### Heipful Hints For The Housewife . . .

young people will launder easily, if decayed manure and sand. Fertilize with unusual. Vivid green shamrocks bank bone meal. washed in mild soap and plenty of bone meal. hang up to dry.

pecially well.

ble mantelpiece in the following way: | cooking it. then wipe dry, and ppply a paste made touch of flavor to hash. of finely powdered bathbrick or car-jbonate of soda, and lemon juice. Rub this well into the discolored parts and rinse off in clean, cold water.

For white sauce, melt two and a half tablespoons of butter in saucepan. Add five and a half tablespoons flour mixed) with one-third teaspoon salt and few grains pepper. Add one cup scalded milk, stirring constantly. Bring to boiling point and beat until smooth and

glossy. To prevent chops from becoming dry, pour melted fat over the tops of them and store them in the refrigerator.

Fruits and nuts to be added to foods frozen in the mechanical refrigerator) should be stirred in when the mixture begins to freeze and is quite thick. Such a procedure insures better distri-

Always remove all traces of furniture polish from surfaces which are to be renewed with varnish, paint or enamel. For if all the old paint is not taken off the new material will not dry properly and is apt to chip off. Benzine is a good

liquid to use as a remover. The new cookie presses enable the amateur baker to compete with the professional cook in turning out fancy pastries. Try experimenting with frostings of various colors, or bits of candied,

fruits and nuts. Braising, boiling, simmering and stewing are the cooking processes to use for less tender cuts of meat. Although they are less expensive, these cuts are no less nutritious than more costly ones. Try searing the meat first in a small amount of fat. Such a process gives added flavor and a good color. Vegetables and seasonings may be added later. But the most important thing is to remember that a little water and long, slow cooking are needed to break down the meat fibres and make them

It is a good plan to save meat stock for invalid dishes. But in case you are out of stock and wish to prepare food for an invalid add two quarts of water to one pound of chopped round beef. Then add one teaspoonful of salt and let the meat simmer in a covered pan for one hour. Remove any scum which rises to the top. Then strain the brooth. The cooked meat should be served in combination with vegetables.

Hot punches, either plain or spiced, are good served after a skating or sliding party. Hot cider will prove to be

especially popular. A sliced banana added to the white of an egg and beaten until stiff makes a delicious filling for a cake pie .

are inserted in small cucumbers. Cyclamen grow best in acid soil com- with ease.

warm water. Rinse well, shake and Thin rubber "caps" can be placed dress, accented by a small shamrock Salted peanuts, freshened by heating to keep them fresh and to keep one pumps. Velvet primroses worn in the in oven are very good served with choc- food odor from permeating another. hair and parlor pink kidskin sandals olate sauce or, vanilla ice cream. The Tomato sauce will add a piquant are delicate foils for a blue net evenyoung people like this combination es- touch to baked or broiled fish. Simply ing frock appliqued with bouquets of take a can of condensed soup and pour primroses. Flaming red peppies are

The corduroy clothes so popular with posed of equal parts of loam, leaf mold, ena for evening, are both beautiful and Reek Of

anklet sandals.



By FRANCES PECK



FOR YOUR VALENTINE A DVENTUROUS foodsters our force have recently been Valentine dinner, why don't you mulling over the matter of St. Valentine's Day. From their testings and tastings they evolved this recipe for Valentine Meringues. Do try them for your very gayest and cut a heart from the center of party. They'll give no end of dash to the dessert course. To make the meringues beat 6 egg whites until stiff, using a rotary egg beater. Then add 1¼ cupfuls of sifted sugar, 2 tablespoonfuls at a time, beating after each addition. Sprinbeating after each addition and simple! kle 11/2 teaspoonfuls Pure Cider and simple! Vinegar, a few grains of salt and 2 teaspoonfuls of vanilla over the egg mixture and beat enough to mix thoroughly. Place by spoonfuls on a pan lined with heavy waxed paper, shaping with a spoon to form round shells that are much thicker at the outer edge than in the center. Bake in a very slow oven (250° F.) 45 to 50 minutes. Remove from paper at once and POTATOES FOR PARTICULAR cool. Now for the yummiest filling you ever tasted in any meringue ring, whip a pint of whipping something new in the way of a cream until it's stiff. Then break potato dish will relish a recipe up half a glass of Currant Jelly for Cheese Potatoes. It has an with a fork and fold into the elegant flavor, this novel version cream, along with 2 dozen marsh- of an old favorite. First you take mallows, cut into eighths, 1 cup- 4 large potatoes, 1/4 lb. American ful of pecans, chopped, and 2 cup- cheese and a small onion and put fuls diced canned peaches. Pour them all through the coarse knife this into a glass dish and chill in of the food chopper. Then blend 1 the refrigerator for 5 to 6 hours. tablespoonful flour with a 16 ounce When you're ready to serve, heap can of Cream of Mushroom Soup, this filling into the meringue shells, season with a teaspoonful of salt

