

Dainty Treats For Early Spring Entertaining

Bite-size dainties, tiny cakes with pastel icings and small, crisp cookies can make the tea table the center of early spring festivities. Yet they can be easy to make and quick to serve if these simple recipes are used. Daintiness is the keynote of all tea-time treats.

Make the brandy snaps in the shape of baskets by allowing them to cool over custard cups. Fill them with whipped or ice cream and let them be the feature of your next tea party.

The cheese cake is very rich so cut it into inch squares. The cream cake and brownies, too, should be cut into small pieces or dainty fingers. Each is rich enough that it need not be iced.

Brandy Snaps

4 tbsp. butter; 4 tbsp. molasses; 3 1/2 tsp. sugar; 7 tsp. flour; rind of 1 lemon; 1 tsp. ginger.

Warm molasses and butter together. Add sugar, blend. Add flour, lemon rind and ginger. Grease cookie sheet. Drop flour on a sheet at one time. Each should be 1/2 teaspoon size as they spread as they bake. Bake at 300° F. (slow oven), until the bubbles first formed burst. Draw sheet out of oven. Pick up each and roll it over the forefinger to form a loosely rolled cookie. Place on rack. Serve as is or fill with whipped cream before serving.

Cheese Cake

35 rolled graham wafers; 1/2 c. butter; 2 tsp. sugar; 1/2 c. cream cheese spread; 1 c. cream; 1 egg; 1/2 tsp. vanilla; 1 c. cottage cheese; 1/4 c. flour.

Put all together. Divide into two parts. Reserve half for top. Put other half in 8-inch pan. Pack. Bake 5 minutes at 350° F. Make filling number 1 or 2; spread over baked crumbs. Spread remaining crackers over filling and bake another 15 or 20 minutes at 350° F. Cool. Refrigerate to set.

Filling No. 1: 1 lb. cream cheese spread; 1 c. (less 2 tsp.) sugar; 1 egg; beaten; 12 maraschino cherries; 1/2 tsp. vanilla.

This cheese may be purchased from most dairies and is much less expensive than the packaged type. Blend well. Add cut-up cherries to the top cracked crumbs or to filling. (Shredded pineapple may be used in place of cherries).

Filling No. 2: 4 eggs; 1 c. sugar; 1/4 tsp. salt; 1 lemon; 1/2 tsp. vanilla; 1 c. heavy cream; 1 lb. cottage cheese; 1/4 c. flour.

Grate lemon rind; remove juice. Beat egg. Add lemon rind and juice with remaining ingredients to beaten eggs.

Dream Cake

1/4 c. flour; 1/2 c. butter; pinch of salt.

Mix above ingredients well.

Spread and press into an 8 or 9-inch pan. Bake (375° F.) to a light brown while preparing the filling:

2 eggs; 1 1/4 c. brown sugar; 1/2 tsp. baking powder; 1/4 tsp. salt; 1 tsp. flour; 1 c. chopped nuts; 1 c. coconut; 1 tsp. vanilla.

Beat the eggs well; add the other ingredients. Blend well. Spread on cake while still warm and bakes another 10 minutes.

Brownies

1/2 c. butter; 1 c. sugar; 2 eggs; 1/2 tsp. vanilla; 2/3 c. flour; 2/3 c. chopped nuts; 2 squares chocolate. Melt chocolate in mixing bowl. Cool slightly. Add butter and sugar; cream well. Blend in slightly beaten eggs and vanilla. Sift flour, measure and add, with nuts, to the mixture. Mix well and pour into an 8-inch pan. Bake at 325° F. for 25 minutes. Do not over-bake.

Dad's Cookies

2 c. brown sugar; 1 c. butter; 2 eggs; 1 tsp. vanilla; 2 c. rolled oats; 2 c. flour; 1 c. coconut; 1/2 tsp. soda; 1 tsp. baking powder; 1/4 tsp. salt.

Cream butter and sugar until light and fluffy. All vanilla. Add well-beaten eggs. Sift dry ingredients; stir into mixture. Cool well. Roll thin and cut into desired shapes. Bake at 375° F. on the upper rack of an oven for 8 to 10 minutes or until well browned.

Petit Fours

Bake a white or light cake in a sheet pan so it is about 1 inch thick. Cut when cool into squares, diamonds or triangles of 1-inch size. Use a sharp knife, wiping it after cut if crumbs accumulate on it. Brush the loose crumbs from the cake; place on a rack over a cookies sheet so all sides are exposed.

Melt prepared fondant icing in the double boiler. Dip the melted fondant by spoonfuls and pour it over the cakes, covering tops and sides. The fondant that runs off can be returned to the double boiler and remelted. In the fondant becomes too stiff to run add hot water by the teaspoonful. Decorate cakes with bits of candied fruit, colored candies, chocolate or silver shot and nutmeats.

