

Household News

By Eleanor Howe



AN APPLE A DAY—SERVED IN A DIFFERENT WAY
(See Recipes Below)

Apples hold a place of well-deserved popularity today, for they have been widely used as food from the earliest times. What other fruit has such a long season, tastes so good, keeps so well, can be served in so many different ways, and yet is relatively inexpensive?

Do you want apples for cooking, or for baking? Or do you want them for eating apples or dessert? Apples should be selected according to the purpose for which you are to use them.

A good cooking apple should be tart, or at least medium acid, with a juicy, fine-grained flesh. A good cooking apple, however, should have a distinct apple flavor. You are, no doubt, familiar with such names as Rome Beauty, Winesap, Black Twig, Grimes Golden and McIntosh.

Have you ever had the sad experience of baking apples only to find that they have remained hard and lack sweetness? Or did you use a variety that became so watery upon baking that you couldn't quite tell what it was? The Wealthy, McIntosh, Grimes Golden, Jonathan, Rhode Island Greening or Northwestern Greening, the Rome Beauty, the Winesap and Black Twig are all varieties of apples which may be used for this purpose.

A good dessert apple should have a prominent and distinct apple flavor, mildly acid, and with a fine-flesh texture. Here again you may select the McIntosh, the Grimes Golden, the Jonathan, the Rome Beauty, the Black Twig, or the Delicious.

A bowl of shining apples will appeal to the children when they come home from school. There will be no need for them to say, "Mom, I'm hungry; what can I have to eat?" The Wealthy, the Delicious, and the Rome Beauty are all popular eating apples.

There is nothing more delicious than a baked apple, apple pie, or a raw apple salad, but have you ever tried apples in fritter batter, or combined them with green peppers for a salad?

Here are some such recipes from my own test kitchen which are not only simple to prepare, but also include that much-longed-for variety in recipes when we have plenty of apples to use.

Norwegian Apple Pudding.

- (Serves 8)
- 3/4 pound prunes (about 9)
- 2 cups cold water
- 1 inch cinnamon stick
- 1 1/2 cups boiling water
- 1/2 cup cornstarch
- 1 cup sugar
- 3/4 teaspoon salt
- 1 tablespoon lemon juice
- 1/2 pound apples (about 3) (quartered) (cooked in a syrup of 1/2 cup water and 1/4 cup sugar)

Cover prunes with cold water, bring to a boil, and stew until soft. Remove stones and return the prunes, stick cinnamon and water to kettle. Add boiling water. Slowly stir in thin paste made of cornstarch, sugar, salt and a little cold water. Boil 20 minutes, stirring frequently. Remove cinnamon stick, and add lemon juice and apples. Place in greased molds and chill.

Scalloped Apples de Luxe.

- (Serves 6 to 8)
 - 2 1/2 cups graham crackers (about 26) (crushed)
 - 1/2 cup sugar
 - 1/2 teaspoon cinnamon
 - 1/4 teaspoon nutmeg
 - 1/4 teaspoon salt
 - 4 tablespoons butter (melted)
 - 1 quart apples (6 apples) (sliced)
 - 3/4 cup pineapple juice
 - 1/2 cup marshmallows (quartered)
- Combine graham cracker crumbs, sugar, spices, salt and butter. Place half of the crumb mixture in a well-greased 1 1/2 quart casserole. Add half of the sliced apples, moistened with part of the pineapple juice. Cover with the remaining crumbs, and top with apple slices. Pour the remaining juice over all. Bake cov-



WHO'S NEWS THIS WEEK

By LEMUEL F. PARTON
(Consolidated Features—WNU Service.)

NEW YORK.—Virginio Gayda, Italy's official writing wrist, pens a solemn warning to the U. S. A. In an editorial in his paper, *Giornale D'Italia*, he tells us not to misunderstand the Axis-Japan agreement and hints that we're in for bad trouble if we make a misstep.

Why Gayda should have been chosen to do the tough talking, or rather writing, for Italy all these years has been a puzzle to this on-looker. Not that he doesn't do it well, but it is so unlike him. I met him once at a tea party in Rome, in the studio of a British sculptor. One would have thought he wouldn't hurt a fly. That was soon after Mussolini took power. Tall, slender, fair-haired, with a small, silken mustache, impeccably dressed, Gayda seemed diffident and eager to please. He was then editor of *Il Messaggero*, which had been a strongly liberal paper, and he had made his political start in the general doctrinal zone of Mussolini's Marxian teachings.

But with the March on Rome he had done an about-face with Mussolini and was making his paper daily louder and fiercer. There was considerable embarrassment and shyness among the guests, as it wasn't safe for foreigners to mention Mussolini's name, and they engaged the suave Gayda in talk about art, Roman ruins, the glories of the Pitti and Uffizi, and the like.

Noting the signor's facile speech, I remarked to an old Scottish banker, standing by, that the editor seemed like a mighty smart chap. "Too smart for his britches," growled the old Scot. One never would have thought that some day he would be telling the U. S. A. where it got off.