A "porcupine" salad makes a new | Family meals taste better if they are! and appetizing dish. The salad gets its served at an attractive table. Use china name from the manner in which nuts which harmonizes if it does not match. are stuck into fruits, shreds of celery and see that your centerpiece is low are placed in tomatoes, or carrots shreds And see that your centerpiece is low Frosty weather gives the cook an fancy mold. Spinach loses its good-

# Heins Home Institute

HEARTY PRELUDE

By way of introduction to your serve tiny heart canapés with Toto slice bread about 1/4 inch thick



Food fanciers hankering after cover the top of each with a small and a deliberate dash of pepper; scoop of whipped cream, tinted add the whole blend to the potatoes pink, and garnish with a sprinkling and mix thoroughly. Pour into a of tiny red cinnamon hearts. Served buttered casserole and bake in a on lace paper doilies, this dessert moderate oven (350° F.) about will invest you with a real aura 11/4 hours or until the potatoes

#### Tempting Date Bread · Recipe

enough for the family to see over if excuse for home-made bread, especially for-you look and just looks good when fruit breads and mussins. Here is an garnished enticingly. Try hard-cooked economical and nourishing recipe that egg yolks, pressed through a sieve, with

Date And Nut Bread

1 teaspoon baking powder. butter and nuts and mix thoroughly. some of the many attractive ones. Stir into the date mixture. Add egg well beaten and vanilla and turn into greased and flowered loaf pan. Let rise

#### Fullness Marks Gowns For Evening Parties

fifteen minutes and bake 1 hour in a

moderate oven (350 degrees F.)

Evening fashions verge toward the picturesque. Some designs recall the relaborate eighteenth century; others have the hitched-up draperies of the 1880's. A perfectly plain violet-crepe frock has a decolletage outlined by a beautiful jeweled plastron in pink stones and gold. The half-sleeve and belt finish in the same way.

Purple is much seen. Girls are using it for accordian-pleated dance frocks, relieved with white flowers, and it is an excellent color to wean at hunt balls, as it looks effective against the men's pink hunting ccats.

Some dinner gowns are very full. Where there is a slight train, draperies begin to get fuller just above the knees. In many cases the fullness flares to the front, and often the frocks have full transparent sleeves.

## Home On Wheels

The trailers exhibited recently at the Autoomobile Show offer the nomad a house on wheels "with all the comforts of home" and, in some instances, with conveniences which are found only in a minority of dwellings. The furnishings are as modern as the trailer idea itself. There are two and three room types with disappearing doors, permitting conversion to a large, single room. Beds are mostly in train style, with dining alcoves at one and and a long couch seat at the other seh making up into double beds. I even the smaller trailers sleep four people.

## Nosegay Evening Frock Housecoats

## And Damask.

of elegence and fragile femininity, what and-gray-striped hard finished worsted, mous shawl collar of tawny cross fox. ed decolletage in front and waist-deep wit htheir rich fabrics and dramatic styling, thus bestowing a mood of luxuriousness on one that is balm to the spirits after a hectic day. What with all this commotion about hostess coats. of course, the old style bath robe has

all but vanished from the scene. You'll look like a period portrait in many of the new leisure hour creations. with their rich fabrics and dramatic ones, which are legion. Broad of shoulder, many of these, and often sleekly fitted through the hips and buttoned from top to toe. Next to damask, there's a rush on velvet, often developed in striking jewel colors, or in black (always conductive to that femme fatale) effect). Shirred and crushed velvet gets about, too, as does heavy slipper satin. One model of this shimmering fabric was lined unexpectedly wit hplush, giving an effec tof extreme elegance. Quilt-! ed taffetas, slightly more boudoirish looking, are also out in droves, and flannel formerly considered the most unimaginative of fabrics, takes a surprising new lease on life and gets itself made up into floor-length fitted gowns in luscious colors that endow it with

#### Josephine Styles

If you're the stately Josephine type, you'll be in your element when selecting one of the new hostess gowns, because creations inspired by that personage are among the most eye-compelling of the lot. High-waisted, of course, and often with long trailing skirts and square, low-in-front decolletage. Often, too, they combine two fabrics with fine effect, such as velvet and trailing chif-

Others hark back to the days of Mary, Queen of Scots, for their inspiration, having those becoming face-framing collars, enormous shoulders and voluminous skirts tumbling clear to the floor. Picturesque, the lot of them, with their quota of glamour in every line.

