

The Cook's Nook

This December we present a bit of rhymery with a purpose noble, entitled:

IT'S HIGH TIME

Christmas approaches. In the hubbub we pause To honor the forgotten woman—Mrs. Santa Claus!

Who stripes candy canes, wraps up the toys? Who keeps the ledger of good girls and boys? Who presses that red suit, mends those fine pants, feeds Vixen, soothes Prancer when he snorts, and rants? Who makes the hot toddy, prepares the foot tub, rubs Santa's chest with Vick's Vapo-rub? Assures Kris he's a wonder a National Hero..... "What a fellow you are to go out when it's zero! Your girl's so becoming; your beard's snowy white; oh, Santa, my spouse you'll wow 'em tonight!" Who waits at the window, who does the floor-pacing on Christmas Eve when the big sleigh is racing across the night skies with Santa at rein and hopes all goes well till he comes home again?

Ah red suited; white-whiskered jovial Claus! You get all the honors, but the credit is Ma's!

Mincemeat Whirls

1 1/2 cups sifted flour
3 teaspoonfuls baking powder
1/2 teaspoonful salt
1/2 cup sugar
3 tablespoonfuls shortening
1/2 cup milk (about)
4 tablespoonfuls butter
1 1/2 cups prepared mincemeat
lemon foamy sauce

Sift together flour, baking powder, salt and 2 tbsps. of the sugar. Cut in shortening with two knives or a pastry blender. Add milk to make a soft dough. Turn out on lightly floured board and knead half a minute. Roll out to form a rectangle. Cream together the butter and remaining sugar; spread half over dough and divide the remainder among 8 custard cups. Spread mincemeat over dough. Roll as for jelly roll; cut in 1 1/4" slices. Place a roll in each cup cut side up. Bake in hot oven (450° F.) 20 minutes. Serve hot or cold with lemon foamy sauce. Serves 8.

Lemon Foamy Sauce: Heat 2/3 cup light corn syrup to boiling pour slowly over a beaten egg yolk, stirring constantly, until thickened. Add 1/4 teasp. salt.

2 tbsps. lemon juice and one teasp. grated lemon rind. Cool mixture and fold in a stiffly beaten egg white. Makes 1 cup of the sauce.

Mediterranean Ham Slices

2 cups 1/4 inch bread cubes
1/2 cup honey
1/2 cup raisins
1/4 cup crushed pineapple
1/2 cup all bean
2 1/4-inch slices smoked ham
1 teasp. whole cloves
Combine bread cubes, honey, raisins, drained pineapple and

the all-bran. Mix well and spread mixture between slices of ham. Stick cloves into fat around edge of ham. Place in covered baking pan and bake in slow oven (300° F.) about two hours. Makes six servings.

Glazed Carrot Slices

12 carrots
Salt
2 tbsps. light corn syrup
2 tbsps. butter
Scrape and slice carrots; cook in covered utensil in small amount of boiling salted water until tender. Drain off water; add corn syrup and butter and cook over low heat, stirring constantly for 2 or 3 minutes. Serves 6.

Good Coffee Comes From a Clean Pot



YOUR coffee pot may not be as clean as you think, and a clean pot is essential for good coffee. Always use a brush to thoroughly clean in corners.

Carolina Pork Casserole

1 1/2 to 2 cups cooked diced pork
1 cup thinly sliced onions
2 tbsps. bacon fat or butter
1 teasp. flour
1 1/2 cups boiling water
1 teasp. salt
1/2 teasp. pepper
1/2 cup chili sauce
2 tbsps. drained bottled horseradish
1/2 teasp. Worcestershire sauce
2 cups cooked hominy
Saute pork and onions in fat until lightly browned. Stir in flour. Gradually add boiling water and cook until thickened, stirring constantly. Add salt, pepper, chili sauce, horseradish, Worcestershire sauce and hominy. Bake in buttered casserole in moderate oven (375° F.) 45 minutes. Yields 6 portions.

House For Sale or Rent—Near school. Will sell for \$1,000 or rent for \$10 month. Lox 269, Beaverton.

Helping to Keep the Family Healthy



Visiting nurse from tuberculosis association telling mother how to protect the family from disease. This is one of activities made possible in many communities by Christmas Seals.

Coming Clean! . . . by Squier

BATHING WAS ONCE A SOCIAL EVENT...
IN THE MIDDLE AGES A BATH WAS A CROSS BETWEEN A RECEPTION AND A PICNIC. HOSTS AND HOSTESSES ENTERTAINED AT BATH PARTIES—REFRESHMENTS AND ALL!

