RECIPES FOODS

WOMAN'S PAGE

STYLES FASHIONS

Helpful Hints For The Housewife . . .

One teaspoon of dissolved gelatin added to 1-2 pint of whipped cream will make cream stiffer when whipped.

Leftover bits of jelly can be used for stuffing pears or apples to be baked.

Black specks, which frequently appear on silver, may be removed if covered with a paste made of whiting and olive oil. Let stand until dry, then polish silver with a chamois cloth.

Before applying linseed oil to outside of soapstone sink or tubs, first go over with sandpaper to make them smooth.

Many perenials have very fine seeds, and amateurs often make the mistake of planting them too deeply.

Furrows for small seeds should be so shallow as to hardly show. They can be made readily with the edge of a lath. Those for larger seeds may be a little deeper, but not over an eighth of an inch.

When soot accumulates in the chimney, place a piece of zinc on the hot coals in the kitchen stove or furnace. The vapors arising from this will carry off the soot by chemical decomposition.

When potatoes have been overboiled and gone to broth, lay a strong cloth in the colander and empty the contents of the saucepan into it. Gather up the cloth as if for a pudding, and squeeze tightly until every drop of moisture is out, and you will find that you have a light, floury ball.

Dates filled with cheese or nuts make a good accompaniment to serve on fruit salads.

Mix ingredients for ginger cookies with cold coffee instead of water. It improves them.

A clove of garlic rubbed around the salad bowl will season the salad, but will not give it too strong a flavor.

Instead of sewing ribbon belt to a buckle to be worn on wash dresses, use a snap fastener. Buckle may then be easily removed when washing.

Crumbled dried bacon is delicious when added to egg omelet. Left-over bacn can be used this way.

Don't whisper in a sick person's presence, and don't look gloomy after the doctor's visit. Imagination runs riot when one is ill and sick people miss nothing.

To remove marks on paint which have been made with matches, rub them with lemon, then with whiting and finally wash with soap and water.

A slow oven means one with a temperature of 250 to 300 degrees Fahrenheit; a moderate one from 300 to 350 degrees and a hot oven from 400 to 450 degrees.

Very lovely are the new lamps and shades designed for the room of the very young person. The bowls are of the softest white pottery, and the shades are also of white parchment, bound either wit hpale pink or pale blue ribbon, with a bow of the same finishing off the top.

Spread 2 1-2 tablespoons of prepared mustard over a leg of lamb, let it dry, then cover it with drippings and roast. The mustard gives a delicious flavor to both meat and gravy.

A stiff wire brush is a great aid in keeping the burners of a gas or an electric stove free from crumbs.

A table on rollers is a great aid to kitchen convenience. Placed near the refrigerator it is handy for quick service. It may also be wheeled to other parts of the kitchen and even into other rooms. Rollers may be placed on tables which do not have them.

A delicious snack for Sunday night's supper is made as follows: Take 2-inch squares of biscuit dough and wrap around cooked sausages. Hold in place with toothpicks. Sprinkle with grated cheese and bake 10 minutes in moderate oven. Serve on long toothpicks or canape stick.

When raw fruit is served after dinner, it should not be chilled because cold fruit loses its flavor.

Dates, stuffed with pieces of candied pineapple, make a tasty confection.

Left-Over Ham Offers Tasty Salad

A tasty salad can be made from left-over ham. Here is a recipe for a delicious dish useful at a buffet party:

One-half cup mayonnaise, one cup boiled potatoes, diced, one-half cup cooked peas, two cups cooked ham, diced, two pimientos, chopped one-half cup celery, diced, one-quarter cup bread and butter pickles, finely diced.

Blend mayonnaise gently with remaining ingredients. Arrange on crisp lettuce. Garnish with additional mayonnaise, sections of hard-cooked egg and beet slices. Serves six.

Try New Roll For Parties

For your bridge party, luncheon, supper or buffet party try this new prebuttered flake roll.

Into a bowl, crumble two yeast cakes. Add one-quarter cup sugar. Pour over them one and one-half cups warm buttermilk. Allow to stand 10 minutes. Add one teaspoon salt and one-half cup butter or shortening.

Sift and measure four and one-half cups flour. Resift with onehalf teaspoon of soda. Beat in until very smooth.

