

**COOKING SUCCESS DEPENDS ON OVEN**

**Good Stove Is Investment That Pays Interest.**

By EDITH M. BARBER

Several letters have come to the editor of this column recently asking for more information about the use of the oven in baking. I am answering a number of these together today by an article devoted to the whole question. First of all, the first aid to the cook is a good stove, which is an investment that brings interest in the form of success. If this good stove has an oven regulator it will make the baking question much easier, as all standard recipes now have baking temperatures attached. If your stove has no regulator, an oven thermometer is the next best bet. In fact, it is a good piece of household equipment to have on hand in any case, as it enables you to check your oven regulator which may be jarred out of accuracy sometimes. If you do not have either of these household aids you may estimate your temperature successfully with experience.

A slow oven according to my estimate is from 175 to 350 degrees F. A moderate oven is from 350 to 400 degrees F. A hot oven is from 400 degrees F. up. For starting the cooking of meats, for starting the baking of potatoes, for fish, biscuits, for popovers and for pastry a hot oven is in order. For baking butter cakes, a moderate oven, 375 degrees F., is chosen; for angel and sponge cake, a slow oven, 325 degrees F., which is a little hotter oven than was formerly used for these cakes. Experiment shows that 325 degrees is the best choice. For cookies, depending upon the recipe, 375 to 425 degrees F. is usually indicated with the exception of macaroons, kisses or meringues which need a very slow oven, 250 to 275 degrees F. For meats and potatoes the temperature is lowered after fifteen minutes to a moderate oven, 350 to 375 degrees F. For fruit and custard pie, it is also lowered after fifteen minutes. Almost everything else demands a moderate oven. Custards and souffles baked in pans of hot water take a temperature of 375 degrees F. Most scalloped dishes made of cooked food and covered with crumbs take a moderate oven to heat the food thoroughly and to brown the crumbs. There are so many dishes which can be cooked satisfactorily with the same temperature that if you plan an oven meal it is possible to regulate your

**Camp of the Bonus Army at Fort Hunt, Virginia**



Scene in the camp established by the War department at Fort Hunt, Va., for the new bonus army that has marched to Washington to try to get the legislation some of the veterans want. A group of the men are lined up for "chow."

temperature to suit them all. A few typical menus of this sort which have been worked out by Miss Dorothy Shank, the expert on temperature cookery, follow. It is interesting to note that you may choose the length of time you prefer for cooking by regulating the temperature. This makes it possible to start a meal and leave it, if you like, while you go out for an afternoon.

**Cottage Ham.**  
Temperature, 450 degrees for browning; time, 20 minutes; then temperature 275 degrees for baking, time 3 hours; or temperature 250 degrees for baking, time 4 or 5 hours.  
3 1/2 pounds cottage ham  
3/4 cup brown sugar  
10 whole cloves  
1/2 cup boiling water  
Rub the cottage ham with brown sugar and insert the cloves in the ham, distributing them equally over the meat. Put the meat on a rack in a roasting pan and place in the oven to brown for 20 minutes with the regulator set at 450 degrees. Then add one-half cup of hot water, cover the roaster and bake 3 hours at 275 degrees, or 4 or 5 hours at 250 degrees.

**Baked Potatoes in Casserole**  
Temperature, 275 degrees; time, 3 hours; or temperature 250 degrees; time, 4 or 5 hours.  
Wash well as many potatoes as are

desired for the meal. Place in a baking dish and cover. Let bake for 3 hours with the regulator set at 275 degrees, or 4 or 5 hours with the regulator set at 250 degrees.

Potatoes prepared in this way can then have the skins removed and be treated as a baked potato or can be served with a parsley and butter sauce, such as might be used for boiled potatoes. They will be very mealy and tender and will have a fine flavor.

**Apricot and Rice Pudding.**  
Temperature, 275 degrees; time, 3 hours or temperature, 250 degrees; time, 4 to 5 hours.  
1 cup rice  
1/2 pound dried apricots  
1/2 cup sugar  
2 tablespoons butter  
4 cups cold water  
Wash rice well and put in a casserole. Then cut the apricots in small pieces after they have been washed and add them and the other ingredients to the rice. Cover and place in the oven with the regulator set at 275 degrees for 3 hours or 250 degrees for 4 or 5 hours. Serve with heavy cream or with an apricot sauce.

