

HOUSEHOLD MEMOS

by Lynn Chambers



SERVE CHERRIES IN DESSERTS THIS MONTH!
(See Recipes Below)

CHERRY FAVORITES

FOR A MONTH which is short, February has more than its quota of holidays. Just in case you're entertaining for even one of these, I've planned a number of popular desserts from which you can take your choice.

Youngsters and oldsters alike will enjoy colorful desserts whether they're for family dinner or a party. You may serve them ice cream, cake or pudding, or pie, if that's your favorite dessert, and it's bound to be a hit.

Here are a number of top-notch cherry dessert recipes which may be used during this month or any other. Starting with a cherry pie filling, you'll find that several other desserts can be made from it. Filled cup cakes, cherry sundae topping or a cherry frozen pudding, all are made using the same, easy basic cherry sauce that is used for pie filling. The sauce may be stored in the refrigerator for later use or for quick snacks when company drops in to call.

YOU'LL FIND that canned cherries are convenient to use and somewhat lower in price than last year. The following recipes call for water-packed cherries. If you use those packed in syrup, reduce the sugar in the recipe to 1/4 cup.

All-Purpose Cherry Sauce
(Makes 2 1/2 cups)
1 No. 2 can red sour pitted cherries
1/2 cup sugar
2 tablespoons cornstarch
1/4 teaspoon salt
2 tablespoons butter

Heat the drained liquid from the cherries. Combine sugar, cornstarch and salt. Sift into the boiling liquid and cook until thick and clear, stirring constantly. Remove from heat; add butter and cherries.

Cherry Pie
Fill an 8-inch baked pie shell with 2 1/2 cups of the all-purpose cherry sauce. Garnish with 3 tablespoons shredded coconut mixed with 1 tablespoon dried sharp cheese.

Cherry Sundae
(Serves 4)
1 cup all-purpose cherry sauce
1 pint ice cream
Prepare the cherry sauce. Divide the ice cream into 4 servings. Top each with cherry sauce. Serve sauce hot or cold.

Cherry Filled Cup Cakes
2 1/2 cups all-purpose cherry sauce
10 cakes

Prepare the cherry sauce. Cut off tops of cup cakes and scoop out centers. Fill with cherry sauce. Serve with vanilla-flavored whipped cream.

Frozen Cherry Pudding
(Serves 6)
1/2 pint whipping cream
2 1/2 cups all-purpose cherry sauce
3 drops almond flavoring

Whip cream until stiff; fold in cold cherry sauce and flavoring. Pour into freezing tray of mechanical refrigerator and freeze until firm but not hard.

IF YOU'RE looking for other cherry recipes with which to celebrate any event, you'll like the following selection. The first is a delicious cookie:

LYNN SAYS:
Food Tricks Make Dishes Appealing

Did you know that a bit of curry powder in corned beef hash will put it in the elegant class? You can stuff green peppers with the mixture for a meal in one dish.

Use the tough portions of broccoli cooked and pureed, mixed with cream sauce and hard cooked eggs for a nice vegetable dish.

Sliced stuffed olives with creamed veal or veal stew add both color and flavor to it.

KATHLEEN NORRIS

Divorce Is Tragedy

Bell Syndicate-WNU Features
By KATHLEEN NORRIS

"DO YOU think it is right for divorced persons to be friendly after the divorce?" asks Donna Wilson of Minneapolis. "It always has seemed so vulgar, somehow. Yet I find myself helpless against the friendliness of my husband and his new wife."

"We are neighbors and her little girl by an earlier marriage and my little girl are inseparable friends."

"This wretched situation has come about," the letter continues, "because Len and I were undisciplined children seven years ago. Oh, we were respectively 26 and 23, but no one ever had taught us anything of the practical or the psychopathic values of marriage. Len's salary was \$66.66 a week. It seemed a lot, when everything was all fun, bridesmaids, presents and excitement. It got to be pretty grim almost as soon as the honeymoon was over."

