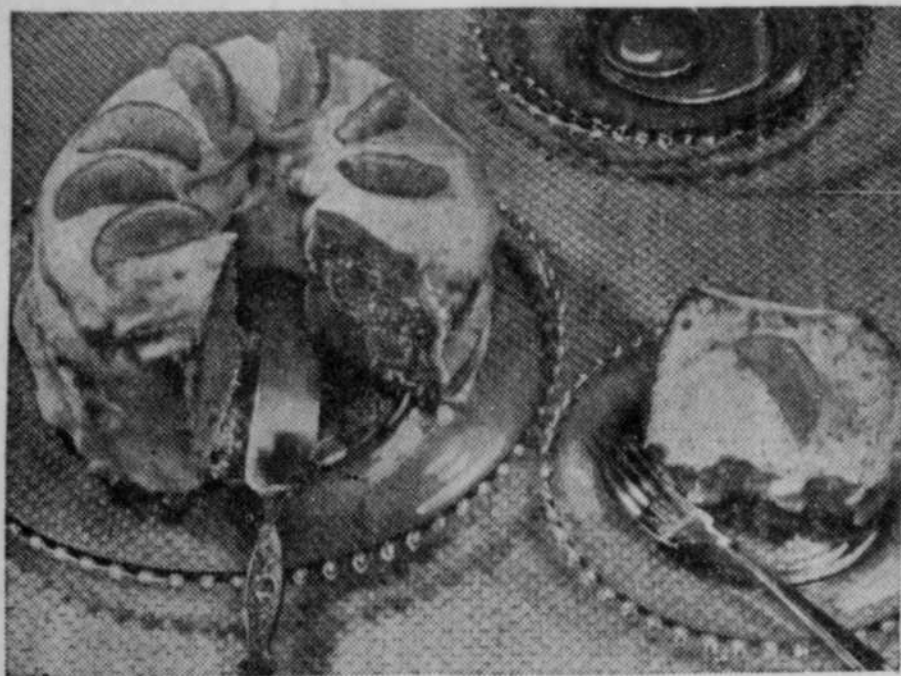


Household News

by Lynn Chambers



Luscious to Look At and Eat, too . . . Orange Sponge Cake (See Recipes Below)

Snacks, II

"What shall I serve to guests who drop in for an evening of bridge or for a chat?" This is a question I've heard many hostesses ask, especially often during colder weather when visiting time really comes into favor again. The answer is simple, for a delectable cake with steaming coffee or hot drink turns the trick.

Your guests will have finished their supper only a short time before, and since snacks do not come late in the evening, it is best to serve something not too heavy. Light cakes, preferably those with a touch of piquancy and tartness, fill the bill perfectly. These cakes may be baked in one of your not-so-busy moments to have on hand for just such an occasion.

Hot drinks are favorites in the chilling weather. If you like coffee, be sure to have quantities of the steaming beverage on hand. If you're on the lookout for new ideas, there are the hot fruit juice combinations which hit the spot. Either type of drink goes well with these dessert-like cakes.

Here's the first cake on our list. It's like spun gold in color with just the right tartness. You'll find that the navel oranges which peel and separate easily into sections will be perfect for decorating the cake as pictured above:

*Orange Sponge Cake.

- 5 egg yolks
- 1 1/4 cups sugar
- 1/2 cup orange juice
- 1/2 cup water
- 2 cups sifted flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 tablespoon grated orange peel
- 5 egg whites

Beat egg yolks, sugar and orange juice until light. Add water and beat 2 minutes. Add flour sifted with baking powder and salt. Beat 1 minute or until thoroughly blended into egg mixture, fold in grated orange peel and egg whites beaten stiff but not dry. Bake in 9-inch ungreased tube pan in a moderate (350-degree) oven 70 minutes. Invert pan until cake is cold. Remove. Cut in three cross-wise layers.

Gold Topping.

- 1/4 cup cold water
- 1 tablespoon gelatin
- 4 egg yolks
- 3/4 cup sugar
- 1 cup orange juice
- 1 teaspoon grated orange peel
- 4 egg whites
- 1/4 cup sugar
- Orange sections

Soften gelatin in water. Cook egg yolks, sugar and orange juice in top of double boiler until thick. Add gelatin and stir until dissolved. Add grated peel and cool mixture. Beat egg whites stiff, adding 1/4 cup sugar and fold into cooled orange mixture. Spread between layers and on

Lynn Says:

Hot mulled fruit juices lend tang to winter evening snacks. You can have hot mulled cider by heating the cider and adding 1 teaspoon whole cloves and 1 stick of cinnamon (tied in a bag) while the cider is heating.

