DOES LENT CHALLENGE YOUR COOKING ABILITY?
(See Recipes Below)

SPEAKING OF LENTEN VEGETABLES

Yes, speaking of Lenten vegetables reminds us that the Lenten season has again returned—that season when Lent challenges us as good cooks to produce something new and different—something which will entice the appetite of the family—something that will perchance become so great a family favorite that it will remain a "must" on our recipe list all through the year.

Such is the list of new ideas for cooking vegetables as contained in this column today. Not only will you like these new ideas for cooking vegetables — but also equally as much I think you will like some of the ideas for serving them. Note the canned peas as shown in the photograph above. Look good enough for any company dish, do they not, yet all that was done to dress them up was simply to surround them with onions and carrots and the carrots were garnished with tiny sprigs of fresh parsley.

Thus it is that everyday foods—foods full of nourishment and of food value become new favorites. Please from time to time, try each one of these recipes—you'll like all of them, I know.

If you've strange guests coming for dinner and don't know what vegetables they like, cover your confusion by letting them choose their own from this attractive arrangement of canned peas, onions and carrots.

French Fried Onions.

Use Spanish or large Bermuda onions. Peel and cut in slices ¼ inch thick. Separate slices into rings, soak in milk for a few minutes. Drain and roll in flour. Fry in deep fat, which has been heated to 360 degrees F. hot enough to brown a cube of bread in 1 minute. When onions are golden brown, remove from fat and drain on absorbent paper. Serve very hot with broiled steak.

Vegetable Rice Ring.

1 cup rice
2 cups peas
½ cup tomato puree
1 teaspoon celery salt
¼ teaspoon curry powder
½ teaspoon paprika
¼ cup butter

Cook the rice in boiling salted water until tender and drain. Place in ring mold and dry slightly in oven. Heat peas. Remove rice ring from mold and heap peas in the center. Cover with sauce made of the tomato puree, seasonings and melted butter. Serve very hot.

Orange Sweet Potato Baskets.

Cut large navel oranges in half and scoop out centers. Cube the pulp and fold in hot mashed sweet potatoes. Fill the orange shells and bake in a moderate oven (350 degrees) for approximately 10 minutes. Then top each half orange with a marshmallow and continue baking until marshmallow is puffy and golden brown. Remove from oven and serve at once.

Baked Tomatoes and Shrimp.

5 fresh medium-sized tomatoes
2 tablespoons butter
2 tablespoons diced green pepper
2 tablespoons minced onion
1 No. 1 can shrimp—diced

Hollow out tomatoes. Melt butter in frying pan and add diced green pepper, onion, and shrimp. Brown mixture very lightly and fill tomato shells. Sprinkle with buttered cracker crumbs and bake until tomatoes are tender.

Stuffed Baked Onions.

3 large onions
1 cup soft bread crumbs
¼ teaspoon salt
Dash pepper
4 slices bacon, minced and cooked
Buttered bread crumbs

Remove the outer skin of the onions and cut in half horizontally. Cook in boiling salted water, uncovered, until onions are almost tender (approximately 20 minutes). Take care to preserve shape of onions while cooking. Drain, and arrange cut side up in a buttered baking dish. Remove the center of each onion and chop fine. Mix with the soft bread crumbs, salt and pepper, and bacon. Fill onion halves and top with the buttered bread crumbs. Cover bottom of the baking dish with water and bake in a moderate oven (350 degrees) until onions are tender and bread crumbs have browned, approximately ½ hour.

Want to Learn Some New Household Tricks?

Of course you do—and it's the simple easy way of doing things—as ferreted out by millions of homemakers that have been compiled in this book, "Household Hints"—a book that literally every homemaker should own.

To get your copy, to learn the household tricks that for some reason or other you just haven't thought of before—send 10 cents in coin to Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois — ask for the booklet "Household Hints."

Cauliflower a la Parmesan.

1 head cauliflower, cooked
3 tablespoons grated cheese
1 cup white sauce
½ cup buttered bread crumbs

Place cauliflower in greased casserole. Pour white sauce over cauliflower, and sprinkle with cheese and bread crumbs. Bake in moderate oven (375 degrees F.) 30 minutes, or until crumbs are delicately browned. Serves 6.

Spinach Nut Ring.

(Serves 6)

3 cups cooked spinach
3 eggs (beaten)
½ cup bread crumbs
¾ cup nut meats (cut fine)
¼ cup bacon fat
½ teaspoon salt
¼ teaspoon pepper

Chop the spinach and add the beaten eggs and other ingredients in the order given. Turn into a greased ring mold and bake in a moderately hot oven (375 degrees F.) about 30 minutes, or until it is firm. Turn out on a hot, round platter.

