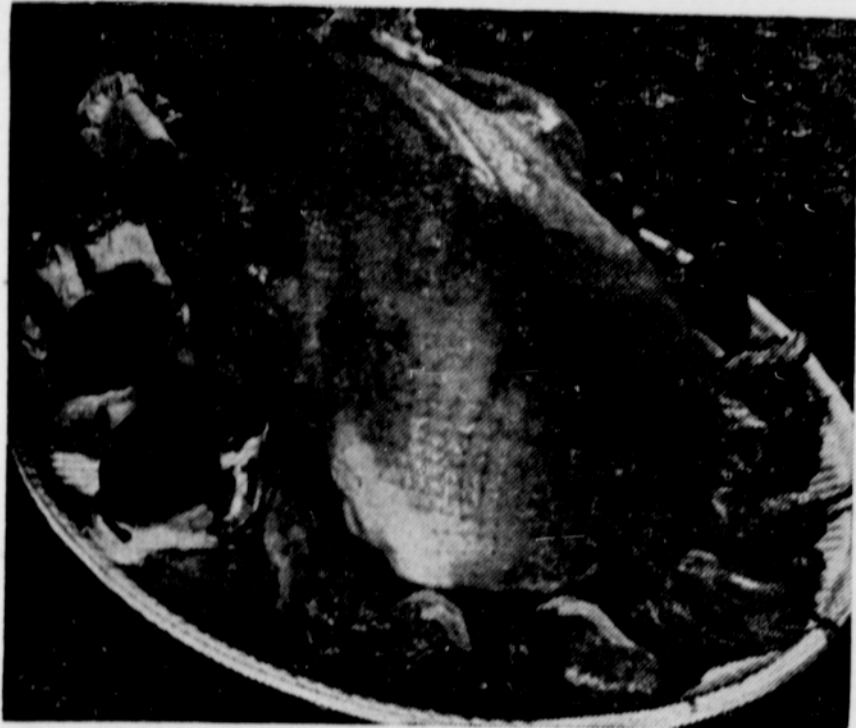


HOUSEHOLD MEMOS

by Lynn Chambers



Glorify the Savory Turkey!
(See Recipes Below)

Thanksgiving Topics

THANKSGIVING IS ONE of the important feast days of the year, and in a sense it's the beginning of the holiday season. Let's make it hearty, gay, full of thanks and cheer.

Since everyone expects a big feast on the table for the special occasion, plan it carefully and start working on it in advance so everything can be picture perfect. Plan an all white or ivory cloth and napkins as a simple background for the table. Have your glasses sparkling, silver shining, and the china washed to spic and span neatness.

IF YOU WANT to have a first course, plan an easy soup like cream of mushroom or asparagus or celery, a clear soup made beforehand. Here's a baked oyster dish that makes a nice appetizer:

***Baked Oysters**
Use four to six oysters for each serving. Open the shells, cover oyster with Thousand Island dressing and sprinkle with a sharp grated American cheese. Bake until heated through and the cheese is melted and browned. Serve in the shells with crisp crackers.

For the turkey, allow from three-quarters to one cup of bread crumbs for each pound of bird. Here's an interesting stuffing which you'll like for variety:

***Apple Sausage Stuffing**
(For 12 pound turkey)
1 pound pork sausage links
12 cups bread cubes
2 tablespoons minced onion
Salt to taste
1 teaspoon pepper
2 tablespoons minced parsley
6 tart apples, diced
2 tablespoons sugar

Cut sausage in thin slices. Saute and add other ingredients. Toss lightly and stuff bird.

***To Roast Turkey**
Allow 30 minutes to each pound for roasting time, using a moderate (350-degree) oven. Baste frequently. If turkey becomes too dark, cover with water-moistened cheesecloth.

