

Jellies Lend Their Sparkle to Christmas Presents!

This Week's Menu

Brown Onion Soup

*Meat Balls with Sour Cream

Sauce

Boiled Potatoes

Lettuce with French Dressing

Cranberry-Apple Compote

Pour boiling water over mint.

Cover and let stand 15 minutes.

Strain and add enough water to

make ¾ cup. Add honey and heat to

boiling, adding coloring to tint a

light green. Add pectin, stirring

constantly. Heat to full rolling boil.

Remove from heat at once, skim

and pour into sterile glasses. Seal

Poultry of all kinds will be a fa-

vorite on your menus during the

meat rationing period. And what is

chicken or turkey without cranber-

ries or cranberry and orange rel-

ish? It's like meat without salt, pie

without a good crust, in other words,

Cranberry-Orange Relish.

(Makes 1 quart relish)

2 cups sugar or 11/2 cups honey

Cut oranges into eighths and re-

move seeds. Force cleaned cran-

berries and orange (rind and pulp)

mixed. Make several hours before

using. Pack in sterile glasses and

Short on butter? You'll enjoy the

sunny citrus fruit marmalade that

makes toasted breads, muffins and

Orange-Lemon-Grapefruit.

Marmalade.

(Makes 3 pints)

11/2 quarts water per pound fruit

Wash fruit and cut into eighths.

Remove seeds and white core and

til fruit is tender. Set aside over-

night. The next day measure pulp

for each pound of fresh fruit. If

If there is less, add water to make

it up. Add sugar and boil rapidly

until syrup gives the jelly test-

held in air-220 degrees. Cool 3 to

5 minutes. Turn into clean, dry

*Meat Balls.

(Serves 4)

1 tablespoon minced onion

Pour milk over bread and let it

stand 15 minutes. Press excess milk

out of bread. Combine meat, bread,

onion, salt and pepper. Shape into

round, flat cakes. Fry in skillet

in which a little fat has been placed.

When brown, on both sides, add

cream and simmer 5 to 7 minutes.

Arrange balls on a platter with green

beans, carrot strips and potatoes.

Does the whipped cream get sulky?

The cake fall at the crucial moment?

The table decorations look flat and

pointless? Explain your problem to Lynn Chambers and she'll tell you what

to do about it. Write her at Western

Newspaper Union, 210 South Desplaines

self-addressed, stamped envelope for

Released by Western Newspaper Union.

Chicago, Ill. Please enclose a

Serve sauce from meat.

6 slices enriched bread

1/2 pound ground beef

1/4 teaspoon pepper

% cup sour cream

1 teaspoon salt

1/2 cup milk

glasses and seal with paraffin.

Weigh. For each

biscuits really delicious:

1/2 medium grapefruit

2 large oranges

1 large lemon

3 cups sugar

cut into thinnest

possible slices.

pound of fruit,

water. Bring slow-

ly to the boiling

to 34 hour or un-

add 11/2 quarts

point and cook 1/2

Carrots

Beverage

Green Beans

*Recipe Given

Green food coloring

1/2 cup bottled pectin

Cookies

with paraffin.

incomplete.

seal.

2 large oranges

4 cups cranberries

Christmas Jelly Gifts

Don't you like the sight of brightly colored jelly flirting gaily with red, green, silver and gold Christmas wrappings? There's not a nicer present to give at Christmas time to many of your homemaker friends whom you

have met at Red Cross meetings, nursing classes and knitting sessions this past year than a small box of assorted jellies and jams-fresh from your own kitchen.

Jelly-making in winter? Yes, indeed. Chances are that you put up a lot of fruit juice during the summer-without sugar-and now you have saved enough from your sugar ration to make up a few batches of jelly. It's perfect for gift-giving and fine for boosting your fast dwindling supply shelf.

You can use winter fruits, tooeranberries, grapefruit, lemon and oranges. Whatever you make, the results will be received with real holiday cheers!