Savory Glazed Carrots.

Cook until onions are tender:
2 tablespoons onion, chopped
2 tablespoons butter

Flour carrots and saute with onions and butter for 10 minutes:
9 or 10 whole carrots, scraped (5 to 6 inches long)
2 tablespoons flour
½ teaspoon salt

Then pour on:
1 can consomme, diluted with ½ cup water

Cover tightly and cook until carrots are tender. Sprinkle with chopped parsley just before serving.

Corn Souffle.

4 tablespoons butter
6 tablespoons flour
1 teaspoon salt
2 cups milk
2 cups canned corn
1 tablespoon chopped pimientos
1 tablespoon finely chopped onion
2 tablespoons chopped celery
4 egg yolks
4 egg whites, beaten

Melt butter and add flour, salt and milk. Cook until very thick sauce forms. Stir constantly. Add corn, seasonings and egg yolks and beat three minutes. Fold in egg whites. Pour into buttered baking dish, set in pan of hot water and bake 40 minutes in moderate oven (350 degrees F.).

Brussels Sprouts

Select light green, compact heads. One quart will serve six. Remove wilted leaves and soak for 15 minutes in cold water. Drain and cook uncovered for 20 minutes in boiling water. Add salt the last 10 minutes. Drain and serve with Hollandaise sauce.

(Released by Western Newspaper Union.)

FIRST-AID to the AILING HOUSE

by Roger B. Whitman
(© Roger B. Whitman—WNU Service.)

Shrunken Blankets.

QUESTION: A pair of all-wool blankets has become very hard and stiff after washing. How can I restore their softness? I wish to do the job myself.

Answer: Fill your bathtub with tepid water, dissolve half a package of soap flakes completely, and soak the blankets. Do not rinse; leave the soap in the wool. Wring lightly, hang over a line, and with someone to help you, pull and stretch the blankets as they are drying. Do not subject the blankets to any great change of temperature, either of air or water.

Painting a Floor.

Question: Printed linoleum in my kitchen is so worn that I want to remove it, but must wait for about two years before laying new linoleum. In the meantime, what will be the most practical finish for the wood floor?

Answer: If your printed linoleum is not worn through, it can be painted with floor enamel, after thorough washing and then wiping with turpentine to remove all traces of grease and wax. If you must paint the wood floor, it should first be smoothed with a sandpapering machine to take off all splintering particles and roughness, and to give a smooth surface. You can then use any good quality floor paint or floor enamel. Waxing will not be necessary.

Musty Odor.

Question: Of late there has been a moldy, musty smell from my floors. At first, I thought it was the rug, but investigation proved it to be coming from the floor. The odor is always present, but in damp weather it is twice as bad. How can I get rid of it?

Answer: A musty odor indicates rotting wood. It may be that the supports of the floor are in contact with the earth, or water may be getting into your wall from leaks in the wall or roof, or from a plumbing pipe. Whatever the cause, rotting is going on, and there will be eventual trouble if you do not correct the condition.

House Appraisal.

Question: I am considering the purchase of a small, 10-year-old house, which to my inexperienced eye looks in good condition. But I should like the benefit of expert advice. Could I rely on the loan company's valuation, which will be made by the bank, as a fair estimate of the condition of the house? Otherwise, how could I go about getting reliable inspection and opinion of the property?

Answer: A bank's appraisal of the condition of a building is usually quite accurate. However, if you wish to check on the bank's findings, you could have a competent architect or builder make an inspection and give an opinion.

Painting Stained Shingles.

Question: We have a Dutch colonial house; the upper part is dark brown shingles, the lower part being painted a cream color. We would like to paint the house a cream color all over. Is it possible to paint over dark stained shingles? Would one coat of aluminum paint over the brown be satisfactory, before putting on a light color?

Answer: If the stain on the shingles is comparatively new; that is, less than a year old, it is advisable to wipe with turpentine. Otherwise, one coat of good aluminum paint, applied uniformly, will seal the stain and will make a good priming coat for the paint to follow.

Painting a Metal Animal.

Question: I have a plated metal animal 14 by 8 inches; silver plated on copper. I wish to paint it. How should I prepare the surface for a flat paint?

Answer: Roughen the surface of the metal by rubbing with sandpaper. Follow by wiping with benzine, being very careful of fire when doing so. Put on house paint in thin coats, and allow plenty of time for drying between coats.

Stair Creaks.

