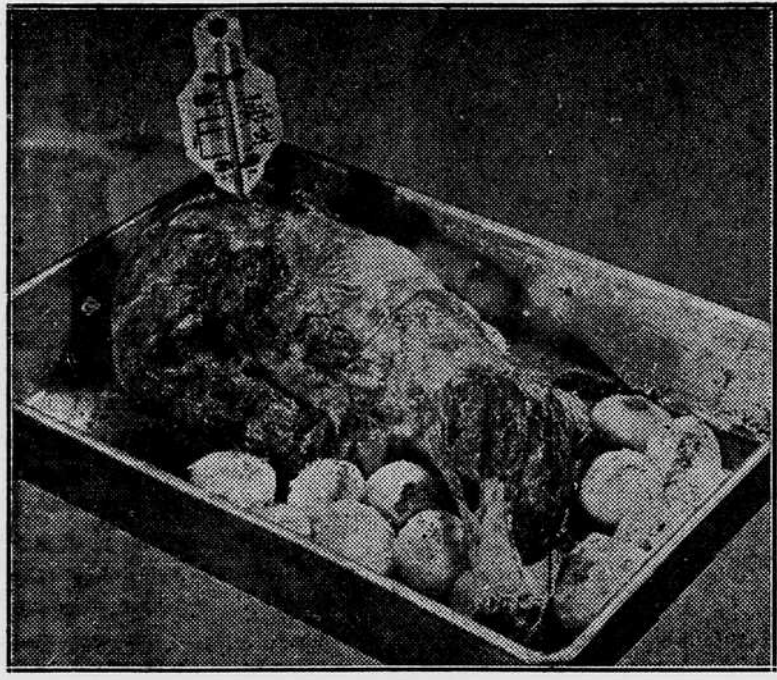


NEW GADGETS TO TAKE GUESSWORK OUT OF HOUSEKEEPING



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-and-span 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 thermometers!

OUR SNAPSHOTS



For the Beach—Jean Favel puts a great cape of black and white over a trimly tailored suit of black suede cloth.

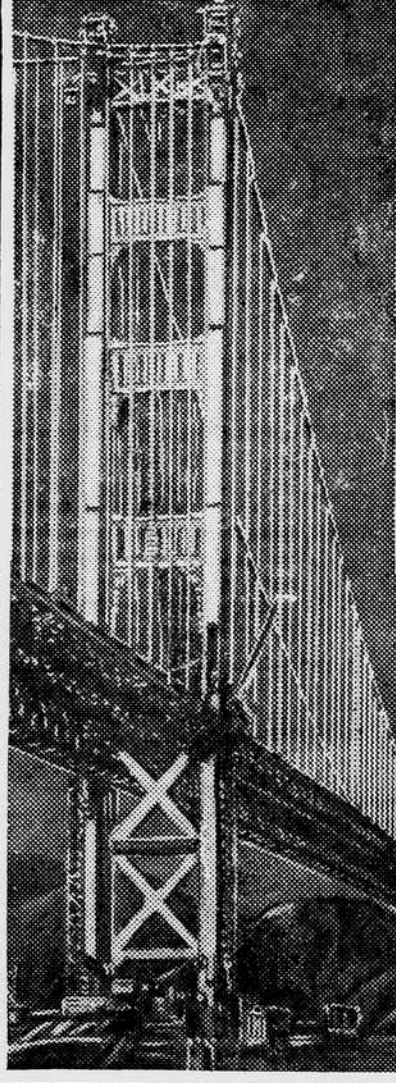
Artistry to Crown Her Home—This June bride has decided her suburban home will be topped by fire-resistant asphalt shingles. She appeals to the artistic judgment of McClelland Barclay, world famous artist, for aid in selecting most tasteful color to adorn her Dutch Colonial cottage. Here they examine sample panels of asphalt shingles which are available in wide range of colors and bring picturesque beauty as well as safety from always present menace of roof fires...



Leading Batter of National League—Ival Goodman, Cincinnati Reds right fielder, is wielding a might bevy of hits this year.



One great factor in safer motoring is safe tires, declared Eddie Rickenbacker, America's greatest ace, endorsing a "war" on unsafe tires being waged by B. F. Goodrich Company tire dealers everywhere.