"We were perfectly amazed at the way bills accumulated. We both had had cars, cameras, trips and spending money from our families. Now neither family could help us; we were on our own and anxious, quarreling, dissatisfied days began."

Applied for Divorce

"Deborah was born and I was overworked and continually on duty. When she was six months old I brought her home to my mother and applied for a divorce on the grounds of mental cruelty. Mother is arthritic; she needs me. She cannot be moved from the cottage that has been home to her all her life."

"Len's old home is around the corner. He owns it now and he and his wife and her little girl live there. There is going to be a new baby. He came in especially to tell my mother of it. Mother always liked him and I know now I always have loved him."

"Isn't it a terrible pity? Deb could have had her father; I could have had the lovely old home. Now I have to stand by and see another woman share the setting, love and protection that ought to be mine. All because I was so ignorant, so spoiled, so demanding."

"Len's wife is pretty and has some money. He tells me that it is Helena who feels that my \$100 alimony is not large enough. She says that since he has prospered so remarkably since he inherited his father's property that Deb and I should share his good luck. She has no friends in this city and now she has asked Deb, Mother and me to come to them for dinner."

Knew Little of Marriage

"Oh, I know," this unhappy letter concludes, "that I forgot the better or worse, richer or poorer part as well as Len, that I didn't know anything of budgets, forbearance, patience and—yes, love, the married sort that forgives and waits. I could do it now, I could make Len happier than Helena ever can, but she's the wife and there's going to be a baby. Do you think I should force myself to keep up a friendship that costs me so much in humiliation and regret?"

So here is one more twist in the great divorce tragedy that seems never to be the same and never to end. The only thing that is unchangeable about it is the suffering that hits somebody—now husband, now wife, and always small children if there are small children.

My advice to Donna would be to make other plans and to see as little of Len's household as she possibly can. Then she ought to build up other interests, keep herself busy and perhaps someday find love again and get another chance.

Meanwhile, we are stupid parents, indeed, who allow our children to be taught so much that they don't need—algebra and manners and how to dress and what king succeeded Louis XIV and yet not teach them the secret of how to handle their own lives. We let them blunder into the irrevocable partnership of marriage absolutely unprepared in character and practical training, although if they propose to enter any other business we exhaust ourselves with advice and preparation.

To become a doctor, lawyer, musician or writer involves actual years of study. Most courses in languages and business take several years. But our girls and boys undertake the most serious relationship of all with no more training than is involved in the arrival of 60 engagement cups.

What Donna didn't know, but knows now, is the tremendously important rule—marriages don't start with ideal happiness, that happiness only comes after years.

Vows Remain Strong, So Couple Remarries

MEMPHIS.—After 55 years of marriage, Pearl Stovall and J. A. Kelly were "married" again, but not because it was necessary.

The Kelleys first were married 55 years ago on Christmas Eve at the home of her parents in Pleasant Grove, Miss. But while the vows remained strong, the thin wedding ring had almost worn away by 1948. So they did it again—this time with a new wedding band.

Star Dust

STAGE-SCREEN-RADIO

Released by WNU Features.

By INEZ GERHARD

GIVE LIZABETH SCOTT a good death scene and she's happy. She didn't like the one in "Dead Reckoning"—"It was only a three-line scene, and the dialogue was terrible," she explained at lunch the other day. "But I have a five-line scene in 'Bitter Victory', and it was supervised by a famous doctor, so it's absolutely authentic."



LIZABETH SCOTT

Yellow-haired, with arresting beauty and a husky voice, Miss Scott is wonderful fun. She had been to sales, bought a rain coat and a pair of shoes. "I love sales; when I was a poor young actress here in New York I couldn't have been dressed without them." She says she may marry this year—if she can get time off from Paramount.

