RECIPES FOODS WOMAN'S PAGE STYLES FASHIONS

Helpful Hints For The Housewife . . .

Mayonnaise may be kept for several weeks in refrigerator if a tablespoon of boiling water is added to it before bottling.

Sandwiches may be kept moist for 24 hours if they are wrapped tight as soon as made, in waxed paper, then placed in a box lined with a damp cloth and covered with a cloth. Keep in a cool place.

Never put hot foods in your refrigerator or ice box. Wait until they have cooled.

Chamois wet in cold water and wrung dry will polish mahogany furniture that has become cloudy.

Always strain hot fat used for deep frying through a piece of cheese cloth each time it is used and set in a cool place. Treated in this way fat may be used many times.

A little garlic rubbed over the broiler on which steak is broiled gives steak a delicious flavor.

New cabbage cut in strips, dropped in salted water and boiled for from ten to fifteen minutes, is much more digestible than when boiled for a longer time.

Leftover fruit juices should be canned for next winter's use. Added to gelatin desserts, puddings, etc., they give a delicious flavor.

Meringue falls when the oven is too hot. If you wish to make a meringue successfully, have oven less than moderate heat.

Don't use a stiff brush when washing linoleum. This destroys the luster. Wash lightly with soap and water.

Label preserving jars with adhesive tape and write on tape with red ink what each jar contains.

One-third whiting, one-third plaster of paris (poison) and one-third flour mixed with water into a smooth paste, is excellent for filling small cracks in plaster.

When pressing a linen suit, dampen with cheesecloth that has been dipped in water, then press linen on wrong side.

Avoid fried foods in summer—it is easier on the cook and on the digestion.

Always wash lettuce, celery or other salad greens before storing them in the refrigerator. Remove wilted or discolored leaves and place the cleaned lettuce in a deep pan or bowl and keep it cold and crisp. Radishes should be washed, the leaves and root ends removed and put in a bowl of water.

Cook enough vegetables at one time to have some left over to serve with French dressing as a salad. Almost any vegetable, well chilled and served on lettuce with a good French dressing makes an appetizing salad. Try slicing cooked kohl-rabi with segments of tomato and minced chives; or string beans with minced onion and strips of pimento; or cooked peas and carrots mixed with sliced celery and cold boiled rice.

Dishes in which eggs are cooked or on which eggs have been served are much easier to wash if they are first rinsed in cold water and then washed.

A few pitted red cherries added to plain muffin batter makes a delicious hot bread for Sunday breakfast, or, served with a cherry sauce, can be used to make a unique dessert.

Add a pinch of ground cloves or half a teaspoon of cinnamon to chocolate pudding just after removing it from the fire. The spice adds a delicate new flavor and is fine to provide variation from the more usual vanilla flavor.

The final remnants of boiled ham may be finely chopped and mixed with mashed potatoes, shaped into flat cakes and fried brown in melted ham fat, butter or any cooking fat. Serve with tomato sauce, with a poached egg on each cake or with tomato catsup.

Tiny, tiny hot biscuits, split, dotted with a minute dot of butter and filled with a paper-thin slice of chipped beef make delicious appetizers for your cocktail party.

Fall Styles Already In The Air

Drastic Changes Forecast By Designers And Manufacturers for Next Season's Styles

New Silhouette Will Even Put That Fashion Diehard, The Evening Coat, On The Spot

As usual, the calendar no sooner has released a new season than it is all over and done with as far as the fashion moguls are concerned. Some day, if the plans of the Fashion Group, composed of some of the leading stylists, commentators and manufacturers in the country, bear fruit, women may not have to wear straw hats in snowstorms and felts in July, but in the meantime the gun is still being jumped on the weather man.

Already the furriers have held their opening in New York and fur coats are being shown in the shops. Silhouettes have been dictated in Paris—subject to revision, perhaps, but not to any great extent—and drastic changes have been prognosticated in hat shapes.

Meeting In Evening Wraps

So different are clothes to be this fall that even the evening coat, which formerly could be relied upon to remain in style practically forever, will have to be replaced this season by a new one. According to the wiseacres, it's a matter of silhouette. You "dassent" have your evening wrap chopped off straight around the bottom any more, if you don't want to look pre-S. S. Queen Mary, but must have one with an uneven hem line, with a backward droop or tilt. Because, of course, dresses are going that way too.

Length of evening wraps, however, may still be short, long, or medium. Kay Francis, who is tops among the best dressed women in the country as well as on the screen, has one of the latest designs developed in quilted silver metal cloth with a fitted waistline, long, belled sleeves, a wide collar rising into stiff wings atop of the shoulders and an uneven backward-sweeping hemline dropping to the floor.

