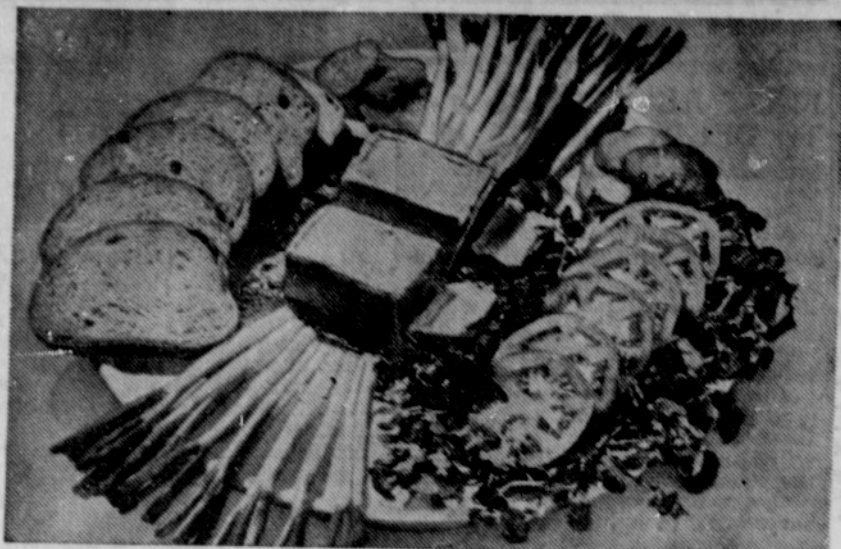


Household News

by Lynn Chambers



Cheese Trays Help You Through Sugar Rationing Period!
(See Recipes Below.)

Take It Easy on Sugar

No sweets with sugar rationed? Why, of course. With honey, corn and maple syrup, molasses, and prepared pudding mixtures, you can learn how to prepare delightful sugar-saving desserts, cakes and cookies that will not only take you gracefully through the sugar-rationing period but will also remain favorites with you long after these times are past.

Honey blends with raisins and spices in this delicious melt-in-your-mouth pie.

Honey Raisin Crumb Pie.

- 1 egg yolk
- 1/2 teaspoon ginger
- 1/2 cup bread crumbs
- 1/2 cup flour
- 1 teaspoon cinnamon
- 1/2 cup hot water
- 2 tablespoons butter
- 1/2 cup raisins
- 1/2 cup honey
- 1/2 teaspoon nutmeg
- 1/2 cup nut meats

Blend hot water with honey and add egg yolk. Mix flour, crumbs and spices. Rub in butter. Place a layer of raisins on unbaked pie shell, cover raisins with layer of nut meats, and pour over honey-water-egg mixture. Top with layer of crumb mixture. Bake at 450 degrees until crust browns at edges, reduce to 325 degrees for 20 minutes or until firm.

Magic Chocolate Pie.

- 2 squares unsweetened chocolate
- 1 1/2 cups sweetened condensed milk
- 1/2 cup water
- 1/2 teaspoon salt
- 1/2 teaspoon vanilla
- Baked pie shell (8-inch) or cookie pie crust

Melt chocolate in top of double boiler. Add sweetened condensed milk and stir over rapidly boiling water 5 minutes until mixture thickens. Remove from heat. Add water and salt. Stir until thoroughly blended. When cool, add vanilla. Pour into baked pie shell, or cookie crumb crust. Chill.

Get your full quota of milk into the diet by serving it in this dessert combination with rennet powder. No sugar required!

Marshmallow Maple Rennet-Custard.

- 1 package maple rennet powder
- 1 pint milk, not canned
- 5 marshmallows, diced

Dissolve marshmallows in 1 cup hot milk. Then add 1 cup cold milk and warm slowly, stirring constantly. Test a drop on the inside of wrist frequently. When COMFORTABLY WARM (110 degrees), not hot, proceed according to directions on package. Chill, then serve.