Fondant Icing

2 c. sugar; 1/4 c. water; 2 tsp. light corn syrup.

Put in saucepan. Stir until sugar is dissolved over low heat. Remove spoon; do not stir again. Cover and boil rapidly 3 minutes. Remove cover and continue boiling until candy reaches soft ball stage. As candy cooks remove sugar crystals that appear on the sides of the pan with a wet cloth tied a-



86? Just Skip It

Mrs. Eugenia Frazier, of Springfield, Vt., believes that good health will stay with you as long as you're active. To celebrate her 86th birthday she takes a brisk workout with a skipping rope. She also is an old hand at dancing a jig.

Glamorous Bolero Featured In 1952 British Fashions

LONDON, Feb. 14—(CP)—The fashions of 1951 and early previews of 1952 spring styles have put paid to a untidy dress habit that reached its peak in wartime—the wearing of cardigans over dresses.

Fashion now decrees that stylish boleros replace the cardigans. The boleros, in fact, now are as important as gloves, bag and shoes. Except for sports outfits, cardigans are worn only with jumpers and even then, smart women pick cleverly-styled twin-sets. Unmatched two-pieces are a thing of the past. When boleros made their first post-war appearances, they met much opposition from those who remembered the shapeless numbers that went with waistless dresses in the early 1920s. Now even the most skeptical have been won over by the stylish suitability of present designs.

Essentially a youthful garment, the bolero has been given a touch of glamor and sophistication. Take, for instance, a slim-skirted, high-necked black wool dress with long tight sleeves, add a cap-sleeve jade green bolero fitting tightly under the bust, fastened by double-buttoning finishing a deep-cut neckline, and the result is sophistication.

A baggy tweed bolero with round corners, the wide three-quarter sleeves cut in one with the bodice and finished with deep cuffs, gives a casual look to that black, brown or navy office dress that looks so drab in early spring days.

With present royal emphasis on velvet, many women prefer boleros of this material, set off by matching pieces on the dress. At the moment, this popular garment is not easily obtained unless bought with a dress, so women smart with a needle are making their own.

Velvet alone gives a wide choice of effect with varied sheens, such as dress velvet, heavy street velvet and cord velvet.

With a fashion emphasis on the "shaggy look", a bolero of white sheared lamb, or a smooth fur fabric is a popular choice. Boxy bolero jackets combined with straight tweedy skirts are one of this year's suit numbers.

For sheels, pillowslips or scarf! Pattern 7120; one motif 5x19 1/2; two 3 1/2x14 inches.

Send Twenty-five cents in coin for this pattern (stamps cannot be accepted) to ALICE BROOKS Designs, c/o The Guardian, 60 Front Street West, Toronto, Ontario. Please print plainly Name, Address and Pattern Number.

TO BUILD NEW PIER SAINT JOHN, N. B., April—(CP)—R. K. Smith, Ottawa chairman of the National Harbors Board, announced here that construction of a \$2,000,000 pier on the east side of Saint John harbor was expected to start by early summer. Tenders will be called in about six weeks. The recent Federal estimates included \$1,000,000 for a start on the work.

Alice Brooks Designs

HOME FASHION

EASY TO MAKE this beautiful bed-set! All the embroidery is done in simplest stitches—then you add ready-made eyelet ruffling. Nice on bureau scarfs too!

For sheels, pillowslips or scarf! Pattern 7120; one motif 5x19 1/2; two 3 1/2x14 inches.

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7120 by Alice Brooks

Two Can Sing

by James M. Cain
CHAPTER FOUR
Part Three

Then she started to sing. She turned grave and seemed to get taller, and the first of it came out, low and soft, it was Latin, and she made it sound dramatic. And she made every syllable so distinct that I could even understand what it meant, though it was all of fifteen years since I had had my college Plautus. Then she got to the part where there are a lot of sustained notes, and her voice began to swell and throbb so it did things to you. Up to then I hadn't thought she had any knockout of a voice, but I had never heard it when it was really working. Then she came to the fireworks at the end, and you knew there really was a big leaguer in town. She finished, and there was a big hand. Wilkins came off, wiped his hands on his handkerchief. She bowed center, left and right, and came to the opening of the third song, the last of that group. It was the "Come Ragallo Di Sol" by Caldara, and it's another that opens soft. I sang it soft for about two measures, and then I exploded like some radio when you turn it up too quick. After that it was a hog-calling contest. Wilkins saw it was hopeless, and came down on the loud pedal so it would maybe sound as though that were the way it was supposed to go. But a fat chance we had of fooling the audience. I finished, and on the piano at the end it sounded like a locomotive whispering for a curve. When it was over, there was a little scattering of applause, and I bowed. I bowed center, and took the quarter turn to bow to the side. The applause stopped. I kept right on turning and walked off the stage.

