by Lynn Chambers



Ode to Yuletide . . . Plum Pudding and Fruit Cake (See Recipes Below.)

This Week's Menu

Tomato Juice

Fried Fish Fillets With

Lemon Garnish

Broccoli Au Gratin

Mashed Potatoes

Perfection Salad

Apple Brown Betty

Beverage

1 teaspoon each, cloves, nutmeg,

Cut prunes into small pieces, com-

bine with other fruits and all-bran.

Add prune juice, and mix well.

Blend butter and sugar thoroughly,

add eggs and flavoring. Add bread

crumbs and flour sifted with spices.

Blend in fruit mixture. Stir until

all fruit is well distributed. Fill

greased pudding molds two-thirds

full; cover and steam 31/2 to 4 hours.

I think the spicy lemon sauce goes

well with the bland pudding. You'll

Lemon Sauce.

(Makes 11/4 cups)

2 tablespoons lemon juice

Fig Maple Pudding.

(Serves 5)

11/2 teaspoons baking powder

Soften figs in cold water, cut in

halves and place in greased baking

dish. Mix syrup with boiling water

and pour over figs. Cover dish and

steam for 1/2 hour. Sift dry ingredi-

ents together, cut in shortening with

pastry blender or knives, add milk

and mix lightly. Remove baking

dish from steamer. Pour batter

over figs, return to steamer for 1

hour. This pudding provides its own

Ever hear of putting a raw apple

or slice of one in the cookie jar-or

tion. Made-with-honey cookies are

much akin to fruit cakes and plum

pudding in that they need to ripen

Christmas Fruit Nuggets.

3 teaspoons baking powder

4 cup candied pineapple

1/2 teaspoon each, cloves, cinna-

1 cup each, candied cherries,

Cream shortening, drizzle in hon-

ey and cream together. Add beaten

eggs, and mix thoroughly. Sift dry

ingredients together and 'add alter-

nately with milk. Chop fruits, mix

together and dredge with flour be-

fore folding into mixture. Drop by

teaspoonfuls into greased tins or

tiny paper cups. Bake in moderate

(375-degree) oven for about 15 min-

Lynn Chambers can tell you how to

dress up your table for family dinner

or festivities, give you menus for your parties or tell you how to balance your

meals in accordance with nutritional

standards. Just write to her, explaining

your problem, at Western Newspaper Union, 210 South Desplaines Street, Chicago, Illinois. Please enclose a stamped, self-addressed envelope for

your answer. Released by Western Newspaper Union.

tin-if you still

have one to keep

cookies fresh?

You've no idea

how delicious

these fruity cook-

ies will taste if

you follow the

above prescrip-

1/2 cup shortening

3 cups cake flour

14 teaspoon salt

mon, nutmeg

raisins, nuts

½ cup milk

11/2 cups honey

and mellow:

2 eggs

1 teaspoon grated lemon

1 tablespoon butter

1 tablespoon cornstarch

½ cup sugar

1 cup water

1 egg yolk

ute and add butter.

1/4 pound figs

34 cup maple syrup

1/2 cup boiling water

11/2 tablespoons sugar

3 tablespoons shortening

% cup sifted flour

16 teaspoon salt

14 to 14 cup milk

1/4 teaspoon salt

1 teaspoon soda

ginger

like this one:

teaspoon salt

3 teaspoons cinnamon

Cakes 'n' Puddin's

Home is where the heart is and Christmas is what tradition is. And that tradition is



plain honest-to-goodness good cheer, have a holiday with all the food trimmings like frosted fruited cookies, dark, spicy fruit cake and a plam pudding mellowed to wonder-fin goodness.

Begin these preparations now-for the ingredients of Xmas cakes, puddings and cookies take on a charmand favor-with age. Preparations can he a snap if you budget a day for cetting up fruit and nuts, another day for mixing and baking, and a third day for packing.

First, for fruit cake-the cake with almost two dozen extra special ingredients. This year's fruit cake is tuned to the times, uses honey and molasses to save on your precious sugar ration:

Fruit Cake.

