PUDDING FAVORITE AS MEAL TOPPER-OFFER
(See Recipes Below)

DESERVING DESSERTS

Once upon a time a friendly neighbor living close to our house in a small friendly town used to say over and over, "But a dinner just isn't a dinner unless you top it off with a 'deserving dessert.'" And when I pressed him to explain to me just what he meant by a "deserving dessert" he explained that it was a dessert which was so good that even at the end of a man's meal it still deserved to be eaten.

After all, men, bless them, do like their desserts and so in this column today—I am giving to you a number of brand new, easy-to-make recipes for deserving desserts.

All but one, and that's a recipe for a deserving salad. And the reasons I am featuring this lone salad recipe with all the dessert recipes are these: First, it makes one of the best-to-eat salads I have ever tasted. And second, I have a theory that while men like desserts a good many of them simply do not eat as many salads as they should.

So, some time, serve this salad in your dinner menu; then top it off with any one of these desserts and not alone will the man of the family have had his favorite meal topper-offer, but he will have had a health giving, vitamin containing dish as well.

Tomato and Ham Salad.
(Makes 10 servings)

1½ cups water
2 10½-ounce cans condensed tomato soup
4 tablespoons unflavored gelatin
1 cup cold water
1 3-ounce package cream cheese
4 teaspoons prepared mustard
1 tablespoon prepared horseradish
½ teaspoon salt
4 tablespoons lemon juice
1 cup salad dressing
1 pound boiled ham (3½ cups chopped)
3 hard-cooked eggs
Lettuce

Heat water and soup together in 1½-quart saucepan until boiling. Remove from heat. Soak gelatin in cold water for 5 minutes, then dissolve in hot soup. Blend together cream cheese, mustard, salt, lemon juice and horseradish. Add a little soup to mixture, stirring constantly; then return to remainder of hot soup, mixing well. Cool. When mixture begins to thicken, fold in salad dressing and ham. Rub a 2-quart heat-resistant glass baking dish with oil. Arrange slices of hard-cooked egg around the sides, reserving some for the top. Pour in tomato-ham mixture. Allow to gel. Garnish top with slices of hard-cooked egg and serve with lettuce.

Chocolate Fluff.

2 squares baking chocolate
1 cup milk
3 tablespoons butter
3 tablespoons general purpose flour
½ cup sugar
¼ teaspoon salt
3 egg yolks
1 teaspoon vanilla extract
3 egg whites

Put chocolate and milk in top of a double boiler and heat until chocolate has melted; beat with rotary egg beater until mixture is well blended. Place butter in a saucepan and melt. Stir in the flour, sugar and salt. Then immediately add the chocolate milk and cook mixture over direct heat until it thickens, stirring constantly. Cool, stir in the unbeaten egg yolks, and add vanilla extract. Beat egg whites until stiff and fold the cooled chocolate mixture into them. Pour into a buttered baking dish; set baking dish into a pan of hot water, and bake in a moderate oven (350 degrees) approximately 1 hour and 15 minutes, or until mixture will not adhere to knife blade. Serve at once with whipped cream.

Red Raspberry Snow Balls.
(Makes 6 snow balls)

¼ cup butter
½ cup sugar
1 cup general purpose flour
1 teaspoon baking powder
¼ teaspoon salt
¼ cup milk
2 egg whites (beaten)

More About Deserving Desserts.

Speaking of Deserving Desserts—I want to tell you about my small 10c cook book entitled "Easy Entertaining." From cover to cover, it is packed not only with new and unusual recipes, but also with menu suggestions and ideas for entertaining easily and happily—for making guests feel they are truly welcome while the hostess has ample time left to enjoy these same guests when they arrive.

To secure your copy just send 10 cents in coin to Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois.

Cream the butter. Add sugar and beat well. Sift the flour, baking powder, and salt together. Add alternately with the milk and then fold in the beaten egg whites. Steam in small buttered molds for 30 to 35 minutes. Serve with red raspberry sauce.

Red Raspberry Sauce.

½ cup butter
1 cup Confectioner's sugar
1 cup crushed raspberries

Cream the butter and add sugar slowly while beating thoroughly. Add raspberries. To serve, pour over hot steamed snow balls and serve at once.

Orange Dessert Squares.
(Makes 15 servings)

½ cup shortening
⅔ cup sugar
2 eggs (separated)
2 cups flour
2 teaspoons baking powder
¼ teaspoon salt
¾ cup milk
2 tablespoons orange rind (grated)

Cream the shortening and add sugar gradually. Blend in the egg yolks. Sift together the flour, baking powder and salt and add to the creamed mixture, alternately with the milk. Beat the egg whites until stiff but not dry, and fold into the batter with the orange rind. Bake in a greased 9-inch by 16-inch pan in a moderately hot oven (375 degrees) for about 30 minutes. Cut in squares and serve hot with orange sauce.

Orange Sauce.

