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... OF ...

Interest To Women

APRICOT NUT BREAD

RECIPE SUGGESTED

(By Marjorie Mills)

If you are as fond of the indescribably delicious flavor of apricots as we are, you'll like this nut apricot bread recipe we have for you today.

Beatrice Coleman of South Weymouth wants a recipe for porcupines and we hope we have the right one for her. She has other requests in her letter, all of them favorites of many of you if we can judge by your letters, so we're adding those to today's collection. There's one we can't seem to locate, though we've asked our reader family once for it. That's for the caramel topping to a white frosted cake. We haven't that particular recipe but hope some of you will send it to us.

Apricot Nut Bread

1/2 cup dried apricots
1 egg
1 cup sugar
2 tablespoons melted butter
2 cups flour
3 teaspoons baking powder
3/4 teaspoon salt
1/4 teaspoon soda
1/2 cup orange juice
1/4 cup water
1 cup chopped nuts.

Soak apricots 1/2 hour, drain and grind. Beat egg until light, stir in sugar and mix well. Stir in butter. Sift flour with baking powder, soda, and salt, and add alternately with orange juice and water. Add nuts and apricots and mix well. Pour batter into well-greased loaf pan and bake in a moderate oven, 350 degrees F., 1 1/4 hours.

Porcupines

1 pound ground beef
1/2 cup bread crumbs
1 egg
1/4 cup chopped onion.
2 tablespoons chopped green peppers
1/4 teaspoon salt
1/4 teaspoon paprika
1/4 cup raw rice
10 1/2 ounce can tomato soup
2 cups boiling water
6 small skinned onions
6 ribs celery, inch lengths
1 teaspoon chili powder
Flour, salt, paprika.

Combine first seven ingredients, and roll them into balls. Press them into flat cakes. Roll them in the raw rice. Heat in a heavy pot the contents of the can of tomato soup and the boiling water, and add the onions, celery, chili powder. Add the meat cakes. Cover the pot and simmer the meat for 45 minutes. Thicken the sauce with flour and season if necessary with salt and paprika.

Chocolate Doughnuts

1 egg
1 cup sugar
1/3 cup cocoa or 2 squares chocolate melted with 1 tablespoon butter
3 teaspoons baking powder
5/4 cups flour
Pinch of salt
1 cup milk
Beat the egg; add sugar and stir thoroughly. Add the cocoa or chocolate. Sift baking powder and salt into a little flour and add alternately with the milk; stir in enough flour to

make a dough stiff enough, to roll out using about the above amount. Cut and fry in deep fat.

Pineapple Meringue Pie

1 baked pie shell
2 cups crushed pineapple
1 tablespoon cornstarch
3/4 cup sugar
1 tablespoon butter
2 lightly beaten egg yolks
2 egg whites, beaten stiff.

Cook pineapple, sugar and cornstarch over a low heat until thick. Add the butter and then pour part of this mixture over the egg yolks, beat it with the yolks and return to the rest of the mixture. Stir the mixture and permit the yolks to cook and thicken for one minute. Cool the custard and fill the pie shell with it. Cover with the meringue made from the egg whites; bake in a slow oven 300 degrees F. for 15 minutes.

Pineapple Pie

2 cups crushed pineapple
2 tablespoons cornstarch
1 tablespoon butter
1/4 teaspoon salt
2 egg yolks
1 cup sugar
1 tablespoon lemon juice

Heat the pineapple in a double boiler, saving some juice to combine with cornstarch. Add sugar, well beaten egg yolks, cornstarch mixed with pineapple juice, lemon juice, butter and salt. Cook for 15 minutes, with frequent stirring. Line a pie shell with pastry, pour in the pineapple filling, and arrange strips of pastry across the top lattice fashion. Bake in moderately hot oven.

Fruit Salad Dressing

2 tablespoons lemon juice
1 teaspoon grated lemon rind
1 cup heavy cream
3 ounces cream cheese
1 heaping tablespoon Marshmallow Fluff

Stir lemon juice and rind into the Marshmallow Fluff. Blend the cream cheese with 1/4 cup heavy cream. Whip remaining cream till it thickens, then add cream cheese. Mix well. Combine with Marshmallow Fluff and lemon. This dressing should be used the day it is made.

Double Fudge

Part one:
3 cups granulated sugar
3/4 cup milk
1 small can Marshmallow Fluff
1 teaspoon vanilla
2 tablespoons cornstarch
2 tablespoons butter

Mix cornstarch and sugar well, add milk and butter. Cook very slowly until mixture boils all over, then boil rapidly three minutes by the clock. Remove from heat, beat until mixture thickens slightly, beat in the Fluff and vanilla. Pour into well-buttered pan, 6x10 inches.