Whatever your individual choice, however, femininity is the keynote of the hostess gown picture. You may wallow in it to your heart's content, and be thoroughly in the fashion mood of winter 1937.

#### A Little Dressing Up Can Help Most Any Dish

Simplest Of Food Can Take On Party Air With A Sprig Or A Dash Or A Curl

likes to entertain on the spur of the are to be arranged in layers in the moment sometimes serves this sup- casserole—a layer of the bread A little dressing up can play fairy per snack to the crowd after an crumbs over the first layer of Soup godmother to the plainest dish. Most evening at the theater. It's quick -then 1/3 of the can of lima beans and easy to handle and involves -then a layer of browned onions people eat with their eyes, first of all. just staple products that he always and, finally, a layer of cheese. Re-A simple dessert or salad takes on a has in the pantry and refrigerator, peat in this order until you have party air immediately if prepared in a anyway. We wolf them down as three layers of lima beans with a fast as he can produce the goods. topping of the cheese. Bake, cover-First he toasts three slices of bread ed, in a moderate oven (375° F.) for each sandwich. That's where for 30 minutes. To make a crust we get put to work! Then he places on top, remove the lid during the has found favor with many housewives: petal-like sections of the white. a layer of light and fluffy scram- last ten minutes of baking.

A few slices of tomato or lemon, a One cup boiling coffee, 1 cup stoned few radishes, a sprig of fresh green and chopped dates, 1-2 cup light brown parsley, or the bright hues of fruit, Paris Prints sugar, 1 tablespoon butter, 1 egg, 2 can put a touch of glamour on almost cups flour, 1 teaspoon soda, 1 teaspoon any dish, from soup to dessert. Dainty Follow Hands salt, 1 cup nut meats, 1 teaspoon vanilla, garnishes, not too elaborate, and of an 1 teaspoon baking powder. garnishes, not too elaborate, and of an appropriate flavor, are the best to use. Of The Clock Add soda to dates and pour over cof- Gay little radish roses, curls of celery, fee. Boiling water can be used but green and red pepper rings, strips of Besides Crepes, Plain and coffee does give a delicious flavor to pimento, thin slices of cucumber, beets, the bread. Let stand while mixing the and pickles, small fruits, bits of candied other ingredients. Mix and sift flour, fruit or orange peel, shreds of cocoanut, salt, sugar and baking powder. Add plain, tinted or toasted, and nuts are

#### Opera Star Votes for Cooking



COOKING is of universal interest, U for men as well as women en-Madame Elisabeth Rethberg, star of the Metropolitan Opera.

A world traveler interested in the various foods of all nations, Madame Rethberg collects recipes while on tour to try on her modern home in Riverdale, New York. She has many old stand-by recipes and advocates substantial foods for physical sturdiners. Among her favorites are the German-Bohemian types of her youth, the Swiss, Italian, and Australian curried

The versatility of this star, who made her American debut in 1922, is evidenced by the fact that she sings in all languages, and numbers more than 125 roles in her repertoire. Although famous as "Aida," she sang the role of "Sieglinde" in "Die Walkuere" with which the New York opera season opened

Read

## Formality

Fitted Thru The Hips, ble intended as semi-formal daytime at- flower print, has a low, flared neckline, ground for the flowers. Stains may be removed from a mar- it over the fish just before you finish printed on white satin in a new halter Housecoats, negligees and the like, draping dark blue unfinished worsted flower clips at each corner of the neck- strap, is of black satin with silver kid. neck dress, brightly complemented by have certainly thrown caution to the in a diagonal weave is used for the line. First of all, wash with soap and water, A little chopped celery will add a a corsage of satin poppies and red kid winds this season and gone on a fashion single-breasted jacket and low-buttonrampage, with eye-filling and colorful ing double-breasted waistcoat. The new is a casual coat in gold-colored ally, as a beautiful black tulle dance results. They breathe the very essence trousers worn with these are of blue- tweed of a silky weave with an enor- frock. A new model , with heart-shap-

**SUCCESSFUL SALVAGE** 

just will deprive themselves of the

cream of life. For our part we

don't hold with such martyrdoms.

We serve mashed potatoes often.

