

HOUSEHOLD MEMOS... by Lynn Chambers



Bake Fruit Cake Early to Ripen It.
(See Recipes Below)

Holiday Desserts

IT MAY SEEM early to think of the holidays, but not if you're going to have fruit cakes and plum puddings on hand for the big feasts.

While you're making some for your own family, don't forget that festively wrapped puddings and fruit cakes make excellent gifts to fill in those spots on the list which are difficult, especially at the last minute. Rich in flavor and fruits, both cakes and puddings need time to ripen and mellow so they will taste their very best. Make them four to six weeks in advance, and dessert's ready and off your hands when time is at a premium.

PUT THE INGREDIENTS together the following day, steam and bake them at a leisurely pace, and you'll have them all out of the way by the time you want to start supper.

Dark Fruit Cake

12 eggs
4 cups sifted flour
2 cups fresh butter
1 pound brown sugar
2 pounds raisins
2 pounds currants
1 pound pecans
1 pound citron
1 pound almonds
1 teaspoon nutmeg
1 teaspoon mace
1 teaspoon cinnamon
½ cup lemon juice
¾ cup canned peach juice
6 - ounce glass jelly (blackberry, currant or grape)
½ cup cream

Wash and dry raisins and currants. Blanch almonds, drain and cut with pecans into quarters. Cut citron into thin slices. Place fruit in large mixing bowl. Sift flour, measure and sift with the spices and mix with the fruit until well coated. Cream butter, add sugar gradually. Add beaten eggs and jelly. Next stir in the flour, nut and fruit mixture alternately with fruit juice first, then cream.

Line pans with heavy waxed paper and butter lightly. Fill pans almost to the top. Bake small loaf cakes for 3 to 3½ hours at 275°. Bake large loaf cakes 4 to 4½ hours at 250°. The cakes will shrink from the edges when done.

Cool cakes on a wire rack, without removing the wax paper. When cool, wrap in heavy wax paper.

White Fruit Cake
Makes 2 10-inch layers
1 pound white raisins
1 grated fresh coconut
1 pound crystallized cherries
1 pound crystallized pineapple
½ pound pitted dates
½ pound currants
1 pound pecan meats
½ pound walnut meats
½ pound Brazil nuts
½ pound blanched almonds
½ pound citron
½ pound candied orange peel
½ pound candied lemon peel
1½ cups butter
2 cups sugar
½ teaspoon salt

LYNN SAYS:
Know Cookery Terms
To Follow Recipes

When recipes call for parboiling, this means that the food is cooked briefly in water or stock, and then prepared in another manner to complete. The term applies usually to meat and vegetables.

To sear means to brown rapidly with a quick application of heat. The term is used with meats.

To poach means to cook very briefly in hot liquid just below the boiling point.

LYNN CHAMBERS' MENU

Old-Fashioned Beef Stew
Fluffy Dumplings
Green Salad
Crispy Rolls
Broiled Grapefruit
Beverage

10 eggs, unbeaten
5 cups sifted all-purpose flour
1 cup orange juice
Weigh out fruits and nuts; chop into desired sizes. Cream butter. Add sugar gradually and beat until fluffy; add salt. Add eggs one at a time; beat well after each addition. Add half of flour to egg mixture and beat until smooth. Sprinkle remaining flour on fruits and nuts, coating each piece. Add flour to fruits, nuts and coconut to egg mixture; blend. Add orange juice and blend whole mixture thoroughly. Pour into two well-greased 10x4-inch tube pans that have two layers of greased brown paper on bottom. Bake in a very slow oven (275°) for three hours.

Suet Plum Pudding
Serves 8
2 eggs, beaten
½ cup sugar
2 cups suet, chopped
2 teaspoons nutmeg
1½ teaspoons cloves
1½ teaspoons cinnamon
1 teaspoon salt
1 cup dark molasses
2 cups raisins
½ cup figs
½ cup candied citron
1 cup nuts
1 teaspoon soda
2 cups sifted all-purpose flour
½ cup dry bread crumbs
½ cup buttermilk or sour milk
½ cup sweet milk

Combine eggs, add sugar, suet, spices, salt and molasses. Mix well. Add coarsely chopped fruits and nuts. Sift soda and flour onto bread crumbs; mix well. Add to first mixture alternately with sour and sweet milk. Turn into a two-quart greased pudding mold or two 1-pound coffee cans, filling ¾ full; cover tightly. Steam in slow oven (250°) 2½ to 3 hours. Serve with Hard Sauce.

