

RADIO HOME-MAKERS

Associated with

THE MAGAZINE OF THE AIR

VOLUME 3

Both Issued by THE NATIONAL RADIO HOME-MAKERS CLUB

NUMBER 10

IDA BAILEY ALLEN, Editor
HERBERT S. HOUSTON, Publisher

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Ships That Pass

By Ida Bailey Allen

WHEN I first set out from home—oh, just a few years ago!—the entire family gathered around to give me words of warning and, more or less, of wisdom. The general atmosphere of this meeting was one of gloom; and the longest face in the lot was my great-aunt's. Her injunction to me that day, repeated endlessly, was:

"Now, Betty," that's what they all call me, "you must never speak to strangers."

She told me some blood-curdling tales to prove her point; the only illustration I remember was of the lone traveler who gave a tramp a lift in his buggy. They found him next day, his throat slit from ear to ear.

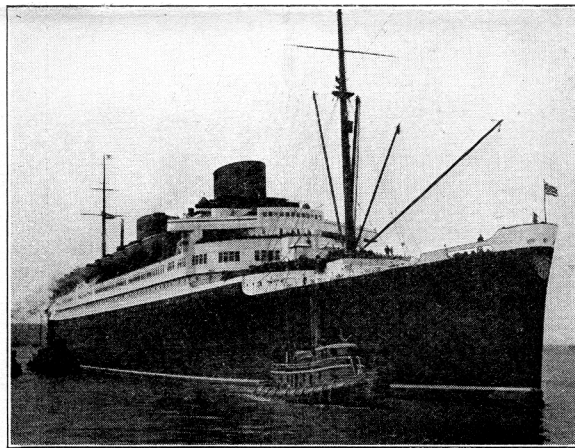
Fortunately for me, I never had to ask myself whether I should be obedient and not speak to strangers, because strangers always very kindly spoke to me. And if I were to be a perfect lady, I could do no more than answer, could I?

The experiences I have had in this way I count among the most important influences of my life. They have brought me ideas, smiles, laughs, and tears. I am continually drawing upon them in my work, and in that struggle every man and woman is making, that eternal attempt to answer the question "Why?"

When I was touring and lecturing during the War, I used to camp with my small family—consisting of my husband and one baby called Tom—in the nearest schoolyard, because I was pretty certain of obtaining water there. I left my husband up the road at a farmhouse to get some food; and one night, begrimed and frazzled, tired to the point of wishing I could stand in the middle of the road and yell, just yell, I drew into the dismal little country schoolyard, we were headed for, peered around, and saw to my dismay that the pump stood broken and useless. At the same moment I discovered what caused even my tired heart to jump up and then thud back.

A sinister group of horses and an evil-seeming wagon were just discernible in the gloaming. And a hulking, grotesque figure lurked near them. I could not move. The unearthly person was making straight for me. And I did not speak when he got within shouting distance.

But he spoke, He was Gypsy John, and he adopted me before I had a chance to summon up my great-aunt's cau-



Ewing Galloway

Potential Friends

thousand stops and wedged himself in. He snatched a single glance at me and began to speak rapidly in English. He poured forth the saddest story I have ever listened to—all about how he had got into some difficulty with his family back in Ohio and they had shipped him off to Europe, to avoid a scandal; he had fallen in love with a Russian girl and she, much older than he, had not only stolen his money but had smashed his faith in women. I am afraid we were both weeping before he had finished.

At another time I was in the basement of a large Paris book-store buying post cards, and a woman with an outlandish hat poked a card at me and said, "Here's a nice one; you can't get this anywhere else in Paris—I know, because I have a collection of five hundred cards." Well, we sipped tea together, and she escorted me to her favorite nooks and corners where sightseers never go; and over a leisurely dinner, she explained her religion, which appeared to me unique! I have adopted a few of its tenets myself.

Just the other morning a raggedy old woman, her feet bound with tatters of cloth and leather, stumbled up to my car that had stopped in a jam near Fifth Avenue; she was playing an old hand-organ, "Jesus, lover of my soul" floated through the traffic noise. She did not speak, in words; but her whole being related a tragic story. I knew that she had come from some little midland town with her husband and family, seeking fortune in the city. They had found the disappointment that many have met here. I shall never forget her, or Gypsy John, or any of the other human ships that passed and yet abode, will always abide with me.

RADIO HOME-MAKERS

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IDA BAILEY ALLEN

And the Magazine of the Air On these Stations:

WWNC—Asheville	WCCO—Minneapolis
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WMAK—Buffalo	WLBW—Oil City
WKBW—Buffalo	KFJF—Oklahoma City
WDDO—Chattanooga	KOIL—Omaha—Council Bluffs
WBBM—Chicago	WDBO—Orlando
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KMBC—Kansas City	WDAE—Tampa
WRFC—Memphis	WSPD—Toledo
WOAM—Miami	CFRB—Toronto
WMAL—Washington	

NATIONAL RADIO HOME-MAKERS CLUB PROGRAM

WEEK OF DECEMBER 8th, 1930

MONDAY, DECEMBER 8TH

10:00 A.M.—Greetings—Ida Bailey Allen
10:30 A.M.—“Early English”—Joan Barrett
10:45 A.M.—“Foreheads”—Carolyn Cornell
11:00 A.M.—“Sandwiches & Punch”—
Ida Bailey Allen

11:15 A.M.—“The Great American Sport”—
Ida Bailey Allen

11:30 A.M.—“Nervous Habits”—Charles Abbott

11:45 A.M.—“Mr. Fixit”—“Safety Pins First”

