



BIG JOB FOR SMALL POSTOFFICE — Postmaster George Fleagle, who presides over one of the nation's smallest postoffices, works at a pile of nearly 11,000 advertising circulars which an Eastern concern sent to his postoffice in the belief it had that many postoffice boxes. Wheeler Springs, Calif., has only 50 post office boxes, and postal regulations require that Fleagle return each of the circulars, putting a hand-cancelled stamp on each.

Fluffy Rice Dessert Party Meal Topper

A real party meal topper is this rice dessert: It has all the qualities of a successful dish... good flavor, attractive appearance and a variety of textures. The soft sweet of the marshmallows and the crispness of the fresh apple cubes... the foamy fluff of the whipped cream and the topping of toasted shredded coconut all go to make it into a favorite... but it's the rice that adds the extra nutrition and makes it into a dish suitable for special occasions or everyday dinners. The children's portion may have extra rice added to make it a simpler, more wholesome and less expensive, but still a first choice dessert.

2 cups cooked rice
1 cup whipping cream
24 marshmallows cut in quarters
1 cup chopped eating apples

LEMON BLANC MANGE
1/4 cup sugar
1/4 teaspoon salt
3 tablespoons cornstarch
2 cups milk
2 eggs, separated
1 teaspoon grated lemon rind
1/4 cup lemon juice

Mix sugar, salt, and cornstarch; add 1/4 cup milk and blend until smooth. Scald remaining milk in a double boiler. Pour a little scalded milk on cornstarch mixture, stirring to blend. Pour into remaining scalded milk and stir constantly until pudding thickens. Cover and cook 15 to 20 minutes, stirring occasionally. Beat egg yolks until thick; add grated rind and lemon juice. Add a little hot pudding to egg mixture and blend. Pour egg mixture into pudding, stirring thoroughly and cook 2 minutes. Fold into stiffly beaten egg whites to which 1/4 cup sugar has been added. Pour into wet molds and chill. Unmold and serve with canned or fresh fruit. Serve with light cream or milk. Serves 6.

PORK CURRY
Here's a dish to interest lagging appetites—curried pork. Cook 1 cup of sliced onion in drippings for about 5 minutes, then add 4 cups of diced tart apples, cover and cook until tender. Make a thin gravy with 1 tablespoon each of flour and drippings and either 1 cup of milk or water. When thickened, add 2 cups of cooked pork, 1 tablespoon curry powder, 2 tablespoons of lemon juice and salt to season. Add meat in gravy to apple-onion mixture and heat thoroughly. Serve on fluffy white rice.

Norwegian Meat Rolls

Contrary to legend, good does come from the North, especially in the way of the famous old Scandinavian favorites. The traditional recipes of the hearty eating and hearty-living Norwegians have many treasures for lovers of good living and good eating. For a Sunday evening buffet, Norwegian meat rolls are magnificent for the taste, beautiful to look at when they are properly garnished and the three different meats make a great conversation piece.

Norwegian Meat Rolls
1 small beef flank
1 pound lean pork steak
1 pound lean round steak
1 pound veal steak
2 large onions, minced
3 teaspoons salt
1 teaspoon pepper
1 teaspoon allspice.
2 cups water in cooker with rack.

Cut beef flank into 7 by 7 inch pieces and separate into sections, keeping membrane on each. Cut pork, beef and veal into 1 inch strips and place on flank, keeping membrane on outside. Add onions, 2 teaspoons salt, 1/2 teaspoon pepper and allspice. Shape in 7-inch rolls and sew roll firmly with cord, so it will keep its shape. Tie roll with cord in several places and wrap in cheese cloth, if desired. Season with remaining salt and pepper. Prick rolls well with fork to prevent bursting during cooking. Place on rack with water in cooker. Place cover on cooker. Allow steam to flow from vent to release all air from cooker. Place indicator weight on vent pipe and cook 45 minutes with stem at cook position. Let stem return to down position. Remove from cooker and place in a press for several hours or weight overnight with any heavy material. Serve cold. Yields 3 rolls.

Governor Urges Day of Prayer

Gov. Douglas McKay of Oregon this week joined the chief executives of other states in the nation in urging citizens of the state to participate in a World Day of Prayer, Feb. 28.

Special services are planned that day by the department of United Church Women, of the National Council of Churches of Christ in the U.S.A.

McKay urged all organizations to join in "this effort to re-emphasize the values that stand as beacon lights lighting the roadway to peace."

Rights Displayed In Modern Manner

TOKYO—(AP)—Woman used to be mighty meek in Japan when they didn't have any rights, but not in this democratic day.

Mrs. Kisaku Inoue beat up her husband, an unheard of feat in the old days. Inoue sued for divorce.

Japan's Supreme Court said Wednesday it was OK for Mrs. Inoue to beat her husband.

It said Inoue wasn't entitled to a divorce because his philandering started all the trouble.

Mrs. Roosevelt Rides In Camel Procession

KARACHI, Pakistan — (AP)—Mrs. Franklin D. Roosevelt rode in a procession of 127 camel carts Wednesday as a part of Pakistan's welcome to her.

She was greeted on her arrival at the airport for a seven-day visit by 10,000 persons, mostly women and children.

Mrs. Roosevelt dined with Prime Minister Khwaja Nazimuddin Wednesday night.

Hatchet Spuds Garnish Meat February 22

Salute February's notable birthdays! For instance, remember America's first president on Feb. 22 to your family with a gayly garnished meat platter.

