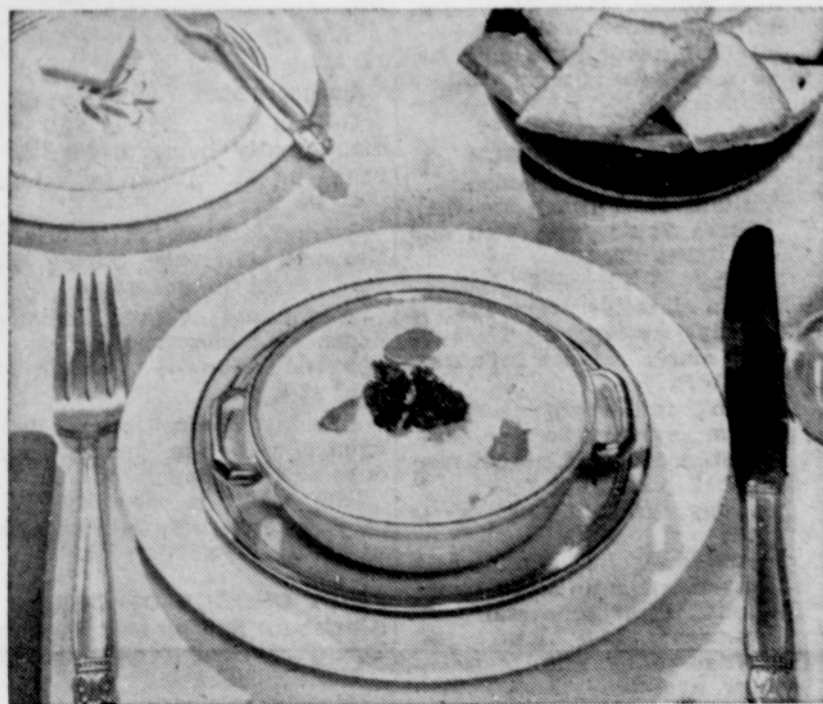


HOUSEHOLD MEMOS... by Lynn Chambers



Try Bowls of Creamy Soup for a Hearty Meal
(See Recipes Below)

Let the Soup Simmer

COME, LET'S PUT on the soup kettle, and let it simmer merrily while other household duties are put on their way to completion. By the time these are finished, the soup will be ready for supper!

Soup is a tasty introduction to a meal, but it can also be made rich and hearty enough to be the meal itself, with only a little help from a light salad or dessert.

Bowls of steaming soup add food value to a meal, and can well be used to good effect when your meal is made of leftovers. If the family is having its seasonal colds or other ills, they may not want to eat heavily; serve them soup. It supplies easily assimilated foods and provides essential fluids to those who are sick or convalescent.

Vegetables and meat make this soup rich, colorful and delicious:

Tomato-Vegetable Soup (Serves 6)

- 1 small shank bone
- 1 teaspoon salt
- 1/2 cup potatoes, cubed
- 1/2 cup carrots, chopped fine
- 1/2 cup green beans, sliced
- 2 tablespoons bean sprouts
- 1 cup tomato juice
- 1/2 teaspoon sugar
- Chopped parsley
- 1/2 cup celery, cut fine

Soak bone in cold water. Simmer for about 1 1/2 hours, until broth is made. Strain and season. Add vegetables and cook for 15 minutes or until vegetables are tender. Add bean sprouts, sugar and tomato juice. Heat. Garnish with chopped parsley. Serve with toast triangles.

A rich soup which might well serve as a meal is this one with lobster, very simply prepared:

Rock Lobster Bisque (Serves 6)

- 2 flat cans of lobster
 - 2 cans mushroom soup
 - 1 can water
 - 1/4 teaspoon paprika
 - 1/4 teaspoon curry powder
 - 6 tablespoons real mayonnaise
- Cut lobster chunks. Combine with all remaining ingredients except mayonnaise. Heat thoroughly. Stir a small amount of soup into the mayonnaise, then blend with remaining soup. Heat 5 minutes without boiling. Serve hot garnished with parsley.

