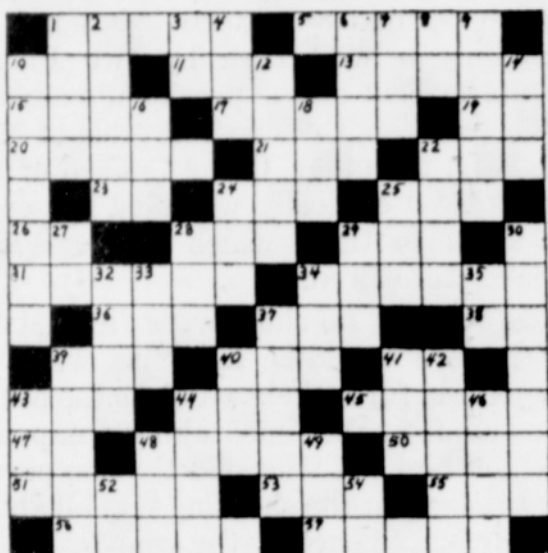


CROSSWORD PUZZLE

- HORIZONTAL**
- 1 Rotating device
 - 3 Hurry
 - 10 Period of time
 - 11 Obstruct
 - 12 Lowest deck of ship
 - 15 Terminates
 - 17 Remains
 - 19 Note of scale
 - 20 Wander
 - 21 Over (Comb. form)
 - 22 High musical octave
 - 23 Exist
 - 24 Animal
 - 25 One of a number
 - 26 Printer's measure
 - 28 Fabulous bird
 - 29 Obese
 - 31 Reiterate
 - 34 Copies
 - 36 Run away (slang)
 - 37 Sport
 - 38 Bone
 - 39 Disfigure



THIS WEEK'S ANSWERS



- VERTICAL**
- 1 Scarcity
 - 2 Repent
 - 3 Man's name (Abbr.)
 - 4 Roman house-hold word
 - 6 Messenger
 - 7 Sin
 - 8 Spanish article
 - 9 Wheeled platform
 - 10 Sweetmeats
 - 12 Melody
 - 14 Tap lightly
 - 16 Man's name
 - 18 Heavy cup
 - 22 Opposed to
 - 24 Cooking utensil
 - 25 Dutch measure
 - 27 Myself
 - 28 Male sheep
 - 29 Part of fish
 - 30 Perfume
 - 32 Instigate
 - 33 Organ of hearing
 - 34 Mire
 - 35 Company (Abbr.)
 - 37 Guard rail
 - 39 Stone worker
 - 40 Sweet roll
 - 41 High card
 - 42 Girl's name
 - 43 Breed of dog
 - 44 Odd
 - 46 Opulent
 - 48 Guided
 - 49 A tree
 - 52 Negative
 - 53 Note of scale

MEAL-TIME
MAGIC BY Adelaide KerrFOOD RESEARCH CONSULTANT,
HOME-MAKER'S CLUB, INC.

CRAB, JAPANESE

1 can crab meat
1/2 lemon
1 teaspoonful Worcestershire sauce
Few grains cayenne
1 tablespoonful butter, fat, or oil
1 cupful milk
1 small can mushrooms
1 teaspoonful grated onion
1/2 teaspoonful paprika
2 1/2 teaspoonfuls salt
1 tablespoonful flour
3 hard-cooked eggs

Combine the canned crab meat or an equal quantity of fresh meat with the mushrooms. Add the lemon-juice, onion, Worcestershire sauce, salt, paprika, and cayenne. Make a white sauce from the fat, flour and milk, and add to it the crab mixture and the hard-cooked eggs which have been cut in small pieces. Cook until thoroughly heated and serve on toast. Or fill greased ramekins and sprinkle with grated cheese and cracker-crumbs and bake for twelve minutes at 500°F. Serves six.