Plum Pudding
Serves 10-12
¾ pound bread, crumbed
1½ teaspoons salt
½ teaspoon nutmeg
1 teaspoon cinnamon
½ teaspoon cloves
1 cup milk, scalded
½ cup brown sugar, firmly packed
4 eggs, well beaten
½ cup chopped dates
1 cup currants
1½ cups raisins
½ cup chopped figs
½ cup finely chopped citron
½ cup finely chopped candied orange peel
½ cup finely chopped candied lemon peel
½ pound ground suet
½ cup orange juice

Combine crumbs, salt, spices, milk and sugar. Mix well and cool. Stir in eggs, fruits, fruit peels, suet and orange juice. Mix thoroughly. Pour into two greased quart molds; cover with lids or double thickness of waxed paper and steam four hours.

To lard means to draw narrow strips of salt pork through lean meat with a larding needle just for that purpose. Meats which are larded are those which are lean and need extra fat so they'll be juicy after cooking.

Marinating refers to the process of letting foods stand in sauce or seasoning to give them flavor. It's used for fruits and vegetables in salads, and meats before cooking.

Pan broiling? Grease a heavy skillet very lightly and cook food in it on top of the range.

Farm Topics

National Barrow Show Entries Total 2,560

F.F.A. Chapter Swine Judged Grand Champion

The national barrow show was held at Austin, Minn., September 12 to 16, with 2,560 hogs entered for 16 states and Canada.

The grand champions of the show were a Poland-China barrow from Oklahoma, owned by the boys of the F.F.A. Stillwater chapter; a pen of three Hampshire barrows from the Bi-Line farms at Sabina, Ohio, and Pennville, Ind.; and a truckload



The Poland China named grand champion at the national barrow show at Austin, Minn., guided in the auction ring by William Felton, Oklahoma assistant supervisor of education.

of 15 Berkshire barrows owned by 14 orphan boys who live at the Oklahoma state orphan home at Pryor, Oklahoma.

In the carcass event of the show, 128 barrows were entered and the champion carcass came from a Hampshire barrow owned by the Bi-Line farms. It had the most yield of valuable cuts, and when every product was evaluated separately on today's market, it led all the 128 carcasses in total selling price.

The national barrow show is leading the way in giving America a picture of the kind of swine which best meets the consumer's wants. The judges put the longish, meat-type hogs to the front.

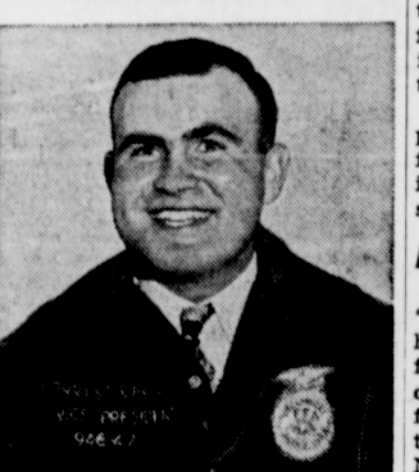
Hobby Room Gives Added Pleasure to Farm Homes

A farm home can become even more livable with the addition of a hobby room. It can be a corner in the basement where a boy can store his wood-working tools with just enough space to put the tools to good use. Or it can be a finished room where the children can have their 4-H club meetings or a get-together of the gang.

Furnishings can be inexpensive by exercising ingenuity and imagination. Built-in furniture, such as book shelves, shelves for knick-knacks, cupboards, a wall seat with a hinged cover in which toys, games and odds and ends can be stored, can be economically made by the carpenter or by the gang of "future farmers" in one of their meetings.

Other ideas for hobby room furniture include a drop leaf table fastened to the wall, a sandwich bar where hot coffee and other refreshments can be dispensed, a bunk on which to stretch out and rest during the day.

Farm living can be pleasantly improved with the addition of a hobby room.



Forest Davis, Jr., 21-year-old Florida farmer, was named winner of the nation's highest award of achievement by a farm youth, that of star farmer of America. Davis was presented a check for \$1,000 from the Future Farmers of America foundation at the 23rd annual F. F. F. convention in Kansas City.

1949 Sugar Beet Crop Valued at \$15 Million

Nearly 10,000 midwestern farms are splitting a million dollar melon from the final payment on the 1949 sugar beet crop. Checks for the balance due on the crop have gone out or will be mailed shortly, the agriculture department reports.

The total value of the crop in Michigan, Ohio, Indiana, Illinois and Wisconsin in 1949, including government payments, was about \$15 million.

