

Outfit Vessel To Hunt For Amelia

OAKLAND, Calif., Oct. 29.—(AP)—A six months' search for Amelia Earhart, missing flyer, appeared in prospect today with an announce-

ment by Henry A. Ford, Oakland merchant, that he is having a 132-foot schooner reconitioned in Seattle.

Sponsors of the project were not made known. Ford is part owner of the schooner—a three-master with

Detail power. Ford said the schooner would carry a crew of 21, a small seaplane and full radio equipment.

There is actually such a thing as a bookworm. It is a grub which feeds on the paper in books.

HOLIDAY FEASTS GIVEN FILLIP BY USING CRACKERS

The holidays are upon us! And with them comes to every housewife the problem of meals! Not "what shall she choose?" For the plan is set by ancestry or tradition—roast turkey or his cousin, sweet potatoes, and cranberry sauce, pudding or pie! Yet her meals may make tradition—merely through the smart little tricks she uses to give distinction to time-honored amensal! An unusual stuffing—like the cracker-oyster stuffing below. Scalloped oysters if she would rather (a grand idea for extending the turkey). This recipe too is made with Snow Flake crackers if you please—which means it's easy, economical and better!

The appetizers which get the meal off to a flying start have crisp Snow Flake crackers as their base. And folk like the new little trick of spreading their own. Which means there's a bowl of crisp, crunchy, golden brown Snow Flake crackers and a variety of spreads accompanying the chilled tomato, pineapple juice or what have you.

Even the dessert is made simpler and less likely to rest heavily on the digestive apparatus when made with Snow Flake crackers. We find cracker crumbs pinch-hitting for bread crumbs in hand-dropped puddings, cracker crumb crusts for the pies of the season, and there's always the perfect ending—cheese and crackers.

So, for distinctive traditional meals we offer you:

- Cracker-Oyster Dressing
Combine, stirring only until blended.
4 cups Snow Flake cracker crumbs
1/2 cup melted butter or savory fat such as bacon, sausage or chicken
1 teaspoon salt
2 cups (1 pint) oysters with tough muscles removed
1 1/2 teaspoons lemon juice
1 1/2 tablespoons minced parsley
Moisten with oyster liquor. Stuff lightly into bowl. This is enough for a 5 or 6 pound fowl. It will take 12 cups for a 10 pound turkey. Half bread crumbs may be used.

If you want scalloped oysters that are fluffy throughout, with a crispy brown crust, and a fragrance that reminds you of the church suppers and the gorgeous repasts of your childhood, do try this recipe. It's based on tradition but made easy and delicious by the use of Snow Flake crackers.

Scalloped Oysters, 1937
Put in a thin layer in the bottom of a shallow buttered baking dish

crumbled Snow Flake crackers, cover with oysters, sprinkle with salt and pepper. Dot with butter. Then another layer of cracker crumbs and dot of oysters. Top off with more crumbs, butter, salt and pepper. Pour over a moderate quantity of oyster liquor, mixed with cream or rich milk (half and half) if desired. Bake 30 minutes in a hot oven (450 degrees). Serve at once. It will take about two cups of crushed Snow Flake crackers to one pint of oysters. Never make more than two layers.

Here's a pudding to fit into the holidays and many another meal. It's a favorite of young and old, simple enough for any day yet dressy, and as good for you as it is good. It's made with Snow Flake soda crackers—for economy, easy making and sheer goodness!

New England Cracker Pudding
Split and spread 10 Snow Flake soda crackers with two teaspoons butter to each cracker.

Cover 1 1/2 cups raisins with just enough boiling water to cover. Cook until plump. Arrange alternate layers of crackers and raisins in buttered baking dish. Pour on 1 quart scalded milk. Cover, let stand 1 hour. Beat 3 eggs. Add 1 cup brown sugar, 1 teaspoon salt, 1 teaspoon cinnamon, 1/2 teaspoon grated nutmeg. Pour over first mixture. Bake in a moderately slow oven (325 degrees) 2 1/2 hours. Serve with a hard or liquid sauce.