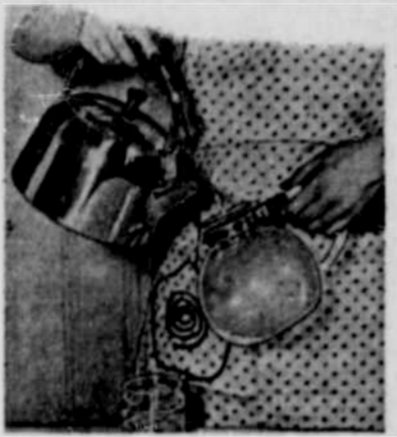
BEN FRANKLIN OWNED A QUEER CONTRIVANCE CALLED A "SLIPPER BATH," THE SHOE SHAPED GADGET WAS ONE OF THE FIRST BATH TUBS EVER SEEN IN THIS COUNTRY.

A BATH TUB KEPT UNDER A TRAP DOOR IN THE DINING ROOM WAS ONE OF THE "MODERN IMPROVEMENTS" CITED IN GODEY'S LADIES BOOK FOR 1854.

BLUMBY'S LORDSHIP'S GETTING SOFTY

EMBUSHMENT OF KING EDGAR'S DAY WHO BATHED AS OFTEN AS ONCE A WEEK WERE CONSIDERED FOPs.

TODAY A PERSON WHO OMITS A DAILY BATH IS NOT CONSIDERED WELL GROOMED.



Use plenty of hot water to wash your coffee makers. After washing with soapy water, scald it thoroughly to remove all traces of suds and wash as soon as possible after use.



Aluminum coffee makers should be scoured with steel wool and soap once a week. Never use soda, and don't forget that the cleaner your coffee pot—the better is your brew.

Dear Miss KITCHEN.

1-How may I add new flavor to my meat loaf?

2-Please suggest some simple breakfast-fruit combinations.

3-Should I broil ham?

By Kitty Kitchen

- When making meat loaf next time, try adding a handful of crisply-popped corn to ingredients.
- Fresh figs and bananas sliced together. Fresh pears, cubed. (Serve in sauce dish covered with fresh orange juice.) Mixed melon balls served in stem dishes covered with cider, topped with sprig of mint.
- Yes! Place slices of ham on rack of the smokeless broiler of your modern gas range. Turn frequently. Both raw and boiled ham may be broiled successfully.

Free to Farmers
ANOTHER BIG
JOHN DEERE DAY

SEE "Melody Comes to Town"
AN ALL-HOLLYWOOD PRODUCTION

AND 4 OTHER ALL-WALKING PICTURES

KINTON GRANGE HALL
Friday, Dec. 13, 1940
Free - Admission - Free
Program begins at 10:00 a.m

Outdoor Yule Lights Spread Joy For All



Clever Use of a Few Strings of Christmas-tree Lights and Well-placed "Projector" Floodlight Lamps Can Transform a Home into a Glowing Greeting of Good Will.

By Jean Prentice
NEVER before have world events so meaningfully driven home to Americans the desire for "Peace on Earth . . . Good Will Toward Men". Before the era of electric lights, men were obliged to confine the expression of their Christmas spirit indoors. Symbolizing this spirit were the bearded indoor tree, sprigs of holly, gaily wrapped gifts, and the common greeting card.

Came a new day, the advent of the colorful multiple furring Christmas-tree lamps like glowing jewels on a string. Came "projector" lamps designed for outdoor flood and spotlighting. Last holiday season entire neighborhoods, through light, were transformed into glowing greetings of good will.

custom of expressing the Yule spirit outside has grown by leaps and bounds. This distinctly American tradition will doubtless reach a new peak this season. Black-outs may be the order in lands less fortunate than ours. Over here, countless thousands of home-owners, unafraid, again have the opportunity to join up with the millions who each year at this time illuminate their holiday spirit, letting it flow outside for all to enjoy.

Quite a display can be created by simply attaching some evergreens around the front door and windows. By fastening strings of Christmas-tree lamps to the greens and by running an extension cord to a nearby electrical outlet, most of the job is done.

through use of the new 150-watt "projector" lamps. Reflector, lens, and filament are hermetically sealed into each of these rugged all-glass lamps. They may be placed close to the house to silhouette a theme message or to spread their light upward in striking fan patterns. Used at a distance, these lamps will "flood" or "spot" larger areas. Holders are available for these bell-shaped lamps.

And now, just one more hint. When shopping for your Christmas lighting equipment, see a reliable retailer of electrical goods. Tell him your plans. Buy only high quality lamps of American make. They must burn under adverse weather conditions, you know. Besides, the best lights prove to be the

The Poorest Place to Tell a Lie!

IT has been said by some of our radical reformers that advertising misleads the public.

Such accusations fall under their own weight.

The poorest place in the world to attempt a lie is in the advertising columns of American newspapers and magazines, and in American radio programs.

In the first place, our publishers and broadcasting companies wouldn't carry dishonest advertising. They outlawed it long ago.

In the second place, such efforts to mislead would be conducted in full view of the public and of the officials empowered to apply fraud laws.

In the third place, dishonest advertising is as inefficient as dirty football. It does not pay.

Informed people have lost interest in the advertising-baiting books and speeches of the radical self-appointed reformers since one after another of them has figured prominently before the House Special Committee on un-American Activities.

Courtesy Nation's Business