RECIPES FOODS

WOMAN'S PAGE

STYLES FASHIONS

Helpful Hints For The Housewife . . .

Ink stains may be removed from wall paper with a solution of equal parts of ammonia and hydrogen peroxide.

When tying children's shoes, tie string in bow first then the loops in a single knot. They will not then easily become untied.

Did you ever try dipping your fresh fish in milk before rolling them in corn meal or bread crumbs preparatory to frying.

Cut stale bread into strips one inch thick and one inch wide. Dip them into sweetened condensed milk mixed with water (two to one) and fry golden brown in butter; then roll them, while hot, in mixed sugar and cinnamon. Excellent for afternoon tea.

When washing wool hosiery, put slipper trees inside the stockings while they are still wet, not the solid boot trees with a strip of metal connecting heel and toe. When dried this way, stockings are worn more comfortably.

Cut some stale white bread in one-inch cubes, and roll them in sweetened condensed milk; then fry them in very hot, deep, clear lard for one minute, or until golden brown.

When adding melted fat to the cake mixture, make sure it is not too hot as too hot fat will make the cake tough.

To remove a fresh grease spot from a rug cover with blotting paper and press with a hot flat iron. Cover the spot with powdered magnesia and rub off after a day or two.

No roast should be covered during cooking. They are all packed in an open pan upon a small rack or trivet to keep them up from the bottom of the roaster, and under no circumstances is water added. The old scheme of adding a little water has been found to make a roast less juicy.

One tablespoon of flour makes 1-2 an ounce, 2 tablespoons of ground spice makes 1 ounce, 5 nutmegs equal 1 ounce.

To oil your kitchen floor take 1 cup of kerosene, 1 cup of linseed oil and 1 cup of turpentine. Mix all together and rub into the floor after it has been washed and is perfectly dry.

In mixing powdered gelatine, flour or other powdered material in cold liquid, use a fork instead of a spoon as mixer.

Eggs given to invalids should be unquestionably fresh. Always cook eggs very lightly ,otherwise the albumen is coagulated and toughened, and rendered more difficult to digest.

To make celery curls, cut inner stalks into 3 or 4 inch lengths. With a sharp knife cut each piece down into thin strips, stopping when within an inch of the end. Drop into ice water. Strips will curl up as they become chilled.

Mold will not form on top of bottled chili sauce if before sealing a few drops of olive oil are put into bottle. Do not fill bottle full. Leave air space at top.

A piece of flannel o rfelt placed in a glass jar into which gasoline that has been used is emptied will absorb all particles of dust and leave gasoline clear.

Do not cook soft boiled eggs over the fire. Put them in a pan of water that is boiling hot, remove pan from fire and let stand in it from 8 to 10 minutes. Cooked in this way the whites of eggs do not become tough.

Honey should be kept in the dark. If exposed to the light, it will granulate.

To fluff rice turn cooked rice into colander and run hot water through to wash off extra starch; then cover colander with cloth and set over deep pan of boiling water to steam and dry out or "fluff."

Sour cream or milk may be used in any cake recipe if 1-2 teaspoon of soda is added to each cup of sour milk. Omit 2 teaspoons baking powder for each 1-2 teaspoon of soda used. Raising powder of 1-2 teaspoon soda and 1 cup sour milk equals raising powder of 2 teaspoons baking powder.

A delicious turnover for the lunch box is made by wrapping a strip of left-over pastry around a date that has been stuffed with crushed nutmeat and a bit of canned pineapple.

Wash silk sockings in warm, not hot, soapsuds and rinse thoroughly in clear water before wearing them. Squeeze out but do not wring. Treated in this way they will wear much longer.

To remove the odor of smoke, put a basin of water in the room, leave overnight and keep a window open. The air will be quite sweet by morning.

When handling dates, wash well and while still we tchop them with knife or put through food chopper. The moisture on them aids in preventing them from sticking together.

Cast iron or heavy aluminum pans are best for baking popovers, as they hold the heat and will not burn easily, but regular tin, enamel or light aluminum pans can be used if carefully watched.