Red Bean Soup (Serves 6)

- 2 slices lemon
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon worcestershire sauce
- 2 slices stale bread, diced and fried
- 3 slices bacon, diced
- 1 onion, sliced
- 1 stalk celery, diced
- 2 bay leaves
- 1 tablespoon flour
- 1 teaspoon paprika
- 2 cups hot water
- 1 No. 2 can red kidney beans

LYNN CHAMBERS:
Let Variety Highlight
Serving of Soups

Certain garnishes can be used for all kinds of soups. These include minced chives, minced parsley or popcorn.

Garnishes for soups are planned to point up flavor as well as appearance. Chopped bacon bits or thinly sliced frankfurters go well, for example with split pea and bean soups. You might try chopped mint with chicken soups or cream of green pea soup.

LYNN CHAMBERS' MENU

- *Corn Chowder
- Jellied Tomato Aspic
- Chive Cottage Cheese
- Crackers Olives Celery Sticks
- Baked Apples
- Caramel-Frosted Spice Cake
- Beverage
- *Recipe Given

Cook bacon, onion and celery in a large kettle for about 6 minutes. Add bay leaves and flour, stirring until smooth. Add paprika, hot water, kidney beans, lemon, salt and worcestershire sauce. Let cook gently for 20 minutes, then press through a coarse sieve. Reheat and serve with the fried bread cubes.



Golden, tasty corn chowder is a filling soup which pleases on a cold night when appetites are sharpened:

*Corn Chowder (Serves 6)

- 2 strips bacon, diced
- 1/2 cup diced onions
- 1 cup diced celery
- 1 cup finely diced potatoes
- 2 tablespoons butter
- 1 quart milk, scalded
- 1 No. 2 can cream style corn
- 1 1/2 teaspoons salt
- 1 teaspoon worcestershire sauce
- Dash of tabasco sauce
- 2 tablespoons minced parsley

Cook bacon until crisp, then add onion, celery and potato with a very small amount of water, about 1/2 cup. Cover and cook until tender. Add butter, milk, corn and seasonings. Serve with chopped parsley.

Oxtail Soup (Serves 6)

- 1 1/2 pounds oxtail, cut in 2" pieces
- 1 1/2 quarts water
- 1 tablespoon salt
- 1/2 cup diced onion
- 1/2 cup diced raw carrot
- 1/2 cup diced celery
- 2 tablespoons white rice
- 1 cup cooked or canned tomatoes

Brown oxtail pieces with a small amount of fat in a deep kettle. Add water and salt and simmer covered about 3 1/2 hours. Remove meat from bones and return to kettle with broth. Add all vegetables, except tomatoes, along with rice and cover; simmer for 30 minutes. Add tomatoes, heat thoroughly and serve.

Clam Bisque (Serves 8)

- 1 7 1/2-ounce can minced clams
- 1 cup water
- 1 to 2 teaspoons salt
- 1/2 teaspoon pepper
- 1/2 teaspoon celery salt
- 1 teaspoon grated onion
- 2 teaspoons minced parsley
- 2 cups milk
- 2 tablespoons butter, melted
- 1 tablespoon flour

Mix together the liquor drained from the clams with salt, pepper, celery salt, onion and parsley; simmer for 3 minutes. Add milk. Gently stir into milk mixture a paste made of the butter and flour. Boil one minute stirring constantly, then place over boiling water until ready to serve. Stir in the minced clams just long enough to heat through. Serve, garnished with minced parsley.

Thinly sliced lemon does wonders for chicken-rice soup, chicken-noodle soup, clam chowder or consommé.

Vary the serving of cream soup by adding some croutons at one time, and then at another time some sliced almonds.

Are you having some extra guests for luncheon or dinner, and no two cans of soup alike? This can prove interesting because tomato soup, for instance, can be combined with the following: bean soup, clam chowder, chicken -nd rice, chicken noodle, or green pea.

CINDERELLA TOWN

\$1.5 Million Gift Brings Strife to Town

PERRYOPOLIS, Pa.—The people of Perryopolis, population 1,500, would give the money away—every dollar of the \$1,500,000—if they could again have the small town friendliness that once prevailed in the community.

The money was bequeathed to the little town by Mary Fuller Frazier. Her will said: "The public, charitable, literary or educational purposes for which my residuary estate shall be used shall be selected by my executors, or the survivors of them, in their exercise of their sole discretion after consultation with the town officials of the town of Perryopolis."

