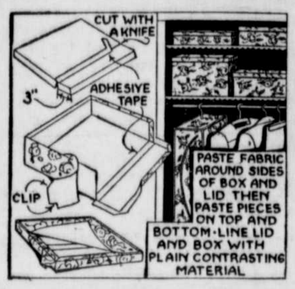
NEW IDEAS for Home-makers

By RUTH WYETH SPEARS

THE pink and green chintz covered boxes on these closet shelves are lined with plain green cambric and they are hinged so that the front may be opened without taking off the lid. Any box of good stiff cardboard may be hinged and covered in this way. Library paste may be used or wall paper paste mixed with as little water as possible to make it spread smoothly with a paint



brush. Adhesive tape or other strong gummed fabric tape will be needed to hinge the boxes.

Cut the box lid straight across with a sharp knife three inches in from the front edge. Cut out the front of the box and hinge the pieces in place. Now, cut and paste the covering pieces, as directed in the sketch. Apply the paste on both the back of the fabric and the box and smooth the material in place with a dry, clean cloth. Cover sides first with fabric straight around and about ½ inch over edges; then cover top and bottom; then the inner sides with the plain fabric ¼ inch below the edges and ½ inch over the top and bottom; then cover the top and bottom inside.

* * *

NOTE: Complete directions for making a zipper garment bag similar to the one illustrated will be found in Book 6. You may also want to make a matching door pocket. Complete directions for cutting and making are in Book 4. If you do not have these useful booklets, send order to:

MRS. RUTH WYETH SPEARS
Drawer 10
Bedford Hills New York
Enclose 10 cents for Book 6, and 10 cents for Book 4.
Name .....
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Showing Character

A man never shows his own character so plainly as by his manner of portraying another's.—Jean Paul Richter.

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Deceiving Ourselves

We deceive and flatter no one by such delicate artifices as we do our own selves.—Schopenhauer.

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● You can have your own Bureau of Standards, too. Just consult the advertising columns of your newspaper. They safeguard your purchasing power every day of every year.

Household News

by Lynn Chambers

SOUPS FOR EVERY OCCASION . . .
(See Recipes Below)

SOUP'S ON!

Soups may be a substantial addition to a rather lean menu, or a distinctive touch to a dinner de luxe, for they vary all the way from the thin, clear, delicate consommes and bouillons to the hearty chowders and satisfying cream soups.

Economical, tasty, nutritious—what more could you ask of a dish so versatile? Make soup the mainstay of a family lunch or supper or the perfect beginning for a "company" dinner.

A little "dressing up" can play fairy godmother to the plainest dish—yes, even soup. Most people eat with their eyes, first of all. So, if you wish your soups to take on a party air, garnish them enticingly. Try sprinkling with buttered croutons, chopped parsley, a few grains of popcorn, toasted puffed cereals, minced chives, a dash of paprika, or a few tiny round crackers; or place a spoonful of whipped cream in the center.

For extra goodness, why not try cheese in soup? It will draw a big stamp of approval, as you will see if you try Potato Cheese Soup. Here's the recipe:

***Potato Cheese Soup.**
(See picture at top of column)
3 medium sized potatoes
2 cups boiling water
2 to 3 cups milk
3 tablespoons butter
½ small onion
1 teaspoon salt
2 tablespoons flour
Pepper, cayenne
1 tablespoon parsley
1 cup cheese, grated

Cook potatoes in boiling salted water until tender. Put through a strainer. Measure the liquid and add enough milk to make four cups. Scald. Melt the butter, add the finely chopped onion and simmer five minutes. Add the flour and seasonings and combine with the potato mixture. Cook three minutes and strain, if desired. Add cheese and beat until smooth. Add chopped parsley, top with buttered croutons.

Manhattan Clam Chowder.
¼ cup diced salt pork
2 cups diced potatoes
1 dry onion, diced
1 cup water
2 cups milk
1 can minced clams (about 1 cup)
Salt and pepper

Cook the diced pork and onion, stirring constantly 'til they are tender but not browned. Add the potatoes and water and simmer until the potatoes are tender. If the one cup of water is not sufficient to cover the potatoes, more should be added. When the potatoes are tender, add the milk and clams and seasonings and heat thoroughly. Serve with crisp, salted crackers.

