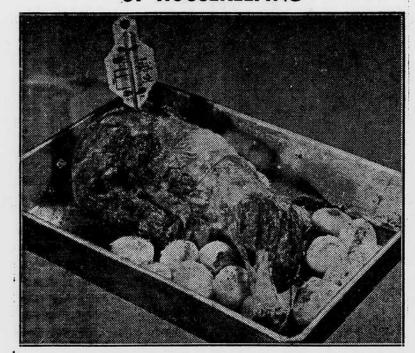
# NEW GADGETS TO TAKE GUESSWORK OUT, OF HOUSEKEEPING



Jelly, Golf, Roast Beef, and Bridge-Playing All Fall **Under Thermometer Control** 

EVEN if you've cooked for years for your seven little brothers and sisters and everyone admits you're the best fudge maker in the block, there's something about a kitchen of your own that puts you on your mettle! So, if you want to dazzle your spick-andspan new husband (or your family of fifteen years' standing, for that matter) with your culinary triumphs, be sure that your kitchen contains a complete set of cooking

tells you just when the roast is as makes it easy for you to act as rare or well-done as you want it your own air-conditioning agent. (saves up to 25% of the juice most tyro cooks waste, too). There's an oven thermometer; another curs. Guests will be assured of a with a long handle for testing deep fat; and a perfectly splendid one to do double duty for jellies and ing sets the tempo of hospitality candy. No more tears over jam and a bridge game better than an that won't jell! It's as far into the limbo of forgotten things as burnt biscuits and mustache cups. There

When you're putting the finishing touches on your kitchen, have the carpenter nail a two-inch strip pretty color accent on any dressing of wood shoulder high along the table. to match the color scheme of your hooks for your kitchen thermometers with a hook at either end to hold a potlifter.

details starts housekeeping a long siep ahead. And practical details you brides who plan to make are often as important to the comfort of the more ornamental rooms as they are to the success of the thermometer.

utilitarian ones. For instance, a There's one for roast meat that thermometer in the living room curs. Guests will be assured of a comfortable time, and surely noth-

is a chromium one with a deep Again, if either you or wall nearest your stove. Paint it your husband happens to be a to match the color scheme of your sports enthusiast, you'll want a Then screw in a row of stormoguide to predict the weather in advance. It can foretell just how much sun will shine on the golf you plan twenty-four to thir-The woman who doesn't forget ty-six hours hence. Best of all, it tails starts housekeeping a long won't go back on its promise. So, housekeeping a practical science, remember to keep an eye on the

## **Everyday Cooking Miracles**

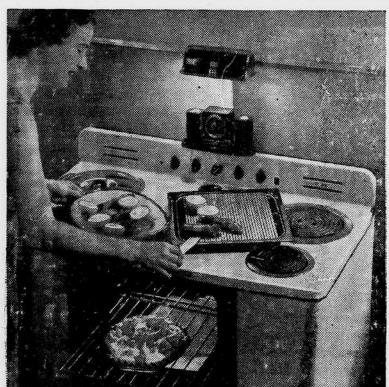
BY VIRGINIA FRANCIS Director Hotpoint Electric Cookery Institut

Take plain everyday food, add a on rack of smokeless broiler in your cup of originality and a dash of imagination and you've "got something." If subjected to this revivite to those the tomatoes with a slice of Amerfying treatment the most common ican cheese. Preheat broiler until amazing new appetite and taste appeal. And the homemaker will find, slightly ajar and broil for approxitoo, that the call to dinner will be her imagination and ingenuity add piping hot.

Spice to menus. After all, eating We suggest butterscotch, choco-

place foods blossom out with an unit is a cherry red, then slip broilcheese is browned and everything's

three times a day can be as monot- late, or lemon meringue pie for this



Here's a broiler-oven meal from the electric range that will make everyone ferent manner of serving will be met respond with alacrity to the call for dinner.

What started me thinking along baked beans and ham that was derecipe illustrates my point to per- swirling perfection. fection, because it takes a common garden variety food like beans and actually makes 'em glamorous. You'll find it an ideal way to use up those left-over baked beans. You know how one thing leads to another. Well, this recipe led to our conjuring up a broiled tomato- 6 tablespoons cheese concoction. Then nothing would do but that we should have a meringue-topped butterscotch pie. And so we called it a meal-a broiler-oven meal, made in precious

Bean-Stuffed Ham Roll rolls with melted butter and place minutes.

onous as anything else if we allow it, but let's put our foot down on the gray ghost of menu-monotony. Let's vow to make mealtime as exciting as today's fashions, or tomorrow's baseball game.

What started me thinking along

meal's dessert because it ties in so always adds a little feeling of grandings. Have your pie made up, tertaining guests—there's nothing quite as stimulating for the good things to follow as a nice tart starter of some kind.

Have your pie made up, tertaining guests—there's nothing quite as stimulating for the good things to follow as a nice tart starter.

