Household News

by Lynn Chambers

A Bride's Cake to Greet You at the Reception!
(See Recipes Below.)

Wedding Receptions

After the "I do's" have been said, and you have remembered to wear something borrowed, something blue, and something new, besides throwing your bouquet to some lucky bridesmaid, you are ready for the reception.

The reception is among the more elaborate forms of entertaining, but because of our wartime status, this year's event will undoubtedly be more simple. Simplicity, however, does not imply lack of charm or graciousness, indeed, it often enhances it the more.

White is the color for brides, so use your linens or damask on the wedding table. Flowers may be white calla lilies in crystal or silver centerpiece, or other delicate pastel flowers used with plenty of white to carry out the theme. Have your candles, white, too, as the occasion is somewhat formal.

At most weddings the trend is to have other refreshments besides the traditional white cake cut by the bride and the necessary assistance by the groom! If you are baking the cake at home—and it will be good if you do—plan to have a small pastry tube for the frills and decorations with celluloid or paper figures of the groom and bride as a decoration.

Chicken, because of its bland flavor and general adaptability, is the answer to your refreshment problem. Chicken in a molded egg ring makes the table a picture, and your guests can easily serve themselves:

***Chicken in Molded Egg Ring.**
(Serves 8)

2 tablespoons unflavored gelatin
½ cup boiling water
½ cup cold water
1½ cups mayonnaise
4 tablespoons lemon juice
½ teaspoon salt
1 tablespoon grated onion
½ green pepper chopped
2 tablespoons chopped parsley
12 hard-cooked eggs
1 recipe of chicken salad

Soften gelatin in cold water for 5 minutes and dissolve in boiling water. Cool. Add mayonnaise, lemon juice, salt, onion, green pepper, parsley, and 10 eggs, chopped. Cover bottom of mold with one inch of the mixture. Slice remaining eggs and arrange slices around side of mold. Add remaining mixture and chill until firm. Unmold on lettuce, fill center with chicken salad and garnish with salted almonds and tomato wedges. Serve with mayonnaise or french dressing.

Chicken Salad.

2 cups cooked, diced chicken
French dressing
½ cup diced celery
½ teaspoon onion juice
⅛ cup shredded, toasted almonds

Marinate chicken in french dressing for an hour. Drain. Add remaining ingredients with just enough salad dressing to moisten. Season with salt and pepper to taste. Chill well.

This Week's Menu

Wedding Reception
*Chicken in Molded Egg Ring
*Bride's Salad
Hot Rolls and Biscuits
Salted Nuts Preserves Olives
*Bride's Cake Coffee
*Recipes Given

Make the reception a really memorable occasion by serving a beautiful Bride's salad, all fruity and creamy with the Egg Mold. Here's how to do it:

***Bride's Salad.**
(Serves 8)

1 large can pears
1 large can white cherries
½ pound almonds
1 large can sliced pineapple
½ pound marshmallows

Drain and cut fruits. Chop nuts and cut marshmallows with a wet scissors. Make the following cooked dressing:

Yolks of four eggs
Juice of one lemon
⅓ cup evaporated milk
¼ teaspoon mustard

Combine all ingredients and let cook over hot water until the mixture thickens. Cool. Fold in 2 cups whipped cream. Combine with fruit (well drained), add nuts and fold in marshmallows. Place in a mold, in the refrigerator overnight. Serve surrounded with endive or lettuce.

Now, the cake for the reception! This is a light butter cake, delicately flavored as befits the occasion:

***Bride's Cake.**

3¾ cups sifted cake flour
1½ teaspoons double acting baking powder
1¾ cups butter
2 cups sugar
1¼ cups egg whites, unbeaten
½ teaspoon vanilla
¼ teaspoon almond extract

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually. Cream together until light and fluffy. Add egg whites, ¼ cup at a time, beating three minutes after each addition. Add flour, a small amount at a time, beating well after each addition. Add flavoring and beat vigorously. Turn into a 10-inch tube pan which has been greased and lined on the bottom, sides and around the tube with heavy, waxed paper. Bake in a slow (275-degree) oven 1 hour; then increase the heat slightly to 300 degrees, and bake 50 minutes longer, or until done. Insert favors, if desired, wrapping each in waxed paper, and pressing into small slits in the cake. Spread ornamental butter frosting smoothly on top and sides of cake. Decorate with simple borders and rosettes of the frosting, and trim with silver dragees. Serve on silver tray or platter with delicate sprays of fern, cosmos, or bridal wreath. Place special bridal favors on top of cake; or, tie small wedding bells or other favors to white ribbons and intertwine through sprays.

Ornamental Butter Frosting.

4 tablespoons butter
5 cups sifted confectioners sugar
2 egg whites, unbeaten
2 tablespoons cream (about)
1½ teaspoons vanilla
¼ teaspoon salt

Cream butter; add part of sugar gradually, beating well after each addition. Add remaining sugar alternately with egg whites, then with cream, until of right consistency to spread. Beat after each addition until smooth. Add vanilla and salt. Spread cake. Make rosettes and borders with frosting forced through the pastry tube. Makes enough frosting to cover the above cake and to use for decorating.

