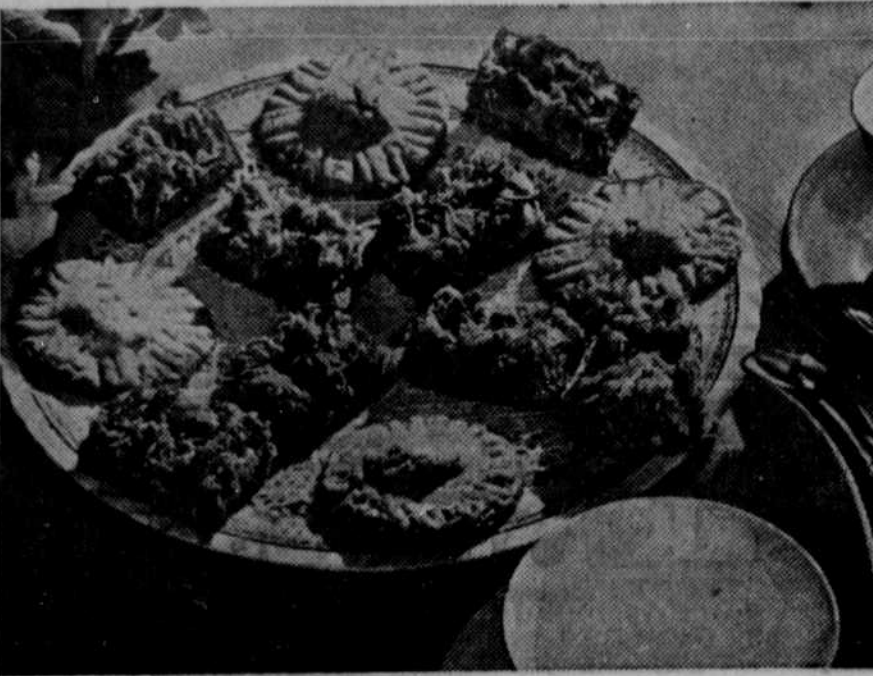


# Household News

by Lynn Chambers



NEW DESIGNS FOR YOUR COOKIE JAR  
(See Recipes Below.)

## COOKIE SURPRISES

All crisp, crunchy, and some slightly nutty, all of today's recipes are so fashioned as to send you on a real cookie-baking spree. Fill that lovely cookie jar of yours until the sides are fairly bulging with goodies so you can have cookies a-plenty to put in the children's lunch boxes, to serve as afternoon snacks, and as a pick-up for mealtime.

If you're doing some baking for a bazaar, there's nothing quite like plates of yummy cookies to put over the sales. Remember, you can sell a lot more, if you give out some samples. These can be set on plates with white paper doilies, for sampling, and those to be sold put in boxes already fixed. Cookies can be sold by the dozen if they're fancy and somewhat elaborate, by the pound if they're small drop cookies or squares.

Here's an interesting variation of the filled cookie, both dainty and delectable:

### Corn Flake Filled Cookies.

(Makes 36 medium-sized cookies)

- 1 cup shortening
- 1 cup brown sugar
- 3 1/2 cups flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup water
- 2 teaspoon vanilla
- 2 cups cornflakes

Blend shortening and sugar thoroughly. Sift flour, baking powder and salt together and add alternately with water and favoring to first mixture. Stir in coarsely rolled corn flakes. Chill. Roll dough to 1/4 inch thickness. Cut with cookie cutter. Spread one round with filling, put on a second round and press edges together with a fork. Bake on a greased baking sheet in a hot (425 degrees) oven about 12 minutes.

### Filling.

- 1 1/2 cups chopped dates
- 1/2 cup sugar
- 2 tablespoons water
- 2 tablespoons orange juice
- 1 tablespoon orange rind

Combine all ingredients together and cook until soft paste is formed. Cool before filling cookies.

These little butter balls make good nibbling and smart additions to your tea table. Made with butter, their flavor will be something you'll long cherish and remember.

### \*Butter Balls.

- (Makes 7 dozen small cookies)
- 1/4 cup butter
- 1 cup brown sugar
- 1 egg
- 2 cups sifted flour
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 1/4 cup granulated sugar
- 1/4 cup finely chopped nuts

Cream brown sugar and shortening. Add beaten eggs and vanilla. Add flour and baking powder. Roll into balls the size of marbles.

Mix the granulated sugar and nuts and roll the balls in the mixture. Place on a greased baking sheet and bake in a hot (400 degrees) oven 10 minutes. These cookies will flatten slightly.