Creaking in stairs is from the springing up of the treads over the risers; it occurs when a weight presses the tread back into place. The tread can be secured with long finishing nails, driven through it and into the edge of the riser underneath. Nails should be driven in pairs and at opposite angles. Sink the head below the surface with a nailset and fill the holes with wood putty.

Water Supply Tank.

Question: In putting in an electric pump water outfit, would you prefer a small supply tank, or a large one?

Answer: I should use a large tank, to have an ample supply in case of fire or other emergency.

PATTERNS SEWING CIRCLE

ONE little, two little, three little fashions—all in one easy pattern (No. 1313-B) that even inexperienced-at-sewing mothers can make with more fun than effort. This design includes a sleeveless pinafore, a brief trifle of bolero and a sunbonnet, all as cute as a baby in a bathtub! In the flaring pinafore alone, your tot can be as carefree and hoydenish as she could wish, playing on the sands or the greensward or her own backyard. When she adds the bolero, she's as demurely dressed for a visit to grandma as you could wish. The eye-protecting bonnet, of course, goes beautifully with either or both. Thus, by repeating this one pattern time and again, you can outfit your small daughter for spring and summer fun.

This little outfit looks adorable in red-checked gingham, flowered percale, plain or striped seersucker and buttercup yellow chambray, outlined with bright ricrac braid to match or contrast.

* * *

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Before the Facts

Sit down before every fact as a little child. Be prepared to give up every preconceived notion, follow humbly wherever and to whatever abysses Nature leads, or you shall learn nothing.—T. H. Huxley.

Ask Me Another
A General Quiz

The Questions

1. Who has charge of the Great Seal of the United States?
2. How does the size of an electron compare with that of an orange?
3. Tweedle-dum and Tweedle-dee are characters in what story?
4. Who was the first king of the house of Windsors?
5. Can eclipses of the sun occur in any month of the year?
6. What does a caryatid represent?
7. What American city is called "The Queen City of the Lakes"?
8. What is a serape?

The Answers

1. The secretary of state has charge of the Great Seal.
2. If an electron and an orange could be magnified equally until the orange was as large as the earth, the electron would still be too small to be visible to the unaided eye.
3. "Alice's Adventures in Wonderland."
4. George V. The name of the British royal family was changed to Windsor in 1917.
5. Eclipses of the sun, visible at some parts of the earth's surfaces, have been recorded in every month of the year.
6. A woman (a woman's figure used as a column in architecture).
7. Buffalo, N. Y.
8. A blanket worn as an outer garment by Spanish-Americans.

TIPS to Gardeners

GARDENING AS HOBBY

GARDENING as a hobby can be made to pay excellent dividends. As an example, a Missouri woman reports she made a net profit of $300 from her two-thirds-acre garden in a single season. Figured at market prices, food used fresh was $230; food canned, $80; and food stored, $71. Seed and sets cost her only $20.

There are two major requisites to obtaining garden profits of this kind. They are, willingness to work and the use of quality seed. It is important also to devote considerable space to multiple purpose crops like beets, onions, and tomatoes—crops that can be used in a variety of ways.

Here, briefly, are the uses of principal multi-purpose crops; Onions — green, as relish; mature bulbs fried, stewed, or as seasoning; bulbs for pickle, and relish making; tops for seasoning; bulbs for storage. Tomatoes — fresh fruits for slicing or stewing, for immediate table use; for canning, or for making tomato juice, or tomato catsup; green tomatoes for frying, or for use in pickle relishes, or in pie filler (like mince meat); yellow fruits for preserves, juice, or immediate table use.

Cabbage—fresh in slaw, or salad; cooked for table use; canned as kraut, or stored. Beets—tops for greens; roots cooked fresh, canned, pickled, or stored.

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TRADE MARK

Cropping Time

There is a cropping-time in the races of men, as in the fruits of the field; and sometimes, if the stock be good, there springs up for a time a succession of splendid men; and then comes a period of barrenness.—Aristotle.

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SELECTED FOR YOUR LOCALITY
Get them from your local dealer

Supporting Misfortunes

It is better to employ our minds in supporting the misfortunes which actually happen, than in anticipating those which may happen to us.—La Rochefoucald.

BAKE DELICIOUS CAKES WITH
CLABBER GIRL
BAKING POWDER
The Perfect Leavening Agent

Believing Ill

Men are much more prone (the greater the pity) both to speak and believe ill of their neighbors than to speak or believe well of them.—Thomas a Kempis.

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EXTRA MILDNESS, EXTRA COOLNESS, EXTRA FLAVOR
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