Lynn Says:

Here's help to solve your gift problems for the bride: Linen minimums include the following: 8 sheets, 6 pillowcases, 2 pairs blankets, 2 wool coverlets, 2 bathmats, 8 bath towels, 8 face cloths and 12 linen hand towels.

For the dining room, the bride will need 2 dinner sets with 6 to 8 napkins, 3 breakfast or luncheon sets, 6 to 8 extra dinner napkins, 12 tea napkins, and 2 hot plate mats.

If possible, the bride should have a set of 6 in each of the following pieces of china. If she expects to set up housekeeping on a larger scale, this list may be expanded to 8 or 12 pieces. China set includes: salad plates, soup plates, cups and saucers, dinner plates, sauce dishes, bread-and-butter plates. For serving dishes the following are "musts": 1 large platter (for meat and vegetables), 1 covered dish, 2 open vegetable dishes, tea and coffee pots, and sugar and creamers.

Have you a particular household or cooking problem on which you would like expert advice? Write to Miss Lynn Chambers at Western Newspaper Union, 210 South Desplaines Street, Chicago, Illinois, explaining your problem fully to her. Please enclose a stamped, self-addressed envelope for your reply.

(Released by Western Newspaper Union.)

NATIONAL AFFAIRS

Reviewed by
CARTER FIELD

Nazi War Losses in Russia Not Surprising To U. S. . . . Churchill Expects Germany's Collapse by Christmas . . .

Bell Syndicate—WNU Features.

WASHINGTON.—Official Britain has been greatly surprised by what it regards as the lack of interest in the United States in that part of Winston Churchill's recent broadcast, which related to German casualties in the Russian campaign.

The men around Mr. Churchill, according to reports just received here, had expected to see headlines six inches high on the front page of every American newspaper on this feature. When the first U. S. papers telling of the broadcast arrived in London you could have knocked them over with the proverbial feather. They even cabled their embassy in Washington to find out what had happened. Had the all - important paragraphs been smothered by static or what?

The item in question here is Churchill's statement that Nazi losses on the Russian front already had passed the total German losses in World War No. 1. He did not mention the number. A few American writers and commentators dug up the fact that German killed, alone, in World War No. 1, numbered more than 1,700,000. So that if more than 1,700,000 German soldiers have been killed in Russia since June last it is tremendously important.

Officials Disappointed

Now let's look at the background to the tremendous disappointment in British officialdom that the United States newspapers did not run to big front-page display on this. Actually the British officials knew that Mr. Churchill was exploding a bombshell. Yet so far as America was concerned it was a dud.

They probably thought that by this time their own painstaking habit of checking and rechecking before making any claim, and the obvious understatement which this process produces, would have been properly appraised in America. It has been reported here by virtually every returned correspondent. But it hasn't been fully appreciated.

So here's a tip to Mr. Churchill for any future statement he may make which he expects to electrify America. This is the way he should have expressed that point which the U. S. papers played down:

"You have not known what to believe about what was happening in Russia. You have been highly skeptical about both Nazi and Soviet claims. But the British government, which never claims a Nazi plane has been shot down unless somebody BESIDES the flier who did the shooting SAW and REPORTED it, has checked the figures. The British government, through its own sources exclusively, and with triple checking to see that no dead Nazi soldier was counted twice, can inform you that more than 1,700,000 Nazi troops have been killed, and proportionate numbers captured and wounded, in Russia since the Nazi invasion of that country began last June."

That statement would have gotten headlines. Although Mr. Churchill would express it much better, it is an accurate statement of the facts before him at the time.

Which, considering how skeptical some of us have been about the Soviet claims, is the best news yet.

* * *

Can Germany Face Another Winter of Fighting?

Putting together two of Winston Churchill's statements in recent speeches, it is a rather simple deduction that he really hopes for the war to end by Christmas, so far as Hitler is concerned, THIS Christmas. Not the end of the war by that time—Japan will remain to be dealt with—but the collapse of Hitler.

The first of these two statements was in his broadcast, when he said that Nazi losses in Russia alone so far had exceeded total German losses of World War No. 1. He mentioned no figures, but more than 1,700,000 Germans were killed, not counting wounded and captured, in World War No. 1.

The second was that while we had not yet reached the crest, we were in sight of it!

The "crest" is when Germany faces another winter of fighting in Russia! That will smash morale behind the German lines, Mr. Churchill believes, when the cold of next November turns into the bitter frigidity of December along that Russian battle line. Mr. Churchill is assuming, in this premise, that we will reach the "crest" now in sight. That means he does not believe there will be such a Nazi victory in the warm weather of this summer as to prevent the collapse of German morale when cold weather sets in. In short, he does not believe the Germans will win through to the oil fields of the Caucasus this summer.

Otherwise, we would be driven back out of sight of the "crest" in the next few months.