## LYNN SAYS:

An assortment of cookies, freshly baked and packed in tins with waxed paper between layers makes a delightful present for youngsters away at school and for friends you seldom see. When your own cookie jar has been filled to bulging, pack a few boxes from what you have and spread cheer to others, too.

Careful packing in tins with waxed paper will keep even small dainty cookies fresh for a long time. Some flavors like chocolate improve after they stand for some time. Chewy, nutty cookies are the more chewy and delicious after several days. Spicy cookies become moist and well flavored after standing.

## THIS WEEK'S MENU

- \*Meat-Macaroni Casserole
- Jellied Cole Slaw Salad
- Watermelon Pickles
- Hot Rolls
- Spiced Pears
- Baked Apple
- \*Butter Balls
- Beverage
- \*Recipe Given

Your cookie jar problem can be solved very neatly with toothsome oatmeal cookies with flecks of chocolate in them:

### Oatmeal Cookies.

(Makes 4 dozen)

- 1/2 cup butter or shortening
- 1 cup brown sugar
- Grated rind of 1 orange
- 1 egg, unbeaten
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 1/2 cup sifted flour
- 1 1/2 cups fine rolled oats
- 7 ounces chocolate pieces

Cream butter and sugar. Add orange rind, egg, vanilla and beat well. Add salt and flour which has been mixed with the oats. Add chocolate pieces and work into batter. Drop by spoonfuls on greased cookie sheet. Bake 15 to 20 minutes in a moderate (375 degrees) oven.

Recommendations are in for the old favorites of which you never tire. If you want to make a pretty and at the same time, a very successful platter, you might try alternate rows of both these Ginger Cookies and

### Brownies:

#### Soft Ginger Cookies.

(Makes 5 dozen)

- 1 cup shortening
- 1 cup sugar
- 1 egg
- 1/2 cup molasses
- 3/4 cup evaporated milk
- 3 cups flour
- 2 teaspoons soda
- 1 teaspoon salt
- 1 teaspoon each, ginger, cinnamon

Cream sugar and shortening, add egg and molasses. Beat well, add milk and blend well. Mix dry ingredients and add to batter. Last add soda, dissolved in 2 tablespoons warm water. Drop by spoonfuls on greased baking sheet. Bake 15 minutes in a hot (375 degrees) oven.

### Brownies.

(Makes 2 dozen)

- 1/2 cup butter or shortening
- 1 cup sugar
- 2 eggs, well beaten
- 2 squares unsweetened chocolate, melted
- 3/4 cup flour
- 1/2 teaspoon baking powder
- 1/2 cup chopped nuts
- 1 teaspoon vanilla

Beat eggs and sugar together. Add to this melted butter and chocolate and blend. Add flour, baking powder, nuts, and beat well. Pour into a greased pan and bake 30 minutes in a 350-degree oven. Cool and cut in squares.

For a delicious variation of the brownie recipe, you'll like the addition of 3/4 cups of bran cereal in place of the chopped nuts. They'll give you a slightly different flavored cookie, but guaranteed to please you, just as well.

### \*Meat-Macaroni Casserole.

- 1 package macaroni
- 1/2 cup salad oil
- 1 pound hamburger
- 1 dry onion, minced
- 1 green pepper, minced
- 1 clove garlic, if desired
- 1 can tomato soup
- 2 cups peas
- 2 cups corn
- Salt and pepper

Cook the macaroni in plenty of boiling salted water and when tender, put in a sieve and rinse with cold water. Meanwhile fry the hamburger in the heated oil, stirring it occasionally to separate it. Skim out the meat and in the same fat cook onion, pepper and garlic till tender, but not browned. Garlic may be omitted entirely, and it is usually removed after the onion and pepper are cooked. Combine all ingredients and simmer 20 to 30 minutes to heat thoroughly and blend flavors, then serve.

(Released by Western Newspaper Union.)



## WHO'S NEWS THIS WEEK

By LEMUEL F. PARTON  
(Consolidated Features—WNU Service.)

NEW YORK.—It has been only in the last year or two that this country began to realize that the Germans had done a vast amount of research and organization work, **Blueprinting Ways And Means of the Dictators His Job** years, in preparing for their world aggression. Devising ways and means to meet it on many fronts, military and political, our government belatedly discovers Dr. Calvin Bryce Hoover, dean of Duke university, who was away out in front in studying dictatorships, trying to understand them and find out what to do about them.

Dr. Hoover is an important member of Col. William J. ("Wild Bill") Donovan's new diplomatic brain trust, which recruits men of specialized knowledge who have disclosed a timely awareness of the more or less declared war against civilization.

