

DOUGLAS FIR INDUSTRY UP, REPORT TELLS

PORTLAND, Ore., Nov. 7 (AP)—Production, wage rates, earnings of employees, prices and profits of the Douglas fir industry all have soared during the first six months of 1941, a federal survey conducted for the defense mediation board disclosed today.

At the same time the report indicated that the profits are threatened by price regulations, priority preferences, ship shortage and increased taxation.

Dexter M. Keezer, president of Reed College, Portland, is chairman of the investigating board. Other members are Paul Ellet, Stanford University professor, and Wayne L. Morse, dean of the University of Oregon law school.

Dr. Keezer said the report was being sent to Washington, D. C. He said that it contained no recommendations as it was merely a fact-finding survey.

"The average cost of producing lumber incurred by a group of 57 mills in Washington and Oregon," the survey said, "was \$20.57 per thousand board feet. These mills produced above 47 1/2 per cent of the lumber in the area during the six-month period. This cost, which varied widely from mill to mill, includes the costs of administering the businesses of the mills but not the cost of selling and shipping expenses which would add \$2.13 a thousand board feet to the above cost."

"The average net sales value reported by the mills was \$27.21 per thousand board feet for the lumber sold during the period. That grades of lumber somewhat higher than average cost were sold during the period is indicated by the fact that the average cost of lumber sold was \$20.75 per thousand, compared with the average production cost of \$20.57 for the period."

The report showed that the average profit on the sales was \$4.33 per thousand board feet. The average labor cost was listed at \$4.00 per thousand board feet.

This Man Loses Faith in G-Men

WASHINGTON, Nov. 7 (AP)—One man's faith in G-men was shattered Thursday.

He telephoned the laboratory at the federal bureau of investigation. He wanted some work done.

Sorry, the FBI could not handle cases for individuals.

But, listen, mister, this is awfully important—

It developed that the man had noted down his girl friend's telephone number, erased it in a moment of pique. And now he had changed his mind—he wanted that number back again, badly.

Didn't the laboratory have ways of bringing back writing that had been erased?

Yes, the laboratory did have methods, but—

"Sorry," etc.

Chicago tinsmith was unhurt when he fell two stories while fixing a roof gutter. Lucky eaves-dropper!

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Be sure to buy the apple that suits your needs. If you aren't quite sure, take home a sample before you invest in a large quantity. Use little or no water in cooking. The apple itself is over 80 per cent water, and much of this cooks out. Avoid overcooking.

Apple Sauce

To get apple sauce that is juicy, cook them in a covered pan until just soft, press through a colander, sweeten to taste, and add a few grains of salt. Add a little spice if you like it.

For cabbage and apple casserole put alternate layers of sliced tart apples and shredded cabbage in a greased baking dish. Season each layer with salt and a little fat and a sprinkling of sugar for apples. Over last layer, put buttered bread crumbs. Cover and bake in moderate oven for about 45 minutes—or until cabbage and apples are tender. Then remove the cover to brown the crumbs.

Fried apples can be a tasty accompaniment to the main meat dish. Cook them slowly in fat that doesn't burn too easily, sprinkling about one-fourth cup sugar to every 2 quarts of diced apples. Put a lid on the skillet and leave it on until apples are tender. Then take the lid off.

Turn apples over gently and let them brown. Serve on a platter with strips of bacon, slices of ham or salt pork, or sausage.

Carrots and Apples

Fry carrots and apples in much the same way. Slice apples about one-fourth inch thick. It doesn't matter whether they are peeled or unpeeled. Cut carrots lengthwise into thin slices. Put altogether in a single layer in heavy frying pan. Cover tightly and cook until brown, turn, brown on other side. Just before they finish cooking, sprinkle with a little salt and sugar.

Apple tarts may be made up quickly by baking tart shells on inverted muffin pans, then filling them with well-seasoned apple sauce. A spoonful of whipped cream atop each tart adds eye appeal as well as taste appeal. And for something extra special—sprinkle whipped cream with cinnamon, nutmeg, chopped nuts, or candied ginger root.

MENU

BREAKFAST: Grapefruit juice, rolled oats, toast, coffee, milk.

LUNCHEON: Cabbage and apple casserole, rye bread, chocolate cup custard, tea, milk.

DINNER: Pork pie with biscuit crust, baked potatoes, green beans, celery, apple tarts with whipped cream, spices and nuts, coffee, milk.

Brown Rice Has Supply Of Valuable Vitamin B

Mrs. G. Matthews of Flint, Mich., asks for a rice recipe, and so:

RICE RING

Mix 4 cups cooked rice with 1 cup melted butter. Pack into buttered 1-quart ring mold. Set in pan of hot water until thoroughly heated. Turn out on serving dish and fill center as desired.

Mrs. Matthews wants other inexpensive recipes for rice, so let's turn to the new edition of the Boston Cooking School Cook Book. When possible use brown rice instead of white because brown rice has valuable vitamin B in it. Brown rice requires longer cooking, otherwise it can be used in the recipes like white rice.

To bake rice, put 1 quart, cooked, in buttered baking dish. Beat 2 eggs slightly with 2 cups milk, season highly, and pour over rice. Dot with butter, sprinkle with paprika, salt, and pepper, and bake until brown.

CHICKEN PILAF

(Serves 4)
Two cups hot cooked rice, 3 tablespoons butter, 1 cup fresh or canned tomatoes, 1 cup diced, cooked chicken, veal or chicken stock highly seasoned, salt and cayenne.

Melt butter in omelet pan and add rice. Cook 3 minutes. Add tomatoes, chicken, and enough stock to moisten. Cook 5 minutes and season highly with salt and cayenne. Add more butter if desired.

For Russian pilaf, use lamb in place of chicken, adding a chicken liver sautéed in butter, then separated into small pieces.

RICE CROQUETTES

(Makes 8 or more)
One-half cup rice, 1 cup boiling water, 1 cup scalded milk,

1 teaspoon salt, 2 egg yolks, 1 tablespoon butter.

Wash rice, add to water with salt, cover, and steam until rice has absorbed water. Then add milk, stir lightly with a fork, cover, and steam until rice is soft. Remove from fire, add egg yolks and butter; spread on shallow plate to cool. Shape, egg and crumb, fry and drain.

When a stranger promises to let you in on something it's a good time to get out.



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