

# Feminine News-Views

## Between Us Girls

If you have found that one of your best living room tables is constantly in danger of being scarred by cigarettes that will not stay in the ash trays, why not call on your nearest hardware store for a piece of ordinary window glass. Glass is relatively easy to clean, and you don't run the risk of having careless guests mar your prized furniture with wet glasses. If the hardware man can't help you, he will probably suggest someone who can.

Speaking of furniture, you can do wonders with a few yards of denim and a box of upholstery tacks. Now that the war is over, there is no excuse for seedy looking chairs and divans, even if you are living in a Quonset hut. About the only trick to reupholstering is being sure to measure fully seats, arms and backs. When you have the proper figures, take them to the clerk in a dry goods store; she can tell how much you need. If the chair is small, a remnant of material is less expensive than cloth by the yard; and if you're not sure of the color, take a snip of material home and compare it with the dominant shade in your room before purchasing several yards of the stuff.

Some companies and restaurants have now installed hand lotion dispensers in their lavatories to insure their workers against the rough, red hands advertisers love to sneer at.

In the event that your particular firm has not been able to take care of this feminine necessity, it is advisable to carry a small bottle of hand lotion or cream in your purse which can be refilled from a larger bottle or jar at home. In the long run, refilling from a large bottle is less expensive than buying a new bottle each time you run out; and with men as hand-conscious as the ads have made them, soft hands are practically a social as well as a comfort demand.

Here are a few recipes for you to jot down in the back of your cookbook. The first one is a delicious salad, for four people.

1 medium sized head of lettuce  
 ½ cup French dressing  
 1 egg  
 3 slices of white bread  
 Salt, pepper.

Wash the lettuce, then shred it and wrap it in a towel to absorb the moisture. Leave this in the ice box till ready to serve. Mix plain French dressing—two parts salad or olive oil to one part vinegar—then add one raw egg beaten. Put this in the ice box also. Cube the bread, first removing the crusts, and brown in the oven in a shallow pan. Just before dinner, or just before the salad course, mix lettuce, dressing and bread, adding salt and pepper to taste.

Here's a dish that elevates the lowly frankfurter to guest servings. This is for four people.

1 lb. frankfurters  
 2 large onions, chopped  
 1 medium green pepper, chopped  
 1 qt. tomatoes  
 1 tsp. salt  
 ¼ tsp. pepper.

Arrange layer of franks in the bottom of a buttered baking dish,

then a layer of chopped onions and green pepper. Alternate layers of frankfurters and chopped vegetables until they have been used up. Mix 3 tablespoons flour with a cup of tomatoes until a smooth paste has been made and thicken the remainder of the tomatoes with it. If this is watery, add more flour. Pour mixture over the meat and bake 1 hour at a moderate temperature—375 deg.

Sausages In Sherry Sauce  
 This is wonderful for Sunday

night suppers, served with a green salad.

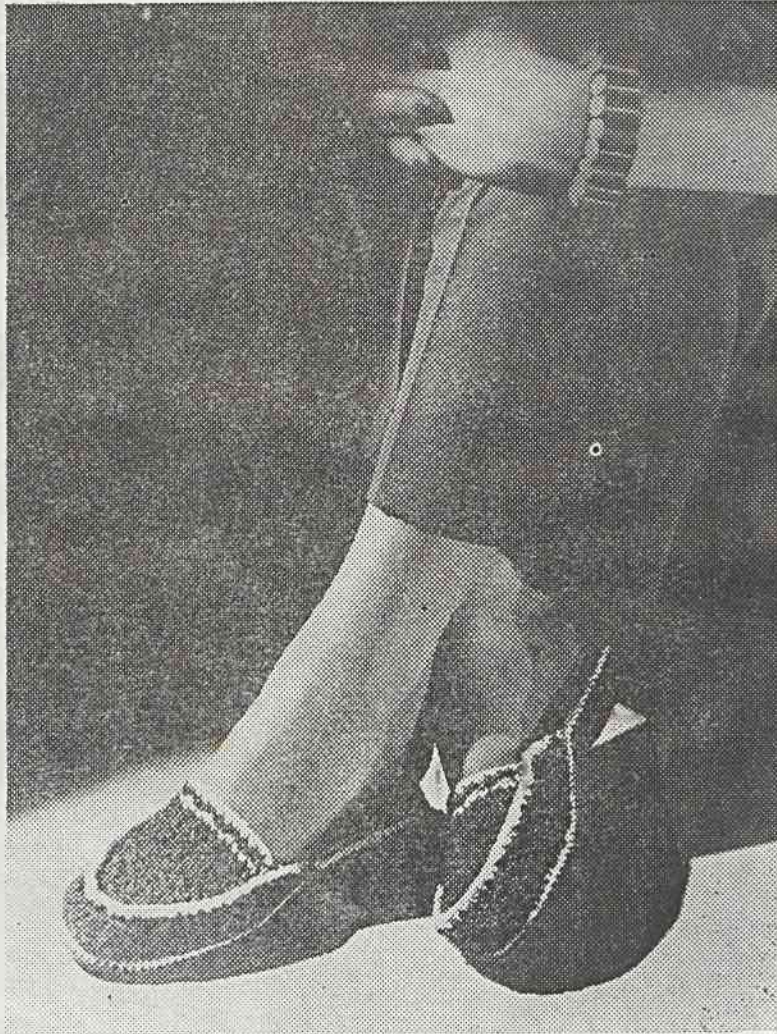
Into the top of a double boiler or chafing dish pour