Colonel Donovan's title of coordinator of information does not reveal the exciting character of his bureau which is in reality a somewhat mysterious ideological and political Scotland Yard, studying the origins and techniques of Nazi power, evolving plans to meet it in its under-surface penetration everywhere in the world, recruiting against the dictators some of the same psychological forces which they employed.

So far as the public record shows, Dr. Hoover scored a clean beat on our lavishly staffed state department in trying to understand dictatorships and to make an accurate appraisal of their intentions and possible outreach. It was in 1931 that he wrote "The Economic Life of Soviet Russia"; in 1933, "Germany Enters the Third Reich"; and in 1937, "Dictators and Democracies." Through the pre-war years of planetary complacency, he was writing, in his books and articles, an outline of Adolf Hitler as "genius and fanatic."

These studies were not philippics against Nazism. They were searching and studious inquiries into the origins and inducements of dictatorships. They now provide invaluable analyses of the Nazi cultural, economic, military formula for world conquest.

Dr. Hoover, born in Berwick, Ill., in 1897, was conditioned to patient, methodical work by working on farms and railroads in his youth. He attended Monmouth college and received his Ph.D. degree at Wisconsin university in 1925. When he was an undergraduate at the former school, he joined the National Guard and served two years in France in the World War, taking part in two battles. He joined the Duke university faculty in 1925, becoming a full professor of economics in 1930.

In the above clinical studies, Dr. Hoover does not find dictatorships blue-printed in any patterns of societal evolution. They can be fended off if we're "up and at 'em" without losing too much time—but, above all, they must first be understood.

CALEB S. BRAGG, manufacturer of the new plastics-and-mahogany airplane, which meets successful tests at Roosevelt field, was the **Once Cut Records In Airplanes, Now Cuts Cost of 'Em** auto racing and aviation. A handsome chap, rich, venturesome and a Yale man. In 1912, he won the Fourth International Grand Prix automobile race, and was awarded the Vanderbilt cup, by covering 409 miles at 69.3 miles per hour. In that day, a mile a minute had been put down as the limit of safety for automobiles.

Newspapers threw a fit over Mr. Bragg passing this deadline and living to tell the tale. Time flitters on. In 1918 he left the country breathless by flying from Dayton to Washington, 430 miles, in 2 hours and 50 minutes. In 1919 he set a new altitude record of 20,000 feet for seaplanes.

He was born in Cincinnati in 1886, the son of a manufacturer and businessman, and was graduated from Yale in 1908.

He is a former head of the Early Birds, an organization of aviators who flew before 1916. At one time he beat Barney Oldfield in a race in California. He had the crowds whooping for him whenever he entered a race. In 1920 he helped finance the Glenn L. Martin company and moved into less exciting but no less exacting details of scientific plane-building. He and many engineers think he has pioneered new strength and economy in airplane construction with his soybean job—or whatever it is.

## FARM TOPICS

### SWEET POTATO HARVEST TIME

Growers Cheat 'Jack Frost' By Digging Quickly.

By LEWIS F. WATSON  
(Extension Horticulturist, N. C. State College.)

Shortening days and cooler nights herald the arrival of fall and harvest time for sweet potatoes, one staple in the diet of many farm people.

Potatoes keep best when they are allowed to mature before harvesting and before frost kills the vines. If the vines are killed by frost, they should be removed immediately and the potatoes dug soon.

Use a vine cutter, attached to the beam of the plow, when vines are not removed before harvest. This attachment should be constructed so as to prevent the blade which cuts the vine from going deep enough to injure the potato.

One of the most important rules at harvest time is not to bruise the potatoes. They should not be thrown from one row to another. Three rows can easily be placed together without throwing the potatoes. Bruised yams rot easily in storage, and dark spots caused by rough handling lower the market value of the crop.

As the potatoes are removed from the soil and piled in the heap row, they should be graded carefully. All cut or broken yams should be fed separately from the No. 1s and fed to stock as soon as possible.

For curing and storing, a regular storage crate has many advantages over the bushel tub. Besides conserving room, the crate allows a better circulation of air.

Potatoes should be stored and cured in a thoroughly cleaned and dry house immediately after harvesting. Proper temperature and moisture conditions are essential factors in keeping the crop.

## AGRICULTURE IN INDUSTRY

By Florence C. Weed

(This is one of a series of articles showing how farm products are finding an important market in industry.)