A native of Rome, he began his newspaper career as central European correspondent for the *Stampa*, of Turin. He was in Russia when the World war started, entered the diplomatic service there and returned to newspaper work as editor of *Il Messaggero* in 1921. It was in 1926 that Count Ciano, Mussolini's son-in-law, discovered his penchant for ominous and threatening prose and made him the nation's editorial spokesman, as editor of *Giornale D'Italia*.

WHILE a talent for makeshift might not rate highly in a civilization assailed by deadly precision, it has certain advantages in a democracy as against an all-or-nothing absolutist government. The mechanics of the latter are such that when it is wrecked, it is an inert, busted machine in a ditch, while a democracy has an organic quality which makes it adaptive, allows improvisation, and perhaps enables it to grow new tissue and survive a deal of waste and muddling.

Col. Douglas L. Netherwood, commanding officer of the northeast anti-aircraft defense at Mitchell field, indirectly touches off this idea. Recruits for the anti-aircraft forces are wearing odd assortments of uniforms, sleeping in garages because of the lack of tents, and drilling without sufficient rifles or other equipment. To the worriers, Colonel Netherwood says:

"Shucks, we're doing all right, and I'm sure that the quarter-masters will catch up on their outfitting soon. I drilled in my civilian clothes when I joined the army back in 1908, as a private after I graduated from college. I'm sure the young fellows we have out here at Mitchell field don't mind it any more than I did."

Colonel Netherwood was born in Birmingham, England, and, incidentally, the English are good improvisers and instinctive pragmatists. Their democracy came from adjustment and improvisation, rather than from the grand principles of the encyclopedists. However, Colonel Netherwood is no apologist for hit-or-miss preparedness.

In 1908 he entered the army, after his graduation from Texas Agricultural and Mechanical college. He has studied techniques of precision at the Army War college, the Army Industrial college and the Air Corps Practical school—with diplomas from all of them. He entered the signal corps and got his rating as a military aviator in 1917. In 1920 the aviation section of the signal corps was designated as the army air corps. He became a lieutenant colonel in 1935.

Patterns SEWING CIRCLE



back, and has link cuffs like the boy friend's. The skirt of design No. 8768 is smartly flaring and tailored, and you should wear a narrow leather belt with it.

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Neighbors Can't Chat

When one Norwegian meets another they can't always hold a conversation. Norway has two separate languages, which are entirely different. In Viking days all Scandinavians spoke the same language. But as the land split up into different countries languages altered. Norway was a Danish colony from 1397 to 1814, and Danish was spoken. In 1814 Norway broke away and insisted on a language of her own. Ivar Aasen, a Norwegian scholar, compiled a language called Landsmaal, based on the old Scandinavian tongue. The rival Norwegian language based on Danish is called Rimskaal. The two languages have equal status, and—up to now—a citizen has been free to learn either or both.

Lovely Doilies Dress Up Home



Pattern 2608 contains directions for making doilies; illustrations of them and stitches; materials required. Send order to:

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Ask Me Another

A General Quiz

The Questions

1. What name is given to an animal having no backbone?
2. In the Northern hemisphere winds of a cyclone blow in which direction?
3. At the deathbed of Lincoln who said: "Now he belongs to the ages"?
4. Who was the central character in the story "The Man Without a Country"?
5. From where do we get quinine?
6. What is a Falangista?

The Answers

1. Invertebrate.
2. Counterclockwise.
3. Edwin M. Stanton.
4. Philip Nolan.
5. From bark of cinchona tree.
6. A member of the Falange Espanola Tradicionalista, Spain's sole political party.

If So, Human Nutcracker Wasn't Having Easy Time!

A party of men were out camping. The wife of one of them had packed a large fruit cake, which he produced and ate without as much as offering a taste to any of the others.

Time passed. Suddenly he began groaning and doubling himself up and then straightening out again. When this had gone on for some time, a friend asked him:

"What's the matter, Jim?"

"That cake I ate," groaned the sufferer. "It had nuts in it, and I think the missus forgot to shell them."

"Good heavens!" said his friend. "And can you crack 'em just by bending?"

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The Shame

Poverty is not a shame, but the being ashamed of it is.—Thomas Fuller.

"What? WORMS in my child?.. Never!"

Don't be so sure, Mother!

Yes, right now, crawling round worms may be growing and multiplying inside your child without your even knowing it!

This nasty infection may be "caught" easily, everywhere. And the outward signs are very misleading. For example, Squirring and fidgeting. Nose-picking, and scratching other parts. Uneasy stomach. Finicky appetite. Biting nails.

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Yet a Diamond

Better a diamond with a flaw than a pebble without one.—Chinese.

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FEEDING FATHER

Has "Dad" asked you to bake a Deep Dish Apple Pie, or to stir up his favorite Chocolate Cake lately? Probably not, but he will. Once he sees the nice, luscious red apples on the market, and feels a slight tang of frost in the air, he will remember all of his old favorites. Why not be prepared by having reliable tested recipes of the ones he likes the best? Miss Howe's book, "Feeding Father," will give you just such recipes, and others, including "Spareribs with Apple Stuffing," "Mulligan Stew" and "English Currant Bread." You may secure your copy by writing to Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, enclosing 10 cents, in coin.

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