As for other detail, word comes from Paris that shoulders will be squarer and sleeves wider at the top than ever before. American designers, however, show signs of refusing to submit to any hard and fast rules on this score and are inclininf to accept the say-so of Paris on this subject with reservations to permit of tailored sleeves for those who like them better that way.

Cabinets Camouflaged

A man who does a great deal of his professional work at home, involving the filing of letters, papers and drawings, recently bought two second-hand golden oak commercial filing cases. He removed the moldings at the top and bottom and took off the metal hardware (replacing it with wooden knobs).

Then, placing the files paralled with the wall, on either side of the double door leading from his study to the living room, he had the carpenter build book cases on the sides. Painted to match the woodwork, the filing cabinets now almost completely disappear into the background of the room.

Recipe For Doughnuts Made With Yeast

Dissolve 1 yeast cake in 1 1-4 cups lukewarm milk and when well mixed add 1 tablespoon sugar and 1 1-2 cups flour. Stir to mix, then beat to a smooth batter. Cover and let rise until very light, or for about an hour. Cream 3 tablespoons butter with 1-2 cup sugar, add 1 egg and beat until smooth. Stir in 1-2 teaspoon salt, 1-4 teaspoon nutmeg or cinnamon and then add to the yeast mixture together with enough flour to make a moderately soft dough—about 2 1-2 cupfuls. Knead well, place the dough in a greased bowl and let rise for 1 1-2 hours, or until doubled in bulk. Turn out on a lightly floured board, roll to one-third inch thickness, shape with a doughnut cutter, cover and let rise for 30 to 45 minutes, or until light and spongy. Drop into deep fat heated to 375 degrees, or until it will brown a cube of bread in one minute. Fry the doughnuts to a golden brown, drain on soft paper and roll in confectioner's sugar. Makes about 2 dozen.

Mint Comes In For Many Uses

Do you know the many advantages of using fresh mint as a flavoring for hot-weather foods? It is, of course, especially useful in fruit beverages, fruit cups and cocktails. But minced, it may be added occasionally to diced boiled white turnips, just before serving them, or to lima beans or carrots. Sprinkle over honey dew melon or chilled cantaloupe or used as a garnish it is very good indeed. Sprinkle a little chopped mint over fruit salads, or mix it in the dressings for fruit salads—don't overdo it, but don't forget to use is occasionally. A bunch brought from the grocer will keep fresh for several days if the stems are put in a little cold water and the mint kept in the icebox.

New Color For The Kitchen

Black With White And A Touch Of Lipstick Red Is The Latest Note For Eye Appeal.

Through color, which turned the kitchen into a vital-looking room instead of a dull workshop a few years ago, clever individual decorative ideas may be carried out by the homekeeper.

Perhaps the most striking example of the ultra-modern note in simple but effective color treatment of a kitchen is the sharp accent or bold contrast of black with white and a dash of lipstick red.

Black? And why not? Black and white, or white and black, enlivened by a spot of color, is a combination fashion untiringly sponsors from season to season. That it is appearing in the culinary corner of the house with greater frequency is proof that women are finding it a flexible scheme by which to work minor accent changes quarterly or every half year.

An Old Story

Black in the kitchen is really an old, old story. For was not the coal and wood range built of iron kept bright with black polish?

When gas lifted the burden of keeping fires, the range was changed from black to blue, and from blue to white; and while it has even appeared in pastels, white and ivory seem to be perennial favorites. Yet time swings in a color cycle and black is here again, even in gas ranges.

More Conservative

When one's pleasure in color schemes runs toward the more conservative school, gas ranges of white enamel bear the 1936 stamp in a decorative way by a bit of line trim in black and perhaps only the handles in bright red. Or the burner section on top is of black, with red burner bases and aluminum flame cups.

Other new color combinations are ivory ranges with burner tops in a medium shade of blue—blue and red being particularly attractive with ivory enamel—more so than green.

If your kitchen at present is all white, it is possible to bring new charm to it by using a few telling touches of black and red or red and blue, if it is nothing more expensive than new salt and pepper shakers for use at the range.

Hot Weather Demands Change In Menu

One of the first signs of hot weather is when the family loses its appetite. Then a change in menu works wonders, so serve a crisp, fresh salad.