Plants grown indoor require a certain length of time to rest each season, usually two to four months. During this time plants should be given only enough water to keep soil from getting dry.

Wallpapers may be easily removed if it is first wet with water to which alum has been added. Let dry before taking off, and use as much alum as water

Eggnog Recipe For Christmas Time

Turkey and cranberry sauce, plum pudding and ice cream, are all a part of Christmas ,but just as important to the day's success is eggnog. If you have no favorite family recipe of your own, try this one. It's not too expensive and will yield five pints.

Eggnog—Beat separately the yolks and whites of six fgresh eggs. Add one-half cup of sugar to the yolks while beating, and one-quarter cup of sugar to the whites after they have been beaten very stig. Stir in one pint of rich cream and one pint of milk. Then add one pint of whisky and one ounce of Jamaica run. Stir thoroughly and serve very cold with grated nutmeg on each glass.

By FRANCES PECK
Heinz Home Institute

SMART SCOOP

SCOOP FOR the smart snooper is this new Chocolate Crunch Sundae. Can be made in a trice, too. Melt ½ pound sweet dipping chocolate over hot water and stir in ½ box or 3 cups of crisp and crunchy Rice Flakes. Mingle gently until all the golden flakes are coated with rich chocolate, then spread out in a thin layer on waxed paper to cool. Break up finely with your fingers and sprinkle the crunch gayly over vanilla or frozen custard ice cream.

DAINTY DESSERT

Here's a dainty bit of a dessert to top off a triumphant dinner. One you can make early in the morning and forget for the rest of the day. Whip 1 pint of whipping cream until stiff, then break up ½ glass of Currant Jelly with a fork and fold carefully into the cream. Toss in 2 dozen marshmallows, cut in eighths, 1 cup chopped pecans and 2 cups of diced canned peaches. Merge gently. Tuck away in the refrigerator to chill. You'll have a creamy concoction flecked with quivery specks of pale pink jelly. Pretty and partyish.

TART ART

Clever Cooks' Council Creation is this Cranberry Sherbet — tart finish to the family feast. Wash 1 quart of cranberries and drop them into 1½ cups boiling water. Cover and cook for 8 minutes, then sieve and cool. In the meantime you can be boiling 1½ cups of sugar with ½ cup water and 1 teaspoon mellow Cider Vinegar, until the syrup forms long threads when dropped from tip of a spoon. Pour this syrup over 2 stiffly beaten egg whites, beat again until lukewarm and stiff, but not creamy, then combine with cranberry pulp. Pour into a refrigerator tray for 4 hours of freezing. Serve with success.

PUDDING PRODIGY

Product of a master mind is this Plum Pudding baked Alaska Style. Why don't you serve it sometime during the holidays when you need a bounteous beauty for dessert. All you have to do is pop a large tin of rich Plum Pudding into boiling water to heat. Then be about the business of preparing this fluffy topping. First you'll need to beat 2 egg whites until stiff, then add 4 tablespoons of sugar gradually, a tablespoon at a time, beating well after each spoonful. Fold in 1 teaspoon of vanilla for delicate flavoring. When the pudding is hot, open the can, slide the Pudding onto a baking sheet, and cover with a fluffy topping of meringue piled high in merry little peaks. In the very center of this white froth place a splashy red poinsettia, and surround the center blossom with five other bright flowers placed around the edge of the Pudding. Bake in a slow oven (275° F.) 15 minutes until the meringue is delicately browned. Remove to cake plate, using spatula or cake turner for steady support, and take triumphantly to the table. Cut in thin slices and serve with hot sauce.

Note: You can make poinsettias out of 6 Maraschino cherries by slashing 5 or 6 cuts in each cherry through the pitted end to within ⅛ inch of the smooth round end, dividing the surface into 10 or 12 petals. Place each cherry flat on waxed paper with curved outside of cherry up. Press flat in center and separate the petals. Sprinkle with a little granulated sugar. These may be made a day ahead of time and left on waxed paper. They keep perfectly.

