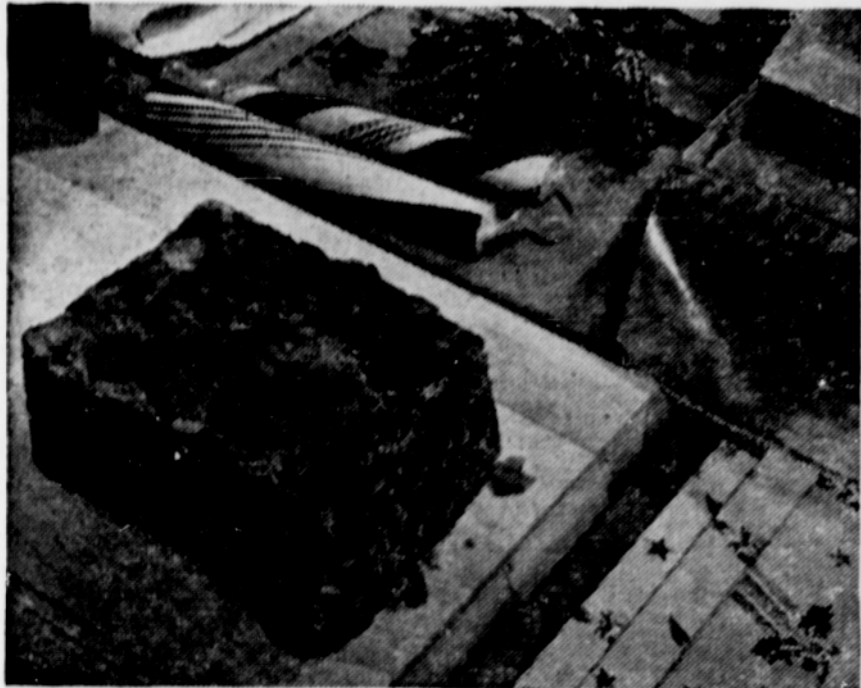


HOUSEHOLD MEMOS

by Lynn Chambers



Bake Your Fruit Cakes Early
(See Recipes Below)

Early Christmas Plan

IT'S NOT TOO early to think of Christmas now, especially if you want to have fruit cake and plum puddings on hand. These foods are best when mellowed and ripened for several weeks before being eaten.



Then, too, it's a good idea to get some of the work out of the way before the holidays are literally on top of us. There's a lot of work to preparing the ingredients for both fruit cake and pudding because they both require chopped fruit and long baking and steaming time.

WHITE OR LIGHT fruit cakes find many admirers each year. This fruit cake is not as heavy as the dark kind, and you may find it nice to vary with the latter variety.

White Fruit Cake

- 3/4 cup butter
- 1 3/4 cup sifted flour
- 1/2 teaspoon soda
- 2 tablespoons lemon juice
- 6 egg whites, beaten stiff
- 1 1/4 cups powdered sugar
- 3/4 cup candied cherries
- 3/4 cup candied pineapple
- 3/4 cup blanched pistachio nuts or almonds
- 3/4 cup sultana raisins

Cream butter thoroughly, then add flour mixed with soda. Sift sugar into beaten whites, combine with the first mixture and add lemon juice, fruit and nuts, cut fine and sprinkled with flour. Stir thoroughly and bake in a loaf pan lined with buttered waxed paper. This baking will take about one hour in a slow (325 degree) oven.

Because the dark fruit cake is so rich, it's a good idea to steam it first to cook thoroughly, then to bake it, for drying out. The cake will be more moist when prepared in this way, and you will be able to slice it thinner.

Dark Fruit Cake

- 1 pound brown sugar
- 1 pound butter
- 1 pound flour
- 12 eggs, beaten separately
- 1 teaspoon soda
- 1 teaspoon grated nutmeg
- 3/4 pound each, candied orange peel, lemon peel, citron, all cut fine
- 1/2 cup molasses
- 1/2 cup fruit juice
- 2 teaspoons cinnamon
- 1 teaspoon ground cloves
- 1/2 pound almonds, blanched
- 1/2 pound pecans, unbroken
- 2 pounds seeded raisins
- 1 pound sultana raisins
- 1 pound dates
- 1 pound figs
- 1 pound candied pineapple
- 1 pound candied cherries

Cut pineapple into small pieces. Remove stem end from figs and cut. Stone and cut dates. Mix all these with one cup flour. Mix the remaining flour with soda and spices. Cream the butter until fluffy, add the sugar, then the well beaten yolks and stir well. Add the flour mixture alternately with molasses and fruit juice. Gently fold in the beaten whites, then the dates and raisins and other fruit, and nuts. Line four bread pans with waxed paper and butter. Pour batter into pans, two-thirds full. Set pans in oven, 300

LYNN SAYS:

Garnish Foods Properly To Stimulate Appetite

Garnishes make food more attractive and thus stimulate digestive juices to aid the way in which we use foods.

Keep garnishes simple, fresh, appropriate and easy to make. Edible garnishes are far superior to merely decorative ones.

Latex potatoes are effective for a platter of fish or chops or steaks. Add parsley for color, if desired.

LYNN CHAMBERS MENU

- Tuna Fish-Noodle Casserole
- Green Beans with Cheese Sauce
- Carrot Sticks
- Baking Powder Biscuits with Jelly
- Pineapple Chiffon Pie
- Beverage

degrees, in a pan filled with one inch of hot water. Bake one-half hour. Cover with waxed paper and bake for two hours. Then remove pans from water and bake one-half hour longer. Remove from pans; remove paper and wrap in fresh paper. Store in tightly covered tin.

IF YOU'RE LOOKING for a simpler fruit cake, particularly for a small family, here's one that is very tasty.

