mix all ingredients together and beat thoroughly.

When you invite your friends over for salad and rolls for these luncheons, this may seem like so little, but it's guaranteed to make a hit if you do the little details up right. Have the salads crisp and cool and well blended. If having rolls, these should be piping hot for contrast. If you don't feel inspired to make rolls, then do other things like getting ready-made rolls and pretty them up:

Toasted Long Rolls: Split, butter and sprinkle with grated cheese. Pop into the oven until cheese melts. Serve hot.

Cheese Rings: Use day-old bread and cut rings with a doughnut cutter. Brush with butter or salad oil, dip in cheese, and bake in a moderate (350-degree) oven until golden brown.

Orange Biscuits: Add grated rind of orange to a baking powder biscuit recipe. Roll and cut. Dip a cube of sugar in orange juice and press into top of each biscuit. Bake in a hot oven 12 to 15 minutes.

Lynn Chambers will be happy to give you advice on your luncheon or salad problems. Write to her at Western Newspaper Union, 210 South Desplaines Street, Chicago, Illinois. Please enclose a stamped self-addressed envelope for your reply.

(Released by Western Newspaper Union.)

Star Dust

STAGE SCREEN RADIO

By VIRGINIA VALE
(Released by Western Newspaper Union.)

ROLAND YOUNG made up a novel "ten best" list the other day, between scenes of Columbia's "He Kissed the Bride"—a list of Hollywood's best scene-stealers. Being a gentleman, he spared the fair sex. Here are the performers he considers most dangerous to have in camera range while playing a big scene; Cary Grant, Lewis Stone, Wallace Beery, Charles Chaplin, James Gleason, Robert Benchley, Bob Hope, Allyn Joslyn, Edgar Kennedy and Daisy, the canine star. For your information, the best scene-stealers do the trick with their eyes and their hands, and are death to newcomers; put two together, and you have a battle royal.

Mickey Rooney, it seems, is considered adept at scene stealing, but according to Roland Young, his face lights up too much when he gets ready for a piece of business. "In the Hardy pictures, Lewis Stone stops Mickey cold every time by dead-panning."

At last Richard Denning's actually going to appear in scenes with Dorothy Lamour; it's taken him three years. When she played in "Her Jungle Mate" he was an aviator flying over the jungle, searching for

RICHARD DENNING

Ray Milland. In "Disputed Passage" he had two scenes and two speeches, but not with her. Now, in "Beyond the Blue Horizon," tall, blond Denning steps out as Dorothy's love interest.

Billie Burke is one of those people who never throw away anything of sentimental interest. But the other day she told Joan Crawford, whose mother she plays in "He Kissed the Bride," that she was going to destroy most of the things she'd been saving. So she went home and pitched in—and the first old letter she opened was one from Enrico Caruso, written to her after she refused his proposal of marriage. (That was in the days when she didn't want her career cluttered up with matrimony.) The house cleaning stopped right where it had commenced.

Recalling the damaging effects of a terrific beating George Raft took in the original version of "The Glass Key," six years ago, Paramount executives have applied for $50,000 worth of insurance to cover possible damage to the handsome countenance of Alan Ladd, playing Raft's role in a re-make of the mystery thriller. Raft still bears the scars of the slugging administered by Guinn Williams.

William Holden's been grounded for the duration of "Meet the Stewarts." Director Al Green nearly collapsed when he found that Holden was spending his Sundays racing high-speed motorcycles at Muroc Dry Lake, and got studio permission to stop it.

Betty Winkler, of the air's "Abie's Irish Rose," and Vice President Wallace agree on one thing—that she can't speak Spanish. She auditioned for NBC's new "Down Mexico Way," and without warning was asked to learn a Spanish song from a record and sing it. When she heard the result she criticized it vehemently. Wallace was kinder when he heard the recorded show; just said "That girl cannot speak Spanish."

"Johnny Presents" Talullah Bankhead in evening gowns, only because her sponsor asked her to wear them instead of slacks when broadcasting. So now she changes in a special dressing room at the studio, and as soon as she's finished her stint, bowed and thrown kisses to the lads in the audience who are in uniform, she gets back into her own favorite uniform—slacks.

ODDS AND ENDS—Sammy Kaye, the bandleader, is learning to skate since he accepted a leading role in Sonja Henie's next picture, "Iceland" . . . At last Lionel Barrymore has a role he longs to play, that of Thaddeus Stevens, arch enemy of Andrew Jackson, whom he's been studying for years . . . In "The Gentlemen Misbehave" Cary Grant gets chased by six bloodhounds, one of which captured convicts who escaped from the Arizona state penitentiary; at rehearsals that one always caught him . . . Pat O'Brien's formed an "All Irish" glee club on the set of "He's My Old Man"—Pat's the only Irishman in it.

For you to make

Pattern No. 220.

YOU'LL love to show these linens off! And they're such fun to embroider in lovely colors and edge with crochet! Although simple to do, you'll be proud of sheet, pillow case or scarf decorated this way.

Pattern No. 220 contains a transfer pattern of a 6¾x17¾ and two 5¾x15 inch motifs; materials required; illustrations of stitches; directions for edging. Send your order to:

Sewing Circle Needlecraft Dept.
82 Eighth Ave. New York
Enclose 15 cents (plus one cent to cover cost of mailing) for Pattern
No. .....
Name.....
Address.....