TUESDAY, DECEMBER 9TH

10:00 A.M.—“A Quilting Party”—Ida Bailey Allen

10:45 A.M.—“Washing Winter Woolens”—
Grace White

11:00 A.M.—“Camping in Winter”—Ida Bailey Allen

11:15 A.M.—“Famous Folk”—John Milton

11:30 A.M.—“Bicycles for Five”—Janet Lee and Gang

WEDNESDAY, DECEMBER 10TH

10:15 A.M.—“A World Round Cake”—
Ida Bailey Allen

10:30 A.M.—“Removing Scratches”—Grace White

10:45 A.M.—“Wool and Lapin Ensembles”—
Carolyn Cornell

11:00 A.M.—“Fried Chicken & Waffles”—
Ida Bailey Allen

11:15 A.M.—“Ben and Helen”—“Minus Zero”

11:30 A.M.—Ida Bailey Allen's Editorial Page

11:45 A.M.—“Furnishing the Hall”—Joan Barrett

THURSDAY, DECEMBER 11TH

10:00 A.M.—Chatting with Ida Bailey Allen—“Fog”

10:30 A.M.—“Bead Dolls”—Joan Barrett

11:00 A.M.—“Low Cost Meals”—Grace White

11:15 A.M.—“The Five Arts”—Sylvia Golden

11:30 A.M.—“Coming out at Forty”—Carolyn Cornell

FRIDAY, DECEMBER 12TH

10:00 A.M.—“Van Steuben”—Ida Bailey Allen

10:30 A.M.—“Book Repairing”—Joan Barrett

11:00 A.M.—Complexions—Helen Chase

11:15 A.M.—Cooking Demonstration—“Christmas
Gift Cookies”—Ida Bailey Allen

11:45 A.M.—Fifth Avenue Fashions—Hope Andrews

(Eastern Standard Time)

The Children's Dress Shop

Last week I talked to a woman who has made a great success of running a children's dress shop in a large New Jersey town. “How did you happen to go into the business?” I asked her.

“After my husband died, I had to do something,” she told me, “and since I had had no preparation I didn't know just where to turn. There was a little money—enough to pay for some sort of training or to set me up in a small business. I thought the matter over carefully and determined that I'd rather have a shop that would be my own than start this late to learn a trade or profession. Then, of course, the next problem was to decide what sort of enterprise I wanted.”

“And how did you manage that?”

“Well, first I thought of all the things I could do. I might, I reasoned, run a tea room, a fashion shop, a gift mart, or something of the sort. But there were lots of these stores already established in the town. Then I remembered how I used to dread taking my children to the city to buy them clothes when they were small. I assumed that other mothers probably felt the same way about it, and recollected that there were no stores in our town that catered particularly to children. I enquired around a bit to get my friend's reactions to such a scheme, and when I found all the mothers with small youngsters were quite enthusiastic, I concluded to start a children's dress shop.”

She discovered an empty store on a good street in the central part of town and had it renovated according to her specifications. The painted walls boasted a border of Noah's Ark figures—peculiar block-like animals walking along the baseboard, where the children could study them easily. The chairs in the waiting room were cut-outs, too, some of them shaped like the usual sort of seat, others to be straddled pony-fashion. The dress-cases, hangers, and fitting rooms all carried out the juvenile atmosphere.

Buying Stock

Next the proprietor laid in a supply of clothing: little boys' wash suits, socks, gloves, and hats; dresses and accessories for girls from three to ten. She advertised the shop in the newspaper daily for a week before the opening and three times a week regularly after that. In addition, she mailed circulars to all of her friends and their

(Continued on page 7)

CRISCO

For Frying—For Shortening
For Cake Making

On the Radio

Friday, December 5th
11:15 A. M.—E.S.T.

Hot Biscuits and Their Derivations

What can be more appetizing than hot bread fresh from the oven? Its brown crispy crust and its delicious smell, suggest brisk winter mornings and tables set with marmalade, fresh thick cream, and piping hot coffee. Whether it be feathery buttermilk biscuits, or spicy coffee cake, the family will welcome it on the breakfast table.

All measurements are level

Plain Biscuits

4 tablespoons Crisco 4 teaspoons baking powder
2 cups flour ½ teaspoon salt
¾ cup milk

Sift the dry ingredients together; cut in the Crisco with a knife or fork; and moisten with the milk. Transfer to a board dusted with flour; roll to one-half inch thickness; and shape in rounds with a biscuit cutter. Transfer to a shallow pan rubbed with Crisco; and bake in a very hot oven, 450 degrees F. until browned on top, twelve to fifteen minutes.

Twin Biscuit Sandwiches

Plain Biscuit Dough ¾ cup cream pimiento cheese
1 tablespoon Crisco

Roll one-half the biscuit dough to one-fourth inch thickness; and spread with the pimiento cheese and Crisco, well blended. Roll the remaining dough to the same thickness; and place on top of the first layer. Shape in rounds with a biscuit cutter; and transfer to a shallow pan rubbed with Crisco. Bake in a very hot oven, 400 degrees F. until browned on top, about twenty minutes.

Quick Coffee Cake

4 tablespoons Crisco ½ teaspoon salt
2 cups flour ½ cup chopped raisins
4 teaspoons baking powder 1 egg
2 tablespoons sugar ¾ cup milk

Sift the dry ingredients together; work in the Crisco; and add the raisins. Beat the egg; add the milk; and combine with the first mixture. Transfer to a small shallow pan rubbed with Crisco; and sprinkle with chopped nuts and cinnamon paste made by blending two tablespoons Crisco with one-half cup sugar and one-half teaspoon cinnamon. Bake in a very hot oven, 400 degrees F. until browned on top, about twenty-five minutes.