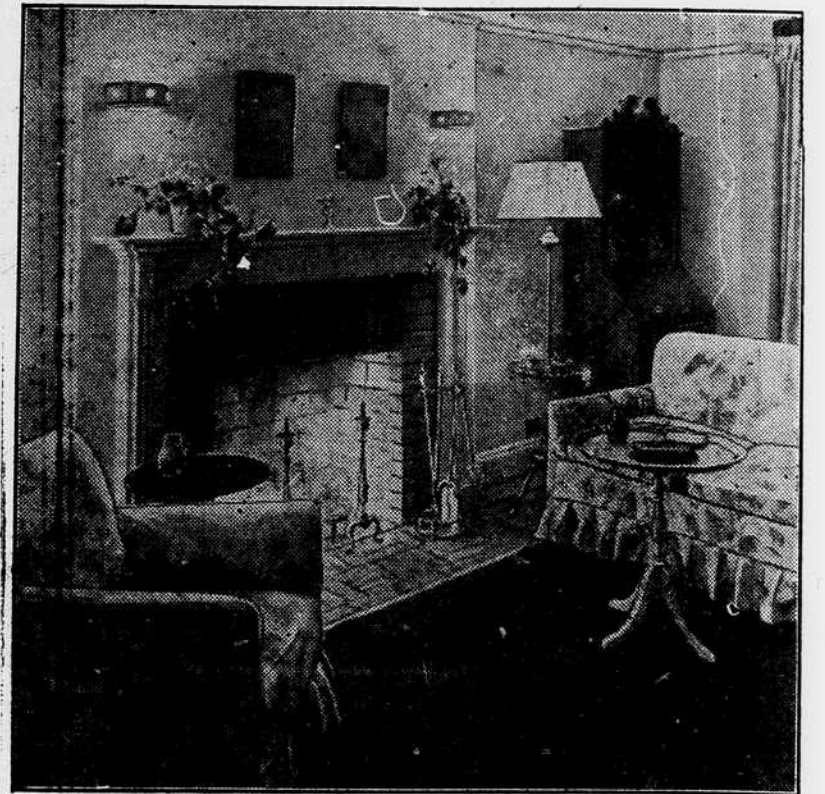


World's largest suspension bridge at Golden Gate formally dedicated this week—its main span, 4200 feet long, compares with span of 3500 feet of George Washington Bridge, up to now the longest Chief contractor is, the construction of the bridge was the Bethlehem Steel Company.



Search for the Loveliest Legs—Artist Russell Patterson sculpted a pair of standards and is checking Miss Betty Dotson, one of the models chosen. The perfect pair in sculpture were modelled after Marie De Forest.

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



Floor 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 eye-curling up in an easy chair or divan beside it cannot read without straining the eyes.

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 ornaments on the curved outer surface add a delightful decorative touch.

Everyday Cooking Miracles

BY VIRGINIA FRANCIS

Director Hotpoint Electric Cookery Institute

Take plain everyday food, add a cup of originality and a dash of imagination and you've "got something." If subjected to this revivifying treatment the most common place foods blossom out with an amazing new appetite and taste appeal. And the homemaker will find, too, that the call to dinner will be answered with greater alacrity when her imagination and ingenuity add spice to menus. After all, eating three times a day can be as monotonous 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.

on rack of smokeless broiler in your electric range. Place tomato halves "alongside" the ham rolls and top the tomatoes with a slice of American cheese. Preheat broiler until unit is a cherry red, then slip broiler pan under unit. Leave door slightly ajar and broil for approximately 15 minutes or until the cheese is browned and everything's piping hot.



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

ous 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 this line was a dandy recipe for baked beans and ham that was developed in our Hotpoint kitchen in the miracle electric range. This recipe illustrates my point to perfection, 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-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 little time.

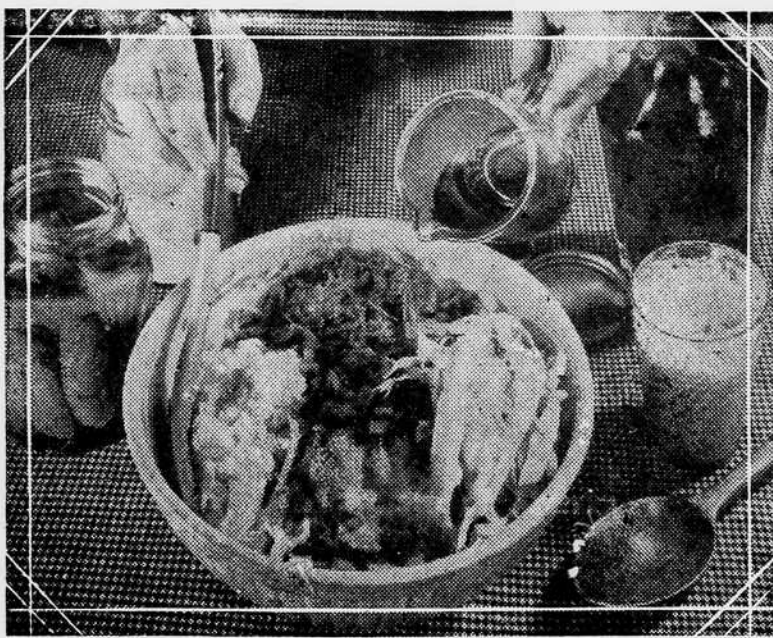
meal's dessert because it ties in so beautifully with the simple scheme of things. Have your pie made up, minus the meringue, earlier in the day. Then while your family is savoring the goodness of Bean-Staffed Ham Rolls and broiled cheese-tomatoes, your pie can be in the electric oven, having its fluffy meringue delicately browned, so that it will go to the table at the very peak of its swirling perfection.

