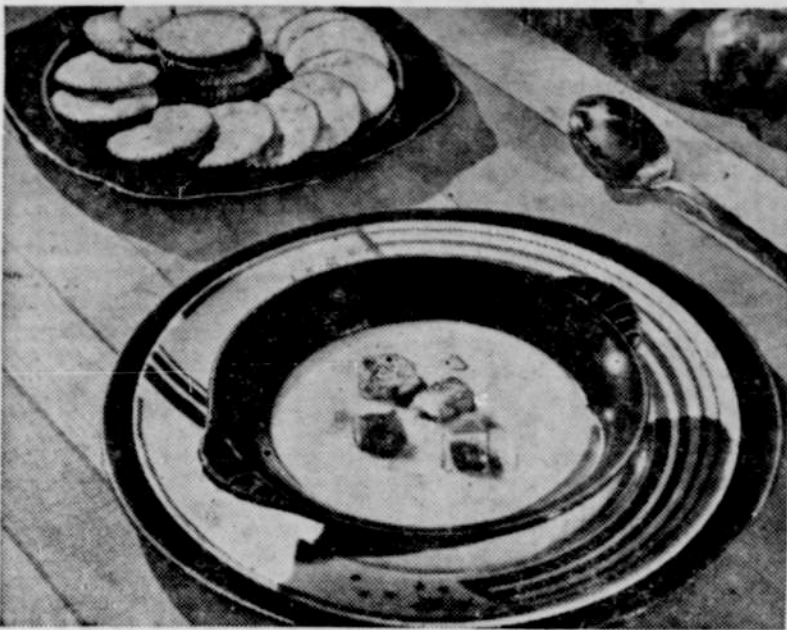


Household News

by Lynn Chambers



SOUPS FOR EVERY OCCASION . . .
(See Recipes Below)

SOUP'S ON!

Soups may be a substantial addition to a rather lean menu, or a distinctive touch to a dinner de luxe, for they vary all the way from the thin, clear, delicate consommés and bouillons to the hearty chowders and satisfying cream soups.

Economical, tasty, nutritious—what more could you ask of a dish so versatile? Make soup the mainstay of a family lunch or supper or the perfect beginning for a "company" dinner.

A little "dressing up" can play fairy godmother to the plainest dish—yes, even soup. Most people eat with their eyes, first of all. So, if you wish your soups to take on a party air, garnish them enticingly. Try sprinkling with buttered croutons, chopped parsley, a few grains of popcorn, toasted puffed cereals, minced chives, a dash of paprika, or a few tiny round crackers; or place a spoonful of whipped cream in the center.

For extra goodness, why not try cheese in soup? It will draw a big stamp of approval, as you will see if you try Potato Cheese Soup. Here's the recipe:

***Potato Cheese Soup.**
(See picture at top of column)
3 medium sized potatoes
2 cups boiling water
2 to 3 cups milk
3 tablespoons butter
½ small onion
1 teaspoon salt
2 tablespoons flour
Pepper, cayenne
1 tablespoon parsley
1 cup cheese, grated

Cook potatoes in boiling salted water until tender. Put through a strainer. Measure the liquid and add enough milk to make four cups. Scald. Melt the butter, add the finely chopped onion and simmer five minutes. Add the flour and seasonings and combine with the potato mixture. Cook three minutes and strain, if desired. Add cheese and beat until smooth. Add chopped parsley, top with buttered croutons.

Manhattan Clam Chowder.
¼ cup diced salt pork
2 cups diced potatoes
1 dry onion, diced
1 cup water
2 cups milk
1 can minced clams (about 1 cup)
Salt and pepper

Cook the diced pork and onion, stirring constantly 'til they are tender but not browned. Add the potatoes and water and simmer until the potatoes are tender. If the one cup of water is not sufficient to cover the potatoes, more should be added. When the potatoes are tender, add the milk and clams and seasonings and heat thoroughly. Serve with crisp, salted crackers.