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Why Profile-Wise

Do you know why concert pianists always sit profile-wise to their audiences? Before the time of Franz Liszt, they either turned their backs to the audience or faced it over the instrument. But Liszt was so in love with his own handsome profile that he started the new style—which handsome and unhandsome artists have followed ever since.

Horace Greeley Disliked Being Disillusioned

Horace Greeley, famous editor of the old New York Tribune, was notoriously absent-minded. While he was at work at his desk, a water pipe might spring a leak over his head and drip down on him for hours without his being in the least aware of it.

One cold Sunday morning, Mr. Greeley stepped into the Tribune office after church. Taking off his boots, he sat down before one of the hot-air registers to warm his feet and read the papers.

After a while the janitor happened by and, seeing the boss there, exclaimed: "There's no heat coming up from downstairs, Mr. Greeley. The boiler is being fixed."

The editor glowered at the man. "You fool," he yelled. "What did you want to tell me that for? I was just getting nice and warm!"

Household Hints

To provide the most adequate serving of omelet allow three eggs for every two servings.

* * *

Unused soap should be made into soap jelly and used for washing stockings, gloves, lingerie and curtains.

* * *

A delicious dessert is a serving of baked apples which have been baked in pineapple juice. Peel and core the apples and bake until they are soft and juicy.

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To tighten springs in curtain rollers, hold roller firmly, put end of spring between tines of fork and turn until spring is tight.

* * *

If your fountain pen is found to be dry, and there is no ink available, draw up a dozen drops of water into the barrel and shake well. It will tide you over.

Kool-Aid Makes 10 BIG, COOL Drinks
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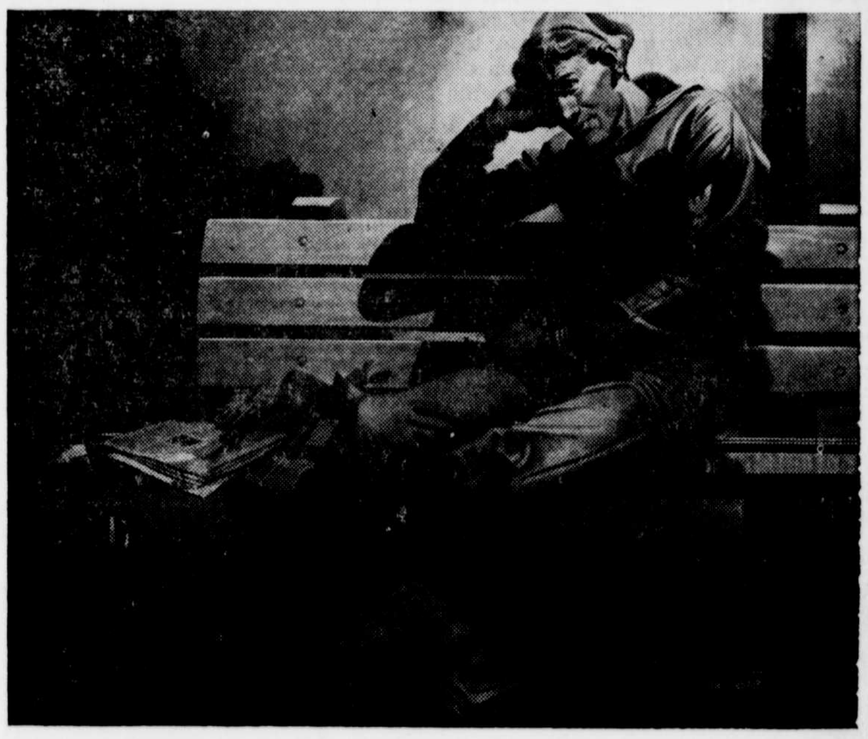
HE'S A "SELF-STARTER"

PAN AMERICAN'S JOE WULLER is chief of the "Beaching Crew" for the big, ocean-flying South American Clippers. He says: "You've got to keep your eyes open on a big job like this. The breakfast that helps keep me in there pitching is a big bowl of Kellogg's Corn Flakes with fruit and plenty of milk. It's a great favorite here at the employees' cafeteria, too."



Casualty—1,000 miles from the enemy

ALMOST as fatal as a bullet or a shell is the breakdown in the spirit of a sailor or a soldier.

Our men have the finest spirit in the world. But it must be maintained in the American way.

They must not be made to feel that they are mere automatons, fighting machines, as the armed forces of the dictators have been made to feel.

Life in our navy and army is hard. Discipline is tough. It must be. But there also must be moments when the sailor or soldier is treated as Mr. Somebody-or-other.

That's where the USO comes in. For the USO is the banding together of six great agencies to serve one great purpose—to see that our boys in the camps and naval stations have a place to go, to turn to, a "home away from home."

The duties of the USO have more than doubled during the year. Its field of operations has enlarged to include almost the entire face of the globe.

To carry on its all-important work, it needs funds. It needs your contribution. No matter how small you make that contribution, it needs it. *Now.*

You are beset by requests for help on all sides. By all means, try to meet those requests. But among them, don't neglect the USO.

Send your contribution to your local USO committee, or to USO, National Headquarters, Empire State Building, New York.

Give to the USO