Peel six medium-sized tomatoes. Remove a slice from stem and scoop out center. Sprinkle inside with salt and pepper and turn upside down to drain for a short time. Then mix two cups cooked sweetbreads, broken in small pieces, one-half cup mayonnaise, one cup celery, finely chopped, one tablespoon parsley, finely chopped, salt and pepper. Now fill the tomato cups with the mixture and top with an additional dab of mayonnaise. Serve on shredded lettuce which has been sprinkled with French dressing. This serves six.

Juices Always Come In Handy

Keep a can or two of tomato juice, pineapple juice and consomme in the ice box during hot weather, ready for anemergency at dinner time. Tomato or fruit juice cocktails or chilled consomme, slightly jellied and garnished with a slice of lemon and minced parsley, do wonders to a simple mean and often prove just the spur that is needed to stimulate appetites jaded by heat.

Crisp Suggestions

To make salad greens crisp and fresh, wash carefully in ice water, then wrap in a clean, damp cloth and leave in the coldest part of the ice box for half an hour. To make celery curl attractively, separate the stalks, wash, then leave in a pan of ice water for for forty-five minutes.

Make-Up Takes A Turn Toward A Natural Look

Whether in town or country this summer, see that your make-up is as natural as possible. The smartest ladies on the smartest beaches and tennis courts—and in town, too—are using little or no rouge, and choosing a powder that matches (or one slightly deeper than) their skin.

This year there are lovelier rose-tan powder tones than ever before. Some-complexions tan without getting that rosy-glow that all sun-worshipers strive for . . . and for such wayward skins these rosy-beige shades are just what the doctor ordered.

Light On Tan

Light, bright lipsticks look best on tanned faces whether the tan is a pale golden, or the deep hue striven for by the very sportsminded. One lipstick that has recently arrived on the fashion scene specializes in an orange-y shade that looks as if it were fairly steeped in sunshine! And blends marvelously with sun-tanned faces. Tuck several lipsticks into your week-end bag . . . because the smartest lips and nails (toenails and fingernails) match . . . and you may want them to match a swim suit in the morning, a spectator sports outfit in the afternoon and a slithering evening creation for dancing under a summer moon.

And don't start off your week end without a bottle of freshening eau de cologne. One new one manages to combine the stimulating zing of cologne with delicate floral odeurs such as jasmin and lilac and gardenia. It comes in generous pint and half-pint sizes.

New and exciting are the colored mascaras that have recently been sponsored by fashion with so much enthusiasm. Such exotic shades as nile green, gold (the color of very sunshine), blues and silver blues and weird shades of jade that are perfect highlights for your sun tan.

Pour Carbonated Beverages Carefully

Here is a bit of wisdom to hold in mind when serving a carbonated beverage: Don't pour it all at once with a large and generous gesture, so that it rapidly fizzes up and then dies down. Pour it slowly, down the side of the glass so that it does not bubble over. And don't stir it. The idea is to preserve the "fizz" as long as possible. The more the drink is agitated, and the more the bubbles there are, the quicker will it go flat.

State Fair Frankfurters

Steam frankfurters. Drain, slit each one lengthwise, forming a pocket, and fill the pocket with well drained sauerkraut. Wrap a thin piece of bacon around each frankfurter. Secure in place with toothpicks. Place in wire broiler and hold over coals until bacon is crisp.

This Man Worries for Women

DON'T worry whether or not the oven o. your modern gas range will bake to perfection. The man shown in the photograph did the worrying for you before he would approve the range. He is not a chef as you might suppose—but a technologist making tests at The American Gas Association Laboratory at Cleveland, Ohio.

Baking cookies is one of his jobs. If the cookies, thin and sensitive to fine shades of temperatures, have baked evenly and uniformly in every corner of the oven after eleven minutes in a temperature of 375 degrees Fahrenheit, they have proven the oven heat distribution is satisfactory. Should one cooky come out less than crisp and golden, the range is considered a baking failure and is turned down.

Graham Gems Tasty

Recipe For Tasty Bits Welcomed For Breakfast, Luncheon, Dinner Or For Snacks

"There's always a place for "graham gems." They fit in so beautifully on many occasions—breakfasts, luncheons and dinners, and for snacks between times. To simple means they are always a fine addition. And children adore to take them to school.

The main thing is a good recipe. This recipe fills the bill par excellence. The gems emerge an appetizing brown; and inside the texture is soft and appealing.

Graham Muffins

One cup graham flour, 1 cup white flour, 2 tablespoons sugar, 1-2 teaspoon salt, 1 teaspoon baking powder, 1-2 teaspoon soda, 1 egg, 1-2 cup evaporated milk, 1-2 cup water, 1 tablespoon vinegar, 2 tablespoons melted butter.

