



HARVEST HOME PARTY  
(See Recipes Below)

# Household News

By Eleanor Howe

Everybody enjoys singing a song of harvest home, even if they haven't had a personal stake in bringing in the crops. At your harvest home party, if you follow tradition, you'll have cornucopias filled with fall fruits and garlands of wheat or grasses grouped at the center of your festive board. Little dolls dressed in overalls and aprons make amusing favors.

Farmer in the dell, blindman's buff, pass in corner, and the never to be forgotten game of charades, in which the participants can give their all in dramatic acting, are traditional juvenile game favorites that are likely to give the grown-up contingent an equally good time. You may want to do a little bit of folk dancing, with the old time fiddler, the pianist, and even an accordionist hitting off "country" songs.

When it comes to refreshments, you may decide upon anything from a big picnic spread to cookies and a refreshing beverage. A fruit pie is the most appropriate happy ending to your harvest home feast. Just a hint to you homemakers if you have trouble keeping the delicious juice in a pie; quick cooking tapioca may be used as a thickener, thus eliminating the traditional hazard of runaway juice.

Doughnuts and hot spicy cider are always an attractive and favorite combination to serve at a party of this type. Or you may like to use the old oaken bucket for serving punch.

### Cherry Pie.

- 2 1/2 tablespoons quick-cooking tapioca
  - 1 cup sugar
  - 1/2 teaspoon salt
  - 1 tablespoon melted butter
  - 1 No. 2 can sour cherries (2 1/2 cups)
  - 1/2 cup cherry juice and 2 tablespoons water (to make 1 cup)
  - 1 recipe pastry
- Combine quick-cooking tapioca, sugar, salt, butter, cherries, and cherry juice; let stand about 15 minutes. Line a 9-inch pie plate with half of pastry rolled 1/4 inch thick, allowing pastry to extend 1 inch beyond edge of plate. Fold edge back to form rim. Fill with cherry mixture. Moisten edge of pastry with cold water; arrange lattice of pastry strips across top. Flute rim with fingers. Bake in a hot oven (450 degrees) 15 minutes, then decrease heat to moderate (350 degrees) and bake 30 minutes longer.

### Rich Drop Doughnuts.

- 2 eggs
  - 6 tablespoons sugar
  - 2 tablespoons shortening (melted)
  - 2 cups flour
  - 1/2 teaspoon salt
  - 2 teaspoons baking powder
  - 1/4 teaspoon nutmeg
  - 6 tablespoons milk
- Beat eggs until very light, and gradually beat in the sugar. Add melted shortening. Sift together the flour, salt, baking powder and nutmeg, and add to the first mixture alternately with the milk. Drop from a teaspoon into deep fat heated to 375 degrees, and fry until well browned. Drain on unglazed paper. Sprinkle with confectioner's or powdered sugar.

### Hot Spiced Cider.

- 2 quarts cider
  - 1 cup brown sugar
  - 1 6-inch stick cinnamon
  - 6 whole cloves
  - 1 teaspoon allspice
- Add spices and sugar to cider; place in kettle and let simmer over heat (not boil) for 15 minutes. Strain and serve hot in small glasses. Add a little grated nutmeg, if desired.

### Baked Ham.

- 1 whole ham
  - 1 teaspoon whole cloves
  - 1 1/2 cups sweet cider
  - 1 1/2 cups brown sugar
  - 1/2 cup orange juice
- Wipe ham with a damp cloth and place in an uncovered roaster, skin side up. Roast in a very slow oven (300 degrees) allowing 25 minutes per pound of ham. About 1/2 hour before the ham has finished baking take from oven. Remove skin and pour off all excess fat. Cook cider and sugar together to thick syrup

stage. Add orange juice and pour mixture over ham. Dot with whole cloves. Return to oven and bake 1/4 hour longer, basting frequently with liquid in pan.

### Old Fashioned Jelly Roll.

- 4 eggs
- 3/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup sugar
- 1 teaspoon vanilla
- 3/4 cup cake flour
- 1 cup jelly

Break the eggs into a bowl and allow them to warm to room temperature. Then combine eggs with baking powder and salt. Set the bowl of eggs in a smaller bowl in which you have poured hot water. With a Dover beater, beat the eggs, baking powder, and salt mixture until it is thick and light. Gradually beat in the sugar and continue beating until very light and fluffy. Remove the bowl from the hot water and, with a spoon or spatula, fold in the vanilla and the flour which has been sifted several times. Line a 10 by 15 inch jelly roll pan with buttered wax paper, and pour the batter into the pan. Bake for about 12 minutes in a moderate oven (350 degrees). Remove cake from pan and turn onto a towel which has been dusted with confectioner's sugar. Pull off paper and trim edges from the cake. Roll, and cool. When the cake has cooled, unroll it and spread with jelly which has been whipped to make it spread more readily.

### Date Nut Cake.

- 3 cups raisins
  - 2 cups dates (cut fine)
  - 1 cup pecan nut meats (cut fine)
  - 1 teaspoon soda
  - 1 cup boiling water
- Put fruit and nuts into bowl; dissolve soda in boiling water and pour over the fruit. Let stand while preparing the following batter mixture:

- 3/4 cup butter
  - 1 cup sugar
  - 1 egg
  - 2 1/2 cups cake flour
  - 1 teaspoon baking powder
  - 1/4 teaspoon salt
  - 1 cup milk
  - 1 teaspoon vanilla extract
- Cream butter and add sugar gradually. Add egg and mix well. Add fruit mixture. Mix and sift all dry ingredients and add alternately with the milk and vanilla extract. Place batter in three well-greased layer-cake pans. Bake in a moderate oven (365 degrees) for approximately 35 minutes. When cool, put layers together with boiled icing to which chopped dates and raisins have been added. Then ice with the plain boiled icing.

