Food, of course, must be well seasoned to be worthy of its piquancy

THREE MEALS A DAY

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SIDNEY SNOW will be glad to answer any questions on food

HOT OFF THE GRIDDLE

To iron ruffled curtains, iron ruffles, a few inches at a time, finishing edges first then nosing iron into gathers. Iron selvage edges, ironing with the thread of the material. Avoid stretching. Then iron the rest of the curtain, starting at the top hem.

Different stains produce different colored woods. Added applications of stain darken wood. Test on newspaper to determine the approximate shade. Apply with paint-brush or folden cloth. Let remain a moment, then wipe off, unless dark color is desired. Two short applications give best colortone. Oil and wax after stain will darken finish. Polishing may finally be done with wax or varnish. A dark stain is difficult to lighten.

A pre-cooked bean new on the market, requires no preliminary soaking Even confirmed "baked beaners" accept this short cut. And many find the recently introducted frozen baked beans just about as easy to prepare as were the canned varieties.

Weatherstrip may be had in various types. The lowest priced felt is the least efficient but the superior rubber covered and metal-covered grades may be difficult to obtain. Weatherstripping is easily attached with small tacks at close intervals. If it is desired to avoid the expense of buying weatherstrip, window frames may be sealed against drafts by working small strips of folded newspaper between the window and frame on all four sides, and refraining from opening the windows so treated during cold weather.

If you have a spotted dress or suit don't take it to a "cut price" cleaner who may know less about spot removal than you do. The best cleaning establishments in your city employ skilled technicians who have laboratory facilities and much reference data to aid them in spot removal. It is always safest to write on a piece of paper what caused the spot, pinning it to the garment at the spot. Spots on silk should always be taken to a professional cleaner. Spots on rayon and other synthetic fibers may be exceedingly difficult to remove, and these should also be entrusted to professionals. However most common spots can be removed safely in the home, by following directions for spot removal.

Dentists claim there is no better dentrifice than pure, fine salt. It stimulates gums. It helps check bleeding.

White clothes should be hung in the sun for bleeching benefit; colored fabrics in the shade. Clotheslines should be wiped with soapy cloth following by damp cloth to avoid dirtying the laundry. Wire lines may be wiped with kerosene or a cloth, rewiped with a dry cloth before clothes are hung. If wire lines are used be sure they are of good quality and non-rustable. Preserve pillowslips, towels and similar items by not clothespinning at corners—fold them over the line so they won't sag out of shape. Clothes well hung are half ironed.

Electric range top units should be kept wiped clean. Don't let any moisture touch exposed heating parts. If you have lost the booklet giving special instructions for care of your electric range, ask the dealer for another one.

Broken pottery, chinaware and glassware—including decorative pieces, vases, lamp bases, dishes and the like—can be repaired almost invisibly and stronger than new with the help of any one of the special cements sold in the stores. Surfaces to be joined should be clean and dry. Both should be liberally coated with the cement the pieces pressed firmly together and allowed to stand overnight for thorough drying, after which excess cement may be scraped off the surfaces with a dull knife. In repairing some fragile pieces, it may be necessary to hold the parts in place with them for some minutes while the preliminary setting takes place.

Cup handles can be protected against breakage by hanging cups on hooks instead of stacking them. The hooks should be screwed into the underside of shelves, well spaced to avoid jostling, and shelf piles of other dishes underneath should be low enough to allow ample hand space for cup removal. There is also a spring-clip type of cup hook which grips the cup firmly preventing accidental falling off the hook.

Scum on bottled fruit and jam indicate the presence of fermentation. After having removed the scum turn the preserves into a clean jar and dredge well with fine sugar.

Cream Puffs

A good cream puff, regardless of the type filling used is always a fine dessert and one that brings "ohs and ahs" from every member of the family. Possibly you have relied on your bakery for these tasty bits, but try making them at home for a change, you'll be surprised at their goodness.

CREAM PUFFS

1 cup boiling water
½ cup shortening
1 cup flour
4 eggs

Add the boiling water to the shortening, bring to a boil and stir in the flour thoroughly Remove from fire, let the mixture cool slightly and add the eggs one at a time beating in each one for some time before adding the next. Drop by spoonfuls on a greased pan about two inches apart, shaping into a circular form and having the batter a little higher in the center. Bake one half hour in a miderate to slow oven (400 F for ten minutes then reduce to 350 F.) If these cakes are removed from the oven before they are thouorghly done, they will fall. Take out one; if it does not fall, the others may be removed.

Cool; cut a slit in one side, and fill with cream filling whipped cream or a fruit mixture. Cream puffs and eclairs make an excellent foundation for a great variety of desserts. Split them open; fill with any kind of ice cream; cover with any sauce. Serve immediately.