One Dish Supper Soup.
¾ cup rice
1 cup chopped celery
2 small onions
1 green pepper
1 pint tomatoes
6 eggs
½ cup cheese
3 cups water
Salt

Add chopped celery and onions to a kettle of boiling water. Add chopped green pepper. Cook slowly 15 minutes. Add tomatoes. Just before serving, break the eggs into the hot soup. Sprinkle with cheese. Cover. Keep in warm place 5 min.

LYNN SAYS:

The water in which vegetables have been cooked, and left-over cooked vegetables may often be utilized in making excellent soups.

Minute tapioca, because of its thickening quality and attractive translucence, makes an excellent thickener.

Once thickened to the desired consistency, cream soups should be kept warm over hot water. Evaporation caused by additional cooking may make them thick and pasty.

THIS WEEK'S MENU

SUNDAY-NITE SUPPER
*Potato Cheese Soup
Apple-Celery Salad With Sour Cream Dressing
Nut Bread Apricot Jam
Beverage
*Recipe given.

utes. Pour over a mound of hot boiled rice placed in individual soup dishes. Yield: 6 servings.

Duchess Soup.

2 tablespoons minute tapioca
1 teaspoon salt
¼ teaspoon pepper
1 tablespoon onion, finely chopped
4 cups milk
2 tablespoons butter
½ cup grated cheese
2 tablespoons parsley, chopped

Combine dry ingredients, onion, and milk in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 5 to 7 minutes), cook 5 minutes, stirring frequently. Add remaining ingredients; cook until cheese is melted. Serves 6.

Old-Fashioned Vegetable Soup.
2 quarts soup stock (see directions)
1½ cups potatoes, diced

¾ cup celery, cut in strips
2 small onions, sliced
½ cup peas
1½ cups carrots, cut in strips
1½ cups canned tomatoes
Salt and pepper

2 tablespoons parsley finely chopped
Heat stock, add vegetables and seasonings, and cook gently until vegetables are tender. Add chopped parsley and serve. Makes 8 portions.

Cream of Onion Soup.
2 tablespoons rice
2 medium-sized onions
2 tablespoons butter
1 cup water
1 teaspoon meat extract or a bouillon cube
3 cups milk
Salt and pepper

Chop the onions and cook in the fat until slightly yellow. Add the water, rice and meat extract or bouillon cube, and cook until the rice and onions are tender. Add the milk, reheat, and season with salt and pepper. Yield: 4 cups.

Russian Borsch.
1 pound soup meat
6 cups water
1 teaspoon salt
¼ teaspoon pepper

1½ cups potatoes, large cubes
½ cup grated raw beets
1 tablespoon chopped parsley
1 large onion
1 large carrot
1 tablespoon butter
2 cups medium-chopped cabbage
1 cup beets cut in ¼-inch strips
6 tablespoons sour cream

Cover meat with water, add salt and pepper and boil for 10 minutes. Cut onion and carrot in strips and brown in butter. Add to soup and boil for 1 hour, replacing water as it boils away. Add cabbage and beet strips to soup and cook until beets are tender, about 30 minutes. Add potatoes and cook until tender, or about 15 minutes. Just before serving, add grated raw beets and pour immediately into serving dishes. Place 1 spoon of sour cream in center of each serving and sprinkle with parsley. Makes 6 servings.

Soup Stock.
3 pounds shin of beef
3 quarts cold water

Cut meat in pieces free from fat, and place in kettle. Add water, partly cover, and heat slowly to boiling point. Simmer gently five hours, removing scum as it forms. Keep meat well covered with water. Then remove meat and set broth aside to cool. Skim fat from broth. Strain liquor carefully through fine sieve or cheesecloth. Chill. This gives a clear broth, free from fat, to be used as basis for soups. Makes about 2 quarts stock.

(Released by Western Newspaper Union.)

Private Papers Of a Cub Reporter:

His name is Capt. Jean Georges D'Ary of the French air force during World War I and up to the time France quit . . . He refused to surrender and left France before the Nazis came—escaping to Lisbon . . . There he felt sure the British consulate would help him return to Britain so he could fly again for England . . . But something went wrong . . . The consulate was busy or something, and he managed to get to Martinique on a freighter . . . When Captain D'Ary was tipped that the Martinique regime was planning to ship him back to France as a fugitive, he escaped to a port in the U. S. . . . "I am in a sympathetic country," he mused, "I will not live under shadows. I will tell everything to the authorities" . . . And he did, adding: "Please deport me, but deport me to Canada, so I can get to England and help fight again" . . . The man in charge said: "Why, this is against the law!" And he was jailed . . . Some of us read about it in the papers . . . Some of us appealed to Washington . . . "If he is deported to Martinique he will be shot!" we explained . . . On the morning he was to be returned to Martinique came a telegram: "Deport D'Ary," it said, "to Canada."