But the left-overs are sometimes a

bit of a trial to use up. We can

manage potato cakes just so often

and no more. There were times

when we were tempted to ignore

the leavings until we hit on this

perfectly grand way to salvage

them. Here's the trick! Combine one

MAN-MADE SNACKS

## New Outfit For Daytime The Fashion Flashes Say . . .

In line with the distinct trend among A radical departure from the usual Softly strewn on lovely new gloves

Look out for new notions in the the back of the snoe. cruise or casual coat field. Something There is nothing as effective, sartori-

bled eggs between the first and

second slices, and frizzles of dried

beef sautéed in butter between the

second and third slices. Over all

this he pours a quick tomato sauce

made by heating and thickening a

small can of Cream of Tomato

Soup with 2 tablespoonfuls of

melted butter blended to a smooth

paste with 4 tablespoonfuls flour.

Such nuances of flavor! Think of

9 (10) 11 12 13

LENTEN LOGIC

a faithful standby throughout the

season. And it's easy, too. You

just melt 1 tablespoonful of butter

in a skillet, add one medium onion.

sliced, and brown the crisp little

slivers. Then as a separate oper-

ation add 1/2 teaspoonful salt to a

cupful of Cream of Tomato Soup

and pour 1/2 cupful of the Soup into

a small casserole. Now you'll need

altogether, 1/2 cupful bread crumbs,

one cupful grated cheese and a No.

FEBRUARY 1 2 3 4 5 6

By FRANCES PECK

Heinz Home Institute

AT OUR HOUSE we dote on toast, eggs and dried beef all

mashed potatoes. Some people merged into one by overtones

don't, I know, but then there are of rich tomato sauce! There's food

pound of ground steak with a cup- aplenty to improve on this meat-

Add a teaspoonful of salt and 1/4 less Lenten problem. It can be

teaspoonful pepper and mix with zeal. Then form into 8 flat round cakes, dip in flour, and fry in 2 tablespoonfuls hot fat on both sides until the cakes are a crusty golden

better to come! Drench the cakes full of lots of good substantial eat-

with a 16 ounce can of Onion Soup, ing. Take a Lima Bean Roast now.

cover and simmer for 45 minutes. There's a hearty dish that will be

A bachelor friend of ours who I can of baby lima beans. These

always a few benighted souls who for strong men for you!

men to be properly dressed for the oc- is to be found in many of the new print are myriads of tiny embroidered. The casion, one of Fifth Avenue's smartest rocks, for there is a strong peasant in- gloves themselves are eight-buttoned over dishes of food in the refrigerator must and emerald green kid toeless Broad Of Shoulder And tion of the "directors' suit," an ensem-They Are Of Brocade tire on occasions demanding a greater puffed sleeves, bright pipings. There Still open are the newest and smart-

degree of formality than is afforded by are pouch pockets o nthe flared skirt, est evening shoes. A new number, with the ordinary business suit. Soft, easy- which has a piped hemline and beaded open toe and heel and crossed instep The silver kid straps are laced through

> spare in back, is of black-deep spare in back, is of black tulle with a bouffant skirt. The tulle is embroidered all over in a fine design of tiny black sequins. Gray moments are frequent in the

fashion world, for this color is in high favor. A smart woman wears a frock of gray velveteen with belt of silver kid leaves, a coat of gray broadtail and a hat of gray velveteen and broadtail.

An indispensable for the popular girl is a street-length dress and matching jacket of molten gold cloth. The tailored and fitted jacket, with careless polotype of collar, has self-covered hooks and eyes for closing.

First prize for chic goes to a suit with dres sof gray woolen and matching tunic jacket banded with a very wide border of gray astrakhan which matches the flat collar, the pillow muff and the toque. Gloves and handbag are of bright yellow leather.

Pouring down comes the rain, but we just shrug as we button into a smart raincoat. A grand model is made of pale pink or pale blue rubberized silk. with full shoulders and a long row of gilt or silver buttons.

Packed away for a Southern splurge is one of Molyneux's smartest evening gowns. It is in pale gold and beige lame in lozenger pattern, cut to reach the floor, with the center hem slashed. At the waist is a simple, enormous bow of gold-colored taffeta which matches long taffeta gloves.