Part two: Use the recipe for the white fudge as given above adding 1/2 cup prepared cocoa and two tablespoons water to the sugar, cornstarch milk and butter. Spread the chocolate mixture over the white fudge when it has set a little but is not quite firm.

YOUR BATH CABINET, IS IT CLEAN?

Medicine Chest Needs Attention for Sake Health

(By Eleanor Ross)

We have seen more than one lovely bathroom whose effect was entirely spoiled by an untidy, cluttered up medicine cabinet. And it seemed, in each instance, that the lady of the house didn't mind a bit when we peeked in because we asked for something which we were told was in the cabinet.

One we visited was lovely—color scheme, gleaming fixtures, beautiful fluffy towels! But within the recesses of the beautiful cabinet we found downright dirty shelves, all sorts of bottles, a conglomeration of boxes, containers, squeezed out tubes of paste, old razor blades—and short, a mess. This is something that is against health and well being, not to mention the esthetic side. The good housewife gives the bathroom chest a regular goingover. And invariably she has a second chest to take care of household remedies and medicines.

There are so many reasons why medicines should not be placed with ordinary toilet articles that we can't begin to enumerate them. We do know that it is dangerous because it is so easy to mistake a bottle of alcohol, say, for an eye wash bottle. Every bottle should be plainly labelled and, if possible, bottles should be as varied and distinctive as possible. For ourselves, we like those sets of big square bottles with their labels blown in—nice, big, black letters on milky glass. Then we know our eye wash from our mouth wash, or our witch hazel from a boric solution. Not expensive, these sets, but a great aid and saving of time and temper.

Face cloths and brushes past their prime should be renewed for the sake of appearance and health. We constantly invest in new tooth brushes, knowing that despite soakings in disinfectant, germs lurk in their bristles confines too.

BE DAINTY FOR SELF-ASSURANCE

Care of Lingerie Essential For Girl
To Acquire Charm and Poise

(By Antoinette)

When it was said that the feeling of being right with oneself personally gives a woman assurance that nothing else equals, we are convinced that the condition of a woman's lingerie and all underthings are included.

The bath, or course, contributes no small portion of the stimulating morale, but the bath, combined with everything from the skin out in exquisite, clean, condition, is what makes you step up your whole performance.

You're sure of yourself, an important contribution to charm and grace.

Now woman who is fanatically clean and dainty about her underthings is going to be shiftless about her bathing and her general good grooming! "She always looks so clean," is no idle compliment, because it means more than that she tubs and has her

hair shampooed often enough. It means that she radiates cleanliness from the skin out.

And this particular charm is the one that men most relish in women. They love that appearance of 100 per cent daintiness. It fits perfectly into their ideals about women.

It is no trick for the busiest woman to be one of the cleanest, what with the excellent soap flakes and the easily washable fabrics of today's lingerie. We just ran across these requirements for the laundering technique of lingerie:

Water should be at body temperature. Use plenty of rich soap suds. Handle gently, dipping garments in and out of suds, and rinse in three waters of body temperature. Squeeze out fabric without twisting, dry by rolling in heavy towel, shake quickly and hang over line.

SAGACITY OF
ARAB HORSE

Sir John Lawrence, viceroy of India in 1864, was fond of relating the following story about his Arab horse "Chanda." He was galloping home across country late one night through the intense blackness of the Indian night, when suddenly Chanda came to a dead stop, nearly tossing his rider over his head. All Lawrence's attempts to spur him on were of no avail; Chanda refused to move. Finally, after backing up some distance and taking a wide circuit, he was persuaded to continue in the former direction.

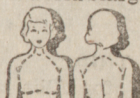
Lawrence was considerably puzzled by this unusual behavior on the part of Chanda, and the next day he managed to make his way back to the scene of the incident. To his horror he found he had ridden at full gallop right up to a large, open underground tank or cistern. In India, where water is scarce, these tanks are not uncommon. This particular one was about thirty feet deep and one step more would have meant certain death for both horse and rider.

Lawrence never forgot his miraculous deliverance. Often afterwards, in pointing out the best qualities of a horse, he would remark upon the full, round, prominent eyes which, able to perceive objects invisible to man, had caught sight of the yawning chasm immediately below him in the darkness of that memorable night. One day, as he was visiting the studio of an artist friend, he paused to admire a splendid painting of a horse's head. "It was an eye like that," he exclaimed, "that saved my life."

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