In keeping with the occasion, decorate your roast beef, ham or pork platter with potato "hatchets." Simply cut potato slices to resemble little hatchets, then fry them in deep hot lard as for French fried potatoes.

If the main dish for dinner is a stew, turn it into a meat pie. Merely top the meat chunks and vegetables in gravy with minute "stars" and "stripes" cut from pastry or biscuit dough. Biscuit or pastry hatchets make another clever topping for your stew. They'll be all the more interesting if you serve the stew in individual table casseroles. Or you can cut your pastry or biscuit dough in the form of Washington's famous tricorne hat, then decorate the hat with bits of pimiento.

DRIED BEEF GOLDEN
4 tablespoons butter
4 tablespoons flour
2 cups milk
3 hard-cooked eggs
3 to 4 ounces dried beef
6 slices buttered toast

Melt butter in a heavy pan or skillet. Add the beef cook until slightly crisp. Blend flour and milk and cook mixture until thickened. Ring constantly. Add the chopped hard-cooked egg and season with salt and pepper. Cut toast slices diagonally, arrange two on each plate and top with beef mixture. Garnish with cooked sieved egg yolks.



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SPICE TIPS

Nutmeg is a real all-around spice. It works wonders when sprinkled on cauliflower, spinach or string beans. And just a pinch in the crust makes even a meat pie more flavorful than ever. Meat balls, fixed Swedish Style, also call for a dash of nutmeg.

Delicious sprinkler over ice cream or puddings, nutmeg (or cinnamon, if you prefer) adds special flavor to a quick sauce. Just add 1/4 teaspoon to 1/2 cup of any of the prepared chocolate syrups. Serve it over vanilla, rice or custard pudding. This spicy Chocolate Syrup (or sauce) is delicious, too, in plain milk or egg nog (an excellent way to get that "egg a day" into young sprouts).

For a more flavorful use of cottage cheese it's always good to remember nutmeg as the spice for more flavor. Its wonderful sweet spiciness adds a warm undertone to naturally bland cottage cheese. Try making cheese balls for garnishing salads. Dust with nutmeg—or for a variety of flavor, you can vary your spice—dust one with paprika, one with cinnamon, or even an herb such as basil.

Nutmeg is ideal for desserts. And to many people the perfect dessert is always sliced apples, cheese and crackers. For flavor variety, however, give the apple slices a quick sprinkle of powdered nutmeg (or mace)—you'll love the difference.

Good as a dessert, but equally fine as a meal starter, is broiled grapefruit. Try this—seed the grapefruit halves and remove the center. Cut around sections. Sprinkle with a dash of powdered nutmeg or mace and a little brown sugar. Broil slowly 15 to 20 minutes (watching so it doesn't burn). Garnish with a maraschino cherry and serve hot—you'll have the old familiar grapefruit but with a "new look."

CHOPS, CELERY STUFFED

Celery stuffing is ideal for pork chops. Simply add chopped celery to bread stuffing and season with minced onion and parsley. To stuff, cut the chops along the bone fill with celery combination, then brown them thoroughly in lard or drippings. Cover and cook on top of the range or in a 350° F. oven for 45 mins. to 1 hour.



Sandwiches Ideal For Serving Crowd

Almost everyone likes sandwiches—particularly if they are the hot and hearty kind. They're ideal for feeding a crowd—and can be served with plenty of paper napkins to save on dishwashing.

A cheese sandwich is an old American favorite and tastes good whether grilled or broiled open-face in the oven. Cheese will add flavor and substance to many types of sandwiches—for instance, slices of sharp Cheddar cheese added to a tuna fish sandwich makes an excellent flavor combination. For extra goodness dip the sandwich in a milk and egg mixture and French toast in butter.

Chicken Turnovers are a wonderful idea if you know of a party a day or so ahead. Make the creamed chicken (a fairly thick sauce) and pastry ahead, then the morning of the party assemble and bake the Turnovers. Just before serving reheat and wrap individually in waxed paper.

For easy, flavorful contrast to hot sandwiches serve crisp celery, pickles and olives. Tall glasses of cold milk, egg nog or steaming cups of hot cocoa are an ideal beverage. For dessert serve vanilla ice cream and chocolate brownies.

French-Toasted Tuna Cheese Sandwiches

1 7 oz. can tuna flakes
1 tsp. lemon juice
1/2 cup diced celery
3 tsp. mayonnaise
4 tsp. butter
12 slices bread
6 slices Cheddar cheese
2 eggs, beaten
1/2 tsp. salt
1 cup milk
2 tsp. butter

Combine tuna flakes, lemon juice, celery and mayonnaise. Butter slices of bread on one side; spread 6 buttered slices with tuna mixture. Top each with a slice of cheese and place remaining slices on top; chill. Combine eggs, salt and milk; stir to blend. Dip each sandwich in mixture. Melt butter in frying pan and lightly brown sandwiches on both sides, turning once. Serve hot. Serves 6.

Broiled Cheese Rolls

1/2 cup chopped celery
1/2 cup pickle relish
6 frankfurter rolls, split lengthwise

Butter, softened for spreading
1 jar dried beef or small can of deviled ham, tuna fish or crab
2 cups grated Cheddar cheese

Combine celery and pickle relish. Spread cut surfaces of rolls with butter. Place layer of meat or fish on each half. Spread celery relish mixture over meat and sprinkle tops generously with cheese. Broil sandwiches about 5 inches below broiler until cheese melts and bubbles, about 5 mins.

SAVE 10¢ with COUPON
On Page 21

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