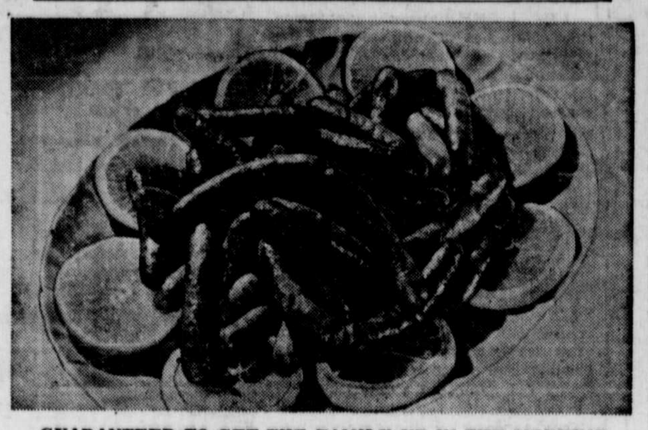
Household News By Eleanor Howe



GUARANTEED TO GET THE FAMILY UP IN THE MORNING
(See Recipes Below.)

BREAKFASTS TO GET THE FAMILY UP

"The nice thing about breakfasts" said one newlywed, "is that you don't have to **plan** them, you just serve them." Although it is possible to get a breakfast with whatever there is at hand in the line of toast, coffee, and fruit juices, a little planning does yield big dividends.

For it is planning that makes possible the breakfast specialties that get the laggards out of bed in the morning—and down to eat before they go. And that's important, because they miss the Vitamin C in the orange or tomato juice when they skip breakfast, the Vitamin B in the whole grain cereal, the iron in the egg yolk, which aren't always made up later in the day.

A sketchy, hurried breakfast, or none at all, accounts, too, for some of that mid-morning fatigue. It's a long time to go without food, from six o'clock of one night until noon of the next day.

Here, then, are some breakfast menus, and some recipes for new breakfast specialties, that are guaranteed to get the family out of bed in the morning. Just let them get one whiff of a platter of shiny brown sausages garnished with orange slices, like that in the picture above, and no coaxing will be needed to get them down to breakfast.

QUICK BREAKFAST
Chilled orange juice
Hot cornflakes over banana wedges
Oven eggs in cornbread cases
Pan-fried bacon
Coffee, milk

LEISURELY BREAKFAST
Grapefruit halves
Bran flake cereal with brown sugar and cream
Apricot omelet
Buttered toast
Coffee, milk

Raisin Sally Lunns.
(Makes 2 dozen 2-inch Lunns)

1 cup milk
1 cake compressed yeast (½ ounce)
3 tablespoons sugar
½ teaspoon salt
¼ cup melted shortening
2 eggs
3 cups sifted flour (all-purpose)
¾ cup raisins

Scald milk and cool to lukewarm (85 degrees Fahrenheit). Add crumbled yeast, sugar, and salt. Add 2 cups flour, beating thoroughly. Add melted shortening and beaten eggs. Add remaining flour, beating until smooth. Add raisins. Fill greased muffin pans half full. Brush with butter (if desired), cover and set in warm place to rise until doubled in bulk (about 45 minutes). Bake in moderately hot oven (400 degrees Fahrenheit) for 15 minutes.

Eggs in Corn Bread Cases.
(Serves 6)

6 squares or slices corn bread
½ cup butter (melted)
6 eggs
Salt
Pepper

Cut off top crusty portion of corn bread. Then remove part of corn bread from each slice, forming a depression. Brush top of each slice with melted butter. Break an egg into each depression. Sprinkle with salt and pepper, place on baking sheet and bake in hot oven (475 degrees Fahrenheit) for 10 minutes or until white of egg is set. For quick breakfast, corn bread should be prepared the day before.

Grated Apple Waffles.
(Makes 8 waffles)

1½ cups flour (all-purpose)
½ teaspoon salt
½ teaspoon cinnamon
½ cup sugar
2 teaspoons baking powder
2 eggs
1 cup milk
1¾ cups cooking apple (grated or cut fine)
3 tablespoons melted shortening

Sift flour once before measuring. Then add salt, cinnamon, sugar, and baking powder and sift again. Separate eggs. Combine milk, eggs, and cooled melted shortening. Add dry ingredients to milk and egg and stir lightly until just dampened. Fold in grated apple. Beat egg whites until stiff and glossy and fold in, using a spatula. Bake on pre-heated waffle iron and serve with butter and brown sugar.

