







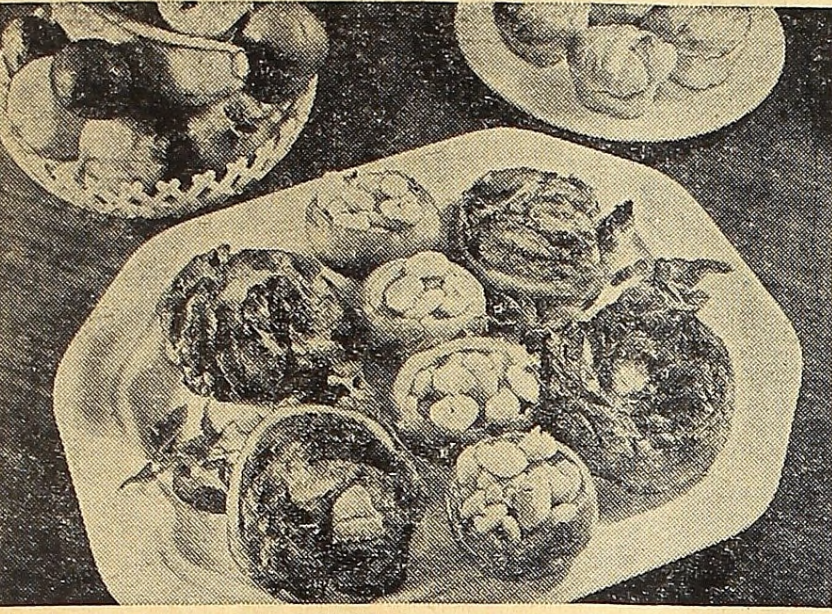






# Household News

by Lynn Chambers



**Broiled Lamb Chops Keep Your Kitchen Comfortably Cool**  
(See Recipes Below)

## Kitchen Comfort

Spring Fever? Are the warm lazy days working havoc with your desire to cook, to work in the kitchen? Then dispel these lagging feelings with quickly put-together meals that cut down your work to a minimum and the use of your oven to practically nothing.

This is the season to make the most of your broiler and meats that are at their best when broiled. Broiler specialties are lamb chops (both shoulder and loin), steaks, thick ham slices, and young chickens. If you heat your oven very hot and also the pan in which you are broiling your meat before you put the meat into the oven, you will actually be cutting down the time you have your oven on. In this way you are way ahead on economy of heat and also in keeping your kitchen comfortably cool.

To cut down the time you spend in actual cooking, select foods that cook quickly or that can be cooked and served together. Our menu today is a good example of this: the lamb chops broil quickly and the lima beans brought to a boil and cooked quickly take only as much time as the lamb chops to cook until tender. Serve them on the same platter, too—they're pretty that way and you will have fewer serving dishes to wash.

## The Refrigerator.

Your appreciation for your refrigerator or icebox undoubtedly zooms upward quite fast with the first appearance of warmer weather. Indeed, what could you possibly do without refrigeration that keeps fruits, vegetables, leftovers, meats, milk, butter, eggs and countless other products in perfect condition? In what other place could you possibly store away the salad to keep crisp and cool and the delectable desserts that must remain firm before serving?

Those reasons are enough to make you keep your refrigerator in the best of condition, but the recent limitation on making and selling refrigerators will certainly give you further reason to cherish it with the best possible care.

Keep the refrigerator away from the sun that comes into the kitchen. Keep it from the stove, too, and give it enough space for good circulation of air at the back and top. Most refrigerators need a 2½-inch leeway at the back and 6 to 12 inches at the top.

Temperatures are important, so check them with a thermometer. Safest temperature is between 40 and 45 degrees Fahrenheit. Cool hot foods before putting them into the refrigerator. Cover foods except those having thick skins. Moisture from uncovered foods collects on the freezing unit and you will have to defrost oftener.

Your refrigerator has a big job in keeping everything cool, as every piece of food requires just so much energy to cool. For this reason you should not overcrowd your refrigerator or stuff it full with bags, cartons and vegetable tops that also need energy to be cooled.

