



Soup Favorite Dish For Every Weather; Here's How It's Done



Soup is an easy way to have lunch quickly for youngsters who come home to eat. Soup may be made ahead of time, reheated and served easily with sandwiches or salad for a well-balanced lunch.

Soup making is one of the oldest of cooking arts known to the homemaker, and though we do not serve it as often as did our ancestors, a fragrant bowl of soup on a brisk cool day has lost none of its charm.

We like soup for many reasons. First of all, there's its delicious aroma and its good, filling quality.

If your serve a hearty soup, you need little else with it, perhaps just a salad and light dessert. Soups are especially noted for nourishment. Meats and vegetables they have plentifully; and if it's a cream soup you are serving, well, that's an easy way to get milk and cream into the diet.

Soup is a good filler-upper if you feed a hungry crowd of men who work out-of-doors all day long. It's also a good stimulant for the appetite.

Soups made with quantities of milk are especially fine to serve for luncheon if you have children. They're easy to make and you don't have to worry if the youngsters are a little late in getting home because soup is easy to keep hot, and will not spoil with a bit of extra cooking.

CREAM OF CORN SOUP
1 quart of milk
1 No. 2 size can of cream style corn
1/2 cup chopped onion
1/2 teaspoon salt
1 tablespoon cornstarch
2 tablespoons cold water
1/2 teaspoon paprika
1/2 teaspoon pepper

Combine milk, corn, onion and salt. Cook in a double boiler for 30 minutes. Remove from heat and force through a strainer. Add cornstarch dissolved in water. Return to double boiler and cook for 5 minutes. Add pepper and paprika. Top with croutons or popcorn, if desired, and serve.

CREAM OF PEA SOUP
(Serves 6)
2 cups canned peas
1/2 cup finely chopped onion
2 tablespoons fat
2 tablespoons flour
2 cups rich milk
1/2 teaspoon salt
1/2 teaspoon pepper

Combine milk, corn, onion and salt. Cook in a double boiler for 30 minutes. Remove from heat and force through a strainer. Add cornstarch dissolved in water. Return to double boiler and cook for 5 minutes. Add pepper and paprika. Top with croutons or popcorn, if desired, and serve.

Hearty soups such as chowders are served in soup plates, bowls or marmites. Never serve a chowder as a first course because it is much too heavy a soup for this type of eating.

Cream soups may be correctly served as a first course, as our thin soup, but do not make the servings too generous or the remainder of the dinner will go begging.

If the soup is to be served hot, it must be piping hot. Make sure the family is ready to come to dinner before dishing it out.

Chilled soups are good on warm nights, and may be served in the two-handed dishes suggested above.

Accompaniments for soup should be small and dainty, attractively served on small plates with doilies.

LYNN CHAMBERS' MENU
Ham and Asparagus Rolls
Hollandaise Sauce
Paprika Potatoes
Carrot-Grapefruit Salad
Rye Bread Sandwiches
Apple Turnovers
Beverage

Heat peas and liquid to boiling. Remove from heat and force through strainer. Cook onion until golden in hot fat, then add flour and blend. Add milk and cook, stirring constantly until smooth and thickened. Add peas and seasonings.

POTATO SOUP, VIENNA STYLE
(Serves 4-5)
2 1/2 cups diced, pared potatoes
3/4 cup diced onion
3 cups boiling water
1 1/2 cups rich milk or cream
1 No. 1/2 size can of Vienna sausage, sliced
1 tablespoon butter
1 1/2 teaspoons salt

Cook potatoes and onion in boiling water until tender. Rub potato mixture, including liquid, through a sieve. Add milk, sausage, butter and seasonings. Homemakers who have large families to feed will do well to make a large pot full of rich, delicious soup stock. This can be done on an afternoon when you're ironing or mending, so that you can look at the pot occasionally to see that it is kept simmering slowly for several hours. Then the stock can be served with dumplings, vegetables, noodles and rice, a different way for several days.

BROWN STOCK
5 pounds beef soupbone
4 1/2 quarts cold water
8 peppercorns
5 cloves
1 bay leaf
2 sprigs parsley
3 sprigs thyme
1 tablespoon salt
1/2 cup diced carrots
1/2 cup diced turnips
2 large onions, sliced

Cut lean meat from the bones and brown 1/2 of it in the marrow taken from the bones. Place the rest of the meat and bones in a large kettle with the cold water and let stand for one hour. Add browned meat and all seasonings and bring to a boil. Reduce heat and let simmer for 5 hours. Add the vegetables and cook 1 1/2 hours more. When cold, remove layer of fat that forms on top. In making meat and vegetable soups it is very important not to add water once the soup starts simmering.