Corn Bread.
(1 8-inch square)

1½ cups yellow corn meal (uncooked)
½ cup flour (all-purpose)
4 teaspoons baking powder
1 teaspoon salt
1 cup milk
2 eggs (beaten)
2 tablespoons fat (melted)

Sift corn meal with flour, baking powder and salt. Combine milk, eggs, and shortening and add to dry ingredients. Bake in a well-greased 8-inch square baking pan, in a moderately hot oven (400 degrees Fahrenheit) for 40 to 50 minutes.

Bran Griddle Cakes.
(Makes 15 cakes)

1¼ cups milk
1 egg (well-beaten)
2 tablespoons melted fat
1½ cups flour (all-purpose)
½ teaspoon salt
2½ teaspoons baking powder
1 tablespoon sugar
½ cup bran cereal

Combine milk, beaten egg and cooled melted fat in mixing bowl. Sift flour once before measuring. Then add salt, baking powder, and sugar and sift again. Combine dry ingredients with bran cereal. Add to milk, stirring until just mixed. Bake on a hot griddle and serve with butter and strained honey or maple syrup.

Apricot Omelet.
(Serves 4)

½ pound dried apricots
1 cup water
½ cup sugar
2 tablespoons quick-cooking tapioca
⅔ teaspoon salt
2 tablespoons butter
4 eggs

Prepare apricots ahead of time. Cover them with water and let soak 30 minutes. Then simmer until tender, about 25 minutes. Add sugar and cook for 3 minutes more. To make the omelet, drain juice from the apricots and measure. Fill to the ⅔ cup mark with water, if necessary. Combine tapioca, salt and apricot juice in top of double boiler over boiling water and cook 10 to 12 minutes. Add 1 tablespoon butter, remove from heat and cool. Separate eggs. Beat whites until they are stiff and will stay in a partially inverted bowl. Without washing beater, beat yolks until thick and lemon-colored. Add egg yolks to tapioca mixture, then lightly fold in egg whites.

Melt 1 tablespoon butter in large frying pan (10 inch). Turn in egg mixture. Cook over low heat for 5 minutes, then place in a moderate oven (350 degrees Fahrenheit) to finish cooking for 15 minutes or until golden brown on top and firm to the touch. Make a shallow cut across the omelet at right angles to the pan. Cover half the surface with finely cut cooked dried apricots. Fold over omelet, turn out onto hot platter and serve at once.

Codfish Toasts.
(Serves 4)

2 tablespoons butter
2 tablespoons flour
1 cup milk
2 eggs (hard-cooked)
1 tablespoon green pepper (minced fine)
1 cup shredded codfish (freshened)
Few grains white pepper
Few grains onion salt
4 slices bread
½ cup grated cheese

Melt butter and add flour. Stir to make a smooth paste. Add milk. Dice eggs and add to milk mixture together with green pepper and shredded codfish. Season with white pepper and onion salt. Toast bread on one side, cut in half diagonally and place codfish mixture on untoasted side of bread. Sprinkle with grated cheese and brown lightly in a hot oven (450 degrees Fahrenheit.)

(Released by Western Newspaper Union.)

Sportlight by Grantland Rice

LOS ANGELES.—Golf's Hall of Fame is now moving into an established setting. I suggested the idea two years ago and found immediate sponsorship from the Professional Golf Association of America, more briefly known as the P.G.A.

Grantland Rice

It was suggested that I name a committee of veteran golf writers who had the background of more than 30 years of American golf.

This committee includes Linde Fowler, Boston, experience 36 years; Kerr N. Petrie, New York, experience 34 years; O. B. Keeler, Atlanta, experience 34 years along the paths of the "ancient game."

The committee will offer its suggestions to more than 200 writers and column conductors who go in for golf—golf writers covering the bunkered landscape of the country—and their votes shall be decisive.

It was the original idea of this committee to start things rolling by naming four men who certainly belong at the top—Walter Hagen, Bobby Jones, Francis Ouimet and Gene Sarazen, to put them alphabetically. They are, considering every angle, without any question, the four top men of American golf.