Thrilled by Gift

At first the community was thrilled over the gift. As described by Ernest Farrah, proprietor of a clothing store, "There were crowds of people on the streets all day long. Everyone was talking at once and telling what they'd do with the money. Some thought it ought to be divided so everyone would have a few thousand apiece. Some thought we ought to put up the best high school in the state, or hang so many lights on the streets it'd look like Broadway. It was real crazy the ideas that were going around. By the end of the day you'd think there'd be wine flowing through the streets."

After that the fight really began. A planning association was organized by the community and financed by the gift. Its report was 48 pages of the town's assets and shortcomings, with detailed recommendations of how the money should be spent.

Town Divided

But a technically developed. The will said "town officials", but the community actually elected no officials of its own besides three supervisors chosen every two years in rotation for six year terms. The question developed were they legally the town officials? This question blasted the community into two camps—those who sided with the supervisors and those who favored separating the town from the township and becoming a borough.

And while the community fights, six men and women have brought suit as alleged first cousins of Mary Fuller Frazier. All this has spelled nothing but trouble for Perryopolis, turning friend against friend, and splitting the town into bitter factions.

Perryopolis has two main streets—Liberty and Independence—which cross at the center of town to form Washington circle. Smaller streets radiate from this circle like the spokes of a wheel. Clustered around the circle are the town's principal stores. These are the main source of employment for the town's population, but they absorb little more than the families of their owners.

The only industry today is two small factories and a sawmill. Most workers have to travel 10, 15, or 20 miles to find employment at the neighboring mines and mills.

Community Seeks Funds To Restore Old Church

SAG HARBOR, L.I.—Services are again being held in the Old Whalers' Presbyterian Church in Sag Harbor after a year's drive for \$28,000 to make the building safe for services. Another \$60,000 is still needed, however, to restore its steeple, once a mariners' beacon.

Built in 1842, when Sag Harbor was a leading Atlantic port and whaling ships abounded, the church lost its 150-foot steeple in the 1938 hurricane. In November, 1950, a bad storm so ravaged the church that its suspended ceiling of "egg and dot frosting" design sagged dangerously and the building was condemned.

A campaign was started for funds, and by May, 1951, more than \$16,000 had been received and the trustees ordered the reconditioning started. In July the reconditioned church was reopened and rededicated at a service broadcast by the Voice of America as an example of one of the Four Freedoms.

Money for the reconditioning came from all over the country.

TV Keeps 'Em Down On Farm Saturday Night

SPRING VALLEY, Wis.—Pierce county businessmen are faced with a problem brought on by television.

At a recent meeting of the merchants' organization it was proposed that the community's stores stay open late on Friday nights, instead of Saturday as is the custom in most small towns.

Farmers don't want to go to town on Saturday night any more in those areas where there is good television reception because programs are too good that night.

Many of the community's merchants also said they would prefer to stay open Friday because early closing on Saturday would give the week and the farmers, a longer week end period in which to relax. Opponents of the late Friday night, however, said that Saturday night was traditionally the farmers' night in town. Unable to agree, the merchants put off a final decision until a later date. But a spokesman said it would come up again.



Farm Topics

Multiflora Rose Is Popular in Midwest

Natural Fence Protects Crops and Game Birds

In recent years the multiflora rose as a permanent, living fence has gained popularity in many areas of the west.

The fast growing multiflora rose was first championed by sportsmen who had watched natural cover for birds and small animals decreasing steadily through the years. Now, farmers in many sections of the country have found the multiflora rose the answer to a number of problems, the least of which is its use as a fence.

Farmers report multiflora rose acts as an ideal windbreak and reduces wind erosion and protects



young crops. It does not grow tall enough to shade crops and does not sap strength from nearby crops as farmers first feared when it was introduced.

Although most often planted in straight rows in the midwest, there is no reason it can not be planted on contour to fit the individual farm conservation plan.

As first championed by the sportsmen, it provides cover for small animals and birds. In this respect, song birds thrive in this kind of cover and thereby reduces insect damage to crops.

Last Five Years Are Called "Golden Era"

Economists have labeled the past five years of prosperity enjoyed by the farmers of this country as "the Golden Age of American agriculture." According to authorities, there have been few, if any, eras which ever approximate in prosperity that of the last five years.