Here's another mulled fruit juice served piping hot: Tie in a bag, 12 whole cloves, 1 3-inch stick of cinnamon, and 1 whole nutmeg. Empty a large can of apple juice and a 12-ounce can of cherry juice in the saucepan and add spices. Heat, remove spices and serve. This recipe takes care of eight people.

Hot spiced lemon tea has lots of pick-up. Make it by pouring 5 cups boiling water over 6 teaspoons of black tea. Steep 5 minutes, then strain. Dissolve 1/4 cup sugar in 1/4 cup boiling water. Combine 6 tablespoons lemon juice, 1 teaspoon grated lemon peel, 1/2 teaspoon ground cinnamon and 1/2 teaspoon ground cloves, and add to hot tea. Serve at once, garnished with lemon slices. Serves 6.

Evening Snack Ideas

- *Orange Sponge Cake
- Coffee
- Mints
- *Gingerbread With Whipped Cream
- Hot Spiced Tea
- Salted Nuts
- *Orange Pumpkin Pie
- Hot Mulled Cider
- Chocolate-Covered Nuts
- *Lemon Cake-Pie
- *Mulled Fruit Juice
- Mixed Hard Candy
- *Recipe Given.

top of cake. Chill in refrigerator. Decorate with fresh orange sections just before serving.

Gleaned from an excellent chef, this Lemon Cake-Pie is a good combination of a cream pie and cake. Because of the delicate lemon flavor it will prove interesting to serve for those evenings when friends just drop in for a bite. Made just according to directions, it's guaranteed to bring plenty of encores!

*Lemon Cake-Pie.

- 1 cup sugar
- 1 tablespoon butter
- 2 tablespoons flour
- 2 eggs
- 1 cup milk
- 1 lemon

Blend the sugar and butter, add beaten egg yolks, milk, flour and the juice and rind of the lemon. Fold in the stiffly beaten egg whites and pour into an unbaked pie-crust. Bake in a slow (325-degree) oven 35 to 40 minutes. The top will be like a sponge cake and underneath there's a soft, firm custard.

Pumpkin pie will never wear out its welcome if you serve it this way. It has extra zest because of the addition of orange juice:

*Pumpkin Pie.

- 3 eggs, slightly beaten
- 1 cup sugar
- 1 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon ginger
- 1/2 teaspoon cloves
- 2 cups cooked canned pumpkin
- 1 cup cream, rich milk or undiluted evaporated milk
- 1 cup orange juice

Mix sugar, spices, salt. Add slightly beaten eggs, pumpkin, cream or milk, and orange juice. Pour into an unbaked 10-inch pie shell. Bake at 450 degrees for 10 minutes, and then in a moderate (350-degree) oven for about 50 minutes or until knife comes out clean when inserted in filling. Serve with whipped cream garnished with grated orange peel.

Gingerbread is a favorite for after-dinner bridge type of entertaining. Gingerbread made with boiling water gives the cake a special kind of feathery texture which is certain to charm. Most of the time you like to serve gingerbread with whipped cream, but you can vary this if you add crushed peppermints to the cream before serving.

*Old-Fashioned Gingerbread.

- 1/2 cup boiling water
- 1/2 cup shortening
- 1/2 cup brown sugar
- 1/2 cup molasses
- 1 beaten egg
- 1 1/2 cups flour
- 1/4 teaspoon salt
- 3/4 teaspoon baking powder
- 1/4 teaspoon soda
- 1/4 teaspoon ginger
- 1/4 teaspoon allspice
- 1/2 teaspoon cinnamon

Pour water over the shortening and add sugar, molasses and egg. Add sifted dry ingredients and beat until smooth. Bake in a waxed-paper lined square pan in a moderate (350-degree) oven for 35 minutes. Cool before turning out from pan. For variation, 1 package of semi-sweet chocolate pieces may be added with the dry ingredients if a chocolate-flecked cake is desired. (Released by Western Newspaper Union.)



WHO'S NEWS THIS WEEK

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

NEW YORK.—Encouraging news is that we may keep our rubber heels, and if we have to travel on them, instead of on rubber tires, it won't be the fault of Dr. Elmer W. Brandes, head of the bureau of plant industry of the department of agriculture.

For many years, Dr. Brandes has been exploring rubber jungles, wherever he can find them, studying rubber-yielding plants and staking out for the government useful data and techniques. Currently, he tells the house agriculture committee about the urgency of planting large areas of the guayule shrub. This time, the committee is listening more intently. Germany is far ahead of us in synthetic rubber production.

On occasion, Dr. Brandes worked up a pleasant friendship with head-hunters, and should be able to get on friendly terms with congressmen. It was in August, 1928, that he landed his hydroplane in a jungle river in New Guinea. It scared the wits out of the pygmy head-hunters. But the genial and conspicuously unarmed Dr. Brandes lured them into his camp by friendly gestures and they became friends and co-operators. He has flown many thousands of lone jungle air leagues on many research expeditions to Central and South America, Asia and the Pacific islands. In July, 1940, congress provided \$500,000 for a study of crude rubber in the Western hemisphere. Dr. Brandes flew to Brazil and is now offering to congress the result of his researches there.

