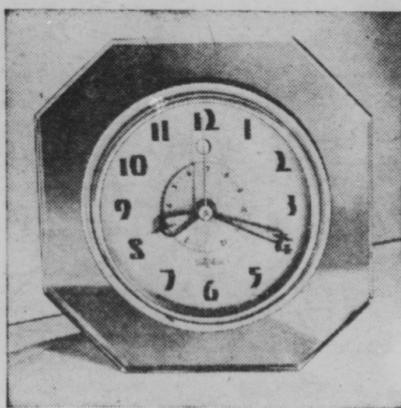


# In The Kitchen And Around The House



## An Attractive Glass Alarm Clock for Milady's Boudoir

A household miracle has happened. New designs have at last brought beauty to the once unsightly alarm clock. Now milady can have an efficient alarm that is in perfect harmony with the daintiness of her boudoir. The charming glass Telechron clock pictured above is bound to be an early acquisition in any decorating renaissance. It can be selected in fashionable deep delphinium blue or in rose, two popular bedroom colors.

This modern clock creation matches charm of voice with beauty of face. Its 24-hour buzzer alarm gently informs the slumberer of the hour with a tactful but firm call.

These clocks when connected with ordinary alternating current are automatically synchronized to tell exactly the right time.

## DO YOU KNOW?

That square whole wheat biscuits split, toasted and buttered make an ideal substitute for toast points or pattie shells on which to serve creamed meat, seafood or vegetable combinations.

That all-bran when added in its original crisp form to cookies, candies and cakes becomes an inexpensive substitute for nutmeats. Sprinkled on clear or cream soups it takes the place of croutons. It is an excellent filler for meat loaf and croquettes.

That 2 tablespoons of whipped cream and 2 tablespoons of Hawaiian pineapple juice folded into 1/2 cup stiff mayonnaise dressing makes an ideal dressing for plain or molded fruit salads.

## New Way To Dress Up Your Studio Couch

The studio couch is coming into its own in the modern home.

Twentieth century hospitality includes the ability to ask guests to stay the night even though the apartment be small and only one bedroom available. This accounts for the extraordinary sales of studio couches and the transformation of the living room itself into a combination studio-bedroom. Suggested below are a few ideas to incorporate the studio couch into a lounging nook by daytime and destroy none of its advantages as an emergency bed.

A framework of rough, 2 seasoned lumber is built to the necessary size. This is then covered with pressed wood and trimmed at the joints with ordinary decorative moulding obtainable from any lumber dealer. Book shelves, radio, liquor or linen compartments can be built into the end sections and it is well to include also on the top of each end section an electrical socket for lamps. In the unit pictured here, the back is hinged at the bottom and swings down and open to allow the storage of blankets, sheets, pillows. Units of this type can also be constructed to make use of extra box spring and mattress of either standard or special size. A mid-western hotel was recently remodeled and refinished and leather divans were fitted into units of this type in modern private dining rooms.

Pressed wood is suggested for use here because it is easy to handle and

## CORN FLAKE COOKERY

The housewife's interest in corn flakes does not stop at the breakfast table for she has found that this popular cereal can be used in many interesting ways in devising new and novel dishes.

Corn flake crumbs, for example, have taken the place of bread crumbs as a coating for fish filets, croquettes and sweet potato balls. Mixed with melted butter and sugar, corn flake crumbs can be pressed into a pie tin to form a delicious unbaked pastry for cream or chiffon fillings. Distinctive among the new corn flake recipes is this refrigerator cheese cake which uses corn flake pastry as a base and corn flake crumbs as a topping. The triple tested recipe follows:

### REFRIGERATOR CHEESE CAKE

- 2 tablespoons gelatin
- 1/2 cup cold water
- 2 egg yolks (slightly beaten)
- 1 teaspoon salt
- 1/2 cup milk
- 1/2 cup sugar
- 1 lb. cottage cheese (put through sieve)
- 1 lemon (grated rind and juice)
- 1 teaspoon vanilla extract
- 2 egg whites (stiffly beaten)
- 1 cup whipping cream

Soften gelatin in cold water. Put egg yolks in top of double boiler. Beat slightly and add salt, milk and sugar. Cook, stirring until mixture thickens. Remove from fire. Add softened gelatin; mix thoroughly; cool. Add cheese which has been put through a sieve, lemon juice, rind and vanilla. Fold in beaten egg whites and whipped cream.