Orlando Martins, from the Basuto country in Africa and a favorite actor in London, has "joined the 'Hasty Heart' cast. Ronald Reagan, Patricia Neal and Richard Todd have the roles which were beautifully done on the New York stage by Richard Baseheart, John Lund and Anne Burr. Baseheart and Lund got Hollywood contracts as a result of their work.

When Ozzie Nelson's mother flew from New Jersey to Hollywood to spend her vacation with Ozzie and Harriet, her son was worried, for it was his mother's first plane trip. But she stepped off the plane in California fresh as a daisy. "This is the way to travel!" she told Ozzie enthusiastically. He looked at her and muttered "And they talk about the younger generation!"

Jane Wyman goes into "Man Running", to be made in England by Alfred Hitchcock. Acclaimed as 1948's best film actress because of her work in "Johnny Belinda", by London's Film Tribunal, she will use the \$4,000 award to establish a scholarship at the Royal Academy of Dramatic Art. It is presented in the name of the cast and crew of "Johnny Belinda."

Before Bob Hope left for Germany for the holidays the cast and crew of "Easy Does It" gave him a present—a walking stick whose silver handle unscrews, revealing a test tube large enough to hold enough liquid refreshment for a long walk.

Some Hollywoodians recall when Victor Mature arrived 10 years ago, set up a tent at a traffic intersection and refused to budge till he got a movie role. Now he has finished playing "Samson" in "Samson and Delilah" (wait till you see him slay those Philistines with the jawbone of an ass!) and returns to Paramount to play opposite Betty Hutton in "Red, Hot and Blue."

Save all chicken wishbones! 20th Century-Fox and the Poultry and Egg National Board join in a promotion for "Chicken Every Sunday"; contestants send a wishbone and a letter explaining why they like chicken every Sunday, also tell of "a desired wish". Winner gets his or her wish. Three regional winners go to Hollywood, as guests of Celeste Holm and Dan Dailey.

When Steve Sekely directs an A picture, he's Steve Sekely on the cast and credit sheet; when he does a B, he's S. K. Seeley. . . Wayne Morris ("John Loves Mary") had a tough holiday season; he had four wisdom teeth extracted. . . Patricia Neal has an interesting landlady—Mrs. Jean Acker Valentino, widow of the screen's "great lover" . . . Chet Lauck and Norris Goff are auditioning actors for new characters in "Lum and Abner" . . .

Phil Davis, head idea and gag man on Ralph Edwards' "Truth or Consequences", has sold an original story, "Moon over the Catskills," to George Jessel, to star Danny Thomas. It is a musical, and Davis will write the screen story.

Jack Benny's first effort as a motion picture producer, "The Lucky Stiff", produced for Amusement Enterprises, is scheduled for February release. Benny has a nice case—starring Dorothy Lamour, Brian Donlevy and Claire Trevor.

JUST FOR THE

More Restful
"Darling, let's get married."
"Why the hurry?"
"Well, it would put an end to our being just crazy about each other."

Hybrids

Stranger—What is the standing of the Spendmore family in this town?

Native—Well, I should say they are sort of betwixt and between. They aren't exactly nobody and yet they aren't really anybody.

A Born Poet

"But, father, poets are born, not made."
"Write what you like, my boy, but don't blame your mother and me for it."



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2 tablespoons 1 cup sifted shortening 1 cup flour
1/4 cup sugar 2 1/2 teaspoons or molasses baking powder
1 egg 1/2 cup raisins
1 cup Kellogg's All-Bran 1/2 teaspoon salt
1/4 cup milk 1/2 cup raisins
Blend shortening and sugar thoroughly; add egg and beat well. Stir in Kellogg's All-Bran and milk. Let soak until most of moisture is taken up. Sift flour with baking powder and salt; stir in raisins. Add to first mixture and stir only until flour disappears. Fill greased muffin pans two-thirds full. Bake in a moderately hot oven (400°F.) 25 to 30 minutes. Make 9 marvelous muffins.

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