**Quick Meal.**  
Liver with Bacon  
Baked Potatoes Baked Tomatoes  
Lettuce with French Dressing  
Shredded Pineapple  
Coffee.  
How about liver and bacon for the quick meal tonight. It is quickly prepared, in fact it depends upon short cooking for its tenderness. Never cook liver until every one is in the house and almost ready for dinner, as it will not bear standing. While the potatoes are baking you will have time to shred the pineapple. © 1932. Bell Syndicate.—WNU Service.

**Lights of NEW YORK** By WALTER TRUMBULL

Society is returning to Central park in increasing numbers. The socially elect are returning on roller skates. Nowadays observers may note members of the Junior league gliding over the long asphalt stretch on the Mall on roller skates along with youngsters from the tenements, matrons listed in the Social Register, and ice men. Celebrities of the stage and screen also go to the park to skate. On a recent Sunday afternoon I noticed, among others, Beatrice Lillie and Ethel Barrymore. It's quite the thing to give a Casino tea with Mall skating as an added feature. Mrs. Fenton Taylor, so I'm told, started the fad.

In the days when New York was little old New York, the Mall was merely a grassy plain and was a popular strolling place on Sunday afternoons. A band concert then was the most diverting feature. Incidentally, band concerts are still held on Sundays on the Mall during the summer season and Edwin Franko Goldman, band leader, wrote a march by that name, which is always popular with his audiences. In the old days of the quiet strolls, he was merely a cornet player in the band that delighted the old New Yorkers.

Back in those quiet old days, it was quite the thing to go driving in the

park in the afternoon. Then the socially elect traveled the winding driveways at a slow pace in their carriages and other smart equipages, with sedate coachmen and frozen-faced footmen as attendants. When the automobile first came along, it so agitated the horses that cars were barred from the park. Now the motor car is in possession, with only occasionally a carriage, the occupant of which is usually some haughty dowager of another day.

Manhattan ramblings and ruminations: A peg-legged accordion player on upper Broadway whose repertoire consists of airs of the old South. . . . Raises his hat and smiles whenever a coin drops into his cup. . . . But never misses a note. . . . The deserted old Wendel mansion at Thirty-ninth street and Fifth avenue. . . . Seems to grow more dingy each day. . . . Claimants for the vast fortune still fighting in Surrogate's court. . . . A pallid Broadway columnist eating breakfast in Sard's at four p. m. . . . Probably up early at that. . . . Lay offs in front of the Palace telling one another how good they are. . . . Vaudeville folks are the greatest optimists in the world. . . . Actors are a close second. . . . Constance Collier on her way to the Actors Dinner club. . . . Sign in a candy camera, alarm clock filled drug store window: "We also fill prescriptions."

A Park avenue deb with a monocle. . . . Haven't seen any of them in trousers as yet. . . . Plenty in riding breeches though. . . . Accidents are not infrequent on Central park riding paths. . . . The daughter of a prominent family is still wearing a plaster cast as the result of one year ago. . . . and there's still a question whether or not she'll be able to walk without crutches. . . . Whenever I think of her I don't laugh when I see Central park riders bouncing up and down on their mounts. . . . But I still think of Col. Heinrich Fickert and his war-time riding class of Detroit business men. . . . and what he used to say when he saw daylight between the rider and the saddle.

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**IMPROVEMENT?**



She—You big brute!  
He—And only yesterday I was a little shrimp!

**Tulip Time for Michigan Hollanders**



Once a year the residents of Holland, Mich., who are almost all Dutch by birth or descent, cast off their American habits and return to the customs and attire of their native land. The town is noted for its tulips, about which the annual festival centers.