(Makes 10 pounds) I pound butter or other shortening I pound brown sugar

10 eggs, well beaten 1 cup honey

I cup molasses % cup sweet cider

I pound sifted cake flour I teaspoon baking powder

1/2 teaspoon cloves 1/2 teaspoon cinnamon

teaspoon mace pound candied pineapple

% pound candied cherries nd dates, seeded and sliced

I pound dates, s

1 pound currants

pound citron, thinly sliced 14 pound candied lemon and or-

ange peel 1/2 pound nutmeats, chopped

Sift flour once, measure, add bak-

ing powder and spices and sift again. Cream the shortening thor-

oughly, add sugar gradually, and cream together (until fight and fluffy. Add eggs, fruits, peel, nuts, honey, molasses and cider. Add flour gradually.

Bake in 4 (8 by 8 by 2 inches) pans, lined with greased paper, in slow oven (250 degrees) 3 to 31/2 hours.

Plum pudding gets my vote as being highly desirable for the fam-My feast at Christmas.

Plum Pudding. (Makes 3 1-quart molds) 2 cups prunes, cooked

11/2 cups currants 1 cup raisins 1% cups citron, chopped % cup preserved orange peel

1 cup candied cherries, chopped 2 cup nutmeats, broken

1 cup all-bran % cup juice, from prunes 11/2 cups butter or substitute 11/2 cups sugar

4 eggs, beaten I tablespoon vanilla extract

2 cups soft white bread crumbs

3 cups flour

Lynn Says:

Let's Decorate! The fruit cakes and puddings, of course! A cluster of candied cherries in the middle with leaves fashioned of artificial rose leaves makes an attractive cake.

You'll be praised for a rose garnish made of gelatin candies shaped like lemon and orange segments into thin, lengthwise slices. Roll a slice tightly to form center of rose and press other slices around it to make petals.

Simpler decorations can be made of almonds or other nutmeats forming flowers with candied peel as petals or centers.

To store cake, place it in airtight container for several weeks. Sound apples may be placed in container, and changed as they ome shriveled, to provide



WHO'S

Lemuel F. Parton solidated Features.-WNU Release.

NEW YORK.-Just after the last World war, there was an airplane rough-rider known as the only man who could crowd Jimmy Doo-General Strickland little in put-Was the Toughest through Buckaroo of Skies murderous punishment and landing all of a piece, with his ship still holding together. He looked like Francis X. Bushman and spoke

That was young Lieut. Auby Casey Strickland, just now Brigadier General Strickland, leading our bombers against Rommel and giving our side just about its first chance to cheer without keeping its fingers crossed. As chief of the bomber command of the United States army air forces-overseas last July-he rode the first plane of our bomber formation which wrought historic havoc and hurried the Axis on its way. There's a sidelight on General Strickland in his commendation of his fliers in a successful attack a few days ago: "Knocking them right down on their own airfield! That will teach those monkeys a lesson! We'll drive these rats out of their holes! Tonight treats for the whole squadron, and it's going to be on me."

He was born in Braggs, Ala., September 17, 1895, attended Alabama Polytechnic college, where he played football, and joined the army in November, 1917, not a West Pointer. He was a first lieutenant in the reserve corps and served overseas in the artillery. In July, 1920, he switched to the regular army, getting a joint commission as first and second lieutenant, the latter a formality incidental to the former. He was a captain in 1930, a major in 1935, a lieutenant colonel in 1940, a colonel in 1941 and a brigadier general last July. He completed the army flying school course in 1922 and attended tactical school in 1939.

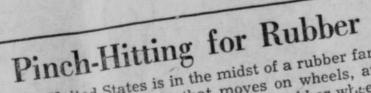
FOR obvious reasons, it is a pleasure to spot a sound Americana item in the news these days. Here's a nice one in the story of the New Comes Out From York Philharmonic Deep in Hinterland symphony Mix cornstarch, sugar and salt To Swing a Baton Howard thoroughly. Add water. Heat to boiling and cook until clear and Barlow to swing its baton for a spell at Carnegie hall, even if his first thick, stirring constantly. Add lemon juice, rind, and pour slowly over program was of foreign origin. Mr. Barlow swung a cowboy's quirt bebeaten egg yolks. Cook another minfore he ever waved a baton, worked in lumber camps and engaged in other uniquely American occupations before his career as a musi-

He caught the real American idiom, in speech and music and in his 15 years conducting the CBS orchestra, he played American composers and fostered American genius. In 1940, he was awarded a certificate of merit by the National Association for Composers and Conductors as "the outstanding native interpreter of American music" during that season.

