RECIPES FOODS WOMAN'S PAGE STYLES FASHIONS

Helpful Hints For The Housewife . . .

Before laying linoleum over a rough or uneven floor apply a light coating of sawdust, which will reduce the tendency of the linoleum to crack.

Laundry starch dampened with water and applied liberally will remove iodine spots from most kinds of cloth.

Use a round crocheted doily held taunt on a cardboard disc as a dainty cover for an otherwise open silver sugar bowl. A crocheted knob can be placed in the center.

Snap clothespins can be used to keep towels on bathroom racks when the wind is apt to blow them about, and that tape loops on corners of bathroom curtains (fastened on tacks on the window curtains blowing against the screee and exposing the room from the window.

Keroseen is good for removing grease spots from cotton or linen cloth. Apply it freely and then rub the spot briskly until the grease is dissolved.

Small rugs will not curl at the corners if a corset steel is basted under each end.

When putting a rod through a curtain slip a thimble over the end of the rod. It will go through easily and will not tear the curtain.

When pitting dates hold between the thumb and forefinger of left hand. Make slit with small vegetable knife; insert left thumb and roll out pit.

Try adding a teaspoon of vinegar to the grease in which you intend to fry doughnuts. It will help to prevent absorption of grease.

Did you ever try chopping left-over fish and using it in hash instead of meat?

To avoid a ring after cleaning with gasoline first rub spots on washable goods with a strong solution of salt.

Linoleum on closet shelves lasts longer, is easier to clean, and looks neater than other coverings, and can be bought in short lengths.

Line garbage pails (both indoor and out) with newspaper to preserve the metal.

If you keep a piece of bread in the cake box, cookies and cakes stay moist much longer.

To lengthen the life of cut flowers, remove any leaves which would be under the water, leave the blooms in a deep container filled with water in a cool room several hours before bringing them into the living room, and keep the flowers away from the sun.

Serving Cold Meat

Steaming Hot Cooked Apples And Vegetables Pleasing Accompaniment To Leftovers.

Steaming, hot, cooked apples and vegetables are pleasing accompaniments to sliced cold meat from yesterday's roast. It is simple and inexpensive to prepare and serve stewed or poached apples.

Peeled, cored and cut in quarters or eights, they can be cooked in a small amount of water over low heat in a tighly covered sauce pan, with a very little sugar.

Atop Potatoes

If sweet potatoes are being served, the apples can be placed on top of the potatoes to cook. If vegetables are to be steamed, apples can be put in the steamer with them. If the steaming process takes longer than from 1-2 to 3-4 hour, the apples should be left in halves or in case they are small, leave them whole.

A light sprinkle of sugar and cinnaman on the steamed apple after it is placed on the serving dish is liked by some.

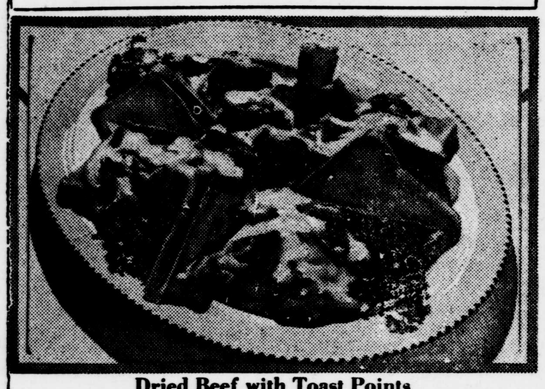
A Little Change

For a little change, add 1-3 cup of grated cheese to your regular muffin, biscuit or popover recipe.

Fall Styles Lean To The 17th Century

Early whispers of fall fashions do not relieve the suffering of style scouts. But they've heard enough to be sure that fanciness and elegance are still dominant. So far there is no Theme for fall, but the smart money is on the Seventeenth Century. In the spring, it was the Sixteenth Century. On this century-a-seeason basis, there seems to be hope of Twentieth Century clothes for spring 1938.

MEAT FOR CHILDREN



Dried Beef with Toast Points

By MARIE GIFFORD
Armour Food Economist

THERE are still a goodly number of anxious mothers who come forth with periodic questions about what kinds of meat they may serve their young children.

