

HOUSEKEEPING

SUPPER AFTER NOON CHRISTMAS DINNER HOMEMAKER'S PROBLEM

Christmas dinner at noon is the custom in many homes on account of the children. Then the problem of what to have for supper confronts the homemaker. She wants something easy to prepare or something that can be prepared ahead of time—perhaps the day before.

After the special dinner and the tendency to eat just "one more slice of turkey" and "just a wee bit of pudding," which was so very good, no one wants any rich food. A refreshing jellied salad with thin bread and butter is usually a good choice. Plenty of crisp celery curls, carrot sticks and pickles should be passed separately. A dessert of cheese and crackers with a little tart jelly is just right and, of course, there will be fruit cake. For the children, who have not dined so sumptuously as the adults, ice cream in the shape of Santa Claus or Christmas bells will be a perfect ending to their day. These special moulds are usually made by the dairies but a homemade Apple Ice Cream may be frozen in jelly glasses or other moulds and, after they are turned out to serve, a few small bright colored candies sprinkled over will give the effect of a decorated tree. The bits of bright red apple skin add to the effect. To make the Apple Ice Cream even more colorful, home economists suggest covering the bottom of the freezing tray or little moulds with cold cranberry sauce before topping with the ice cream mixture. Incidentally the adults as well as the children would no doubt enjoy this not-too-sweet frozen dessert.

TOMATO PINK MOULD
1 tablespoon gelatine
¼ cup cold water
1 10-oz. can tomato soup
1 cup sieved cottage cheese or 1 4-oz. package cream cheese
1 cup mayonnaise
1 cup diced celery
1 teaspoon minced onion
¼ cup sliced, blanched almonds
2 tablespoons chopped sweet pickles

APPLE ICE CREAM
1 teaspoon gelatine
1 tablespoon cold water
2 cups grated unpeeled apples (4 medium tart red apples)
½ cup fruit or fine granulated sugar
½ pint whipping cream
Soak gelatine in cold water for 5 minutes, dissolve over hot water. Grate the unpeeled apples. After grating a small amount of apple, measure and sprinkle with sugar until 2 cups apple are measured. Whip cream and add dissolved gelatine, blending well. Fold in apple mixture and freeze until set. Yield: 6 servings.

NOTE: For a less rich ice cream, use ½ cup hot milk plus ¾ cup whipping cream in place of the ½ pint whipping cream. Dissolve the soaked gelatine in the hot milk and cool until mixture is partially set. Combine with grated apple. Fold in whipped cream and freeze.

blending well. Pour into one large mould or individual moulds which have been lightly oiled or rinsed with cold water. Chill until set. Unmould on lettuce and serve with mayonnaise. Yield: 10 to 12 servings.

CRANBERRY-ORANGE MOULD
2 cups raw cranberries
1 small orange
1 cup sugar
Dash of salt
1½ tablespoons gelatine
½ cup cold water
1½ cups apple juice

Put cranberries and orange (rind and pulp) through the food chopper, using the medium blade. Mix well with the sugar and let stand over night. Soak gelatine in the water for 5 minutes. Heat apple juice, add gelatine and stir until dissolved. Stir in the cranberry-orange mixture. Pour into one large ring mould or six individual moulds, rinsed with cold water or brushed with oil. Chill until firm. Unmould and serve with salad dressing. Yield: 6 servings. This is nice with sliced ham, chicken or turkey or moulded in a ring and filled with crisp green salad.

LAVENHAM, ENGLAND
—Mrs. F. Simson came from her own town to visit her aunt here for the first time in 30 years. She arrived too late. The aunt died the day before her arrival.

Natural Look In Bustline

By CYNTHIA LOWRY
NEW YORK (AP)—The American bosom is coming down. "It's these low necklines," explained Mrs. Ida Rosenthal. "You can't have such high busts—you need more space."

Mrs. Rosenthal is an authority on the subject. With her husband, she is a founder of a brassiere company which she says is the world's largest.

For the last 10 years, women have been moulded into high, pointed and exaggerated bustlines. This reached its peak with sweater girls and female celebrities boasting about the size of their foundation garments.

"Now we're getting back to the natural bust look," says Mrs. Rosenthal. "It's still a little high and so probably it will go a little lower. That's fashion for you."

Mrs. Rosenthal undertook to explain exactly what a "natural bust look" means. "Take a girl of 16," she said. "There you will find the perfect bust—firm, cute and no need for support. But by the time she's 20, she's started to sag—and after that . . ."

Mrs. Rosenthal says that the "well-brassiered woman" is the one who has the silhouette of an un-brassiered girl of 16, no matter what her real age.

ENGINEERING PROBLEM
Providing American women with spurious but apparently attractive youth facades is primarily an engineering problem, Mrs. Rosenthal said, adding her husband designs the garments for their firm.

"It's a matter of knowing stresses and strains, and throwing the weight onto the shoulders," she said. "Or providing supports to carry the weight in the strapless brassieres. Both my husband I are a little embarrassed when we think of our first ones, in the '20s—just a flat band shirred to make the cups."

The industry is at work to improve brassieres and to make them adaptable to circumstances. Current models are adjustable, for example, so that a woman may wear her bosoms higher when she's in heavy clothes and needs the emphasis. For sweaters or sheerer dresses she advises the more natural look. "I'd say the way to find the correct elevation is about 10 inches from the shoulder line. Less for short women, more for tall ones."

To be specific, these are the correct figures: for short girls (5 feet, four or less), 9½ inches from shoulder to mid-bosom; medium (5 feet, six), 10½ inches; tall (5 feet, nine and over), 11¼ inches.

"There's really no excuse for a woman not to look as good as a young girl," said Mrs. Rosenthal. "That's what most women want to look like. And their husbands want them to look like that, too."

STATELY RELIC

ESPANOLA, Ont.—An ancient horse-drawn hearse was displayed here by Alfred Paquette, who feels it should be preserved in a museum. The finely equipped vehicle was brought from Ottawa in 1919 and until 1934 was the only hearse in this town, used at nearly 500 funerals.



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- A VERY MERRY CHRISTMAS
- A HAPPY NEW YEAR

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