## Defrosting.

Once a week or oftener in the

## This Week's Menu

- \*Broiled Shoulder Lamb Chops
- Lima Beans in Tomatoes
- Hashed Brown Potatoes
- \*Bran Sour Cream Muffins
- Butter
- \*Wilted Lettuce Salad
- \*Frozen Prune Whip
- Coffee Tea Milk
- \*Recipe Given.

summer if the weather is humid, defrost the refrigerator. This will help it keep the proper temperature. When you defrost, wash the inside of the box, the trays, etc., with a solution of 3 quarts of warm water and 1 tablespoon of soda. Wipe with a cloth wrung in clean, clear water and dry thoroughly before returning the food and trays to the box. In this way you give your refrigerator good care and prolong its service to you.

## \*Broiled Shoulder Lamb Chops.

Have lamb shoulder chops boned and rolled and cut into slices about 1 inch thick. Thoroughly preheat broiling oven with regulator set for broiling. Place lamb chops on rack so that there is a distance of about 3 inches between top of chops and source of heat. If this distance must be less, reduce the temperature accordingly. When one side is nicely browned, season with salt and pepper, turn and finish cooking. This requires about 15 minutes. Serve with tomatoes which are stuffed with cooked lima beans and broiled.

Here are muffins that will act as a spring tonic with their rich-in-iron molasses and bran cereal that pep up even the most wilted spirits:

## \*Bran Sour Cream Muffins.

- (Makes 18 small muffins)
- 1 cup flour
  - 1 teaspoon soda
  - 1 teaspoon salt
  - 1 cup sour cream
  - ½ cup molasses
  - 2 tablespoons water
  - 1 egg, beaten
  - 2 cups bran cereal

Sift together flour, soda and salt. Combine cream, molasses, water and egg. Stir into dry ingredients and add bran cereal. Fill well-greased muffin tins two-thirds full and bake in a moderate oven (350 degrees) for 20 to 25 minutes.

Wilted lettuce makes a quick and easy salad combination. It is perfect with the broiled lamb chops because of the bacon flavoring which blends so well with them:

## \*Wilted Lettuce.

- 4 slices bacon, cut in small pieces and fried brown
  - ½ cup vinegar
  - ½ cup water
  - 1 teaspoon sugar
- When bacon is browned, add other ingredients and heat to boiling point. Pour over lettuce. Sliced hard-cooked eggs and a little diced onion may be added to make the salad extra delicious.

## \*Frozen Prune Whip.

- (Serves 6)
- 1½ cups cooked prunes
  - ½ cup granulated sugar for prunes
  - ¼ teaspoon ground cloves
  - 2 cups milk
  - ½ cup granulated sugar
  - 1 teaspoon vanilla extract
  - 1 tablespoon plain gelatin
  - 2 eggs
  - 1 cup whipping cream

Cut prunes from pits in small pieces. Combine prunes with ½ cup sugar and spice and heat to dissolve sugar. Chill. Combine 1½ cups milk, salt, and ½ cup sugar and scald. Add flavoring and gelatin moistened in remaining ½ cup milk and stir to dissolve gelatin. Pour over beaten eggs, stirring briskly. Chill until thick. Whip cream stiff and fold into chilled gelatin mixture; add prune mixture. Pour into refrigerator tray, place in freezing unit and freeze. Stir once or twice during freezing process.

Have you a particular household or cooking problem on which you would like expert advice? Write to Miss Lynn Chambers at Western Newspaper Union, 210 South Desplaines Street, Chicago, Illinois, explaining your problem fully to her. Please enclose a stamped, self-addressed envelope for your reply.

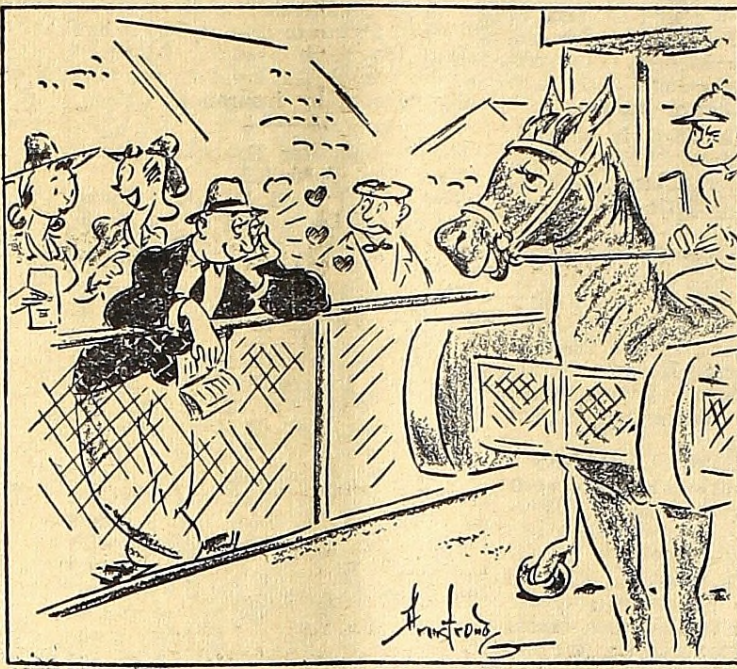
(Released by Western Newspaper Union.)