The Washington Merry-Go-Round

by DREW PEARSON

Taxes Pay for Honeymoon

THE TAXPAYERS don't know it, but they are paying for the honeymoon of a congressman's daughter. She is Mrs. Jules de Porre, daughter of Democrat congressman Louis Rabaut of Grosse Pointe Park, Mich.

Carolyn was the last in a line of daughters who worked as Congressman Rabaut's secretary. But she quit to get married shortly after Easter, and became Mrs. Jules de Porre on July 8. Despite this, she has continued to draw \$643.33 a month.

While the congressman's daughter draws her salary, her job is taken by Marion B. Lacey, who is paid \$331.71 per month by the house appropriations committee. Very conveniently, the committee "loaned" her to Rabaut to handle "committee business." She is not on his regular pay roll.

When queried by this column, Rabaut explained that his daughter never quit working for him, but just shifted to his Detroit office. Actually, this explanation doesn't hold up. For the congressman didn't open an office in Detroit until congress recessed the last week of September. Furthermore, when the congressman takes a trip to Detroit, his office help in Washington complain that he scribbles letters in long-hand and sends them back to Washington to be typed, thus making a mystery as to what his newly married daughter is supposed to be doing for him in his Detroit office. A further check by this column in Detroit indicates that Mrs. de Porre hasn't been working for her father as his congressional secretary at all.

Mrs. de Porre also told this column that she returned to work here between Easter and her July 8 wedding day, but a check at the house office building revealed this was not true.

The real truth is that Congressman Rabaut gave his daughter a \$643.33-per-month wedding gift—at the taxpayers' expense.

John L. Lewis's Friend

It's no secret that New Hampshire's Sen. Styles Bridges, the No. 2 Republican of the senate, was paid \$35,000 a year as trustee for John L. Lewis' miners' welfare fund. In addition, it also looks as if the shaggy-browed Lewis has been giving cues to Bridges regarding foreign policy.

For several months, Bridges has been working closely with the state department and moving into Senator Vandenberg's shoes as the GOP spokesman on foreign affairs—second only to Senator Taft in Republican influence. But, suddenly, Bridges lashed out with a vitriolic attack against the state department.

This attack, it now develops, was not prepared in Bridges' office at all, but by John L. Lewis' "public relations" firm, the Allied Syndicate.

Tip-off came when the Bridges statements were delivered by mistake to the wrong part of the Capitol. A press attendant called Bridges' office to straighten out the error, but no one in the senator's office seemed to know about it. They didn't even know that he was making a statement on foreign policy.

Later, Arthur Reilly, a former John L. Lewis press-relations man, straightened out the matter of the misplaced Bridges press releases. Reilly, after serving in United Mine Workers headquarters, transferred to the Washington office of the Allied Syndicate, which works for Lewis. The Bridges statement, incidentally, was prepared while the senator was out of the city.

So it looks as if the \$35,000 salary paid by John L. was producing more from Senator Bridges than his services as trustee of the miners' pension fund.

Admirals' Propaganda

The Admirals' propaganda outfit, "Operation 23," was supposed to have been abolished after the B-36 feud of last fall. It was the cause of a bitter battle between the air force and the navy, with the result that forthright Secretary of the Navy Matthews dispersed the naval officers in charge.

However, it now develops that the ghost of "Operation 23" is still haunting the air force. The same old anti-air force stories are being leaked to the press. In fact, navy propagandists, believe it or not, are spreading the same identical stories as the Communists about the air force; namely, that U.S. airplanes have been killing North Korean women and children.

Actually, B-29 raids in Korea have been so accurate that they demolished the Woosang armament plants without even touching the rows of workers' houses alongside.

Some admirals are also coming out into the open with the same views that got them into trouble over unification. Rear Adm. Stuart Ingersoll, for instance, harangued a recent conference of American mayors on the navy's success in Korea, as if the air force did not exist.

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AILING HOUSE

Question: I have aluminum siding on my house and I would like to paint it white. I understand some sort of "treat coat" should be applied first, so that the paint will adhere properly. Could you give me any information on this?

Answer: There is a special metal priming coat intended for this purpose. I cannot mention trade names in the column, but you may obtain information from the Architects Samples Exhibit, 101 Park Ave., New York 17.

Vanity

During the Twelfth dynasty vanity was sometimes a very expensive trait. Egyptian rulers of the time often admired their reflections in real silver mirrors that had handles of black obsidian adorned with solid gold.



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