Sift flour, then measure. Resift with other dry ingredients into mixing bowl. Beat egg until light and foamy and add milk, water, vinegar and melted butter. Stir liquid quickly into dry ingredients in 18 to 20 seconds. Compact and ill-shaped muffins result from too much stirring. Pour batter instantly into tins and bake in a hot oven (425 degrees Fahrenheit) 15 to 25 minutes. Yield: 12 muffins.

Coffee-Pot Washing Essential For Flavor

Unfortunately, it is just as easy to fall victim to bad kitchen habits, as it is to develop good ones. One particularly bad one, to which most every housewife is apt to fall victim, is that of rinsing out the coffee pot each time it is used, instead of giving it a good thorough scrubbing, such as it rightfully deserves.

So one might just as well begin now to cultivate the habit of cleaning the coffee pot. Wash it in soap and water each time it is used, and then scald it out afterward. Be sure and dry it yourself instead of letting nature do it for you.

Don't Neglect Your Ice Box

Be careful of the condition of your ice-box at all times, but particularly during the hot, humid days of July and August. Look over the contents each day, and discard any food of which you are doubtful. Wash the interior and shelves once a week and be sure to rinse the drain pipes clean. Wipe the walls as well as the bottom of the food and ice chambers. With a mechanical refrigerator, follow the directions that come with the box relative to cleaning and caring for it.

Try This Delicious Appetizer

A delicious summer appetizer is made by cutting ripe cantaloupe across in rings one-half inch thick, removing the rind and placing the ring on a cold plate. Fill the center with ripe sugared red or black raspberries, or with pitted sweet cherries. Garnish each serving with a grape lead or two and serve very cold.

Garden Fixture

velvet.

Hickory garden furniture—the sort with the bark still on it—should be coated with spar varnish to make it just as smooth as possible. In this way you can minimize the danger of snagging sheer hose and filmy fabrics.

Broiled Sardines

Cook noodles in boiling salted water until tender. Drain. Season with cream or cream sauce, salt and pepper. Sprinkle, if desired, with grated American or Parmesan cheese. Serve with sardines

Beauty Shorts

There is no need for alarm now when a screen player finds it necessary to change the color of her hair for her part. She can depend on the new wigs that are made up in all the new hair styles. Wig-makers can easily copy the player's hairdress in any color.

Nail polish may be applied according to one's own individual fancy. However, there are more white tips in evidence than were worn last year. Then the whole nail was usually covered entirely from the base to the tip.

Chilled Tomato Bouillon

Put 2 cups canned tomato juice in a saucepan with a thick slice of onion, 1 teaspoon sugar, 1-2 teaspoon celery salt and 1-2 teaspoon salt. Simmer for 10 minutes. Soak 2 teaspoons plain gelatin in 1-4 cup cold water for 5 minutes, stir it into the hot tomato juice and add 2 chicken or beef bouillon cubes dissolved in 1 cup hot water. Mix well, strain through cheesecloth into a cold bowl. Cool, then chill in the refrigerator until ice cold and slightly jellied. Break the jellies mixture with a fork, pile in chilled bouillon cups and serve with salty crackers. Serves 6.

Rice Shrimp Cakes

One cup boiled rice, 1-2 cup diced cooked shrimps, 1 teaspoon parsley, 1 teaspoon green peppers, 1-4 teaspoon salt, 1-8 teaspoon celery salt, 1-8 teaspoon paprika, 1 egg or 2 yolks, 1 tablespoon cream, 4 tablespoons flour, 3 tablespoons fat.

Mix rice with shrimps (well cleaned), seasonings, egg and cream. Shape into 4 cakes 1-2 inch thick. Sprinkle with flour and brown 5 minutes in fat melted in frying pan. Place on small serving platter and surround with egg sauce.

Keep Menu File For Quick Means

Quick and easy meals are the order of the day. Keep a file box for menus that you particularly like. When you have used the menu, note on the card the time it takes to prepare and any other items worthy of notice—perhaps you found it expedient to make a change of some sort. Such a file is of inestimable value to the busy housekeeper.

Slices of ready-to-serve veal loaf sauted in a little butter and served on toast with mushrooms or tomato sauce make a delicious quick-dinner main dish.

Bird's Nest Soup

The Chinese eat the nests of a certain kind of swallow found in caves and dark places. The bird macerates the material of the nest, made from a seaweed, and then attaches it to a damp stone. From nests of this kind the Chinese make a soup which is considered to be a delicacy of the highest grade. In appearance it resembles isinglass.

