Household News

by Lynn Chambers

INVITE THEM ALL—AND HAVE BAKED POTATOES
(See Recipes Below)

LET'S SERVE POTATOES

Guests are coming for dinner. You have your meat and vegetables, and you have planned your dessert. You have potatoes on hand. But have you decided how you're going to prepare them?

I'll wager you haven't. It's an oft-repeated story in kitchens from Washington to Florida, Maine to California. Because the POTATO is such an old standby, you perhaps wait 'til the last minute to decide its preparation. Then it's too late to try "something different."

Don't treat the potato as though it were the Cinderella of the vegetable kingdom. Remember, it responds well to careful treatment. While it is usually considered to have a bland flavor, proper cooking will bring out its subtleties.

Although there are only three basic ways of cooking potatoes—baking, boiling or frying them in their raw form—there are innumerable new and different things to do with this vegetable.

I wonder if you have ever tried frankfurter- or sausage-stuffed potatoes, potato croquettes, pancake potatoes, Idaho Suzettes or potato doughnuts?

If not, resolve to use these recipes. I guarantee they'll help you "get the most out of your potatoes!"

***Quick Dutch-Stuffed Baked Potatoes.**

(See picture at top of column)
6 medium-sized Idaho potatoes
6 link sausages or frankfurters

Scrub the potatoes and with an apple corer make a hole lengthwise through each potato. Stuff with a frankfurter or sausage. Bake at 400 degrees F. for 45 minutes, or until potatoes are done.

For an even richer flavor, stuff with a mixture of finely chopped sweet spanish onions and ground meat. Put a slice of bacon or salt pork over the potatoes and bake as usual. Length of baking time depends on size of potatoes.

Nut Potato Croquettes.

2 cups hot mashed potatoes
¼ cup cream or milk
½ teaspoon baking powder
½ teaspoon salt
Pepper to taste
1 cup crushed nuts

To the potatoes add the cream or milk, baking powder, seasoning and half the nuts. Spread mixture on plate to cool. Shape, roll in nuts and cook in deep, hot fat (390 degrees F.) until golden brown. Drain on soft paper.

Potato Doughnuts.

2 cups flour
1½ teaspoons salt
2 teaspoons baking powder
¼ teaspoon nutmeg or cinnamon
1 cup riced potatoes
1 tablespoon butter
2 eggs
1 cup sugar

Sift flour, salt, baking powder and spice together. Put the hot riced potatoes in a mixing bowl, add the butter and stir until the butter is melted. Cool until lukewarm. Add the unbeaten eggs and sugar; mix well. Stir in the sifted dry ingredients; mix until smooth. Place mixture on a floured board; roll until ½ inch thick, cut into rounds with a floured doughnut cutter. Cook in deep, hot fat (370 degrees F.) until golden brown. Drain on soft paper. Sprinkle with powdered sugar.

MENU OF THE WEEK

Tomato Broth
***Quick Dutch-Stuffed Baked Potatoes**
Buttered Beets
Molded Fruit Salad
Bread - Butter
Berry Pie
Beverage
***Recipe given.**

Idaho Suzettes.

6 medium-sized Idaho potatoes
½ cup hot milk
2 tablespoons melted fat
6 tablespoons buttered crumbs
1 tablespoon grated cheese
6 eggs
Salt and pepper

Select medium-sized or large potatoes; scrub and bake at 450 degrees F. until each is soft when you pick it up and squeeze with a cloth. When done, remove a piece of skin from the side of each potato to make it boat-shaped, or cut large potatoes in two, lengthwise. Scoop out the inside, being careful not to break the shell. Mash the pulp thoroughly, or put it through a ricer. Add butter, salt and milk and beat well. Pile the mixture lightly back into the shells. Refill the shell to the top and make a depression in the center of each potato. Break an egg into each depression, season with salt and pepper and sprinkle with buttered crumbs that have been combined with grated cheese. Bake in a slow oven (250-350 degrees F.) long enough to set the egg and brown lightly—for 6 to 10 minutes.

Belgian Baked Potatoes.

Wash and peel potatoes and cut into eighths lengthwise. Dry between towels. Dip cut pieces in melted shortening and lay in a shallow pan, being sure that they do not overlap. Bake in a quick oven (400 degrees F.) until brown on top. Turn carefully and continue baking until they resemble french-fried potatoes. Baste them with more shortening during baking, if necessary. When done, sprinkle with salt and serve piping hot.

Franconia Potatoes.

Use uniform medium potatoes. Pare and parboil 10 minutes. Drain, place around roast, and bake 40 minutes, or until soft, turning often and basting with fat in pan so that they will brown.

Old-Fashioned Scalloped Potatoes.

