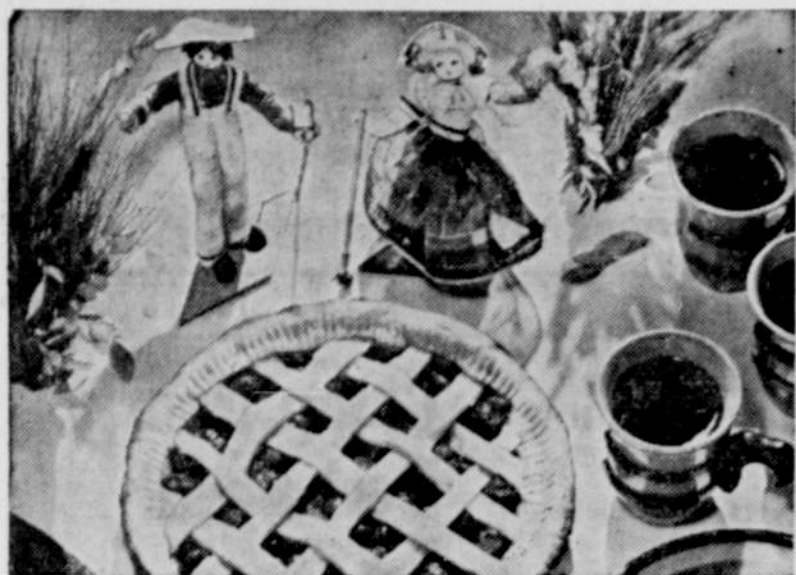
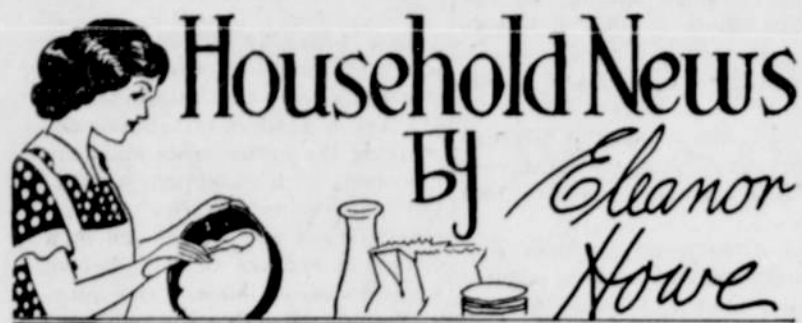




HARVEST HOME PARTY
(See Recipes Below)



Everybody enjoys singing a song of harvest home, even if they haven't had a personal stake in bringing in the crops. At your harvest home party, if you follow tradition, you'll have cornucopias filled with fall fruits and garlands of wheat or grasses grouped at the center of your festive board. Little dolls dressed in overalls and aprons make amusing favors.

Farmer in the dell, blindman's buff, puss in corner, and the never to be forgotten game of charades, in which the participants can give their all in dramatic acting, are traditional juvenile game favorites that are likely to give the grown-up contingent an equally good time. You may want to do a little bit of folk dancing, with the old time fiddler, the pianist, and even an accordionist hitting off "country" songs.

When it comes to refreshments, you may decide upon anything from a big picnic spread to cookies and a refreshing beverage. A fruit pie is the most appropriate happy ending to your harvest home feast. Just a hint to your homemakers if you have trouble keeping the delicious juice in a pie; quick cooking tapioca may be used as a thickener, thus eliminating the traditional hazard of runaway juice.

Doughnuts and hot spicy cider are always an attractive and favorite combination to serve at a party of this type. Or you may like to use the old

oaken bucket for serving punch.

Cherry Pie.

2½ tablespoons quick-cooking tapioca
1 cup sugar
¼ teaspoon salt
1 tablespoon melted butter
1 No. 2 can sour cherries (2½ cups)
¾ cup cherry juice and 2 tablespoons water (to make 1 cup)
1 recipe pastry
Combine quick-cooking tapioca, sugar, salt, butter, cherries, and cherry juice; let stand about 15 minutes. Line a 9-inch pie plate with half of pastry rolled ¼ inch thick, allowing pastry to extend 1 inch beyond edge of plate. Fold edge back to form rim. Fill with cherry mixture. Moisten edge of pastry with cold water, arrange lattice of pastry strips across top. Flute rim with fingers. Bake in a hot oven (450 degrees) 15 minutes, then decrease heat to moderate (350 degrees) and bake 30 minutes longer.