Butterflies swarm over a lovely new dance frock. The fabric is blue net over blue satin, and the wide, swinging skirt is accented with tiny butterflies of shaded blue feathers. With the dress is worn a complementary hair ornament—a large, filmy butterfly in silver tissue and blue feathers.

until the cakes are a crusty golden brown. Good now, but there's even cult, but they must be varied and Still rustling is taffeta, for it is smart for day and evening wear. An enchante ing dress of black taffeta with a full skirt has the bodice made with a low off-the-shoulder line, the decollete edged with a knife-pleated frill of the taffeta. With this may be worn red roses in a pompadour hair dress.

Designers are keeping the "half-size" woman in mind this season. Time was when the short woman-that is, one under five feet-had to wear frocks which were originally intended for tall, slim figures, but that period is definitely of the past and one may now demand of the shops the exact sizes for the short

The short woman who wishes to look taller and slimmer than she really is can help by wearing rippling jabots, Vnecks, and soft ful Isleeves. When selecting a print, she should choose small figures and have them run in horizontal lines. While soft shirring at the top of sleeves is good, she should beware of any exaggerated shoulder

### Lacquered Satins, Linens, Cottons And New Fabric Form Back-

grounds For New Motif Characteristics of the new prints to be regulated by the hands of the clock.

Very small patterns are shown for morning and street wear, graduating to larger motifs for afternoon and still larger ones for formal occasions. Small prints, which appear on crepes and voives, wander near and far for inbutterflies, top villages, smoking chimneys, Chinese mandarins, baloons,

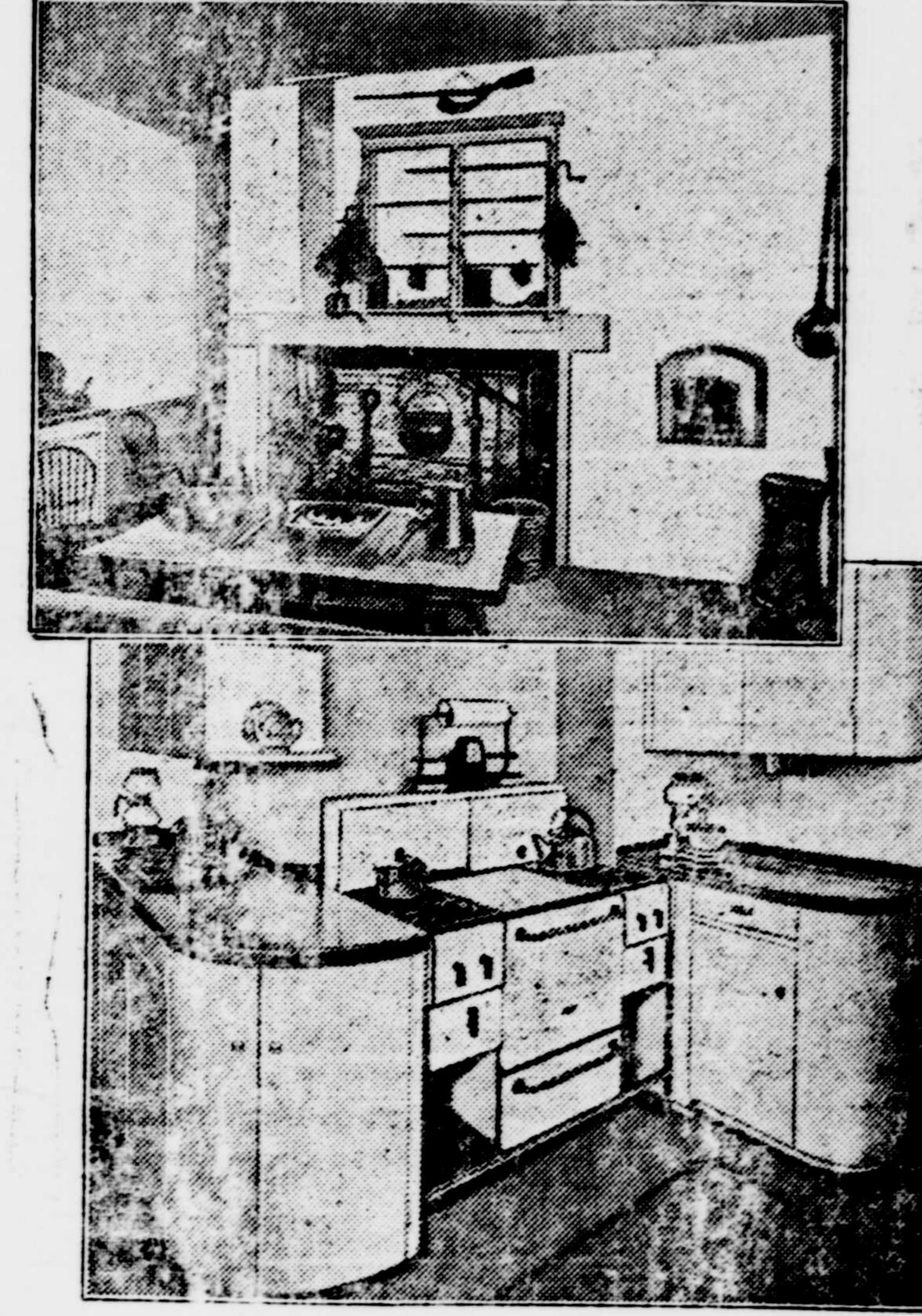
spirations. Such things as chessmen squirrels, cornucopias and water boys are seen. Also small triumphal arches, chicks and roosters and medieval forestes. Many of these feature enameled motifs.

