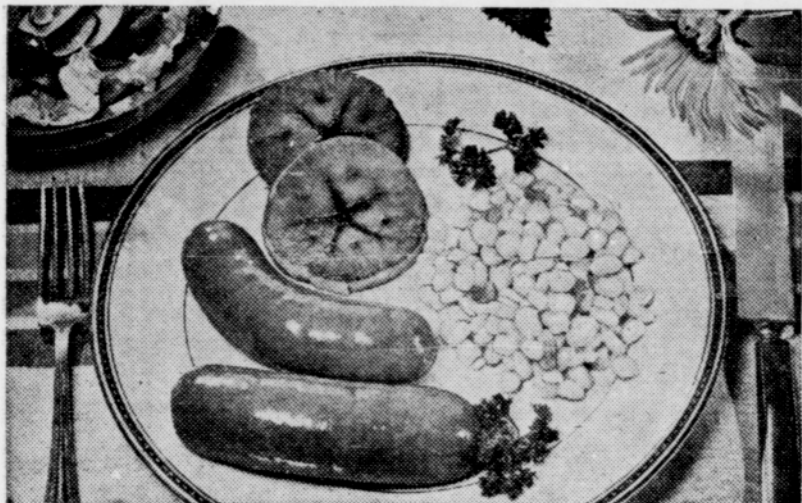


# Household News

By *Eleanor Howe*



LET'S BE VENTURESOME—TRY IT!  
(See Recipes Below)

## ADVENTURES IN COOKING

"I get just as much 'lift' out of a new recipe as I do out of buying a new hat"—so stated a homemaker recently and her statement set me thinking. After all, why shouldn't we women enjoy a new recipe?

Given a brand new, unusual and different recipe to prepare the making up of that recipe becomes a challenge, almost a game. Can we make it up correctly? Does the recipe suggest a new cooking process, one which

perhaps we have never tried before? How is the new dish going to taste? Are we going to be really proud of it when we take it to the table? Is the family going to like it? Adventure in cooking—that's just what it is, and that's why I like new recipes; that's why I like to suggest new recipes to you.

Today's assortment (given below) is centered around a number of new ways to prepare various kinds of sausage.

So let's be venturesome and try these recipes. The list contains a number of my personal favorites. I am sure both you and the family will enjoy them.

### Sausage Stuffed Cinnamon Apples. (Serves 6)

2 cups sugar  
1 cup water  
½ cup red cinnamon candy  
6 apples  
18 small link sausages  
Cook sugar and water and cinnamon candy to a thick syrupy consistency (236 degrees). Core apples and remove peeling from top half of each apple. Place peeled side in hot syrup and cook for 5 minutes. Remove from syrup and place three uncooked link sausages in center of each apple. Then place apples, peeled side up, in baking pan. Pour remaining syrup over them and bake in moderate oven (350 degrees) approximately 40 minutes.

### Thuringer Sausage With Apple Rings.

(Makes 4 servings)  
8 Thuringer sausages.  
1 No. 2 can whole kernel corn (2½ cups)  
2 tablespoons butter  
½ teaspoon salt  
Few grains pepper  
1 tablespoon pimiento (finely cut)  
2 tart cooking apples  
3 tablespoons butter

Place Thuringer sausages in skillet with sufficient water to cover bottom of pan. Cook for about 20 minutes, turning occasionally, until water has evaporated and sausages are tender and brown. Drain corn and place liquor in saucepan. Heat until it has evaporated to about one-half. Add corn and heat, then mix lightly with butter, salt, pepper and pimiento. Meanwhile, wash apples and cut into ½-inch slices. Pan-fry in butter over medium heat. Turn when brown on one side and brown on the other. To arrange plates, place two sausages, two apple slices and a serving of corn on each plate.

### Sausage Waffles.

2 cups pastry flour  
2 teaspoons baking powder  
½ teaspoon salt  
2 eggs, separated  
1¼ cups milk  
½ cup melted butter  
¾ cup bulk pork sausage  
Mix and sift all dry ingredients. Beat egg yolks thoroughly and add milk to them. Stir milk mixture

into the dry ingredients. Add melted butter and sausage and fold in the well beaten egg whites. Bake as waffles in a hot waffle iron until crisp and brown. Serve with maple syrup.

### Sweet Potato and Puritan Sausage Cakes.

Parboil 5 sweet potatoes. Peel and cut in half lengthwise. Place ½ of the slices in a buttered baking pan. Make ½ pound of pork sausage up into flat sausage cakes. Place one sausage cake on each sweet potato slice and top with a second sweet potato slice. Fasten with a toothpick. Brush with melted butter and salt lightly. Bake in a moderate oven (350 degrees) for approximately ½ hour.

### Porcupine Sausage Balls.

2 tablespoons butter  
1 small onion, chopped  
1 green pepper, chopped  
2½ cups canned tomatoes  
1 tablespoon sugar  
1 pound bulk pork sausage  
¾ cup uncooked rice  
Melt butter in frying pan and brown onion in it. Add chopped green pepper, tomatoes, sugar, and salt. Cook until green pepper is tender. Make the sausage into small balls and roll in the uncooked rice. Place in greased baking casserole and pour the tomato mixture over the sausage balls. Cover baking dish and bake 1½ hours in a moderate oven (350 degrees).