To be continued

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Then came Scarlati's "O Cesare! Di Piazanti!" It's short and

New Shadow Wave HOME PERMANENT

looks just like Naturally Wavy Hair...

NO NEUTRALIZER

NO RINSE

NEW EASY CURLERS

FRENCH-STYLE—END PAPERS ATTACHED

PARIS DECREES delectable wisps of Spring hats that definitely put the emphasis on your beautiful SHADOW WAVE!

FEATURING OPEN-STYLE STRAWS... open-work details—these are the chic chapeaux that will focus admiring attention on your heavenly SHADOW WAVE!

IN YOUR EASTER BONNET... you'll really inspire a sonnet this Spring! Latest styles feature enchanting peek-a-boo chapeaux that show off your soft, lovely SHADOW WAVE to prettiest perfection!

WAVES AND NEUTRALIZES IN 1 APPLICATION

- Roll curls on French-style curlers...no resetting. Curlers have lasting end papers all attached... easy to use... use again and again. So soft you can sleep on them!
- Apply lotion...no timing just let dry. The only lotion that waves and neutralizes without timing, rinsing or resetting. Takes less time than any other home permanent.
- Brush out just like naturally wavy hair. When dry, simply remove curlers—no resetting—just brush and the set becomes a lovely, lasting wave.

\$1.50 Complete Kit including curlers

SHADOW WAVE HOME PERMANENT

\$2.95 Complete Kit including curlers

From One Cook to Another

by Mary Blake
Carnation Home Service Director

LET'S TALK ABOUT LUNCHES

Fascinating things—lunches. There are so many kinds of them! Fussy party lunches, family lunches, picnic lunches, school or factory lunches, busy-day lunches—

—I could go on and on. But I know you'd rather have some specific ideas. How about some "carried lunch" ideas?

HEAVY SANDWICHES

—are the foundation of most carried lunches. They should be nourishing and tempting and should have a stay-fresh quality. Extra nourishment and freshness are two of the things Carnation Evaporated Milk can give to sandwiches. Mix a little undiluted Carnation with any of these: Ground dried fruits such as dates, raisins, figs, prunes; chopped hard-cooked egg; ground cooked meat; or cream cheese. You'll get a dozen more yourself.

HAVING THE "GIRLS" IN FOR LUNCH?

That's when you want to serve something on the fussy side. Perhaps shrimp or lobster salad as the main dish. And a really super dessert that will make them ask for the recipe. Something like this Quick Lemon Refrigerator Cake—easy, economical, delicious.

MAYBE YOU'D LIKE A GUIDE ON HOW TO USE CARNATION MILK

The all-round usefulness of Carnation Milk is one of its outstanding advantages. It can be used diluted, or just as it comes from the can. It may be served for "creaming," it may be used for sour milk and sour cream recipes.

IN PLACE OF ORDINARY MILK:

In a recipe calling for milk, dilute Carnation with an equal amount of water.

IN CREAM RECIPES:

Use Carnation undiluted, as it comes from the can.

TO FOUR:

For every cup of your milk desired, use 1/2 cup Carnation mixed with 1/2 cup water and 1 tablespoon vinegar. For every cup of sour cream needed, use 1 cup undiluted Carnation mixed with 1 tsp. vinegar.

Small loaf of plain cake 1 package prepared lemon pie filling 1 cup Carnation Milk, undiluted, chilled to ice-crystal stage Cut cake in 4 or 5 lengthwise slices. Prepare the lemon filling by package directions—but reduce water by 1/2 cup, and use whole egg, not yolk. Cool, but do not chill. Using chilled bowl and beater, whip Carnation. Add and whip in lemon mixture. Spread between cake slices, and on top of cake. Chill. Slice. Garnish with fresh strawberries or raspberries, or whipped Carnation topping.

WHIPPED CARNATION TOPPING is a cinch—and so thrifty! Chill 1/2 cup undiluted Carnation in freezing tray until ice crystals appear. (Or use Carnation from a can which has stood on ice over night). Add 1 tablespoon lemon juice. Using chilled bowl and beater, whip stiff. Sweeten to taste.

LISTEN to the delightful Saturday radio show, "Start Over Hollywood". A complete half-hour play every week—specially written for this entertaining programme. See your newspaper for time and stations.

FREE! Carnation's "Velvet Blend Book" of tested recipes, new and old. Write to Carnation Company Limited, Toronto or Vancouver.

"from Contented Cows"