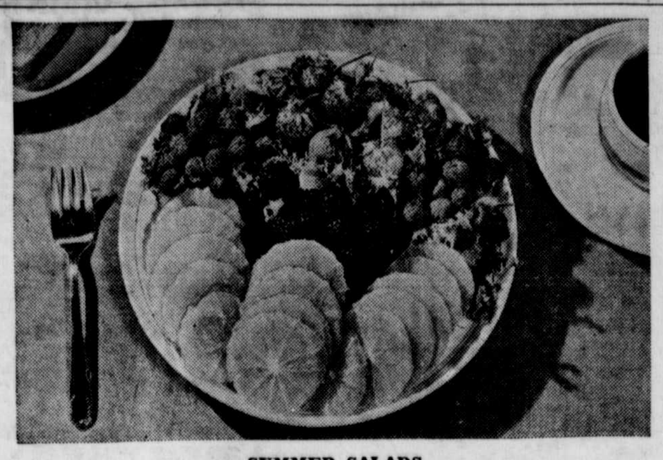


SUMMER SALADS
(Recipes Below.)

Household News By Eleanor Howe

Salads, in summer, are as important as swimming or tennis, or golf! Nothing tastes quite so good as a cool, crisp mixture of fresh greens, or fruits, or vegetables, served with just the proper dressing. The very word is refreshing—like a drink of cold, sparkling spring water after a long and dusty hike.

Very light salads may be served as an appetizer first course, if desired. Dinner salads, too, are light; they may be served as a separate course, or with the main course of the meal. For luncheon, salads may be somewhat heavier, because the main luncheon dish is likely to be light. Many times, a luncheon salad is a whole meal in itself, served with bread or crisp rolls, a beverage, and dessert. And there are many times in informal luncheons and dinners, when salads do duty for dessert.

What makes a good salad? Plenty of crisp, fresh greens, a blend of fruits or vegetables or fish, a zesty dressing and a dash of color, say the experts. To make salads appetizing and refreshing, as they should be, everything must be fresh, crisp, and well chilled. Greens are freshened in ice water for half an hour, well drained in a salad basket or bag, and left in the refrigerator to chill. To prepare head lettuce for salads, cut out the core or stem with a pointed knife, and let cold water from the faucet run into this opening. The water forces the leaves apart and cleans them.

Use other greens besides lettuce for garnishing salads, and in mixed green salads, as well. Watercress, tender inside leaves of raw spinach, endive, escarole and romaine are good for variety.

Add cubed, leftover meats to green salad, for a hearty main dish. And for hot days, plan fruit salad plates for lunch or supper.

Peeled oranges, sliced and served with fresh, whole berries, with lettuce, watercress or endive for a garnish, make an attractive and refreshing meal.

Crab Apple Salads.
(Serves 6)

6 eggs
Pink pure food color
12 cloves
6 tiny sprigs of green
1 head lettuce
½ cup mayonnaise

Place eggs in saucepan, cover with boiling water and simmer gently until eggs are hard cooked (about 15 minutes). Remove shells while eggs are very hot, then while holding egg under hot water, flatten both ends of the egg until it takes on the shape of a small crab apple. Paint a tint of pink on each egg with pink liquid color; place a clove at the stem end of the egg and another at the blossom end. Add a tiny sprig of green at the stem end and the "crab apple" will be complete. Arrange lettuce cups on individual salad plates; place one egg on each plate and serve with mayonnaise.

Fruit Salad.

Toss lightly together in salad bowl one cup watermelon balls, one cup muskmelon balls, one cup honey dew melon balls, 1 cup seeded red cherries, and 1 cup diced celery. Add french dressing in sufficient quantity to thoroughly coat all fruits. Serve in bowl lined with chilled greens.

Golden Fruit Salad.
(Serves 6)

1 tablespoon gelatin
2 tablespoons cold water
1 cup juice from canned pineapple (hot)
¼ cup sugar
Few grains salt
½ cup orange juice
¼ cup vinegar
1 orange (cut in pieces)
1 cup raw carrot (coarsely grated)
1½ cup crushed pineapple

Soak gelatin in cold water and dissolve in hot pineapple juice. Add sugar, salt, orange juice and vinegar. Cool, and when beginning to stiffen, add remaining ingredients. Turn into wet mold and chill until firm. Unmold on lettuce. Serve with mayonnaise or fruit salad dressing.

> If you're planning a picnic for a crowd, be sure to read Eleanor Howe's column next week. You'll find in it Miss Howe's own tested recipes for picnic foods—a recipe for a chocolate cake to serve 25 hungry picnickers; directions for making barbecue sandwiches or meat loaf for the same size crowd; and a recipe for a gallon of inexpensive chocolate chip ice cream.

Fruit Salad Dressing.

2 egg yolks
½ cup strained honey
Juice 1 lemon
Dash salt
1 cup whipping cream

Place egg yolks, honey, lemon juice and salt in top of double boiler and cook ½ hour. Remove from flame, beat with dover egg beater and cool. Whip cream and then pour the chilled honey mixture into the whipped cream—beating entire mixture with dover egg beater. Serve with any kind of fruit salad.