He was born in Washington in 1891, was educated in science at Michigan State college, Cornell and the University of Michigan, taught at Michigan State and entered the government service as a plant pathologist at the Puerto Rico agricultural experiment station in 1914. He served in the World War, as a second lieutenant, in France.

THERE is one section of the populace which won't be bothered much by all this rationing of food, clothes, automobile tires and household goods. It is the group which is, for the most part, a stranger to such luxuries. One of them asked me for a dime today.

"We gotta work fast," he said, "before the government gets all the loose dimes."

If, as reported, morale is good among people who are hungry and cold, the Salvation Army has helped, and will help, greatly to this end. And rating many new stars in his crown, or cap, is Col. John J. Allan, just now becoming the Army's lieutenant commissioner for 11 central states, with headquarters at Chicago.

When, as a young man, getting a start as a jeweler, John James Allan decided to give his life to the Salvation Army, he disguised himself as a derelict, when he went down into New York's Bowery. He shared their flop-houses, wore ragged clothes and took his hand-out where he found it. "Condescending to men of low estate," in the scriptural phrase, he found reciprocal understanding when he shared their troubles. That was the start of his career of kindly and aggressive friendliness as an evangelist, and champion of the down-but-never-outs, and as a cornetist for the Bowery and for King George of England—at a command performance in 1904. He was for three years a soloist with Reeves American band of Providence, R. I.

He is the father of the United Service Organizations. It was on October 11, 1940, that he met with executives of the Y.M.C.A., the Knights of Columbus and the Jewish Welfare organization for united effort among the soldiers, and out of this meeting came the U.S.O.

He is married, the father of five children. He was born in Hazelton, Pa., in 1887, his mother having been born near Nottingham, England, a stone's throw from the home of General Booth.

In the World War, he was senior chaplain of the Seventy-seventh division in France, the first Salvation Army chaplain in the American armed forces. He won the French Croix de Guerre and later received the rank of major chaplain of the U. S. army. In 1925, he entered the army reserve corps, and his "Colonel" is a military title. He was in Salvation Army work in Newark from 1923 to 1925 and thereafter in Columbus, Ohio, for eight years, managing the Greenwood Lake Camp for Children. He never trumpets himself, but the Army does.

NATIONAL AFFAIRS

Reviewed by CARTER FIELD

Sentiment Against the British Still Exists in United States . . . Nation World Food Center . . .

WASHINGTON.—For as many years as this war may last, and perhaps—if the Churchill dream of the role of Britain and the United States during the years to follow should come true—for many years longer, it is highly essential that anti-British sentiment in this country should be submerged.

This war already has developed a sequel to the "Britain is willing to fight until the last Frenchman dies" of the last war. For instance the story of the men of various nationalities in the airplane, when it became apparent that the plane could not surmount the mountain range, and gain safety, unless most of the passengers jumped. The Frenchman jumped first, then the Belgian, the Hollander, the Dane and the Norwegian, each with a patriotic utterance. Finally came the Englishman's turn. Shouting, "There will always be an England" he pushed the Greek out!

The fact that this story is being told, and with some relish, from New England to the Pacific coast, means something. Actually if the Britisher, in that story, had pushed out an Australian it would have come closer to meeting the criticism so many Americans have been voicing in conversations.

Few British Soldiers?

This is based, very largely, on the headlines in newspapers about the fighting in Africa, in Greece, in Crete, and more recently in Malaya. It seems to the average newspaper reader, and radio listener, that very few soldiers from the island of Britain are fighting the empire's enemies. We get so many reports about this or that Canadian or American flier being shot down, and about Australian or South African or Indian troops making attacks or defenses, that even the few pro-British citizens of the United States wonder about it.

The answer is very simple. Just a few days ago Sir Gerald Campbell, chief of the British Press service in the United States, gave out the total casualties of the fighting in the first Libyan campaign, in Ethiopia, Greece and Crete. Casualties among men who had come from the island of Britain, which includes only England, Scotland and Wales, were 100,000. Australia had 5,000, New Zealand had 5,000 more. India had 7,000 and South Africa 4,500.

Twenty times as many men from Britain perished, were wounded or captured, as men from either Australia or New Zealand. Almost five times as many casualties among British troops as among the Australian, New Zealand, Indian and South African troops put together!

Now this is no reflection on the dominions or colonials. Far from it. Actually the Indian and Australians and others have been going, pretty much, where the high command thought it best for them to go. And it so happened that the generals who ordered the troops into dangerous positions were Britishers.