War Paint First

Historically, paint has two functions—one protection and the other appearance. Which was the first thought in its development is unknown, but the famed use of war paint seems to point to the prior claim of appearance.

Floor Finish

An exceptionally beautiful floor for a run-room or kitchen can be obtained by painting the floor a glossy black and then giving it a white spatter finish.

Mirror

For the boudoir or powder room, or, in fact, any place that is used by the ladies for make-up, glass of a pink tinge is both useful and kind. It makes the face look more nearly its natural shade than ordinary glass does and prevents over-rouging.

The Fashion Flashes Say . . .

The new rubber bathing suits are gaining in popularity. They have the advantage over last year's models of being tested until they can stand the strain of 300 pounds. Perforations form the patterns on some of these suits and as no water can be held in them they create the feeling of swimming in the nude for the wearer. They come in lovely colors, too, which are not dulled by salty water.

An especially gay model is fashioned of bright printed cotton. They are in two pieces, loin cloth and brassiere, and an extra piece of the material is sometimes draped around the waist for a skirt.

Linen and pique suits lined with jersey come in every color. Slacks and a jacket of linen or pique in a matching shade can be bought to go with these suits.

Of course the one piece suits of wool are seen everywhere. Pencil stripes to give slimnes sand models with detachable skirts are good. Nearly all of the new suits are backless.

For beach robes, toweling is still with us although water-proof silk and oilskin poplin are very good. Some of the robes are very long and others flare from the shoulders and end at the hip line.

The beauty salons have special powders and rouges fo rall the stages of sun tan Most of they will give trial makeups to the customers and let them decide which is more becoming.

Prints are still very, very good. Practically every well-dressed woman numbers several prints in her wardrobe and when the dress happens to be plain it oftentimes has printed accessories, such as scarfs, belts or bags. Flower patterns are predominant.

Printed jackets of linen or silk are quite good over plain colored evening dresses.

In choosing a print, select one with a choose a large flowered design unless you are tall and slender.

Sharkskin jackets are lovely over dresses of printed linen.

A cunning idea is the new zipper skirt for the woman golfer. If her skirt is annoying by reason of the wind, she zips it down and it becomes narrower, if it is too narrow for a drive, she zips it up a pleat or two and has more fullness.

A slim figure is the thing, and if one hasn't one, the next best thing is a good corset.

Luxurious economy is typified by the cape of silver fox since it can be worn with even tailor-made suits; at night it blossoms forth as the perfect wrap to complement evening frocks or dinner suits. A new waist-length beauty has the skins manipulated in circular form in graduated circles.

Star spangled prints are being promoted just now. A smart beach frock, made with nude back and wrap-around skirt, is of white crinkled cotton having a printed design of blue stars. It can be worn with a matching jacket having a generous flared line.

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SECOND CASH PRIZE—$25.00:
G. H. Diehl, Williamsport, Md.

THIRD CASH PRIZE—$15.00:
Mrs. Blanche Bartholow, Finksburg, Md.

ELEVEN CASH PRIZES—$10.00 EACH:
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Agatha Green, Westminster, Md.
Mary Linebaugh, Frederick Rd., Hagerstown, Md.
Jessie Clayton, Worton, Md.
H. E. Edwards, Funkstown, Md.
Edwin M. Hannum, Battery A, 6th Field Artillery, Fort Hoyle, Md.
Fred Bishop, Hancock, Md.
C. G. Thomas, Denton, Md.
Frank Akers, Rock Hall, Md. (State Police Boat.)
F. W. Bauer, 801 Virginia Ave., Hagerstown, Md.
David Nash, Libertytown, Md.

FIRST DEALER PRIZE—$50.00:
Hampstead Hotel, Hampstead, Md.

SECOND DEALER PRIZE—$25.00:
Mrs. Cora Crabbs, Mt. Airy, Md.

THIRD DEALER PRIZE—$10.00:
Homer McCoy, (Sunset Camp) Route No. 2, Hagerstown, Md.

THIRTEEN DEALER PRIZES—$5.00 EACH:
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James Bowers, Finksburg, Md.
Bill Weant, Upper Marlboro, Md.
Vernon Green, Westminster, Md.
Robert Linebaugh, W. Franklin St., Hagerstown, Md.
C. H. Crowding, Worton, Md.
Coliseum Bowling Alley, 221 E. Washington St., Hagerstown, Md.
Tumble Inn, Edgewood, Md.
Frank McCusker, Hancock, Md.
William Truxon, Denton, Md.
John A. Hersch, Jr., Rock Hall, Md.
F. G. Reed, 881 Virginia Ave., Hagerstown, Md.
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