Brush With butter

Brush top with butter. Place bowl over warm, not hot, water. When very light (about 35 minutes) turn out without stirring onto floured cloth. With floured, covered rolling pin, roll out as thin as possible. Brush dough very slightly with flour.

Cut In Strips

Place flat on the dough a cookie sheet or large flat pan. Cut along edge of pan in strips 2 inches wide. Cut strips into squares. Brush with melted butter. Pile up 7 squares. Place cut edges down in buttered muffin tins.

Brush again with butter. Set in warm place for about 10 minutes. Bake for 20 minutes at 400 degrees. Rolls separate in layers easily and require no butter when eaten. Make two dozen rolls.

Adds Zest To Baked Beans

A most delicious way to serve Boston baked beans is in croquette form. The next time you serve that famous New England dish try fixing it this way:

Mash 2 cups of baked beans with a fork, work in one minced onion, one teaspoon salt, 1-4 teaspoon pepper and shape into croquettes. Mix one well-beaten egg with two tablespoons of water. First roll the croquette in cracker crumbs and then in the egg, being careful to cover the entire surface. Roll in cracker crumbs again and fry in deep hot fat until delicately browned (about one minute). Drain on brown paper. Serve with tomato ketchup.

The Fashion Flashes Say . . .

A good friend to a beige suit is a blouse made of chevron-striped brown and white satin with high neck, tight sleeves and a row of tiny gilt buttons down the center.

Ears hear with glee that earrings are extremely important again. A charming earrings is a fuchsia flower done in carved, amethysts, rubies and emerald-colored stones.

Sleek and suave is the gown of fine satin. A lovely evening frock is of rose-pink slipper satin with three enormous roses of the fabric high at one side of the droped bodice, which has double shoulder straps. The skirt is very full.

A nice change is to find pleating on bodice instead of a skirt. This trick is used for a smart frock of black crepe with ray-pleated bodice and sleeves hand-embroidered with huge red wool roses.

Be gay and wear vivid colors. For happy evenings there is Chanel's dress of bright red lace with stiffened ruffles over the shoulder and a frothy full skirt with gores of matching net.

Ripples of the south include advance notes of new sea fashions. Faultlessly tailored white flannel slacks and jackets with white flannel shirts are set off by vivid scarfs.

We just can't help it—we must be picturesque this season! Right out of an old picture is a hat with tiny cone crown in black velvet, the brim formed of twists of velvet in various shades of blue. A soft, flowing veil in black starts at the tip of the peaked crown.

Hide deep down in a luxurious and huge lynx or snow leopard collar, if you want chic in your casual coat for travel or cruise wear. Beige with snowy lynx and a black and white tweed with snow leopard are both very smart. Coats are loose and casual, but not too swagger, and have big patch pockets.

Chic comfort is emphasized in a superb housecoat of crushed velvet in royal blue or black with self-covered ball buttons all the way down. Fitted in at the waist, the skirt flares with a slight train. Sleeves are puffed at the shoulders and the self-belt ends in magnificent rhinestone clasps. An ideal hostess gown.

The dinner menu offers more when one wears the right dinner clothes. A grand dinner suit has a simple black crepe dress shirred down the bodice, a bolero just dripping with jet fringe, and red roses tucked in the belt in front.

Inexpensive luxury is achieved by a house coat of fine flannel in black, cut wit hsurplice bodice and slightly trained skirt. The fabric is held is held at the waist by a wide belt made of various hued leathers, picked out in gold thread. A clip and bright slippers would make this ideal for an intimate dinner.

Look around and see if you have some bands of good fur such as mink, marten or kolinsky. Then get sufficient lame or brocade to make a generous scraf and edge it with the fur bands. This makes a fine evening accessory.

A wise buy is a perfectly plain tailored suit in fine black woolens. This can be worn with luxurious furs or with simple but colorful scarfs and will always look good under a fur coat.

Dress up a simple but good unfurred brown, red or green coat by wearing a hat of matching felt trimmed with mink and a little scarf of mink that ties in a bow beneath the chin.

A carryover from the summer is the head scarf. With black tulle or lace, smart women wear a black lace or tulle scarf, like peasant's kerchief. Worn over the head, it is tied beneath the chin.