# Fun for the Whole Family

## THE SPORTING THING



By **LANG ARMSTRONG**

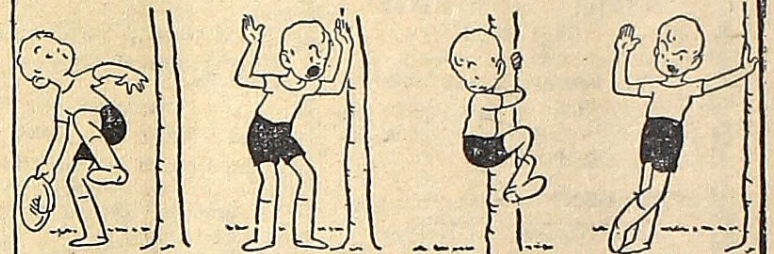
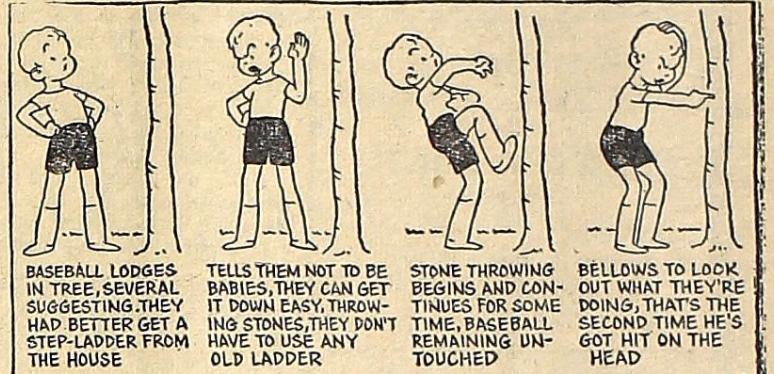


"I think Ernie has found one he likes in this race!"

