RECIPES FOODS WOMAN'S PAGE STYLES FASHIONS

Helpful Hints For The Housewife . . .

Miss Helen Shelby, clothing specialist for the University of Maryland Extension Service, says that in making glass curtains one should be sure to allow for shrinkage, either by extra material in a deep, hand-run hem, that can be easily let out, or by a concealed tuck, also hand-run, close to the casing at the top. Most materials for glass curtains are of open weave and are bound to shorten when washed.

The middle of a frozen pipe should never be thawed first, because expansion of the water confined by the ice on both sides may burst the pipe, it is explained by Ray W. Carpenter, specialist in agricultural engineering for the University of Maryland Extension Service. When thawing a water pipe, work toward the water supply, opening a faucet to show when flow starts. When thawing a waste or sewer pipe, work upward from the lower end to permit the water to drain away.

Chicken canned on the bone is better flavored than chicken meat stripped from the bone and canned by itself. Frying chickens or any other meat before canning it is unsatisfactory. The frying makes the meat hard and stringy and gives it a disagreeable flavor after it is canned.

Cornstarch thickening in a sweet sauce gives a clearer texture than flour. The sauce must cook longer to lose the raw flavor of the starch. Therefore, fruit juice should not be added until just before the sauce is taken off the stove. Otherwise the fruit loses its fresh flavor and the acid may thin the sauce.

To braise roasts, steaks or chops first brown the meat, then put in a tightly covered utensil with very little water either on the top of stove or in oven and continue cooking slowly until meat is tender.

After removing the tough portion of the center of a grapefruit and separating the pulp, place an after-dinner mint in the center of each half and chill. The mint gives the grapefruit a delicious flavor.

Handle doughnut dough as little as possible. When frying, doughnuts should quickly come to the top, browned on under side, and they can then be easily turned to brown upper side. The fat should be kept in uniform temperature during frying; if too hot the doughnuts brown before they are cooked inside, and if too cold the doughnuts will be flat and grease coaked.

To clean fireplace bricks, cover them with a paste made of powdered pumice and household ammonia. Let it dry for an hour, then scrub with warm soapy water.

A little salt added to pumpkin sauce will greatly improve the flavor.

Ripe or pimiento stuffed olives added to French dressing and poured over vegetable salad give a good flavor, rather piquant and one that blends well with roast, chop or fowl dinners.

To remove fresh cocoa or chocolate stains sprinkle with water and spread with borax, roll up for one hour, rinse in cold water and wash in warm water and soap.

Weatherstrips on old windows are extremely effective as a means of saving heat and making these old houses habitable. Metal strips are preferred. It is important to have these applied by an expert, as the setting of weatherstrips is fully half the battle.

Marshmallows diced and added to fruit cocktail can be served as dessert. This is appealing to children.

One tablespoon of butter makes 1 ounce, 1 tablespoon of granulated sugar makes 1 ounce, 1 heaping tablespoon of powdered sugar makes 1 ounce.

A little cider poured over chilled fruit cocktail gives a delicious flavor.

When ironing dresses, blouses or jackets, have coat hangers in the kitchen and slip the garment on it as it is ironed. This prevents any unnecessary folds or wrinkles and after airing they are ready for the closet with no further handling.

Wash milk bottles in pure water and do not wipe with dish towel. It is better to scald bottles in clean water and set away unwiped to dry.

Always drain fruits thoroughly before combining into salads.

To frost glass window panes make a strong solution of rochelle salts and warm water and apply with a brush. Soap and warm water will quickly remove it when it becomes scratched.

Put Onion Flavor Into Your Soup

The standard method of introducing onion flavor into a soup or sauce is to cook a tablespoon or more of chopped onion in the butter or other fat until it is tender and transparent, then stir in the flour, and finally the liquid, and cook until the raw starch flavor disappears. Cooking the onion in fat before it is used in any mixture gives a richer, better flavor.

Everyday Cooking Miracles

BY VIRGINIA FRANCIS

Director Hotpoint Electric Cookery Institute

It's fun to have Christmas dinner at grandma's! She always has a big fat turkey and all the trimmin's, even blazing plum pudding. Yeah, and she'll take you behind the scenes and let you help. Striking the match which sets the plum pudding a'blazing "helps" grandma more than 'most anything, except, possibly, helping her carry the flaming dessert in to the table. From the cheers and wild applause that follow, it's hard to believe that each holiday diner is silently regretting that "last spoonful of sausage dressing."