One Dish Supper Soup.
¾ cup rice
1 cup chopped celery
2 small onions
1 green pepper
1 pint tomatoes
6 eggs
½ cup cheese
3 cups water
Salt

Add chopped celery and onions to a kettle of boiling water. Add chopped green pepper. Cook slowly 15 minutes. Add tomatoes. Just before serving, break the eggs into the hot soup. Sprinkle with cheese. Cover. Keep in warm place 5 minutes. Pour over a mound of hot boiled rice placed in individual soup dishes. Yield: 6 servings.

LYNN SAYS:

The water in which vegetables have been cooked, and left-over cooked vegetables may often be utilized in making excellent soups.

Minute tapioca, because of its thickening quality and attractive translucence, makes an excellent thickener.

Once thickened to the desired consistency, cream soups should be kept warm over hot water. Evaporation caused by additional cooking may make them thick and pasty.

THIS WEEK'S MENU

SUNDAY-NITE SUPPER
***Potato Cheese Soup**
Apple-Celery Salad With Sour Cream Dressing
Nut Bread Apricot Jam
Beverage
***Recipe given.**

Duchess Soup.
2 tablespoons minute tapioca
1 teaspoon salt
⅛ teaspoon pepper
1 tablespoon onion, finely chopped
4 cups milk
2 tablespoons butter
½ cup grated cheese
2 tablespoons parsley, chopped

Combine dry ingredients, onion, and milk in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 5 to 7 minutes), cook 5 minutes, stirring frequently. Add remaining ingredients; cook until cheese is melted. Serves 6.

Old-Fashioned Vegetable Soup.
2 quarts soup stock (see directions)
1½ cups potatoes, diced
¾ cup celery, cut in strips
2 small onions, sliced
½ cup peas
1½ cups carrots, cut in strips
1½ cups canned tomatoes
Salt and pepper
2 tablespoons parsley finely chopped

Heat stock, add vegetables and seasonings, and cook gently until vegetables are tender. Add chopped parsley and serve. Makes 8 portions.

Cream of Onion Soup.
2 tablespoons rice
2 medium-sized onions
2 tablespoons butter
1 cup water
1 teaspoon meat extract or a bouillon cube
3 cups milk
Salt and pepper

Chop the onions and cook in the fat until slightly yellow. Add the water, rice and meat extract or bouillon cube, and cook until the rice and onions are tender. Add the milk, reheat, and season with salt and pepper. Yield: 4 cups.

Russian Borsch.
1 pound soup meat
6 cups water
1 teaspoon salt
¼ teaspoon pepper
1½ cups potatoes, large cubes
½ cup grated raw beets
1 tablespoon chopped parsley
1 large onion
1 large carrot
1 tablespoon butter
2 cups medium-chopped cabbage
1 cup beets cut in ¼-inch strips
6 tablespoons sour cream

Cover meat with water, add salt and pepper and boil for 10 minutes. Cut onion and carrot in strips and brown in butter. Add to soup and boil for 1 hour, replacing water as it boils away. Add cabbage and beet strips to soup and cook until beets are tender, about 30 minutes. Add potatoes and cook until tender, or about 15 minutes. Just before serving, add grated raw beets and pour immediately into serving dishes. Place 1 spoon of sour cream in center of each serving and sprinkle with parsley. Makes 6 servings.

Soup Stock.
3 pounds shin of beef
3 quarts cold water

Cut meat in pieces free from fat, and place in kettle. Add water, partly cover, and heat slowly to boiling point. Simmer gently five hours, removing scum as it forms. Keep meat well covered with water. Then remove meat and set broth aside to cool. Skim fat from broth. Strain liquor carefully through fine sieve or cheesecloth. Chill. This gives a clear broth, free from fat, to be used as basis for soups. Makes about 2 quarts stock.

(Released by Western Newspaper Union.)