## BALL IN TREE



By **GLUYAS WILLIAMS**



BASEBALL LODGES IN TREE, SEVERAL SUGGESTING THEY HAD BETTER GET A STEP-LADDER FROM THE HOUSE

TURNS CATCHER'S MITT AT BALL FOLLOWED BY A BAT, BOTH OF THEM STAYING IN TREE

TELLS THEM NOT TO BE BABIES, THEY CAN GET IT DOWN EASY, THROWING STONES. THEY DON'T HAVE TO USE ANY OLD LADDER

SHOUTS WILL THEY SHUT UP ABOUT THE OLD LADDER, HELL CLIMB UP THE TREE AND GET THEM DOWN

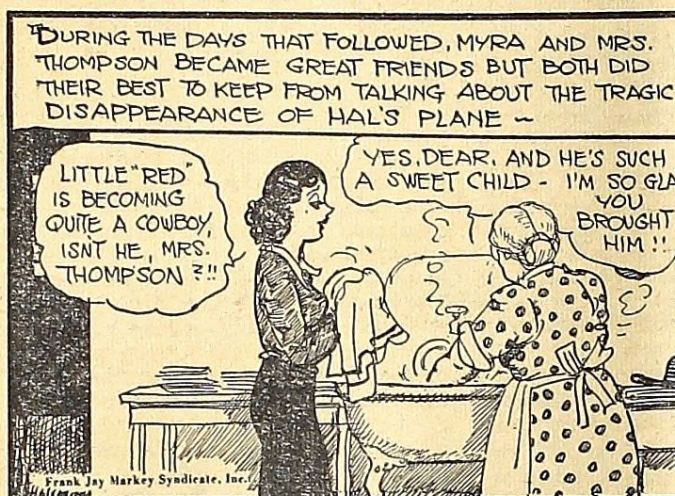
STONE THROWING BEGINS AND CONTINUES FOR SOME TIME, BASEBALL REMAINING UNTOUCHED

LAUNCHES HIMSELF AT TREE AND GETS ABOUT FOUR FEET OFF GROUND AT WHICH POINT HE STICKS

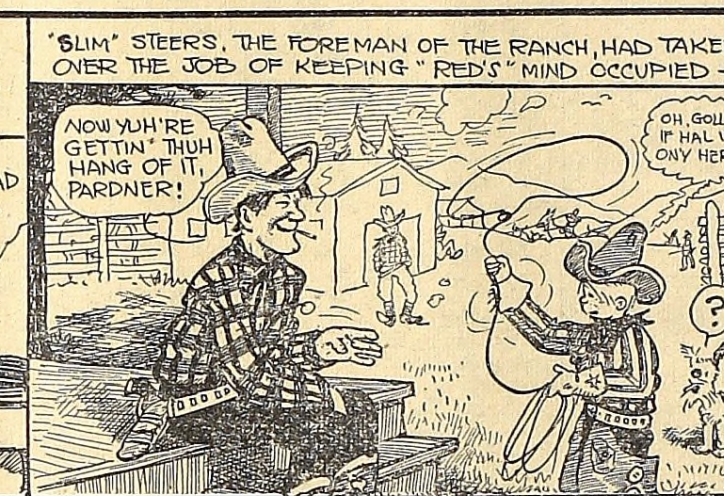
BELLOWS TO LOOK OUT WHAT THEY'RE DOING, THAT'S THE SECOND TIME HE'S GOT HIT ON THE HEAD

SLIDES DOWN AND SAYS OH WELL, IF THEY INSIST ON GETTING THEIR OLD LADDER, GO AHEAD, HE WASHES HIS HANDS OF THE BUSINESS

## BIG TOP

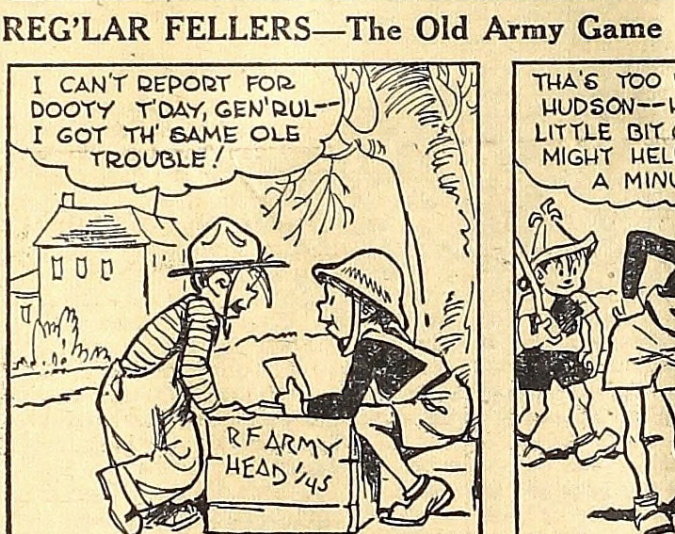


"DURING THE DAYS THAT FOLLOWED, MYRA AND MRS. THOMPSON BECAME GREAT FRIENDS BUT BOTH DID THEIR BEST TO KEEP FROM TALKING ABOUT THE TRAGIC DISAPPEARANCE OF HAL'S PLANE -"