Vegetables Aid Jaded Appetite

A good substitute for sweet or salty hors d'oeuvres is a platter of colorful fresh vegetables—tiny bouquets of cauliflower, radishes, acrrots and hearts of celery. Also hard-boiled eggs, cut in half and covered with parsley, black and green olives, and small pieces of raw turnips. Instead of spoiling your guests' dinner, these stimulate their appetite.

Take Proper Care Of Your Oil Stove

Keep tI Clean And Warn Members Of Family Against Approaching It Too Closely.

Christmas is, above all, the children's festival. It is the time when parents do their best to meet with youthful expectations, and sit back to enjoy the delight of their children. Yet, there are two children who this week sustained injuries that may interfere seriously with their enjoyment of he merry holiday.

One tiny tot of three years climbed down from his high chair after supper and fell across an oil stove that was standing too close to the table. Another, a little older, was playing in a bedroom of his home. He ran into an oil stove and received serious burns. It is to be hoped that these two children will be sufficiently improved to enjoy their Christmas gifts.

Should Be Screened

In many homes the heating apparatus is such that extra warming appliances are necessary. The old portable oil stove is a very convenient piece of household equipment if properly used. It must be remembered, however, that any heated object presents a hazard if not properly screened.

If your bedroom or cellar requires extra heat keep a special position for the oil stove, and see that it never stands anywhere else. Keep it screened as far as possible, and warn all members of the family against approaching it too closely. A few weeks ago, two people met deaths through the explosions of oil stoves.

Keep Them Clean

See that they are kept immaculately clean, that the oil level in the reservoir is at the proper height, and that no oil is spilled where it can possibly take fire. Thus you can derive the utmost benefit from your extra heating apparatus without undue risk.

Sisters Reunited After 30 Years

Mrs. Jane Wilks and her sister, Mrs. G. Mitchell, shown above left to right, were reunited after being separated for 30 years. Mrs. Wilks lives in South Africa and was visiting another sister in Montreal. She wrote to "The Personal Column of the Air" and asked that her message be broadcast. It was. Then Mrs. Mitchell heard the program and called another sister and old misunderstandings were cleared up, a reunion occurred, and Mrs. Wilks will sail back to South Africa completely happy.

Cleaning Gas Stoves

Clogged Burners Interfere With Efficient Operation Needed For Holiday Burdens.

When the holiday season just around the corner, it's important to have the gas stove in top-notch working order. If you have neglected to remove spashes of grease and food, it will need a thorough cleanup before you subject it to the extra burden of holiday meals. But if you have cleaned it regularly it won't be much of a job. Frequent cleaning with plenty of soap and water will in the long run save work—and save the stove as well.

Nothing impairs a gas stove's efficiency so much as clogged burners. Remove them from the stove and scrub them thoroughly with hot soapy water, using a tooth pick, if necessary, to dislodge stubborn particles.

Dry Burners

When the burners are spic and span, give them a scalding rinse and dry them by lighting the gas when they have been put back in place.

Just because the broiling pan and rack are out of sight, don't let them slip your mind. Plenty of suds and a bit of steel wool will put them in good condition.

Orange Layer Cake

Cream 1-2 cup shortening with 1 cup sugar until blended to a soft cream. Add the well beaten yolks of 4 eggs and beat hard for a minute. Stir in 3-4 cup orange juice. Sift 2 1-4 cups sifted cake flour with 3-4 teaspoon baking soda and 1 teaspoon baking powder and add to the egg mixture. Beat to mix: fold in the stiffly beaten whites of 2 eggs and pour into two well-greased layer cake pans. Bake in a moderate oven—375 degrees—for 20 to 25 minutes. Cool and spread the following between the layers and on top of the cake.

Filling—Beat the 2 remaining egg whites slightly and add 1-2 cup sifted confectioners' sugar. Beat well, add 1-2 cup orange pulp and 1 teaspoon grated orange rind. Then add enough confectioners' sugar to make a mixture that will spread without running off the cake. Decorate with sections of orange.