### Sausages in Pastry Blankets. (8 sausage rolls)

1½ cups flour  
½ teaspoon salt  
¼ teaspoon baking powder  
¼ cup shortening  
3 tablespoons cold water (approximately)  
8 pork link sausages  
Sift together the flour, salt, and baking powder. Blend in the shortening. Then add just enough water to form a dough, mixing lightly. Roll out and cut into 8 oblong pieces, each sufficiently large to wrap around one link sausage. Place individual sausages (well pricked) on individual pieces of pastry; fold ends over and roll up. Place, folded side down, on a baking sheet. Prick crust with a fork. Bake in a hot oven (425 degrees) for about 30 minutes. Serve very hot.

### Sausage Stuffed Tomatoes. (Serves 8)

8 large firm tomatoes (uncooked)  
1 pound country style pork sausage  
½ cup soft bread crumbs (buttered)  
Remove stem end of tomatoes. Scoop out the center and sprinkle lightly with salt. Form sausage into eight balls and place one ball in each tomato. Top with buttered bread crumbs. Place tomatoes in a shallow baking pan, bake in a moderate oven (350 degrees) for 45 minutes (approximately).

### Ham Stuffed Baked Apples. (Serves 6)

6 large tart apples  
1½ cups baked ham (cut in small pieces)  
1 teaspoon whole cloves  
2 tablespoons butter  
Cut a ¼ inch slice from stem end of each apple and remove core carefully. Scoop out, reserve apple pulp, and leave apple shell about ½ inch thick. Combine ham and apple pulp (cut fine) and fill the apple shells. Top each shell with a clove and dot with butter. Place in a baking pan, add ¼ inch water and bake in a moderate oven (350 degrees) for about one hour.

(Released by Western Newspaper Union.)

## THE CHEERFUL CHERUB

I like to take my pen  
And sit and dream alone,  
And grab a little thought  
From out the Great Unknown



WNU Service.

## Pot Holders to Make For Spring Bazaar

By RUTH WYETH SPEARS

THESE moody young ladies with their sun-tanned faces, gay bandannas and sparkling button eyes will stand out among pot holders with less personality. Also, you can have fun making them. You won't need a stamping pattern. Just follow the directions in the sketch to change the faces from gloom to joy by easy stages.

Baste the tan piece for the face to a cotton flannel interlining with



a line of basting exactly through the center up and down and another crosswise through the center. The two pieces for the bandanna lap one inch below the top of the up-and-down line. Their lower ends come one-half inch below the ends of the crosswise line. Stitch these in place. The one-inch buttons for the eyes are spaced two inches apart and the tops are one-fourth inch above the crosswise line of basting. The top of each mouth is 1½ inches below this crosswise line.

NOTE: There are many other illustrated ideas for gifts and bazaar items in numbers 2 and 4 of the series of 32-page booklets which Mrs. Spears has prepared for our readers. She will mail copies to readers who will send name and address with 10c in coin for each booklet ordered. Just address:

MRS. RUTH WYETH SPEARS  
Drawer 10  
Bedford Hills New York

Enclose 10 cents for each book ordered.  
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## ASK ME ANOTHER ?

A Quiz With Answers  
Offering Information  
on Various Subjects

### The Questions

1. Who was the father of King Solomon?
2. In what year was the "Star Spangled Banner" designated by congress as the national anthem?
3. Jefferson Davis' first wife was the daughter of what President of the United States?
4. How long is a song protected by the copyright law?
5. Which of the following is a detergent—soap, handcuffs or sulphuric acid?

6. Do any banks in the United States have resources of over a billion dollars?

### The Answers

1. David was the father of King Solomon.
2. In 1931.
3. Zachary Taylor.
4. Fifty-six years. The term of copyright is 28 years, with right of renewal for 28 years.
5. Soap.
6. Yes, eight have.

## DEPENDABLE

# CLABBER GIRL

BAKING POWDER

Unsurpassed for  
Any Baking Needs



### Lips a Door

Lips are no part of the head, only made for a double-leaf door for the mouth.—Lyly.

### True Kindness

To friend and e'en to foes true kindness show; no kindly heart unkindly deeds will do.

## FERRY'S Dated SEEDS

ALL YOUR NEEDS IN SEEDS  
FERRY-MORSE SEED COMPANY

### Seeking Truth

If you seek truth, you will not seek to gain a victory by every

possible means; and when you have found truth, you need not fear being defeated.—Epictetus.

# FOOLISH



It's foolish not to seek prompt relief from a cough due to a cold. Get Smith Bros. Cough Drops. Two kinds—Black or Menthol, 5¢.

Smith Bros. Cough Drops are the only drops containing VITAMIN A

Vitamin A (Carotene) raises the resistance of mucous membranes of nose and throat to cold infections, when lack of resistance is due to Vitamin A deficiency.



### Vices Become Manners

What once were vices, are now the manners of the day.—Seneca.

### Light for All

Those having lamps will pass them on to others.—Plato.

THE SMOKE OF SLOWER-BURNING CAMELS GIVES YOU  
EXTRA MILDNESS, EXTRA COOLNESS, EXTRA FLAVOR

AND **28%**  
LESS NICOTINE

than the average of the 4 other largest-selling cigarettes tested—less than any of them—according to independent scientific tests of the smoke itself.

IT'S THE SLOW-BURNING CIGARETTE FOR ME EVERY TIME. CAMELS SMOKE COOLER, Milder—EXTRA MILD—WITH PLenty OF FLAVOR

Champion Bowler Joe Norris  
Master of the "Fireball"



THE SMOKE'S THE THING!

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