"SLIM" STEERS, THE FOREMAN OF THE RANCH, HAD TAKEN OVER THE JOB OF KEEPING "RED'S" MIND OCCUPIED -

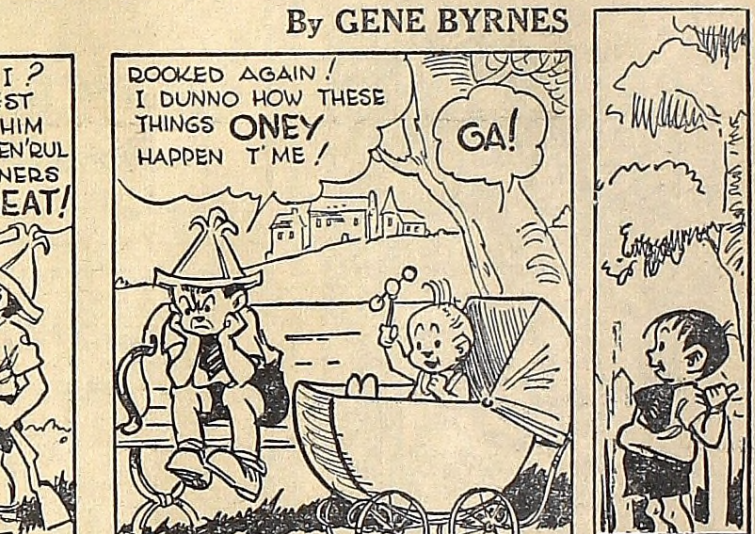
## By ED WHEELAN



"LITTLE 'RED' IS BECOMING QUITE A COWBOY ISN'T HE, MRS. THOMPSON?!"

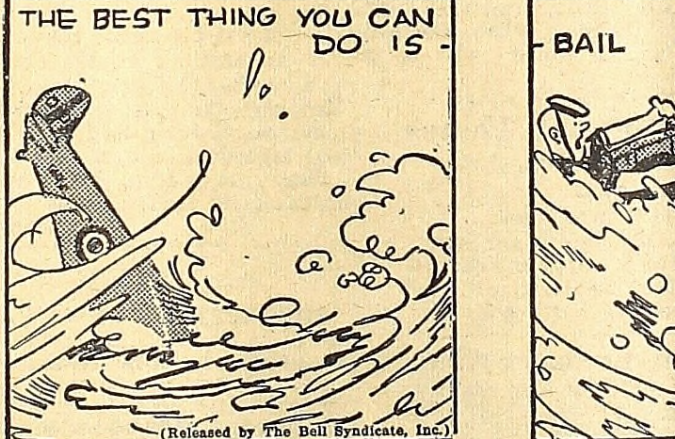


"YES, DEAR, AND HE'S SUCH A SWEET CHILD - I'M SO GLAD YOU BROUGHT HIM!"

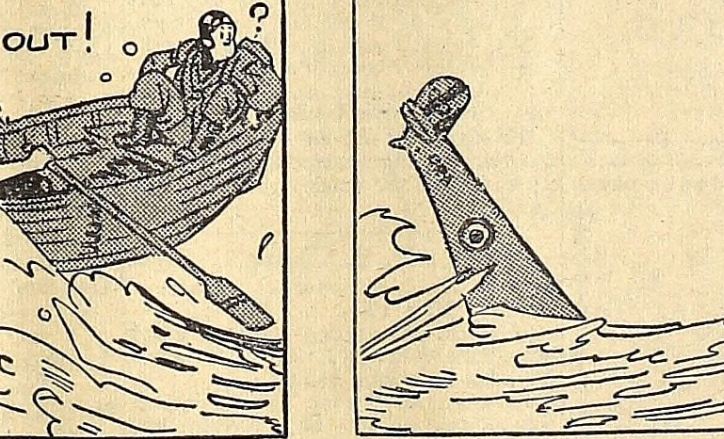


"OH, GOLLY, IF HAL WAS ONLY HERE..."

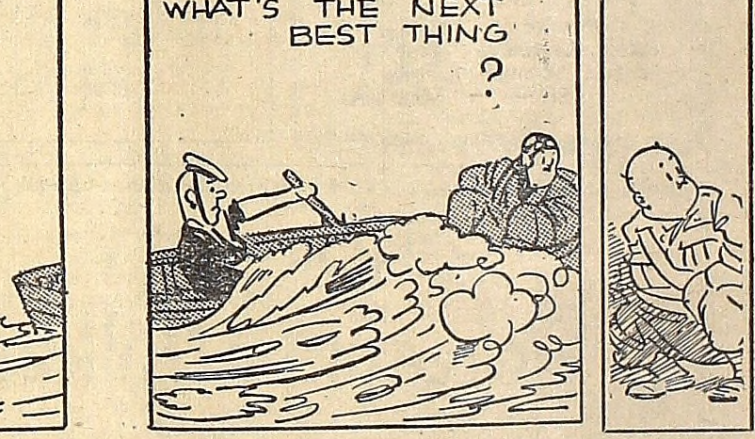
## REG'LAR FELLERS—The Old Army Game



"I CAN'T REPORT FOR DOOTY TODAY, GEN'RAL—I GOT TH' SAME OLE TROUBLE!"