PATTERNS
SEWING CIRCLE

YOU must have a button-to-the-hem frock this season. This thoroughly American classic blooms in the spring with perennial but ever varied smartness. Here's a new design (No. 1338-B) that gives you a new slant on an all-important style — specifically, the rakish angle of the buttoned pockets, stressed by rows of stitching. The notched collar is made with the new longer points. Easy to make, to put on and to wear, it will fit so beautifully and prove so useful that you'll repeat the design time after time, and on into summer.

This classic style makes up smartly in practically every runabout fabric—flat crepe, thin wool, spun rayon and silk print. Pattern provides for short sleeves, or long sleeves in the popular bishop style. Detailed sew chart included.

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Pattern No. 1338-B is designed for sizes 12, 14, 16, 18 and 20. Corresponding bust measurements 30, 32, 34, 36 and 38. Size 14 (32) requires, with short sleeves, 4 yards of 39-inch material; long sleeves, 4⅜ yards. Send order to:

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106 Seventh Ave. New York
Enclose 15 cents in coins for
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Our Revelation

In all lives there is a formation of character. It comes from many causes, and from some which on the surface are apparently even trivial. But the result is the same; a sudden revelation to ourselves of our secret purpose and a recognition of our, perhaps long-shadowed, but now masterful, convictions.—Van Amburgh.

TIPS to Gardeners

REGARDING HERBS

MANY home gardeners may be interested in growing herbs this year because of the war, and because they make everyday dishes more appetizing and flavorful.

Herbs may be grown in a plot about four by six feet to supply the average needs of a family. They should have full sunlight and be planted in good loamy soil.

Almost all popular herbs—balm, basil, borage, fennel, marjoram, rosemary, thyme, sage, anise, dill, and caraway—may either be used when young, and fresh, or prepared for use dried.

Anise, basil, borage, dill and savory are annuals; caraway, and fennel are biennials, and balm, marjoram, sage, rosemary, thyme and chives are perennials, although balm and marjoram are best treated as annuals.

All the herbs mentioned here will probably produce enough growth for use the first year, however, if seeds are planted early, and climate is normally temperate.

HOUSEHOLD HINTS

Any place that is too hot to place your hand is too hot for a container of kerosene. Kerosene is absolutely safe only when it is cold.

* * *

New potatoes contain less starch than older ones and for this reason do not bake so well.

* * *

A salad should appear on the menu at least once a day. Not only does it give interest, color and variety in texture, but it is rich in vitamins, minerals and bulk, all necessary to growth and health.

* * *

Word of caution: If you are not going to wear your new hose promptly, rinse them carefully in warm water. This will prolong their wearing qualities.

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When the truth cannot be clearly made out, what is false is increased through fear. — Quintus Curtius Rufus.

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says JACK SIMMONS
Railroad Engineer

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Pledge of Duty

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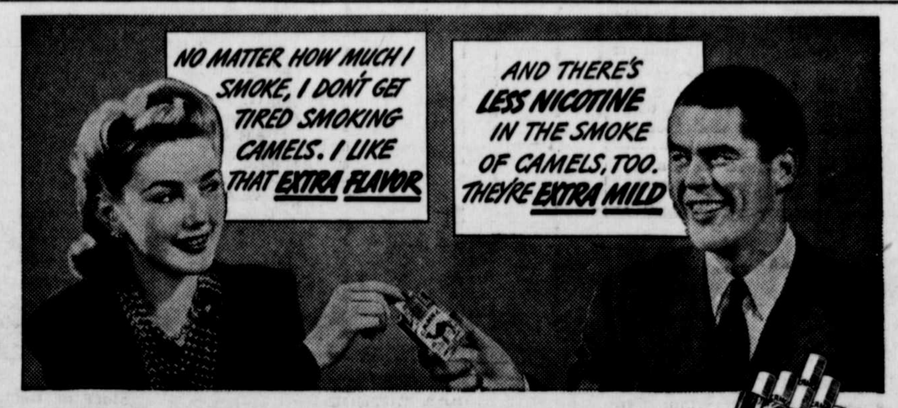
Speaker's Eloquence

There is as much eloquence in the tone of voice, in the eyes, and in the air of a speaker as in his choice of words.—La Rochefoucauld.



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