Buttermilk Biscuits

4 tablespoons Crisco ½ teaspoon soda
2 cups flour 1 teaspoon salt
¾ cup buttermilk or thick sour milk

Sift the dry ingredients together; work in the Crisco; and add the milk slowly, mixing to a stiff dough. It may not be necessary to use all the milk. Transfer to a floured board and knead until smooth. Roll to one-half inch thickness. Cut with a small biscuit cutter; transfer to a shallow Criscoed pan. Brush tops with melted Crisco; and bake in a very hot oven, 450 degrees F. twelve to fifteen minutes.

You taste milk. You test eggs. Now taste Crisco, then any other shortening. Then you'll understand why Crisco's own fresh flavor as sweet as new-churned, unsalted butter, so improves the flavor of your pies, cakes, cookies, biscuits and fried foods.

Party Games for Children

By Louise Baker

Yesterday an eight-year old friend of mine was proudly showing me a prize he had won at a party. "We played a new game," he explained. "We marched around chairs and when the music stopped there weren't enough to go around and somebody got left out. I was the last one left, so I got the prize."

"How nice! But it's not a new game," I said. "It's called 'Going to Jerusalem.' Your mother and I used to play it when we were children. Probably Grandma played it, too."

He was unimpressed. "Well, it was fun anyway," he assured me.

I realized then that old games, like old jokes, will always be new as long as there is a new generation to enjoy them. All that you, as a hostess to a group of children, need do is think back to your own childhood and recall what you liked best; you will certainly then include in the entertainment "Going to Jerusalem."

You may also have the youngsters play "Pin the Donkey's Tail," which I now hear has evolved into "Transatlantic Flight." Every child receives a cut-out of an aeroplane with a pin attached. After being duly blindfolded and turned around three times, he attempts to fasten the plane on a map of the world. The contestant who comes closest to Paris wins the prize, which should be something aeronautical—a model of a plane, an aviator's cap, or a glass airship filled with candy.

Little children will also respond to the "Laugh Game," which requires them to laugh or chuckle audibly as long as a handkerchief tossed in the air remains off the ground. As soon as it touches, all laughter must cease. Anybody who forgets or slips up finds himself promptly eliminated and the prize goes to the one who stays in the game longest.

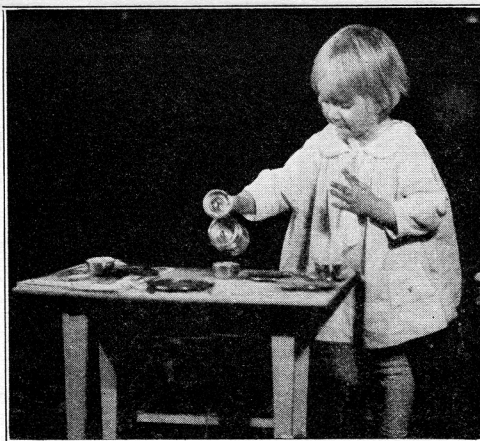
"Blind Man's Buff" is always a great deal of sport for the children who are not "it." This, "London Bridge," "I Tisket I Tasket," and various hunts, such as "Hunt the Peanut," are excellent past-times for social circles where the average age is less than ten.

Children who are a little older will prefer more activity. At ten years I was a devotee of "Sardines," which deserves its distinction because it is the direct opposite of "Hide and Seek." The person who is "it" goes off to some other section of the house to hide while the rest of the company count aloud to a hundred. Then the members separate and roam about, trying to find the hidden one. But, instead of proclaiming success at the top of the lungs, each, upon espying the quarry, climbs in with him and keeps quiet lest the others discover the den. The last person to join the "sardines in their cubbyhole" is "it" for the next game.

In "Fruit Basket," suitable for ladies and gentlemen from eight years to twelve, all the players sit about in a circle. You should number them 1,2,3; 1,2,3; 1,2,3 — as far as this trio is necessary to supply the crowd. Number ones are apples; number twos, pears; and threes,

peaches. The person who begins will stand in the center of the ring and call out, "Apples and pears." Then everyone who is an apple must change seats with some one who is a pear. The leader may cry, "peaches and pears," or "peaches and apples," for those mentioned to shift; or he may say, "Fruit Basket," in which event all move one space to the right. The director, on any of these occasions, attempts to secure a chair for himself. The person left out then becomes leader.

The game of "Wink" requires a similar circle. The girls sit in the chairs, and the boys stand back of them. An odd boy should station himself behind an empty chair and wink at any girl he chooses. She must then endeavor to leap to his chair before her partner can tap her on the shoulder as a sign that she must stop. The odd boy, however, continues to wink at other girls until one manages, to escape to her chair. Then the lad behind the newly empty place becomes the winker. And any adult present, lured by memory, will probably join the hilarity.



Ewing Galloway

Even a Small Child Can Entertain

Ocean Spray Cranberry Sauce

On the Radio

Tuesday, December 2nd
10:00 A. M.—E.S.T.

"Cape Cod Dumplings"

Your Sunday Dinner

Chopped Celery Soup
Roast Lamb

Ocean Spray Cranberry Sauce
Brussel Sprouts Mashed Potatoes
Lettuce and Grated Carrot Salad
Cranberry Dumplings Coffee

Ocean Spray Cranberry Dumplings

$\frac{1}{2}$ pound mould Ocean Dumpling dough
Spray Cranberry Sauce 1 cup peeled chopped apple

Roll dumpling dough to one-fourth inch thickness; and cut in four inch squares. Place a third inch slice Ocean Spray Cranberry Sauce in the center of each square; and sprinkle with two tablespoons peeled, chopped apple. Bring the corners together; and seal by wetting the edges with a little milk. Transfer to an oiled shallow pan; and bake in a very hot oven, 400 degrees F. until brown on top, about twenty-five minutes.

