

Household News

by Lynn Chambers



MAKE THE MOST OF YOUR LEFTOVERS!

(See Recipes Below)

TRIMMED TO TEMPT . . .

Leftovers on purpose! There are so many delicious ways of using leftovers, why not call them "planned aheads"? Casseroles, meat loaves, salads, soups and so on will do much to turn the tag ends of day-before-yesterday's dinner into mealtime "comers."

The trick is not to serve the same old hash or stew in the same old way, but to give leftover foods fresh faces with fresh recipes. Like many thrifty home-makers, you, too, can discover the economy, both in time and money, of buying and preparing a large roast, or more than enough vegetables, with leftovers in mind.

You can't always make mealtime foods come out even. So, let's be practical about the situation. If you serve roast chicken or baked salmon for Sunday dinner, plan to do all sorts of things with the leftover portions for weekday meals.

Here's a roll call of leftovers and how to fix them—proof that "day-after" foods can be not only good, but delicious!

Summer Meat Pie.

(Serves 6)

2 pounds beef neck, or shank or
2½ cups leftover meat, cubed
3 tablespoons flour
2 tablespoons lard
1 small onion, sliced
1 green pepper, chopped
1 cup carrot slices
Sliced mushrooms
Salt and pepper

Have the beef neck or shank cut into 1-inch cubes. Dredge in flour, seasoned with salt and pepper. Brown meat in hot lard with onion and green pepper. Cover with hot water and let simmer 1 hour, with kettle tightly covered. Transfer to baking dish, add carrots and mushrooms. Thicken meat liquid, pour over meat and vegetables. Cook in moderate oven (350 degrees) about 40 minutes, then pipe a border of mashed potatoes around the edge, and bake till potatoes brown.

Salmon a la Ring.

4 tablespoons butter
4½ tablespoons flour
½ cups milk
½ pimento
½ small green pepper
2 cups flaked salmon
2 egg yolks
½ cup mayonnaise
Salt and pepper to taste

Melt the butter, blend in flour, add the milk and cook slowly, stirring constantly until thickened and smooth. Add green pepper and pimento cut into strips. Add flaked salmon. When hot, add egg yolks which have been beaten, cook a moment, then fold in mayonnaise and seasonings. Heat again and blend thoroughly. Serve this mixture in the center of a rice ring which has been turned out on a serving platter or chop plate. Garnish with the buttered peas and sprinkle with paprika.

LYNN SAYS:

When brown sugar hardens so that it cannot be measured accurately, spread it in a shallow pan and heat it slowly in a 275-degree F. oven. If too high a heat is used, the sugar caramelizes. Stir and mash it with a fork. Only enough sugar to be used at one time should be softened, as it hardens again as soon as it is cooled.

To sour one cup of milk, put one tablespoon of vinegar in a cup and fill the cup with sweet milk. Stir well.

To clean silverware, mix one tablespoon soda and one tablespoon salt with one quart of water. Boil the silverware in this in an aluminum kettle until the tarnish is removed. Rinse and rub dry.

Give the baby his cod liver oil in the bath tub to avoid the brown stains on blankets and clothes that are so hard to remove.

American Fashion Designers Stress Chic Simplicity Lines

By CHERIE NICHOLAS



YOU'LL find this a very exciting season, the most exciting we've had for years. The new fall fashions are really "new" and the new look can be distilled into the one word, simplicity. Simplicity is indeed America's fashion for fall, 1941.

Our American designers, standing squarely on their own feet and independent of Paris, have produced an entirely new silhouette inspired by our lithe, slim-hipped American figures. Highspots in the new styling are smoothly wide shoulders and deep armholes tapering down into an elongated midriff, softly rounded hips and slim skirt. The easyfit of the blouse above the waistline trends to almost a tophat effect that is somewhat suggestive of an inverted triangle. Accent is often on hips, especially in tunic effects done in various ways. Deep neckline either "V," oval or square, are often used to bring the eye down to the diminishing midriff and feminine hips.

