

# Quilts Can Be Rescued by

## A Few Suggestions Given for the Beggar's Patch

By EDITH B. CRUMB

THE announcement of the Beggar's Patch pattern came as a surprise to Mrs. Judith Yost, who gave the pattern to me at the first quilt show. She has written a letter about it and inasmuch as there are some hints about the making of the quilt, I think you will be interested in it. She says:

DEAR MISS CRUMB: What a lovely, lovely surprise you had for me when I listened in on the radio program. I was quite tired and when I heard my name I fairly

jumped out of my chair. Really, I had forgotten that I had ever given you the pattern and then I saw it in the paper!

I would like to see just how it was quilted. To see just such a quilt completed would help me a great deal. I would appreciate any help you can give me.

MRS. STEPHEN DILLWORTH  
13130 Ilene Ave.

The only help I can offer, Mrs. Dillworth, is to send out an S. O. S. hoping that anyone who has a completed Sister quilt will be kind enough to get in touch with you and offer you assistance. I know how much easier it would be for you to finish your quilt after seeing one to finish your own.

If anyone has such a quilt, will she please drop a note to Mrs. Dillworth. Please do not write to her through this department. Her address is 13130 Ilene avenue, and she will be delighted to hear from anyone who may be of assistance to her. I will appreciate it if you will help her just a little to complete her quilt.

### Tonight's Radio Dinner

Cubed Steaks  
Spanish Rice  
Lime Salad  
Prune Walnut Tarts

THE Spanish rice recipe, the contribution of Mrs. H. B. Corbett, of 15426 Ohio, strikes a new note in delicious casserole dishes. It is a most advantageous recipe to have in one's files since the dish makes a complete luncheon and is an ideal luncheon party dish.

#### Spanish Rice

Cook 1 cup of rice in 2 quarts of salted water. Sprinkle rice in slowly in order to keep water boiling rapidly. Continue cooking rapidly for 10 to 12 minutes or until tender. Drain and blanch. Cook 2 onions, 1 green pepper, and ½ pound mushrooms (sliced) until tender. (These may be cooked in butter.) Add 1 large can of tomatoes and cook until well done. Then add salt and pepper. Pour sauce over rice in baking dish, adding ¼ pound grated cheese (more as desired) on top with plenty of butter. Bake until brown.

MRS. H. B. CORBETT.

15426 Ohio.

#### Lime Salad

One package lime gelatin, 1 cup boiling water, 1 cup cold water, ¼ teaspoon salt, 2 cups diced grapefruit, 1 cup diced apple.

Dissolve gelatin powder in boiling water, add cold water and salt. Chill until it begins to thicken. Add grapefruit and apple, pour into a large mold or individuals and chill until thickened. Serve on crisp lettuce.

#### Prune Walnut Tarts

One-fourth cup butter, ½ cup prunes, 1 cup brown sugar, ¼ cup walnuts, 2 eggs, well beaten and 2 tablespoons lemon juice.

Cream butter, add the sugar, mix thoroughly. Add eggs, fruit, flavoring and nuts. Line patty pans with pastry, fill with mixture. Place two halves of walnuts on top. Bake at 450 degrees F. about 30 minutes.

### French Refrigerator Cake FROZEN DESSERT

Unsweetened chocolate, 2 squares  
Sweetened condensed milk, 1½ cups  
Water, ½ cup  
Vanilla Wafers.

Melt chocolate in double boiler. Add sweetened condensed and stir five minutes, until mixture thickens. Add water. oblong loaf pan with wax paper and cover bottom of pan with layer of chocolate. Then add layer of vanilla wafers. Repeat chocolate mixtures is all used. Top with layer of wafers. Let set in refrigerator for 24 hours. To serve, turn out on small platter carefully remove wax paper. Cut in slices. May be garnished whipped cream. Serves eight.

### These Members Belong to Quilt Club Corner

Mrs. J. B. Craven,  
Route No. 2,  
Nunica, Mich.

Mrs. Orville Fogelsonger,  
RR No. 2,  
Utica, Mich.

Mrs. Amella Huber  
207 N. Wood Ave.,  
Battle Creek, Mich.

Mrs. H. J. Marx,  
20909 Pearl St.,  
Route No. 2,  
Farmington, Mich.

Mrs. George H. Finch,  
20246 Danbury Ave.

Mrs. N. Finch,  
2855 Academy Ave.,  
Dearborn, Mich.

Mrs. Alta Fisher,  
Howell, Mich.

Mrs. Arthur Fisher,  
5085 Vancouver Ave.

Laurene Fisher,  
702 Irving St.,  
Royal Oak, Mich.

Mrs. Edith Fisher,  
19166 Shields Ave.

Mrs. F. A. Fisher,  
5526 Townsend Ave.

I had forgotten that I had ever given you the pattern and then I saw it in the paper!

I am happy to know that you liked it enough to print it and am hastening to send you in a few little hints which I know will help to avoid the little snags bound to come in that pattern.

First, be sure to cut your patches crosswise or lengthwise of the material—never on the bias. If you do this you will find it much easier to quilt later on.

Second, in putting the rounded and arched edges together, you will seem to have a longer edge on the rounded part and for this reason it is necessary to ease the rounded piece a little by pushing the material in bit by bit and then they will fit perfectly.

Third, keep all seams evenly joined for this makes the entire quilt more beautiful for it will be evenly joined throughout.

I had a pleasant time making a quilt of this pattern and it is my sincere wish that everyone who makes it likes it as well as I do and is as proud of the results.

I would like to make a baby quilt in pink patches of this pattern so if any one cares to swap patches in this color I would be only too happy to exchange with her.

JUDITH YOST.

13150 Wisconsin Ave.,  
Detroit, Mich.

Mrs. Yost was very kind to send in those helpful hints. While this appears to be a very simple quilt to make, sometimes just a little trouble will discourage a new quilt-maker and if a word or two will straighten out the difficulty I am sure she will be very grateful.

#### SHE NEEDS ASSISTANCE

Dear Miss Crumb: I have just completed all of the blocks and the border necessary for the "Sister Quilt." Being my first attempt at quilt-making, I am in doubt about a great many things required in completing my quilt.

Is there any place where I might see such a quilt completed so that I might have a clearer idea about



Creamy, delicious potato

## Home Economies

IT isn't necessary to brave the cold to empty your vacuum cleaner bag:

### Wins Today's Prize

One of the most unpleasant of household tasks during the winter is that of cleaning the vacuum sweeper bag. I simplified this in the following way: Take one of the large paper bags in which the cleaner returns and dresses. Then pin up pointed end. Then open the top of the vacuum bag and slip into the paper bag, gathering paper top together over the side. Then after loosening dirt with a rod, and giving bag a good shaking, I found inside of the vacuum bag covered with the accumulated sweep at the bottom of the paper without having had a particle of dust escape into the room. A bag that is was easy to roll up