If you'd like a trial jar of Ocean Spray Cranberry Sauce send ten cents to the National Radio Home-Makers Club, 1819 Broadway, New York City.

HORMEL

Flavor-Sealed Hams and Chicken

On the Radio

Wednesday, December 3rd
11:00 A. M.—E.S.T.

"Cold Platters"

Menu

Hormel Flavor-Sealed Ham Platter
Celery Olives
Toasted Muffins Plum Conserve
Cocoanut Tea Cake
Coffee

Hormel Flavor-Sealed Ham Platter

1 half sized can Hormel 1 quart cole slaw
Flavor-Sealed Ham 1 bunch watercress
1 large can sliced pineapple 1 Lettuce

Open a half size can Hormel Flavor-Sealed Ham; and drain off and reserve the liquid to use in making a soup. Cut the ham into thin slices; and arrange over-lapping on a large platter. Surround with slices of the canned pineapple topped with mounds of cole slaw; and garnish with lettuce hearts and sprigs of watercress.

The Hormel Products include Hormel Flavor-Sealed Ham, Hormel Flavor-Sealed Chicken, Hormel Flavor-Sealed Boneless Chicken and Hormel Flavor-Sealed Chicken a la King.

Join the Party!

BRER RABBIT MOLASSES

on the radio

Tuesday, December 2nd
11:00 A. M.—E.S.T.

Everybody loves hot gingerbread—especially when it's made with Brer Rabbit Molasses. It gives that gorgeous tang that you only get with real New Orleans Molasses.

Sour Milk Gingerbread

1¾ teaspoons soda	½ teaspoon salt
1 cup sour milk	1½ teaspoons ginger
1 cup Brer Rabbit Molasses	½ teaspoon cinnamon
2½ cups flour	¾ teaspoon cloves
	3 tablespoons melted shortening

Combine the soda with the sour milk; and add the Brer Rabbit Molasses and the melted shortening. Sift the dry ingredients together; and add to the first mixture. Beat vigorously; and transfer to an oiled shallow pan. Bake in a hot oven, 375 degrees F. until firm in the center, about 30 minutes.

Two grades: Brer Rabbit Gold Label—the highest quality light molasses; Green Label—a rich, full-flavored dark molasses.

Don't miss next Tuesday—Mrs. Allen, "Mammy" and "The Gingerbread Man" have a grand recipe for you!

Friend's Beans

On the Radio

Friday, December 5th
10:00 A. M.—E.S.T.

Daniel Morgan

A New England Dinner

Friend's Baked Beans with Broiled Ham
Old-Fashioned Cabbage Slaw
Ocean Spray Cranberry Sauce
Friend's Brown Bread
Quaking Pudding Tea

Friend's Baked Beans with Broiled Ham

1 large can Friend's baked Beans	1 slice cooked ham, cut one inch thick
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Heat the ham under the broiler flame until brown; and cut in one inch strips. Heat the Friend's Baked Beans; transfer to a heated platter; and place the ham strips on top. Garnish with parsley.

Special Tercentenary Package

In honor of Massachusetts' 300th birthday, we have prepared a special Tercentenary package containing a small earthenware bean pot and a small can of Friend's Beans (generous individual serving) which we will gladly send you prepaid for only twenty-five cents.



Address the National Radio Home-Makers Club, 1819 Broadway, New York City.

Money Saving Meat Dishes

From the Kitchen-Laboratory

Inexpensive meats can be made attractive; but they must be varied in the menu. And this is possible, for there is a much wider selection to draw from than the so-called choice cuts.

The method employed when cooking all meats is most important. It is particularly so when cooking inexpensive cuts. In general, they should be cooked slowly, to make the meat tender and extract the fine flavor. The less popular cuts of meat have a better flavor even than the tenderloin steaks or rib roasts; and the food value equals or tops that of expensive meats.

Meats are primarily muscle building and energy promoting foods. They are composed mainly of proteins, with fats, mineral salts, and some vitamins in varying amounts. Fortunately for our pocket books, meats are not graded and priced for their food value or flavor; but on the tenderness of the cut.

(All measurements are level)

Boiled Beef or Lamb Liver Creole.—Order one pound beef or lamb liver cut in thin slices. Brush with three tablespoons melted fat; transfer to an oiled shallow baking pan; and broil six inches below a medium flame. After the first five minutes of cooking, sprinkle with one teaspoon salt, one-fourth teaspoon pepper, one minced onion and two tablespoons minced green pepper; and pour over it one cup canned tomato juice and pulp. Continue cooking for fifteen minutes, or until the meat is tender.

Mock Duck.—Sauté one minced onion in two tablespoons fat until yellow; and add one teaspoon salt, one-fourth teaspoon pepper, one teaspoon poultry seasoning, two cups bread crumbs and enough hot water to moisten—about one-half cup. Score a flank steak by cutting through the tough membraneous surface; spread with the stuffing; and roll up like a jelly roll. Tie with string; and transfer to an oiled baking pan. Brush with two tablespoons melted fat; and roast in a very hot oven, 400 degrees F., for thirty-five minutes, or until the meat is browned and tender. Baste frequently during cooking; and make a gravy of the drippings in the pan.

