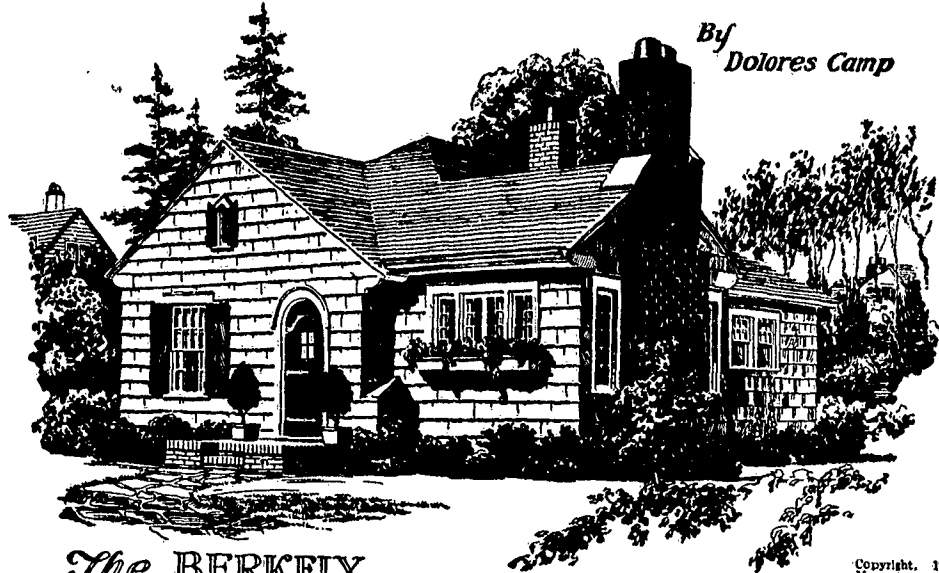
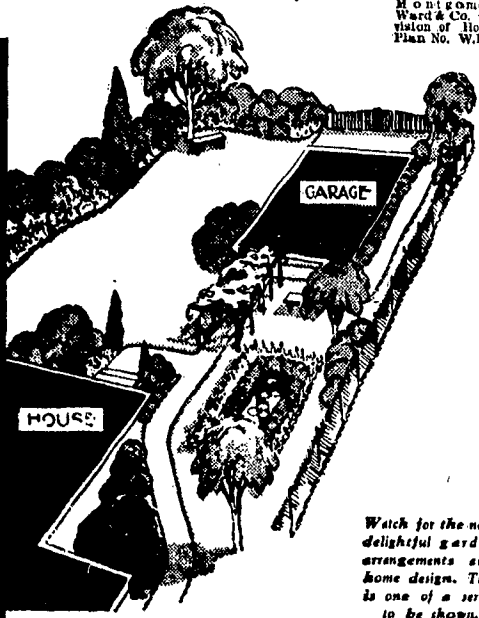
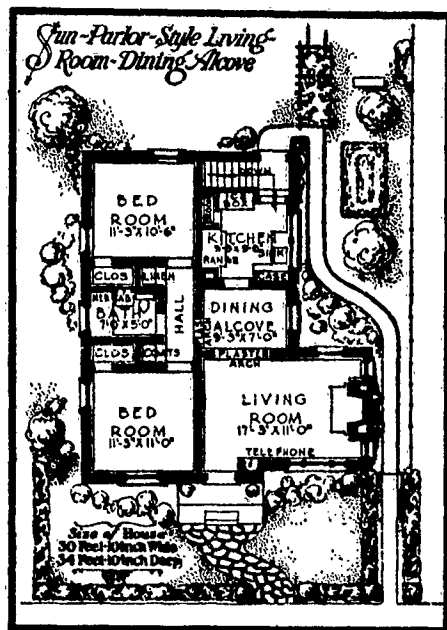


JOIN "The Community Beautiful" MOVEMENT

By Dolores Camp



The BERKELEY



Copyright, 1931, by Montgomery Ward & Co. Inc., Chicago, Illinois. Plan No. W.H.1.

Watch for the next delightful garden arrangements and home design. This is one of a series to be shown.

THE art of spending money—not how MUCH, but how WISELY—that is what the "Community Beautiful" movement is teaching hundreds who are taking an active part in it. They want their money to be used in establishing a REAL home. They are determined to have them—in 1931!

Think for a moment. If you had to do it all over again how would you have spent the money that was yours to use during the last five years?