What started me thinking along this line was a dandy recipe for toes, your pie can be in the electric Salads as appetizer courses should veloped in our Hotpoint kitchen in icately browned, so that it will go arranged and of carefully chosen tex-

recipe for meringue that should be other household condiment that can in every homemaker's cookery files do this trick as skillfully as that botfor it is dependable and delectable. the of pure cider vinegar.

Meringue 3 egg whites sugar

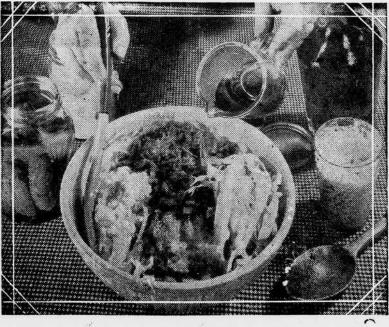
cooked ham, cut about 1/8 of an control at 325° and the chef's brain same high standard quality each time inch thick. Poll up and secure to turn off the oven 15 minutes the bottle is opened with toothpicks. Brush the ham later. Bake for approximately 15

# SNAPSHOTS



Steel Company.

### Tart Salad Bowl for Appetizer



Bottle of Pure Cider Vinegar is Unfailing Standby as Snappy Ingredient.

HE salad is one food which presents almost unlimited possibilities in the variety of ways in which it may be served. Have you considered the possibilities of a salad as an appetizer? This new and difwith enthusiasm from all members of the household. An appetizer course

oven, having its fluffy meringue del- have snap in flavor and be colorfully the miracle electric range. This to the table at the very peak of its ture to be most appropriate. To recipe illustrates my point to perswirling perfection. Here is a tried, tested, and true portant and there is undoubtedly no

In days gone by when housewives made their own vinegar from cider % teaspoon salt
1/2 teaspoon
were slim that the vinegar drawn were slim that the vinegar drawn from those barrels would twice be the same. This was due to the fact Beat egg whites until they just that temperature and exposure to air begin to stand in peaks. Add sug- in the making of vinegar are so imar, very slowly, and continue beat- portant and must be regulated in ing until mixture is very stiff. Fold order to insure uniform and good in salt and vanilla extract. Spread results. Manufacturers now offer at But let me tell you just how we over pie in swirls. Place pie in reasonable cost, the advantages of make these Bean-Stuffed Ham cold electric oven. Turn switch for carefully prepared vinegar, packaged Rolls. Place beans on slices of baking. Set automatic temperature in attractive bottles, and assure the

The following recipe for Tart Salad Bowl includes vinegar as an important ingredient in blending the flavors of the vegetables and fruits used. This salad, you will find to be wholesome as a main course, as well as particularly attractive when served to tease the lazy appetites of those who have formed habits of too much rich, sweet foods.

The recipe for Tart Salad Bowl

is as follows: Tert Soled Bowl

Combine all ingredients and toss lightly with a fork until well mixed. The amount of mayonnaise will vary slightly accord-ing to the amount of moisture present in the other ingredients.

Here is an excellent recipe for a salad dressing in which vinegar and currant jelly are combined to make a most delicious dressing for serving

Ruby Red Dressing 1 tablespoonful white vinegar Pinch of salt

Beat jelly with fork until smooth. Add remaining ingredients and continue beating until thoroughly blended. This emulsion holds indefinitely upon standing. To secure onlon juice cut a slice crosswise from onion, then scrape the onlon with a knife using an upward motion. Cut away the scraped part each time and continue scraping until the desired amount of juice is had.

#### JELLY COR ... ATION!



"UNEASY lies the head that superstition that never yet applied pensive. They come in a gala ar patent; one pair of shoes for your to the firm halo of paraffin that ray of colors. If a woman doesn't favorite sport; one important must adorn each glass of perfect make a basic plan for her shoe town shoe for the going-away cosjelly. And in this year of gala do- wardrobe, however, she is apt to tume or suit; one pair of mules. ings and regal splendor, the smart-find herself with a hit-or-miss colest glasses of them all wear a frilly lection of shoes, none of which paper bonnet to top the paraffin ... plays a vital part in her costume a crown held in place as snugly as scheme can be by that utilitarian gem, a rubber band!

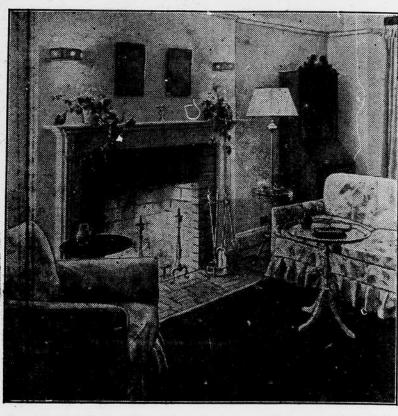
exactly, crown your cooking efforts toe."

