

HOUSEHOLD QUESTIONS



Soup is usually better if allowed to stand overnight, giving the flavorings a chance to blend.

Smoky Rooms—You can quickly clear the air in the living room by leaving overnight a tablespoonful of ammonia in a bowl of water.

A **dry cloth** is better for removing a pan or dish from the stove than a damp or wet one.

Potatoes to be french fried will be more crisp if allowed to stand in cold water for half an hour before frying.

Spring Embroidery For Pillow Slips



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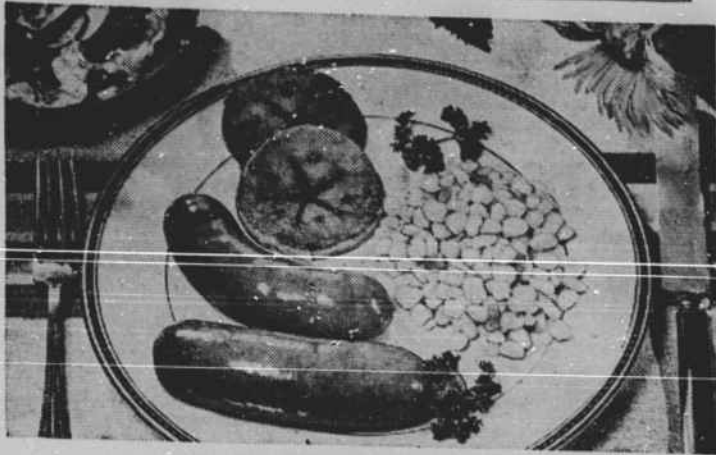
BARGAINS

—that will save you many a dollar will escape you if you fail to read carefully and regularly the advertising of local merchants * * *

IN THIS PAPER

Household News

By Eleanor Howe

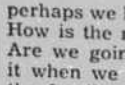


LET'S BE VENTURESOME—TRY IT! (See Recipes Below)

ADVENTURES IN COOKING

"I get just as much 'lift' out of a new recipe as I do out of buying a new hat"—so stated a homemaker recently and her statement set me thinking. After all, why shouldn't we women enjoy a new recipe?

Given a brand new, unusual and different recipe to prepare the making up of that recipe becomes a challenge, almost a game. Can we make it up correctly? Does the recipe suggest a new cookery process, one which perhaps we have never tried before?



How is the new dish going to taste? Are we going to be really proud of it when we take it to the table? Is the family going to like it? Adventure in cooking—that's just what it is, and that's why I like new recipes; that's why I like to suggest new recipes to you.

Today's assortment (given below) is centered around a number of new ways to prepare various kinds of sausage.

So let's be venturesome and try these recipes. The list contains a number of my personal favorites. I am sure both you and the family will enjoy them.

Sausage Stuffed Cinnamon Apples. (Serves 6)

2 cups sugar
1 cup water
1/2 cup red cinnamon candy
6 apples
18 small link sausages
Cook sugar and water and cinnamon candy to a thick syrupy consistency (236 degrees). Core apples and remove peeling from top half of each apple. Place peeled side in hot syrup and cook for 5 minutes. Remove from syrup and place three uncooked link sausages in center of each apple. Then place apples, peeled side up, in baking pan. Pour remaining syrup over them and bake in moderate oven (350 degrees) approximately 40 minutes.

Thuringer Sausage With Apple Rings. (Makes 4 servings)

8 Thuringer sausages.
1 No. 2 can whole kernel corn (2 1/2 cups)
2 tablespoons butter
1/2 teaspoon salt
Few grains pepper
1 tablespoon pimiento (finely cut)
2 tart cooking apples
3 tablespoons butter

Place Thuringer sausages in skillet with sufficient water to cover bottom of pan. Cook for about 20 minutes, turning occasionally, until water has evaporated and sausages are tender and brown. Drain corn and place liquor in saucepan. Heat until it has evaporated to about one-half. Add corn and heat, then mix lightly with butter, salt, pepper and pimiento. Meanwhile, wash apples and cut into 3/8-inch slices. Pan-fry in butter over medium heat. Turn when brown on one side and brown on the other. To arrange plates, place two sausages, two apple slices and a serving of corn on each plate.

Sausage Waffles.