Would you have continued as a renter? Or would you have preferred a comfortable home and an at-

tractive garden of your own to enjoy every day, and fewer treks behind slow moving rows of automobiles on crowded highways?

If you already own a home join the "Community Beautiful" movement and make its surroundings a garden of delight. If you do not own a home start laying plans for it today. The design shown above, which was found in the Montgomery Ward & Co. book of homes, suggests the beauty that is now woven into modern small homes by skilled architects.

"On to Alaska With Buchanan," Slogan of Fifty Boys



(INSET) GEORGE E. BUCHANAN BUCHANAN AND HIS BOYS, BANFF



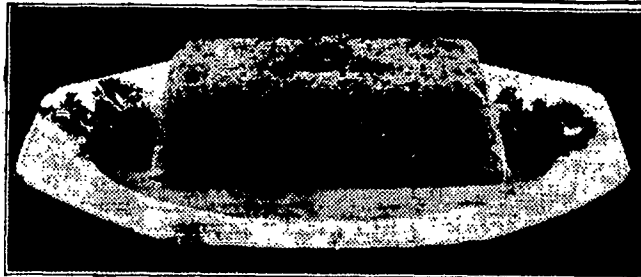
BUCHANAN'S BOYS, VANCOUVER

George E. Buchanan, sponsor and leader of and roster for the movement of boys to Alaska, is planning to take fifty or more to the great United States possession in July. Buchanan, who is prominent in the Detroit Coal Exchange, president of five coal companies and a bachelor, believes that a trip to Alaska, provided a boy party earns his way, will be a wonderful formative incident in his life. He has already taken 400 boys to Alaska and this will be his ninth annual personally conducted tour. The boys, ages 9 to 17, must earn one-third of the cost of the trip (\$125.00); the parents advance a third and Buchanan loans the boy one-third, which is to be repaid later at

the boy's leisure, so that other boys may go to Alaska later. Buchanan, who gets letters from all over the United States and Canada addressed "Alaska, Buchanan, Detroit," and "Buchanan, Boy's Friend, Detroit," tells the boy who writes to him direct from anywhere how he can earn his third by selling pencils, kitchen tongs, coal, steel ash baskets, etc. Boys who qualify go westward through Canada and the Canadian Rockies, seeing Banff and Lake Louise, then North to Alaska on the "Princess Louise." They see the wonders of Alaska and return by the "Princess Alice" to Vancouver and homeward through the United States, thus viewing the finest scenery in Canada, Alaska and the States

Buchanan goes with them on every trip and gives them his personal care. When asked what he did if they got sick, or if they had a bit of indisposition the wonderful climate pepped them up and put them back on their feet immediately. "The boy gained 10 pounds during the month's tour," said Buchanan, "and every boy has gone home a better boy physically, mentally and as a young business man. He has seen Alaska's wonders and has earned part of the money to finance the trip, which covers about 8,000 miles and lasts a whole month. Any boy, anywhere, can go provided he gets his parents' consent and earns his third."

Bean Takes Food Honors



By MARYE DAHNKE
Kraft Cheese Institute

HERE'S to the city of Boston—home of the bean and the cod! And inspiration for more succulent bean dishes than were ever dreamt of in the philosophy of early New England cooks!

The cheese-bean roast prepared with kidney or lima beans and made into a loaf with molten American cheese is a very modern offshoot indeed from its conventional ancestor, the garden-variety soup or baked bean.

There are many substantial cheese and vegetable combinations which are a more than adequate substitute for meat as the main dish of a luncheon or evening meal.

Cheese-Bean Roast

- 1 lb. can kidney beans
- 1/2 lb. Kraft American Cheese or Velveeta
- 1 onion, chopped fine
- 1 tablespoon butter
- 1 cup bread crumbs
- Salt, pepper, paprika
- 2 eggs

Drain liquid from beans; run beans and cheese through meat chopper. Cook onion in butter. Combine ingredients, add seasonings and beaten eggs. Mold into a loaf or roll, moisten with melted butter and water and roll in bread crumbs; or pack firmly in a buttered baking dish and cover the top with buttered crumbs. Bake in a moderate oven, 350°, until nicely browned. Serve with tomato sauce.