By FRANCES PECK
Meins Menne Institute

REMNANTS RENOVATED

YOU MAY do a complete remodeling job on the Christmas leftovers by combining 3 cups of diced cold turkey with a succulent mushroom sauce. Just melt 4 tablespoons of butter, blend with 6 tablespoons flour and cook the two until they bubble. Then merge with 2 medium cans of Cream of Mushroom Soup, add the turkey tidbits and stir until the sauce thickens. Takes but a few minutes. Serve in hot pastry shells with slivers of green pepper dappling the creamy tops.

CARE FOR THE FAMISHED

Mighty manly is this recipe for corned beef cooked in a copious casserole. Easy, too! All you need is a 12 ounce tin of corned beef, a number two can of peas or baby lima beans, a small bottle of Tomato Ketchup and a teaspoon of sugar. Just plop the whole chunk of corned beef into a baking dish, cover with drained peas or lima beans and smother in a ruddy blanket of Ketchup. Sprinkle sugar over top for a touch of sweetness and pop into a moderate oven (350° F.) for an hour's baking. Great for winter appetites.

TIMELY TIP

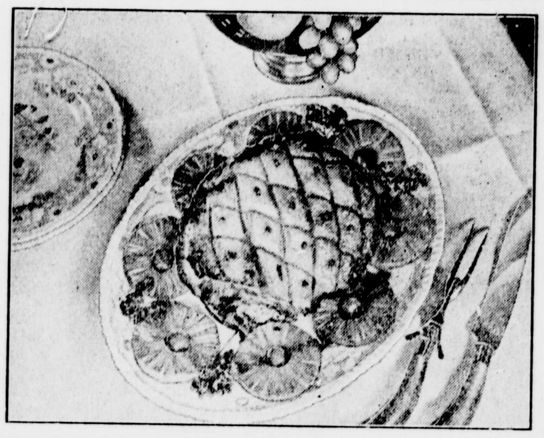
Quick turnover from tin to table cuts kitchen hours to minimum. Save time and effort—brown 1 pound of link sausages in skillet, then place in casserole in alternate layers with heaps of racy Cooked Spaghetti from a 21 ounce tin. Drench in a sauce made by blending ¼ cup robust Tomato Ketchup with ½ cup water, and bake in a moderate oven (375° F.) 30 minutes until boiling and browned. Enjoy new leisure!

CONSIDER THE CARVER

While you're giving your all to the turkey this Christmas remember the carver and garnish with a light hand. A man is in a pitiable plight working in and out of an elaborate circle of diddley trimmings with a great knife and fork—to say nothing of the state of your best linen when he's done. Be considerate—tuck sprigs of crinkly green parsley around the neck and tail. Then dot with bright cranberries and lustrous Ripe Mission Olives. Colorful and convenient!

Baked Ham Hawaiian

By Jane Rogers



BAKED ham is a perennial favorite and it well deserves the front-rank position it holds in the esteem of discriminating eaters. For baking the ham there are innumerable recipes—so many that it is easy to escape any risk of monotony in serving this dish. In Baked Ham Hawaiian the use of canned Hawaiian pineapple juice helps to give the meat a new and zestful keenness of flavor that is practically guaranteed to endow you with a reputation as an artist in the cooking of ham.

Here is the recipe:

1 smoked ham (12 lbs.)
1 cup vinegar
1 large bottle ginger ale
2 quarts (8 cups) canned pineapple juice
Bouquet-garni*
Brown sugar
1 cup raisins

Soak ham in cold water and vinegar overnight. Put ham (which has been boned and tied, if possible) in a roaster, add bouquet-garni and a little water to cover the bottom of pan. Place in a hot oven (425°F.) for about 30 minutes to brown. Then add ginger ale and pineapple juice. During next 45 minutes turn ham three times. Then reduce heat in oven to 325°F., put cover on roaster and bake slowly for 4 hours. Remove the skin, sprinkle with brown sugar, and place under flame or high heat to finish browning.

Strain the gravy, let stand a few minutes for fat to rise to top, remove grease and add slices of canned pineapple. Heat in gravy, turning once so that pineapple will absorb some of the meat juice. Remove pineapple, drain and place around ham on platter as a garnish. Place a maraschino cherry in the center of each pineapple ring.

