

**I**F YOU'VE EVER seen films of Russia and felt superior to the crowds of fat, stocky women with thick legs and somewhat bovine faces, you've obviously never stood on a busy corner and watched Americans walk by.

Frankly, friends, we don't look any better en masse. According to the Patty Johnson Poll (about as reliable as most), only one out of 20 American amblers has anything remotely approaching allure.

Most of us are overweight, too, though there is a skinny minority. Those of us whose teeth don't stick out need a few more to stick in.

Our hair needs combing, or we



*I was just thinking...*

*Patty Johnson*

need to remove the clusters of curlers. Our menfolk have baggy pants, bay windows, bulbous noses, and big ears. Our children are appealing, as children always are, but few are beautiful.

There is no master race, as homely Hitler should have known all along. The Russians aren't any prettier than the Germans, and the Germans are no more gorgeous than the English. We all have either pimples or poor eyesight or built-in pillows for the possibility there's not one there already when we sit down.

This pitiful prospect isn't without compensation. Pure beauty is more rare in people than in nature, but it is familiarity which makes us lovely. Just as we put our roots

in an ordinary setting which thereby becomes glorified, so does the face of a stranger become beautiful as a friend.

When someone I like passes my corner, I mark him as noteworthy. He, too, may be blemished and bulbous, but the flaws have melted into the friendship.

So far as I know, Russians are still managing to fall in love and so are the Germans and the English. No matter what his nationality, a man can fancy a fat lady, and a woman can marry a man in baggy pants.

Maybe if we could see the rest of the world as lovingly as we see ourselves, we would go a long way toward living together in peace and understanding.

## Cookbook (Continued from page 8)

### Bread Sticks

- 1 pkg. active dry yeast
- ¼ cup warm water (110°F to 115°F)
- ¼ cups warm water
- 2 teaspoons salt
- 4½ to 5 cups flour
- 1 egg, slightly beaten
- 1 tablespoon milk

1. Soften yeast in ¼ cup water 5 to 10 min.
2. Meanwhile, combine the remaining water and salt in a large bowl. Blend in 3 cups of the flour. Stir the softened yeast and add to the flour-water mixture, mixing well.
3. Add about one-half the remaining flour to the yeast mixture and beat until very smooth. Mix in enough of the remaining flour to make a soft, smooth dough.
4. Turn mixture onto a lightly floured surface. Allow to rest 5 to 10 min. Knead dough until smooth and elastic, about 5 min. Shape into a smooth ball and place in a greased deep bowl. Turn dough to bring greased surface to top. Cover bowl with waxed paper and a towel and let stand in a warm place (about 80°F) until dough is doubled, about 2 hrs.
5. Punch down dough and knead on a lightly floured surface about 2 min. Divide into 2 equal balls. Let stand, covered, about 10 min.
6. Lightly roll each ball into a rectangle ¼ in. thick and about 6 in. wide. Cut dough crosswise with floured knife into strips 1 in. wide. Using palms of hands, roll strips to pencil thickness, stretching to about 7-in. lengths.
7. Place strips 1 in. apart on greased baking sheets. Brush lightly with a mixture of the egg and milk. Let rise in a warm place until doubled, about 1 hr. Brush again with egg mixture and, if desired, sprinkle with coarse salt.
8. Bake at 400°F 18 to 20 min., or until sticks are browned. *About 4 doz. bread sticks*

### Macaroni 'n Cheese

- ¼ cup butter or margarine
- 1 teaspoon chopped onion
- ¼ cup flour
- 1 teaspoon salt
- ¼ teaspoon black pepper
- 2 cups milk
- 2 tablespoons chopped parsley
- 1 teaspoon sweet basil, crushed
- 4 teaspoons chopped pimiento
- 2 cups shredded sharp Cheddar cheese
- 7 to 8 oz. elbow macaroni, cooked according to pkg. directions, rinsed and drained

1. Melt butter or margarine in a saucepan. Add the onion and cook until lightly browned. Stir in a mixture of the flour, salt, and pepper; cook until bubbly. Remove from heat and gradually add the milk, continuing to stir. Bring rapidly to boiling and cook 1 to 2 min. longer, stirring constantly to keep mixture cooking evenly.
2. Blend in the parsley, basil, and pimiento. Stir in about three-fourths of the cheese, reserving remainder for the top. Heat until cheese is melted, stirring constantly.
3. Combine the macaroni and cheese sauce until thoroughly blended. Turn into a buttered 2½-qt. baking dish. Sprinkle reserved cheese over top of macaroni mixture.
4. Set in a 350°F oven 20 to 25 min. Garnish with a parsley ball. *About 6 servings*

### Applesauce Cake

- 2 cups sifted flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ½ teaspoon ground cloves
- ½ teaspoon ground nutmeg
- ¼ teaspoon salt
- ½ cup butter or margarine
- 1 cup firmly packed light brown sugar
- 1 cup unsweetened applesauce (see recipe)
- 1 cup seedless raisins

1. Blend the first six ingredients; set aside.

2. Cream the butter or margarine. Gradually add the sugar, creaming until mixture is fluffy after each addition.

3. Beating only until smooth after each addition, alternately add dry ingredients in fourths and cooled applesauce in thirds to creamed mixture. Stir in the raisins. Turn batter into a greased (bottom only) 8 x 8 x 2-in. pan and spread evenly to corners.

4. Bake at 350°F 35 to 40 min., or until top springs back when lightly touched. Cool in pan on cooling rack.

5. To serve, cut into squares and serve with *Lemon-Nutmeg Sauce*. *One 8-in. square cake*

*Unsweetened applesauce*—Wash, pare, quarter, and core 3 medium-sized apples. Put into a heavy saucepan with 3 tablespoons water. Cover and simmer 10 to 15 min., or until apples are tender; stir occasionally. Press through a sieve or food mill. Set aside to cool.

*About 1½ cups applesauce*

### Lemon-Nutmeg Sauce

- ½ cup sugar
- 1 tablespoon cornstarch
- ¼ teaspoon salt
- 1½ cups boiling water
- 3 tablespoons butter or margarine
- 1 teaspoon grated lemon peel
- 2 tablespoons lemon juice
- ½ teaspoon ground nutmeg

1. Mix the sugar, cornstarch, and salt together in a saucepan. Gradually add the water, stirring constantly. Continue to stir and bring mixture to boiling. Cook 5 min.

2. Blend in the butter or margarine, lemon peel, lemon juice, and nutmeg. Serve hot over *Applesauce Cake*. *About 1½ cups sauce*