Macaroni Cheese Timbales

- 1 cup grated Kraft American Cheese or Velveeta
- 1 1/2 cups milk
- 2 eggs

- 1/2 teaspoon Worcestershire sauce
- Salt, pepper
- 1 1/2 cups cooked macaroni (broken)
- 6 mushroom caps

Sauce

- 1 package Kraft Velveeta
- 1/2 cup milk
- Salt, pepper

Blend well the grated cheese, milk, well-beaten eggs and seasonings. Divide the macaroni equally among 6 buttered custard cups and fill cups with the cheese mixture. Set in a pan of hot water and bake in a moderate oven, 350°, until firm. Unmold onto a platter, garnish each timbale with a mushroom cap, and serve with sauce made with the Velveeta, milk and seasonings cooked in a double boiler until Velveeta is melted.

Cheese and Vegetable Casserole

- 2 cups cooked spaghetti
- 2 cups cooked peas
- 1 onion chopped
- 1 green pepper chopped
- 3 fresh tomatoes
- 1 cup bread crumbs
- Salt and pepper
- 1 cup grated Kraft American Cheese or Velveeta

Place half the spaghetti in a large baking dish. Mix the peas with the chopped onion and green pepper and place half of it on the spaghetti, following this with half the sliced tomatoes, bread crumbs and seasonings. Repeat with remaining ingredients except cheese. Cover the dish and bake it in a moderate oven, 350°, about an hour. Uncover, sprinkle with grated cheese and return to the oven for 10 minutes.

Easter Saturday Luncheon Begins Social Series

WHEN the pale of Lent is lifted on Easter Saturday there is everywhere a spirit of gaiety and rejuvenation. So many hostesses select this day for the reinstatement of their social functions that carry on through the late spring until houses are closed and families are off to the country for the summer.

An Easter Saturday luncheon can be a very effective affair. The hostess with food imagination has an opportunity to give it a wide range of play. The soft pastel shades that are so fashionably combined this year can be emphasized in table linen, service and decoration. In this matter, however, your personal tastes may be your guide, but this menu may offer suggestions that will catalog you as a most original hostess.

- Easter Saturday Luncheon
- Pineapple Canape
- Creamed Sweetbreads on Rosettes
- Buttered Peas
- Miniature Hot Cross Buns
- Calla Lily Butter Molds
- Courted Celery
- Radish Rose Buds
- Kumquat Salad
- Cream Dressing
- Floral Easter Ice Box Cake
- Fragrant Hot Tea

- Baking Powder
- Hot Cross Buns
- 2 cups flour
- 1/2 cup water
- 1 egg yolk or 1 egg
- 1 tsp. baking powder
- 1/2 cup sugar
- 1/2 tsp. salt
- 1/2 tsp. fat (half butter)
- 1/2 cup evaporated milk

Mix and sift dry ingredients until light and well blended. If lemon rind is used in place of cinnamon, add it after sifting. Work in fat, using a fork, with a stirring motion; or cut it in with two knives, rapidly catching the balls of fat between the knife blades as you cut. Continue until fat is separated into balls as fine as cornmeal granules. Add currants and raisins and then stir in the combined liquids—evaporated milk, water and beaten egg. Mix lightly and as little as possible. Shape into balls about 1/2 the size of finished product. Place on an oiled baking pan. Bake in a hot oven (425° F.) until delicately browned. When buns are nearly done, brush with evaporated milk in the form

of a cross and sprinkle with sugar. Return to oven for a few minutes. Yield: 15 buns.

