

Household News

by Lynn Chambers



CRISP, COOL SUMMER SALADS
(See Recipes Below.)

AT HOME TO SUMMER

In a recent poll, 37 per cent of the thousands of homemakers receiving questionnaires expressed a desire to be experts at salad making . . . 43 per cent wanted to know how to make food look glamorous.

This report gave me an idea. Salads, besides being healthful and givers of vim, vigor and vitality, offer a splendid opportunity for variety . . . they can be used as the appetizer or "starter" course, the main dish, a dessert, or they may accompany the dinner course.



So, besides giving you timely tips on the art of salad making, I'm going to explain literally dozens of ways in which you creators of daily menus can give "oomph" to your tasty dishes.

The characteristics of a good salad are simple and fairly easy to accomplish; namely, it should be well chilled before serving; have an attractive arrangement, and a pleasing color combination.

Salads in summer are as important as swimming or tennis or golf. They give an opportunity to add color and gaiety to the table.

Your choice of ingredients will depend upon what you have planned for your main course and dessert, provided your salad is to be a side dish or an appetizer.

There are many varieties of fruit salads. They are excellent by themselves or as an accompaniment to a main course of sea food or meat and a pastry or cake dessert.

Good to eat, wonderful to look at and substantial is this salad of orange slices and prunes, stuffed with cottage cheese. (See picture at top of column.)

*Orange Prune Cheese Salad.

On a bed of lettuce circle 10 to 12 orange slices. At the side arrange 3 cooked prunes which have been stuffed with cottage cheese. With a sharp knife peel oranges, removing all outer skin and inner membrane down to juicy meat. Cut in thin, even slices. California oranges, which are firm-meated and practically seedless, are excellent to use.

Serve with a sweet french dressing, made with lemon juice. With a hot bread and beverage, this salad makes a well-balanced home or party luncheon.

LYNN SAYS:

Don't be timid about putting your own personality into your salads. Here are some suggestions which may help you become famous for your salads . . .

Try: Fluting bananas by running the prongs of a fork lengthwise down a peeled banana, then slicing it crosswise.

Adding chopped, broken or whole walnut kernels to fruit, vegetable and meat salads.

Using fruit juices to thin mayonnaise and to mix with french dressing.

Adding a fruit gelatin, sliced or cut into glistening cubes, to a fruit salad.

Brightening the edges of lettuce leaves by dipping them in paprika, or adding chopped parsley to the edges of pineapple slices.

Adding a little lemon juice or vinegar to sweet cream for salad dressing—makes a quick substitute for sour cream.

THIS WEEK'S MENU

An Impromptu Guest Luncheon
Clear Tomato Soup
Cheese Drop Biscuits
*Orange Prune Cheese Salad
Spice Squares With Whipped Cream
Tea
*Recipe Included

Sweet French Dressing.

½ cup lemon juice
½ cup salad oil
½ cup red jelly or honey
1 teaspoon salt
1 teaspoon paprika

Shake or blend well before serving. Makes 1½ cups. Lemon juice gives this dressing just the flavor needed to make the orange, prune and cheese combination the perfect salad.

Keeping cool during summer months is a problem, solved most successfully by eating properly. Plenty of the protective foods, such as eggs, milk, fruits and vegetables—all excellent salad materials—should be eaten.

When the mercury soars skyward and appetites are on the wane, nothing tastes quite so good as a chilled, molded mixture of fresh vegetables or fruits, placed on a bed of crisp greens and garnished with a tart, taste-teasing dressing.

Lime Cucumber Salad.

1 package lime gelatin
1½ cups hot water
2 tablespoons vinegar
½ teaspoon salt
2 teaspoons scraped onion
Dash of paprika
1 tablespoon chopped pimiento
1 cucumber, diced

Dissolve gelatin in hot water, then add vinegar, salt, scraped onion and dash of paprika. Chill until beginning to thicken, then fold in chopped pimiento and diced cucumber. Chill until firm and serve on salad greens with a garnish of mayonnaise.

Since it's open season on salads, homemakers who like variety will be interested in several types of salad dressings. Here are two which will do much to bring out the full flavor of your tasty concoctions.

Thick French Dressing.

1 cup salad oil
½ cup vinegar
1 teaspoon mustard
1 tablespoon sugar
3 teaspoons paprika
1 teaspoon gelatin

Mix dry ingredients; add oil and vinegar. Beat thoroughly. Put the gelatin in 1 tablespoon cold water and dissolve in 2 tablespoons boiling water. Cool; add dressing. Beat thoroughly about 15 minutes and allow to stand until a good emulsion is formed. Use fruit juice instead of vinegar for fruit salad. Use more paprika if a darker red is desired.

