

### Some Helpful Hints for Sunday Night Suppers

As a rule Sunday night supper is a pretty cold sort of comfort. It is usually a meal of left-overs, left as they are. Why not invite your family or some friends in for supper next Sunday. It is an ideal way to entertain. One of the greatest charms of such an affair is the informality; the hostess relaxes and everyone feels at home.

**Cold Platter**  
Cut cold ham and tongue in thin delicate slices. Arrange in rows at either end of a large platter with slices overlapping. In the center put cups of crisp lettuce filled with marinated asparagus tips or with highly seasoned potato and olive salad. Garnish with celery curls, radishes and wedge shaped pieces of cheese sprinkled with paprika. Serve with thin sandwiches of rye bread spread with butter; for a relish use sliced pears or pineapples.

**Cold Lobster Platter**  
Remove lobster meat from shells or can. Cut into small pieces, marinate in French dressing and chill. Mix with equal quantity of crisp celery cut in small pieces and moisten with mayonnaise. Put in

cups of lettuce and sprinkle with capers. Arrange on large platter with halves of stuffed eggs, canapes and asparagus tips.

**Asparagus Trifles**  
Placed cooked asparagus tips on thick slices of tomatoes. Sprinkle generously with grated cheese and bake in a moderate oven until cheese is melted. Serve on platter and garnish with toast points and crisp bacon.

**Scrambled Eggs**  
2 cups canned tomatoes  
2 teaspoons sugar  
1 teaspoon salt  
1/4 teaspoon pepper  
4 tablespoons fat  
1 slice onion  
6 eggs  
Add sugar to tomatoes and cook slowly for 5 minutes. Add salt and pepper. Heat fat and fry onion until yellow. Remove onion, and pour in tomatoes, to which slightly beaten eggs have been added. Stir with fork until light and creamy. Garnish with parsley.

**Open Sandwich**  
Cut rye bread in round pieces and spread with butter and anchovy paste. Place a thin slice of tomato on top and cover with mayonnaise. Sprinkle with paprika.

**Whole-Meal Ham Sandwiches**  
Spread 2 slices of toast with butter and cover with lettuce. On one slice place a thin slice of cheese spread with mixed mustard, on the other a slice of ham. In the middle put a thick slice of tomato, a slice of hard-boiled egg and 2 tablespoons of mayonnaise. Garnish with a pickle.

## The World of Groceries

ALICE LOUISE KEOGH

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food chopper clamps will hold that important machine in place even on the edge of a porcelain-topped table.

### Culinary Jingles

by Marcia Camp

This grand dessert was truly made by darling little Eva. It is so good that I'm afraid that no one will believe her.

**PERFECT ICE CREAM**  
CAN YOU believe that a mere child can make smooth "yummy" ice cream all by herself, the equal of any you have ever eaten? She can, if she knows the secret—a marshmallow ice cream recipe!



For marshmallows are the simple answer to the prayer of every housewife who wants to make perfect ice cream without effort, in either a mechanical refrigerator or in an ice cream freezer. With marshmallows there is no such word as "fail" in the lexicon of ice-cream-making. That is because they introduce into home-made ice cream the same agent which makes commercial ice creams so un-falteringly smooth and creamy—an agent which, before combining with sugar and corn syrup to make the marshmallows themselves, was pure sparkling gelatine.

Because marshmallows contain a certain unvarying proportion of gelatine and sugar, they are always dependable; two essential ingredients in one. Naturally this helps to simplify recipes in which they are used; as, for example, in lemon marlow, the name given to all marshmallow ice creams.

**LEMON MARLOW**  
2 1/2 marshmallows 1/2 pint whipping cream  
1/2 cup water 1/2 cup cream  
1/2 tablespoon lemon juice

Steam the marshmallows and water together in the top of a double boiler until a smooth liquid blend is obtained. The melting of the marshmallows is hastened by cutting them into pieces with scissors dipped in hot water. Add the lemon juice and set aside to cool until slightly stiff. Beat cream, pour into containers, and freeze without stirring.

**My Favorite Recipes**  
Frances Lee Barton says:  
HOMEMADE candies are kind to your pocketbook, and especially so when Christmas rolls around with its heavy demands on the food budget. These Molasses Coconut Chews are easy to make and inexpensive. In fact, they are so easily made that you can turn this pleasant holiday task over to the older children as their share of the Yuletide preparations.