***Cranberry Salad**
(Serves 8)
1 pound cranberries
2 navel oranges
2 cups sugar
1 package lime-flavored gelatin
1/2 cup boiling water
1 cup diced celery
1 cup chopped nuts
Put cranberries and oranges through food chopper. Add sugar and let stand for two hours, stirring frequently. Dissolve gelatin in boiling water. When cool, add the fruit mixture, celery and nuts. Pour into a mold and chill until firm.

***Baked Stuffed Sweet Potatoes**
(Serves 6)
6 medium-sized sweet potatoes
1/2 cup chopped walnuts
2 tablespoons butter
1 teaspoon salt
1 dozen marshmallows
1 cup shredded pineapple
Juice of 1 orange
Bake the potatoes until tender, then scoop them out of the shells. Mash the pulp well, adding the butter, salt and orange juice. Stir

LYNN SAYS:
Give Contrast to Menus
With Careful Planning
Certain food combinations are so good together because of contrast in flavor, texture and color that the meal seems more satisfying. Here are some foods you'll like for family or entertaining:

A sweet potato casserole with ham loaf makes a delicious main course. Creamed cabbage adds further contrast, and an apple dessert adds just the right finish.

THANKSGIVING MENU

- *Baked Oysters
- *Roast Turkey with Apple-Sausage Stuffing
- Mashed Potatoes
- *Baked Sweet Potatoes
- *Broccoli au Gratin
- or Baked Squash with Peas
- *Cranberry Salad Relishes
- *Finger Rolls Beverage
- *Pumpkin Pie
- *Recipe Given.

in nuts and pineapple, making sure of getting an equal distribution. Refill shells with this mixture. Cut the marshmallows into small pieces and spread over the tops. Bake in a hot (375-degree) oven until brown.

***Broccoli au Gratin**
(Serves 6)
Use one pound of broccoli. Select stalks with dark green, tightly closed buds. Cook in boiling, salted water until easily pierced with fork.

Drain. Make one cup thin white sauce, using one tablespoon butter, one tablespoon flour and one cup milk. Place broccoli in buttered casserole, pour over the white sauce, top with buttered bread crumbs and grated American cheese. Bake until cheese melts.

***Baked Squash with Green Peas**
Select small squash, split and bake until tender. Fill with cooked green peas, seasoned and buttered, and sprinkle with crumbled bacon.

***Pumpkin Pie**
(Makes 2 9-inch pies)
3 cups steamed and strained pumpkin or 1 large can of pumpkin
1 cup light brown sugar
1 cup white sugar
2 tablespoons molasses
1/4 teaspoon powdered cloves
3 teaspoons cinnamon
3 teaspoons ginger
1 teaspoon salt
4 eggs, slightly beaten
2 cups scalded milk

Mix ingredients in order given and bake in crust-lined pie plates. Set pie on bottom shelf of oven (450-degree) for 10 minutes, then move pie to middle shelf and reduce heat to moderate (350-degree) and bake for 40 minutes or until a silver knife comes out clean.

As a variation for pumpkin pie, add one teaspoon of grated orange rind to the filling before baking, if desired.

***Finger Rolls**
(Refrigerator)
1/2 cup sugar
1 tablespoon salt
2 tablespoons lard
1 tablespoon butter
2 cups boiling water
2 yeast cakes
1/4 cup lukewarm water
1 teaspoon sugar
2 eggs, beaten light
1 1/2 pounds flour

Dissolve first four ingredients into boiling water. Let cool. Dissolve the yeast and sugar into the lukewarm water. Combine first two mixtures, add the eggs. Add one-half of the flour and beat thoroughly, for 10 minutes. Add remaining flour and beat until mixture blisters. Brush top with melted butter, cover and place in refrigerator until mixture doubles. (Four to six hours). Shape into rolls. Let rise for two to three hours before baking in a hot (400-degree) oven for 10 to 15 minutes, or until golden brown.

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With the blandness of veal as a main dish, you can properly add contrast with an onion soup as first course, and a cottage pudding with chocolate sauce as dessert.

Whitefish is so mild that it can easily be served with a piquant shrimp sauce, spinach or beets as a vegetable, and a tart lemon dessert.