It has not touched every farm family equally, but looking at the broader panorama, these years have brought opportunity, dignity, and a heightening self-respect to rural America.

This era has been characterized by rising prices, larger production per unit of labor, a phenomenal increase in crop yields, mechanization of farm operations, application of proved practices based on research, expansion of commercialization and specialization, and last but not least, the remarkable improvement in the farmer's physical plant and standard of living.

Economists maintain that never before has there been such a vast application of power to agriculture nor such a rapid advance in knowledge and its acceptance.

As for the future, increased application of new methods and more machinery will prolong the "golden age".

Canned Spray Paint



A national manufacturer has come out with cans of spray paint just for touch-up jobs around the farm that should make a big hit in all sections of the country. The paint, in original factory finish, should end the need of messing around with brush, paint can, turpentine, rags and all the mixing and cleaning usually required and so irritating when the job is just a little touching-up.

Increase in Real Estate Prices Foreseen for '52

Many economists expect at least a 5 per cent increase in farm real estate prices in 1952 due largely to the fact people are thinking of land as a safe place for investment. But a farm can be a bad investment without needed know-how for operation and financial planning. Land price increases in the past few years have been due both to inflation and speculation, agricultural economists report.

Schools

Villages Bar Merger

ARDSLEY, N.Y.—A proposal to consolidate the schools of Ardsley and Dobbs Ferry, N.Y., was decisively defeated in a recent election.

The proposal was intended to effect economy and improve the scholastic, athletic and extra-curricular programs for the school systems of the adjoining communities.

In record turnouts, 1,537 of the 1,681 registered voters in Dobbs Ferry downed the proposal by 1,150 to 387. Ardsley voted down the measure by a margin of 619 to 459, with only 191 of its eligibles failing to vote.

With defeat of the merger proposal, the Ardsley Board of Education met immediately to consider the only alternative to consolidation—construction of a new school. Authorization of a new building, however, would require a local referendum.

Alabama Town Has Economic Jitters Over Gambling Ban

PHENIX CITY, Ala.—The national crime and gambling cleanup has given Phenix City officials the jitters and caused an economic hangover in the community.

The community, famous for its honky-tonk economy of the past, and sometimes known as the Las Vegas of Alabama, depended on license-tax revenue from cabarets where slot machines and dice tables flourished.

The lid is on now, and government officials and reform leaders alike have sworn to keep it on. Gov. Gordon Persons and anti-vice crusader, Hugh Bentley, started the cleanup, but the new federal gambling tax has taken its toll, too.

Many night-club owners, who contribute heavily to the local government through stiff license taxes, have taken out their 1952 permits in the hope they can make the grade on whisky and beer. Others, however, already have given it up as a bad deal.

Police court fines, which in 1950 accounted for \$94,000 of the town's revenue of \$494,000, have already dropped off sharply. Last December's total was \$3,000 below the figure for the previous December.

That is a fair barometer of what is happening in Phenix City. The gin and gambling atmosphere of the past went hand in hand with public drunkenness, drunken driving, fighting and the other vices.

In 1950, business licenses, largely on the night spots, produced \$112,000 for the town; the beer tax \$32,000. And the town's share of state liquor store profits added another \$66,000.

But property taxes contributed only \$91,000.

In the past gamblers have kicked in freely for civic improvements. One slot-machine operator gave \$30,000 toward the cost of a park.

The community is located across the Chattahoochee river from Columbus, Ga., and Fort Benning.

Siren Blows at Noon, But House Is Cooking

PRAIRIE DU CHIEN, Wis.—For years it has been the custom in Prairie du Chien to sound the town siren at noon. And for years the townspeople have wondered what would happen if the siren should sound exactly at noon for a real fire.

Recently the town found out. One of the telephone operators on duty sounded an alarm exactly at noon and no one paid any more attention to it than to note that it blew a little longer than usual.

A few minutes later the operator let the whistle blow again and the volunteer department responded. But by this time the blaze had a good start and gutted the home of Mr. and Mrs. James Strnad.

Short-Tempered Burglar Scrambles Crime Scene

PICKNEYVILLE, Ill.—The short-tempered burglar didn't like it when he found only 30 pennies in the cash register of a cafe here so he proceeded to:

Smash 10 dozen eggs.