Breaded Fried Tripe.—Cut two pounds fresh honey comb tripe in pieces for serving. Place in a stewing pan; add one bay-leaf, one teaspoon salt, one chopped onion and enough water to cover; and simmer for three hours. Drain; roll in one cup fine dry bread crumbs mixed with one-half teaspoon salt and one-eighth teaspoon pepper; dip in a slightly beaten egg; and roll in crumbs again.

Fry in deep fat, heated to 385 degrees F., by a fat thermometer, or hot enough to brown an inch cube of bread in forty seconds. Drain on unglazed brown paper; and serve with well seasoned tomato sauce.

Moulded Cornbeef Loaf.—Dissolve one package prepared lemon gelatin in two cups boiling water; and add one-half teaspoon Worcestershire sauce, one tablespoon mild vinegar, one-fourth teaspoon paprika, one-eighth teaspoon dry mustard, one-eighth teaspoon ground cloves, one-half teaspoon salt, and a few grains cayenne. Place in an electric refrigerator to chill. When slightly congealed, fold in three cups minced cooked cornbeef; transfer to a bread pan rinsed with cold water; and place in an electrical refrigerator until firm. Slice; and serve in nests of lettuce garnished with mayonnaise, capers, and of parsley.

Pot Roast Shoulder of Lamb.—Wipe a five-pound shoulder of lamb with a damp cloth; slit the meat with a sharp knife at two-inch intervals; and insert tiny strips of garlic. Sprinkle with three tablespoons flour combined with one teaspoon salt, one-fourth teaspoon dry mustard and one-fourth teaspoon pepper; and brown on all sides in a heavy pan to which three tablespoons fat have been melted. Add three scraped and quartered carrots, one minced green pepper, one-half cup chopped celery, and one quart canned tomatoes; cover; and cook over a low flame for three hours, or until the meat is tender. Add water as necessary to half cover the meat. Remove the meat and drain off any excess fat. Add one cup boiling water; and thicken the gravy with two tablespoons flour smoothed to a paste in one-fourth cup cold water.

Baked Stuffed Beef Heart.—Slit one three pound beef heart; remove the hard parts; and soak in cold water for one hour. Combine one-half pound sausage meat, one cup stale bread crumbs, one-half teaspoon salt, one-fourth teaspoon pepper, one-half teaspoon Worcestershire sauce, one tablespoon minced parsley, two teaspoons onion juice and one egg, slightly beaten; mix thoroughly; and stuff the beef heart. Fasten the heart together with tooth picks; and lace with string. Transfer to an oiled baking pan; add one-half cup boiling water; and cover with strips of bacon. Bake in a moderate oven, 375 degrees F., for two hours, or until the meat is tender, basting the heart frequently with the drippings. Serve sliced, with brown rice and tomato sauce.

Christmas Gifts for a Dollar

By Catherine Adams

Many of my friends are planning to cut down on the amount they spend for Christmas gifts and turn the difference over to organizations that are helping the employment situation. Some families have made a rule that presents must cost a dollar or less.

Still this limit gives them a wide choice. Of course some of us immediately think, "Ties for all the boys, handkerchiefs for the men and women, and books for the girls; my shopping is over!" But I have found that there never has been a more varied and attractive array than that offered this year. With a very little shopping around, you can lift your presents out of the regular dollar class and not even haunt special sales and bargain counters.

To prove my point, the other day I explored the toy departments of our large stores. I noticed that Ping-Pong is much in demand. The price is surprisingly low. The game comes complete for a few cents less than a dollar. By complete, I mean there are two paddles, two balls, a net, and standards; something that will do for any member of the family, because everybody grows enthusiastic over the sport.

In quest of a dollar toy for a young cousin, I naturally fought my way to the airplane counter. I was the lone woman struggling in a crowd of men and boys; and finally I yanked out an assistant who demonstrated the newest planes. I chose a speedy, graceful one that would delight any lad.

Like Grown-up Clothes

At the doll counter I could not resist a pair of miniature pyjamas and a wee bathrobe. Each sold for a dollar, and they were just like the real garments—the pyjamas of printed cotton edged with a plain color, the bathrobe very collegiate, of striped flannel. I am going to supplement these with dresses and slips that I myself can sew for the dolls. The patterns are those appearing in the current magazines.

When girls outgrow dolls, they center their attention on novelties for their bedrooms. A pretty boudoir pillow that is eleven inches square would be a wise selection. I examined one of silk moire, finished with the corresponding color of satin ribbon. This comes in all the smart shades, peach, gold, green, orchid, and rose. If you have the time, you could even purchase the materials and fashion the pillow at home.

For mothers, I have decided on the

new guest-towels. As in many other instances, we are flipping the back pages of history for inspirations. Some one has designed a black cross-stitch outline on a cream-colored linen towel. The price is sixty-five cents. Even a very small girl could work a similar pattern when somebody had stamped it for her; of course in that event, the financial outlay would be lower.

Another gift that will be a boon to any woman is a make-up box. These need not be expensive; they are available all fitted with aids to beauty, for one dollar. The outsides are paper-covered, with a checkerboard design in pink, blue, green, and orchid. The tops contain a mirror, and, once the original packages are empty, new boxes can replace them.

Presents for Men

The presents most appreciated by men are those that represent real thought and study on your part. Gay packages of shaving accessories take on significance when you are wise enough to do a little investigating beforehand. You should learn the particular brand your friend prefers—and follow this information as a guide.

