



Hearty Desserts, Served Piping Hot From Stove, Pep Up Family Meals

"IT SEEMS as though I can't serve enough to keep appetites satisfied these cold days," says many a homemaker when the temperatures dip and chilly menfolk and youngsters crowd around the table ready to eat everything in sight.

If you've planned a soup, this helps take the edge off sharp appetites. Add to this a nourishing meat dish, a starchy food and a vegetable and a salad; top it off with a hot, hearty dessert, and you'll be certain to meet not only nutritional requirements for a heavy meal, but also those of the appetite as well.

IF YOU MIX a starchy food with fruit, you have the perfect answer for dessert in many instances. Hot puddings can be baked right with meat and vegetables. Other top-of-the-stove desserts may be quickly prepared, so neither adds much work toward getting together a meal.

Cranberry Coconut Dumplings (Serves 6)

- 1 cup sifted flour
- 1 teaspoon double-acting baking powder
- 3/4 teaspoon salt
- 3 tablespoons sugar
- 1/2 cup shredded coconut, cut
- 1 egg, well beaten
- 1/4 cup milk
- 4 tablespoons melted butter
- 1-1/2 cups (1-pound can) whole cranberry sauce
- 1/2 cup orange juice

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Add coconut. Combine egg, milk, and butter; add to flour mixture, stirring until soft dough is formed.

Combine cranberry sauce and orange juice in saucepan; bring to a boil. Drop dumpling batter from tablespoon into hot cranberry sauce. Cover tightly and cook over low heat 15 minutes. Serve at once with cream, if desired.

Coconut Dessert Pancakes (Serves 4-6)

- 1 cup sifted flour
- 1 teaspoon double-acting baking powder
- 3/4 teaspoon salt
- 1 teaspoon sugar
- 1 egg, well beaten
- 1 cup milk
- 3 tablespoons melted butter or other shortening
- 1/2 cup finely cut shredded coconut, plain or toasted
- 1 cup fresh or canned whole cranberry sauce

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Combine egg and milk. Add gradually to dry ingredients, beating only until smooth. Add shortening and coconut. Use about three tablespoons of batter for each pancake and bake on hot griddle. Serve three or four (three-inch) pancakes with cranberry sauce for each serving.

Empress Pudding (Serves 6)

- 1 quart milk, scalded
- 1/2 cup rice
- 1/2 teaspoon salt
- 1/4-1/2 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1/4 teaspoon nutmeg
- 1-1/2 cups drained, cook apricots



Old-fashioned rice pudding goes modern with apricots substituted for raisins and some jam in between the layers for extra appetite appeal. This is an ideal dessert to make when you're having an oven dinner.

LYNN SAYS: Use Meat Tricks To Add Variety

Change the flavor of the pot roast with different combinations of seasonings. For one, try a mixture of marjoram, basil and rosemary. For another, use lemon rind mixed with curry powder; for a third, use horse-radish.

Add grated cheese to creamed dried beef and stir until the cheese melts. This is wonderful served over drop biscuits, hot from the oven.



Dumpling light as air are these Cranberry Coconut delights that make a perfect, fruit-filled dessert for mid-winter mealtime glamour. The batter is easy to make and is then simply dropped in cranberry sauce to cook.

LYNN CHAMBERS' MENU

- Chilled Vegetable Juice
- Braised Lamb Shanks with Potatoes Onions Carrots Orange and Grapefruit Salad Rolls
- *Cherry Nut Custard Beverage
- *Recipe Given

cots (sweetened) or 1 cup apricot jam, or other favorite jam

Scald milk in top of double boiler; add washed, drained rice and salt. Cover and cook over hot water about an hour, until rice is tender and milk

is about absorbed. Stir occasionally. Beat eggs; add sugar and blend. Stir some hot rice into egg-sugar mixture and blend; stir into remaining rice mixture. Add vanilla and nutmeg. Put rice into well-buttered casserole in alternate layers with apricots or jam between, reserving a little for top. Bake in a moderate oven, 325°, about 40 minutes or until lightly browned. Serve with milk or cream.