A touch of brandy, a lighted match and the holiday plum pudding is ready for its grand entrance.

Though some of the old English Yuletide traditions have gone forever, Christmas dinner at Grandma's can be the same—plum puddin' and all, except we can rest assured that grandmother isn't overdoing it. In the process of becoming "modern," Grandma has adopted the time and energy-saving methods of her young contemporaries. Among other things, she has a new automatic electric range.

Steam in Thrift Cooker

So, why not revive the old time Christmas spirit and make a plum pudding this year? The Thrift Cooker unit of the electric range provides the new way for accomplishing this old process. This unit, so cleverly installed in the cooking top of the range is the ideal steamer. Well do we all remember the elaborate ceremony attached to making plum pudding in the old days. The contents were carefully tied in a muslin bag, and the bag was tossed into a kettle of boiling water. And, oh, the patience this ritual required! One had to keep a watchful eye on the water level, and the fire had to be fed "every little while" to keep the water boiling.

With the Thrift Cooker, however, the pudding cans or molds are placed on a rack inside the roomy insulated kettle. One and one-third cups of water, added previously, will generate enough live steam for the entire steaming process. The steaming is done on Low Heat, so it is evident why this unit was named the "Thrift Cooker." No attention is required. At the end of the cooking period remove the pudding from the rack (you won't even get your fingers wet) and that's that!

Here's the recipe for Plum Pudding! Though it's a modern version—a plum-less pudding—dad and the children might enjoy the old family rite of putting in their "lick and a stir" to make the pudding better.

Plum Pudding

(Serves 8-10)

1½ cups grated bread crumbs (soft)	½ tsp. allspice
1 lb. raisins (seeded)	3 eggs (beaten)
¼ lb. citron (sliced thin)	½ cup bread flour
¼ tsp. salt	½ tsp. baking powder
1 cup suet (chopped fine)	½ cup milk
½ lb. currants	2 tbsp. brandy or fruit juice
½ cup light brown sugar	¼ lb. candied cherries
¼ tsp. nutmeg	1 ring candied pineapple
½ tsp. cinnamon	½ cup pecan nut meats (cut fine)

Mix all ingredients in order given, and place in well greased coffee tins or pudding mold; cover. Place 1½ cups water in Thrift Cooker kettle. Turn on High Heat. Place pudding on rack in cooker and cover. When steam comes from vent turn to Low Heat, and steam for approximately 4 hours. Reheat in Thrift Cooker before serving.

Sauerkraut American Favorite

Despite Its Name, It Is Regarded As Distinctly A Home Dish, And It Fits Low Budget

Here Are Several Receipts For Making Unusual Combinations Of Food Elements

Sauerkraut has become a thoroughly American dish in spite of its name. There are few homes in which it is not known, and since it was first introduced to America by settlers from Germany and Holland the food has steadily gained in popularity.

Because of its comparative low price, sauerkraut fits into the present economic situation when the food dollar must be so carefully budgeted to insure a filling yet properly balanced diet.

Following are several tested recipes designed to fit varying pocketbooks:

In Good Company

One quart sauerkraut, 1 1-2 cups cooked spaghetti, 1 onion, sliced, 2 large apples, diced, 1-2 cup hot water, 3 tablespoons butter or a substitute.

Brown the onion in the butter, add the drained sauerkraut, and continue the cooking until the sauerkraut is slightly browned. Add the water, cover, and cook for 10 minutes. Add the apples and the spaghetti. Mix well with a fork and continue cooking until the mass is slightly browned, and no liquid left.

Savory Sauerkraut

One-quarter cup butter or other fat, 1 quart sauerkraut, 1-4 teaspoon celery or caraway seed.

Heat the fat in a skillet until golden brown and add the sauerkraut and the seasoning. Mix well, using a fork to separate the kraut. Cover and cook for 5 minutes. Serve hot.