Remember if your sugar supply is

lender, you can use corn syrup and honey. Just follow directions care-

Let's start the gift making with this tart, brightly colored marma-

Tangerine Marmalade. (Makes 9 6-ounce glasses) 4 cups prepared fruit

7 cups sugar 1 bottle fruit pectin

To prepare fruit, remove skins in quarters from 8 to 10 tangerines and discard white fibers on inside of skins and on

peeled fruit. With very sharp knife, cut rind into fine shreds. Add % cup water and 1/8 tea-

spoon soda, bring to a boil, simmer, covered for 10 minutes. Dice peeled tangerines, add with juice to cooked rind, simmer, covered 20 minutes

longer. Measure sugar and prepared fruit into a kettle, filling up last cup with water if necessary. Mix well. Bring to a full, rolling boil over hottest fire. Stir constantly while

boiling. Boil hard 1 minute. Remove from fire. Stir in bottled pectin. Then stir and skim by turns for just 5 minutes to cool slightly to prevent floating fruit. Pour quick-

ly. Paraffin hot marmalade at once. You'll be dressing up many a meat extender and meat saver dish with pretty accompaniments during the coming months. Try this bright jelly with your lamb dishes:

Mint and Honey Jelly. (Makes 5 6-ounce glasses) % cup boiling water 2 tablespoons dried mint leaves 21/2 cups strained honey

Lynn Says:

Boughs of Holly: Let's deck the house and the table with evergreen and bright berries. Here's how. Weave those extra branches you trimmed from the Christmas tree around wire-if you can still find some-and perk up with bright colored berries. Hang this on the front door or in the window or place on the mirror on

the table. Interesting wreaths can be made by dipping boughs in soapsuds or white paint. Nestle fruit or cones inside the wreath for the table and your centerpiece is ready!

Shape freshly, popped white popcorn into cone shapes and set on a green pedestal to look like a Christmas tree-this is lovely for the table. Stick cranberries or gumdrops among popcorn trees for color.

Christmas tree decorations will be fewer this year than before, but you can string sugared cookies and cranberries and use fluffs of cotton for the tree. Old fashioned candles are nice too.



Farewell, Old 'Oregon'!

THE USS Oregon is headed for a scrap again!

But this time it's different-it's a 'scrap pile' instead of a "scrap" with the enemy that she's heading for because the navy department has issued orders to break her up for the essential metals which she contains.

But, as the gallant old battleship sets out upon her last journey, thousands of Americans will remember another journey which she made 40odd years ago-a dash through two oceans which was followed with breathless interest by the entire nation and which ended in her participation in a great naval victory at Santiago, Cuba.

Back in March, 1898, there were rumblings of war between Spain and the United States. At that time the Oregon was at San Francisco. When her captain was disabled for service by illness, command of the vessel was given to Vermont-born, Annapolis-trained Charles E. Clark, who had served under Farragut at the Battle of Mobile Bay during the Civil war and who had risen to captain in 1896.

On March 16 Clark received orders to join Admiral Sampson's fleet in Florida waters with the greatest speed possible. He had just 48 hours in which to make his preparations for the trip and, when he started on March 18 he was strictly "on his own." For there was no radio in



REAR ADMIRAL C. E. CLARK

1898 by which he could keep in concers.

When he arrived at Rio Janeiro on April 30 he was told that war with Spain had been declared and that the whereabouts of the Spanish fleet under Admiral Cervera was unknown. There the navy departthrough a food chopper. Mix well, ment placed upon him the responsiadd sugar or honey and stir until bility of deciding whether he should remain safely at Rio Janeiro or proceed to Key West, and risk meeting the Spanish fleet in a battle in which the Oregon would be hopelessly outnumbered.

Clark was not long in making his decision. He immediately started north! Ever since he had left San Francisco the prayers of the nation had followed the Oregon as she steamed forth upon her lonely voyage and when he left Rio Janeiro the national anxiety was increased.