Soups such as chowders may be served at the table from a tureen. A salad and dessert complete the meal and give hearty nourishment even though members of the family may be engaged in heavy work.

Fish chowders are hearty enough to serve with just a salad, preferably fruit, and a light dessert. Here is one made with cod that is truly delicious:

FORTY-FATHOM CHOWDER
2-3 pounds fillet of cod, frozen
1/4 cup diced fat salt pork
3/4 cup sliced onions
2 cups hot water
2 cups sliced potatoes
2 1/2 teaspoons salt
Dash of pepper
1 cup evaporated milk
3 cups fresh milk

Cut fillets of fish crosswise in 2-inch strips. Fry out salt pork in kettle until crisp and delicately browned. Add onions and saute slowly. Add water and potatoes and cook 5 minutes, or until potatoes are partially done. Then add fish and cook until it can be separated into large flakes with a fork. Add remaining ingredients; reheat and serve.

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Parties Losing Unity

ACTION of the 81st congress to this time indicates to your Home Town Reporter that there is little vestige of party responsibility left in the congress. As a matter of fact the vote on the Rankin veterans pension bill indicates there is little courage or personal responsibility, at least in the face of retaliation by powerful groups.

On the Rankin bill here's what happened. On one motion which would have killed the bill on a standing vote, the house voted 154 to 139 to kill the measure. On a teller vote on another motion which would also have killed it, they voted 163 to 154 to kill it. But not an hour later when they were put on a spot for an official vote which would go in the Congressional Record, they flip-flopped and refused to kill the bill 223 to 187. Then the next day, after a few heads had been cracked and two members changed their vote, the house by a 208 to 207 tally, voted to send the bill back to committee, which although it does not actually kill the bill, definitely defers action.

Now these congressmen apparently had convictions, but when it came to getting them into the record they refused to accept the responsibility, of voting to kill this measure which would have saddled billions of dollars onto the taxpayers.

The Republicans in congress are split three ways. Sen. Robert A. Taft of Ohio leads a small but powerful conservative group. Senators Lodge, of Massachusetts, and Tobey, of New Hampshire, head up a liberal group. A strong reactionary group is headed by Senator Wherry of Nebraska and Bricker of Ohio. In the Democratic camp, the administration forces are led by Sen. Scott Lucas, of Illinois, as majority leader. The Dixiecrat group is headed by Senator Russell of Georgia. A liberal or so-called New Deal group is headed by such men as Senators Pepper, of Florida, Murray of Montana, and Humphries of Minnesota.

Medicos at Odds

Whether or not this congress will seriously consider the passage of the administration national health program, including the compulsory health insurance feature, is a matter of conjecture. It may pass at least a portion of the measure. But the entire question has been made an important national issue which may go over into the 1950 campaign. Your Home Town Reporter took part in a panel discussion in Baltimore recently on the question. Also on the panel was a member of the CIO union, a Baltimore physician representing the pro-insurance group within the medical profession, and another doctor to represent the position of the medical association against government insurance. The latter doctor, however, refused to take part in the discussion. The explanation was that the Baltimore county medical society had ordered its members not to take part in such discussions.

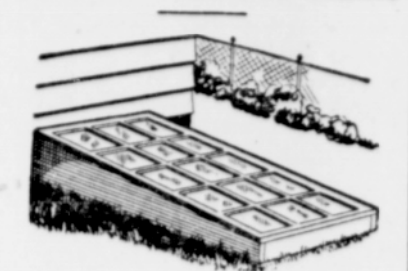
The whole question is—How sick is America and can individuals afford to pay for it? One survey shows that on any given day at least seven million Americans are absent from their work because of some illness or disability. Lack of medical care and proper facilities for care are most flagrant in rural areas. The taxpayers are now paying something like two billion dollars a year on health with little improvement. The proposed national health bill is offered as a media for improving health, providing for media of payment and a substitute for much of the money now being expended. The medical association has belatedly offered a plan of its own which would include a department of health with cabinet status. It is not likely to pass.

Scheduled and unscheduled airlines are in a bitter fight before the civil aeronautics board. Scheduled lines say their competition is excessive and cut-throat in the larger cities, so can't service smaller ones. Unscheduled flyers say the big lines want a monopoly and are trying to regulate the smaller fellows out of business. We think the CAB should decide one way or another and not keep both sides dangling for months.

New Wheat Pact

The new wheat agreement has been signed by some 40 nations. It is not as favorable as the pact offered in 1948 but provides the USA shall export not less than 168 million bushels of wheat for four years at a maximum price of \$1.80 and a minimum of \$1.50 the first year; \$1.40 the second; \$1.30 the third, and \$1.20 the fourth year. Russia and Argentina did not participate.

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