⅔ cup sugar
2 teaspoons cornstarch
¼ teaspoon salt
1 cup boiling water
1 teaspoon butter
½ cup orange juice
2 tablespoons orange rind (grated)

Combine sugar, cornstarch and salt. Add boiling water, stirring constantly. Cook, stirring frequently, until the mixture is clear and thick (about 15 minutes). Add butter, and the orange juice and rind.

Surprise Dessert.
(Serves 10)

½ cup butter
1 cup sugar
2 eggs
1¾ cups graham cracker crumbs
1 cup milk
½ cup walnut meats
2 teaspoons baking powder

Topping

1 cup crushed pineapple (with juice)
1 cup sugar

Cream the butter, add the sugar and blend well. Add the well-beaten egg yolks. Combine the ground graham cracker crumbs with baking powder and add alternately with the milk. Add the walnut meats and then carefully fold in the egg whites which have been beaten until stiff but not dry. Pour into a greased 8-inch by 8-inch pan and bake in a moderate oven (350 degrees) for 35 minutes. To make the topping, boil pineapple and sugar together about 8 minutes or until syrup-like in appearance. Chill and pour over top of cool cake. Let stand in refrigerator until ready to serve. Cut in squares and garnish with whipping cream.

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FIRST-AID to the AILING HOUSE

By ROGER B. WHITMAN

(© Roger B. Whitman—WNU Service.)

Concrete Cellar Floor.

QUESTION: I wish to lay a reinforced concrete floor in my cellar, and a wooden floor on top. Would you advise a three or four inch layer of concrete? Would a mixture of 1 part cement, 2 parts of small stones or ashes keep the moisture from coming through the floor, provided I put down a thin layer of tar over the concrete?

Answer: A word of warning: Never use ashes as a base for concrete or as mix with concrete; use clean building sand. Four inches or more of concrete should be laid for a basement floor. The following mix is advisable: 1 part Portland cement, 2¼ parts of clean building sand and 3 parts gravel or crushed stone of 1 inch maximum size. Complete printed instructions on the laying of concrete floors can be secured from the Portland Cement Association at 347 Madison Ave., New York city. (Chicago office at 33 West Grand avenue.) After the concrete has dried thoroughly, and before laying the wood floor, coat the cement with liquid tar or asphalt; then put down a layer of heavy asphalt saturated felt, overlapping the sheets at least half the width. The wood floor is then laid on an asphalt cement, which is spread on the felt.

Tiling a Kitchen.

Question: I have several questions I would like to have your advice on. One: Do you advocate tile extending to the ceiling behind the stove? Would the heat from the stove crack the tile? Two: What materials and method of placing the tile should be used to insure its not becoming loose after a time? Do you recommend the use of straight Portland cement? Three: Are there various grades of tile?

Answer: It is not necessary to tile the wall to the ceiling. If the oven of the stove is not insulated, the stove should be moved far enough away from the wall to eliminate the risk of fire. Nowadays, most ovens are insulated. Two: To describe in detail the method and materials used for tile setting would take too much space in this column. Write to the Tile Manufacturers Association at 19 West 44th Street, New York city, and ask for the pamphlet that they issue, covering this question. The pamphlet also describes the various grades of tile. It will be sent without charge.

Concrete on Brick.

Question: We want to cover a brick paved court with concrete. What mixture should we use?

Answer: If the brick are laid directly on the ground, there is every chance that heaving, as the ground freezes and thaws, will crack the concrete. This is not so likely to happen if the brick are laid on a foundation of eight inches of packed cinders—not ashes—or are on a concrete bed. If this is not the case, there is likely to be trouble. If you want to go ahead, use a mixture of 1 part cement, 2½ parts building sand, and 5 parts finely crushed rock or small pebbles, with only enough water to make a workable mixture. Spaces between the bricks should be cleaned out to a depth of an inch or more, to permit the concrete to penetrate, and at the time of pouring, the bricks should be well soaked with water.

Cement Paint Stains.

Question: How can I remove stains of a paint made with white Portland cement from a rubble-stone foundation, and from red slate surfaced shingles?

Answer: To remove the stains from the foundation stones, moisten with a mixture of 1 part muriatic acid and 20 parts of water; the paint will quickly soften and can be scraped or wiped off. Be careful of this mixture, for it is corrosive. Wear rubber gloves and old clothes. You will not need much; ask your druggist to make up a pint.

Anything that will take off the paint will damage the shingles. The remedy is to touch the paint with outside paint of a shade that matches.

Lining a Basement.

Question: In making a basement into a clubroom, is it practical to use wallboard for the walls? Can the floor be painted?

Answer: The wallboard that is like thick pasteboard will swell and shrink with changes in weather, and is not practical. You will do better to use a kind of insulating board that has a treatment making it resistant to dampness; get it at a lumber yard. Ordinary paint will not last on a concrete floor, because of the destruction of the oils by the lime in the cement. At a large paint store you should be able to get a dye for coloring the floor, or possibly a cement paint, intended for that special job.

