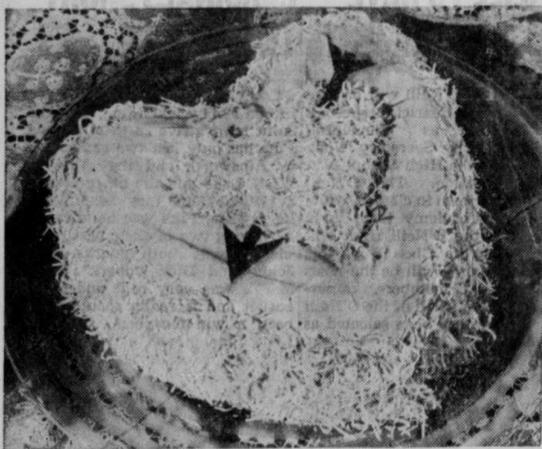


Household News

by Lynn Chambers



This Valentine Cake Goes Straight to Your Heart!
(See Recipes Below)

Cupid's Day

Hearts are king for a day and with these magic little symbols you can do up some magic tricks that will make small entertaining a triumph. You can have a party if you like in the Valentine theme, or you can work in the decorations of hearts, Cupids, red-and-white or pink-and-white color schemes in just serving refreshments.



The idea is to be festive and just gay enough to put you and your family in a good mood. So plan to be on speaking terms with Valentine's day with the star selections I'm including in today's recipes.

If you're really planning a party, any number of ideas offer themselves as a gracious part of the entertainment. For instance, if you're far enough north to have ice, an ice carnival is fun. A masquerade in which the guests come dressed as some of Cupid's famous victims goes over well. A card party featuring games such as "Hearts" or "Old Maid" might answer your needs, or perhaps a dance with heart and cupid decorations in crepe paper.

***St. Valentine's Day Cake.**
3 cups sifted cake flour
3 teaspoons double-acting baking powder
¼ teaspoon salt
½ cup butter or other shortening
1½ cups sugar
1 cup milk
½ teaspoon lemon extract
4 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add flour alternately with milk, a small amount at a time, beating after each addition until smooth. Add lemon extract. Fold in egg whites quickly and thoroughly. Bake in heart-shaped pan, 9 by 9 by 3¼ inches in a moderate (350-degree) oven 65 minutes or until done. Spread rose-tinted Seven Minute frosting on top of cake. Sprinkle moist sweetened coconut on sides of cake while frosting is still soft. Decorate top with cardboard arrow and a heart of coconut.

Seven Minute Frosting.
2 egg whites, unbeaten
1½ cups sugar
5 tablespoons water
1½ teaspoons light corn syrup
1 teaspoon vanilla
Rose vegetable coloring
Combine egg whites, sugar, water and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary beater and cook seven minutes or until frosting stands in peaks. Remove from boiling water; add vanilla and beat until thick enough to spread. Tint with vegetable coloring.

***Valentine's Day Salad.**
(Serves 6)
Pimiento
1¼ teaspoons gelatin
2 tablespoons cold water

***Meringues.**
(Makes 10 shells)
6 egg whites
¾ cup granulated sugar
½ teaspoon salt
½ teaspoon vinegar
½ teaspoon vanilla
Add salt and vinegar to egg whites, then beat until foamy. Add vanilla, then add sugar, two tablespoonfuls at a time, beating steadily all the while until whites are very stiff. Spoon onto ungreased sheet and hollow out centers. Bake in a slow oven (250-degree) on an ungreased cookie sheet for 1 hour. Cool.

***Heart-Shaped Sandwiches.**
Use whichever kind of bread you prefer, and cut into heart shapes with a large heart cutter. Butter and fill with desired filling.
Two choice fillings which carry out the Valentine theme are these: Ham put through the grinder or chopped fine and mixed with finely chopped celery and pickle, moistened with mayonnaise. Jellies or jams in red blended with cream cheese are also attractive.

Lynn Says:
Valentine ideas are practical for the celebration of anniversaries even after St. Valentine's day is past.
Recently I saw an anniversary celebration at which a cranberry mold was used. Cranberry jelly cut in heart shapes was placed around the b'g mold. The number of small hearts corresponded to the number of years the couple had been married.
The heart-shaped cakes and molds of ice cream are much in use for anniversary celebrations and carry out the idea effectively. Heart-shaped candies may also be used to decorate whipped cream or desserts.

Valentine Day Supper Party

- *Chicken Loaf With Mushroom Sauce or Relishes
- Assorted Cold Meat and Cheese Bread or Rolls
- *Valentine's Day Salad
- *Meringues With Strawberry Ice Cream or Sherbet
- Ice Cream Molds
- Coffee

Children's Valentine Party

- *Heart-Shaped Sandwiches
- Hot Chocolate
- Ice Cream or Sherbet
- *St. Valentine's Day Cake
- *Recipes Given.