Rich Drop Doughnuts.

(Makes 1½ dozen)

2 eggs
6 tablespoons sugar
2 tablespoons shortening (melted)
2 cups flour
¾ teaspoon salt
2 teaspoons baking powder
¼ teaspoon nutmeg
6 tablespoons milk

Beat eggs until very light, and gradually beat in the sugar. Add melted shortening. Sift together the flour, salt, baking powder and nutmeg, and add to the first mixture alternately with the milk. Drop from a teaspoon into deep fat heated to 375 degrees, and fry until well browned. Drain on unglazed paper. Sprinkle with confectioner's or powdered sugar.

Hot Spiced Cider.

2 quarts cider
1 cup brown sugar
1 6-inch stick cinnamon
6 whole cloves
1 teaspoon allspice
Add spices and sugar to cider; place in kettle and let simmer over heat (not boil) for 15 minutes. Strain and serve hot in small glasses. Add a little grated nutmeg, if desired.

Baked Ham.

1 whole ham
1 teaspoon whole cloves
1½ cups sweet cider
1½ cups brown sugar
½ cup orange juice
Wipe ham with a damp cloth and place in an uncovered roaster, skin side up. Roast in a very slow oven (300 degrees) allowing 25 minutes per pound of ham. About ½ hour before the ham has finished baking take from oven. Remove skin and pour off all excess fat. Cook cider and sugar together to thick syrup

stage. Add orange juice and pour mixture over ham. Dot with whole cloves. Return to oven and bake ½ hour longer, basting frequently with liquid in pan.

Old Fashioned Jelly Roll.

4 eggs
¼ teaspoon baking powder
¼ teaspoon salt
¼ cup sugar
1 teaspoon vanilla
¼ cup cake flour
1 cup jelly

Break the eggs into a bowl and allow them to warm to room temperature. Then combine eggs with baking powder and salt. Set the bowl of eggs in a smaller bowl in which you have poured hot water. With a Dover beater, beat the eggs, baking powder, and salt mixture until it is thick and light. Gradually beat in the sugar and continue beating until very light and fluffy. Remove the bowl from the hot water and, with a spoon or spatula, fold in the vanilla and the flour which has been sifted several times. Line a 10 by 15 inch jelly roll pan with buttered wax paper, and pour the batter into the pan. Bake for about 12 minutes in a moderate oven (350 degrees). Remove cake from pan and turn onto a towel which has been dusted with confectioner's sugar. Pull off paper and trim edges from the cake. Roll, and cool. When the cake has cooled, unroll it and spread with jelly which has been whipped to make it spread more readily.

Date Nut Cake.

3 cups raisins
2 cups dates (cut fine)
1 cup pecan nut meats (cut fine)
1 teaspoon soda
1 cup boiling water
Put fruit and nuts into bowl; dissolve soda in boiling water and pour over the fruit. Let stand while preparing the following batter mixture:
¾ cup butter
1 cup sugar
1 egg
2½ cups cake flour
1 teaspoon baking powder
¼ teaspoon salt
1 cup milk
1 teaspoon vanilla extract

Cream butter and add sugar gradually. Add egg and mix well. Add fruit mixture. Mix and sift all dry ingredients and add alternately with the milk and vanilla extract. Place batter in three well-greased layer-cake pans. Bake in a moderate oven (365 degrees) for approximately 35 minutes. When cool, put layers together with boiled icing to which chopped dates and raisins have been added. Then ice with the plain boiled icing.

Chocolate Nut Gingerbread.

¾ cup butter
1 cup brown sugar
2 ounces chocolate (melted)
2 eggs
1½ cups cake flour
1½ teaspoons baking powder
2 teaspoons ginger
¼ teaspoon cloves
¼ teaspoon salt
½ cup milk
½ cup nut meats (chopped fine)

Cream butter thoroughly and add the sugar slowly. Add melted chocolate and eggs, one at a time, beating well. Sift dry ingredients and add alternately with the milk, beating between each addition. Add nut meats. Bake as a loaf cake in a moderate oven (350 degrees) for approximately 45 minutes. Serve with whipped cream, sprinkled with cinnamon, or with chocolate fudge icing.

Magic Fruited Macaroons.