When he was around 17, Mr. Barlow left his home at Plain City, Ohio, where he was born, for a job on a Colorado ranch, near Denver. He rode an Old Paint and rode an Old Dan and made the little dogies git along for about two years and liked it so well that he almost made it a business. However, he was diverted to the University of Colorado, where he swarmed all over the music department in his glee club and orchestral activities. A necessary sabbatical interval of heaving logs and slabs in an Oregon lumber camp landed him at Reed college, Oregon, where he picked up an A.B. degree, a scholarship at Columbia university, and \$25. Thus accoutred, he crashed New York, conducted choral societies and made his debut as an orchestra conductor at the Peterborough, N. H., MacDowell festivals in 1919.

As an aside, he had served as sergeant with the AEF. He conducted the American National orchestra from 1923 to 1925, and joined CBS in 1927. High musical dignitaries were inclined to high-hat the radio then, as a medium for serious music. Mr. Barlow stepped right into the classics and has been a pioneer in proving that no subtlety of tone or musicianship is beyond the capacity of a good loudspeaker. The Philharmonic calls him after quite a long absence of Americans from its podium.

DON'T shush the war talk when the children are around. Answer their questions and tell them the truth. Such is the urgent advice to parents by Dr. Eduard C. Lindeman, professor of sociology at the New York School of Social Work. 'Evasions give the children a sense of our untrustworthiness," says the veteran educator, sociologist, humanitarian and author, who was a laborer until 21. Then he took a B.S. degree at Michigan Agricultural college and began social work in Detroit and Lansing.



The United States is in the midst of a rubber famine. As this is a nation that moves on wheels, and as much of the war is being fought on rubber wheels, keen interest is felt everywhere in the production of synthetic rubber. This substitute is expected to replace crude rubber, the supply of which was cut off through Japan's conquest of Asiatic rubber lands. Synthetic rubber is not new. The first quantity

production was made by the Germans in World War I, when the allied blockade cut off their natural rubber supplies. These photos show you what is being done

in a large Akron, (Ohio) synthetic rubber plant to break the rubber bottleneck.



Above: Soap is used to make solutions for manufacture of synthetic rubber. This worker is mixing a solution in a tank. Left: Polymerizer tank, which converts the raw materials of synthetic rubber into latex.



These workers are removing rubber crumbs from the perforated boxes below the coagulating and extractor tanks. The rubber drips into the boxes from the tanks, and water previously added to dissolve the soap in the solution runs off through perforations in the box. This rubber will now be prepared for the wash mill.



This sheet of synthetic rubber coming off the rolling mill in the plant at Akron, Ohio, is now ready for drying.



Crumbs of synthetic rubber are pressed into sheets, then trimmed to size and colled. The sheets are then placed in these charging and discharging vacuum dryers.



Newly rolled sheets of synthetic rubber are cut to size for the drying pans.





NOVEMBER 29 marks the 70th anniversary of the opening of what one historian has called "the most costly war in which the United States ever engaged, considering the number of opponents." It was the Modoc war of 1872-73 in which only 50 Indians held their stronghold in the Lava Beds of Oregon against 1,200 soldiers upon whom they inflicted defeat after defeat before they were finally conquered.

Says the historian quoted above: "In the war the Modocs lost 12 killed, four executed, one a suicide -all warriors, and an unknown number of women and children. The total loss of the white settlers and soldiers was 168, of whom 83 were killed. The cost of the war was over half a million dollars. Each Modoc accounted for three men and cost the United States government over \$10,000 before he was himself killed or captured-a fearful price, indeed."