Then on May 24 there was nationwide rejoicing when the word was flashed that the Oregon had arrived safely at Jupiter inlet in Florida. Here he was compelled to make another momentous decision. In order to join Admiral Sampson's fleet he would have to over-ride the opinion of his chief engineer who advised him to go to Norfolk navy yard to have the Oregon overhauled. The navy department had authorized this action, but again Clark decided to get to the scene of action as quickly as possible.

Twice he had been authorized and and juice-there should be 1 quart almost invited to step aside for the moment from the hazards of war there is more juice, boil it down. and twice he declined to do so. Had either decision resulted disastrously it is probable that the nation would have been as quick to jells on a saucer, or two drops fall damn him as it was to acclaim him off spoon at same time as it is

when the event turned out as it did. On May 26 the Oregon arrived at Key West. Clark had covered the 14,000 miles of water in 67 days, the longest and quickest trip of any battleship then affoat. Despite the strain that had been put upon the Oregon's machinery by the killing pace, she arrived at Key West fit for immediate service and a few days later joined Sampson's fleet. The nation had only a few weeks to see the result of the efficiency of the Oregon in both the care of the ship itself and the training of her crew, for in the great naval battle of Santiago on July 3, the Oregon



Designers' Interest Focused On Varied Neckline Treatment

By CHERIE NICHOLAS



ONE year it's sleeves, another it is apt to be pockets; then again it's skirts or bodice silhouettes, or | ing deep and wide-cut sweetheart maybe it's new fangled trimmings toward which style creators focus their genius and imagination. This year it happens to be versatile and beguiling necklines which are making front page fashion news. So, if you would keep pace with the current mode, watch necklines!

Flattery's the word when it comes to the necklines that grace new winter fashions. What's more, you will find the new necklines so amazingly versatile you will be sure to find a type individualized to suit just you. U-necks (deep and low round cuts style prestige. being ultra smart) to high "neck necklines: from ruffle lace" trimmed low cut versions (ruffle trims are "the latest") to the graceful cowl drapes which have come back again after several seasons'

absence.

It is also fascinating to note that yokes are adding to the neckline story this season. Decorative yokes of every description are in the winter fashion picture, but the yokes that are most exciting and lovely are the sheer and transparent types which at a distance give the impression that there really is no yoke at all but rather a more or less low cut neckline. The last word in afterfive fashions is the short length black dance gown that has a deep yoke both back and front of filmy lace or chiffon starred with sparkling beads or sequins. In afternoon frocks fancifully designed yokes appear in pastel chiffons or contrast materials.

The fashions illustrated are presented with a view of calling attention to several new and fascinating trends in necklines. Note the glamorous dinner dress below to the left in the group. Here, polished to gleaming beauty, crinkly black taffeta falls in rustling, shining folds to the floor. The perfectly charm-

'Teddy Bear'

neckline is encrusted with rich Venise lace, gently sprinkled with sparkling sequins. The tiny Venise tricone with its cunning black veil completes an entrancing picture. Designers are all enthusiasm over Venise lace, as may be readily seen in the lavish use they are making of it with stately velvet or crepe, taffeta or moire for evening gowns.

Note, above to the left, a striking black dinner gown. It is styled with peplum of glittering sequins, which makes it outstanding. The They run the gamut from V-necks | fact that its plunging V-neckline is that go to a new low in cut and cut to a new low gives it definite

typical of the new vogue for low-cut | Honor and the World War medal. square necklines. Important, too, is In the post-war years, he contined in a back decolletage. A girdle cember, 1940, was giving his thundressy accent.

of bead work across the base of the through to capture the fort. yoke which makes it all the more prettily feminine.

To the right above a sheath of black velvet, molding the figure, has a yoke of pink marquisette which gives a nude effect. Pale pink satin outlines the deep decolletage and flares over the shoulder making a thoroughly lovely silhouette. A large rose of singular beauty adds drama. A tiny calot of black velvet to Africa he fled, to string with a with veil and pink feathers makes this a charming dinner costume. Released by Western Newspaper Union.