Among the larger prints are many artistic floral patterns, in all possible combinations and in striking new colors-fuchsia and petunia tones, lollypop and mustard hues. Green or deep wine! red is often er hanced by light blue. Other themes of these larger prints include seasonal motifs such as Easter joy developing the art, according to bells, and lily of the valley for May Day, paper lanterns for July holidays, and Christmas trees. Open books, points of the compass, ancient galleys! and flully powder puffs furnish other designs and several prints imitate gas range when she returns to her tweeds and tartans. Beside crepes, other important backgrounds for these motifs are satins, both lacquered and plain; linens and cottons, and a new fabric resembling very bright straw.

#### Assorted Pastries Add Festive Touch

A tray of assorted pastries gives a! lestive touch to any party. Try varyng the fillings in pastry cut into different shapes. Some may be filled with jelly, others with fresh or stewed fruits and still others with flavored whin cream. Chocolate, lemon and in cream fillings are al Each piece of pastry ma

## Martha Washington's Kitchen A Sharp Contrast to Today's



Tailith the approach of Washing- of utility this kitchen has little to ton's birthday and a renewal of compare with the time and laborinterest in Colonial days, the kitchen | saving equipment of the 1937 cultof Mount Vernon takes on a new inary workshop distinguished by significance, particularly when com- durable linoleum, easily-cleaned and pared with the modern home ever-shining metal atensils, wash-

Martha W its heavy utensiis of a the fireplace crane is indgeneration. B

s kitchen with and up-to-the-min standpoint | Colonial bouse wife.

maker's culivary studio and its able walls and woodwork, well-

placed lights for easy illumination on ketties, its All these strike a modern note which and pewter, and reflects the desire of the present-day its hooks and homemaker to eliminate the kitchen que to this drudgery which was the lot of the

## Combination of Spreads Makes Sandwich Towers Tasty Snack



Cottage Cheese, Peanut Butter, Jam, Jelly and Preserves All Unite in Making

THE popularity of sandwiches | the deliciousness of this creation. I with both young and old has Variety in flavor combinations is been known for centuries, but their no problem today when every gropopularity gains new life every cery offers such a wide selection time someone discovers a new of prepared jams, jellies and presandwich spread, or invents a new serves, packed in the many attracform or shape in which to serve tive jars and safedge table tum-

Sandwich towers owe their popularity not only to their attractive dients and the method of preparshapes, but also to the delicious- ing sandwich towers. ness gained by combining several of our most common sandwich fillings. Their ease of preparation is | Bliced brown and white bread. also much in their favor. Most Filliage every housewife will have all the necessary ingredients on her pantry shelves. Sandwich towers are just the thing to serve unexpected guests, or for an afternoon tea or Sunday evening repast.

It is hardly necessary to men- Suggested Garnishes tion the goodness everyone has enjoyed in the sandwiches made from such old-time favorites as peanut butter, and the many types size from about 4" in diameter to of jams, jellies and preserves.

Each of these popular sandwich spreads is sufficiently delicious in itself, but when several are combined such as is the case in sandwich towers-the result is deli-

This Delicious Sandwich Creation

Following is a list of the ingre-

Sandwich Towers

Peanut Butier. Cottage Cheese.

Jam-Peach, pineapple, or pear. Fruit Preserves-Strawberry, rasp berry, or loganberry. Jelly-Currant, apple, or grape.

Pickles, radish roses, deviled eggs. With scissors cut rounds from are alternated with the brown bread rounds. Spread each layer

ciousness to the nth degree. with one of the fillings and stack In preparing sandwich towers, them in towers. Top with a cherry It is well to keep in mind that va- and garnish. Serve at once with riety in color and flavor will add to coffee