

Household News

by Lynn Chambers

AND SO THEY ARE MARRIED
(See Recipe Below.)

AFTER THE 'I DO'S'

Intermittent glances at the third finger of your left hand, as you leave the church and hurry homeward to greet guests, remind you that you're a "Mrs." now . . . and you've never been so happy!

You're too thrilled and excited to even think about food, but friends and relatives and your new husband, especially, are more than likely eager to partake of the very distinctive refreshments that "Mom" has spent weeks planning.

And later when you recall the wedding reception, if details have been worked out sanely and carefully beforehand, you'll know that yours was an extra special after-wedding party.

Dainty rolled asparagus sandwiches with a luscious peach shortcake, with an iced or hot beverage, are sure to satisfy gay young appetites, as well as appeal to the elders' taste for "something different."

Deck the table with fresh flowers. A fitting centerpiece is a replica of the bride's bouquet . . . one exactly like that which she carried to the altar. A sophisticated crepe paper bridal couple will complete the table decorations.

Asparagus Rolled Sandwiches.

Remove crusts from a loaf of sandwich bread and cut in one-fourth inch lengthwise slices. Butter slices and cut in half. In each piece, place a stalk of asparagus. Roll bread carefully, pressing well along buttered edge to hold it securely. Sprinkle asparagus with a little salt and paprika before rolling bread, if desired.

The number of sandwich loaves and the amount of asparagus tips you will need will, of course, depend upon the length of your guest list.

Peach Shortcake.

3 cups sifted flour
1/2 teaspoon salt
3 teaspoons double-acting baking powder
1/2 cup butter or other shortening
1/4 cup milk
1 1/2 quarts sliced peaches, sweetened

Sift flour once, measure and add baking powder and salt, and sift again. Cut in shortening; add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on slightly floured board and knead 30 seconds. Roll one-fourth inch thick. Place half in ungreased round cake pan; brush with melted butter. Place remaining half on top and butter top well. Bake in hot oven (450 degrees F.) 15 to 20 minutes. Separate, spread bottom half with soft butter and some of peaches. Place other half on top. Spread with butter and remaining peaches; garnish with whipped cream. Cut into individual servings. Serves 8. Other fresh fruits may be substituted for peaches.

There is an old tradition that the luckiest sort of bride's cake is one baked in a ring—symbolic, like the gold band that is slipped on her

LYNN SAYS:

In regard to after-wedding parties, plan a menu that's simple and easy to serve, yet appetizing and delicious to eat.

Since the proverbial color scheme for the bride's table is green and white, plan to use white flowers for the centerpiece; if candles are used, they may be white or green.

It is customary for the bride to throw her bouquet to her attendants prior to her departure on the wedding trip.

Since the excitement and emotional strain will undoubtedly upset the bride, she'll not be able to thoroughly enjoy her own reception. For that reason, a piece of the cake should be cut and wrapped for the couple to take with them on their honeymoon. The table decorations should be saved for her to have on her return.

NOW YOU'RE A WIFE

And the business of cooking for two begins! Feeding your husband will be an important part of your new life—really essential to the smooth sailing of the ship of matrimony. So next week Lynn will devote her entire column to recipes that will help you "hol dyour man." They'll be simple enough for the beginner, too.

finger for the first time at her wedding, of the endless quality of true love. This cake is cut by the bride and served to the guests as part of the wedding feast, and is quite different from the rich fruit cake that is given to the guests to carry away. It is a light cake, like a white cake or sponge cake, and is frosted with all the curlicues and rosettes that the home cook can manage.

This cake brings luck to the guests, for it contains a ring, a coin, and a key—signifying marriage, wealth and happiness to those who find them. If you haven't a ring-shaped pan, you can bake the cake in an angel-food cake pan or in an ordinary cake pan, with the ring outlined in contrasting frosting. The bride's and bridegroom's initials in contrasting frosting may be used for further decoration.

Bride's Cake.

1 cup sifted cake flour
1/4 teaspoon salt
1 cup (8 to 10) egg whites
1/4 teaspoon cream of tartar
1 1/4 cups sifted granulated sugar
1/4 teaspoon vanilla

1/4 teaspoon almond extract
Sift flour once, measure and sift four more times. Beat egg whites and salt with flat wire whisk. When

foamy add cream of tartar and continue beating until eggs are stiff enough to hold up in peaks, but not dry. Fold in sugar carefully, 2 tablespoons at a time, until all is used.

Fold in flavoring. Then sift small amount of flour over mixture and fold in carefully; continue until all is used. Pour batter into ungreased angel-food cake pan or ring-shaped pan and bake in a slow oven. Begin at 275 degrees F. After 30 minutes increase heat slightly (325 degrees); bake 30 minutes more. Remove from oven; invert pan 1 hour.

Marshmallow Frosting.

1/4 cup sweetened condensed milk
4 marshmallows
1 1/4 cups sifted confectioners' (4X) sugar

1 teaspoon vanilla

Cook sweetened condensed milk and butter together. Add vanilla, blending well. Add sifted confectioners' sugar gradually, beating until smooth and light in color.

This frosting may be tinted any color by addition of a speck of food coloring. Pale tints are most attractive.

Spread on cold cake. Makes enough frosting to cover tops of two 9-inch layers or top and sides of ring-shaped cake, or about 24 cup cakes.

Butter Frosting.

1/2 cup sweetened condensed milk
4 tablespoons butter
1 teaspoon vanilla

3/4 cups sifted confectioners' (4X) sugar (about)

Cream sweetened condensed milk and butter together. Add vanilla, blending well. Add sifted confectioners' sugar gradually, beating until smooth and light in color.

