# tousehold fleus



LET THE GOBBLER STRUT ITS STUFF!

THIS WEEK'S MENU

\*Roast Turkey

\*Sausage Stuffing

\*Cranberry Orange Relish \*Sweet Potato Puff

\*Brussels Sprouts

\*Hot Rolls

\*Pumpkin or Mincemeat Tarts

Hot Coffee

½ cup milk or ¼ cup evaporated milk and ¼ cup water.

Add the melted fat, seasonings and

milk to the potatoes. Beat the egg

separately, add yolk first and fold

buttered casserole dish, set in a

pan containing hot water and bake

15 to 50 minutes at 375 degrees un-

til light and puffy. Marshmallows

may be placed on top of casserole during last 7 minutes of baking time.

you'll want something crispy and

\*Cranberry-Orange Relish.

(Serves 12)

2 cups cranberries, cleaned, washed

Grind all the fruit together by put-

ting through a coarse food grinder.

Mix the ground fruit with sugar

and let stand about an hour before

\*Brussels Sprouts.

Brussels sprouts lend a bright

touch of green when served plain

with butter or crumbled, cooked

chestnuts. Pick the dead leaves off

the sprouts, then soak them in cold

salted water for 1/2 hour. Wash and

out in boiling water and let cook

until just tender, about 15 to 17 min-

utes. Drain, reheat, and serve after

\*Magic Yeast Rolls.

½ cup sugar (rolled in later)

2 packages granular yeast

Sift flour. Add to 11/2 cups of

flour the salt and shortening. Com-

bine as for pie crust. Combine milk

and hot water. When luke-warm,

add yeast and 1 tablespoon sugar.

Combine with first mixture; beat until smooth. Cover and let stand

20 minutes. Add eggs, vanilla and the rest of the flour. Stir until it

becomes a smooth, sticky dough,

but stiff. Tie dough into a clean

cloth (wring out in cold water first).

Drop in a pail of cool water. In an

hour the dough will rise to the top.

Remove and turn on a platter and cut into pieces the size of an egg.

Roll in sugar and nut mixture. Twist

into figure eights. Shape and turn

onto a greased pan. Let stand 5

minutes and bake 10 minutes at 425

Remember how mother used to

make her pumpkin pie and tarts the

self besides giving the tarts a chance to mellow and ripen for ex-

\*Pumpkin Filling.

(Makes 1 large pie or 10 to 12 tarts)

11/2 cups prepared pumpkin

For fresh pumpkin, steam or bake

until soft and put through a sieve.

Add remaining ingredients in order

given. Turn into crust lined pie

tin or tart pans and bake first in a very hot (450 degrees) oven, then

reduce temperature to 325 degrees

(Released by Western Newspaper Union,

cup brown sugar

½ teaspoon ginger

1 teaspoon salt

1½ cups milk

and bake 25 minutes.

teaspoon cinnamon

degrees E.

day before and

how good they al-

ways tasted after

they stood in the

cool pantry over-

night? Why not

try it this time?

It'll save you a

great déal of fuss

on the big day it-

tra good flavor.

2 eggs

3 cups bread flour

1 teaspoon vanilla

1 tablespoon sugar

1/4 cup hot water

1 cup chopped nuts

1 teaspoon salt

½ cup butter

½ cup milk

3 eggs

With all the soft food of the meal,

white to the potato. Place in a

Pickled Beets

Oyster Stew

Celery Curls

\*Recipe Given

Salt and pepper

tart as a relish.

2 oranges, whole

cup sugar

serving.

#### THANKSGIVING

This holiday is ours! As you bustle about and plan this year's Thanksgiving dinner, re-



member this is the day we give our thanks for the bounteous harvest of the year, for the peace and the prosperity, singularly ours. Remember, too, and cherish the fore-

sight of the Pilgrims who had the courage to start carving out this land of ours!

Yes, this holiday is ours, so let it be filled with the spirit of the day and wholehearted thanks.

Some foods are synonymous with Thanksgiving without which the day wouldn't be complete, but don't get into a rut about having the same dinner every year, vary the trimmings a bit and fascinate the family.

Thin wisps of croutons will intrigue if you serve them in the oyster stew

#### \*Oyster Stew. (Serves 6 to 8) 1 pint oysters

tablespoons butter quart milk Salt and pepper

Put cleaned oysters, oyster liquor strained, butter and seasonings in a saucepan and simmer gently until oysters curl at the edges. Heat the milk, add to the oysters and serve

Has the family become a trifle weary of your old stuffing? Then try this savory

new one with yummy sausage flavoring which is right at home with either turkey, goose, duck or chicken. The

sausage stuffing will do a proud job with stuffed veal, pork or shoulder of lamb:

#### \*Sausage Stuffing. (Makes 6 cups)

4 cups soft bread crumbs 1/3 cup butter

3 tablespoons chopped onion

½ teaspoon salt Pepper

1/2 teaspoon sage or thyme ½ cup chopped celery

2 cups sausage in the bulk Melt butter, add onion and cook until it becomes yellow. Add bread crumbs mixed with seasonings. Mix in chopped celery and sausage. Cook 2 minutes, stirring constantly.