With a simple baked ham dinner, serve oven browned potatoes and green peas with butter sauce, lemon or pineapple ice or sherbet completes the menu.

Star Dust

STAGE SCREEN RADIO
Released by WNU Features.

By INEZ GERHARD

RAY MILLAND, in New York for some radio appearances, had an engagement with flu instead. Our luncheon engagement found him still wobbly. Though ready to laugh about the bit part he plays in "Tatlock's Millions," and discuss "Sealed Verdict," his latest for Paramount, he was more in a mood to talk about his experiences in the south Pacific during the war.



RAY MILLAND

Out of them has come an idea for a musical, which he ought to write but probably won't. He'd rather head for a driving range with Mrs. Milland and their eight-year-old son. Each takes a bucket of golf balls and starts driving—with young Milland doing better than either of his parents.

Iika Chase's talent for comedy has never been better displayed than in that same "Tatlock's Millions," but she, too, preferred to talk about something else. Her lecture tours, a projected trip to Paris, the milk skins she was taking to a milliner for a hat—all were more important than a Hollywood stint which was just one more job so far as she was concerned.

Howard da Silva, of RKO's "They Live by Night," can't help tinkering with mechanical objects. He has bought a service station and auto repair shop in the heart of Hollywood, and so far has three profitable inventions to his credit.

Since "Perry Mason" is the only daytime mystery, it requires special treatment so that suspense will carry over from day to day, five days a week. As one plot winds up, as "The Case of the Sinister Sister" is doing now, the new one is worked in with it. Peter Capell and Fran Lafferty are both key figures in these two—heard on CBS.

Radio executives complain about giveaway shows, but nothing was done about them until "Everybody Wins" was dropped by its cigarette company sponsor for a weekly series based on original scripts of a crime-mystery nature. Big-name Hollywood and Broadway plays will be starred.

"America's New Air Power," the latest March of Time, shows actual shots of carrier-based jets in action, and of the strange "Parasite," a hitch-hiking jet fighter which is launched from a larger plane. The climax shows the highly specialized training of the men who pilot the jets. Here is the answer to the question of what is being done about air power and defense.

"Joan of Arc" is full of tongue-twisting Gallic names and phrases. To make sure audiences understand them, Ingrid Bergman and others followed a handbook giving the American pronunciation, prepared by a former Columbia university professor.

Bill Williams and Barbara Hale plan taking their first vacation together in two years on completion of RKO's "The Clay Pigeon," in which they co-star. Traveling by freighter, they will take three months to visit coastal cities, with Rio de Janeiro as the terminus of the trip. This is their first visit below the equator, and they're making it without frills.

Robert Cummings is looking for an actor who looks like Cummings, to star in the story of his life, one of his independent pictures. Arriving from London he used a British accent, was known as Blade Stanhope Conway. He became a Texan, when British actors were no longer in demand, with the name of Brice Hutchins. Now he wants to film his own story, but will not appear in it.

ODDS AND ENDS—Jane Wyman has received a statuette and a citation from Suffolk university, Boston, and a gold loving cup from Boston college, for her work in "Johnny Belinda" . . . Dorothy Lovett of "The Guiding Light" says she'll never forget her first spanking; it was administered with a copy of "Pilgrim's Progress" . . . Every day, after work at Columbia, Glenn Ford has been driving out to Burbank where he took lessons in handling a five-passenger Cessna. . . . Dennis Morgan taught Errol Flynn to sing the love song he sings to Alexis Smith in "Montana."

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Household Hints

An old metal spectacle case can be used as a grip on the handles of a shopping bag. It helps when the bag is heavy and can be left conveniently attached to one of the ropes.

Dough encrusted bowls and dishes wash easily if they are soaked in clear, cold water before putting them in the hot, soapy dishwater.

Did you know that cooked hams should be reheated at the rate of ten minutes per pound?

Do not pare fruit directly into an enamel sink; it will stain and roughen the enamel.

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