* Cherry Nut Custard Serves 6-8

- 3/4 cup sugar
- 1/2 cup flour
- 1/2 teaspoon salt
- 2 cups scalded milk
- 1 teaspoon vanilla or almond extract
- 2 eggs or egg yolks
- 1 cup red tart pitted cherries (canned or frozen)
- 1/2 cup broken nut meats

Mix dry ingredients. Add scalded milk gradually. Cook 15 minutes in double boiler, stirring constantly until mixture thickens and afterwards occasionally. Add eggs, slightly beaten, and cook two or three minutes longer. Cool and fold in the flavoring, cherries and nuts. Serve with dainty cake cut-outs or cookies.

Cherry-Apple Cobbler Serves 8

Cobbler Crust: Any favorite baking powder biscuit dough may be used. This may be made a little shorter for this purpose, if desired, by adding two additional tablespoons of shortening per cup of flour. Press a layer of the dough into a greased baking dish, then add filling and top with remaining dough. Bake at 400°, about 25 minutes, or until crust is brown and filling is tender.

Cobbler Filling:

- 1 cup red tart pitted cherries
- 2 cups apples—any cooking apples, sliced as for pie
- 1 cup sugar
- 3 tablespoons flour

Combine sugar and flour, then mix well with the cherries and apples.

Cherry Foam Sauce:

- 1 cup tart red cherry juice
- 1 cup sugar
- 2 egg whites
- 1/2 teaspoon almond flavoring
- Few drops red vegetable coloring

Combine juice and sugar. Cook to a thick syrup or 230°. Pour gently over stiffly beaten egg whites, add flavoring, then the coloring to make desired shade. Serve hot or cold as a sauce or topping on any plain cake, such as white, yellow, sponge or angel food.

Use mint-flavored barbecue sauce for lamb chops. Combine chopped onion with mint leaves, vinegar and salad oil. Let stand overnight, then brush over lamb chops before cooking.

When you have meat loaf left over, cube it and heat with barbecue sauce. Serve over toasted buns.

Use a slice of luncheon meat for these tricks. Break an egg on top of each and cover with grated Swiss cheese. Cook slowly in skillet until egg sets. It's grand for Sunday night suppers.



Pheasant Feeding

Each year, about this time, state game and fish departments in states where the birds are numerous enough to permit an open season, get inquiries pertaining to winter pheasant feeding programs.

For the state departments, officials point out, such programs are economically and biologically unsound. From a financial standpoint, it would call for an outlay of funds which hardly any state could meet. From the biological standpoint, a feeding program makes the pheasant dependent on man for his food. In addition, these officials say, when pheasants are fed by artificial means, it is going directly against the process of nature.

The pheasant's beak continues to grow at all times and the only way this growth can be kept under control is when the birds find their food on natural grounds which, in turn, wears the beak down. If fed by artificial means, the birds get their food on the soft snow or in feed troughs, and the wearing down of the beak stops. It isn't long before the pheasant is unable to go out and search for his own food.

Instead of an artificial program, the experts suggest planting of natural feed lots, not more than 80 rods from known pheasant cover.

△ △ △

Did He Get 'Em?



The original outlines on this photo were a little ambiguous in that they didn't say whether the young nimrod shown here got these birds himself, or is just posing with them. However, it's a good enough shot to rate passing along. The youngster is Jan Onecta, of Nags Head, North Carolina, and whoever bagged the birds in the Pimlico Sound region, had a good day.

△ △ △

Check Fishing Gear

Hunters who spent many hours rounding up that lost box of shells, hunting license-holder and other bits of hunting gear pushed all around the place since the season closed last year and then, topping everything, found the trusty old blunderbuss coated with 1948 carbon and mud, would do well to give some attention right now to their fishing equipment.

That may seem a little premature, but if tackle isn't taken care of now, one will be surprised how little time there will be to do it when Spring and the fishing season are upon them before they know it.

Proper care of outdoor equipment requires little effort and time, and it pays off in dollars by reducing winter-time depreciation.

Plugs should be cleaned, painted and varnished; hooks need de-rusting and oiling; reels should be taken down, cleaned and oiled, and rods may need refinishing. Flies and fly lines need special treatment well known to fly fishing enthusiasts to keep them fresh and efficient. Even the tackle box could do with a house-cleaning and re-paint job.

Main thing is to know where everything is when the season opens some nice day next March or April.

△ △ △

Hook Aids Hunters

If one has trouble pulling a cleaning swab through a rifle, putting a fish hook to work will save a lot of temper and gray hairs.

Just straighten the hook and attach it to the cleaning rod, string or wire. By using this method one can pull the swab through the barrel without difficulty, or retrieve a swab stuck in the barrel.