Black Blouse Proves to



Here's a sweater jacket that will serve you well during cold winter days. It is of the white fuzzy wuzzy teddy bear material that has made a big "hit" with the 'teen-age and college girl group. Bound to be a winner with every outdoor enthusiast, this desirable sweater jacket adds gay color intrigue to its usefulness with sleeves and waistband of glowing red knit. The target and arrow pin in patriotic red, white and

Be Time and Money Saver

An enthusiasm for all-black blouses is spreading throughout style centers. You can get these blouses in black as informal or as formal as you wish. A smart type for practical daytime wear is a button-back blouse in warm wool jersey. This type makes a grand foil for costume jewelry. Then there is the long-torso black satin blouse or the waist-depth blouse of black satin to wear with your suit.

To get much effect at little expense invest in a black street length crepe skirt and one in a formal floor length. With the former a sheer black lace sequined blouse makes a handsome afternoon costume. Wear the same blouse with your formal skirt.

It's Orders!

Many factories are banning the wearing of finery, specifically mentioning high heeled shoes, nail polish and jewelry. According to an official notice in a leading industrial plant, standard feminine wear will consist of a short sleeved blouse or jacket, dark slacks and lowheeled shoes.

Red Shoes

Smooth suede shoes in deep, rich blue is the latest in jewelry. Design- red have gone on dress parade for ers are turning more and more to fanci- winter. The shoes are often matched ful costume jewelry for 'light relief.' | to the gloves.



WHO'S This Week

Lemuel F. Parton

NEW YORK.—Maj. Gen. George S. Patton, tagged as a two-gun general, so tough he chews cactus, is exultant, vociferous and omni-Introducing Two present in French Mo-

Gun Patton, Tank rocco as the Herding Champion commander of the United States forces there. The general, who earned his two-gun title, as it will be explained later, was educated in the Classical School for Boys at Pasadena, Calif., before he went to West Point. There he may have learned of Hannibal's elephants. At any rate, he was out early as a tank specialist, commanded the first tank brigade in the First World war, was severely wounded and lavishly decorated, and thereafter became the champion tank-herder of the U.S.A. He is now commander of the first armored corps. He was in command of the landing and mopping up operations on the African Atlantic

At 57, he is bull-voiced, hard, muscular and fit, his two guns still in his belt, and with nothing written off but his hair. That the Pasadena lotus-land of the Rose Bowl and the dolce far niente should turn out from a classical school the toughest, rootin-tootin' general of our high command is something to put down in the book.

As to the two guns, Colonel Patton, with General Pershing's punitive expedition into Mexico, was chasing Villa's men through the chapparal. He caught up with Candelario Cervantes and a band of exceedingly tough hombres. It came down to a close-range shooting match, with the colonel backed up against a wall, whamming away at the mounted Cervantes troop, with two .45-caliber revolvers. He emptied them both, and as he started to reload, bullets came so close that they hemstitched his silhouette on the wall. He got both guns working and dropped Cervantes. He rode happily back to headquarters.

He was the first officer assigned to the tank corps in the First World war, and organized and commanded the 304th brigade. On September 25, 1918, at Bogais, he led six American and two French companies into action-with 22 tanks. He was wounded. For this and other such Textured crepe of rayon yarn is exploits, he was awarded the Disused for the stunning street-length tinguished Service cross, two citadinner gown shown below to the tions, the Silver Star, the Purple right in the group. This dress is Heart, the Congressional Medal of

the fact that this neckline is repeat- ued as a tank specialist, and in Deof black velvet gives a smart and dering herd a workout in Abbeville, Ga. A year later, his "hell on That most attractive black crepe wheels" Second Armored division afternoon dress centered above in was the leading attention-getter the picture is convincingly chic in around Fort Oglethorpe, Ga. They that it demonstrates the new trend had only 75-mm, field artillery guns toward street-length black dresses then, but it is noted in dispatches that are enhanced with beguiling from North Africa that the general yokes. The yoke in this instance is is all set up with a lot of new 105of baby blue chiffon (it would be mm. self-propelled guns, and that just as smart in flesh-colored pink). one of them blew a hole in Fort It has, as you will note, a festoon Lyautey big enough to let his men