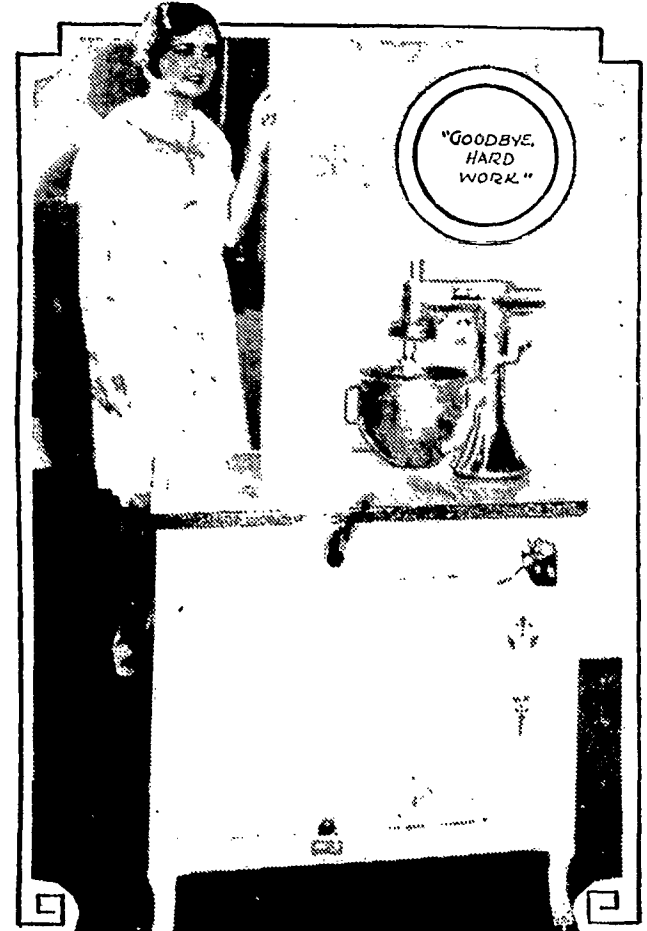
- Creamed Sweetbreads on Rosettes
- 1/2 lb. butter
- 1 tsp. salt
- Dash pepper
- 2 tbsp. flour
- 1 cup boiling water
- 1 cup evaporated milk
- 1 pair sweetbreads
- Evaporated milk
- Cracker crumbs
- Salt and pepper
- Butter
- 1 can mushrooms (1 1/2 cup)

Prepare a white sauce of first 6 ingredients. Parboil sweetbreads in boiling water to which 1 tsp. vinegar has been added. Remove membrane and separate sections. Dip in melted evaporated milk and crumbs which have been seasoned with salt and pepper. Brown slowly in butter. Add mushrooms to white sauce. When heated through, serve with sweetbreads on rosettes. Yield: 6 servings.

- Floral Easter Ice Box Cake
- 2 sq. butter
- 1/2 cup evaporated milk
- 1/2 cup sugar
- 1/2 cup evaporated milk
- 1/2 cup water
- 1/2 cup sugar
- 1/2 cup water
- 1 tsp. vanilla
- 1/2 dozen lady fingers, or an equal amount of sponge cake

Melt chocolate in top of double boiler. Add sugar and evaporated milk together with well-beaten egg yolks. Cook slowly over boiling water until thick and smooth, stirring constantly. Cool, then fold in stiffly beaten egg whites and vanilla. Line 6 individual molds (small custard cups or jelly glasses) with lady fingers. Add prepared, cooled filling, and let stand in ice box for 12 hours to set chocolate mixture. Just before serving, seal the 1/2 cup evaporated milk in top of double boiler. Cool, then chill in a bowl surrounded by chipped ice and salt. Whip until stiff. Melt chocolate over hot water, add sugar and blend well with chocolate. Add water and boil directly over flame, stirring continuously, until a thick syrup is formed. Cool thoroughly and fold into the whipped milk. Remove cakes from molds and put on paper doilies on chilled service plates. Spread chocolate whipped milk on top and insert a whisp hyacinth or other spring flower. Yield: 6 edible Easter flower pots.

Smiling Young Housewife Breaks Records With Her 3-Minute Cake



Who mixes an angle-food cake, ready for the oven in three minutes, from start to finish? It's this lucky young housewife, snapped as she sped for the first time a surprise from her husband.

It's an electro-table, and on this neat little porcelain-topped device, with all the fittings and mechanism stowed away below, the housewife does by electricity more than 100 kitchen tasks that she has had to do by hand.

With a flip of a finger she turns on the current, and while she washes lettuce for salad, electro-table makes the mayonnaise, and makes it better. It mashes the smoothest potatoes she ever had as she rolls and cuts out

biscuits. It stirs, beats, chops, whips, mashes, grates, slices, and does 1. for meats, or fruits, or vegetables. It squeezes juices from fresh fruit. It grinds coffee. It makes ice cream. And it does all these things so much better that the owner quickly exclaims as a hostess with her finer cakes and breads, smoother salad dressings, and scores of other improved dishes.

Silas H. Altorfer is head of Altorfer Bros. Company, a Peoria, Ill., firm that for twenty years has devoted itself to the manufacture of household equipment. The electro-table is the company's latest invention to banish many more of women's tasks and to do work better than it ever has been done before.