Here is a tried, tested, and true recipe for meringue that should be in every homemaker's cookery files for it is dependable and delectable.

Meringue
3 egg whites 1/2 teaspoon salt
6 tablespoons 1/2 teaspoon vanilla extract
granulated sugar

Beat egg whites until they just begin to stand in peaks. Add sugar, very slowly, and continue beating until mixture is very stiff. Fold in salt and vanilla extract. Spread over pie in swirls. Place pie in cold electric oven. Turn switch for baking. Set automatic temperature control at 325° and the chef's brain to turn off the oven 15 minutes later. Bake for approximately 15 minutes.

Tart Salad Bowl for Appetizer



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

THE 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 different manner of serving will be met with enthusiasm from all members of the household. An appetizer course always adds a little feeling of grandness to the family meal and for entertaining guests—there's nothing quite as stimulating for the good things to follow as a nice tart starter of some kind.

Salads as appetizer courses should have snap in flavor and be colorfully arranged and of carefully chosen texture to be most appropriate. To tease the appetite, tartness is important and there is undoubtedly no other household condiment that can do this trick as skillfully as that bottle of pure cider vinegar.

In days gone by when housewives made their own vinegar from cider and left over fruit juices—chances were slim that the vinegar drawn from those barrels would twice be the same. This was due to the fact that temperature and exposure to air in the making of vinegar are so important and must be regulated in order to insure uniform and good results. Manufacturers now offer at reasonable cost, the advantages of carefully prepared vinegar, packaged in attractive bottles, and assure the same high standard quality each time the bottle is opened.

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:

Tart Salad Bowl
2 cups shredded cabbage 1/2 cup sweet pickles, cut fine
1 cup shredded raw carrot 1/2 cup vinegar
1/2 cup shredded pineapple (drained) 1/2 cup mayonnaise (optional)
1/2 cup cottage cheese 1/2 tsp salt
Combine all ingredients and toss lightly with a fork until well mixed. The amount of mayonnaise will vary slightly according to the amount of moisture present in the other ingredients.
Serves—8.

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 with salads.

Ruby Red Dressing
4 tablespoons currant 1 tablespoonful distilled white vinegar
Pinch of salt
2 tablespoons pure olive 1/2 teaspoonful fresh onion juice.
Beat jelly with fork until smooth. Add remaining ingredients and continue beating until thoroughly blended. This emulsion holds indefinitely upon standing. To secure onion juice cut a slice crosswise from onion, then scrape the onion 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 COROLLATION!



UNEASY lies the head that wears a crown" is an ancient superstition that never yet applied to the firm halo of paraffin that must adorn each glass of perfect jelly. And in this year of gala doings and regal splendor, the smartest glasses of them all wear a frilly paper bonnet to top the paraffin... a crown held in place as snugly as can be by that utilitarian gem, a rubber band!

All jelly is not worthy of a coronation—for perfect jelly only may be admitted to the royal family of the pantry shelf. It's modern, short-bolt recipes like these that, followed exactly, crown your cooking efforts with success!

BALANCE YOUR SHOE DIET



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

HAY 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, narrow last or the short-vamped wide foot.

"It's always fun to buy summer shoes," she says. "They're inexpensive. They come in a gala array of colors. If a woman doesn't make a basic plan for her shoe wardrobe, however, she is apt to find herself with a hit-or-miss collection of shoes, none of which plays a vital part in her costume scheme."

Some of these open or "mule-back" shoes are laced all the way up the front, a replica of the old-time bicycle shoe. Then there are sandals galore, of Roman, Egyptian and Greek origin, with broad bands; instead of last year's narrow strappings. Multi-colored suedes and bright patent high light these romantic fashions, to say nothing of adorable printed fabric shoes in cottons and challis, all strewn with tiny nosebags.

Two principal style features characterize this year's summer shoe," continued Miss Kerr, who is fashion consultant to the makers of Shun's shoe dressings. "A triangle cut-out either on the side or in the back of the shoe, and no toe."

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 honeymoon or a housewife add to the bathroom equipment with profit."