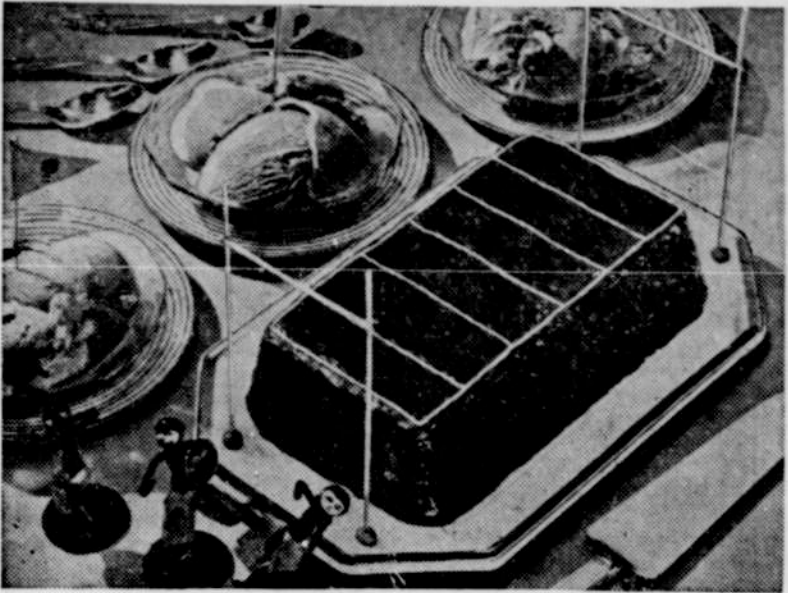


Household News

By Eleanor Howe



AFTER THE FOOTBALL GAME
See Recipes Below.

If you are entertaining the crowd after the game, you'll find substantial refreshments in favor; for the same crisp air that puts football players on their toes breeds keen appetites.

It's good social strategy to arrange everything buffet style and let the guests help themselves. You'll want a table that is festive, easy to handle, and yet casual. You may even want to set up card tables in the living room to make your guests comfortable after they have helped themselves from the buffet.

Natural colored linen, or rough homespun cloth will make a smart background for your serving table. Candles are often used very effectively, when serving buffet style, for they add both atmosphere and light.

If you double as hostess and chef cook, you'll enjoy the game twice as much if you plan a menu that can be prepared beforehand. Sandwich makings and a hot steaming beverage are a wise choice. Then wind up the feast with ice cream and chocolate cake.

Frankfurter Sandwich.
Boil or steam large frankfurters until tender and juicy. Slice thin on white or rye bread and serve with mustard sauce and hot potato salad. Garnish with pickle.

Hot Potato Salad.
(Serves 6)
6 medium-sized potatoes
4 slices bacon (minced)
1 medium-sized onion (sliced)
2 tablespoons bacon drippings
1/4 cup water
1/2 cup vinegar
1 teaspoon sugar
1/2 teaspoon salt
1/4 teaspoon pepper

Cook potatoes in jackets. Cool, skin, and slice. Pan broil minced bacon, then saute onion in bacon drippings until brown. Combine and heat water, vinegar, sugar, salt, and pepper. Add to mixture in frying pan, and mix with potatoes. Place in baking dish and heat in moderate oven (350 degrees) before serving.

Egg Meringue Surprise Sandwich.
(Serves 6)
6 slices bread
1/4 cup butter (melted)
1/4 pound sharp cheese
6 eggs
Salt and pepper
6 slices bacon

Trim slices of bread and brush one side with melted butter. Place buttered side down on a cookie sheet. Cut cheese into strips about 1/4 inch in thickness. Arrange them, side by side, or fence-like on the bread. Separate eggs and drop one egg yolk in the center of each slice of bread. Sprinkle with salt and pepper. Whip egg whites until stiff and dry, and pile high on top, completely covering the egg and cheese. Cut the slices of bacon into halves and place two halves on each sandwich right across the egg white. Place in moderate oven (350 degrees) and bake for 10 to 15 minutes, or until the egg white is brown and the bacon is crisp.