4 large potatoes, pared
1 small onion, thinly sliced
½ teaspoon salt
Dash of pepper
1½ tablespoons flour
1 tablespoon butter
1¾ cups milk

Cut potatoes in ⅛-inch slices. Place potatoes and onions in buttered baking dish sprinkling each layer with salt, pepper and flour, and dotting with butter. Add milk and cover. Bake in moderate oven (350 degrees F.) 2 hours, or until potatoes are tender, uncovering them during the last 30 minutes of baking. Serves 4.

Lyonnaise Potatoes.

4 teaspoons butter or bacon fat
2 onions, sliced
3 cups cooked potatoes
Salt and pepper
2 tablespoons finely chopped parsley

Heat the fat in a frying pan and cook the onions in it a few minutes. Add the potatoes and cook slowly, stirring occasionally until all sides of the potatoes are golden brown. Season with salt and pepper. Press flat with knife and shake over low fire until brown on bottom. Turn like an omelet. Serve on a hot platter with finely chopped parsley sprinkled over the top.

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LYNN SAYS:

Baking potatoes is perhaps the most healthful method of preparing them, because steam escapes from them and results in a mealy product. No valuable minerals are lost, and, if the skin is also eaten with the contents, all benefits of the potato are realized.

If you are not quite ready to serve your potatoes when they are ready to come out of the oven, cover them with a towel so that moisture will be absorbed, and at the same time warmth will be retained.

Sweet potatoes bake in less time than white potatoes.

It is important to retain vitamin C in potatoes, as well as in all vegetables. In order to do this, store them in a cool place; peel just before cooking; cook whole, if possible; have the water boiling rapidly before plunging them in; use a small amount of cooking water; cook only until tender.

Sportlight

by GRANTLAND RICE

NANA WHITCRAFT

ST. PETERSBURG, FLA.—A year or so ago Sammy Snead, the ex-hillbilly from the uplands of West Virginia, was golf's most famous entry. Through the last year this mantle had floated to the shoulders of Ben Hogan from the plains of Texas.

Grantland Rice

Snead in one season picked up over $20,000 in prize money. Hogan hasn't yet reached that mark, but his general average through the last 12 months has been one of golf's sensational stories.

Gene Sarazen thinks Hogan today is the greatest golfer in the game—one of the greatest of all time as far as shotmaking and grim, competitive concentration are concerned. What is there left?

Snead played brilliantly through the recent international four-ball championship, but Hogan's luster carried an even deeper roseate tint or glint. The slender Texan was phenomenal.

How They Compare

I asked Bob Macdonald, not only one of the star stylists of his time, but also one of the best instructors and keenest observers, to give me his idea of their swings. Bob Macdonald is a veteran Scot who has played golf for 40 years and has seen them all drift by.

"Snead and Hogan have different methods of hitting the ball," Bob said, "Snead gets most of his power largely from his left shoulder which controls a good part of his swing. He has a magnificent left shoulder turn. Of course, the left side of his body, left hip and left knee, turn with the left shoulder. He doesn't depend so much on hand and arm action.

"Hogan uses his hands as well as any golfer I ever saw. I might even go further and say he uses them better than any golfer I ever saw. Of course, Hogan also has a sound left side body turn. But from the top of the swing he calls on the whip-lash power of his hands to speed the clubhead on through the ball. Hogan uses his hands much more than Snead uses his. Snead uses his left shoulder more than Hogan does."

SAMMY SNEAD

At the time we were following the final match together.

"Here are some other details that should be watched," Macdonald said. "Watch how well both Hogan and Snead use their feet. By that I mean the transference of major weight from the left side to the right on the backswing. I should say that Snead has more width to his swing than any golfer I've seen. His arc is tremendous.

"They are both in position at the top of the swing to use their full power, which so few golfers ever are. Not enough golfers ever think enough about the backswing. They only think of hitting the ball, which means the downswing. How can you have a good downswing when you have no backswing for a foundation in the way of balance?

Delay at the Top

"Watch this," the veteran continued. "I mean the smooth, unhurried pace of Snead's backswing and the slight delay Sam has at the top. You never see him hurry either a backswing or the start of downswing. Timing, after all, is largely a matter of taking your time. Snead does this all through his swing. He completes his large arc without any rush at any time.

"Hogan's swing is faster, but just as well timed. His hand action takes care of the entire situation, once his backswing is finished properly. His two hands work perfectly in relation to the clubhead accounting for his marvelous iron play.

Because of the tenseness and concentration required through his tournament play I asked Ben if he weren't afraid he might burn himself out.

"I'm taking that chance," he said. "I figure I'd have to get all I could from golf for two or three years more and then settle down on a small Texas ranch. You have to work hard to meet the pace in this modern golf. It leaves you dizzy. Here I've been playing my head off for months and when I landed at Belleair I hadn't won a tournament."