**AMERICAN ANIMALS**

**ROCKY MOUNTAIN SHEEP**



This fat old ram is big and burly, His heavy horns are long and curly; In mountains high he likes to be— Ten thousand feet above the sea!  
But he must watch where'er he goes, Because his kind has many foes. For pumas catch the ewes and rams, And eagles steal the baby lambs.  
And hunters seek him in the Fall To hang his head upon the wall; But he is smart and hard to stalk And runs with ease where men can't walk.

He jumps around from crag to crag, And any boy would surely brag If he could learn to run and leap Like this big Rocky Mountain sheep!

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**My Neighbor Says:**

SAVE leftover cake crumbs for boiled custard. This is a good dessert for a child's lunch. Crumbled macaroons can be used same way. Bits of stale sponge or angle food cake can be used to line cups into which boiled custard is poured. When chilled, this is a tempting dessert.

To keep a soapstone sink looking nice and dark, wipe over it with linseed oil.

For clouded glass use a solution of rock lime, one part lime, two parts distilled water. Allow it to dry an hour, wash off lime with denatured alcohol. After two minutes wipe off glass with soft cloth and polish with clean soft cloth.

To wash a jersey dress successfully have plenty of good warm suds, not too hot, made from any good soap flakes and let dress soak in this for a while but not until water is cold. Then squeeze it out. If dress is badly soiled, do this two or three times. Rinse in lukewarm water and hang out until very nearly dry. Press on wrong side.

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**A Springtime Puzzle**



**HOW IT STARTED** By JEAN NEWTON

**'Familiarity Breeds Contempt'**  
"FAMILIARITY breeds contempt," says the old saying. In other words the best way to retain the respect of people is to keep them at a safe distance.

Carried to its logical conclusion this would be a hard philosophy. For it would open to us the alternatives only of being respected but absolutely alone—or enjoying companionship without respect.

Naturally we all hope for the possibility of so conducting ourselves as to be able to enjoy intimacy and yet retain the respect of our friends!

The saying, so frequently used in current speech, that "familiarity breeds contempt," we owe to the Spanish author, Cervantes. In those world famous "Don Quixote" we find, in the sixth chapter of the third book of part one, "I find my familiarity with thee has bred contempt."

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**Knitted Things Demand Extra Care in Washing**

Have you succumbed to the knitting or crocheting fever? Whether or not, you certainly have sweaters, knitted suits, etc., for who can be without them these days? They're so attractive, and almost indispensable for sport and everyday wear, and if washable, as many of them are, it's so easy to keep them clean.

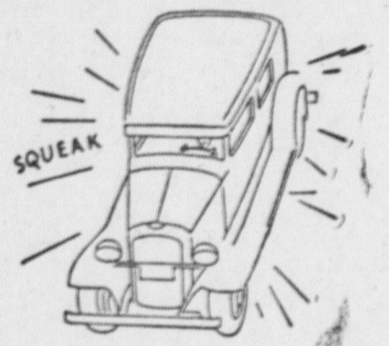
Before washing a new sweater, test it to be sure the colors are fast, by squeezing an inconspicuous portion in clear, lukewarm water for five minutes or so.

Knitted things often get out of shape when wet, so to insure restoring them to the correct proportions just draw an outline on clean, wrapping paper before wetting. Incidentally, the ideal time to draw this outline is when the sweater is new, before you have stretched the elbows, etc. Then this outline may be used each time you wash the sweater.

Remove unwashable buttons, buckles, etc., and turn the sweater wrong-side out. Make rich suds with mild, neutral soap flakes; always have the suds and rinse waters lukewarm or cool. Put in the sweater and wash by squeezing the suds through and through the material. Never rub. Wash quickly. Do not soak colored garments.

Thoroughly rinse in plenty of lukewarm or cool water. Squeeze out the water—don't twist. Then roll the sweater in a dry Turkish towel, knead for a moment and unroll. Don't leave colored garments rolled up while wet. Ease the sweater into shape on the outline. If the sweater tends to shrink, pin it in place on a firm surface as on corrugated pasteboard, or an old rug. Use pins which will not rust.

When the sweater is dry remove it from the outline, turn it right-side out and press it lightly, using a damp cloth to remove wrinkles and pin marks.



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