### CASTOR BEANS

To make American industry less dependent upon foreign products, castor bean growing is being revived to supply a fast-drying oil for paints and enamels. It is found to be a good substitute for tung oil, a product of China which has been extensively used in the paint industry. Since the Japanese invasion, this foreign oil is both costly and difficult to get and the domestic supply is not being produced in large quantities.

Castor bean growing is not new to this country for it thrived in a half dozen states around 1850 when 23 oil mills were operating, most of them located around St. Louis. After the Civil war, production increased until Kansas glutted the market with a boom crop of 766,143 bushels in 1879. Prices fell and interest in the castor bean declined.

Last year test plots were grown in 33 states from coast to coast, in the South and as far north as New York. New seed was imported from Java, Brazil and India by the National Farm Chemurgic council in an effort to find a new market for the farmer. It included shatter-resistant varieties which do not require a prohibitive amount of hand labor, since they are less likely to eject their seeds as they start to ripen, and can be harvested in two or three operations.

One of the first commercial uses of castor oil is in lacquer for lining cans in which food is preserved. By treating it with sulphuric acid, an oil is obtained which is used for softening textiles. It is also used in the manufacture of soap, aniline inks, and non-brittle tire cement.

## Farm Notes

Milk cows on farms in the U. S. increased nearly three per cent between 1940 and 1941.

One hen normally will eat about 80 pounds of feed a year, of which approximately one-half should be mash and one-half grain, in order to obtain best results.

An inexpensive and efficient homogenizing machine for small dairies, operated by a quarter-horsepower motor and weighing only 137 pounds, is now on the market.

The 1941 United States lamb crop probably is the largest on record.

The 1941 U. S. hay crop of 96,000,000 tons is expected to be the largest harvested since 1927 and the third largest produced in the last 30 years.

July 1 estimates on corn in the United States indicate a harvest of 2,548,709,000 bushels, which will be 4 per cent more than the 1940 crop and 10 per cent above the average crop in the period 1930-39.

## Gay Crocheted Accessories



Pattern 2921 contains directions for making accessories; illustrations of them and stitches; materials required. Send your order to:

Sewing Circle Needlecraft Dept.  
82 Eighth Ave. New York  
Enclose 15 cents in coins for Pattern No. ....  
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### Rather Far-Fetched Was This Relationship

"You say, madam," said the barrister to the woman in the witness box, "that the defendant is a sort of relation of yours. Will you explain what you mean by that—just how you are related to the defendant?"

"Well, it's like this. His first wife's cousin and my second husband's first wife's aunt married brothers named Jones, and they were own cousins to my mother's own aunt. Then, again, his grandfather's on my mother's side, were second cousins, and his stepmother married my husband's stepfather, and his brother Joe and my husband's brother, Henry, married twin sisters. I've always looked on him as a sort of cousin."

THE seasons' fruit, crocheted in gay shades of gimp, will add that attractive note to your kitchen as shade pulls, tie-backs and other decorations. Grand for bazaars!

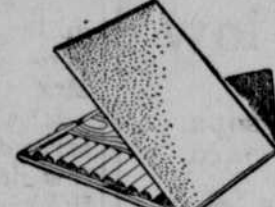
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WRITE A LAST LINE TO THIS JINGLE

### HERE'S WHAT YOU DO

It's simple. It's fun. Just think up a last line to this jingle. Make sure it rhymes with the word "puff." Write your last line of the jingle on the reverse side of a Raleigh package wrapper (or a facsimile thereof), sign it with your full name and address, and mail it to Brown & Williamson Tobacco Corp., P. O. Box 180, Louisville, Kentucky, postmarked not later than midnight, October 20, 1941.

You may enter as many last lines as you wish, if they are all written on separate Raleigh package wrappers (or facsimiles). Prizes will be awarded on the

"Jack be nimble, Jack be quick. Get a Raleigh. It's the pick! Mild and tasty every puff"

### HERE'S WHAT YOU WIN

You have 133 chances to win. If you send in more than one entry, your chances of winning will be that much better. Don't delay. Start thinking right now.

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Second prize . . . 50.00 cash  
Third prize . . . 25.00 cash  
5 prizes of \$10.00 . . . 50.00 cash  
25 prizes of \$5.00 . . . 125.00 cash  
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originality and aptness of the line you write. Judges' decisions must be accepted as final. In case of ties, duplicate prizes will be awarded. Winners will be notified by mail. Anyone may enter (except employees of Brown & Williamson Tobacco Corp., their advertising agents, or their families). All entries and ideas therein become the property of Brown & Williamson Tobacco Corporation.