In coats and suits this new simplicity is seen in smooth shoulders and longer midriffs. Exaggerated padding is passe. You have a wide choice of raglans, shoulder yokes cut in one with the sleeves, deep dolmans and a-kin types. Most of us, however, will find the smoothly padded set-in shoulder easiest to wear. Suits, more important than ever this fall, are marked by longer jackets with easyfitting or inset sleeves to bring out this year's smaller waist. Coat and suit sleeves are kept very simple and the straight generously large sleeve looks fresh.

Dresses express the smooth shoulder in a still wider variety. Dolman sleeves cut in one, with the dress, cap sleeves, wide smooth shoulder yokes, shirred shoulders leading

(Released by Western Newspaper Union.)

Frilly Accents



Ham Souffle.

2 cups scalded milk
3 tablespoons butter or other fat
3 tablespoons flour
½ cup bread crumbs
½ teaspoon salt
Buttered bread crumbs
2 cups ground cooked ham
3 eggs
Grated cheese

Make a cream sauce of milk, fat, flour and salt. Add bread crumbs and cook 3 minutes. Add ham and egg yolks and carefully fold in whites beaten until stiff. Turn into well-greased baking pan or casserole, spread top with buttered bread crumbs and sprinkle with grated cheese. Bake about 30 minutes in moderate oven (350 degrees F.). Serve at once.

Meals that follow holiday feasts can be made beguiling by clever use of foods left from the feasts themselves.

Salvage leftovers from the relish tray, grind or chop them, moisten with a little salad dressing and out comes a brand new sandwich filler. Spread some between hot toasted rolls or bread slices at snack time. (Released by Western Newspaper Union.)

Millinery Stresses Feathers and Veils

Feathers galore are adorning the new fall hats. The restrictions that have been lifted this season on the use of wild bird plumage is reacting in a tremendous revival of the use of feathers. It will not only be a case of a "feather in your cap" but entire hats made of feathers is fashion's latest decree. The use of veils and veiling is assured for fall.

Back-view interest in hats leads to a new emphasis being placed on snoods, wimples, and curtain effects that conceal long bobs and hair-dos at the back. Very fanciful treatments are being given to these wimples and snoods, and also to bringing back the brims-down style, so as to fit snugly and securely.

Corduroy Is Topmost Fabric for Fall Wear

A big swing is on for corduroy. It is being styled to perfection in sports clothes, in campus outfits, in mother and daughter fashions. In fact, recent showings displayed the entire family, mother, father, little sister and junior smartly outfitted in corduroy. You'll love the new corduroy suits, the slack costumes and the onepiece dresses of corduroy that are the last word for office and school wear.

Velvet Trim

One of the smartest fashion trends for fall is the use of velvet as trimming on contrasting materials. Afternoon gowns of black faille are given new distinction in way of wide borderings of black velvet that finish off peplums and tunics and hemlines in general. This tendency to trim with velvet is well worth watching for the movement gives promise of developing into an important vogue.

PATTERNS SEWING CIRCLE



and most impressive frocks in your entire wardrobe. For this style is dignified by a very pretty collar arrangement — a ruffled edge collar to be worn under the dress revers, so that just the ruffing shows. Send for Pattern No. 1435-B at once, and make it your next new dress.

Make this dress in any pastel or dark colored crepe, or in a pin dot cotton or silk crepe. Then the contrast of a white ruffle around the collar will stand out prettily. If the dress is to be of a printed crepe the ruffle might be of Irish crochet or Valenciennes lace; if it is a plain color the ruffle may be of organdy or net.

Barbara Bell Pattern No. 1435-B is in sizes 34, 36, 38, 40, 42, 44, 46 and 48. Size 36 takes 4½ yards 39-inch material, ½ yard organdy to trim. Send your order to:

SEWING CIRCLE PATTERN DEPT.
Room 1324
311 W. Wacker Dr. Chicago
Enclose 15 cents in coins for
Pattern No. Size.
Name.
Address.