\*Turkey.

Small birds are allowed 25 to 30 minutes per pound for baking, large birds, 22 to 25 minutes per pound. Your oven should be set at 325 to

#### \*Sweet Potato Puff.

(Serves 10 to 12) 4 cups mashed sweet potato

2 tablepsoons fat 1 egg

#### LYNN SAYS:

To clean the turkey, singe it first, then remove the pin feathers with tweezers. Scrub the out side with water. The, inside should be wiped with a damp cloth. If there is any foreign odor, a half teaspoon of baking soda may be added to the water with which the turkey scrubbed.

Allow 1 pound of turkey to each person. Allow 1 cup of stuffing to each pound of turkey. When stuffing, be sure to put some in the neck for this will give the bird a good full shape. Fasten the skin from the neck to the back. Stuff the cavity but do not

pack since dressing swells. For good roasting and easier carving truss the bird, by inserting a long needle through breast, through rib at the base of the thigh. Draw the cord through and bring the string across by pulling the cord through the openings formed by folding the wings triangularly onto the back. Tie

the cords. Insert the needle through the drumstick joints, bring the cord around the tail, through the backbone, and tie securely. Remove cord before serving.

Washington, D. C. NAZI SABOTAGE

The man to watch in Europe today-next to Hitler-is a suave and charming diplomat in named Franz von Papen. It is always a significant omen when Hitler sends Von Papen to a country. It means he has dire and potent intentions regarding that area.

It was Von Papen who went to Austria as ambassador to soften it in preparation for the Nazi occupation. It was Von Papen who 26 years ago tried to do the same thing here. And now, with weather getting cold in Russia and Hitler running lower and lower on oil, a Nazi squeeze on Turkey becomes almost inevitable. To prepare for it, Ambassador Von Papen has been working overtime in Turkey.

Almost forgotten is Von Papen's attempt to soften and sabotage the United States during the last war. But his operations here indicate the lengths to which he may go in Turkey to bring that country into the Axis.

In 1915, Von Papen was German military attache in Washington when Count Johann von Bernstorff returned from England with a satchel containing \$150,000,000 in German treasury notes.

Von Papen, then in Mexico City, hurried north, and immediately began organizing a network of

Invasion Via Canada.

After selecting his agents carefully, Von Papen laid the following plans:

No. 1. To invade Canada through British Columbia with the aid of German warships in the Pacific and German reservists in the United States. This plan was vetoed by Von Bernstorff.

No. 2. To blow up the Welland canal. This scheme likewise was abandoned, because the canal was too well guarded.

No. 3. To blow up Canadian railroads in an effort to prevent transportation of Japanese troops through Canada. (The Japanese were fighting with the Allies.)

No. 4. To blow up the Internation-bridge at Vanceboro, Maine. This was accomplished through an agent named Werner Horn. Von Papen was so industrious and

unscrupulous that he over-reached himself, and Wilson demanded his recall. But when he reached home, both he and Bernstorff were awarded decorations, and both promoted. Subsequently, Von Papen became chancellor of Germany and he took part in the conspiracies which brought Hitler into power.

RUSSIAN REQUEST-A DRIBLET Averell Harriman's confidential report on Russian requests for aid was vastly different from British requests after Dunkirk. In comparison with the British, the Russian orders seemed a mere driblet.

After the Lowlands debacle, the British had to start from scratch; having lost practically all their armored equipment and most of their field artillery. The Russians have lost tremendous quantities of material, but judging from their relatively modest requests, they still must have a lot left.

One of the chief things they asked for was 75 and 105 mm. guns, which, luckily we can supply. Production figures are a military secret, but these cannon are now rolling off assembly lines in quan-The Russians also asked for machine guns, which we can furnish also in large numbers, since machine gun production is at a high

One of the biggest, and pleasantest surprises to Harriman was that the Russians do not need machine tools, at least for the present. This took a big load off his mind, as both the U.S. and Britain have few tools to spare right now.

Note: U. S. military experts consider lack of co-ordination between the three Russian armies to be one of the principal reasons for the break through in the center against Moscow. Although there has been a shift of Russian generals, doubt still exists about the co-ordination of the three armies under a cenof the three tral command.

#### INFLATION CURE

Here is the inside lowdown on Price Administrator Leon Henderson's own private preventive against inflation.

He disclosed it to a group of Charlestown, W. Va., business men during a speech on the dangers of runaway prices. One of the audience asked Henderson how a business man could best protect himself against inflation.