The foundations for this war were laid late in the 1860s when the Mo-



ervation with about 50 followers and returned to their former home in the Lost River country where they defied their agent's orders to come back to the reservation. He then called upon Maj. John Green, commander at Fort Klamath, to return the Indians, "peaceably if you can, forcibly if you must." Execution of the order was en-

their lodges. Applegate explained to



Scar-Faced

the Modocs to hand over their arms, an order which was reluctantly obeyed by some of the warriors, including one named Scar-Faced Charley, who began urging the Indians to resist. Jackson then

Charley

ordered Lieutenant Boutelle to take a squad and arrest the scar-faced warrior and another named Bogus Charley. This order precipitated a "duel" between the lieutenant and Scar - Faced Charley, concerning which Boutelle wrote later:

"I called out to the men, 'Shoot over these Indians'; and raised my pistol and fired at Scar-Faced Charley. At the same instance Charley raised his rifle and fired at me. We both missed; his shot passing through my clothing over my elbow. It cut two holes through my blouse, one long slit in a cardigan jacket and missed my inner shirts. My pistol bullet passed through a red handkerchief Charley had tied around his head; so he afterward told me. There was some discussion after the close of the war as to who fired the first shot. We talked the matter over, but neither could tell which fired first."

Immediately afterwards both the soldiers and the Indians began shooting. After a hot fight the Indians retreated, leaving the camp in the hands of the soldiers who immediately destroyed it. The Indians' loss was two warriors killed and three wounded and an unknown number of women and children killed and wounded. The soldiers' loss amounted to nearly a third of their force-one killed, six mortally wounded and several others slightly injured. Minor engagement though it was, this fight was prophetic of the bitter price which our government would have to pay to win an unnecessary war.

one of the principal actors in the opening engagement, it was Capt. Jack who became the leader in the Modoc defense of the Lava Beds. In April, 1873, a peace commission. headed by Gen. E. R. S. Canby, visited the Indians in their stronghold to persuade them to give up the struggle. In a treacherous attack, in which the Modoc leader was forced to participate against his will, Canby and another emissary were killed and a third wounded. For this crime Capt. Jack and three other Modocs were hanged.

Our 'Most Costly War'

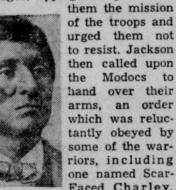
docs were placed

on the same reservation with their former enemies, the Klamaths. who immediately began persecuting them. Appeals to the Indian agents for justice proved vain. Finally, in desperation, one of the head chiefs, Kintpuash, commonly known as Capt. Jack, left the res-



trusted to Capt. James Jackson of the First cavalry. Accompanied by Lieut. F. A. Boutelle and Ivan Applegate, an interpreter, Jackson started on the night of November 28, 1872, with about 30 men of Troop B for the Indian camp on Lost river. After a forced march through the rain, the soldiers reached that lace early vember 29.

When the Indians came out of



then called upon

Although Scar-Faced Charley was

NO ASPIRIN FASTER than genuine, pure St. Joseph Aspirin. none surer. Demand St. Joseph Aspirin.

he will do in the future.

Guiding the Child Some teachers of child guidance say that punishment means to look backward at what a child has done, whereas guidance means to look forward to what it is hoped

Beware Coughs from common colds

That Hang On

Creomulsion relieves promptly because it goes right to the seat of the trouble to help loosen and expel germ laden phlegm, and aid nature to soothe and heal raw, tender, inflamed bronchial mucous memflamed bronchial mucous membranes. Tell your druggist to sell you a bottle of Creomulsion with the understanding you must like the way it quickly allays the cough or you are to have your money back.

CREOMULSION for Coughs, Chest Colds, Bronchitis

Time Is Long

Time is infinitely long, and every day is a vessel into which much may be poured, if we fill it up to the brim.-Goethe.



there are no chemicals, no minerals, no phenol derivatives. NR Tablets are different—act different. Purely regetable—a combination of 10 vegetable ingredients formulated over 50 years ago. Uncoated or candy coated, their action is dependable, thorough, yet gentle, as millions of NR's have proved. Get a 10 convincer Box. Larger economy sizes, too. NR TO NIGHT: TOMORROW ALRIGHT

Receiving Only

That man is worthless who knows how to receive a favor, but not how to return one .- Plautus.





Last summer's national scrap rubber drive brought out 6.67 pounds per capita. Even this gratifying amount represented only a scraping of the surface of the scrap littering the backyards, cellars and attics of the

There are some 3,065,000 miles of roads in the United States of which 40% are of the surfaced highway type. More improved roads than any other country in the world.

There are more than 10 motor vehicles for each mile of highway in the United States, Pre-gas rationing Sundays made this ratio seem like 10 cars to each 100 feet of road.



For Victory



BUY U.S. BONDS AND STAMPS