Butterscotch Ice-Box Cake.

- 1 recipe butterscotch cornstarch pudding
- 1/2 cup cream, whipped
- Lady fingers or cake strips

Lynn Says:

Household Tips: Are you wondering how those pots and pans are going to last for the duration? Since the production for these has been sharply curtailed, you will want hints on keeping them in "cooking" condition:

Aluminum: Leaving food in aluminum longer than necessary, soaking the utensil before washing and alkalies such as soda spell short wear for this metal. If you want to clean aluminum without endangering its wearing period, use very fine scouring powder or steel wool for discolorations. Or, cooking acid foods like tomatoes, rhubarb and apples will do the trick.

Iron: Wash in hot, sudsy water. If this doesn't clean it, use hot soda and water. If rusted, use scouring powder or steel wool. Always dry completely and wrap in paper for storage.

Tin: This metal does not keep shiny indefinitely. Remove burnt foods by boiling in soda and water for five minutes, never longer. Rinse and dry thoroughly.

THIS WEEK'S MENU

- *Lemon Smothered Chops
- Broiled Tomato Slices
- Buttered Noodles
- Vegetable Salad Bowl
- Date-Nut Bread
- Butter
- Diced Fresh Fruit
- *Apple Sauce Cake
- Beverage
- *Recipes Given

Prepare butterscotch pudding as directed on package. Cool. Fold in whipped cream. Line bottom and sides of mold or loaf pan with waxed paper. Arrange layer of lady fingers on bottom and sides of mold. Turn 1/2 of pudding into mold; cover with layer of lady fingers. Turn remaining pudding into mold and place another layer of lady fingers on top. Chill 12 to 24 hours in refrigerator. Unmold.

Bermuda Appetizers.

Chop Bermuda onion finely, marinate and drain. Spread on crisp crackers and cover with slice of Liederkranz cheese. Thin slices of rye, pumpernickel or whole wheat bread which have been buttered may be used instead.

You can do all sorts of things with cheese as a last course and serve it in place of fruit.

Camembert has an affinity for fruit. Try it with crackers served with a bowl full of summer's luscious fruits or, try American-made equivalents of Roquefort and Blue cheese spread on hot buttered Boston brown bread tossed with after dinner coffee in place of dessert. Serve a cheese tray for refreshments and spare the sugar ration.

This spicy apple sauce cake requires only 1/2 cup of sugar.

*Apple Sauce Cake.

- 1/2 cup shortening
- 1/2 cup sugar
- 2 eggs
- 1/2 cup molasses
- 2 cups cake flour
- 3 teaspoons baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cloves
- 1/2 cup apple sauce
- 1/2 cup raisins

Cream shortening; add sugar slowly, beating in well. Add well-beaten eggs and beat until well blended; add molasses. Sift together dry ingredients and add alternately with apple sauce to first mixture. Add raisins. Bake in greased square baking pan in moderate oven at 350 degrees about 1 hour. Frost with:

Raisin Nut Frosting.

- 1 egg white
 - 1/4 cup light corn syrup
 - 1/2 teaspoon vanilla extract
 - 1/2 cup chopped seed raisins
 - 1/2 cup chopped pecan meats
- Beat egg white until stiff. Add syrup slowly, beating constantly. Add vanilla and half of raisins and nuts. Spread between layers and on top of cake. Sprinkle with remaining raisins and nuts.

*Lemon Smothered Chops.

- (Serves 6 to 8)
- 2 pounds pork or lamb chops, cut thick
- Put in a large covered skillet or chicken fryer. Cover top of meat closely with:
- 2 unpeeled lemons, sliced
- 1 large sweet onion, cut in rings
- 1 green pepper, cut in rings
- 1 teaspoon salt
- Pour over all:
- 2 cups tomato juice

Dot with flakes of fat cut from meat or butter. Cover and cook on top of stove 1 1/2 hours or until done. Lift onto a hot platter, being careful to keep lemon, onion and pepper slices in place. The meat cooked this way acquires a chicken texture and color, while the lemon, onion, pepper and tomato make a delicious sauce accompaniment.