△ △ △

New Duck Stamp

Goldeneye ducks will feature the 1949-50 federal duck stamp which was to go on sale at first and second class post offices over the nation on January 1.

The design for the stamp is the work of "Roge" E. Preuss, free lance artist and decoy designer of Minneapolis.

The original sketch, a black-and-white wash drawing, shows a male and female goldeneye winging into a quiet cove.

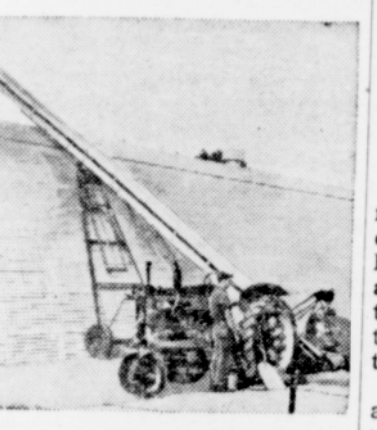


Quonset-Type Huts Meet Storage Needs

'Little Business' Answers Challenge in Grain Belt

Called upon by the department of agriculture to perform a modern miracle, "little business" in 10 midwestern states is tackling one of the biggest jobs of its kind ever undertaken anywhere in peacetime. Its Herculean assignment is the site preparation and erection of 2,300 steel buildings—each 32x96 feet or larger—at 670 widely separated locations.

The task arose with the grain belt's acute need for space in which to store the record-breaking carry-over of 1948's corn crop. In line with the trend toward economical "horizontal" grain storage, the department ordered Quonset buildings for a large part of the necessary new facilities. These arched steel units now are mushrooming up beside highways and railroads near farm centers through the efforts of local businesses and labor, rather than the work of transient crews employed by a few big and distant contracting firms.



Grain being loaded into Quonset huts for CCC storage near Paulding, Ohio.

Within two weeks time more than 1,100 concrete foundations had been laid, and erection of steel was under way on them in every state. The concrete work alone was roughly equivalent to laying 25 miles of highway in a time that an average road-making crew would require to put down one.

Sweat Down Costs

Sweat down your production costs if you want to maintain profits in these days of declining farm prices. One way to sweat down those costs is to increase your crop yields per acre. More bushels of corn and grain per acre, more pounds of meat, milk, dairy products and poultry mean lower production costs per unit. On such a basis you can make a profit even if prices slacken further.

You can get those higher yields and lower costs with good soil management. Good soil management means giving your soil a fair deal. It means supplying the soil a well-balanced ration of plant foods, so crops will be well nourished. It means building up instead of breaking down soil structure and tilth. It means "recharging" the land with soil-enriching crops at regular intervals, instead of growing soil-draining row crops year after year on the same land.

Dangers of Butchering At Home are Outlined

Home butchering is profitable on the farm and many rural families are replenishing their lockers, jars and pantries.

But, unless undue caution is used, home butchering can be dangerous. Equipment, too, should be used with care. All knives should be kept in a suitable place when not in use. Hoisting equipment should be checked. A tamper should be used to force meat into the grinder.

Attention to Details Pays Off for Hog Farms

Attention to details is the biggest reason why some hog farms earned \$2,000 more than some others during the past year.

F. J. Reiss, farm management specialist in the Illinois college of agriculture, said that 128 high-income hog farms averaged \$10,200 earnings from swine last year, while 161 less-efficient farms took in only \$8,000. Extra care at farrowing, control of parasites, helped.



Prevaricator

Joe and Jim crawled into their bright red hunting suits, cradled their guns in their arms and made for the woods. They had penetrated the preserves for only a short distance when Joe sighted a deer. He raised his gun and fired. A defective shell caused the barrel to explode. He put his hand to his face and then looked at it. It was covered with blood. "I'm dead," he screamed hysterically and keeled over in a dead faint.

Jim looked at his stricken companion, picked him up and carried him all the way to the morgue. The doctor looked at the bleeding man, examined him, then turned to Jim.

"Why have you brought this man here?" he asked. "He isn't dead."

Jim seemed startled. "Are you sure, doctor?" he demanded.

"Of course I am sure," replied the doctor.

"I'll never believe another word that guy tells me," Jim said in disgust. "He told me he was dead."

Time Would Tell

Neighbor — "A remarkable old man, your granduncle. When he died he had every tooth in his head, his eyesight was very good and his hearing was excellent. To the best of my knowledge he retained full possession of his faculties until the very end."

