

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 yesterday's dinner into mealtime "come-ons."

The trick is not to serve the same old hash or stew in the same old way, but to give leftovers fresh faces with fresh recipes. Like many thrifty homemakers, 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
2 1/2 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
4 1/2 tablespoons flour
1 1/2 cups milk
1/2 pimiento
1/2 small green pepper
2 cups flaked salmon
2 egg yolks
1/2 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 pimiento 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 cold.

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.

THIS WEEK'S MENU

*Salmon a la Ring
Buttered Peas
Head Lettuce Salad
French Dressing
Apple Tarts, Cream
Beverage
• Recipe given

Rice Ring.

Cook 1 cup of rice in 8 cups of boiling salted water. Cook rice until tender and fluffy. Remove from boiling water and rinse well with cold water. Drain thoroughly.

1 cup parsley, chopped fine
1 onion
1/2 green pepper
1 cup whole milk
2 tablespoons any well-flavored cheese
4 eggs
Salt and pepper to taste

Beat egg yolks until thick, then add the milk, rice and other ingredients. Fold in stiffly beaten egg whites last. Pour into a well-greased ring mold. Set in a pan of hot water and bake from 30 to 40 minutes in a 350 to 375-degree F. oven.

Or you may want to add leftover meat or fish to your rice foundations. Try one or all—you'll find the combinations tempting.

Romantic Meat Pie.

(Serves 6)

A very nutritious kind of pie is this one, with crescent biscuits riding a sea of meat, vegetables and gravy. And it's an excellent way to serve left-over meat. Almost any of the thrift cuts can be used. You'll need:

4 tablespoons fat
3 tablespoons chopped onion
2 tablespoons green pepper
1/2 cup diced celery
1 cup diced cooked meat
4 tablespoons flour
2 cups milk or meat stock
1/2 cup diced cooked carrots

Slowly brown onions, pepper, celery and cooked meat in cooking fat stirring often. Add flour slowly stirring constantly until brown. Add remaining ingredients. Heat thoroughly. Pour into well-greased baking dish and cover with baking powder biscuits which have been cut in crescent shapes. Bake in a hot oven (450 degrees F.) about 15 minutes, or until biscuits are browned.

Why not try this sweet potato left-over which is sure to be a hit with either fish, fowl or meat: Mash the potatoes and shape into 1/2-inch cakes. Sprinkle with flour and brown quickly in hot fat. Then serve.

Sure, it's a big problem to figure ways of using assorted flakes and bits of yesterday's meal. But, don't eye them coldly—show them the heat again. Your family will love you for it!

Ham Souffle.

2 cups scalded milk
3 tablespoons butter or other fat
3 tablespoons flour
1/2 cup bread crumbs
1/2 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 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 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.)

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-bodied 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 topheavy effect that is somewhat suggestive of an inverted triangle. Accent is often on hips, especially in tunic effects done in various ways. Deep necklines 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 akin 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 belts 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

into a plain smooth sleeve, these are some of the ingenious ways our designers have found to interpret the smooth-shoulder, deeper armhole theme.

Displayed in the foreground of the illustrated group is a dress that expresses unmistakably the simplicity that is America's fashion for fall. Taupe wool lends itself admirably to this princess coat dress. Here you see a dolman sleeve shirred for batwing fullness, with smooth shoulder panel cut in one and emphasizing the top of the tapering figure. Dramatically "new"—this frock!

Skirt fullness is used a great deal this year, but a slim look is invariably the rule. The silhouette is always kept fluid as shown in the dress to the right. The long-torso smooth-fitting top is notably new and smart. This dress is especially good style made of brown (a featured color for fall) crepe, the deep armhole seaming accented with bands of crocheted done in contrast colors, gold, white and green. With black crepe the banding would be effective in bright cerise, blue and beige.

It's going to be a season of tunics. Note the dress to the left with a tunic Russian blouse. Note the subtle fullness introduced via an action pleat at the front of the skirt. The sleeves achieve the deep armhole and smooth-shoulder effect with fullness introduced at the wrist.

The row of thumb sketches below indicate new trends in coats, dresses and suits that will stand out in the new autumn fashion picture. Various interpreted in tunics, jerseys, velvets, corduroys, woolknit fabrics, gabardines and an endless variety of rayon weaves. (Released by Western Newspaper Union.)

Frilly Accents



If one has to keep within an economy budget a sensible "buy" is a black crepe dinner dress that is styled along lines of simplicity. For week-end trips you will find a dress of this type easy to pack. Be sure to acquire a goodly collection of flattering accessories. Then with various changes, your simple black frock can be transformed in appearance to tune into the picture of any more or less formal social occasion.

The vogue for exquisitely feminizing snowy frilly accents will continue through the fall. As you see here, there is eye-appeal in every detail.

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 revival 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 one-piece 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 borders 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 ruffling 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 4 1/4 yards 39-inch material, 1 1/2 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



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 doted 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."

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 1/2 cup milk
shortening 1 cup flour
1/4 cup sugar 1/2 teaspoon salt
1 egg 2 1/2 teaspoons
1 cup All-Bran
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 pans two-thirds full and bake in moderately hot oven (400° F.) about 30 minutes. Yield: 6 large muffins, 3 inches in diameter, or 12 small muffins, 2 1/4 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, and thus help combat the common kind of constipation that is due to lack of this dietary essential. Eat ALL-BRAN every day (either as a cereal or in muffins), drink plenty of water, and see if you 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.

RAZOR BLADES

ASK YOUR DEALER FOR THE OUTSTANDING BLADE VALUE
KENT BLADES
Double Edge 10 for 10c
Single Edge 7 for 10c
"TAKING THE COUNTRY BY STORM"
KNOWN FROM COAST TO COAST
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Our Course

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

Nervous Restless Girls!
Cranky? Restless? Can't sleep? Tired easily? Because of distress of monthly functional disturbances? Then try Lydia E. Pinkham's Vegetable Compound.

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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Upward Look

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

I LIKE KNOWING THE SCIENTIFIC FACTS ABOUT MY CIGARETTE

SO DO I. AND LESS NICOTINE IN THE SMOKE OF CAMELS MEANS MORE MILDNESS TO ME

THE SMOKE OF SLOWER-BURNING CAMELS CONTAINS

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

CAMEL

—THE CIGARETTE OF COSTLIER TOBACCOS