JUST DRESSING

No Wonder

"My father lost money on everything my brother makes."

"What does your brother make?"

"Mistakes."

If you don't strike oil in five minutes' talk, you should stop boring.

Circulating
He—The bank has returned that check of your father's.
She—Isn't that fine? What can we buy with it next?

One Too Many
Young Alec was watching a house painter at work. Presently he asked:

"How many coats of paint do you give a door?"

"Two, my boy," was the reply.

"Then if you give it three coats," said the lad brightly, "it would be an over-coat?"

"No, my lad," retorted the painter grimly, "it would be a waste coat."

SOMETHING ELSE
Pop—So your engagement to that rich deb is off. I thought you said she dated on you?
Son—She did; but her father proved to be an antidote.

While Iron Is Hot
"I hear your new lodger is a very impetuous fellow. Does everything in the heat of the moment."

"Yes, it's his job. He is a blacksmith."

The big difference between human and vegetable life is that in vegetation the sap rises.

Her Secret
"Why do they always call Nature 'she'?"

"Because no one knows how old she is."

No Sale
Lawyer—That'll be \$10, please.
Client—What for?
"My advice!"

"But I'm not taking it."

Upward Look
A man cannot aspire if he looks down. Look upward, live upward.

Advantages of Difficulty

Difficulty is a severe instructor, set over us by the supreme ordinance of a parental guardian and legislator, who knows us better than we know ourselves; and He loves us better too.

He that wrestles with us strengthens our nerves and sharpens our skill. Our antagonist is our helper. This amicable conflict with difficulty obliges us to an intimate acquaintance with objects, and compels us to consider it in all its relations. It will not suffer us to be superficial.—Burke.

FAMOUS ALL-BRAN MUFFINS. EASY TO MAKE. DELICIOUS!

They really are the most delicious muffins that ever melted a pat of butter! Made with crisp, toasted shreds of KELLOGG'S ALL-BRAN, they have a texture and flavor that have made them famous all over America.

KELLOGG'S ALL-BRAN MUFFINS

2 tablespoons shortening ½ cup milk

1 egg 2½ teaspoons

1 cup All-Bran baking powder

Cream shortening and sugar; add egg and beat well. Stir in All-Bran and milk; let soak until most of moisture is taken up. Sift flour with salt and baking powder; add to first mixture and stir only until flour disappears. Fill greased muffin tins two-thirds full and bake in moderately hot oven (400°F.) about 30 minutes. Serve warm muffins 3 inches in diameter, or 12 small muffins, 2½ inches in diameter.

Try these delicious muffins for dinner tonight or for tomorrow morning's breakfast. They're not only good to eat; they're mighty good for you as well.

For several of these muffins will add materially to your daily supply of what physicians call "bulk" in the diet, thus helping combat the common kind of constipation that is due to lack of dietary essential. Eat ALL-BRAN every day, as well as bread and muffins, don't forget all about constipation due to lack of "bulk." ALL-BRAN is made by Kellogg's in Battle Creek.

As We Look

It was John Ruskin who said it long ago, but it is still true that the man who looks for the crooked things will see the crooked things, and the man who looks for the straight will see the straight.

BEAT HEAT

Dust with cooling Mexican Heat Powder. Dust in shoes. Relieves and eases chafe, and sunburn. Great for heat rash. Get Mexican Heat Powder.

It's the Verdict

A good speech is a good thing, but the verdict is the thing.—Daniel O'Connell.

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Our Course

Live pure, speak truth, right wrong; else wherefore born.—Tennyson.

Nervous Restless Girls!

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Pinkham's Compound is famous for relieving pain of irregular periods and cranky nervousness due to such disturbances. One of the most effective medicines you can buy today for this purpose—made especially for women. WORTH TRYING!

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