1½ cups cottage cheese
½ cup finely chopped celery
Salt and pepper
Dash of cayenne pepper
Lettuce and other greens

Place a border of thin strips of pimiento around the bottom of heart-shaped molds. Place small hearts cut from pimiento in center. Dissolve gelatin in cold water and finish dissolving over hot water. Add cottage cheese, mix well, then celery and seasonings. Fill molds, chill, and when firm unroll on lettuce.

Extra special describes some dishes perfectly, and such is my verdict for this chicken loaf:

***Chicken Loaf With Mushroom Sauce.**
(Serves 10 to 12)
1 4-pound chicken, stewed, meat diced
1½ cups chicken broth
1 cup milk
3 eggs
Salt and pepper
½ cup bread crumbs
Pimiento
1 cup rice

Cook rice in boiling salted water until done. Do not rinse. Beat egg yolks slightly, add to rice. Then add chicken, bread crumbs, chicken broth, milk, stiffly beaten egg whites and seasonings. Butter a loaf pan and dredge with extra bread crumbs. Lay strips of pimiento all along bottom of pan diagonally. Add chicken mixture. Bake in a moderate (350-degree) oven 1½ hours in a pan of hot water. Allow to stand ½ hour in pan after taking from oven before attempting to unmold.

For mushroom sauce, canned mushroom soup may be used. Flavor with the juice of a half lemon and a dash of nutmeg. If you desire to make a mushroom sauce, make 2 cups of medium white sauce, add 1 cup sauteed, chopped, canned or fresh cooked mushrooms. Season this with lemon juice and nutmeg.

Meringues, crisp and chewy, are unexcelled for desserts when main courses are on the heavy side. They lend themselves to all types of decorations and in this instance, you can serve them filled with strawberry ice cream or one of the red jellies.

***Meringues.**
(Makes 10 shells)
6 egg whites
¾ cup granulated sugar
½ teaspoon salt
½ teaspoon vinegar
½ teaspoon vanilla

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(Released by Western Newspaper Union.)



WHO'S NEWS THIS WEEK

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

Air Circus Pilot Has Wings Spread Over Burma Road
NEW YORK.—Something like Horatius at the bridge, or the little Dutch boy with his finger in the dyke, is the American Col. C. L. Chenault and his American pilots, guarding the Burma road and dropping the Japanese as fast as they come.

Their score is more than 60 Japanese planes downed, including 24 bombers, with a possible score of around 100, taking into account the enemy planes hit but not downed on the spot. They're doing all this with antiquated planes, and so far they've lost only 10 of them.

Six years ago, Colonel Chenault headed the army team of precision acrobats which spread heart-failure among the crowds attending the Seventh Annual Army Air races at Miami. He and his mates, Lieut. J. H. Williams and Lieut. William McDonald, put on probably the dizziest air show ever seen and at the same time a demonstration of the amazing maneuverability of airplanes under highly expert control.

The colonel, a lean, dark, quiet, wiry man, was 45 years old when the above air show came off. He retired from the army and holed up in a neat little house at Waterproof, La. He had his books and his dog and he was going to enjoy life with his friends. However, he kept up his studies of air tactics and strategy, having written two authoritative text books on these subjects.

In 1937, he was approached by a representative of the Chinese government who proposed that he become air adviser to the Chinese government. This led to his four years' service in China in which he organized and commanded the present A.V.G., or American Volunteer group, which is now outfighting the Japanese along the Burma road.

When he was here in January, 1940, he said that the Chinese planes were liquid-cooled and at a great disadvantage against any up-to-date machine. A quiet, reserved officer, with no dash of the swashbuckler in his make-up, he says that he and his boys can hold the road if they can just get a few more fairly fashionable planes.

Gen. Holcomb Deep In Tradition of U. S. Marine Corps
THE United States marine corps did not need the saga of Guam and Wake island as a reminder that it is an old established firm. The corps is two years older than the U. S. Marine Corps present States government, and on November 10 of this year will celebrate its 167th anniversary.

Its anchor, globe and eagle emblem and its "Semper Fidelis" have been pretty nearly everywhere, and, historically speaking, it will be old stuff to the marines, wherever they land.

Just now it has its highest ranking commandant in history, with the President's elevation of Commandant Thomas Holcomb from the rank of major general to lieutenant general. General Holcomb, 42 years with the corps, is a quiet-spoken, heavy-set, business-like officer who, like his "Leathernecks" has been around a lot and has a way of making himself at home under inhospitable conditions.

His World war honors, won in France, include a citation by General Pershing, the Navy Cross, the Silver Star, the Purple Heart and the Legion of Honor ribbon.

He entered the marine corps as a civilian. His rough-and-ready military education later was supplemented by a course in the command and general staff school in 1925. He saw service in China and the Philippines, back in the dawn days of "manifest destiny," and in the World war he commanded the Second battalion of the Sixth Marines in the St. Mihiel and Meuse-Argonne offensives. He was assigned to Cuba in the post-war years and, by 1935, had attained the rank of brigadier general. In 1936 he was made a major general and commandant of the marine corps.