Appetizers.

Cut the crusts from slices of very fresh bread. Spread bread with cream cheese generously mixed with paprika. Roll as for a jelly roll and slice in very thin slices. Brush with melted butter, toast lightly, and serve immediately.

French Dressing.
(Makes 1½ cups)

½ clove garlic (grated)
4 lumps sugar
1 tablespoon salt
1 tablespoon paprika
1 cup oil
⅓ cup vinegar

Grate garlic on lump sugar, and let stand before using, for several hours. When ready to mix, place all ingredients in order listed in jar. Shake vigorously and serve.

Tomato Jelly Rings With Salmon.
(Serves 5 to 6)

1 tablespoon gelatin (unflavored)
¼ cup cold water
2 cups tomato juice
1 tablespoon sugar
½ teaspoon salt
Dash pepper
1 bay leaf
1 teaspoon onion (minced)
½ cup celery (chopped)
2 teaspoons lemon juice
1 pound can salmon
Watercress or lettuce
Salad dressing

Soak gelatin in cold water. Combine tomato juice, sugar, salt, pepper and bay leaf, and bring to a boil. Strain. Dissolve softened gelatin in the hot liquid. Allow to cool until the mixture begins to thicken. Fold in onion, celery and lemon juice and pour into individual ring molds. Chill until firm; just before serving unmold on beds of watercress or lettuce. Fill centers of salad rings with large flakes of salmon. Serve with salad dressing.

Have you ever realized that every single one of us includes, in our daily routine, several hundred homely, household tasks? And have you ever discoverd by accident some simplified, easy, and practical way of doing one of these tasks? Then you know how valuable a book would be that contained several hundred just such helpful hints on homemaking.

Send 10 cents in coin to "Household Hints," care Eleanor Howe, 919 N. Michigan Avenue, Chicago, and you'll receive your copy of this helpful booklet, promptly.

(Released by Western Newspaper Union.)

Tasty Cases

Green peppers, cut in halves and simmered for 10 minutes, make tasty cases for creamed or scalloped fish. After the peppers have been filled put them in the oven for five minutes or so to brown the tops.

Clothes Space

For additional clothes space in the closet fasten a bird-cage hook to the top of the closet door. This will hold six or eight hangers and will keep long dresses up from the floor.

FIRST-AID to the AILING HOUSE

by Roger B. Whitman

(© Roger B. Whitman—WNU Service.)

Poor Chimney Draft.

QUESTION: My smokestack draws well when there is no wind, but does not work satisfactorily on a windy day. The chimney has been lengthened so that it is well above the roof, but that did not help. The location of the house may have something to do with it. The house is in a valley between two hills, about 50 feet taller than the house. Both hills are about 200 feet from the house. I would appreciate your advice.

Answer: The force of the wind coming down from the hills may cause a down-draft condition in the chimney. A type of revolving chimney cap, made of sheet metal, with a vane on top may help. The vane will turn the open part of the cap away from the wind, minimizing the downward sweep of the wind from the hill. Any sheet metal shop will be able to supply it.

Disintegrating Bricks.

Question: The brick on my bungalow seems to be disintegrating. Many of them had scaled off to depths of from one-eighth to one-half inch. The builder claims that all brick is more or less affected this way by the frost. He says a clear waterproofing brushed on the wall will correct this condition. Do you think this will be adequate?

Answer: A porous brick will absorb moisture, which during the winter may freeze, causing the brick to chip or scale off. Waterproofing the brick will most likely prevent the absorption. If the brick is very porous two coats may be necessary.

Sawdust and Cement Mix.

Question: I noticed in several rural publications a reference made to a floor made of cement and sawdust. What are the advantages of such construction, and what is the formula?

Answer: This form of cement mixture is still in the experimental stages. The purpose is to obtain a concrete floor that may be somewhat warmer than ordinary concrete in barns and poultry houses. Further information can be had by writing to the Extension Service Bureau, University of New Hampshire, at Durham, N. H., for Circular No. 217.

Rust Stain on Cement.

Question: Please let me know how to remove rust stains from white cement on a terrace; caused by iron furniture standing on it.

Answer: Dissolve one part of sodium citrate in six parts of water. Mix thoroughly with six parts of commercial glycerine. Mix a portion of this with enough powdered whiting to form a paste, then spread on the stain in a thick coat. When dry, replace with fresh paste. Several applications may be necessary.

Bedroom Ceiling.

Question: I have the problem of bad ceilings in some bedrooms. The plasterer advised plastering on wire lath, then applying some kind of paper before painting. What is the reason for this? There is no wallpaper on the walls now.

Answer: The plasterer had in mind the application of "painter's cloth" over the plaster. This is a strong fabric applied over plaster surfaces to prevent the cracks from showing through the paint.

Separating Rooms.

Question: My living room and dining room adjoin with a wide space between the two rooms, so that they can be used as one, when desired. When privacy is temporarily desired, is there any way the two rooms may be separated without destroying the present lay-out?