Have you a particular household or cooking problem on which you would like expert advice? Write to Miss Lynn Chambers at Western Newspaper Union, 210 South Desplaines Street, Chicago, Illinois, explaining your problem fully to her. Please enclose a stamped, self-addressed envelope for your reply.

Released by Western Newspaper Union.

Washington Merry-Go-Round

DREW PEARSON

Washington, D. C.

WAGE STABILIZATION

You can write it down that the President will use his executive powers to keep wages in check rather than ask congress for any new legislation dealing with wage stabilization.

There are two reasons for this: (1) Wage control legislation would be sure to stir up another bitter congressional controversy, as bad or worse than the brawl over farm parity prices. It might even require months to get both houses to agree on a bill satisfactory to the administration.

(2) The President believes that the policy proposed by the War Labor board's recent steel wage decision—limiting wage increases to 15 per cent over scales prevailing on January 1, 1941—plus additional rationing of consumer goods, will be sufficient for the time being to brake inflation threats to the working man's pocketbook.

Inside fact is that the War Labor board is contemplating only one further step in its wage stabilization program, and this is not so much an anti-inflation move as a concession to certain labor groups and a contribution to the prosecution of the war.

Wages in certain industries, including shipyards and tool-and-die plants, are above the 15 per cent increase ceiling set by the board. This raises the question—shall wages in these industries be brought down to conform with scales in other war plants which pay below the ceiling?

The answer is—there will be no reduction in wages. The President has decided definitely against this.

Instead, to prevent piracy and migration of workers away from vital war plants paying below the 15 per cent ceiling, the War Labor board is planning to amend its wage policy to permit the payment of "premium wages" (above the ceiling) in such plants.

Note: One industry sure to be allowed "premium wages" is aircraft, which has lost many workmen, by piracy and migration, to higher-paying shipyards.

NEW ARMY FOOD

To save shipping space, the army is sending food overseas in dehydrated form. Experiments in taste-preserving dehydration have been carried out and tested on a group of army cooks.

At the Chicago depot of the quartermaster corps, the cooks sat down to a meal of dehydrated foods, principal item on the menu being scrambled eggs made by adding water to a yellow powder.

It has been discovered that one pound of dehydrated turnips will serve 28 persons, after water is added.

BEHIND THE AIR CORPS

This war will be won or lost in the air. But despite that fact the air forces will win or lose the war on the ground. In other words, the success of operations in the air depends on ground crews, who outnumber air crews ten to one.

Featured in the headlines and the newsreels every day are the pilots and machine gunners. But the unsung heroes of this war are the ground crews.

Real fact is that it takes only one man to pilot a fighter plane, but it takes eight or ten maintenance men to keep it in shape to fight. A four-engine bomber requires a flying crew of nine, and a maintenance crew of 25. Often a ground crew will be assigned exclusively to one plane, and will become attached to it with the affection a stable boy has for a race horse.

Chief of Staff General Marshall has revealed that the over-all strength of the air force is expected to reach 1,000,000 men by the end of 1942, and 2,000,000 by the end of next year. If the war is won in 1943, it will be won by these 2,000,000 men. But 1,800,000 of them will be "fighting" on the ground.

They are the overall-boys, the grease monkeys, the men who spend all day overhauling an engine which has been flying all night, the men who know what heat is like in the deserts of Africa, because they don't get up in the air for relief, as do the pilots.

OVERSEAS CANDY

The quartermaster corps is in the market to buy 2,500,000 pounds of hard candy: peppermint, orange, lemon, lime, anise, and cherry.

The hard candy is being bought for overseas troops, as part of the regular field ration. Official explanation is that candy is an excellent source of energy.