Silver Cake.
(Makes 1 loaf cake)
3/4 cup butter
1 1/2 cups granulated sugar
2 3/4 cups cake flour (sifted)
3 teaspoons baking powder
1/4 teaspoon salt
1 cup milk
1 teaspoon vanilla extract
4 egg whites (stiffly beaten)

Cream butter, add sugar and beat well. Sift the flour, baking powder and salt together, and add to sugar and butter mixture. Mix well, and place in refrigerator. When desired for use, remove mixture from refrigerator. Break up lumps with fork. Add milk and vanilla, and beat until mixture is smooth and creamy. Then fold in the stiffly beaten egg whites. Pour into greased loaf cake tin, and bake in a moderate oven (325 degrees) for about 50 minutes.

erately slow oven (325 degrees) for about 50 minutes.

Chocolate Peppermint Frosting.
2 squares unsweetened chocolate
1 1/2 cups (1 can) sweetened condensed milk
8 marshmallows (cut in quarters)
Few drops oil of peppermint

Melt chocolate in top of double boiler. Add sweetened condensed milk, stir over rapidly boiling water 5 minutes, or until the mixture thickens. Add marshmallows, and stir until they begin to melt. Remove from heat and add peppermint. Cool. Spread on cold cake. This frosting covers tops of 2 9-inch layers or top and sides of loaf cake generously, or about 24 cup cakes.

Vanilla Ice Cream.
(Makes 1 quart)
2 cups milk
1 cup sugar
2 tablespoons flour
1/4 teaspoon salt
2 egg yolks (well beaten)
2 teaspoons vanilla extract
1 cup whipping cream

Scald milk, reserving 1/2 cup. Mix and blend the sugar, flour, and salt, and mix to a smooth paste with the cold milk which was reserved. Add this mixture to the scalded milk and cook, stirring constantly until thick, in a double boiler for 15 minutes. Add egg yolks which have been well beaten and cook, stirring constantly, 3 minutes longer. Add vanilla and chill. Fold in the whipping cream which has been whipped, place in ice cream freezer and freeze, using 3 parts ice to 1 part rock salt.

Sausages in Pastry Blanks.
(Makes 8 sausage rolls)

1 1/2 cups flour
1/2 teaspoon salt
1/4 teaspoon baking powder
1/2 cup shortening
3 tablespoons cold water (approximately)
8 pork 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 of 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.

Better Baking.
The smell of baking cookies and cakes will soon be permeating the house. Fruit cakes will be baked, packed and stored carefully, until the time they are to be used for gifts. "Better Baking" includes fruit cake recipes which have been thoroughly tested in Miss Howe's own kitchens. This cook book also contains many good cookie recipes, from old-fashioned Ginger Cookies to Fudge Drops.

If you are planning on giving cookies and fruit cakes to your friends as gifts, it will be wise to write for "Better Baking" now. Start your baking early, and avoid the last minute rush. You may secure your copy of this cook book by writing to "Better Baking" care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, and enclosing 10 cents in coin.

(Released by Western Newspaper Union.)

Tip on Molasses
Before measuring molasses for recipes dip the cup or spoon in hot water and the molasses will turn out more quickly.

Test for Custard
Baked custards should be tested with a knife. When knife comes out of the center of custard clean, then it is done.

WHO'S NEWS THIS WEEK

By LEMUEL F. PARTON
(Consolidated Features-WNU Service.)

NEW YORK.—Close in, in the critical diplomatic huddle at Ankara is our John Van A. MacMurray, ambassador to Turkey. A veteran career diplomat, Mr. MacMurray might have been a star reporter. He has a gimlet mind and is a diligent digger and researcher. While our state department may not have much to say about what happens in Turkey and the Balkans, it will surely have the record, when it all becomes history.

As minister to China, Mr. MacMurray studied the country and its people so diligently that his friends said he began to look like a Chinese. There was the matter of likin, or Chinese import taxes. No other western diplomat had worried much about them. Mr. MacMurray completely surrounded them.