Add raisins to the gravy, cook for 10 minutes, and thicken with flour, if necessary. Six cups are necessary for 30 servings. White or dark raisins may be used, but the former make the best colored gravy.

If ½ ham or a picnic ham is used, divide the recipe in half. 30 servings.

*Bouquet-garni—(a handful of parsley, several green onions, a bay leaf, sprig of thyme, rosemary, marjoram, basil—all should be tied together in a bundle and removed before serving).

Poached Eggs Should Be Cooked Slowly

While we are on the subject of eggs—more or less—suppose we take up the tragedy of badly poached eggs. The trick in successful poaching lies again in slow cooking. If you do not have a patented poacher, use a frying pan, filling it nearly full of boiling water, salted. Break each egg into a cup and then empty from the cup very carefully into hot water. Repeat until you have put in the required number of eggs, turn the heat down very low so that there is no danger of the water boiling, cover the pan and let the eggs cook slowly for about five minutes, or until as firm as you like them. Lift them, one at a time, with a pancake turner or skimmer and slip onto pieces or buttered toast.

Gelatin mixtures can always be hardened by placing them in a pan of cracked ice or ice water. In making fresh fruit gelatin avoid using fresh pineapple or fresh pineapple juice, even a little bit of it, for it will keep the gelatin from hardening no matter if it stands for days in the ice box.

Is lumpy cereal one of the major calamities in your household? If so, see that the water used for cereal is boiling rapidly when you start, then pour the cereal slowly into the boiling water, stirring it constantly and continue the stirring until the mixture is boiling hard after all the cereal has been added.

Perhaps it is sticky, soggy rice that bothers you. Use at least 2 quarts of boiling water to each cup uncooked rice, follow the method just described for cereal, using a fork to stir with. Stir several times during cooking and as soon as the rice is done, drain it and rinse with hot water to remove the thickened, starchy water the rice was cooked in.

Everyday Cooking Miracles

BY VIRGINIA FRANCIS

Director Hotpoint Electric Cookery Institute

When the neighboring slopes are covered with crisp, white snow which crunches under the feet and from which the slanting rays of a winter sun send diamond lights into every direction—it's skiing time. The invigorating nip in the air calls out gayly colored ski suits, sweaters, mittens, caps, and their owners. Winter sports are in full swing!

First off, you can cook a complete man-sized meal in the heat-controlled, moisture-controlled electric oven while you are out of doors careening down snowy hillsides! There's a little clock-like gadget called the chef's brain which times the baking of this meal so that when the hungry crowd comes home your oven will produce a glorious piping-hot meal, done to a turn.

Off for a skiing party—but this modern young housewife will find this meal completely done and ready for serving when she returns, thanks to the "chef's brain" timer of her electric range.

Sportsmen with the wisdom of experience know that all this glory of play on a brisk, perfect winter day has its sequel—hungry-as-bear appetites which demand a satisfying warm meal. One consisting of roast ribs of beef, baked acorn squash, carrots en casserole, and apple Betty, for instance, would fill the bill—and Bill—satisfactorily. But all too often that kind of meal means that someone has had to stay in to keep the home fires burning. And very often a trip to Hunters' Ski Slide results in the gathering of a crowd, carelessly but enthusiastically invited to "drop in" for dinner—or eats—or something afterward!

Chef and Hostess, Too

Now that is a problem, isn't it! How to share all the fun and be "army" chef and hostess, too! Nothing short of a maid or a miracle could be the solution to such a problem, and the maid is out of reach financially to most young homemakers. So—it's up to the miracle! And that miracle, always ready to perform, is the new automatic electric range.

Roast Ribs of Beef

Mrs. Sportswoman prepares the roast ribs of beef for baking and places the roast in a shallow open pan. Around the roast she arranges acorn squash (cut in half and seasoned). Then into one covered casserole go some carrots, together with seasonings and a little butter, and into another casserole go the makings of an apple Betty. Then she places the meal in the oven, and instructs the chef's brain to release the measured electric heat into the insulated oven about 2 hours before she expects to return (the exact time is determined by the size of the roast and the degree of doneness desired). She sets the temperature control to 400° and turns the oven switch for baking.