DIERRE PUCHEU, one of the I roughest and toughest of Hitler's me-too men of Vichy, was the loudest in defamation of America and one of the

War Makes More first to duck when the Queer Bedfellows Yanks came Than Do Politics -right over

winner in his customary manner. As chief of the Vichy Gestapo, he had charge of shooting hostages. It would appear that, in Africa, he might embarrass even our state department, necessarily hospitable to all comers in a wartime emergency. The Fighting French naturally find M. Pucheu hard to take.

He is a synthetic strong man, big and husky, who built himself up with tough talk and a pair of out-size rubber-tired spectacles which make him look ogreish.

His participation in the inside job which delivered France, roped and hog-tied to Germany, began in 1923 when he became foreign relations officer for the Comite des Forges, the steel and munitions cartel organized two years previously, to betray France and fatten Germany from that day to this. Flandin, in-and-outer in big-time French politics and on the receiving end of every big smear of his time, including the Stavisky scandal, was a co-conspirator with Pucheu from the first, and fled with him to Africa-a noisome twosome and a double-threat.

Pucheu worked offstage for years. keeping the French Lorraine ore steadily routed into Germany, but in 1936 stepped out into the open, with the raucous and rotund Doriot, for Hitler and Fascism against the French republic. He was a loud agitator against "putrescent democracy."

One of his dividends from his steel cartel manipulations was his big Japy machine and munitions plant on the border. When his friends, the Nazis, marched in, they didn't lay a glove on his plant, and he soon had it in full operation again.

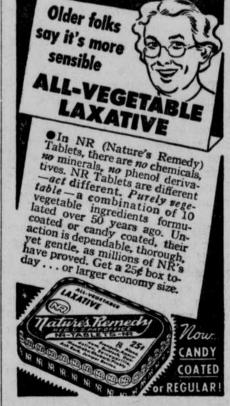
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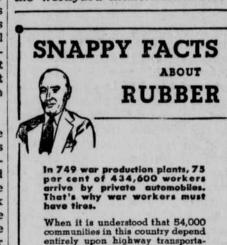
Most of the pleasure in giving is knowing that your gift is appreciated. For those smokers on your Christmas list, there are gifts sure to please. Send Camel cigarettes either in the Camel Christmas Carton or the Camel "Holiday House" package of four "flat fif-ties." Either way you give 200 mild, flavorful Camels-the service man's favorite. If he smokes a pipe, send him the big pound canister of Prince Albert Smoking Tobacco-the National Joy Smoke. And if he's in the service, these gifts are even more appropriate, for cigarettes and tobacco are the service man's favorite gifts. Both Camels and Prince Albert are specially Christmas wrapped. Your dealer is featuring them as gifts sure to please.—Adv.



Pleasing One Side The best way to please one half of the world is not to mind what



Language of Field Colleges and books only copy the language which the field and the workyard make.-Emerson.



communities in this country depend entirely upon highway transporta-tion, the importance of the rubber situation will be appreciated.

There were 10.78 pounds of crude rubber in the average passenger car tire made in 1940. In 1941 the rubber content was increased to 10.85 pounds.

The overall weight of the average passenger car tire in 1940 was 21.55 pounds, while in 1941 it was 21.69

There is a farmer in Osborne, lowa, who still carries as a serv-iceable spare, a tire that came on his car as original equipment in 1917. He jacks up the wheels when the car is not in use.



and services.

The manufacturer or merchant who advertises, makes public the fact that he wants your good will. And he realizes that the only way that he can keep it is by giving good values