CRABMEAT IN MUSHROOM SAUCE

2 cupfuls fresh or canned crabmeat
2 cupfuls white sauce
1/2 pound mushrooms

Pick over the crabmeat and heat in the top of a double boiler. Meanwhile, wash, skin and dry the mushrooms. Slice and cook five minutes in the butter used for making white sauce, before continuing with the recipe. Pour the mushroom sauce over the crabmeat and serve. Serves six.

OYSTER CHOWDER

1 slice pork
2 minced onions
1 1/2 teaspoonfuls salt
1 quart milk
1 tablespoonful flour
1 quart raw potatoes, sliced, or cut in dice
1/2 teaspoonful pepper
1 tablespoonful butter, fat or oil
1 pint oysters

Cut the pork in small dice and fry until a light brown in the kettle in with the chowder is to be made. Remove from the stove and add the

potatoes, onions, salt, and pepper. Cover with boiling water and simmer until tender, about one-half hour. Be careful that the potato slices do not break. Then add the hot milk and thicken slightly with the fat and flour blended together. Then add the oysters and cook a very few minutes only, until the edges of the oysters begin to curl. Accompany this chowder with tiny home-made pickles or cold slaw and hot crackers. Serves six.

OYSTER COOKERY

Oysters are nutritious and easily digested, especially when eaten raw. They should be cooked at a very low temperature as a high temperature makes the oyster tough and indigestible. To prepare oysters, run each one through the fingers, using extreme care to remove every particle of shell. Place the oysters in a wire strainer pour cold water through them. Oysters may be served raw on the half shell or on oyster plates garnished with lemon.

OYSTER CASSEROLE

4 cupfuls of celery
4 tablespoonfuls flour
1/2 teaspoonful white pepper
1 cupful milk
1 No. 2 can oysters
1/2 cupful oyster liquor
4 tablespoonfuls butter, fat or oil
1 1/2 teaspoonfuls salt
1/2 teaspoonful paprika
1/2 cupful celery stock
1/2 cupful buttered crumbs

Cook the diced celery in sufficient boiling water to cover until tender. Drain, reserving one-half cupful of the celery stock. Melt the fat in a saucepan, then add the flour, salt and pepper, and paprika. Add the milk, celery stock, and the oyster liquor drained from the oysters, gradually, while stirring constantly. Cook until smooth and creamy; then add the cooked celery. In a greased casserole, place a layer of creamed celery, then a layer of drained oyster. Repeat until the ingredients are used up, having the celery on top. Cover with the buttered crumbs and bake at 500°F. for fifteen minutes. Serves six.

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BLESSED EVENTS

SMITH—Born to Mr. and Mrs. Leo Smith, Takilma, Saturday Oct. 28, 1950, at 2 p. m., a daughter weighing five pounds 10 ounces.

NOWAK—Born to Mr. and Mrs. Edward Nowak, Rt. 1 box 36, Cave Junction, Saturday Oct. 28, 1950, at 3:15 p. m., a son weighing nine pounds.

GOVERNOR—Born to Mr. and Mrs. Fred G. Governor, O'Brien, Sunday Oct. 29, 1950, at 12:10 a. m., a son weighing eight pounds 12 and one-quarter ounces.

BECK—Born to Mr. and Mrs. Herbert Beck, Holland, Tuesday Oct. 31, 1950, a girl weighing 7 lbs.

GLAMOROUS WIDOW



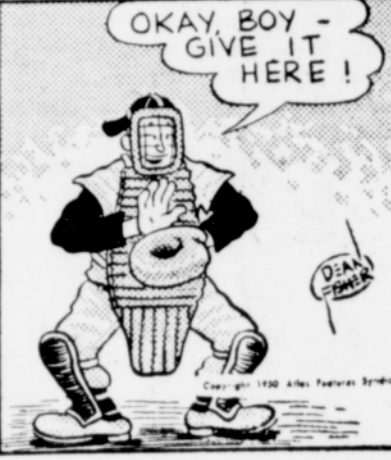
by JACK KING

HEAVY HANNAH



By Jay

WINDY WINDUP



By Dean Fisher

SMALL IN THE SADDLE



By Jack Taylor



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