2 cups pastry flour
2 teaspoons baking powder
1/2 teaspoon salt
2 eggs, separated
1 1/4 cups milk
1/2 cup melted butter
3/4 cup bulk pork sausage
Mix and sift all dry ingredients. Beat egg yolks thoroughly and add

into the dry ingredients. Add melted butter and sausage and fold in the well beaten egg whites. Bake as waffles in a hot waffle iron until crisp and brown. Serve with maple syrup.

Sweet Potato and Puritan Sausage Cakes.

Parboil 5 sweet potatoes. Peel and cut in half lengthwise. Place 1/2 of the slices in a buttered baking pan. Make 1/2 pound of pork sausage up into flat sausage cakes. Place one sausage cake on each sweet potato slice and top with a second sweet potato slice. Fasten with a toothpick. Brush with melted butter and salt lightly. Bake in a moderate oven (350 degrees) for approximately 1/2 hour.

Porcupine Sausage Balls.

2 tablespoons butter
1 small onion, chopped
1 green pepper, chopped
2 1/2 cups canned tomatoes
1 tablespoon sugar
1 pound bulk pork sausage
3/4 cup uncooked rice

Melt butter in frying pan and brown onion in it. Add chopped green pepper, sugar, and salt. Cook until green pepper is tender. Make the sausage into small balls and roll in the uncooked rice. Place in greased baking casserole and pour the tomato mixture over the sausage balls. Cover baking dish and bake 1 1/2 hours in a moderate oven (350 degrees).

Sausages in Pastry Blankets. (8 sausage rolls)

1 1/2 cups flour
1/2 teaspoon salt
1/4 teaspoon baking powder
1/2 cup shortening
3 tablespoons cold water (approximately)
8 pork link sausages

Sift together the flour, salt, and baking powder. Blend in the shortening. Then add just enough water to form a dough, mixing lightly. Roll out and cut into 8 oblong pieces, each sufficiently large to wrap around one link sausage. Place individual sausages (well pricked) on individual pieces of pastry; fold ends over and roll up. Place, folded side down, on a baking sheet. Prick crust with a fork. Bake in a hot oven (425 degrees) for about 30 minutes. Serve very hot.

Sausage Stuffed Tomatoes. (Serves 8)

8 large firm tomatoes (uncooked)
1 pound country style pork sausage
1/2 cup soft bread crumbs (buttered)
Remove stem end of tomatoes. Scoop out the center and sprinkle lightly with salt. Form sausage into eight balls and place one ball in each tomato. Top with buttered bread crumbs. Place tomatoes in a shallow baking pan, bake in a moderate oven (350 degrees) for 45 minutes (approximately).

Ham Stuffed Baked Apples. (Serves 6)

6 large tart apples
1 1/2 cups baked ham (cut in small pieces)
1 teaspoon whole cloves
2 tablespoons butter
Cut a 1/4 inch slice from stem end of each apple and remove core carefully. Scoop out, reserve apple pulp, and leave apple shell about 1/2 inch thick. Combine ham and apple pulp (cut fine) and fill the apple shells. Top each shell with a clove and dot with butter. Place in a baking pan, add 1/4 inch water and bake in a moderate oven (350 degrees) for about one hour.

ASK ME ANOTHER ?

A Quiz With Answers Offering Information on Various Subjects

The Questions

1. Who was the father of King Solomon?
2. In what year was the "Star Spangled Banner" designated by congress as the national anthem?
3. Jefferson Davis' first wife was the daughter of what President of the United States?
4. How long is a song protected by the copyright law?
5. Which of the following is a detergent—soap, handcuffs or sulphuric acid?

6. Do any banks in the United States have resources of over a billion dollars?

The Answers

1. David was the father of King Solomon.
2. In 1931.
3. Zachary Taylor.
4. Fifty-six years. The term of copyright is 28 years, with right of renewal for 28 years.
5. Soap.
6. Yes, eight have.

HOW to SEW

By RUTH WYETH SPEARS



spaced two inches apart and the tops are one-fourth inch above the crosswise line of basting. The top of each mouth is 1 1/2 inches below this crosswise line.

NOTE: There are many other illustrated ideas for gifts and bazaar items in numbers 2 and 4 of the series of 32-page booklets which Mrs. Spears has prepared for our readers. She will mail copies to readers who will send name and address with 10c in coin for each booklet ordered. Just address:

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