Clothes brushes or whisk brooms, which no fellow can get along without, have gone modern, too. The tops may be carved wood, or the back may have a felt cover to represent animals. The shopper may consider a number of designs and colorings.

Cutting your Christmas allowance to only a fraction of a dollar, I have planned attractive gifts that can be made or put together at home.

Among individuals as difficult as fathers and brothers, are grandmothers; but most of them would treasure sachets of lavender, which will bring back pleasant memories. You should secure leaves by the pound from the florist. Then cut pastel chiffon in small squares. Fill every one with some of the lavender, gather the corners, and tie like a bag with matching baby ribbon. These, packed in decorated boxes, compose most attractive gifts.

Gifts that the entire family can enjoy are cakes, plum puddings, cookies, and candies. I always wrap them in cellophane paper with holly ribbon and pack them in bright aluminum pans.

(If you would like the addresses of the shops where any of these gifts are on display, you may write to us and we'll gladly furnish you the information.)

On the Radio
Monday, December 1st
11:00 A. M.—E.S.T.

CONSTANTLY COLD

Majestic Electric Refrigerator

"Mighty Monarch of the Arctic"

The greatest value in electrical refrigeration. Ask your local *Majestic* dealer;

Or write the Educational Department of the *Majestic* Household Utilities Corporation, 5801 Dickens Avenue, Chicago, for full information.

Majestic Radio
MIGHTY MONARCH OF THE AIR
and Refrigerator

Drake's Cake

On the Radio

Wednesday December 3rd

10:15 A. M.—E.S.T.

The Aristocrat of the Breakfast Table

A Pleasant Breakfast

Orange and Grape Fruit Sections
Corn Flakes Top-Milk
Poached Eggs in Rice Nests
Drake's Coffee Cake (heated) Coffee

To heat the *Drake's Coffee Cake*. Transfer a *Drake's Coffee Cake* to a layer cake pan; cover with a second layer cake pan; and heat in a hot oven, 375 degrees F. for ten minutes or until warmed through.

The *Drake* line includes *Drake's Triple Layer Cake*, *Drake's Pound Cake*, *Drake's Fruit Cake*, *Drake's Cookies*, *Drake's Macaroons* and *Drake's Sponge Layer*.

Just Like Cake You Bake Yourself

On the Radio

Friday, December 5th

11:45 A. M.—E.S.T.

Hope Andrews

fashion specialist
will talk about

Clothes for the Home

Being a "home" woman now, doesn't mean that you live your life in a bungalow apron! Frocks for home-makers include smart little tub dresses, smocks, simple sports clothes, trailing hostess frocks, negligees, and—here it is!—crisp tailored pajamas to do the housework in! You simply can't miss what Miss Andrews is going to say about those, on Friday morning!

Miss Andrews' talks come to you through the courtesy of Procter and Gamble, makers of the pure mild Ivory Soap, Ivory Soap Flakes, and the new Ivory Snow, which are all so safe for your fine fabrics and so kind to your hands.

Cleaning Floors

It makes little difference where you live, the section of the country or the kind of house; all homes have one thing in common—floors. These may be of wood, cement, tiles, prepared products, such as linoleum, or, as in the earlier, days, just the earth. But all need constant care.

Of course you must clean them—with reagents that vary according to type. Most of our modern floors are wood, but even they fall into two classifications—the unfinished and finished. The latter classification includes stained, oiled, shellacked, varnished, painted, and waxed, wood floors.

To freshen the unfinished sort you should scrub them with a stiff brush, an abrasive, and only a little water. A circular motion is best; the white pine slab tables of the Colonial period show the effectiveness of this process. Then rinse with the grain, using a soft cloth.

The method for finished woods is exactly opposite. You should never wet these, but cleanse them with turpentine or kerosene oil, and polish them with linseed oil. The solution should consist of equal parts of the cleanser and linseed oil; using a soft cloth, rub the boards briskly with the mixture.

New Evening Dresses

By Carolyn Cornell

Evening dresses, I sometimes think, are like the icing on the cake—not very necessary, perhaps, but a great aid in rounding off and creating the perfect whole. The wardrobe without such a frock, like the plain cake, may serve a host of practical purposes, but it lacks the final touch that lends it zest.

This was the argument that I poured forth to the mother of a young friend of mine. She agreed that her eighteen-year daughter needed dancing and party frocks, but she had determined to get through the winter herself with an afternoon gown that was to do for evening as well.

"If you deem it quite impossible," I counseled, "to have two frocks, one for evening and one for afternoon, then why not a double-duty costume—a sleeveless dress of satin or lace accompanied by a graceful jacket with long sleeves? It would transform the ensemble into a daytime costume," I told her. With this mythical garment as a lure, she consented to accompany me and study the offerings of the shops.

"At least," she sighed, "I must get something for my child—and perhaps I will have a dress myself."

Knowing the variety of fabrics and styles on display this season, I felt sure we could find charming things for both. Satin, taffeta, heavy georgette and chiffon, crepe of various kinds, lace, tulle, velvet—never, it seemed to me, had there been such a wealth from which to choose. I hoped to tempt my friend with a white satin, made on classic lines; it would deftly underscore her white hair, and give her a most queenly appearance. And white, along with its sister, black, is one of the high-spots of the season. For the daughter, I had in mind a delicate pink, blue, or perhaps one of the rich jewel colors.

"Let's have something very filmy and youthful for her," said the mother, pushing her own needs into the background.

"Then why not tulle—unless I can convert you to taffeta. When one is slim it is a shame not to indulge in stiff fabrics." I found the very dress I was looking for, a tulle in the faintest shade of blue, a very simple bodice with a drop-shoulder effect, the waistline an inch or two above the normal, and a slim skirt that dozens and dozens of tiny horizontal ruffles adorned.