The fault which encouraged this total misunderstanding not only in America, but in Australia, where there have been many protests about the sacrifice of so many Australian troops, is simply due to a British publicity policy of giving full credit—advertising if you like—to the overseas recruited forces.

Uncle Sam'll Supply Food

Outside the fighting forces, the most vital worker in America today is the one dealing with metals. But a very close second, in the national defense picture, is the man or woman producing certain varieties of food, particularly proteins.

Milk, eggs, beef rank right next to munitions, and not very far behind at that. More stress is being laid upon munitions, because up to now—leaving out World War No. 1—the production of enough food has never been a problem in this country.

The British wanted to sell their manufactured products all over the world, particularly in South America, before the war. So they built up a big business of selling to Argentina, taking beef and grain from that country. They bought bacon, eggs, etc., from Denmark, hams from Poland, and to a lesser extent other food products from overseas.

Continental European sources were lost to them early in the war, while the shipping shortage made it impractical to spare the ships to bring food from the Argentine.

Now in this war there is a great deal more discrimination as to the categories of food to be shipped to Britain than there was in the last war. We are more conscious of vitamins. The British are terribly short of meat, eggs and milk. We are able to send powdered milk, dried eggs and meat extract, but while this concentrated form helps a great deal in the matter of shipping space the same amount of production is necessary.

ASK ME ? ANOTHER ?

A quiz with answers offering information on various subjects

The Questions

1. Are humming birds found in the Old world?
2. Who ruled England longer—Queen Victoria or George III?
3. What do the letters R.I.P., which are often found on tombstones, mean?
4. Where does troy weight get its name?
5. Gerrymandering is associated with what—fishing, carnivals or politics?
6. What is a student of cryptography concerned with?
7. What is the only active volcano in the United States?
8. Who gave the state of Florida its name?
9. "Don't shoot until you see the whites of their eyes," was said at what battle?
10. Which of the following cities is farthest west—Spokane, Reno or Los Angeles?

The Answers

1. No. There are 500 species known to science, and all are residents of the Western hemisphere.
2. Queen Victoria, 63 years. George III ruled 59 years.
3. Requiescat in pace (rest in peace).
4. From Troyes, France.

5. Politics (To divide a state, county, etc., into election districts in an unfair way to give a political party an advantage over its opponent).
6. Secret codes and ciphers.
7. Mt. Lassen.
8. Ponce de Leon.
9. Bunker Hill.
10. Reno.

Measured for Tickets

When traveling by train in China one often sees the strange and amusing spectacle of child passengers being carefully measured with a ruler by the conductor. The reason for this is that in China the fares for children traveling on trains runs not in proportion to their age, but in proportion to their height. Children under two feet six inches are allowed to travel free; those up to four feet four inches are charged half fare. Children taller than that have to pay the full fare.

CLABBER GIRL Baking Powder

Preserving the Best
The only hope of preserving what is best lies in the practice of an immense charity, a wide tolerance, a sincere respect for opinions that are not ours.

SAVE A DIME ON A CARTON

Switch to Raleighs—the popular-priced cigarettes that give you a valuable coupon on every pack—coupons good in the U. S. A. for 3/4¢ each in cash, or even more in luxury premiums well worth owning. Buy Raleighs by the carton and get ten coupons, plus two extra in each carton of Raleighs cork-tipped, or four extra with Raleighs plain. That makes a total coupon saving of 9¢ or 10 1/2¢ a carton! Get Raleighs today—fine quality tobacco, plus this dividend.

Raleigh coupons are good for cash or premiums like these . . .

- Remington Double-Header for non-irritating shaves. 115-v. AC. De Luxe leather case.
- Cigarette Case. English tan, or black pinseed grain leather. Holds fifteen cigarettes.
- \$100 Defense Savings Stamps may now be obtained through Brown & Williamson. Send 133 Raleigh coupons for each dollar stamp. Defense Stamp Album, shown above, free on request.
- Walnut Serving Tray with colorful inlay. 13 3/4" x 19". Beverage-proof. Very practical.

B & W coupons also packed with Kool Cigarettes. Write for the premium catalog.

\$500 EVERY WEEK IN PRIZES 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 "things." 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 1799, Louisville, Kentucky, postmarked not later than midnight, February 7, 1942.

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 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.

"Miss Mary's happy now. Raleigh coupons showed her how She can save for useful things"

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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.
- First prize . . . \$100.00 cash
 - 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
 - 100 prizes of a carton of Raleighs . . . 150.00
 - 133 PRIZES \$500.00

Next time get the pack with the coupon on the back . . .

RALEIGH CIGARETTES

TUNE IN RED SKELTON AND OZZIE NELSON EVERY TUESDAY NIGHT, NBC RED NETWORK