Egg Dressing.

½ teaspoon paprika
½ teaspoon celery salt
¼ teaspoon pepper
5 tablespoons vinegar
1 egg yolk
½ teaspoon mustard
1 teaspoon sugar
½ cup salad oil
1 teaspoon salt

Mix ingredients and shake well. Add beaten egg yolk when ready to serve. Half lemon juice and vinegar may be used.

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The Washington MERRY-GO-ROUND

DREW BEARDEN & ROBERT ALLEN

Washington, D. C.

MORE ON 'HESS-MESS'

Following the outbreak of the Nazi-Russian war, European capitals buzzed with reports of a German offer to Britain to make peace, then turn their united forces against Soviet Russia. These reports were not empty rumors; they were absolutely true.

Behind them is a story of the most audacious and astounding Nazi intrigue of the war to date. Its opening scene was the sensational Hess "flight" to Britain; its closing paragraph the "surprise" Nazi declaration of war on their ally, Red Russia. The inner details of this brain-reeling plot are not yet unraveled and all of them won't leak out until the history books are written. But authorities have pieced it together and it is now possible to get the main outlines.

Hatred of Communists.

Following the victorious Balkan campaign which made Germany master of Europe, powerful military-Nazi elements, always hating the Communists, began urging peace with Britain in exchange for a British-German coalition against Russia. After a bitter struggle inside the Nazi party, Hitler sided with the anti-Red group and the wheels were set in motion to line up the British.

It was realized that they would have to be approached in such a manner that they could not doubt the authenticity of the Nazi plan. So Hess was chosen for this mission. Not only was he the one man in Germany closest to Hitler, but he was also known for his hatred of Communism. And before the war he had had contacts with the British nobility.

So Hess, not flying alone, but accompanied by several guiding planes; and not taking off from central Germany as reported, but from Norway, made his dramatic descent on the estate of the Scotch duke of Hamilton.

Hess' Message.

The message brought by Hess in substance was as follows:

(1) Britain and Germany would enter a coalition as the chief partners in a new Axis; (2) Italy would be placated with some minor possessions of France, which would be stripped of its empire; (3) Germany would retain a free hand on the whole of the continent, with Britain helping to establish that free hand by joining Germany in conquering Russia.

The British government's answer was to incarcerate Hess and immediately notify Washington and Moscow of the plan.

The subsequent chain of events is history. Darlan and Laval were among the first to get wind of the scheme, and rushed to Hitler offering complete "collaboration." This drew withering denunciations from President Roosevelt and Secretary of State Hull.

Britain, which for months had been trying to make up its mind to attack in Syria, launched an offensive with Free French forces to seize this strategically vital region. Then on June 15, British intelligence got wind of quiet German withdrawals of air and other forces from French bases. This was why the British took the initiative in their continuous day and night bombing raids wreaking havoc on key German centers.

Russia Fearful.

Fearful of attack and anxious to appease in all directions, Moscow abandoned its stiff-necked coolness to Japan and hurriedly signed a pact in order to ensure at least temporary tranquillity on its eastern border. Simultaneously Stalin abandoned his traditional behind-the-scenes role and actively assumed the reins as premier of Russia. Russia began massing 160 divisions on its western borders.

It was at this time that Ambassador John Winant returned to the U. S. A. at the request of Prime Minister Churchill in order to give President Roosevelt a complete fill-in and to deliver categorical assurances from Churchill that Britain will never make peace with Hitler.

Note—The British government was so sure Hitler would attack Russia that Churchill was able to prepare and deliver his history radio address only 18 hours after Hitler invaded Russia.

CAPITAL CHAFF

Sentiment is increasing in several states for a "Federal Union of Nations." The North Carolina legislature has memorialized congress to undertake an international federal union now, and Representative Woodring of Pennsylvania is proposing the same to the Pennsylvania legislature.

ASK ME ANOTHER ?

A Quiz With Answers
Offering Information
on Various Subjects

The Questions

1. What is a chuck-will's-widow?
2. When it's 11 a. m. in Omaha, what time is it in Galveston, Texas?
3. Where are the Plains of Abraham?
4. What does a mace symbolize in legislative houses?
5. How does the world's record for running and ice skating 100 yards compare?
6. Who did Sir Walter Raleigh plot to place on the British throne in place of James I?

7. In what state is Harper's Ferry, the scene of John Brown's raid in 1859?

The Answers

1. A bird. (So called from its note.)
2. 11 a. m.
3. Canada (Quebec).
4. Authority. A mace is a staff or mallet.
5. The record in both cases is 9.4—Identical to the split second.
6. Arabella Stuart.
7. New York.

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