Almond Choc. Pudding

Two-thirds cup sugar, 1-2 cup flour, 1-3 teaspoon salt, 2 cups milk, 2 eggs, yolks, 1 1-2 squares chocolate, melted, 1 teaspoon vanilla, 1-4 teaspoon almond extract, 1-4 cup toasted almonds.

Blend sugar with flour and salt, add milk, yolks and chocolate. Cook in double boiler until mixture becomes thick and creamy. Stir frequently. Cool slightly and add rest of ingredients. Chill and serve plain or with cream.

The egg whites can be used in another pudding or in a cake.

Fruit Juice Adds Flavor

To give added flavor and moisture to fruit case two tablespoonsful of fruit juices may be poured over the cake a day or so before it is served. The cake should then be wrapped up tightly in order that the flavor may penetrate.

Ham Baked With Spices

Ten-pound ham, 24 whole cloves, 1 teaspoon cinnamon, 1 cup dark brown sugar, 1-2 cup vinegar, 1 cup grape-juice, 1-4 cup lemon juice.

Scrub ham, cover by 4 inches with cold water. Slowly bring to boil. Cover and simmer 2 hours. Let ham cool in stock, remove ham and discard rind and part of the fat. Place ham, fat side up, in baking pan. Stick with cloves and sprinkle with cinnamon and sugar. Add rest of ingredients. Cover and bake 2 hours in moderately slow oven. Baste every 20 minutes. Remove cover and bake 30 minutes to brown top.

If preferred, the ham can be baked without the first cooking and about 4 1-2 hours of very slow baking will be required.

Cauliflower And Bacon

Two cups cooked cauliflower, 3 tablespoons butter, 4 tablespoons flour, 2 cups milk, 1-3 teaspoon salt, 1-4 teaspoon paprika, 1-4 teaspoon minced parsley, 1-3 cup grated cheese, 4 strips bacon.

Melt butter and flour and when the two are mixed add milk. Cook until creamy sauce forms. Stir constantly. Add seasonings and cauliflower, pour into buttered baking dish (a shallow one). Sprinkle with cheese and top with bacon. Bake 20 minutes or until bacon is crisp and a brown top is formed.

Dusting Walls

By dusting walls and ceilings at least once a month the housekeeper can postpone the need for washing, repapering or refinishing. A long-handled brush is ideal for this purpose. Apply the brush or duster with firm, even strokes, working downwards toward the floor. With a little care streaks can be avoided.

For Hot Puddings

Fruit puddings may be reheated by steaming them for half an hour in a tightly covered double boiler. They may also be steamed for the same length of time in the cans or molds in which they were baked. Plum or suet puddings, especially, are best served hot.

Lily of the valley pips devolop into lovely flowering spikes within a month after being planted in the house. Keep quite moist and in a dark place until sprouts are two inches long.

Silver Gains Antique Finish From Use

Far from usage marring sterling silverware, expents now agree that silver which has received millions of tiny scratches from daily use actually has a durable and practical finish that it would otherwise lack. To prove this, they point with pride to priceless antique silver, handed down from Colonial days and more beautiful now than it was then. Naturally, precious silver shouldn't be thrown about in the sink or after a meal, left standing dirty overnight. Simply wash with hot, soapy water, rinse carefully and dry with a soft cloth. In case some of the pieces are highly ornate, go over these with a bit of silver polish before you put them away.

Everyday Cooking Miracles

BY VIRGINIA FRANCIS
Director Hotpoint Electric Cookery Institute

What's your hurry, young lady? Oh, that's right—your favorite dish, Dad's, Mother's, and everybody's—"Chipped Beef Rarebit." And you can't blame little Susie for wanting to get a head start on the family, either. When little appetites speak for themselves—and for certain "goodie" dishes—Mother glows with satisfaction. sticking, boiling over and sogginess are entirely dispensed with. And at the end of a 35 to 40-minute cooking period, without watching and waiting, you will have a glorious mass of tender, puffy rice grains deigning to share honors with that delicious rarebit mixture. And here is the way you make this delicious simplified dish.

Attractive to young appetites is this dish—chipped beef rarebit—prepared with little effort on the modern electric range.