Like all people with healthy appetites children relish the flavor of meat. This enthusiastic response of the young child to meat flavor is to be expected for meats have the highest appetizing qualities of any single food.

Far from being harmful in the young child's diet, meat is considered an essential by the present day medical and nutrition world. Bacon is allowed in the diet of very young children because of its appetizing qualities and its highly digestible fat. Chopped lean beef and liver are next to enter the child's diet and may be served once a day from toddling age on. Any well prepared lean meat, such as chicken, lamb, beef or veal, prepared by broiling, roasting or simmering are suitable for the pre-school youngster.

Dried beef is another cured lean meat which has a valued place in the child's menu. Give it variety by serving it in sandwiches or mixed with scrambled eggs. Creamed dried beef is always in order and should be served not *over* toast but with toast points which the child can pick up in his hands and eat.

All these provide the essential proteins for adequate growth requirements and the building up of new tissue, besides the invaluable iron so essential to the blood. Heart, liver sweet breads and kidney are doubly valuable because they supply not only those good proteins but valuable vitamins and an extra supply of iron.

In cooking any of these lean meats for children—be sure to cook them lightly and season them lightly as well. A very little salt is all that it is necessary.

Flowers For The Table

With garden flowers as a decoration, the summer table should be the prettiest and least expensive of the year. Don't waste your opportunities by piling blossoms any old way in any old vase, be original in your arrangements. There is no table decoration as charming as garden flowers—make the most of them.

Interesting new idea, for a party, is that of leaving the center of the table undecorated—putting a tiny vase filled with fresh flowers at each place. The small vases should match, or fit in with a planned scheme. They might be some odd pieces you already have, or amusing little novelties picked up for 10 cents apiece. For a large dinner table, try a series of three flower bowls—as your central decorating feature—rather than the more conventional one bowl. The effect is charming, and gives your table a really different look. For a big table, use an old-fashioned soup tureen as a flower bowl—flank it with old-fashioned vegetable dishes also filled with flowers.

There's a fad, just now, for using unlikely articles as vases. One hostess set a delightful luncheon table by massing a ring cake tin with small garden blossoms—carrying out the informal idea with a plaid tablecloth and thick white china. With peasant china, baskets are lovely for table decorations—and particularly attractive when massed with foliage. For an outdoor luncheon party, an original hostess had a particularly unusual idea. Instead of using a garden bowl, she chose a flat garden basket and filled it with a hazard assortment of garden flowers—just as they had been cut.

Canned Goods Handy

Canned goods deserve a frequent place in well planned meals. Their wise use saves time and labor on busy days, and one can serve an excellent meal entirely from cans nowadays.

Toasted Cocoanut

Toasted cocoanut sprinkled over the top of strawberry shortcake of biscuit or cake variety, gives a good flavor. Untoasted, it produces quite a "cooling" effect.

Replace Grate Fires With Cooling Flowers

Heat has left your hearth, so replace winter fires with summer flowers, advises House Beautiful.

For instance, replace your andirons with four clear crystal bubble vases—one huge and three smaller ones—and fill them with the glossy leaves of Chinese lilies. Instantly your fireplace becomes a focal point of coolness and beauty.

Or handle it another way. First close the opening with white corrugated paper, rolled back like a screen. Against this background set a three-tiered table of glass and copper, and on each tier put a little brass flowerpot, filled with hydrangeas.

Another arrangement especially effective is to place a pleated fan of white glazed paper behind the logs. To complement this on the mantelpiece, place a fan-shaped double shelf of white scallops, and holding three white flowerpots, filled with plants.

How To Bring The Eyebrows Back

Eyebrow stock is going up. Girls who have plucked theirs down to the dimensions of a single thread are coaxing the little fuzzers to come back home again. They want the eyebrows normal, since the high cry now is for natural effects in the way of facial decorations.

Dip the fingertip in mineral oil and give the eyebrows a massage by sending the finger around in a tiny circle. Brush the fuzzers the wrong way, then smooth them down the way they should go. Don't have the space between them too wide, as that practice makes the face look vapid and expressionless.