He is the world's greatest authority on the subject. When he left his post in China after five years, he had compiled two stupendous volumes on the general theme of "Rights and Obligations of China From 1894 to 1919." These were only small details of his encyclopedic roundup of knowledge of the Far East. That being the case, they shifted him. Which is a reminder that this writer has a friend, a career diplomat, who learned Chinese and amassed such information in eight years in China, and was shifted to Geneva last year to be replaced in Peking by a young man starting from scratch.

With all his grim fact-chasing Mr. MacMurray has, like all good diplomats, a touch of Dale Carnegie about him—that is, he makes friends and influences people. He has a charming, ingenious smile, when his adding-machine mind is out of gear, and he has been happily placed in the gold-lace maneuvers of our diplomacy.

He was born in Schenectady in 1881, educated at Princeton and Columbia and entered the diplomatic service as secretary of the legation in Siam in 1907. He became head of the far eastern division and minister to China in 1925. In 1930 he became minister to Estonia, Latvia, and Lithuania, and minister to Turkey in 1937. Many big issues of international politics seem to have gone the way of Chinese likin, and of Estonia et al, but whatever they are, or were, Mr. MacMurray knows about them.

WHEN Capt. Henry Harwood defeated the Graf Spee pocket battleship, off Montevideo last December, the home office flashed a 'Hadm. Arwood' message in which he learned he was a knight and an admiral. "Thank you, boys," he wiggled to his three British cruisers, as a sporting gesture in which he gave credit where it was due. He had had 37 years in the navy without a swing of the spotlight in his direction. But the victory over the Graf Spee started songs in the Drury Lane musical halls about "Hadm. Ennery Arwood"—a natural—and now he's almost the ruler of the king's navee because he took the measure of the big Graf Spee. It doesn't quite scan, but he gets the job as assistant chief of the naval staff, and member of the board of the admiralty.

It was as a lad of 14 that he first climbed the rigging of the old wooden training ship Britannia. He moved on up through routine grades and in the World war was a torpedo boat lieutenant. In the years between wars, he was with the fleet in South America, China and the Mediterranean, known as a courageous and resourceful officer, but never in the headlines or in the British Who's Who.

He is thickset, square-jawed and ruddy of countenance, planted on the bridge as though he had taken root there and meant to stay. This war hasn't inspired any clanging, inspiring Kiplingese lines, but Admiral Harwood may yet touch them off. Ashore he has spent much time in staff training. He has two sons in their early teens, who expect someday to "climb the rigging like their father used to do."

AS A "man against death" Dr. James Ewing has been in the trenches for years in the world war against cancer. A medal is conferred by the New York City Cancer committee for "outstanding work during the year in the campaign to control cancer."

He is director of the Memorial Hospital for Cancer and Allied Diseases, a world leader in the battle against the scourge of modern times. He voices hope, but ruthlessly limits his conclusions to demonstrable fact.

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Ask Me Another A General Quiz

The Questions

1. How long is the time from new moon to new moon?
2. What is the largest cave in the world?
3. Were other colored lights than red and green as stop and go signals respectively ever used?
4. Where is the mountainous district known as the Rif?
5. What is a chromosphere?
6. What baseball pitcher holds the record for the number of games won during his major league career?
7. Is prayer an inseparable part of all religious worship?
8. What does a Scotchman mean by a brae?

The Answers

1. Twenty-nine days, 12 hours, 44.05 minutes.
2. The Mammoth cave in Kentucky is the largest. It contains more than 200 miles of galleries.
3. As late as 1925 street traffic lights on Fifth avenue, New York city, flashed yellow for "start," red for "caution," and green for "stop."
4. Morocco.
5. A gaseous layer surrounding the sun.
6. Cy Young, with 511 victories.
7. The 150,000 Druses of Syria never pray, believing that it would be both presumptuous and impertinent to ask the Creator to consider their own personal needs and wishes.
8. The slope of a hillside.

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When you get into a tight place, and everything goes against you, till it seems as if you could not hold on a minute longer, never give up then, for that's just the place and time that the tide will turn.—Harriet Beecher Stowe.

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