This dish—Chipped Beef Rarebit—is a glorious combination of chipped beef and mushrooms in cheese sauce, served over a mound of fluffy boiled rice. It's easy to prepare and doesn't take long, especially when it's the controlled high-speed calrod surface unit of the new automatic electric range that's a'cooking this top-range meal. The rich, creamy dried beef mixture is cooked in an ordinary saucepan over the unit turned to Low. Oh, haven't you heard? Double boilers are out this season. Ordinary saucepans, medium weight with flat bottoms and straight sides are now marching right up to the flexible controlled heat units of the miracle electric range, laden with the most delicate cream sauces and custards. And there the milk mixture cooks and thickens without scorching, even without demanding much attention!

Cooks Rice Easily, Too

Fluffy, individual grains of rice, another one of the difficults-to-produce, also come out of the saucepan reposing over the electric surface unit. Discounting the oft-experienced, inexperienced homemaker's blunder of cooking a pound or so of rice in a small saucepan with the sad result that all the pans in the house are filled with rice and even the range is shaking it from its ears, miracle cooked rice escapes all the common difficulties. Scorching,

Steamed Rice
(Serves 6)

1 cup rice — 3 cups water

Place water and rice in saucepan. Cover and place on Calrod heat unit. Turn switch to High heat. When boiling point is reached, turn switch to Low heat and steam 25 to 30 minutes.

Chipped Beef Rarebit
(Serves 6)

6 tbsp. butter — ¼ lb. dried beef
6 tbsp. flour — (broken in
2 cups milk — small pieces)
¼ cup American cheese (grated) — ½ cup cooked mushrooms

Place butter in saucepan and heat over surface unit with switch turned to HIGH heat. As butter melts, gradually add flour. When blended, add milk and cook, stirring occasionally, until mixture begins to thicken. Then turn off switch, add grated cheese, and continue cooking until thickened. Lastly, add chipped beef and mushrooms and cook until mixture is thoroughly heated through. Pour over mound of steamed rice and serve at once.

Just try this dish on your family when they're good and hungry, when you don't want to go to too much bother, when your womanly soul needs a good dose of flattery!

Hot Water Pastry For Pumpkin Pie

Recipe That May Sound Altogether New And Strange Which Eliminates Guesswork.

Can't you just smell the spicy aroma of these lucious pumpkin pies? And—can't you imagine the crisp, crunchy pastry that goes with them? This recipe may sound altogether new and strange to you, but after you have adopted this "no guesswork" pastry recipe your family will enjoy the luxury of pumpkin pie more often than just at Thanksgiving time!

(Makes one pastry shell)

One-half cup shortening, 1-4 cup boiling water, 1 1-2 cups bread flour, 1 teaspoon salt, 1-4 teaspoon baking powder.

Place shortening in a warm bowl, pour boiling water over it, and cream thoroughly wit ha fork. Place flour (measured after sifting once), salt and baking powder in flower sieve and sift gradually into the creamed shortening and water mixture. Mix thoroughly. Make up into a dough ball and chill thoroughly. Roll out and arrange in pie tin. Add your favorite pumpkin filling and bake.

This recipe makes just one crust, but it's ever so much easier to increase the quantities and mix enough for several pies at one time. Then keep the dough in the refrigerator and it will be ready to roll out and bake at a moment's notice.

Festive Foods

Make your food look festive for the holiday season. For a buffet supper on New Year'se Eve there is cold sliced baked ham. First bake the ham which your butcher has dressed. When it is cool, apply an [illegible] and mayonnaise, mixed together and allowed to cool.

Household Hint

Salt baths are beneficial to goldfish as a remedy for parasites and fungus growth which attack them. The fish should be dipped up and lowered into a solution of 13 ounces of salt per gallon of water for two or three seconds. They should then be removed to another vessel containing well aerated water of the same temperature as that from which they were taken.

The Fashion Flashes Say . . .

The girl of limited means has to plan her clothes to the best advantage. The first rule is to get her basic color scheme and stick to it.

A suit with three different blouses can cover a multitude of engagements. Use a wool shirtwaist for sport—spectator occasions; a blouse of chiffon or sheer crepe for tea, and a lame or satin blouse for an informal dinner.