**Molasses Coconut Chews**  
1/4 cup corn syrup; 1/4 cup molasses; 1/2 tablespoon vinegar; 1 tablespoon butter; 1 1/2 cups moist, sweetened coconut.  
Combine syrup, molasses, vinegar, and butter. Place over low flame and stir until mixture boils. Continue boiling until a small amount of syrup becomes brittle in cold water (240° F.). Remove from fire; add coconut. Drop from two forks on greased surface. Makes 28 chews.

**Beauty SAVING**  
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### SCIENCE WONDER STORIES



What Chemistry Did for Books

If modern scientists had been available when Gutenberg was getting ready to issue his famous bible in the middle of the 15th century, he would have escaped a lot of worry and many of those who procured copies would have escaped a lot of loss. Books have always been perishable. Worms and bugs eat the starch in their bindings, they are easily stained, the edges scuff off, and their backs tend to crack from constant opening. But when the chemists were turned loose on this problem recently they brought into being the material that many leading publishers of America are now using. They call it PX cloth. It does, in fact, look like cloth, although it is really an impregnated material on which cloth patterns are imprinted. The average person cannot tell the difference.

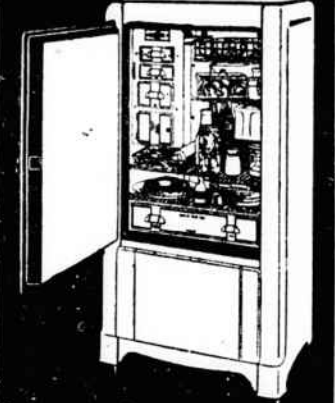
Yet this material which looks like cloth, takes all the colors and patterns of cloth, is impervious to water, stains and the attacks of insects, and is easily cleaned with soap and a damp cloth. Here is a little triumph of science, intimate though unrecognized, in our daily lives.

A little leak will sink a great ship.

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**Forwarding Mail**  
The postal regulations say that unlimited requests for the forwarding of mail to other post offices shall be observed for a period of two years, unless revoked, except that such requests affecting general delivery mail at city delivery post offices shall expire at the end of 30 days unless renewed.

**Water Tower Big Attraction**  
Los Remedios, which is less than an easy automobile run from Mexico City, is not only famous as an historic shrine, and a spot where the Indians require a week of feasts every September to properly honor the patron madonna, but before the warm beauty of its colonial water tower every amateur photographer bends a willing knee. In the days of the Conquest some of the most substantial buildings of the period went into water systems. Mexico City, for instance, is served by a colonial aqueduct which pipes the water in from the ridges high above the valley, on the road southward to Cuernavaca.

**Careless With Firearms**  
Apparently quite a number of Americans never learn to handle rifles and revolvers with care. In this country a person is accidentally shot every three hours.—Collier's Weekly.

**Bear Cubs Born in Winter**  
Bear cubs are born while the mother is hibernating. At birth cubs are very small, weighing only about eight ounces. By the time the mother ends her hibernation the cubs weigh about five pounds.

**Sheep and Wool Old**  
Early references to wool and sheep husbandry are found in the Bible as well as in references to sheep rearing existing back in Roman times and as early as A. D. 54 a guild of wool staplers was established at Winchester.

**LOOK!**  
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**Sherry Crumb**  
2 cups thin custard  
Sherry  
1 1/2 cups stale cake crumbs  
Cool custard, add crumbs and sherry to taste. Put in sherry glasses and chill thoroughly. If the cake crumbs are plain add a few nuts and maraschino cherries.

**Peppermint Parfait**  
1/2 cup sugar  
1/4 cup water  
1 cup cream or evaporated milk  
2 egg whites  
1/2 teaspoon vanilla or 2 drops oil of peppermint  
Peppermint wafers  
Stir sugar and water until sugar is melted, then boil without stirring until syrup spins a thread. Add slowly to stiffly beaten egg whites. Beat until cool. Chill. Add cream whipped and flavoring. Color a delicate green. Fill small paper parfait cups with this mixture. In the center of each put a soft cream mint wafer, plain or chocolate covered. Sprinkle the top with grater unsweetened chocolate. Place cups in freezing tray and freeze. Serve in cups.

"And" in Old Testament  
"And" occurs 5,513 times in the Old Testament alone.

### Wine Legislation May Revive Grape Culture

The Muscadine is coming back into its own in North Carolina since the Legislature legalized the manufacture and sale of naturally fermented wines made of Tar Heel grapes, says the Raleigh News & Observer. The same newspaper goes on to say:

Varieties of Muscadine were used extensively at one time in blending fine domestic wines, but viticulturists have uprooted some of their vineyards and allowed others to deteriorate until this State now supplies few grapes except for table use.