Sauerkraut Patty

This is a Vienna favorite. Pour over the sauerkraut a small quantity of pigs knuckle broth. This softens the sauerkraut. Add mashed potatoes with which has been mixed onions, but cut small and browned in fat. Form the mixture into rolls over which pour sour or sweet cream. Place a little butter on the rolls and cook to a brown.

Timely Recipe For Cranberry Jelly

Cook cranberries until soft—with 3 cups water for each 8 cups berries. Strain the juice through a jelly bag. Measure juice and heat to boiling point. Add one cup sugar for each 2 cups juice; stir until sugar is dissolved; boil briskly for 5 minutes or until a drop jells on a cold plate. Pour into glass tumblers.

The Fashion Flashes Say . . .

Fringe is to the fore again for afternoon wear. Fringe trimmed tunics or entire panels of fringe are used on afternoon frocks.

Pleats are being used on afternoon cloths, also, and are lovely in a sunburst effect from the neckline. For the junior miss, knife-pleated skirts are very good.

The younger member of the family should use taffeta for evening. One particularly lovely model for dancing is rustling taffeta, printed in multi-colored autumn leaves.

Broadcloth capes and coats of floor length are very, very popular.

Lace is still good but it must be stiff lace. A lovely combination is a dinner dress of velvet with stiff lace sleeves.

Shirtwaist dresses of fine Chantily lace are being shown by Vionnet in Paris.

Mainbocher is featuring long transparent coats with puffed sleeves of black tulle to be worn over simple princess evening dresses.

Misty colors are very popular this season. These colors which give the effect of clear colors seen through a mist are used for both day time and evening wear.

A smooth velvet of powdery pink is lovely made on princess lines for evening wear.

Flowers are being used around the crowns and up the crowns of some of the new hats. They are also smart across the bosoms of evening gowns. Peonies and roses are favorites for the latter use.

Tailored evening gowns which are buttoned up the front or side right down to the hem are enjoying a vogue. These can be left open as the wearer desires.

Cheer up the old frock of dark wool or crepe with a collar and cuff set of cut work velveteen. The collar can be fashioned into a large bow in front and be of some bright color such as green.

Coronation colors are very gay. Reds, blues, purples and greens are some of the exciting new colors coming out of England.

The newest fad is for one's make up to match one's jewels. Pearls call for pale green powder under peach, with sapphires or emeralds one uses a peach shade of powder, having a touch of purple; and for diamonds nothing is better than one's summer face ensemble.

After dark comes gaiety and elegance in the mode. A lovely frock of supple brocaded lame in white and gold has a red-and-yellow flower pattern. A thick velvet belt in rose, bordered with gold galon, is matched by a head-dress of Prince of Wales plumes on a tiny cap crocheted silk.

Coming in strong for autumn is gray, fur suits, dresses and coats. A gray woolen coat has a military cape of brown Persian Lamb with double collar of the same fur. Worn with an off-the-face hat of brown felt with brown Persian cuff.

The Princess is at home in the nice house robes out on princess lines. Useful and becoming is such a robe in royal blue moire faille with cut-steel buttons at the throat and forming the side closing.

When day is done it is grand to climb into luxurious garments of ease. A nice suit has pajamas of black velvet with a tunic coat of supple pleated silver lame.

Right up marches color, for colorful hats are most important. A brimmed hat of violet-colored felt with a tapering sectioned crown is trimmed with little violet and green feather lovebirds.

Not all smart coats are necessarily black. A new model is a redingote of dull sapphire blue broadcloth with wide panier pockets of silver fox and an intricately swirled collar of the same fur.

Don't think that winter isn't the time for lace evening frocks. Chanel and many other designers are featuring black lace. One such is of fine black lace with graduated ruffles starting just above the knees to the hem. Wide ruffles make the shoulder and there are red roses for the corsage.

Nobody has seen smarter clothes than those shown this season. A suit in plum brown woolen has four pouch pockets and collar of silvery Persian lamb, tinted in soft lilac shadowy coloring. It fastens with "coffee bean" buttons.

It is in the stars that there will be success for a model of black silk crepe with bodice enlivened with rhinestone stars. The fastening is formed of a rhinestone crescent moon.