Red Raspberry Jelly

ripe berries. Place fruit in jelly bandient insend of last year's cloth or bag and squeeze out juice. Barrow str plags. Multi-colored (If there is a slight shortage of suedes and oright patents high juice, add a small amount of water light these remantic fashions, to to pulp in jelly cloth and squeeze say nothing of ado able printed profit." again.)

Measure sugar into dry dish and lis, all strewn with tiny nosegays. set aside until needed. Measure juice into a 3- to 4-quart saucepan and place over hottest fire. Add

### Eye-Appeal and Eye-Comfort Combined In Charming Fireplace Setting



Ploor lamps at divan and easy chair provide restful light for reading, while above the mantel, new-type wall urns add a charming decorative touch.

By Jean Prentice

THE fireplace naturally commands first choice in the decorative treatment of the living room. Too often, unfortunately, its furnishings are designed more for eye-appeal than eye-comfort, with the result that one curling up in an easy chair or divan beside it cannot read without strain-

An interesting answer to the problem that I saw recently is shown in the accompanying illustration. At opposite sides of the fireplace, both the divan and easy chair have the new floor lamps that carry a glass diffusing bowl behind the shade, and equipped with the three-light bulb by which three different amounts of light may be obtained at successive turns of the switch. Thus, there's abundant light for reading, with lesser amounts available for conver-

Do you notice the two little wall urns flanking the pictures just above | you think?

the mantel? They're quite new, and bid fair to become extremely popular. Their colors, by the way, are made to match the wall paper or paint. Open at the top, they send considerable light to the ceiling, to soften the general effect. At the bottoms, glass plates permit diffused light to reach the ivy plants and keep them healthy. Small round glass or-naments on the curved outer surface

add a delightful decorative touch. These little wall urns were installed to replace less attractive fixtures that were originally provided, and which are now stored away. When moving day rolls around, the old fixtures will be put back, and the new ones taken along.

There's a growing feeling among nomemakers that lighting fixtures, which form such important parts of the decorative scheme, should be just as removable as the rest of the furnishings. Rather sensible, don't

#### BALANCE YOUR SHOE DIET



Ruth Kerr, Famous Fashion Consultant, Says Knowledge of Basic Shoe Needs Is Essential

AY foot . . . . . straw foot . . . which shoe to choose for summer? Manufacturers list as many as 85 different types of feet, but, according to Ruth Kerr, foremost shoe stylist, they all fall into either the long, marrow last or the short-vamped wide foot.

"It's always fun to buy summer @ wears a crown" is an ancient shoes," she says. "They're inex fabric sandal trimmed in black

"Two principal style features All jelly is not worthy of a coroshoe," continued Miss Kerr, w. nation—for perfect felly only may is fashion consultant to the mak-be admitted to the royal family of ers of Shine la shoe dressings. "A the pantry shelf. It's modern, short-triangle cut-out either on the side boil recipes like these that, followed or in the back of the shoe, and no

Some of these open or "mule-3½ cups (1½ lbs.) fulce
4½ cups (2 lbs.) sugar
1 box powered fruit pectin
To prepare juice, grind or crush
thoroughly about 2½ quarts fully
than and Grees origin, with broad
banding: ins end of last year's back" shoes are laced all the way tian and Grees origin, with broad fabric shoes in cottons and chal-

"When a sirl buys her trousseau she generally gives hereelf carte-blanche in the matter of new pump trimmed in russet; a wnite mer!"

Since grey and beige are high

fashion favorites this spring, either navy, russet, or black will be right for the town shoe. "Or," sae adds, "if you are very adventurous, cherry red or red earth." This shoe should be in kid, calf or gabardine trimmed with patent, and t must have a matching bag. As an alternative to the black and white sandal Miss Kerr suggests an open-toed sandal of dark printed silk or challis.

Caring for Summer Shoes

"I believe even more women ask about the care of shoes than about styles," says Miss Kerr, "so I've worked out a little plan for a kit which a girl can take on her honeymeon or a housewife ad 1 to the bathroom equipment with

Get a rubber-lined bag with several compartments. Stock it with one bottle of white suede dressing (also for fabrics); a and place over hottest fire. Add powdered fruit pectin, mix well, and shoes, but the same basic advice shoes but the same basic advice continue stirring until mixture comes to a hard boil. At once pour in sugar, stirring constantly. Continue stirring, bring to a full rolling boil, and boil hard 1/2 minute. Remove from fire, skim, pour quickly Paraffin hot jelly at once. Makes about 8 glasses. (6 fluid ounces ceach).

Carte-blanche in the matter of new bottle of no-rub-off white cleaner, (indispensable for peace of mind); a bottle of swede dressing in the color of any other shoes in a suede combination; a neutral to a bulanced summer ward robe: An evening sandal in fabric or brocade (choose a white, palest pink or blue for the wedding, and dye it to match your evening gown); white buck sports pump trimmed in russet: a white bottle of no-rub-off white cleaner,