"Why, that might be my great-grandmother's dress," chuckled my friend. "Is that what we are coming to in evening

gowns?"

"Oh, yes," I explained; "we are very old-fashioned. When we don't go straight back to Greece, we stop halfway at the Empire or we become very Victorian with suggestions of bustles." "Bustles," she almost shrieked.

"Don't be excited. Let me show you one." I indicated a deep red taffeta, not a bit complex, in the front, but drawn around in the back into a huge bow, posed exactly like the old-timed bustle. The very low décolletage in the back and the long full skirt heightened the quaintness.

"Hm, a bustle—if that is a bustle—isn't such a formidable thing." I could see quite easily that she was fitting her young daughter into the frock with a good deal of mental satisfaction.

I took her firmly in hand. "We haven't looked at a thing for you. Here, glance at this white satin."

The upper part of the gown hinted the old princess frocks, except that the silhouette seemed looser and softer, but curves were fully evident, neatly outlined. Below the hips, the skirt, cut intricately, fell in lustrous folds to the ankles.

"It might be rather hard to live up to that," my client murmured; "Let's look at something in black."

We discovered one of such unpretentious but skillfully devised style that I felt it would be good for a long time, yet it was distinctly chic and up-to-date. The skirt, with a tunic reaching to the knees, was on full lines, but so softly did the lace drape that it produced an impression of straightness and suppleness, as in the folds of the Greek costumes we observe in ancient sculpture. Really, in the classic beauty of the gown there was more than a trace of the Greek influence. The neck, round in front, running down to a point in the back, was in no way extreme. I could see my friend judging it with approval.

"Before you buy anything, do look at some of these sheer metal brocades. Have you ever beheld anything more graceful than that green and gold frock with the draped neckline, the jeweled belt, and the long clinging skirt."

She peered doubtfully at it and I nodded when she guessed that it was very formal and not useful for all events.

"I can't decide," she laughed, "whether to go Greek, Empire, Victorian, or just ordinary modern."

Antiques Like New

By Joan Barrett

I have often rejoiced that some of the scrupulous housekeepers of ages past cannot see their cherished pieces of furniture as they are today. I am sure that these women would gasp in horror at the sight of the religiously preserved wormholes, scratches, dents, and mars advertising the fact that the furniture is genuinely antique. They would realize that, while any object knicked or riddled with wormholes may look ancient, only the authentic sort or the very finest of reproductions can take on the mellow gleam they assume when properly attended to.

What constitutes this correct treatment for an antique in good condition? The wood and finish determine. If the article is polished mahogany, you should rub it with a square of soft cheesecloth or velveteen wrung out of warm water containing one tablespoon each of turpentine and linseed oil to the quart. The linseed is too gummy by itself for choice furniture, but the warm water and turpentine together cut the heavy body of the oil and render it harmless. You should then scrub the surface with a velveteen cloth until every trace of oiliness disappears. Such a furbishing cleans as well as polishes.

You may renew dull finished oak or walnut with a cheesecloth wrung out of tepid suds of a pure, white soap. You should go over a small section at a time and scour it dry with a flannel cloth before proceeding. Finally apply a very small quantity of high-grade furniture polish on a clean bit of flannel and rub until the wood no longer feels greasy to the touch. Old specimens of pine, apple, or a similar wood, never stained or waxed, need no polish save a frequent massaging with raw linseed oil on a soft, lintless cloth. The oil is merely to replace the natural variety that dries out with years of service. You should therefore put it on sparingly, and meticulously polish the excess away.

If the scratches, burns, and white spots that disfigure the furniture are very

severe, the whole expanse may require refinishing; otherwise you may render first aid yourself and restore the piece to a semblance of the original state. Scratches are the most frequent blemishes of antiques. You may often hide slight ones by a brisk scrubbing of the entire area with furniture polish or wax. But the deep kind that show the white wood have only one remedy, to be stained out.

You may buy, for a small sum almost any shade of oil wood-stain at a hardware store or paint-supply shop. If you have a little matching oil paint in the house or can duplicate the color with a tiny drop of iodine, you can substitute this.

Let the color dry, and, if the furrow is deep, fill it with shellac. Allow it about twelve hours to harden thoroughly, then graze over it with a pad of very fine steel wool saturated with boiled linseed oil, until the inserted material is level with the rest of the surface. If the

groove is on a flat, highly polished plane, such as a table or piano top, you should scour the whole expanse with a thin mixture of rottenstone and boiled linseed oil, and swab it off with flannel or felt to take up the residue.

Laundering the Furniture

White spots on wood come from various causes. If they result from soaking with water, you may often erase them immediately after the accident has occurred by placing a clean white blotter over the spot and passing a warm—not hot—iron over it several times to absorb the moisture. To eliminate more stubborn splotches, you should wring a soft cloth out of clear warm water to which you have added a few drops of ammonia; just sponge the marks. Rub them at once with furniture polish or wax.

With your furniture all glowing, you will surely agree with me that the nicest sort of patina is not the blotches and flaws of time, but the smoothly worn look that denotes frequent polishing.



Mattie Edwards Hewitt

Constant Care Preserves It

EGGS^FOR ECONOMY

EGGS FOR DELICIOUSNESS

EGGS FOR HEALTH

On the Radio

Monday, December 1st

11:15 A. M.—E.S.T.

“Substantial Egg Dishes”

At a time when the country is thinking economy, eggs are here—cheap and plentiful—to help solve the problem of the substantial dish for many a meal.