Simple Fruit Cake

- 1/2 cup shortening
- 1/2 cup brown sugar
- 3 eggs, beaten
- 1 cup sifted flour
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cloves
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups seedless raisins
- 1/2 cup candied citron
- 1/2 cup candied orange peel
- 1/2 cup candied pineapple
- 1/2 cup candied cherries
- 3/4 cup pecans, chopped

Cream shortening and sugar, beat in eggs. Add raisins and all fruits, diced fine, and the nuts. Fold in flour which has been sifted with spices, baking powder, baking soda and salt. Bake in greased, waxed-paper lined pan in a slow (275 degree) oven for one and one-half to two hours.

If you bake rather than bake-steam the fruit cake, have a small dish of water in the oven so that the cake will also have more moistness and will be glossy in appearance.

Trimmings put on the cakes should be placed on after they have baked for two hours. Almond halves, candied pineapple and cherries are most frequently used.

Plum Pudding

- 1 cup flour
- 1 pound seeded raisins
- 1/4 pound citron, lemon and orange peel, cut fine
- 1/2 pound seedless raisins
- 1/2 pound chopped almonds
- 1/2 pound bread crumbs
- 1/2 cup sugar
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground allspice
- 1 teaspoon salt
- 1 cup suet, chopped fine
- 1 cup molasses
- 3 eggs, beaten
- 1 cup pickled peach syrup

Sift flour over fruits and nuts and mix well. Mix remaining dry ingredients, add suet and work in evenly; blend in eggs, molasses and fruit juice. Pour into buttered molds two-thirds full and cover with waxed paper. Place in a steamer or top of double boiler and steam slowly and steadily from four to eight hours, according to the size of the mold. Store as for fruit cake.

One-half hour before ready to serve, start heating the pudding.

Released by WNU Features.

Roast duck takes well to a garnish of endive with orange slices or rice cups filled with current jelly.

Sausage, meat balls and chops are attractive when they are placed on a mound of rice, mashed potato, macaroni or a green vegetable such as spinach.

With a roast of beef, lamb or mutton, use browned potatoes or mashed potato cups filled with green peas or diced vegetables; boiled onions with sprays of parsley; slices of carrots or turnips fried in deep fat.

Star Dust

STAGE SCREEN RADIO
Released by WNU Features.

By INEZ GERHARD

IF YOU suffer from a frustrated desire to go tiger hunting in India, you can at least see how it's done nowadays. Columbia's "Song of India," starring Sabu, Gail Russell and Turhan Bey, features a hunt with all the modern trimmings. This modernized "Shikar" carries its own electricity plant, uses walkie-talkies, has a portable generator,



TURHAN BEY

electric traps, and infra-red ray equipment and film for photographing the trapped tigers in the dark. The old-fashioned way sounded more exciting!

Jody Gilbert couldn't get standard acting roles because of her southern accent, and couldn't get rid of that Texas influence. So she learned some 30 other dialects to go with it and become a character specialist. Now in CBS' "Life with Luigi," she has appeared in 89 pictures. It is only in the last three years that she has had non-dialect roles.

Agnes Moorehead does just fine in Hollywood—her latest picture is "Johnny Belinda"—and on the radio, where "Sorry, Wrong Number" gave her her best-known role, but she is happiest on her Ohio farm, between Zanesville and Cambridge.

Patricia Neal, the pretty blonde playing opposite Gary Cooper in "The Fountainhead," once worked in a New York restaurant, cutting up pies. Her salary was only \$12 a week—but she got all her lunches for nothing.

On the set for "Mr. Joseph Young of Africa" at RKO, Robert Armstrong said he's decided to make acting in motion pictures his life work. So far he has had 20 years of it! Aged 51, looking years younger, he said, "Take life easy, sleep a lot, keep your ambitions within your talents, and you can last at least 50 years as a movie actor."

If you have noticed a familiar voice on the "Sam Spade" show it probably belongs to June Havoc, co-star with Alan Ladd in "One Woman" at Paramount. Her husband produces the radio show and she goes on incognito, for fun.

Joseph Cotton thought he was a hero when a dropped cigarette started confetti to flickering wily during a New Year's eve party sequence for RKO's "Weep No More." He stamped on it, then learned it had been fire-proofed!

Eddie Bracken, whose hobby is picking pockets for fun, went to the monthly Traffic Safety Club luncheon of the Los Angeles Junior Chamber of Commerce and humiliated several important police officers by relieving them of various valuables. He returned the loot after lunch, but they swore they'd never see another Bracken picture, even on passes.

If you think that Golden Cloud, the Palomino stallion ridden by Errol Flynn in "Montana," looks especially beautiful, remember that he was sponged with milk every morning before working in the picture. It seems that otherwise his shiny coat would toss too much light into the camera. Dried milk permitted gloss, but prevented reflection.

"Girls like me, with prune faces and skinny legs, relieve the monotony. And that's why it's easier for us to get jobs." Mary Wickes said it, after explaining that in Hollywood pretty girls are as thick as ants at a picnic. "I figure I'm set as a sour-puss actress for the next 50 years, if I want to act that long," added Miss Wickes.

ODDS AND ENDS—Richard Basehart got the leading role in Samuel Goldwyn's "Roseanna McCoy." . . . Gary Merrill, who has taken over the title role in radio's "Young Dr. Malone," also plays the romantic lead in "The Right to Happiness." . . . Redcaps at Chicago's rail terminals have had to learn enough about radio to tell thousands of travelers from which hotel "Welcome Travelers" is broadcast. . . . Gene Autry should be known as "The Flying Cowboy." In the past year he has logged 864 flying hours, an average of 72 a month, almost as much as commercial air line pilots are allowed.

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