Throw three cream pies onto the floor and hurl hamburger against the refrigerator windows.

Pour vanilla extract on the chili and boiled ham, and on the pork and beef roasts.

Pour flour, tea, and sugar on the floor, then top it off by dumping a sack of sugar on the silverware.

Temper! Temper!

Ailing Shoemaker Finds Friends in Time of Need

UPLAND, Calif.—The fairy tale about the shoemaker who awakened to find all his work had been performed by elves during the night came true, in a manner of speaking, for a local cobbler.

Joe Harvath collapsed of a heart attack while working at his bench one day and was taken to a hospital, leaving behind a large pile of unrepaired shoes.

Joe's wife came to the shop next morning to find all the shoes neatly repaired.

How did it happen? A group of cobblers led by Taz Cochran, Joe's competitor, had pitched in to help Joe in time of need.

Flowers



448

DELICATE rose - pink flowers, green leaves and stems are in the permanent-dye, instant use transfers which require no embroidery—the color is in the transfer itself! A delightful design to use on spring linens, house frocks, blouses, scarves! There are six 4-inch sprays; four 3-inch blossoms; four 2-inch blossoms and eight baby buds of 1-inch—all in the one transfer pattern.

Send 25c for the WILD ROSES in MULTICOLOR (Pattern No. 448, complete transfer and laundering instructions). YOUR NAME, ADDRESS, PATERN NUMBER to CAROL CURTIS, 632 Mission Street, San Francisco, California. Patterns ready to fill orders immediately. For special handling of order via first class, mail include an extra 5c per pattern.



Cold Chinaman

Belly chilly this morning, belly chilly.

Then, why the devil don't you tuck in your shirt tail?

Pardon Us

Pardon me, I'm a little deaf.

That's all right; I'm a little Bohemian.

Think This Over

Ireland must not be Heaven, for our traffic cops come from there.

Darn Clever, These Chinese (Chinese dialect) Me losie baby. You findee baby? No, we didn't find a baby. What's your baby's name? Little baby's name "Jong."

Well, we'll let you know if we find little "Jong."

(Bystander) I wonder who she is?

Oh, that's little Jong's mother

—Mah-Jong.

Quick Thinking

Show me an Irishman and I'll show you a fool.

I'm an Irishman!

Er—r-r, that is—I'm the fool!

Full Once

Stop drinking—there are about forty empty bottles around here now. I don't want any more.

Thash funny, I can't 'member bringin' home any empty bottles.

HEAD STUFFY DUE TO COLDS TAKE 666 for fast symptomatic RELIEF



Bran Nut Bread

Wonderful for lunch box or party sandwiches

- | | |
|---------------------------|--------------------------|
| 1 egg | 1 cup Kellogg's ALL-BRAN |
| 1/2 cup sugar | 2 cups sifted flour |
| 1 cup milk | 3 tsp. baking powder |
| 2 tbsp. melted shortening | 1 tsp. salt |
| 1/4 cup chopped nuts | |
- Beat egg and sugar until light. Add milk, shortening, ALL-BRAN, sifted flour with baking powder and salt; combine with nuts; add to first mixture, stirring only until combined. Bake in greased loaf pan, with waxed paper on bottom, in moderate oven (350° F.) about 1 hour. Yield: 1 loaf (9 1/2 x 4 1/2-in. pan).

Delicious with fillings of cream cheese and chopped ginger, chopped ham or egg, smoky cheese, peanut butter.

For youthful regularity, bulk—balance your diet with 1/2 cup All-Bran daily.

Kellogg's ALL-BRAN

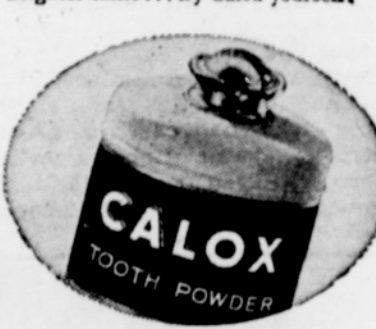
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FOR FAST RELIEF, rub in Ben-Gay in the blue package. It's a special, mild version of regular Ben-Gay. Contains the same pain-relieving agents, only the soothing lanolin base has been increased so it won't irritate sensitive skin!

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