Cooks' Council

By FRANCES PECK
Heinz Home Institute

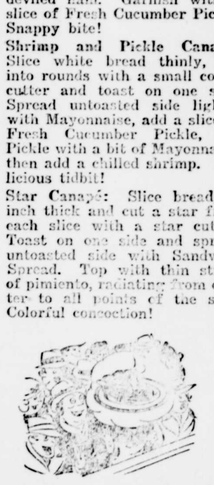
PRELUDE TO PLENTY

YOU OWE it to your public to provide a fitting prelude to your buffet supper parties. Serve an appetizer tray full of these quick tricks some evening soon. Each diminutive concoction may be speared on a toothpick and placed in an appetizer holder. Or a bright red apple bristling with tiny tidbits would make a gay foundation.

1. **Cheese Cubes:** Cut American cheese into ½ inch cubes. Spear with a toothpick and top with a Preserved Sweet Pickled Onion or a Stuffed Spanish Olive. Good eating!
2. **Gherkins in Blankets:** Wrap a Sweet Midget Gherkin with a strip of bacon and spear with toothpick. Broil until the bacon is crisp. Delectable dainty!
3. **Mushroom Appetizer:** Place a tiny canned button mushroom on end of toothpick with stem end up. Top with a slice of Stuffed Spanish Olive. Subtle blend!
4. **Frankfurter Appetizer:** Slice a small frankfurter and a Genuine Dill Pickle into thin rounds. Using two slices of each, stack alternately, then spear with toothpick. Sturdy bit!

Center the appetizer holder on a tray or wooden board and surround with these cunning canapés. They're quickly conceived and consumed.

1. **Peanut Butter Canapé:** Spread round crackers with Peanut Butter, then sprinkle a border of India Relish around the edge. Smart simplicity!
2. **Cheese Canapé:** Blend cream cheese with one-half the amount of chopped nuts and spread on rounds of bread which have been toasted on one side. Garnish with a border of sliced Stuffed Spanish Olives. Gala touch!
3. **Minced Ham and Mustard Canapé:** Toast rounds of bread on one side and spread untoasted side with a thin layer of Prepared Brown or Yellow Mustard, then with a layer of deviled ham. Garnish with a slice of Fresh Cucumber Pickle. Snappy bite!
4. **Shrimp and Pickle Canapé:** Slice white bread thinly, cut into rounds with a small cooky cutter and toast on one side. Spread untoasted side lightly with Mayonnaise, add a slice of Fresh Cucumber Pickle, top Pickle with a bit of Mayonnaise, then add a chilled shrimp. Delicious tidbit!
5. **Star Canapé:** Slice bread ¼ inch thick and cut a star from each slice with a star cutter. Toast on one side and spread untoasted side with Sandwich Spread. Top with thin strips of pimiento, radiating from center to all points of the star. Colorful concoction!



FUN FOR THE FAMISHED

Finish off your party fun with hearty Mincemeat Pie. It's sure to fill the crevices of the hungry football fans. Contrived thus it will be no trick at all to see the game and serve the crowd this dessert besides. Line a pie pan with pastry rolled to ⅛ inch thickness, and fill with Mincemeat. You know the kind—that rich and fruity blend of flavors that comes ready-to-serve for your quick convenience. You'll need a 2 lb. can or jar of this substantial filling for an average size pie. Then moisten the edge of the crust with a few drops of water and place narrow strips of pastry in crisscross fashion across the top. Snip off the ends of the strips so they extend about ¼ inch from the edge of the pan, tuck them under the lower crust, and press the edges firmly together. Bake in a hot oven, 450° F., or 15 minutes, then reduce the temperature to 350° F., and continue baking in the moderate oven about 30 minutes or until the Mincemeat begins to boil under the dainty lattice work topping.

Budget Costumes Explained

One Coat and Dress, Plus Interchangeable Accessories Will Produce Smart Results

Accessories set the seal of chic on winter wardrobes bought on budgets.

One simple coat and dress, plus interchangeable accessories, produce the smartest results for the girl who dresses on a limited allowance. A coat of dark gray wool, cut on the simplest lines and untrimmed by fur, has its smartness increased by the addition of a slim shirtwaist frock of gray wool crepe and wine colored velvet scarf, hat and gloves.