(Makes about 30)

½ cup sweetened condensed milk
2 cups coconut (shredded)
1 cup dates (chopped fine)
Mix together the sweetened condensed milk and coconut. Add finely chopped dates. Drop by spoonfuls on greased baking sheet, about 1 inch apart. Bake in a moderate oven (350 degrees) 10 minutes, or until a delicate brown. Remove from pan at once.
(Released by Western Newspaper Union.)

Washington MERRY-GO-ROUND

WASHINGTON, D. C.

SECRET WEAPON

Britain's new secret anti-aircraft weapon, which is described as neither "gun, ray, nor balloon," is the most ingenious defense instrument the war has yet devised, according to military reports received here.

It consists of a shell which when fired by an anti-aircraft gun, explodes at a desired level and releases a new kind of gas. This gas has the same density as air and does not dissipate. It holds together and constitutes a sort of invisible balloon. The gas is harmless—except when it explodes, and then it possesses tremendous destructive power.

Explosion is by ignition. An airplane engine roaring through one of these gas masses ignites it and causes an explosion which tears the plane to pieces. That is the way the British are reported to be using it.

NEW AID FOR BRITAIN

Another historic move to aid Great Britain, almost as significant as the destroyer-islands deal, is now on President Roosevelt's desk.

It is a plan to sell to the British 30 merchant vessels owned by the United States government and now tied up in the James river, Virginia. The vessels, built during the World war, are desperately needed by Great Britain because of her severe shipping losses in submarine and aerial warfare.

In the once-scorned James river fleet, controlled by the maritime commission, are the only ready-made vessels in the world today that can be purchased in quantity. The fleet consists of 92 ships of about 8,000 to 10,000 tons each. The engines are in fair condition, having been turned over periodically by the navy. However, considerable repairs will have to be made to other parts of the ships by the British, totaling \$165,000 each.

The British plan to offer about \$30 a ton for the vessels, which is considered high in view of the fact that they will have to spend \$165,000 or about \$20 per ton for repairs. The total price paid to the United States for the ships will be in the neighborhood of \$8,000,000, while the total British repair bill will be about \$5,000,000.

FROM MISSOURI

One of the greatest publicity drives in U. S. political history is about to be launched.

From thousands of billboards, posters, window signs, movie screens, radios and sound trucks, the voters of the country will be bombarded with arguments, slogans and oratory until November 5 as to why Wendell Willkie should be elected President of the United States.

The campaign will be under the auspices of the Republican national committee, but its real authors are a group of live-wire St. Louis business men headed by bustling Edgar Queney, president of the Monsanto Chemical company, one of the biggest such firms in the country.

An original Willkie booster, Queney has been giving a large part of his time to the job of electing him. He lunches daily with a score of politically smart friends, and it was at these informal powwows that the nation-wide publicity plan evolved.

Originally Missouri was to stage the show alone, but the national committee was so impressed with its possibilities that Queney was asked to apply it to the entire country. He responded with characteristic zip.

Through his influence, five leading advertising firms went to work with the agency that handles the Monsanto account, the Gardner Advertising company of St. Louis, and assigned two representatives to each state to explain the drive to local G. O. P. chiefs.

One particular point to be explained was that the cost would be too large for the national committee to bear under the Hatch act, and that the state organizations would have to carry the load. The advertising contact men have reported back that without exception the state headquarters are willing to raise and spend the necessary funds.

MERRY-GO-ROUND

For admission to a press conference with Secretary of War Stimson, newsmen must be equipped with identification cards, colored bright red.

Colonel Ward Maris, able press relations officer of war department, is literally behind the eight-ball. Planted on his desk is a billiard ball, marked with the figure eight. Hefty Rep. Frank Fries of Illinois, one-time miner, is leading the battle to save the federal mine inspection bill from being shelved in the house mines committee. Sponsored by Sen. Matt Neely of West Virginia and Rep. Kent Keller of Illinois, the measure is being stymied by an undercover filibuster.