Street length black satin dresses are being shown in Paris houses and are expected to be popular with American women.

Another way of making most of one's money is to buy a black wool frock and use different scarfs, belts, bags, shoes, etc., with it. A gray dress also combines nicely with many gay colors.

A new style note is the little fur bolero to go with a black lace dress.

The Spanish influence is also seen in evening dresses with the ruffled skirts of black Chantilly lace and ruffled lace mittens.

Late afternoon is just the time to wear a smart suit of black Lyons velvet with long, fitted tunic jackets. The trimming is a face-framing collar of black fox.

Bound to score is a frock of woolen—in red, green and brown large plaid design—when worn with a coat of nutria, which has a removable lining of the dress fabric.

On their way south already are many lovely gowns. A charming evening frock is of white triple sheer with three rows of rhinestone bows on the bodice. The skirt has inset sof pleats at either side of the center.

Never nicer is the verdict of all those shopping for evening frocks. A lovely gown is made of layers of orange-hued net posed over gold lame, the little jacket with it being embroidered entirely with gold beads.

The train is in again on several very grand evening frocks. A dress of black metallic silver cloth dotted in pink has a fishtail train developing from the ripping tunic.

Two tones of tan wool are used for a charming travel suit designed to go South. The frock, with gored skirt, is of light tan woolen with lacings of dark tan leather at either shoulder. With it is worn a cape in the dark tan wool with collar and double full-length stole or cross fox.

Swing along in a frock of swinging fringe. A grand afternoon frock of black sheer crepe has the skirt covered with rows of heavy black silk fringe. The round neckline is edged with fringe, tiers of which form elbow-length sleeves.

Nothing like leather to trim wool frocks so says Victor Stiebel, who makes a beautifully fitted frock of fine black woolen and bands the hem of the flared skirt with a borde rof appliqued leather birds done in fuchsia tones. The collar has a similar applique.

Hand out for smartness in the form of a fur-trimmed glove. Nice with a Persian-trimmed coat or suit is a glove of black antelope with chevron bands of black Persian on the upper part and a band of the fur on the back of the glove.

A good friend to the woman who hasn't many evening or dinner frocks is the jacket made of black sequins with yoke of white and mother-of-pearl sequins. It can be worn over almost any frock, to give it a grand air.

Unusual effects of color are noted in a little toque of bronzey green velvet trimmed with dark red dahlia petals touched with orange red at their base. The flowers are mingled with a few yellow and green velvet leaves.

A real success has bee nscored by silk jersey for both day and evening clothes. An exquisite evening frock with fitted draped bodice and widely circular skirt is of white silk jersey. It has a broad gold kid belt and shoulder straps of narrow kid bands.

That sweet look so charming in evening fashions is very much sought after this year. It described well a lovely frock of white taffeta with low, square neckline, front and back, short puffed sleeves and a wide, full skirt. The accompanying Juliet cap and inset belt are both made of seed pearls.

Winging South is a charming ensemble consisting of a two-piece frock in putty beige woolen with brown belt and lacings of suede. With it is a loose jacket with huge pointed revers of beaver and big beaver cuffs.

The Russian Ballet girls are delighted that the full-skirted ballerina line is so popular for coats and frocks. One dancer purchased a lovely coat, a black woolen model with tightly fitted waist and very full skirt. tI has an upstanding leopard collar which fastens in crossed tabs in front, and there are long ends of the fur on the sash belt. The coat is worn with black gloves having leopard bands for cuffs.

To have lemons yield more juice and grate easily, drop in boiling water to cover for 1 minute.

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Radio listeners throughout the world will hear opera broadcast direct from the stage of New York's famous Metropolitan Opera House this year as the Christmas gift of the Radio Corporation of America, of which David Sarnoff, right, is president. Lucrezia Bori, left, and Mr. Sarnoff, both directors of the Metropolitan Opera Association, helped to formulate the plan whereby music lovers throughout the country will hear the Saturday matinee performances weekly over NBC Networks.