Irma's Cinnamon Toast

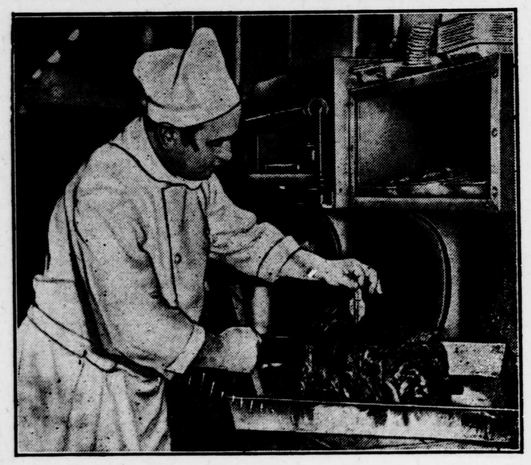
Eight pieces bread, 3 tablespoons sugar, 1-2 teaspoon cinnamon, 5 tablespoons butter, melted.

Toast bread on both sides, dip in butter and sprinkle or spread with sugar mixed with cinnamon. Heat 5 minutes in moderate oven. Serve.

Leeks Useful

The leeks are excellent seasoners to grow. They will give a new taste to old dishes, and need take up only a small part of your vegetable patch.

He Roasts 10,000 Pounds of Meat a Month



GEORGES JEAN, roast chef of the Hotel Waldorf-Astoria, New York City, who supervises the cooking of 10,000 pounds of meat every month for Manhattan's gourmets, is shown here in the main kitchen of the hotel as he prepares a roast of beef for the oven.

In one of his few spare moments, M. Jean recently figured out that he is called upon to prepare 5600 pounds of roast beef per month, 4000 pounds of lamb, and 900 pounds of pork and veal. That is to say nothing of fowl, which did not even enter his calculations.

Another complication of M. Jean's job is that every roast must be a masterpiece of the culinary art. One diner will want his beef rare and tempting, another will prefer his done in medium style, while still another may not be satisfied with anything but a perfectly well-done roast. All of them want that fine, brown color that lures the appetite.

This is a large order, but the Waldorf's six kitchens are well equipped to handle it. M. Jean has help, of course, in preparing these meats for the oven, and employs every mechanical device available. He is shown here using a special roast meat thermometer—so that delicious entrées may be placed on the hotel tables cooked to exactly the desired turn.

SIMPLICITY KEYNOTES MIDSUMMER HATS. The new vogue in hats turns definitely away from frills to a smart simplicity — as refreshing as this new vagabond style which can be worn half a dozen different ways. In white felt with looped grosgrain band and red and white feather.

Unexpected Guests—What Shall We Eat?

Meal From Leftovers Can Be Good, Helped By Well-Stocked Pantry Shelves.

Unexpected guests! Just that night you had planned one of those scrambled meals from leftovers in the refrigerator. If you enjoy company, you will not be daunted. You will just take stock of your pantry and with the help of those leftovers, there will soon be a perfectly good meal on the table.

If you have been thoughtful enough to have some tomato juice or Madrilene or a can or two of fruit juice chilling in the corner of the refrigerator there,s your first course. Perhaps you will find in the cupboard some cans of shad roe which can be sauted quickly in butter and served with a hot sauce made with melted butter and mixed pickles. A can of hominy may be opened and dressed with butter or cream. Instead a package of noodles can be cooked in less than ten minutes, counting the time for getting the water to boil.

Those left-over carrots in the refrigerator may be put into a cosserole with two cups of canned tomatoes, a little minced onion, a bag leaf and a few cloves. They will cook in about fifteen minutes in a moderate oven.

Those leftover carrots in the refrigerator, with the help of a can of artichoke buds and with some strips of pomento, you will have an appetizing salad for which you will need a well-seasoned dressing that you may have on hand.

For dessert you might combine a can of whole apricots with one of white cherries or a can of the latter with sliced oranges and sherry.

Other meals can be planned around canned chicken, ham or corned beef. A hot soup may replace tomato juice or fruit juice. With well-stocked pantry shelves there is no reason why the impromptu menu should deserve any criticism.

Organdy Jackets Are Sheerest Evening Wraps

Swiss organdy jackets and coats are fashion's newest answer to what to wearover dinner or dance frocks when the evening is hot. Clearly transparent and ultra feminine, these are cool and comfortable, yet cover up back and shoulders enough to keep you from feeling out of place on the street or in the car.