AFRICAN CAMEL CREWS

They are the mechanics, the armors, the metal workers, the welders—yes, and they are the pick and shovel men who build the landing fields in foreign posts, and repair them after enemy bombers have passed over. They are also the cooks and the mess boys, the pay masters, the doctors, and the truck drivers. In short, they are the men who perform every duty that keeps a plane in the air.

They do everything except replace the African camels.

PATTERNS

SEWING CIRCLE

8199



SO, YOU are going to have a baby? Well, the clothes problem can be settled very easily—with a frock and jacket—just the type we offer in this pattern. Frock has cap sleeves, pleats down the front provide all the extra fullness needed and is very easy to make. The jacket tops off a very successful outfit which can be produced at small expense at home.

Pattern No. 8199 is made in sizes 12, 14, 16, 18, 20 and 40. Size 14 dress and jacket requires 6 1/2 yards 39-inch material.

Ribbon Banded.

THE short cut to glamour these days is to add a dirdnd frock to your wardrobe. Today's pattern brings you the very style everyone seems to be wearing. For individual style excitement the long torso top of this model is banded with

ASK ME ANOTHER?

A General Quiz

The Questions

1. Does February ever have five Sundays?
2. To what political party did George Washington belong?
3. Does a beam of light from the sun travel equally as fast as a beam of light from a candle?
4. What had the following women in common—Lot's wife, Bluebeard's wife and Adam's wife?
5. How many Pilgrim Fathers landed from the Mayflower?
6. What capital city of what country has had three names all within this century?
7. What is the date of the year following 1 B. C.?
8. What is a shaddock?

The Answers

1. Yes. It will again have five in 1948 and 1976.
2. The Federalist party.
3. They travel at the same speed.
4. Curiosity about forbidden matters led to disastrous consequences.
5. One hundred two.
6. St. Petersburg, Petrograd and Leningrad, in Russia.
7. 1 A. D.
8. A pear-shaped citrus fruit.

JUST AS

BEING

One Good Reason

"I never see your husband looking at another woman."
"No, George is devoted to me. Besides, he's so nearsighted."

It is generally conceded that women are the fair sex. But does that imply that the men are unfair?

That Sort of Fellow

"Is that man annoyed with you? I notice he didn't return your greeting."
"Oh, he lives next door to me. He never returns anything."

That Kind

"In my time I've had a dozen men at my feet," she boasted.
"Chiropractors?" inquired her friend.

The Egotist

The performing flea and an elephant crossed a jungle bridge together.
"Oh, boy," whispered the flea in the elephant's ear, "we certainly made that bridge shake!"

Dead Giveaway

They had had a little argument. When the wife went into the hall she met the maid and became suspicious.

"Mary, were you listening?" she asked the girl.
"No, ma'am."

"Mary, don't deny it—your hair is still standing on end."

How to keep that schoolgirl complexion—Hide it where your sister will not find it.

And Then Some

"I always believe in weighing my words before speaking," said Mrs. Hopkins.

"And you don't give short weight, either," replied her husband.

ALL-BRAN FUDGE SQUARES—BEST YOU EVER TASTED!

Every mother in the land will want to bake these scrumptious cookies. Children will demolish a plate of them in a wink. Grown-ups rave about their "different" taste and new crunchiness. They're made, of course, with the famous cereal, Kellogg's All-Brans.

KELOGG'S ALL-BRAN FUDGE SQUARES

- 3 squares unsweetened chocolate
- 1/2 cup butter
- 2 eggs
- 1 teaspoon vanilla extract
- Melt chocolate over hot water and add butter. Beat eggs well, add sugar and beat until light and fluffy. Add melted chocolate and butter. Stir in flour, All-Brans, chopped nutmeats and flavoring. Pour into greased pan, making a layer about one-third inch thick. Bake in moderate oven (375° F.) about 20 minutes. Yield: Sixteen 2-inch squares (8 x 8 inch pan).

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