1 cup sherry (California)  
 1 cup catsup.

When the sauce is hot, add  
 1 lb. thin country sausage  
 1 tsp. Worcestershire sauce.

Let these cook for at least ¼ hour—longer cooking will not hurt the dish. Then pour over and serve on boiled rice (1 cup uncooked rice equals 3 cups cooked).

## Warm As Toast



All through the fall and winter you'll toast your ten little toes in these crocheted slippers. Easy to slip on and off, they're comfortable as floating on air. Crocheted of cotton yarn in a dark color and outlined in bright, contrasting trim—they would make an ideal gift for some member of the family. And don't let their daintiness fool you—they can take a kicking around and still look new. (Note—Direction leaflet for making MOCCASIN SCUFFS, Leaflet No. 4701, is available to you free at the Library.)



"I HOPE THIS WILL BE FRESH ENOUGH FOR YOU, SIR."

## TESTED RECIPES

### WHOLE WHEAT WINS

Whole wheat has come to mean to us—dark bread that's usually very good—and good for us, too. That adds fewer pounds than other bread. But 100 per cent whole wheat flour makes simply delicious baked things,—quick breads and desserts. Its food value is high considering the cost of whole wheat flour.

Molasses Whole Wheat Bread can be mixed and put in the oven to bake in less than 10 minutes. It is made into dainty sandwiches with butter or cream cheese for a "something different" — or used as a fruit for a mealtime dessert.

1-2 cup mild molasses

1 cup milk

1-2 cup sugar

2 cups sifted whole wheat flour

1-4 cup sifted white flour

1 tsp. soda

1-2 tsp. salt

1 cup chopped nuts

Combine molasses and milk in a bowl. Mix sugar, the two flours, soda, salt and nut meats. Stir quickly into the liquid, mixing until just blended. Pour into a greased and floured loaf pan (9 1-2 by 2 3-4 in.). Bake in a moderate oven (350 deg. F.) 60 min. Cool in pan before slicing. Yield: 24 slices.

### WHOLE WHEAT MUFFINS

you that old standby, the muffin, at its feathery, flavorsome best.

1 1-3 cups sifted whole wheat flour

2-3 cup sifted white flour

1-2 tsp. salt

1-4 cup sugar

3 tsp. baking powder

1-4 cup fat

1 egg, beaten

1 cup milk

Sift together the dry ingredients. Cut in fat until mixture is as fine as meal. Combine egg and milk. Pour liquids into dry ingredients and stir until just blended. Fill greased muffin pans 2-3 full. Bake in hot oven (425 deg. F.) 12 minutes. Yield: 12 muffins.

### SPICY WHOLEWHEAT CAKES

you'll find, are just right for dessert, or for serving for a snack between meals with coffee, tea or milk. These will convince you that spice cake is definitely its best when made with whole wheat flour.

1-2 cup fat

2-3 cup brown sugar, firmly packed

1-2 cup mild molasses

2 eggs, unbeaten

2 cups sifted whole wheat flour

1-2 tsp. soda

1 1-2 tsp. baking powder

1 tsp. salt

1-4 tsp nutmeg

1-2 tsp cinnamon

1 cup grated, unpeeled apple

2-3 cup chopped nuts

Gradually add sugar to softened fat, and cream well. Stir in molasses. Add eggs, separately, and beat well after each addition. Mix all dry ingredients together three times, and add to creamed mixture, alternately with apple. Blend in nuts. Fill greased muffin pans 2-3 full. Bake in moderate oven (375 deg. F) 20 min. Top with 7 min. frosting, if desired. Yield: 24 cupcakes.

Sixty skins customarily are used in making a mink coat.