Vera Borea's new short redingotes in this sheer type, flower-embroidered and with full short sleeves, may have started the vogue. Or perhaps the allover embroidered organdy jackets, recently introduced in Hollywod, did the trick. Anyway, the idea is catching on like wild fire. Women of all ages and sizes are buying organdy jackets.

Handbags Are Linked With Summer Shoes

Novelty's the mode for accessories this summer.

Purses of natural linen, trimmed with bright patent, match the heels of shoes. Suede and leather combinations come in both bags and shoes. White buck, trimmed with blue, black or brown, is good with everything. White patent bags and shoes, finished with bands of vivid patent or dull leather, are especially smart. Printed wool challis sandals, bags and brimmed hats to match are making headlines.

The traveler ought to consider outsize purses with ample space for passports, travelers' checks, letters of credit and the like. These come in lizard, crocodile, morocco and smooth calf.

If you aren't planning to travel, novelty bags in assorted fabrics, shapes and sizes are your forte.

Tuna Fish With Rice

Boil one-half cup of rice and when well cooked mix with a can of tuna than has been well flaked. Moisten with a cream sauce using one tablespoon each of flower and butter and half a cup of rich milk. Cook until smooth and thick, then season, add the rice and fish and put into individual ramekins. Cover with buttered crumbs and bake until brown.

Creamed Green Onions

Cut the tops into inch slices and cook with the small onions until tender, or leave an inch or two of green stem on the onion and cook. Serve in a white sauce on toast as for asparagus.

A few frills like a bottle or two of maraschino cherries, sardines, salmon, lobster and shrimp, will often save the day when trying to plan a meal.

Cabbage Salad

Diced pineapple, apricots, red cherries or peaches give a party air to everyday cabbage salad. Especially appealing for summer serving.

Popular Purple

The purple influence is seen not only in actual purple purple tones but overcast blues and pinks, like Schiapacelli's opaline rose. Both Bruyere and Alix show purples, and Alix also shows cerise. Gray continues to appear in a light tone for evening. There are also some bluish grays. As a color for metals it is extremely attractive and is newer-looking than gunmetal, which is still in favor.

The Fashion Flashes Say . . .

The flowery kingdom is well expressed by the number of flowery hats that appear everywhere. A charming model is a tiaralike turban of tiny velvet geraniums shading from rose to fuchsia. Navy veiling ties in a large bow at one side.

Flowers bloom on most prints for evening wear. Most attractive is an evening dress of splashy black and white chrysanthemums printed on sheer crepe which is posed over the net. The flounce at the bottom of the skirt has a mosaic of cut-out flowers from the dress print.

Business-like but bright is a soft suit of light-weight black woolen with double-button fastening at the waist, and having revers of brilliantly flowered wool challis. The blouse is of matching challis.

Eyes turned right and left to look at a woman who wore a capelike circular jacket of fingertip length made entirely of fine red fox skins worked in vertical bands and made with free, flowing sleeves.

Salute to summer evenings is made in the misty chiffon and net ensembles now being shown. A lovely model in soft gray chiffon is worn with a full-length cape of the chiffon lined with rose-colored chiffon. Roses of chiffon ornament the bodice of the frock.

The luxury of leisure means luxurious house things. A lovely negligee is of ecru lace over a peach satin slip. The Directoire waistline and wide skirt made a picturesque silhouette.

In the bag there is room for clever accents. A large bag of navy blue box calf has scarlet cordlike handles of plaited leather, and the interior is lined with scarlet leather. The handles are placed in the center of a frame of navy blue and scarlet enamel.

A new ensemble is that of matching the nightgown with a full-length coat. A new model is of printed georgette in blue, green and yellow flowers on a blue ground. Triangles of shirring trim both gown and long matching coat, which is line dwith white chiffon.

Glorifying Leftover Ham

Ham Pie with Biscuit Crust

DELICIOUS ham dinners need not end with one repast. Unless the family is large or the ham small, there will be several pounds of cooked meat to be used as a basis for later feasts.