Grandnephew — "Well, we'll be able to make sure of that when his will is read tomorrow."

Helpful

Mrs. Peck — "Help! I'm choking."

Mr. Peck — "Sh-h-h, the neighbors will think I'm doing it."

Mrs. Peck — "I don't care. Get me something, quick."

Look Fresh and Pretty With This Bright Frock



Fresh and Pretty

NICELY styled to keep you looking fresh and pretty about your housework. Trim with bright ric rac—tie a narrow belt neatly in front. It's a wearable daytimer with the longer sleeve.

Pattern No. 8319 is in sizes 32, 34, 36, 38, 40, 42, 44 and 46. Size 34, cap sleeve, 4 yards of 35 or 39-inch.

The Fall and Winter FASHION will guide you smoothly and expertly in planning a wearable winter wardrobe; special features, free pattern printed inside the book, 25 cents.

SEWING CIRCLE PATTERN DEPT., 530 South Wells St., Chicago 7, Ill.

Enclose 25 cents in coins for each pattern desired.

Pattern No. Size

Name

Address

ONLY 5¢

"COLD DEMONS" GOT YOUR CHILD?



Don't let "Cold Demons" make her chest feel sore, congested—rub on Mentholatum. Fast, safe Mentholatum helps lessen congestion. Its vapors soothe inflamed passages, ease coughing spasms. For head colds, too... makes breathing easier. In jars, tubes.

Quick Relief with MENTHOLATUM

FOR POCKET OR PURSE!

Real Mentholatum medication in handy stick form. Brings quick relief to dry, cracked, chapped lips... any time, anywhere! Easy to carry, easy to use. Only 35¢.

NEW! MENTHOLATUM medicated STICK

Mr. Peck—"What did you swallow?"

Mrs. Peck—"A sponge."

Mr. Peck—"Okay, I'll go and get some water."

Open and Shut Case

There probably are millions of cases of unreturned umbrellas but Pat O'Rourke was unfortunate enough to be sued for failing to return one he had borrowed.

Just before the trial opened Pat managed to get the umbrella back into the original owner's custody, but the latter went ahead with the suit, contending that the article was damaged beyond repair.

When it came time for Pat to speak his piece he stood up before the court and with his feelings irreparably injured said:

"Yer Honor, in the first place Oi niver borrowd the danged thing, in the second place it wuz just thot way whin I got it, and in the third place I returned it in perfect shape, Oi did."

Keep Posted on Values By Reading the Ads

SPEEDY LONG-LASTING relief for RHEUMATISM ACHES-PAINS

Don't "dose" yourself. Rub the aching part well faster—and helps you keep going strong when your diet needs more natural A&D Vitamins! Scott's is a HIGH ENERGY FOOD TONIC—rich in natural A&D Vitamins and energy-building natural oil. Try it! See how well you feel. Easy to take and digest. Economical. Buy today at your drug store!

MORE than just a tonic—it's powerful nourishment!

SCOTT'S EMULSION HIGH ENERGY TONIC

Helps keep me on my feet!

say many old folks about good tasting SCOTT'S EMULSION

Thousands of happy folks know this! Good-tasting Scott's Emulsion helps you ward off colds—helps you get well faster—and helps you keep going strong when your diet needs more natural A&D Vitamins! Scott's is a HIGH ENERGY FOOD TONIC—rich in natural A&D Vitamins and energy-building natural oil. Try it! See how well you feel. Easy to take and digest. Economical. Buy today at your drug store!

MORE than just a tonic—it's powerful nourishment!

SCOTT'S EMULSION HIGH ENERGY TONIC

SUFFERING FROM RHEUMATISM? HERE'S GOOD NEWS!

Crazy Water Crystals give almost miraculous benefit to sufferers from rheumatism, arthritis, neuritis, and stomach disorders caused or aggravated by poor elimination. Money-back guarantee. If your druggist doesn't have them, send \$1.25 for 1-lb. box. Crazy Water Company, Mineral Wells, Texas.

WORLD-FAMED

CRAZY WATER CRYSTALS

SMITH BROTHERS NEW WILD CHERRY BIG HIT!

Here's the new cough drop everyone's wild about—because they: 1. Taste so good. 2. Work fast—help that cough! 3. Cost only a nickel! Delicious—and they work! Get a pack today!

SMITH BROTHERS COUGH DROPS

ONLY 5¢