This frosting may be tinted any color by addition of a speck of food coloring. Pale tints are most attractive.

Spread on cold cake. Makes enough frosting to cover tops of two 9-inch layers or top and sides of ring-shaped cake, or about 24 cup cakes.

Enthusiasm for cottons in the fabric realm has creased to a new high this season. The importance of cottons in the fabric realm is simply breath-taking not only because of the transcendent loveliness of cotton weaves but there is no call of the mode be it ever so humble or an event ever so festive and formal but what there is a cotton fabric that will tune into the picture perfectly. Moss roses never looked prettier in real life than they do on the cotton chintz housecoat pictured.

The graduated border idea of the print makes it possible to achieve interesting effects at the shoulders and waist and in the skirt.

Star Dust

STAGE-SCREEN-RADIO

By VIRGINIA VALE

(Released by Western Newspaper Union.)

WHEN Ida Lupino and Louis Hayward (Mr. and Mrs.) found that they were to be co-starred in Columbia's "Ladies in Retirement" they gave three rousing cheers; they thought that they'd be answering work calls together. So—the first week, they actually had one day together on the set. The second, she worked every day and he didn't work at all. Not until the third were they in line for simultaneous calls. And they're cast as bitter enemies!

"We saw more of each other when we were working in studios that were miles apart than we do now!" wailed Mrs. Hayward.

Incidentally, this looks like a good picture; it's made from a stage hit, Charles Vidor is directing, and the cast includes three top-notch actresses—Elsa Lanchester, Edith Barrett and Isabel Elson.

So many people wanted to know how the Walt Disney pictures are made that he was practically forced to make his new full-length RKO release, "The Reluctant Dragon." In it he uses both live actors and his usual brand, and we'll actually see how the characters and production are created.

Martha O'Driscoll is in great demand on the Paramount lot. As soon as she completed her work in "Henry Aldrich for President" she reported for Cecil B. DeMille's "Reap the Wild Wind," and learned that she'd have to have her blonde hair darkened several shades, all for the sake of Technicolor. The cast for this picture is an impressive one—Paulette Goddard, Ray Milland, Raymond Massey, Susan Hayward, Walter Hampden, Janet Beebe, Spring Byington, Robert Preston, Elizabeth Risdon.

A stairway plays an important part in the new Ronald Colman picture, "My Life With Caroline," so RKO commissioned Nicolai Remisoff to build it. It's called "free standing," because it is entirely free of support by columns or walls—it's suspended from steel beams in the middle of a huge drawing room set. And the treads are covered with white, Chinese angora fur. Cost, approximately \$5,000, in case you'd like to duplicate it. Lewis Milestone directed, with due appreciation for the staircase.

Remember Charles ("Buddy") Rogers, who was movie hero years ago, and married Mary Pickford, and abandoned the pictures for band-leading? He plays the romantic male lead in "Mexican Spitfire's Baby," starring Lupe Velez and Leon Errol.

The new March of Time film, "China Fights Back," depicts the struggle of the Chinese people to preserve their national independence and democratic way of life. It also shows how, under the leadership of Chiang Kai-shek, China has replaced her destroyed industries with thousands of small factories in the mountainous interior.

Veronica Lake, who skyrocketed to movie fame in "I Wanted Wings," turned slapstick comedienne in Preston Sturges' "Sullivan's Travels." The script called for her to shove Joel McCrea into a swimming pool, then be yanked in by one leg by McCrea, and swing at his jaw till he ducked her in self defense. Her blonde hair was a mess of stringy locks, and her silken evening gown was another mess, when she emerged. But a chance to work in a Sturges picture is worth it.

The Mutual chain's news analyst, Raymond Gram Swing, has a new contract which will keep him on the air Mondays and Fridays for another year for the same sponsor. At the annual luncheon of the Woman's National Radio committee he was acclaimed "the commentator best serving the interests of democracy."

If you plan a wedding breakfast, instead of an afternoon or evening reception, include something hot and something cold for the main course, a beverage, ice and wedding cake, of course. Here's my menu suggestion:

Turkey a la King in Timbale Cases

Potato Croquettes

Baking Powder Biscuits

Ripe and Stuffed Olives

Ice Cream

Petits Fours

Coffee

(Released by Western Newspaper Union.)

Summer Play-Clothes Program Conveys Exciting Fabric News

By CHERIE NICHOLAS



Ask Me Another

A General Quiz

The Questions

- Who was the first President of the United States to be born under the American flag?
- In olden times, what did a ballista do, dance, hurl missiles or row boats?
- How many rivers in Europe are named Aa?
- The king of what country commanded an army in the field during the World war?
- What century usually is called the beginning of the Renaissance?
- What is meant by opera bouffe?
- Is "A" the first letter of all alphabets related to the English?
- What is the population of Greenland?

The Answers

- Martin Van Buren (December 5, 1782).
- Hurl missiles.
- More than 40, the most important ones being in France, Switzerland, Germany, Latvia and Russia.
- Belgium (Albert I).
- The Fourteenth century.
- Comic opera.
- Among the exceptions are the old German or Runic alphabet, in which it is the fourth letter, and the Ethiopian, in which it is the thirteenth letter.
- The population of Greenland is estimated at 17,000.

Beating Defeat

"The world wants the kind of men who do not shrink back from temporary defeats in life, but come again and wrest from defeat."—Theodore Roosevelt.

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