The Continental congress set up the marines, the oldest branch of the American armed forces. Away back in 1802 they took Derna, in Libya, recently taken by the British. They were fighting pirates in the Dutch East Indies in 1835; in Tripoli in 1840 and Formosa in 1867. Their range has been north and south from the Arctic to the far South Seas, and east and west around the globe. Without disparagement to other forces they have come to symbolize tough fighting prowess and capacity for fast catch-as-catch-can milling anywhere.

NATIONAL AFFAIRS

Reviewed by CARTER FIELD

German Admirals Still Hoping for Big Sea Battle . . . Will Morale Of Japs Hold? . . .
(Bell Syndicate—WNU Service.)

WASHINGTON.—Most surprising report from Germany in many months is that the Nazis are feverishly building battleships. Coming at the time when most of the defenders of the big war wagons are downcast as a result of the disasters to big ships from air attack in Pearl Harbor, off Malaya, etc., this puts heart in some of the old admirals who still insist that "when everything else is destroyed, the hulk of the battleship will still be there, and still able to fire some of its guns."

Assuming the report to be correct, and there is no earthly reason to question its honesty, it shows that the German admirals are still hoping for a big sea battle, which, if successful, would mean the crushing of Britain beyond any possibility of relief from any other part of the world.

This hope was very strong in the early part of the war, as pointed out at the time in these dispatches. What the German admirals hoped was to whittle down the British navy to a size which would give the Nazi a reasonable chance for success in the event of a major sea battle.

They have always been sure that they could fight better, and particularly that they could shoot better, than the British. This is based not merely on their conceit as a super-race—for some reason the German naval officer has never had as much of this conviction of racial and class superiority as the German army officer—but on better optical glass. This means, they believe, better aiming.

But the whittling down process did not proceed rapidly enough. The British navy has taken some hard blows, but so has the Nazi fleet. The spectacular cruise of the Bismarck encouraged the German admirals more than ever, though the loss of the ship postponed Der (Naval) Tag. The fact that she hurt the Prince of Wales seriously enough to delay her speed, and that she sank the Hood without difficulty, and that it took so much trouble for the British to sink her even after they had crippled the Bismarck's own steering gear, proved their every contention.

Very Bad Trade
Evidently the shooting of the Bismarck in her engagements with the Prince of Wales and the Hood was superb, even admitting that the explosion of the Hood's magazines was a lucky shot. But the Prince of Wales could be and was repaired (only to be sunk by the Japanese later). Whereas the sinking of the Hood at the expense of the Bismarck was a very bad trade for the Germans, the Hood being an old battle cruiser, a type which did not show up well in the First World war.

So the news that there may be a whole fleet of Bismarcks (the Tirpitz is the only one completed) may turn out to be very serious indeed if the war continues long enough. Applied to the Pacific situation it becomes serious in that it will tend to hold all British naval strength possible in Europe. Which would mean that handling the Japanese, as well as keeping the line of communication across the Atlantic, will become a U. S. navy job.

The extraordinary capacity of Germany to produce armament continues the wonder of the ages. Imagine her being able to supply big naval guns for the new ships in addition to supplying her army.

However, German efficiency never takes into consideration certain human factors. The Graf Spee ought to have sunk the three little British ships that attacked her, instead of being smashed into uselessness herself. And maybe the Japanese fleet will not be so important by the time the new German fleet is ready.

Can Japanese Really Take It?

One thing that nobody is qualified to talk about is Japanese morale. It is something we simply know nothing about. But it is a very interesting object of speculation.

We do know something that has been proved many times, in various ways. We are very much like the British in that we seldom do things efficiently in a war. We make horrible blunders, but we always muddle through.

Now, as we keep fighting the Japanese, perhaps rather ineffectively, but nevertheless annoyingly, will there come a day when the people of that country, or even its rulers, begin to wonder whether all this is worth while? Certainly the economic profit from looting the Dutch Indies will not be satisfactory as long as they are losing ships and cargoes to submarine and airplane and raiding attacks.

We are assuming for the moment that there will be no great naval battle in the Far East for a long time. If there is, and we are victorious, that would hasten peace. If we should lose, it would merely delay it, though perhaps for years.

THINGS for YOU TO MAKE



Detailed directions for knitting the three-piece set and explanations of knitting stitches are given on Z9447, 15 cents. Crochet directions for a Jack Tar bib in red, white and blue are also on the pattern sheet. Send your order to:

AUNT MARTHA
Box 166-W Kansas City, Mo.
Enclose 15 cents for each pattern desired. Pattern No.
Name
Address

A WARM-AS-TOAST outfit is this simple knitted three-piece consisting of sweater, cap and mittens. The 3 to 5 year old who boasts this will be the envy of the neighborhood, his mother the envy of her friends.

New York's Harlem

The 250,000 Negro inhabitants of the Harlem section of New York city actually constitute only 48 per cent of its total population. Spanish Harlem contains 120,000 people and Italian Harlem contains 150,000 people, the latter being, incidentally, the most densely populated section of Manhattan.

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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
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