When there's little more than the turkey carcass left—don't give up hope. Gather up the stray bits of meat, add to the gravy along with a few vegetables if you please. Put in a casserole and make for it just like this:

Roll Snow Flake crackers to make about 1 1/2 cups crumbs. Soak them in hot milk. Season with salt and beat in 2 eggs. Have the mixture just thick enough to spread over the top of the dish. Dot crust with butter and bake at 400 degrees (a quick oven) until brown (about 20 minutes).

On the Radio Chains

STATIONS
Where to Find them on the air:
KEX, Portland, 1180; KFI, 640, Los Angeles; KGA, 1470, Spokane; KGO, 790, San Francisco; KGW, 420, Portland; KJL, 970, Seattle; KNA, 1050, Los Angeles; KOA, 830, Denver; KOIN, 940, Portland; KOMU, 926, Seattle; KPO, 680, San Francisco; KSL, 1130, Salt Lake.

Oregon State and Stanford football game at Palo Alto Saturday will be broadcast over KMED and other National Broadcasting company stations beginning at 2:15 p. m.

Friday

- 5:00—(CBS) Hammerstein's Music Hall, KSL, KNX, KOIN, (NBC) Concert, KOA, Army Band Concert, KPO, KFI, Stringwood Ensemble, KGO, KGA.
5:30—(NBC) Martin's Music, KPO; Swarthout's Music, KGO, KGA (CBS) Hawaiian Moon Casino, KNX.
6:00—(CBS) Hollywood Hotel, KNX, KSL, KOIN, (NBC) Variety Show, KGO, KGA; Harmonica High Hats, KGW; Reporter, KPO.
6:15—(NBC) Football Forecast, KPO, KGW.
6:30—(NBC) Dorsey's Orch., KGO, KGA; Hornik's Orch., KPO, KGW.
6:45—(NBC) Political Talk, KPO.
7:00—(CBS) Song Shop, KNX, KSL, KOIN, (NBC) First Nighter, drama, KPO, KFI, KGW.
7:30—(NBC) Hollywood Gossip, KPO, KFI, KGW; Detective Stories, KGO.
7:45—(NBC) People in the News, KPO, KFI, KGW, (CBS) Talk by Rabbi Wm. F. Rosenbaum, KNX.
8:00—(NBC) Amos & Andy, KPO, KGW, KFI; Land of Whistful, KGO, (CBS) Poetic Melodies, KSL; Scattergood Balms, sketch, KNX, KOIN.
8:15—(NBC) Uncle Ezra, KPO, KFI, KGW; Lum & Abner, KGO, KGA, KEX, (CBS) Boake Carter, KNX, KSL, KOIN.
8:30—(NBC) True Story, KPO, KFI, KGW; News, KGO, KGA, (CBS) Music from Hollywood, KNX, KSL, KOIN.
8:45—(NBC) Josephine Escarpenter, KJL; March of Progress, KGO.
9:00—(NBC) Busse's Orch., KEX, KGA; Davidson's Orch., KPO, KFI; Dance Hour, KGO.
9:15—(CBS) Young's Orch., KNX, (NBC) Davidson's Orch., KGW; Wonders of Earth & Skies, KGO, KEX.

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Official entry blank and full details with every package of Allsweet Margarine—get yours today!

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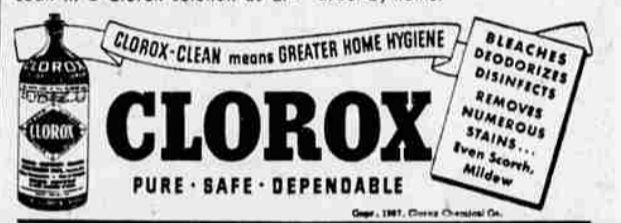
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