At the Parting Goldwyn Sadly Disillusioned Author

This story is told by a man who is writing a new movie for Sam Goldwyn. One day the author met Goldwyn for the first time. He listened patiently while Goldwyn discussed the story, without accent or malaprop . . . "All those stories about Goldwynisms have been incorrect," he mused—while Goldwyn continued, still without accent, still using the correct words . . . "I'll write an article about Goldwyn and disprove those stories," the author vowed.

Then as the conference ended, Goldwyn led him to the door and said: "Now remember, you've an important job. In this enterprise you're the main clog."

FAMOUS ALL-BRAN MUFFINS. EASY TO MAKE. DELICIOUS!

They really are the most delicious muffins that ever melted a pat of butter! Made with crisp, toasted shreds of KELLOGG'S ALL-BRAN, they have a texture and flavor that have made them famous all over America.

KELLOGG'S ALL-BRAN MUFFINS

2 tablespoons shortening
¼ cup sugar
1 egg
1 cup All-Bran
¾ cup milk
1 cup flour
½ teaspoon salt
2½ teaspoons baking powder

Cream shortening and sugar; add egg and beat well. Stir in All-Bran and milk; let soak until most of moisture is taken up. Sift flour with salt and baking powder; add to first mixture and stir only until flour disappears. Fill greased muffin pans two-thirds full and bake in moderately hot oven (400°F.) about 30 minutes. Yield: 6 large muffins, 3 inches in diameter, or 12 small muffins, 2¼ inches in diameter.

READ THE ADS

DON'T LET
CONSTIPATION
SLOW YOU UP

● When bowels are sluggish and you feel irritable, headachy and everything you do is an effort, do as *millions* do—chew FEEN-A-MINT, the modern chewing gum laxative. Simply chew FEEN-A-MINT before you go to bed—sleep without being disturbed—next morning gentle, thorough relief, helping you feel swell again, full of your normal pep. Try FEEN-A-MINT. Tastes good, is handy and economical. A generous family supply costs only

FEEN-A-MINT 10¢

SWITCH TO RALEIGHS

FOR PLEASURE...FOR PREMIUMS

▶ Your own eyes tell you that Raleighs are top quality. The tobacco is more golden colored than in other popular-priced brands—and golden-colored leaves bring the highest prices at the great tobacco sales.

Try Raleighs today. You'll discover a milder, better-tasting smoke that is definitely easier on your throat. You'll enjoy that mellow blend of 31 selected grades of choice Turkish and Domestic tobaccos. And you'll pay yourself a dividend of premiums with every pack!

▶ On the back of every pack of Raleighs there's a valuable coupon, good in the U.S.A. for dozens of handsome, practical gifts you'll want to own. Write for the catalog that describes them. A few are shown here:

Sport Jacket. Natural tan poplin. Wind- and showerproof. 3 sizes. Light weight.

$1.00 U. S. Savings Stamps may now be obtained through Brown & Williamson. Send 133 Raleigh coupons for each dollar stamp. Savings Stamp Album, shown above, free on request.

Deluxe Bridge Table with genuine inlaid wood top. Automatic leg locks.

Tilt-top Table. Matched Butterfly Walnut center. Marquetry inlay.

Gilt-edged Congress Quality Playing Cards. Smart new fancy backs (our choice).

Free Catalog. Write Brown & Williamson Tobacco Corp., Box 599, Louisville, Ky.

UNION MADE
PLAIN OR CORK TIPS

B & W coupons are also packed with Kool Cigarettes

TUNE IN *Red Skelton and Ozzie Nelson every Tuesday Night, NBC Red Network*

$500 THIS WEEK *IN PRIZES*

WRITE A LAST LINE TO THIS JINGLE

HERE'S WHAT YOU DO

It's simple. It's fun. Just think up a last line to this jingle. Make sure it rhymes with the word "winner."

Write your last line of the jingle on the reverse side of a Raleigh package wrapper (or a facsimile thereof), sign it with your full name and address, and mail it to Brown & Williamson Tobacco Corp., P. O. Box 1799, Louisville, Kentucky, postmarked not later than midnight, April 25, 1942.

You may enter as many last lines as you wish, if they are all written on separate Raleigh package wrappers (or facsimiles).

Prizes will be awarded on the originality and aptness of the line you write. Judges' decisions must be accepted as final. In case of ties, duplicate prizes will be awarded. Winners will be notified by mail.

Anyone may enter (except employees of Brown & Williamson Tobacco Corp., their advertising agents, or their families). All entries and ideas therein become the property of Brown & Williamson Tobacco Corporation.

"Heard the one of Pat and Mike
Arguing which smoke they like?
Raleigh was the final winner
_ _ _ _ _ _ _ _ _ _ _"

HERE'S WHAT YOU WIN

You have 133 chances to win. If you send in more than one entry, your chances of winning will be that much better. Don't delay. Start thinking right now.

First prize . . .	$100.00 cash
Second prize . . .	50.00 cash
Third prize. . . .	25.00 cash
5 prizes of $10.00	. 50.00 cash
25 prizes of $5.00	. 125.00 cash
100 prizes of a carton of Raleighs . .	. 150.00
133 PRIZES	$500.00