Press two-thirds of the Corn Flake pastry into the bottom of a large spring form mold. Pour in cheese mixture. Sprinkle remaining Corn Flake pastry crumbs over the top. Chill until firm.

### CORN FLAKE PASTRY

- 1 cup corn flakes
- 1/3 cup melted butter
- 1/4 cup sugar
- 1/2 teaspoon cinnamon (may be omitted)
- Roll or grind 4 cups corn flakes to yield 1 cup fine crumbs

Mix crumbs with butter, sugar and cinnamon. Use as directed above.



Rolled corn flakes mixed with melted butter and a sprinkling of sugar provide the crunchy crust and topping for this delicious refrigerator cheese cake.

## A Word About Pineapple

In the roll of a hot fruit appetizer, Hawaiian pineapple gems—those cut-to-fit-the-mouth rectangles of fruit from the golden heart of Hawaiian pineapple—are a perfect starter for a luncheon or dinner. To prepare first drain and dry pineapple gems with absorbent paper. Then roll them in thin narrow strips of one of the following: Chipped beef, spread with cream cheese softened and seasoned with Worcestershire sauce; uncooked or cooked ham (with some fat)—dash of drained horseradish; bacon or smoked salmon. Hold wrappings in place with colored toothpicks. Broil or bake in a hot oven until "frizzled" or brown. Serve at once on an hors d'oeuvre dish with crisp salty crackers.

Dried prunes soaked in part Hawaiian pineapple juice and part water then cooked with lemon and spices make a delicious accompaniment for roast fowl, pork or ham when served hot and are equally good served cold with cream for dessert. To prepare them: Soak 1 pound of dried prunes in 1 cup of Hawaiian pineapple juice and enough water to cover. Let fruit soak until plump. Add more water, if necessary, (there should be enough liquid to almost cover fruit). Add 2 slices of lemon, 1 stick of cinnamon and 6

whole cloves. Cook covered until fruit is plump and tender.

When the piece de resistance calls for a bit of spice serve Hawaiian pineapple spears prepared as follows: Pour sirup from a 14-ounce can of pineapple spears, combine with 1 cup of sugar, 1 cup of cider vinegar, 20 whole cloves and 2 teaspoons ground cinnamon. Place mixture in a shallow frying pan and bring to a boil. Boil 10 minutes and add pineapple spears. The pan should be broad enough so that spears will not overlap. Bring to a boil again and simmer spears for ten minutes. Serve hot or cold.



## A Banana Cream Pie with Brazil Nut Crust

A decidedly new and original recipe called Brazil Banana Cream Pie introduces a pleasantly sophisticated dessert that will add a grand flourish to the simplest dinner menu. Unlike most desserts that fall into the "extra special" category, however, Brazil Banana Cream Pie is not difficult to prepare. Nor does your adeptness at preparing pie crust mean success or failure when preparing Brazil Banana Cream pie. Tender, flaky crust has no place in this recipe, for banana cream filling rests in a delicious pastry made simply by pressing a mixture of ground Brazil nuts and granulated sugar into a pie plate. The tested recipe follows:

### BRAZIL BANANA CREAM PIE

- 1 1/2 cups ground Brazil nuts
- 3 tablespoons sugar
- Salt
- 1 cup cream
- 4 bananas
- Whole Brazil Nuts

Mix nuts and sugar together in a nine-inch pie plate. Press this mixture with fingers against the pie plate. Add salt to cream and whip. Slice three bananas and mix with three-fourths of the cream. Fill shell with this mixture, chill an hour or more, garnish with remaining cream, one sliced banana and whole nuts just before serving.