Success Of Salad Is In The Dressing

Housewives are very particularly thankful for salads in these days of meat shortages and they have come to depend on them as never before, and since a meat salad is not common there is not the problem of planning them. We serve them now, not only because we like them so much, and because they are so good for us, but to round out meals and they are certainly indispensible for luncheons.

Many an otherwise good salad though has been completely ruined by a poor dressing, or the almost exclusive use of one style dressing. One appreciates variety here as with anything else, so one occasion, if you are planning for example, a raw salad, plan a

PEANUT BUTTER DRESSING

1 teaspoon salt
1 teaspoon dry mustard
Dash of cayenne
2 tablespoons flour
2 tablespoons sugar or light corn syrup
1 egg or 2 yolks
1 cup evaporated milk
2 tablespoons peanut butter
¼ cup vinegar

Blend salt, mustard, cayenne, flour and sugar. Add eggs and mix well. Add milk and cook over hot water, stirring constantly until mixture thickens. Remove from heat, stir in peanut butter and then vinegar slowly. If too thick, thin out with milk.

Popovers Add To Any Meal

Though hot bread of any kind will do wonders to improve any meal, there is just something about a popover that is entirely different and it immediately lifts a 'plain" meal into the "special" class, and adds that certain something that no one can describe. Contrary to popular belief, the popover is not an impossible or for that matter, even difficult thing to prepare and the rule holds true here as with biscuits or many other breads—they simply must be served piping hot—right out of the oven—so just plan your baking time accordingly.

POPOVERS

1 cup sifted flour
¼ teaspoon salt
⅛ cup milk
2 eggs well beaten
1 teaspoon melted butter

Sift flour once, measure add salt and sift again. Add milk gradually and stir until a smooth batter is formed. Add eggs and blend. Add butter and beat vigorously with a rotary egg beater for 2 minutes (Thorough beating of popover batter is necessary.) Turn into greased custard cups or hot greased iron popover pans. Bake in a hot oven (450 F.) until the popovers puff, then decrease the heat to moderate (350 F.) and bake until brown. Baking time, about 30 minutes. Makes 12.

Stuffed Lamb Breast

In spite of the fact that a breast of lamb doesn't possess an abundance of meat—it too can be made to serve quite a few people with the use of stuffing—and the results will prove very pleasing.

STUFFED LAMB BREAST

Lamb breast and foreshank
Salt and pepper
1 cup cooked rice or barley
1 tablespoon grated onion

Have the foreshank removed from breast and the meat ground. Have bones creacked so that the meat may be carved between the ribs. Make a pocket lengthwise in the breast by cutting the meat close to the ribs. Sprinkle pocket with salt and pepper. Combine ground meat from the foreshank with the cooked rice or barley. Season with onion, salt and pepper. Fill pocket with the stuffing and sew or skewer edges together. Sprinkle outside with salt and pepper. Place uncovered in a pan and bake in a moderately slow oven (300-350 F) for 1 hour, then cover and continue cooking until tender, about 1hour longer. Serves 6.

If desired, add curry powder to rice stuffing, or fill the breast with bread stuffing.

Oven-Steamed Pudding

Some like them hot, some like them cold, but with spring just around the corner, this is the time to take advantage of steamed puddings and serve them while the serving is good Here is one that is low on sugar and shortening both:

OVEN-STEAMED PUDDING

1½ cups sifted cake flour
2 teaspoons double acting baking powder
½ teaspoon salt
1-3 cup sugar
2 tablespoons shortening
1 egg, beaten until thick and fluffy
2-3 cup milk
1 teaspoon vanilla

Sift flour once, measure, add baking powder, salt and sugar, and sift together three times. Cream shortening. Add sifted dry ingredients, egg, 1-3 cup milk, and vanilla; beat until smooth. Add remaining milk and beat ½ minute longer. Turn into greased indivdual molds, filling ½ full. Cover tops with brown paper and tie securely. Place in pan in 1 inch of hot water. Bake in moderate oven (375 F.) about 55 minutes, or until done. Serve hot with fruit sauce. Makes 6 servings.

Or turn into greased 1½ quart casserole, cover with paper, and tie securely. Bake in pan with water as directed above about 1 hour.

Or turn batter into greased top of double boiler, covered with lid, and place over boiling water. Cook 1 hour or until done.

Salads Popular At Bridge Luncheons

Though there aren't many housewives who aren't doing some kind of war work, each in her turn can always find time for entertaining her particular group of friends—it might be a luncheon or the ever popular bridge party.

