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Of Interest to Women

POCKETS, POCKETS

Another way to get that dash of dark-toned costumes must have this color accent which all natural or spring is through the use of a gayly colored handkerchief inserted in the pockets, which are appearing everywhere on tailored and sports clothes. The handkerchief departments are fascinating this year, and the handkerchiefs for the most part are large—especially when they are intended merely for ornament. In linen there are gay red, yellow, green and blue ones in solid color, in addition to blocked designs, plaids and stripes.

Large chiffon squares in dashing Algerian colors are seen, and these are intended for the tweed suit in fashion's gayly inconsistent way.

Handkerchiefs for evening, too, may be very gay, or they be lacy, frilly and pretty. Some effective ones are of chiffon.

BANANA WAFFLES

- 2 3-4 cups pastr flour, or
- 1 1-2 cups bread flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 2 tablespoons sugar
- 3 eggs
- 1-2 cup oil or melted shortening
- 1 1-2 cups milk
- 1 1-2 cups sliced bananas.

Mix and sift the dry ingredients. Beat the eggs and stir in the oil or melted shortening. Add the milk, then the dry ingredients all at once. Beat until thoroughly mixed, stir in the bananas and bake in hot waffle iron about five minutes.

SPICED BANANAS

- 3-4 cup vinegar
- 2-3 cup sugar
- 24 whole cloves
- 1 small stick cinnamon
- 3 bananas

Boil vinegar, sugar, cloves, and cinnamon until sugar is dissolved and the bubbles begin to look thick. Peel bananas, drop into the hot syrup and boil hard for two minutes. Remove from fire and cool. Bananas may be cut in smaller pieces if desired. An excellent accompaniment for broiled steak, chops, ham or cold cuts.

JELLIED FRUIT SALAD

- 1 package lemonflavored gelatine
- 1 cup boiling water
- 1 cup canned pineapple juice
- 1 tablespoons vinegar
- 1-2 teaspoon salt
- 1 cup canned pineapple, diced and drained
- 2 slices bananas

Dissolve lemon or lime flavored gelatine in boiling water. Add pineapple juice, vinegar and salt. Chill. When slightly thickened, add pineapple and bananas. Turn into individual molds. Chill in refrigerator until set. Unmold on crisp lettuce. Garnish with mayonnaise.

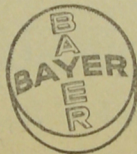
JUNIOR CUSTARD

- 4 tablespoons sugar
- 1 tablespoons cornstarch
- 1-4 teaspoon salt
- 1 or 2 egg yolks
- 2 cups scalded milk
- 1-2 teaspoon milk
- 1-2 teaspoon vanilla

Mix sugar, cornstarch and salt; add egg slightly beaten. Pour in scalded milk, stirring constantly. Cook in double boiler until thick enough to coat the spoon. Cool, flavor and top with whipped cream and diced banana.

Summer COLDS

Most people today know how Aspirin tablets break a cold—but why not prevent it? Take a tablet or two when you first feel the cold coming on. Spare yourself the discomfort of a summer cold. Read the proper directions in every package for head aches, pain, etc.



BANANAS WITH BACON

- 6 bananas
- 1-4 pound bacon

Roll half lengths of peeled bananas in strips of bacon. Secure with toothpick, if necessary. Broil under flame; or bake in oven-proof dish in a hot oven, 450 degrees F., about 15 minutes, or until bananas are tender and bacon in crisp. Bake at least once during the baking. Whole bananas may be wrapped in bacon and cooked in the same way.



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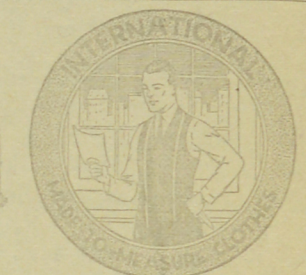
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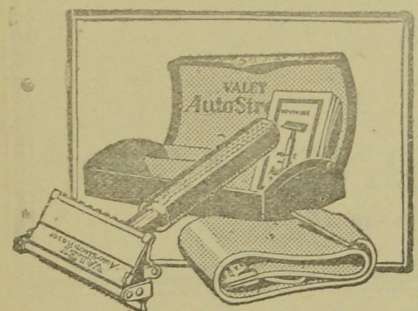
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BAKED CORN

- 1 1/4 cups Borden's St. Charles Milk
- 3/4 cup water 1 tablespoon butter
- 2 cups corn 1/2 teaspoon salt
- 2 eggs 1-3 teaspoon pepper

Combine the milk and water; add the butter and seasonings; bring to scalding point; add the corn and pour the mixture over the well-beaten eggs. Pour into a well-buttered baking dish; stand in a pan of hot water and bake in a moderate oven until firm in the centre.

SCONES

- 2 cups flour 1/2 teaspoon salt
- 4 tspns. baking powder 4 tablespoons butter
- 2 teaspoons sugar 2 eggs

1/2 cup Borden's St. Charles Milk. Mix and sift flour, baking powder, sugar and salt. Work in butter with tips of fingers; add eggs, well-beaten (reserving a small amount of unbeaten white), and milk. Turn onto floured board and pat out to three-fourths inch in thickness. Cut in rounds, brush with reserved white, sprinkle with sugar, and bake in a hot oven fifteen to twenty minutes. For afternoon tea, cut in small diamonds.

BUTTERSCOTCH PIE

- 1 cup brown sugar, 2 tblspns. butter,
- 2 tblspns. flour, 2 egg yolks, 1/4 tspn. salt, 1 tspn. vanilla, 1 cup Borden's St. Charles Milk, 1/2 cup water, 2 egg whites, beaten stiff, 4 tblspns. granulated sugar, baked pastry shell.

Beat together the brown sugar, butter, flour, egg yolk and salt. Add the milk diluted with the water and cook in a double boiler until thick. Add the vanilla, cool slightly and pour into the pastry shell. Cover with meringue made with the egg whites and the granulated sugar. Brown lightly in a very slow oven.

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