Answer: A set of folding doors can be installed, if the space is too wide for a pair of French doors. Your only other alternative would be to hang portieres.

Leaking Leaders.

Question: The outside leaders of my house are leaking very badly. Will this cause any damage to the house? How could they be replaced so I would not have trouble with them again?

Answer: Leaking leaders should be replaced as soon as possible. A 16-ounce corrugated copper leader should give you long and satisfactory service.

Burst Boiler.

Question: When we closed our house for the winter last fall, water in the heater was not drawn off. This spring on lighting the fire, we found that the boiler had been cracked by the freezing of the water. Can this be repaired, or must I get a new heater?

Answer: Boilers are built up of sections, any one of which can be replaced. Any plumber should be able to get new sections to replace those that are broken. It will not be necessary to get an entirely new heater; replacing the burst sections will be much less expensive.

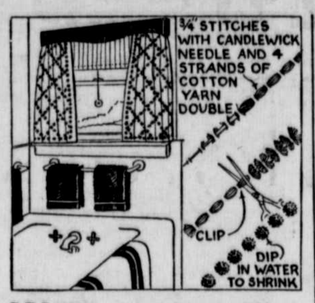
Tarnished Brass.

Question: What can be done with old brass fireplace fittings and grate, which have become tarnished and darkened through the years? I would like to make it look bright.

Answer: The tarnish can be removed by washing with ordinary vinegar in which has been dissolved as much salt as will be taken up, followed by rinsing with clear water. Use any good brand of metal polish for polishing. Remove traces of the polishing material by wiping with benzine, (be careful of fire.) Apply a coat of clear lacquer. This will prevent the brass from tarnishing.

HOW TO SEW

by Ruth Wyeth Spears



WHEN we last heard of Marty and Bill the curved bottom shelf of that old buffet had not been used. Well, Bill made it into a cornice board for the bathroom window, and painted it blue. Then Marty went into action on curtains to match.

Grandmother is an expert at doing old-fashioned candle wicking, so together they made the tufted curtains illustrated. They used plain white muslin marked off diagonally in three-inch squares. They found the blue they wanted for the tufting in a soft string type of cotton yarn. The sketch tells you the rest. The dipping is what really turned the clipped stitches into tufts; then the curtains were stretched into shape to dry but were not ironed. All this about curtains has given Gram the most wonderful idea for something for a bride's kitchen shower that is coming off soon. It is pretty clever, we think. Watch for it, next week.

* * *

NOTE: Many other old-time stitches have modern uses. Sewing Book 2 contains directions for 42 of these stitches with suggestions for their use in your home. To get a copy send order to:

MRS. RUTH WYETH SPEARS
Drawer 10
Bedford Hills New York

Enclose 10 cents for each book ordered.

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Address .....

HOUSEHOLD QUESTIONS

A reader suggests putting a little blue or green vegetable coloring in the goldfish bowl to give the water a more realistic touch of the deep.

* * *

When frying don't put in the article to be fried until the fat is still and a faint smoke is seen rising from the pan.

* * *

Browned pears make delicious garnishes for veal or pork chops. Allow half a pear to a portion. Dip each pear into flour and brown it in a little fat in a frying pan. Sprinkle with salt, pepper and cinnamon.

* * *

Cold air drops and hot rises. The compartment of the refrigerator under the ice chamber is, therefore, always the coldest part of the refrigerator.

* * *

Iron rust may be removed from white material with sour milk.

Ask Me Another

A General Quiz

The Questions

1. Who wrote the poem in which appear the words: "Stone walls do not a prison make"?
2. Do the Eskimos have a word for any number beyond twenty?
3. When a military man speaks of logistics, he refers to what?
4. Which President of the United States lived to be 90 years of age?
5. Which of the following have the highest diplomatic rank—consuls, ambassadors, or ministers?
6. A long ton is equal to how many pounds?
7. What are bats classed as, birds, flying mammals, or rodents?
8. Where in the United States are the Badlands?
9. Which of the following is a poor conductor of electricity—silver, mercury, or copper?
10. Which of the Great Lakes is the smallest, Lake Ontario, Lake Huron, or Lake Erie?

The Answers

1. Richard Lovelace ("To Althea from Prison").
2. No. Their word twenty actually means "a-man-counted-to-the-end."
3. Logistics refers to transport and supply.
4. John Adams.
5. Ambassadors.
6. A long ton is 2,240 pounds.
7. Flying mammals.
8. To the southeast of the Black Hills, in the western part of South Dakota.
9. Mercury.
10. Lake Ontario, 7,430 square miles; Huron, 23,010 square miles, and Erie, 9,940 square miles.

President Inviolable

Theoretically, the President of the United States cannot be legally arrested for any act whatsoever, even the commission of murder. His person is inviolable during his term of office and he is beyond the reach of any other department of the government, except through impeachment. If the President were impeached, convicted and removed from office he would then be subject to arrest as a private citizen. The President might be arrested by mistake.

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