Now, as in the past, a salad is still the popular thing to serve. In fact, at the present they are probably more popular than ever, because salads are things that can be done up in quite elaborate style and still stay well within our ration budget. For instance, if we are planning a luncheon salad, an unrationed chicken can be served the night before, for the family dinner leaving sufficient pieces for the next day. And no hostess need ever worry that some guest might suspect left-overs—these days it's considered very smart to serve the last crumb of anything. But whether you will use leftovers or not here are a few salads that will be well liked:

TOMATO ASPIC RINGS

4 teaspoons unflavored gelatin
2½ cups tomato juice
¾ teaspoon salt
1 teaspoon chopped onion
¼ teaspoon celery seed
1 tablespoon lemon juice

Soften gelatin in ½ cup of the tomato juice, Add salt, onion and celery seed to remaining tomato juice. Bring slowly to boiliing point and strain through fine sieve into softened gelatin; stir until dissolved. Add lemon juice. Pour into individual ring molds and chill until firm. Unmold. Fill rings either with chicken salad or with minced vegetables marinated in French dressing. Garnish with a spoonful of mayonnaise, sprinkle with paprika surround with crisp salad greens.

CHICKEN MOUSSE

2 tablespoons unflavored gelatin
1¼ cups chicken broth
1 cup minced cooked chicken
½ cup finely chopped celery
2 tablespoons chopped sweet pickle
¼ cup finely diced green pepper
¼ teaspoon salt
Dash of pepper
2 tablespoons lemon juice
½ cup mayonnaise
½ cup evaporated milk, whipped
Deviled eggs
Salad greens

Soften gelatin in ½ cup of the cold broth; dissolve in remaining ¾ cup broth, heated to the boiling point. Chill until syrupy. Add the chicken, celery, sweet pickle, green pepper, salt, pepper and lemon juice to the mayonnaise.

Combine with the gelatin mixture, fold in whipped evaporated milk. Add more seasonings if necessary. Turn into a mold which has been rinsed with cold water. Chill, unmold on platter and garnish with deviled eggs crisp salad greens. Serve in slices.

TOMATO AND EGG SALAD

6 lettuce cups
6 tomatoes
6 hard cooked eggs
Mayonnaise

Arrange lettuce cups on platter or individual plates. Skin tomatoes, cut into sixths or eighths, leaving sections joined at the bottom. Cut hard cooked eggs lengthwise in the same way. Holding each egg together, place on end in an open tomato. When released, the egg will fall open into a flower-like petal arrangement. Serve with Mayonnaise.

Frozen Desserts Know No Special Season

Frozen desserts are so popular with everyone that we never confine them to any particular season, but are apt to serve the most frozen of frozen desserts on the coldest of nights with perfect ease, whether it be ice cream, or such a dessert as this

MACAROON RUM PUDDING

2 tablespoons gelatin
1 cup cold water
2 cups hot milk
4 egg yolks beaten
1 cup sugar
4 egg whites, well beaten
1 teaspoon vanilla
Macaroons
¼ cup rum
Whipped cream
Maraschino cherries

Soak gelatin in cold water in a saucepan. Add the hot milk and dissolve. Add beaten egg yolks and sugar and cook together until thickened, stirring constantly (about 6 minutes). When cool, add the well beaten whites of eggs and a teaspoon of vanilla.

Line the bottom and sides of a form with waxed paper and spread with macaroons which have been soaked in one-quarter cup of rum. Pour in gelatin mixture slowly so as not to disturb macaroons. Set in refrigerator for several hours and turn out on serving dish. Remove paper and decorate with whipped cream, maraschino cherries and crystallized fruit, if desired.

Stopping Cold Drafts

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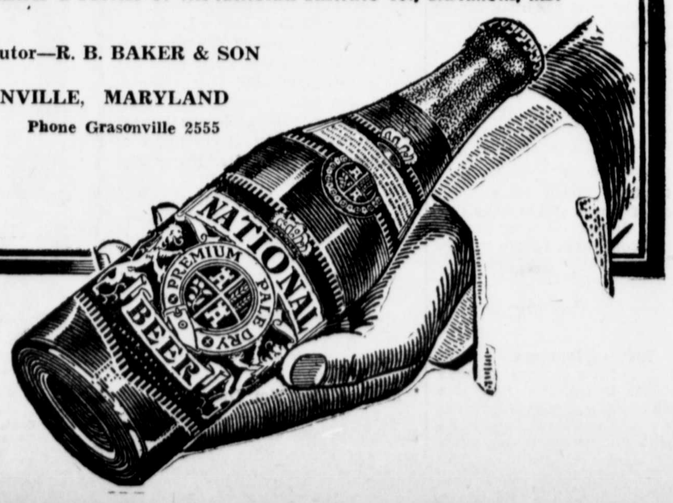

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