It may be worn also with a dress and accessories of deep blue, rich green or black, which make it look like a different costume. Any one of the outfits—coat, dress and accents—may be assembled for $50.

Scarfs Lend Variety

Scarfs work wonders on inexpensive frocks. Many women buy a half yard of striped silk, lame or colorful velvet and make their own accents to smarten a simple dress. One chic New Yorker has a black wool tunic frock with which she wears scarfs or striped lame or carvat silk crossed fichu-fashion and tucked into the deep vee neckline. Similar tricks can be turned with colorful clips caught at the neckline.

Belts make more effective changes. A plain strip of suede or leather with a buckle made of two gold curtain rings, fabric girdles tied in a soft one-loop bow, and stitched fabric belts fastened with wood buckles are among the smartest which can be made at home.

Doubling For Evening

Blouses are one of the greatest fashion aids to inexpensive wardrobes. With a skirt to match her coat and three blouses, the woman who dresses on a small allowance can evolve costumes for any occasion. The addition of a simple wool shirtwaist creates an outfit for spectacular sports wear or shopping, a colorful blouse of very sheer crepe or chiffon makes its wearer ready for tea, and a lame or satin blouse linked to the skirt produces an outfit for an informal dinner or to the movies.

Here's Recipe For Canned Salmon

Few main dishes offer so much in the way of food value, at so low a cost, as canned salmon. We suggest the following recipe as delicious, and a whole meal in itself.

Salmon-Spaghetti

Boil one package spaghetti until tender in boiling salt water and drain. Add one-fourth cup butter and one-fourth cup grated American cheese, break one pound canned salmon in large pieces, add to spaghetti mixture, mix thoroughly and heat well. Serve on a platter with red peppers filled with cabbage salad.

Icing Suggestions

If a boiled frosting mixture shows signs of hardening in bowl before you can spread it, beat in a few drops of hot water.

To Cleanse Small-Necked Bottles

Large glass bottles with small mouths are difficult to clean with a brush when the inside has become badly stained. Keep a small jar of small clean pebbles handy. The kind sold in pet shops for aquarium use are perfect. To clean the dirty jar fill with soapy water, dump in the pebbles, cover the mouth of the bottle and shake vigorously with a rotary motion. The stones will gather in a compact mass, and, swishing 'round and 'round by the water, will scour the dirty insides clean very quickly. This stunt has been done successfully with wire paper clips and even pea coal.

Mustard Relieves Herring Odor

When washing up after cooking herring, if you add a teaspoon of dry mustard to the water you will find that the nasty smell which the fish leaves on your utensils will quickly disappear.

Ready Mixed Cake Is Great Economy

When the days seem too busy and jammed with duties to go through the long procedure of cutting up the nuts and fruits, and long baking time, the ready-mixed fruit cake is a great economy. All ingredients for the cake are complete except the egg and the liquid. Even the baking tin is supplied, too. The baking time is only 1 hour instead of several, and the cake may be eaten immediately or stored for a long time like the old fashioned ones.

Recipe For Hot Spiced Cider

The recipe for Hot Spiced Cider is simple. To every gallon of cider add a spice bag containing 6 small pieces of cinnamon, 1 tablespoon each of whole cloves, whole allspice and whole blades of mace. Also add 1 1-2 pounds of brown sugar and 1-2 teaspoon salt. Simmer (but do not boil) for about 15 minutes. Remove spice bag and serve.

Varied Ways Of Making Coffee

Paste these directions for various ways of making coffee in your recipe book. They are all good.

Percolate coffee—Start with cold water; percolate slowly and gently 10 to 15 minutes. For best results, avoid rapid percolation.

Drip coffee—Preheat the pot. Allow freshly boiling water to drip through coffee once only; then remove grounds immediately.

Boiled coffee—This is really misnamed, for it should never be allowed to boil. Use 1 teaspoon beaten egg for each cup (1-2 pint) cold water. Combine coffee, egg and water. Bring slowly to boil; stir coffee down occasionally. Remove from fire as soon as it boils and let stand in warm place three to five minutes. Pour 1-4 cup cold water into pot and allow to settle. Strain from grounds.