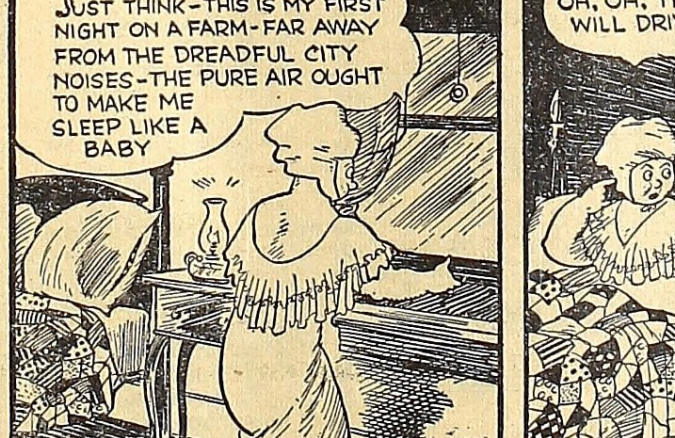


"THAT'S TOO BAD, COLONEL HUDSON—HOWEVER, A LITTLE BIT OF STRATEGY MIGHT HELP—WAIT A MINUTE!"

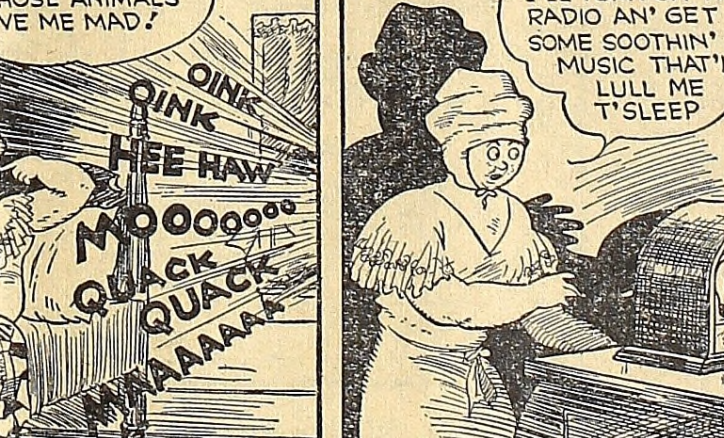


"CORPORAL DUFFY, A VERY VALERABLE PRISONER HAS FALLEN INTO OUR HANDS—DO YOU THINK YOU CAN GUARD HIM?"

## POP—Too Much Work



"THE BEST THING YOU CAN DO IS -"



"BAIL OUT!"



"WHAT'S THE NEXT BEST THING?"

## LALA PALOOZA —No Escape



"JUST THINK—THIS IS MY FIRST NIGHT ON A FARM—FAR AWAY FROM THE DREADFUL CITY NOISES—THE PURE AIR OUGHT TO MAKE ME SLEEP LIKE A BABY"



"OH, OH, THOSE ANIMALS WILL DRIVE ME MAD!"



"I'LL TURN ON THE RADIO AN' GET SOME SOOTHIN' MUSIC THAT'LL LULL ME T' SLEEP"

## Lynn Says:

Keep your kitchen well ventilated and you will drive away much of the feeling of fatigue that comes while you cook. Warm air usually rises so it is better to keep the windows open from the top to create better ventilation and avoid drafts.

Place an electric fan right above the stove so that it fans the warm air right out the windows, or combine a fan with a screen placed in the upper sash of one of the windows and adjust to fan the air in or out the room.

In some kitchens it is practicable to place a fan in the chimney flue provided for that purpose.

Another thing mighty important to us women is that the Fleischmann's we get today keeps perfectly in the refrigerator. We can buy a weeks supply at a time, and since I sent for Fleischmann's wonderful new recipe book, you two are going to be getting lots of delicious new rolls and breads!

FREE! 40-page, full-color book with over 60 recipes. Write Standard Brands, Inc., 595 Madison Ave., New York, N. Y.

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