### Chocolate Nut Gingerbread.

- 3/4 cup butter
  - 1 cup brown sugar
  - 2 ounces chocolate (melted)
  - 2 eggs
  - 1 1/2 cups cake flour
  - 1 1/2 teaspoons baking powder
  - 2 teaspoons ginger
  - 1/4 teaspoon cloves
  - 1/4 teaspoon salt
  - 1/2 cup milk
  - 1/2 cup nut meats (chopped fine)
- Cream butter thoroughly and add the sugar slowly. Add melted chocolate and eggs, one at a time, beating well. Sift dry ingredients and add alternately with the milk, beating between each addition. Add nut meats. Bake as a loaf cake in a moderate oven (350 degrees) for approximately 45 minutes. Serve with whipped cream, sprinkled with cinnamon, or with chocolate fudge icing.

### Magie Fruited Macaroons.

- (Makes about 30)
  - 1/2 cup sweetened condensed milk
  - 2 cups coconut (shredded)
  - 1 cup dates (chopped fine)
- Mix together the sweetened condensed milk and coconut. Add finely chopped dates. Drop by spoonfuls on greased baking sheet, about 1 inch apart. Bake in a moderate oven (350 degrees) 10 minutes, or until a delicate brown. Remove from pan at once.

(Released by Western Newspaper Union.)



## DEFINITIONS, THEN AND NOW

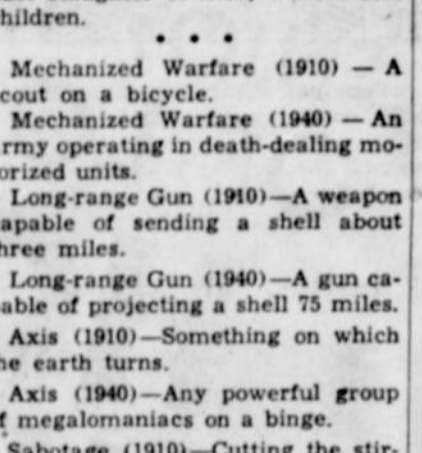
- Ultimatum (1910)**—A cop telling a horseless carriage driver that the next time he speeds at 15 miles per hour through a street filled with horses he'll be arrested.
- Ultimatum (1940)**—A dictator ordering a half dozen nations to surrender or else.
- Raid (1910)**—Usually a means of proving a saloon guilty of Sunday selling.
- Raid (1940)**—Another attempt to destroy a city or intimidate a nation.
- Treaty (1910)**—A solemn and binding covenant.
- Treaty (1940)**—Flypaper without the mucilage.
- Fifth Column (1910)**—A column between the fourth and sixth columns.
- Fifth Column (1940)**—A national menace.
- Storm Troops (1910)**—Soldiers caught in the rain.
- Storm Troops (1940)**—Something very different.

## The Answers

- 1. Approximately 50 miles.
- 2. A 1 to 1 tie was played by Brooklyn and Boston in 26 innings in 1920.
- 3. Seven Years' war (1756-1763).
- 4. No. Sir Douglas Mawson came within a few miles of it.
- 5. Approximately 92.4 per cent.
- 6. William Henry Harrison, who died one month after his inauguration.
- 7. In China fortunes are told by reading the lines on the soles of the feet as well as the markings on the palms of the hands.
- 8. Some 2,000 people in the United States are either killed or injured by lightning each year. Of those killed, the annual average is about nine men to each woman.
- 9. By the house of representatives.
- 10. Columbia river.

## HOW to SEW

By RUTH WYETH SPEARS



and below each shelf. Use extension curtain rods to fit the holes in the spools. A little glue between spools makes the whatnot rigid. When finished, it may be stained or painted.

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## Developed Man

Man in society is like a flower-bud in its native bud. It is there only that his faculties, expanded in full bloom, shine out; there only reach their proper use.—William Cowper.

## COMMUNIQES

According to communiques, The fight was fierce the last few days. They state the losses and the gains; It seems they downed a lot of planes!

The Nazis state they lost eleven. But Britain says 'twas fifty-seven! The Germans claim just sixty-nine Of Britain's craft—a sharp incline From their admitted twenty-five. How many men were left alive?

These facts the propaganda press Is somehow very loath to stress; And they omit the damage done— From all reports, both sides have won.

—Mori Fremon.

"The French Empire remains intact."—Marshal Petain.

WANNA BET?

Bing Crosby has gone into competitive golf in a serious way and we can almost imagine him, sizing up a difficult shot and saying, "Caddie, does this call for a croon or a driver?"

Wendell Wilkie, according to Harry James, is a candidate who ought not to mind people getting in his hair.

WILLKIE IS TRYING TO GET ROOSEVELT BEHIND THE DEBATE BALL.

## Ask Me Another

A General Quiz

### The Questions

1. Approximately how long is the Panama canal?
2. How many innings was the longest major league baseball game ever played?
3. During what war did the British complete the conquest of Canada from the French?
4. Has the South Magnetic pole ever been reached by man?
5. What part of the edible portion of the average watermelon is water?
6. Which of the Harrisons, William Henry, or Benjamin, his grandson, served but one month of his term as President?
7. How are fortunes told in China?
8. How many people are killed in this country each year by lightning?
9. In case no candidate for President receives a majority of the electoral votes, how is the President chosen?
10. On what river is the Grand Coulee dam?

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# Patterns

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