NEW IDEAS for Home-makers

By Ruth Wyeth Spears

QUILTS do not belong to any one period and there doesn't seem to be the slightest indication that the old art of making them is dying out. Most quilts today are planned as bedspreads and have a color scheme to harmonize with other decorations. If a variety of figured scraps are used in the piecing, one dominant plain color is generally repeated in each block to give the design unity. Again, one color is combined with white throughout the entire quilt. Some quilts have elaborate pieced borders; others are finished with a band of white with the dominant color used as an edge binding. A bias striped material makes the binding of the quilt in the Whirl Wind pattern shown here.

The beauty of any quilt is enhanced if it is set off with a valance around the bed. They knew that in the days of the four-poster and the rule applies still. The bed in the sketch had no particular tradition and the footboard was much too high to display the quilt spread to advantage. What a difference in the effect when the board was cut down and the crisp frills of dotted Swiss were added! Surely, any quilt that is worth piecing is worth this extra touch.

* * *

NOTE: If you have an old iron bed that you would like to cut down, SEWING Book 3 tells how; 10 cents postpaid. You may also want Mrs. Spears' three Favorite Quilt Patterns. One, called the Ann Rutledge, was sketched from an original in the reconstructed Rutledge Tavern at New Salem, Illinois, and it is possible that Ann may have been making these quilt blocks when Abe Lincoln came courting. The other two patterns are the Whirl Wind and the Kaleidoscope. Set of three patterns with directions mailed for 10 cents. Send order to:

MRS. RUTH WYETH SPEARS
Drawer 10
Bedford Hills New York

Enclose 10 cents for Book 3 and 10 cents for set of 3 quilt block patterns.

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Potent Events

There are certain events which to each man's life are as comets to the earth, seemingly strange and erratic portents; distinct from the ordinary lights which guide our course and mark our seasons, yet true to their own laws, potent in their own influences.—Bulwer-Lytton.

ASK ME ANOTHER ?

A Quiz With Answers Offering Information on Various Subjects

The Questions

1. Was Capt. Miles Standish one of the Pilgrim Fathers?
2. Who was killed by Aaron Burr in the famous duel?
3. What is the exact length of time taken by the earth in making its revolution around the sun?
4. Next to oxygen, what is the chief elementary constituent of the earth's crust?
5. The word guerrilla is derived from a Spanish word meaning what?
6. What President of the United States was born on July fourth?
7. What place is known as the Gibraltar of the East?
8. Is there more sunlight at the equator than at the poles?
9. What is the smallest of all flowering plants?
10. In what direction does a cyclone whirl?

The Answers

1. Capt. Miles Standish was not a Pilgrim, he was brought along for protection.
2. Alexander Hamilton.
3. The trip takes 365 days, 5 hours, 48 minutes and 46 seconds.
4. Silicon.
5. War (guerra).
6. Calvin Coolidge.
7. Singapore.
8. No. A recent study showed that each pole has 65 more hours of sunlight per year than the equator.
9. The smallest of all flowering plants belong to the genus Wolffia. They are aquatic, have no roots and produce flowers about the size and shape of the head of a pin.
10. Because of the rotation of the earth, a cyclone whirls clockwise in the Southern hemisphere and counterclockwise in the Northern hemisphere. For the same reason, cyclonic storms travel westward in the tropics and eastward in the middle latitudes.

Time to Reflect

The solitary side of our nature demands leisure for reflection upon subjects on which the dash and whirl of daily business, so long as its clouds rise thick about us, forbid the intellect to fasten itself.—Froude.

Smiles

Sized It Up

"Miss Green, do let me help you to more pudding."

"Well, thanks," said the young woman, "I will take some more, but only a mouthful, please."

"Bella," said the hostess to the maid, "fill Miss Green's plate."

Was Like That

"Yes," said the explorer, "once I was so hungry that I dined off my pet parrot."

"What was it like?"

"Oh, turkey, chicken, wild duck, plover . . . that parrot could imitate anything!"

Among those things which call for implicit faith we may mention democracy, love and hash.

Quite Inexpensive

"I do enjoy lying in bed in the morning and ringing the bell for my valet."

"But you haven't got a valet."

"No, but I've got a bell."

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CALCITE CRYSTALS
—A Crystal-Hard Grit for Grinding
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Selfish Enjoyment

The man who enjoys something exclusively commonly excludes himself from true enjoyment of it.—Thoreau.

Poor Little SKINNY CHILDREN
look so puny, really can't get all the fun they should. For those children who need the Vitamin B Complex and Iron of Vinol to stimulate their appetites, Vinol has been found helpful by mothers everywhere.
AT YOUR DRUG STORE

As We Learn

Learning by study must be won; 'twas never entailed from sire to son.—Gay.

The Reaping

After a man has sown his wild oats in the years of his youth, he has still every year to get over a few weeks and days of folly.—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.

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