Escaloped Eggs with Cheese

2½ cups white sauce
6 hard cooked eggs, halved
¾ cup grated American cheese

⅓ cup fine dried bread crumbs
1 tablespoon fat

Oil a baking dish; put in the eggs; and pour over the sauce to which the cheese has been added. Cover with the crumbs combined with the fat which has been melted; and bake gently in a moderate oven, 350 degrees F. until brown.

The Children's Dress Shop

(Continued from page 2)

acquaintances with small children.

She considers that much of her prosperity is due to the fact that she aims a great deal of her advertising directly at the youngsters. She accomplishes this feat by wording the copy, whenever feasible, with expressions she has heard her little customers deliver in criticizing or admiring her goods. The illustrations are of the sort to enthrall the young, too, the boys always depicted as being very manly, the girls sweet and dainty or decidedly sporty, according to whether the announcement is for party clothes or play dresses. On Saturdays she gives away small presents with every purchase—balls on elastics, cardboard aeroplanes, or balloons that she can buy inexpensively in quantity.

But in cultivating the friendship of the children of the town, she has never neglected gaining the patronage of their mothers. High class merchandise, fair prices, and courteous, friendly service guarantee that. The result is that her shop has gradually reached the proportions of an indispensable institution, and she ranks as one of the most successful business women in the community.

On the Radio
Friday, December 5th
11.00 A. M.—E.S.T.

Helen Chase

famous complexion authority
will talk about

Details of Perfection

It's the details which betray us. The eyes a bit tired, the complexion not quite so fresh as it should be, the lip-stick that just misses being the right shade! Perfect grooming is an essential to beauty; and it only means, after all, simple regular care—which Miss Chase is going to talk about, next Friday morning.

Miss Chase's suggestions are sponsored by the makers of CAMAY, the only complexion soap unanimously approved by the only real complexion authorities, America's eminent dermatologists (licensed physicians who have specialized in skin care):

CAMAY

A Procter and Gamble Soap

Gifts that Last

Solve the little personal Christmas gift problem this year by ordering Radio Home-Makers sent to your friends as a practical and helpful remembrance.

Watch for the special Christmas subscription blank or enclose fifty cents now for a year's subscription.

Copies will be mailed with a special Christmas card with your good wishes—to be delivered Christmas week.

Send subscriptions direct to

**National
Radio Home-Makers Club,**

1819 Broadway, New York, N. Y.

Healing Winter Chaps

By Helen Lewis

With the first onslaught of cold weather, many of us begin to suffer from dry skins, irritating prickles, and actual cracking and chapping. Harsh winds and dry air draw out the moisture, leaving the skin scaly and rough.

To counteract the effect of the weather, requires a superabundance of oils. You can gain this in two ways; the first, by removing as little of the natural oils of the body as possible; second, by supplying creams and lotions to the flesh.

There is a great temptation, when the surface feels parched, to wash it again and again. The application of water temporarily relieves, although in a few moments

the condition becomes worse through the evaporation. If you suffer from winter chaps, the safest rule is to wash your face just as little as is consistent with proper hygiene; once a day before going to bed is sufficient. In the morning and at other times when cleansing seems necessary, you will be wise to substitute olive oil or almond oil, or a cold cream. You may warm the oil slightly, rub it in, and wipe it off with a towel or cleansing tissue. This simple treatment will do away with the parchment-like quality and restore pliability.

Veils for Protection

Formerly many women considered that veils offered an excellent defence against the weather, but the present-day sort, barely covering the tip of the nose, has little utilitarian value. If, however, you are obliged to ride long distances in an open car, you may find it advisable to cast fashion to the winds and wrap yourself up in a voluminous veil that will shield your face.

Chapped lips even then present a difficulty of their own. The instinct to moisten them constantly simply increases the ill and may produce actual cracks and fissures. You may prevent these at the outset through the aid of a colorless lipstick to which you can resort at the first suggestion of dryness. But if the trouble has progressed beyond this

stage, you may try camphorated ice or, in extreme cases, an ointment of zinc oxide.

No part of the body is more liable to the evils of winter weather than your hands. In spite of your best efforts, they are in water far too frequently, and often you forget to dry them perfectly after every immersion. Women who value the appearance of them often keep a lotion or cream over the kitchen sink and work it in now and then. An even better method, if your hands show a tendency to redden and crack, is to wear rubber gloves for dish-washing or peeling vegetables.

Chaps from Heat

There is another form of skin dryness due not to outdoor weather but to the atmosphere of our houses. Particularly in those heated by steam do we meet this imitation of a desert without an oasis. If the thermometer indicates seventy-five or eighty, you can be pretty sure

H. Armstrong Roberts



Enjoying Winter Winds

that there is not enough moisture in the air. By lowering the temperature to sixty-five, sixty-eight, or seventy—you can secure more nearly the proper humidification; after you become accustomed to the moderation, you will find it more healthful and less irritating to the skin. You can also help matters artificially by placing a pan of water on the radiator or stove. This container will be most efficient if low and flat, offering a greater expanse for evaporation.

The feet do not chap easily but if unduly exposed to cold outdoors or in, they may begin to burn and itch. The ultimate source of this distress may be bad health; the right way to stop it then is to improve the general physical tone. In mild cases of frostbite and chilblains, however, you may scrub the flesh with snow or ice-water, taking care not to break the skin, and gradually raising the temperature of the water. A final dabbing with camphor will assist in healing.

By observing these rites, you can succeed in combatting winter chaps, and reach springtime with a supple, waxy skin.