"Work like hell," was the prompt reply, "and go to church regularly.

#### MERRY-GO-ROUND

Introduced to a British production expert who had just completed a survey of U. S. defense plants, OPM boss William Knudsen took him off his feet by inquiring "What impressed you least?"

A sports commentator, sponsored by a shaving cream, called the duke of Windsor in Baltimore, inviting him to appear as guest star on the radio program, the money to be paid to British charity. The duke declined-even before he was told the offer was only \$100.

## PATTERNS SEWING CIRCLE



FALL sewing will be taken up with renewed interest when this pattern comes into your house! This two piecer is a style of many uses to be interpreted in various materials! It is smart, wonderfully comfortable and, as every woman knows, kind to the figure. Pattern No. 1473-B is especially successful as it offers the new longer top, with darts fitting it smoothly through the waistline.

#### When McKinley Turned And 'Brought Up' Mother

A short while after her son had assumed the presidency, Mrs. McKinley was interviewed.

"What would you consider most important in raising a child to be President?" asked one reporter.

many things to teach boys. They should be taught to be hon-est, reliable, fair." Then she added: "But I didn't really bring New York City, and you will remy boy up to be President. I brought him up to be a good man. That's all any mother can do. First thing I know my son turned around and began bringing me up to be the mother of a President!"

When the shopping list is long, and the purse none too full, ciga-rettes and smoking tobacco come the front as ideal gifts for the holiday season. The welcome they get from any smoker is all out of get from any smoker is all out of proportion to their modest cost. That's why Camel—America's favorite cigarette, and Prince Albert Smoking Tobacco—the National Joy Smoke—rank as leading gifts on the Christmas shopping lists. Dealers are featuring the Camel carton—ten packs of "20's"—and a novel Camel package of four "flat fifties," also Prince Albert in the pound tin and the pound glass humidor—all specially gift packaged.—Adv.

#### There are three buttons closing the top and four patch pockets. This new length jacket fits well down over the hips and the skirt follows a gently flaring line below. It's a frock to make now in plaid wools, it will be suit-like in gabardine or corduroy, especially when worn with the crisp white.

dickey. Barbara Bell Pattern No. 1473-B is designed for sizes 12, 14, 16, 18 and 20. Corresponding bust measurements 30, 32, 34, 36 and 38. Size 14 (32) with short sleeves, requires 43% yards 35-inch material, 3 yards 54-inch material, 3% yard 35-inch material for dickey. Send your order to:

SEWING CIRCLE PATTERN DEPT. 149 New Montgomery Street San Francisco Enclose 15 cents for each pattern. Pattern No. ..... Size..... Name ..... Address .....

### ASK ME ANOTHER

A General Quiz

1. What island is famous for its lake of asphalt?

The Questions

2. What is a cogent argument? 3. How old are the Union Stock Yards in Chicago?

4. Who was elected governor of two states? 5. What is another name for a

zingaro? 6. In what year was the first presidential election held?

7. What color is the stone called lapis lazuli? 8. What common name is given

to sodium silicate? 9. The Smithsonian institution in Washington is named after what person?

#### The Answers

1. Trinidad is famous for its lake of asphalt.

2. A convincing one.

3. Seventy-five years. 4. Sam Houston (governor both Tennessee and Texas).

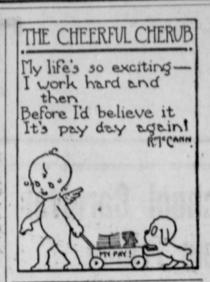
5. A gypsy.

6. In 1789. 7. Blue.

Water glass. 9. James Smithson, a British chemist, who left \$500,000 to establish the institution.

#### Delicious Recipes Free

Would you like to try a brand new delightful recipe for Apple "That's a difficult question," replied Mrs. McKinley. "There are Bread and dozens of other ange Bread and dozens of other ange Bread and dozens of other ange Bread and dozens of the state appetizing recipes? Just drop a post card to Standard Brands, Inc., Dept. W, 691 Washington Street, ceive a grand cook book absolutely free.-Adv.





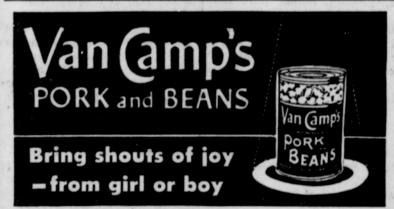
A Ready Hook Luck affects everything; let

your hook always be cast; in the stream where you least expect it, there will be fish.—Ovid.



Useful to Others True charity is the desire to be useful to others without thoughts of compensation.-Swedenborg.

Appreciation Enjoy the present hour, be thankful for the past.—Cowley.



Honor, Then Courage Whether you be man or woman greatest quality of the mind next you will never do anything in this to honor.—James L. Allen.

world without courage. It is the