Nevertheless, in 1929, before repeal efforts had progressed far, 7,435,832 pounds of grapes were harvested in North Carolina vineyards at a farm value of \$1,000,000. And, according to horticulturists the possibilities for grape growing in this State now are unlimited.

Muscadine flourish in Eastern North Carolina, their adaptability being unlimited by the cotton belt. They are not regarded as the best wine grape, but they have been widely used in excellent quality blends, some of which have become more popular than the vaunted California wines made of imported varieties.

It is in Piedmont and Western North Carolina that the choicer grapes grow, the vineyards there producing such superior varieties as the Concord, Niagara, Delaware and Catawba. The Tryon and Valdeese sections, long famed for their grapes, major in those kinds.

The deep pink Delaware is conceded to be the best of the native white wine grapes. It is used both in blending sparkling white wines and still dry white wines, but the unblended Delaware is a prime favorite with connoisseurs.

Regarded as not a satisfactory wine grape, the Concord dominates the domestic market chiefly for table use and for bottled, unfermented grape juice. Nine-tenths of all the native grapes grown are Concord. Some is used in red wine.

The Catawba is said to have been first found growing wild in the woods near the Catawba River, and the first to receive really respectful attention. It produces an individual wine in either the sparkling or dry.

Niagara, like the Concord, is a common grape of inferior quality for wine. Its vineyards occupy most of the 10 per cent left by the Concord.

Most popular of the Southern Muscadines, the scuppernon, with its highly assertive aroma, is used for making a pale, dry, white wine in addition to its use as a blend.

Unfortified wines, such as the Legislature legalized, contain anywhere from eight per cent to about 14 per cent of alcohol, the result of natural fermentation. Fortified wines are those to which alcohol has been added in one form or another for one reason or another.

The color in red wines comes from the skin of the grapes which are allowed to ferment without the juice being pressed off. To obtain white wine it is necessary to press the grapes before permitting fermentation. White wines are apt to be milder, but there are also red wines which are delicate. Imbibers like dry white with fish and light meat courses, while red wines seem to go better with red meat, such as beef and mutton.

**Picnic Ideas For Young and Old**  
As soon as warm weather appears, picnics again take the spotlight. For young folk, they are apt to be meals prepared in the rough and ready fashion of a camper; while older folks sometimes prefer the delicacies of the home carefully packed away in the picnic kit, de luxe. But, regardless of the kind, a picnic is a picnic, and is sure to bring a good time for all.

For the "camper style" picnic, frankfurts or weiners have long

**HELPFUL HINTS FOR SMART HOUSEWIVES**

If your cream refuses to whip add a few drops of honey and usually the difficulty disappears.

To remove dust from wall paper make a cheesecloth bag, fill it with cornmeal and rub lightly over the paper.

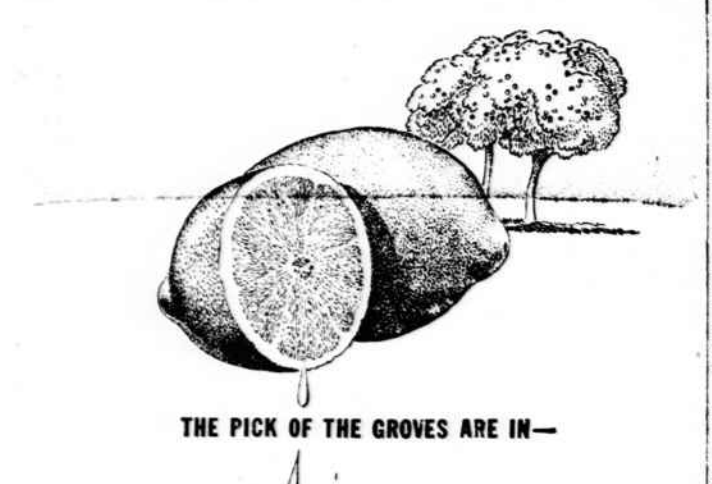
If scouring powder will not remove burnt materials from cooking utensils try sandpaper.

Add a teaspoon of dissolved gelatin to each half pint of whipping cream and it will be stiffer when whipped.

Tea makes a good base for punch. They claim that if one will wash new silk stockings in cold water before they are worn and each time they are taken off they will last twice as long.

If woollen garments are hung out to dry while dripping wet they will not shrink.

A piece of sandpaper under the



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