As soon as the baked ham comes back to the kitchen, and before it has the least chance to dry out, cut off the ragged pieces left around the bone and cut meat from the shank bone. Put it in a covered refrigerator dish or wrap it in oiled paper to keep it moist and fresh until it is to be used. These are some of the choicest bits of meat, tender and juicy, but they dry out quickly if not cared for.

The large, uncut butt end of ham which may be left will yield some whole slices for cold plate service or for reheating in fruit sauce.

In reheating any meat, the most important caution is this—"keep the meat protected from drying." This is simple enough. Instead of reheating slices of baked ham by frying them and drying them out, try reheating them in a delicious raisin or pineapple sauce just long enough to heat them through.

With smaller, unsliceable pieces of meat, grind them for souffles, sandwich fillings or omelets, or cut them fine for salads, casserole dishes or creamed mixtures. By tucking them carefully between layers of macaroni, bread crumbs or noodles, or mixing them into sauce to be heated over a double boiler, you have eliminated any chance of over cooking or drying out the meat. Marie Gifford, Armour Food Economist, also suggests a Ham Pie with Biscuit Crust. Here is her recipe:

Mix 2 cups of chopped left-over ham with 2 cups of rich white sauce, 1 cup fresh cooked peas and ½ green pepper chopped. Season well with pepper and a little salt and place in a buttered baking dish.

Make a rich biscuit dough by sifting 2 cups flour with 4 teaspoons baking powder and ¾ teaspoon salt, cutting in 4 tablespoons Star Lard and then adding ⅔ cup milk to make a soft dough. Pat out on a floured board and cut in squares or circles. Place close together over the ham mixture. Sprinkle with paprika and bake for 20 minutes in a 400° F. oven.

Hint Of Autumn

Based on the midseason collections, these colors are predicted to be important in fall fashions. Black retains its supremacy. Brown is slated for considerable importance. The middle tones promise to be outstanding, such as chestnut, henna, mahogany, and hudson seeal brown. Yellow browns, such as blond, luggage tan and tobacco brown, are favored. There may be a swing to the red and wine tones of brown also.

Red appears in variety. There are a number of bordeaux tones and also some of the bright reds, both clear red like lacquer and red with yellow overtones. Wine with a brown cast also belongs in the red family in silks. Greens loom larger than they have for some seasons. Spruce green, a bluish tone, is very important. It may be the forerunner of a series of greenish blues. Yellow greens are important for accent and may bring yellow tones into the fashion picture.

Blue tones are found in several high-style collections. Navy appears surprisingly often. Lanvin shows it in a cire silk satin dinner dress which has a definite fall aspect. Deep brilliant blues are important for evening. Blue tones are likewise frequently used as contrast. Slate blue appears occasionally in high-style lines for daytime. Sky blue is important for evening silks.

Well-Chosen White Will Strike A New Note

Spring clothes have such a short life that it's hardly worth while buying them, women complain. The little, dark dress or suit—bought at Easter time—hangs forgotten during the months of sheers and cotton. A spring dress just doesn't look right, in mid-summer, unless you change it a little. But, with different accents, it can fit perfectly into a city wardrobe—ideal for wear on cooler days.

But select the white accents with care and don't overdo them. White shoes are seldom good with this type of frock. They break the long, dark line and look spotty. A white belt is usually a mistake, for the same reason. White gloves with a dark bag, or dark gloves with a white bag look smarter than both gloves and bag in white. It's a fashion error to wear too many white accessories with dresses of the spring vintage. They should be few, but definite.

White Accessories Many And Pleasing

Not in seasons has the outburst of white accessories, even for town wear in the shopping districts of this city, registered so strongly so early. While white neckwear is naturally the associate of many spring costumes and has been important for several years, it is interesting to observe the strong interest in other white accessories.

White gloves—kid, fabric or doe-skin—are much liked and when there is other white in the costume, often form the "pickup" note. White fabric hats, particularly the washable type, appear on almost every block. White scarfs and white neckwear are general, and white belts at other times form a bold contrast to navy or black dresses or coats. Even white shoes—are definitely a noticeable factor in the accessory ensemble. They are usually either sandals or spectator sports type.