Topping For Mince Pie Crust Popular

An attractive topping for a single crust mince pie is a topping of pineapple tidbits sprinkled lightly with brown sugar and slipped under a broiler long enough to slightly melt the sugar.

Fried Fruit Makes Tasty Side Dish

Fried fruit is a delicious accompaniment to the meat course. Drain canned pears [illegible] from juice, cut in slices [illegible] cracker crumbs, then egg and [illegible] fry in deep, hot, preferably [illegible] ming.

GIFTS WITH HOME-MADE APPEAL

SPREADING cheer this homey way is fun for the maker-and-giver as well as for the receiver-and-eater. Modern electric cookery takes the alloy of fuss and bother from the joy of culinary creation. Now home-makers needn't wait for the oven to preheat, but put the cookies right in a cold oven where they bake "on their own" thanks to expert temperature and moisture control. Then when the baking time is over the cookies replenish the family cookie jar, or go into a beribboned gift box to express holiday greetings to very special friends.

Lunch Box

In the children's lunch box milk or cocoa should be given variety. Shake in a pinch of cinnamon once or twice a week to break the monotony.

APPETIZER

Dried beef, chopped and mixed with cream cheese, served on toasted crackers, makes a delicious appetizer.

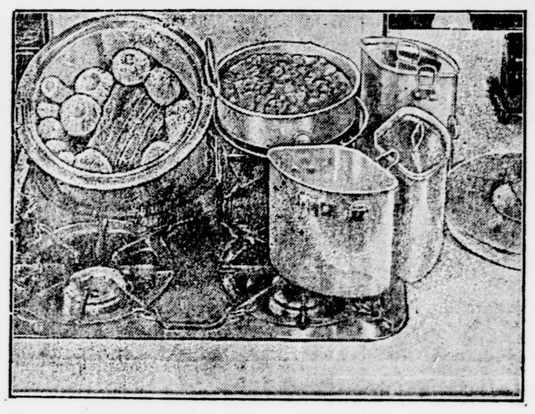
GARNISH STEW

Oyster stew should be garnished with a very liberal sprinkling of paprika and a pat of butter.

Improves Fish Flavor

The flavor of fish is improved by soaking it for five minutes in a strong solution of salt before cooking.

Meals Like Mother Used to Make



BACK in the darker ages when you were young, plenty of good food emerged from the old iron kettle atop the cookstove. Today the economy cooker conveniently permits the addition of dessert and cooks everything over one burner. If your modern automatic gas range lacks this type of cooker which is built into the range, a huge kettle with close fitting cover having a vent in it to allow the escape of steam may be used over a top burner. The flame is reduced to a simmer once cooking begins.

The dinner shown includes a three pound pot roast of beef (either chuck or rump), potatoes, whole onions and carrots, cooked with but half a cup of water; also a steamed cherry batter pudding.

Shoulder or breast of veal stuffed and rolled, pork, or chicken and dumplings offer variety; for dessert, try a combination of dried fruits, custard, apple sauce, or such puddings as rice, bread, molasses, chocolate or fruit.

French Toast Goes Well With Jelly

French toast and jelly. M-m-m. Haven't you smacked your lips over it many times? Now here's the grandest way yet of making the French toast. All you have to do is add grated cheese to the egg into which you dip the bread. Here's the recipe.

Cheese French Toast

Dip slices of bread into two eggs and one cup grated cheese beaten together. Fry in butter till browned. Serve with jam or jelly and you will find the family will cry for more. This is one dish that will not heat up the kitchen, bother you with too much detail, or create such a mess that it will take an hour to clean up.

Belts Used To Dress Up Dresses

Belts are the most interesting accessories this year. Fashionists agree that the right belt can make even the cheapest dress look expensive and exclusive. For afternoon, those wide, soft, crushable silver or gold kid types are perfect. For evening, there are all kinds of wide jeweled affairs, some that lace instead of buckle.

Dish Racks For Pantry

Racks of rubber-covered wire make life easier in the kitchen. Instead of thumbing through a pile of plates to get the one you want, simply get it from the rack. These come in all sizes and shapes to fit all types of cupboard shelves. If you live in a dusty region, you'll want metal covers that go over dishes and racks.