PATTERNS SEWING CIRCLE

THIS is the kind of dress in which large women look best because it is skillfully designed to accentuate height, place emphasis at the top, and make curves look attractive, not heavy. It's very simple—just the type you like best and wear most—a basic style appropriate for general wear and afternoon. The skirt is slim and paneled. The bodice is made with smooth shoulder yokes and just enough gathers to ensure correct bust fit. And the neckline of this dress (design No. 8877) is unusually good, at the same time adding a definite note of interest and narrowing your face.

When you see how beautifully it fits and how good it feels, you'll repeat this pattern time after time, in flat crepe, spun rayon, silk print and sheers.

• • •

Pattern No. 8877 is designed for sizes 36, 38, 40, 42, 44, 46, 48, 50 and 52. Size 38 requires, with three-quarter sleeves, 4⅔ yards of 39-inch material; short sleeves, 4⅝ yards; 2½ yards trimming. Send order to:

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Smiles

Nothing to It

Borrowall—It is hard to be poor all the time.

Harduppe—It may be for you, but for myself, I find it is the easiest thing in the world.

How It Started

Hotel Clerk—Pardon me, Mister, but how did you happen to be named J. John B. B. B. Bronson?

Patron—I was christened by a minister who stuttered.

Needed Dimming

It was father's birthday and mother had bought him a new tie.

"I wonder what would go best with it?" she cried coyly as she held it up.

Father eyed the many-colored horror and replied briefly: "A beard!"

Modernizing

"Have you any scythes?" inquired the man of the storekeeper. "I want to borrow one for Father Time in a revue we're getting up."

"Sorry, sir," said the shopkeeper, "we're out of scythes. How about a nice lawn mower?"

ASK ME ANOTHER ?

A Quiz With Answers Offering Information on Various Subjects

The Questions

1. How far back has the existence of cheese been traced?
2. What animal in that kingdom has the largest brain in proportion to its size?
3. Who is known as the father and liberator of six countries?
4. What two major religions absolutely forbid the use of wine or other intoxicating liquors?
5. What language was spoken by Jesus?
6. What is the Quirinal in Rome?
7. How old is the Dominion of Canada?
8. A person having strabismus is afflicted with what?
9. The recent presidential inauguration was the forty-fifth, yet only 152 years have passed since the first, in 1789. Inaugurations occurring every four years, why is it the forty-fifth, instead of the thirty-eighth?
10. Will a warm, dry wind evaporate more moisture than the heat of the sun?

The Answers

1. To the year 2000 B. C.
2. The ant.
3. Bolivar (known as the father and liberator of Panama, Peru, Colombia, Venezuela, Ecuador and Bolivia.
4. Mohammedanism and Buddhism, whose adherents constitute one-fourth of the human race.
5. Aramaic.
6. The royal palace (also the name of the hill upon which the palace is situated).
7. In 1763 the Treaty of Paris ceded French Canada to England; on July 1, 1867, the British North America act created the Dominion of Canada.
8. Crossed eyes or walleyes.
9. The inaugurations of vice presidents succeeding to the presidency are included.
10. A dry, warm wind will not only evaporate more moisture from the surface of a lake than the heat of the sun, but it will also melt snow many times faster than the hottest sunshine.

Moral Truth

The most natural beauty in the world is honesty and moral truth: for all beauty is truth; true features make the beauty of a face, and true proportions the beauty of architecture, as true measures that of harmony and music.—Earl of Shaftesbury.

TIPS to Gardeners

NEW SWEET PEAS

A NEW, more vigorous, longer-blooming, heat-resistant sweet pea family has been introduced to the gardening world. It is the spring flowering sweet pea.

Because of their newness, spring flowering sweet peas are as yet available in only seven colors. Three All-American prize-winners were introduced last year: Rose pink, blue, and lavender. The new ones this year are white, clear pink, light lavender, and mauve.

The new sweet peas are grown just like other types now in general use. They may be planted outdoors as soon as the soil can be worked. For best results the soil should be spaded to a depth of 18 inches, and the lower 12 inches mixed with fertilizer, preferably well-rotted manure. The trench should then be filled with the soil-fertilizer mixture to within six inches of the top, and the seed planted one inch deep in this shallow trench.

After vines are well established they should be watered thoroughly once every five to seven days, and the flowers picked regularly.

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Praise and Glory

We are all excited by the love of praise, and the noblest are most influenced by glory.—Cicero.

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Boy friends don't like that "unpeppy" look. So, if you need the Vitamin B Complex and Iron of Vinol in your diet to improve appetite, to fill out those hollows and add lovely curves, get Vinol
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The Narrow View

If a man take no thought about what is distant, he will find sorrow near at hand.—Confucius.

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Step by Step

Knowledge advances by steps, and not by leaps.—Macaulay.

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