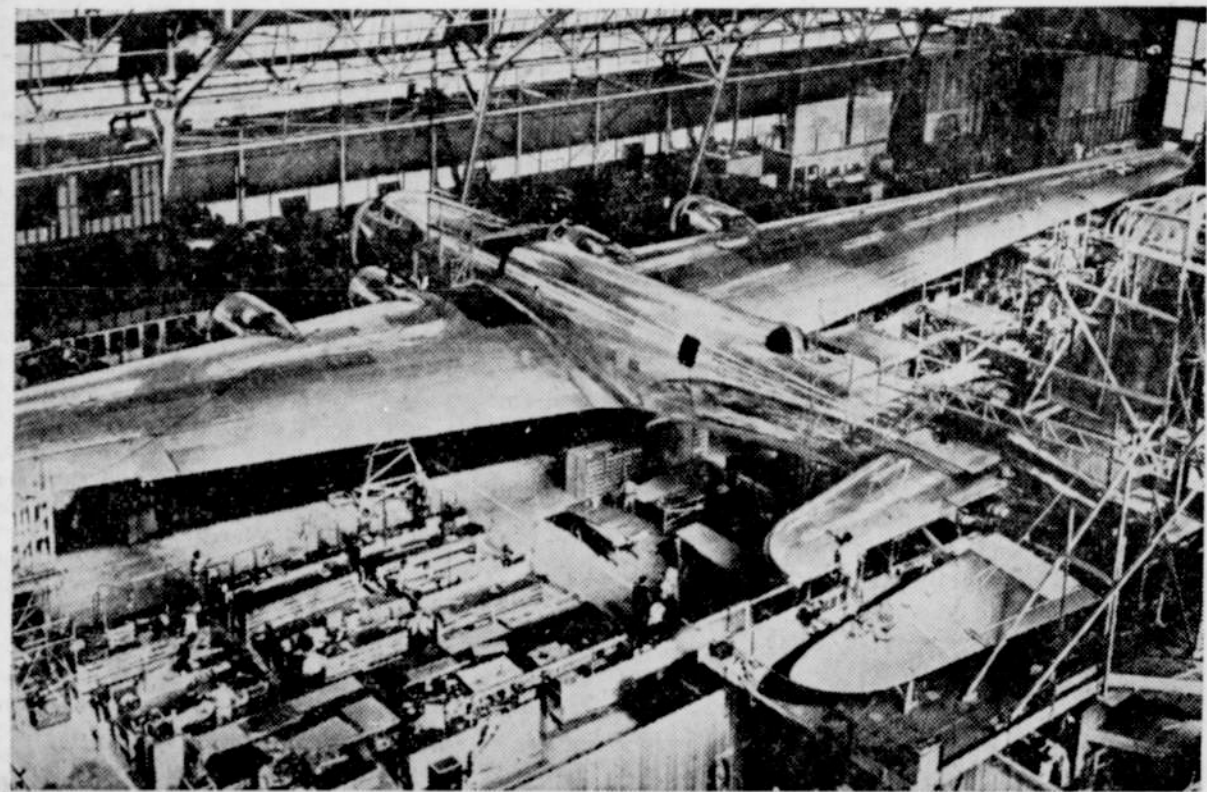
"The Republican," official organ of the Young Republican National federation, urges Willkie to name four or five cabinet members now, and campaign not with a two-man ticket but with a six or seven-man ticket.

Leaves From Great Britain's Scrap Book



Lower: A convoy steaming up the English channel, currently the most dangerous stretch of water in the world, under the guns of an escorting British warship. Upper Left: Winston Churchill surveys a great crater left by a German bomb in a London street after a night raid. Upper Right: An anti-aircraft gun crew in action during a practice session with a 3.7 "Archie" somewhere in Canada.

'Guardian of a Hemisphere'—World's Largest



The world's largest military airplane, "Guardian of a Hemisphere," will be flown late this autumn from the Douglas Aircraft company's airport. It is shown here at Santa Monica, Calif. Fully loaded for emergency mission it can take off with a gross weight of 164,000 pounds. It will be powered with four 2,000-horsepower engines. Its armament is a closely guarded secret.

Members of One Family—Count 'Em! Jimmy's Dime Movies



The Ascoli family arrive in New York on the Greek steamer, Nea Hellas, en route to their new home in the West Indies. Head of the family is Joseph Rene Ascoli, retired British industrialist, here shown with his wife and 13 of their 14 children.



Preview of Jimmy Roosevelt's coin-in-the-slot dime sound movies. For a dime a person can hear and see a three-minute musical "short."

They Fight for the 'Good Earth'



These young Chinese girls, uniformed, armed with rifles and wearing hats that camouflage them against air observation, belong to a women's fighting organization with the Chinese forces of Generalissimo Chiang Kai-shek at Chungking. Young as they are, they are well versed in guerrilla warfare.

Royal Sympathy



On the right, harried and nervous, is a newly made air raid widow, Mrs. O'Connor of London. The bomb killed her husband, sister and nephew. Queen Elizabeth comforts her.