For Kitchen

A kitchen seen recently has walls painted a cool yellow with cocoa brown woodwork. The linoleum combined the same brown with a light tan. Glints of vermillion on the canisters and inside the waste basket lent verse to the scheme.

Summer Cocktails

Chilled berries and fresh fruits, slightly sweetened, make refreshing cocktails or desserts for summer serving. They are more healthful than rich desserts, and much simpler to prepare.

Summer Days Are Salad Days

With summer upon us, it is time to "put our fingers" on the favorite old recipes, and ad dall the new ones we can find, for salads that are crisp and delicious. This season of the year offers fruits and vegetables so tempting in themselves that it is only a matter of selection to choose the ingredients for a perfect summer salad.

Served with the proper dressings, salads can bespeak, both in color and taste our welcome to the season that is here for our enjoyment. So let's do our share of welcoming by preparing salads that are colorful and appetizing and that still allow plenty of leisure time for outdoor activities. Yes, summer and salads go hand in hand!

Green Pepper and Pineapple Salad

Wash
3 medium size green peppers, cut a slice from top and remove all seeds and veins. Soak
1 teaspoon gelatin in
¼ cup boiling water. Add
¼ cup crushed pineapple
2 tablespoons chopped nuts
2 tablespoons chopped pimento and
1 3-ounce package cream cheese. Season to taste. Fill pepper cases and place in refrigerator, until filling is firm, 2 hours. Cut in slices with a sharp knife and arrange on crisp lettuce. Serve with mayonnaise dressing. Seven servings.

Cottage Cheese Uses

Don't forget the usefulness of old-fashioned cottage ("Dutch") cheese in the summer time, tastefully seasoned—with salt, pepper, paprika and chopped chives—and resting on a lettuce bed or in a ring of tomato jelly, it is delicious and satisfying.

Hit Song Bought for Its Title Before It Was Seen Or Heard

One day last winter two song writers sat down to write a song. Outside, one of the city's heaviest snowfalls in years blanketed New York. But the two men who were writing the song, Edgar Leslie and Joe Burke, didn't even see the snow.

Joe Burke

They couldn't be bothered with snow and ice for the song they were writing was about "Robins and Roses."

And that title was good enough to sell their song to a man who hadn't heard it or seen it.

Harry Link, professional manager of Irving Berlin, Inc., and Saul H. Bornstein, general manager, heard Burke and Leslie talking about "Robins and Roses." They bought the song immediately on the strength of the title alone.

Edgar Leslie

The song lived up to expectations—and its title. Already it has been among the fifteen top-ranking songs of the nation in the hit parade for six weeks and it is still going strong.

Burke and Leslie have had more songs in top position in the hit parade than any other writers. Some of their other numbers include: "In a Little Gypsy Tea Room," one of four songs included for sixteen weeks among the fifteen most popular numbers; "Moon Over Miami;" "On Treasure Island;" and "A Little Bit Independent." The total sales of these numbers aggregate well over a million copies of sheet music.

All these hit songs have been written by Burke and Leslie in a little more than a year. Both are veteran song writers, but although Leslie had long been Burke's favorite lyricist and Burke had been Leslie's ideal tune writer for an equally long period, the two men did not decide to collaborate until March of last year.

Their first song, "In a Little Gypsy Tea Room," was an immediate hit. Since then, their record has been most consistent. They have turned out one hit after another right down to "Robins and Roses," written in the winter for the spring market which is for summer songs. And "Robins and Roses" bids fair to complete its turn around the calendar by still being in demand in the fall.

Harry Link

THIS WEEK'S HIT PARADE

America's fifteen songs most in demand this week and their ranking are:

1. Is it True What They Say About Dixie
2. Robins And Roses
3. She Shall Have Music
4. All My Life
5. It's A Sin To Tell A Lie
6. Would You
7. The Glory Of Love
8. You
9. These Foolish Things Remind Me Of You
10. Take My Heart
11. A Melody From The Sky
12. On The Beach At Bali-Bali
13. There's A Small Hotel
14. The Touch Of Your Lips
15. Lost

The information is tabulated from 200 sources of national sales of sheet music and phonograph records, radio network reports, and requests for numbers received by leading dance orchestras all over the country.