And when the gay crowd hails from the chilly, appetite-raising out-of-doors she will fall into the role of well-poised hostess by simply opening the door of her electric oven and serenely announcing "dinner is served"!

Laundering Fabrics

Frequent Washing Makes Shirts And Colors Last Longer; Grease Spots Not Necessarily Fatal

If your men folks' collars and shirts wear out sooner than you think they should, don't blame it on the wash. Ten to one, the reason is that they don't get washed often enough, or thoroughly enough. The chances are that frequent laundering with plenty of soap would have made them last twice as long.

This is not theory—it's fact. The sooner clothes are washed out, the less they have to be rubbed. And nothing is harder on fabrics than prespiration and gritty bits of dirt.

A small brush well - lathered with soap is a big help in removing stubborn streaks from neckbands, collars and cuffs.

Grease Spots

Often dark greasy spots appear on shirts and underwear after the men of the family have been tinkering in the garage and such places. These are not necessarily fatal. If you can identify the spots as machine grease, wagon grease, or tar, the garment can most likely be made to look like new.

Rub a bit of pure lard or kerosene into the stained part of the fabric. The idea is to liquefy the spots. When the article is put into the wash tub, the oily substance will mix with the soap and will readily float free of the fibres. Only the washable fabrics, of course, should be treated this way.

Nut Topping For Cake

Chopped nuts mixed with sugar and spice make an excellent topping for the busy-day cake. With the following nut topping no frosting is necessary.

Mix 1 cup of chopped nuts with one tablespoon granulated sugar, 1-2 teaspoon cinnamon and 1-4 teaspoon cinnamon and 1-4 teaspoon ground allspice and nutmeg mixed. Sprinkle over cake batter before baking.

This amount is sufficient topping for cake baked in a nine-inch square pan.

Cinnamon Adds Flavor

A tiny speck of cinnamon adds flavor to each cup of cocoa or chocolate. Add during the cooking so that the flavors will be wel-blended.

Spice Will Transform Every Type Of Food

Some Suggestions For Flavoring The More Familiar Dishes

From soup to nuts, there is nothing on the dinner menu that a pinch of spice can't transform. Here are a few suggestions.

Clam Chowder—Needs thyme, a bay leaf and caraway seeds as much as it needs clams.

Beef Stew—Takes on a banquet flavor when cooked with a small quantity of pickling spices.

Boiling Potatoes—Make you forget calories when cooked in salted water with two bay leaves, then rolled in a mixture of melted butter and paprika.

Chocolate Desserts—Such as puddings, cakes and pies are improved by adding a pinch of ground cloves.

Some Ideas For Making Flavorsome Sandwiches

Five Kinds That Will Be Welcomed, Especially With Beer Or Highballs

The popular hostess is one who knows how to make good sandwiches. They should be tasty and flavorsome, especially if beer, highballs or ginger ale are served with them.

Meat or Cheese—Cream a little dry mustard with the butter and spread this on the bread.

Baked Beans—Mash cold baked beans and season with 3 tablespoons chili sauce or 1 teaspoon prepared mustard. Good on any kind of bread.

Toasted Cheese—Apply sweet paprika liberally. A strip of bacon blends well with this.

Egg—Combine chopped hard-boiled eggs with mayonnaise and paprika.

Tomato—Season thoroughly with salt and black pepper. Spiced meats and bologna are snappy additions.

Lovely Linens

For a dinner cloth, the monogram is often placed at opposite ends, in the center facing the ends of the table, and far enough in to be just above the service; or at opposite right-hand corners, about fifteen inches diagonally in from the corner of the table. A small cloth uses only one monogram at the head of the table, about fifteen inches in from the right-hand corner. Napkins may be marked in the exact center and folded in thirds crosswise then crosswise; or marked in one corner and folded into quarters.

New Type Of Recipe

Creamed Brussels Sprouts With Chestnuts For Those Wishing A Novel Combination.

Creamed brussels sprouts with chestnut! Doesn't that sound intriguing? Tiny green sprouts and golden brown chestnuts enfolded in a rich creamy sauce—it's a new high in flavor combinations and attractiveness! Shell out the chestnuts and prepare creamed brussels sprouts with chestnuts for the Sunday dinenr—it's so good.