The Other Week-end The Second Bomb Wing from Langley Field, Va., flew 30 bombers to Miami under command of Gen. A. Krogstad . . . On the way, one of the bombers lost its elevator and started having other trouble . . . The general ordered the men in the plane to bail out . . . "You never saw six men jump so quickly. In less than six seconds!"

The two pilots, however, decided not to jump, and with expert handling brought the bomber down without mishap to it or themselves . . . We found out why they refused to jump . . . That morning both had squandered \$12 each on two silk shirts which they were wearing . . . "We realized," said one of the boys, "that if we bailed out—those shirts were sure to get dirty."

Notes of an

Innocent Bystander:

The Story Tellers: The Commy Charlie McCarthys over here keep bragging there's no unemployment in Stalin's kingdom. Freda Utley, who had six years of the Soviet, tells why in the Atlantic Monthly: "There is no unemployment pay or poor relief; unemployment in the Soviet Union has been liquidated by the simple device of liquidating the unemployed, who must starve to death" . . . Joseph Harrington's piece in Cosmopolitan begins: "I think newspaper people are crazy. I mean goofy. The screwiest people I ever met" . . . In American Magazine E. Lehman and D. Brown collab on "Hack Writer," which indicates the authors are hardly . . . The new mag for men is dickering with three titles: "Sir," "Swank" and "Beau Brummel," when the last mentioned tells the story! . . . E. Hemingway, Look reports, is going to give some of his "For Whom the Bell Tolls" royalties to China. The dough came out of the fight for Democracy, he figures, and some of it is going back in.

The Front Pages: Just what got Heywood Brown fired from the World is cleared up in a book of his columns collected by the younger Hettie Wood. It wasn't his Sacco-Vanzetti pieces, as most of us thought. It was a piece done a year later for the Nation, which accused the World of lacking moxie . . . Ray Brock, a new by-line to these orbs, turned in exciting news from Belgrade to the Times—when the uprising started . . . It wasn't so many weeks ago that Mussolini was quoted as boasting: "I am not a man—I am an event!" . . . Tsk-tsk . . . Remember how the experts told us that March would be the month when Adolf went to town? Well, March has done come and gawn, as the saying goes down South . . . Boom-crang Dep't: Al Williams, the military "expert," recently wrote a book in which he predicted that the Fascist air force would knock the British out of the Mediterranean.

Typewriter Ribbons: The Thomaston, Ga., Times: Don't risk your eyesight by looking straight at the sun, or your illusions by looking straight at a friend . . . Olin Miller's Uncle Sam is so busy watching the wolves in Europe he can't see the rats at home . . . Balzac's: A husband should always know what is the matter with his wife, for she always knows what is not.

The Wireless: Dorothy Thompson included a memo to Hitler the Hun. A countryman of his, she warned, who also made a hobby of slaughter, lies buried in Yugoslavia. His name was Attila . . . Jose Morand (if that's the spelling) comes at you with Latin-American musicking these midnights. It's soothing, which is the way it ought to be late at night, when you're too tired to fight back at the brasses . . . You have to be a frenzied baseball fan to get much out of the broadcasts of the exhibition games.

PATTERNS

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nial but ever varied smartness. Here's a new design (No. 1338-B) that gives you a new slant on an all-important style—specifically, the rakish angle of the buttoned pockets, stressed by rows of stitching. The notched collar is made with the new longer points. Easy to make, to put on and to wear.

This classic style makes up smartly in practically every run-about fabric—flat crepe, thin wool, spun rayon and silk print. Pattern provides for short sleeves, or long sleeves in the popular bishop style. Detailed sew chart included.