Jones and Hagen alone won 19 national championships—U. S. Open and Amateur and British Open and Amateur. Francis Ouimet by beating Vardon and Ray in the U. S. Open back in 1913 made American youth golf conscious, removing golf from the social and financial pages to the sporting page. Gene Sarazen has won the British and U. S. Opens more than once, the P.G.A., and after 20 campaigns came back last June to tie Lawson Little for the U. S. Open at Cleveland.

All four were great golfers, great sportsmen, great fellows, and packed with personal color. I believe the vast majority of the golf writers will support this selection or this nomination.

The Long Parade

The idea was to make eligible all golfers who had lived or held club positions in the United States. This, of course, would leave out such stars as Harry Vardon, Harold Hilton and Ted Ray. They were welcome invaders, but not U. S. golfers.

In addition to the homebreds and the homeborn it would leave such eligible entries as Willie Anderson, Alec Smith, MacDonald Smith, Tommy Armour, Long Jim Barnes, Bobby Cruickshank and others who have given most of their golfing time to America.

In addition to these others there are other big names left—Jack McDermott, who tied for the Open in 1910 and then won in 1911 and 1912, the first homebred to roll back foreign born domination; Jerry Travers, who won four U. S. Amateurs and one U. S. Open; Chick Evans, the first to win the U. S. Amateur and U. S. Open in one year—1916; Walter J. Travis, who, starting golf at 36, was the first American player to win the British Amateur—in 1904; Lawson Little, a strong entry, current U. S. Open champion and winner of both U. S. and British Amateurs two years in a row.

If Jones, Hagen, Sarazen and Ouimet are named as the first four—as I believe they will be—the scramble for the next place should be wide open—McDermott; Evans; Travers; Alec and Mac Smith; Willie Anderson, winner of four U. S. Opens, three in a row; Armour; Barnes; Travis; Little; Sweetser; Goodman; Robert A. Gardner; and then the new crop coming on—Nelson, Hogan, Snead, Guldahl and others. There is more than enough talent in sight.

The committee, with the aid of Freddy Corcoran, tournament director of the P.G.A., will be ready to make the first nominations by April and so open the main door to the Hall of Fame.

Ladies and Location

The next two problems concern the ladies of golf and the location of the Hall of Fame.

There also will be a Hall of Fame for the women stars to be considered separately. Such golfers as Alexa Stirling, Genna Collett, Marion Hollins, Helen Hicks, and Patty Berg should be near the top.

There has been a keen rush to establish headquarters for this hall. Savannah, Ga., claiming the first golf club in 1811, is already in with its request. So is St. Andrews, claiming the first golf course and golf club combined.

Atlanta wants it in behalf of Bobby Jones, Boston in behalf of Francis Ouimet, Rochester in behalf of Walter Hagen.

Lowell Thomas, the well-known sports commentator, sponsored in a golf way by Gene Sarazen, would like to build a special hall at his place in New York and make this a golfing shrine.

Tom Walsh, president of the P.G.A., asks me to delay any such selection, which is welcome news to your committee. It might even be better to shift the Hall from place to place.

Patterns Sewing Circle

IF YOU'RE taking a midwinter vacation, you'll certainly want this tailored frock, in white sharkskin or luscious pastel flannel. And it's an excellent style to fit into town wardrobes, too—made up in bright flat crepe or a tailored print. Design No. 8814 is one of those slick, immaculately tailored styles that form the backbone of a busy woman's wardrobe the year-round. And the lines of stitching, the turned-down corners of the pockets, make this an unusually interesting version of your favorite button-front classic.

There's mighty little to the making, as you can see. Just a few long seams, a few simple darts, to create a tailored effect of faultless chic. And this is a style becoming alike to misses and to women. Sew chart included.

* * *

Pattern No. 8814 is designed for sizes 12, 14, 16, 18, 20; 40, 42, 44, 46 and 48. Size 14 requires 4⅞ yards of 39-inch material without nap. Send order to:

SEWING CIRCLE PATTERN DEPT.
247 W. Forty-Third St. New York
Enclose 15 cents in coins for
Pattern No..... Size.....
Name .....
Address .....

Ask Me Another
A General Quiz

The Questions

1. What capital letter is used most frequently in English words?
2. What is a Jolly Roger?
3. Of currants, grapes, cranberries, oranges, tomatoes and bananas, how many are classified by botanists as berries?
4. Without stopping to count, give the number of zeros in one billion.
5. In major league baseball, how often are games won by a no-hit, no-run pitching performance?
6. Are glow worms worms?
7. Where in the United States is the longest stretch of railroad track without a curve?

