

SPRING MENUS call for Cottage Cheese

Few housewives appreciate the diversity of uses for Cottage Cheese in the daily menu. To enumerate just a few of the tempting array of dishes that can be made with Cottage Cheese would make almost any person hungry.

Perhaps the many types of salads in which Cottage Cheese is so popular has caused housewives in many instances to limit its use to this form. There are, however, many other delightful ways in which this delicacy may be served.

One of the most tempting forms in which to prepare this nourishing food is in a Cottage Cheese Pie. You will discover it has an appetizing goodness that is difficult to surpass. You will wish to add it to your list of favorite pie recipes.

COTTAGE CHEESE PIE

- 1 1/2 cups Cottage Cheese
- 4 tablespoons melted butter
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1 tablespoon flour
- grated rind of 1 lemon
- 2 egg yolks (unbeaten)
- 1/2 cup raisins
- 1/2 cup chopped nuts

Combine in the order given, mix thoroughly and pour into an unbaked pie shell. Bake at 400 degrees for ten minutes then reduce temperature to 350 degrees and continue baking until filling is firm. (About 30 minutes.)

LARKSPUR BLUE WINDOW SHADES FOR A CHILD'S ROOM

By BETTINA J. VIGLEZE



Fresh fruits such as cherries and currants may be used in place of raisins, if desired. This recipe is sufficient to fill an 8-inch pie shell.

Clever housewives have recently given more attention to the use of cottage cheese as a sandwich spread. Formerly its popularity was confined principally to salads, but now it is fast

becoming a leader in the sandwich world, as well.

The hostess who enjoys serving delicious sandwiches, the kind which are bound to bring forth exclamations of delight from her guests, will do well to remember the possibilities of cottage cheese as a sandwich spread, the next time she entertains.

One cottage cheese sandwich which is especially delectable is that which combines prepared mustard and cottage cheese. Try it and see if you don't enjoy this new taste thrill.

COTTAGE CHEESE SANDWICH:

Use either white, whole wheat or cracked wheat bread. Spread the bread first with mustard and then cover with a generous serving of cottage cheese. Chopped nuts, olives, pimientos, dates or raisins may be added if desired.

If you prefer the open faced sandwich or canapes when entertaining, follow this recipe:

COTTAGE CHEESE CANAPES:

First cut the bread into attractive shapes with cookie cutters. Spread with mustard and cottage cheese. Top with any of the following: nut meats, pickles, cherries, caviar, pimiento, or stuffed olives. If you desire a fine, smooth texture in your cheese spread, force the cottage cheese through a potato ricer or sieve before using.

COSMETICS

Some skins are very hard to clean. If soap and water won't do it, use lots of cleansing cream and rub it well into the face. On the other hand, if the cleansing cream won't do it, use soap and water. Many oily skins need a treatment of both.

When you cream your face for cleansing, do it with both hands, using a circular, outward motion. Do both cheeks at once, for then you are sure to get even pressure and the same amount of attention to each cheek. Be sure you massage gently so as not to break down the tissues.

A glorious new blue that is perfect for a child's room. It is soft enough to temper the light on the eyes of the sleeping youngster. Yet light enough to make the room an ideal place to play and sleep.

You'll find Larkspur Blue cloth window shades at all good shade shops and department stores. It's woven on a loom and then "processed" for long life—in short the type of cloth window shade that will last you for years.

Here it is in the room of little Joyce Wesley daughter of Mr. and Mrs. Leland G. Wesley of Kew Gardens, Long Island. Over the Larkspur Blue window shades are hung ruffled blue organdy curtains. The tiny flowered wall paper is of pink and blue and the children's prints on the wall are framed in red.

The furniture is of good, sturdy maple, so that plenty of jumping about is in order. The little desk boasts both a globe of the world and a lamp shade with a map of the world.

Larkspur Blue cloth window shades are equally smart for every room in the house. Blue is so smart in home furnishing, in wall paper, in draperies and in curtains that you will notice the windows in the smartest homes going the Larkspur blue way.

Homemaking Made Easy

Brightens Up the Job

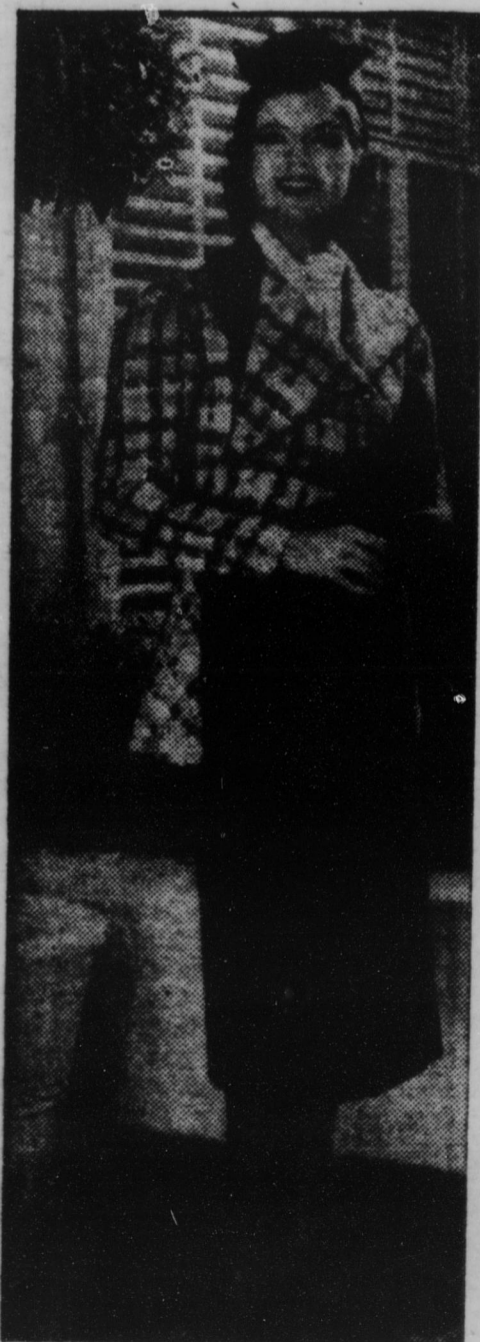
If you are still washing dishes in an old battered gray agate dish pan, it is no wonder you dislike the job so much. Buy yourself a brightly colored enameled pan to correspond with the coloring of your kitchen. One cannot get disgusted with the job against a bright blue, green, or red background.

When to Beat

The longer the cake batter is beaten before the baking powder is added, the lighter the cake will be, but the baking powder should be folded in with very little beating.

A Protection

If the pie has browned before the filling is quite done, cover the pie plate with an inverted pie plate or pan and continue cooking until you are sure the filling is done.



Blue, black and white plaid makes an unusually attractive jacket that can be used with skirt of any material. This one is shown by Helen Wood.



Light wool corduroy is used in this three-piece Spring ensemble worn by Anita Louise.