Pattern No. 1338-B is designed for sizes 12, 14, 16, 18 and 20. Corresponding bust measurements 30, 32, 34, 36 and 38. Size 14 (32) requires, with short sleeves, 4 yards of 39-inch material; long sleeves, 4½ yards. Send order to:

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149 New Montgomery Ave.
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Pledge of Duty

Every mission constitutes a pledge of duty. Every man is bound to consecrate his every faculty to its fulfillment. He will derive his rule of action from the profound conviction of that duty.—Mazzini.

Resolved to Live

Resolved, to live with all my might while I do live. Resolved, never to lose one moment of time, to improve it in the most profitable way I possibly can. Resolved, never to do anything which I should despise or think meanly of in another. Resolved, never to do anything out of revenge. Resolved, never to do anything which I should be afraid to do if it were the last hour of my life.—Jonathan Edwards.

Delicious . . . for fishers . . . welcomed at home . . . quick to prepare . . . saves cook's time . . . economical . . . order, today, from your grocer.



Van Camp's Pork and BEANS
"Feast-for-the-Least"

Deceiving Ourselves

We deceive and flatter no one by such delicate artifices as we do our own selves.—Schopenhauer.

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HONEY & ALMOND CREAM
Regular \$1 size
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Every man can be seen as a fraction, whose numerator is his actual qualities and its denomina-

tor his opinion of himself. The greater the denominator the less is the absolute quantity of the fraction.—Tolstoy.

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keeps me on my toes!" says ESTHER WILLIAMS

Star of the "Aquacade" at the San Francisco Fair

***"The Self-Starter BREAKFAST"**
A big bowlful of Kellogg's Corn Flakes with some fruit and lots of milk and sugar.

It gives you - **FOOD ENERGY! VITAMINS! MINERALS! PROTEINS!**

plus the famous FLAVOR of Kellogg's Corn Flakes that *tastes so good* it sharpens your appetite, makes you want to eat.

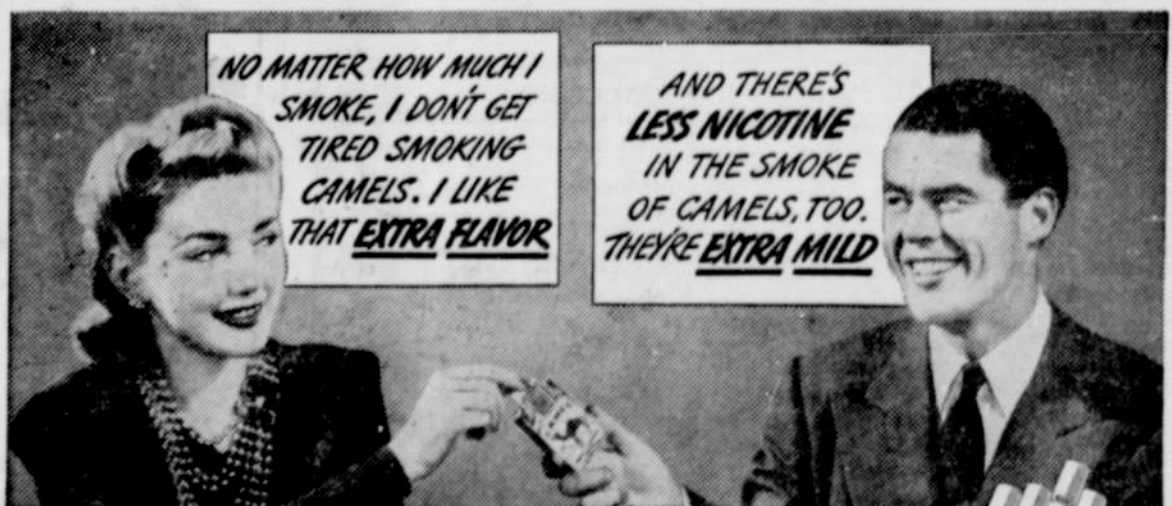
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A Fellow's Got To Eat!

But acid indigestion, heartburn and sour stomach, an sure take the joy out of a meal. If you're bothered this way ask your druggist for ADLA Tablets—Bismuth and Carbonates for quick relief.

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