The Answers

1. The letter "S," according to Funk and Wagnalls New Standard dictionary.
2. A pirate flag.
3. All of them.
4. Nine—count them—1,000,000,000.
5. Only one in about 1,400 games.
6. No, glow worms are actually beetles. The males can fly, but the females cannot, so they light up to let their lovers know where they are.
7. North Carolina claims this record. Between Wilmington and Hamlet, a distance of 78.86 miles, there is a stretch of track without a single curve.

Smiles

Cause Enough

"I'm afraid of my own shadow."

"No wonder. It's so large it looks like a crowd following you."

Sailors Don't Care

The "tubby" sailor was telling the old lady all about his life in the navy.

"What sort of ship are you on?" she asked.

"Submarine, mum," he replied.

"And what is your particular job?"

"Well, mum, I runs for'ard and tips her up when we wants to dive."

Love, says the doctor, is just a softening of the hearteries.

Consolation

"I thought you were MY girl friend. What was the idea of inviting Dick over last night and cooking dinner for him?"

"But, darling, that shouldn't make you angry. After all, it gave him indigestion."

In Pinch, Baggageman Was True to His Trade

Along the dark and lonely road plodded a solitary figure. Behind him lurked three shadows, which chose their moment and sprang upon the unwary one.

Three to one! The odds were heavily against the victim, but did he falter? Not on your life! One by one his assailants were sent flying, to lie bruised and stunned on the cold, wet ground.

Up dashed a policeman. He surveyed the wreckage, and then turned to the hero, who was coolly lighting a cigarette.

"Jujitsu?" he asked admiringly.

"No," was the reply. "Railway baggageman."

FREE
AT YOUR GROCER'S
BIG CANNON DISH TOWEL
SIZE . . . 17 X 30
WORTH 10¢ OR MORE
YOU GET IT FREE WHEN YOU BUY A BOX OF SILVER DUST THE SUDSY, SNOWY WHITE SOAP FOR DISHES AND LAUNDRY

Everything in Use

What one has, one ought to use: and whatever he does he should do with all his might.—Cicero.

MIDGET RADIO GIVEN
Yours without a cent of cost for simply selling 40 packs American Vegetable and Flower Seeds at 10c per large pack. Write now for FREE LARIAT, seeds, and BIG GIFT BOOK showing over 70 other prizes to choose from. SEND NO MONEY—WE TRUST YOU.
SINGING LARIAT given FREE for answering this ad
AMERICAN SEED CO., INC. Dept S-244 Lancaster, Pa.

Increasing Doubt

We know accurately only when we know little; with knowledge doubt increases.—Goethe.

GRIN
You needn't grin and bear a cough due to a cold. Get Smith Bros. Cough Drops! Just 5¢!
Smith Bros. Cough Drops are the only drops containing VITAMIN A
Vitamin A (Carotene) raises the resistance of mucous membranes of nose and throat to cold infections, when lack of resistance is due to Vitamin A deficiency.
TRADE MARK

150 Years Too Late

The eminent composer, Mozart, was buried in a pauper's grave, in Vienna, 1791, yet recently $600 was given for one of his manuscripts, an unfinished trio of 91 bars.

FOR PERFECT BAKING RESULTS . . . USE
CLABBER GIRL
BAKING POWDER
An old standby in millions of homes

Wishes

Anger wishes that all mankind had only one neck; love, that it had only one heart; grief, two tear-glands; and pride, two bent knees.—Richter.

THE SMOKE OF SLOWER-BURNING CAMELS GIVES YOU
EXTRA MILDNESS, EXTRA COOLNESS, EXTRA FLAVOR
AND 28% LESS NICOTINE
than the average of the 4 other largest-selling cigarettes tested—less than any of them—according to independent scientific tests of the smoke itself.
LIKE ANYONE WHO SMOKES A GOOD DEAL, THE EXTRA MILDNESS IN SLOWER-BURNING CAMELS IS IMPORTANT TO ME. AND THE FLAVOR IS SO GRAND!
A FLASHING STAR ON ICE
EVELYN DOMAN—FIGURE-SKATER—SNAPPED AT SUN VALLEY
THE SMOKE'S THE THING!
CAMEL THE SLOWER-BURNING CIGARETTE