Creamed Brussels Sprouts With Chestnuts

Half pound chestnuts, 1 box brussels sprouts, 1 1-2 tablespoons butter, 2 tablespoons flour, 1-2 teaspoon salt, few grains pepper, 1 cup boiling water, 1 cup evaporated milk.

With a sharp knife cut a slit in shells of chestnuts. Set chestnuts in a moderate oven fifteen to twenty minutes or until shells begin to pop open. Cool slightly and remove shells. The inside skin should come off. Trim brussels sprouts and boil briskly in salted water until just tender, but not discolored, about 15 minutes. Drain. Combine with chestnuts and white sauce made of remaining ingredients. Yield: 8 to 10 servings.

Those people who do not ordinarily like brussels sprouts will go for creamed brussels sprouts with chestnuts—for the delicate flavors of the sprouts (be sure not to overcook them) and the chestnuts blend subtlely in the rich, creamy sauce.

Save Drippings From Meat

Saving the meat drippings is a habit with thrifty housewives, and a wise one, too, for meat drippings can be used to add the distinctive flavor to otherwise uninteresting foods.

Most vegetables are improved by the addition of meat drippings as seasoning. And, what would gravy be without that delicious meat flavor?

Ham and bacon drippings, because of their characteristic flavor, frequently are used for flavoring vegetables and hot breads, such as muffins and corn bread.

Add Orange To Chocolate For A Good Blend

Chocolate and orange flavor blend well. Add orange extract to chocolate frosting or candy. Try covering a chocolate cake with orange frosting.

Grape Juice Finds Year Round Favor As Beverage and in Tasty Recipes

A Delicious Dish—Grape Juice Chiffon Dessert

HAVE you ever stopped to realize what an important part habit plays in the selection and use of some of our every day foods and beverages? If we become accustomed, for example, to serving tomato juice or orange juice at breakfast it is seldom that we find a place for it in any of the other meals of the day, or in any other form.

Grape juice falls in this group. Everyone is familiar with the healthful and delicious qualities of this bottled fruit juice, yet its use in the average American home is usually confined to serving as an appetizer, as a thirst quencher during the summer months, or as a healthful, energizing drink for convalescents, children and adults.

Since the season for ripe grapes is comparatively short, it is interesting to learn of new and delicious uses for grape juice, so that we may enjoy the flavor of fresh grapes the year 'round. It will undoubtedly be news to many housewives to learn that grape juice has a definite place in many types of puddings, custards, sauces, sherbets and frozen desserts.

Grape juice in addition to its taste appeal also has a very definite eye appeal, because of its rich natural purple color. This is true not only when it is served just as a beverage, but also when it is used in some of the appetizing dishes mentioned above.

The next time you order a bottle of your favorite brand of grape juice, just remember that it will win equal acclaim from your family if you also use it in any of the grape juice recipes listed below.

Grape Juice Chiffon Dessert

1 tablespoon gelatin
¼ cup cold water
2 tablespoons lemon juice
½ cup sugar
3 eggs
⅛ teaspoon salt
⅔ cup grape juice
½ cup whipping cream

Beat egg yolks slightly and add lemon juice, sugar and salt. Cook in double boiler stirring constantly until mixture thickens. Remove from fire, and add the gelatin that has been soaked in the ¼ cup of cold water. Stir until dissolved. Add the grape juice and cool. When the mixture starts to stiffen, fold in the stiffly beaten egg whites. Pour into greased molds or pile in parfait glasses. Chill again and serve, topped with whipped cream and maraschino cherries. Serves six to eight.

The following recipe will make a most delicious appetizer to put the palate in the proper state of receptiveness for any meal.

Spiced Pineapple and Grape Juice

1 pint unsweetened pineapple juice
1 pint grape juice
1½ teaspoons whole cloves
3 nutmegs
2 sticks cinnamon, each about 2 inches long
½ of an orange rind

Break the nutmeg into pieces with a hammer and cut the white inner skin from the orange rind. Combine ingredients and cook slowly for 10 minutes. Strain and serve cold. Serves six.