

Household News

By *Eleanor Howe*



SERVE A SUCCULENT STEW
(Recipes Below)

There's something so homey and tasty about a good stew, that most folks feel cheated unless a stew of one sort or another appears on the family table fairly regularly.

There are stews and stews, of course—lamb stews with feathery light dumplings and an assortment of vegetables to add flavor (and vitamins); hearty Mulligan stews; and stews of chicken that masquerade under all sorts of fancy names.

There are even "Cinderella Stews," which start out as leftovers and end up as a well-seasoned one-dish meal.

Remember that "serving a stew" is an economical measure, and a time-saving one, as well. Stews and meat pies usually make use of the less expensive cuts of meat. Their preparation is simple, and they make a satisfying "One-dish meal," indeed.

Lamb Stew With Mint Dumplings.
 1/2 cup butter
 2 1/2 pounds lamb (cut in pieces)
 4 cups boiling water
 1 tablespoon salt
 1/2 teaspoon pepper
 3/4 cup carrots (sliced)
 3 cups potatoes (cut in cubes)
 3 onions (sliced)
 1 1/2 cups tomatoes (canned)
 1/2 cup flour
 1/2 cup cold water

Heat butter in large saucepan. Add meat and brown. Add boiling water, and seasonings; cover. When boiling, reduce heat and simmer 1 1/2 hours. Add vegetables and continue cooking slowly for 1 hour. Mix flour and water to a paste and add slowly. Cook, stirring constantly until thickened. Increase heat and when boiling vigorously add dumplings. Mint dumplings:

2 cups bread flour
 2 teaspoons baking powder
 1 teaspoon salt
 1/4 cup lard
 2 tablespoons fresh mint or parsley (chopped)
 3/4 cup milk (approximately)

Sift together dry ingredients, cut in fat and add chopped mint. Add milk and mix gently with a fork. Drop by spoonfuls into boiling stew. Cover and continue to steam for 15 minutes without lifting the cover.

One-Dish Sunday Dinner.

For a practical, one-dish meal that can be left simmering while one is in church on Sunday, chicken rice pilaff is unsurpassed. Cut a 3-pound chicken in pieces and fry in butter to a golden brown. Add salt and pepper to taste. When nearly brown drain off all but 1/4 cup fat, add an onion, finely sliced, a little chopped parsley and 1/2 of a bay leaf and fry 10 minutes longer. Wash 2 cups rice and spread over the chicken; add 4 cups boiling water, one small sliced tomato (or 2 tablespoons canned tomatoes) and 1 teaspoon salt. Stir gently; cover, bring to a boil and then simmer for one hour. A small family might have the best parts of the chicken fried one day, and the rest cooked this way the next day, using only 1 cup of rice and 2 cups of water.

Lamb Riblet Stew.

(Serves 4 to 5)
 4 pounds lamb riblets (rib ends of breast of lamb)
 4 tablespoons fat
 3 1/2 cups water
 1 tablespoon salt
 1/2 teaspoon pepper
 5 medium size onions (peeled)
 5 medium size potatoes (pared)
 3 carrots (scrapped, and cut in halves lengthwise)

Have butcher remove breast bone from breast of lamb, and cut between rib ends to form finger-like pieces. Wipe meat with a damp cloth, dry, and brown in hot fat. Drain off the fat, and add 3 1/2 cups of water to the meat. Cover, and simmer for one hour. Add seasonings and the onions, cover, and cook for 30 minutes. Then add potatoes and carrots. Cover, and cook for 30 minutes longer. Pour off the gravy, and add a tablespoon of flour mixed

with 2 tablespoons of cold water to form a paste. Cook, stirring constantly, until the gravy thickens. Arrange lamb riblets in the center of a serving platter with the vegetables around the sides. Pour gravy over top.

Creole Chicken Gumbo File.
 1 4-pound chicken
 Flour, salt, pepper
 1/2 pound lean ham
 2 tablespoons lard or butter
 1 onion (chopped)
 1 sprig thyme
 1 bay leaf
 1 tablespoon parsley (minced)
 Garlic, amount you like, rub bowl
 1/4 red pepper pod, without seeds
 Boiling water
 1 dozen shrimp or more
 Creole Gumbo File

Clean and cut up chicken as for a fricassee. Dredge with flour, salt and pepper. Cut ham into small dices. Place lard or butter in soup kettle or deep stewing pot and when hot put in the chicken and ham. Cover closely and brown for 5 to 10 minutes. Then add onion, parsley, garlic and thyme, stirring occasionally to prevent burning. When nicely browned, add boiling water just to cover chicken. Add bay leaf broken very fine—and red pepper pod. Lower flame and allow Gumbo to simmer gently until chicken is tender—2 to 4 hours. Remove carcass and bones. Just before serving, add 2 dozen shrimp, diced. Heat through thoroughly. Remove from flame and add 1/2 tablespoon to 2 tablespoons of Gumbo File.

Brunswick Stew.
 Put one gallon of water in a large iron pot, bring to a boil, and add one tablespoon of salt. Add one onion minced fine, one pint of shelled butter beans, six potatoes peeled and sliced, six ears of corn cut from the cob, one-half pound of fat salt pork or bacon cut into shreds, one-half teaspoon each of black and cayenne pepper. Two squirrels or one large fat hen, disjointed and soaked in cold water to draw the blood out, are next thrown into the pot. Cover closely and stew very slowly for two hours, stirring occasionally from the bottom. Stew one hour longer, add two teaspoons of white sugar and one quart of tomatoes peeled and sliced. Ten minutes before serving add one-fourth pound of butter cut into bits and rolled in flour. Bring to a boil again and serve on soup plates with dry rice. This is a dish men like and one they can excel in preparing.

Mulligan Stew.

(Serves 6)
 1 medium size corned beef—minced
 1 onion—minced fine
 1 No. 2 can peas with liquid
 1 medium size bottle tomato catsup
 1 cup water
 Salt and pepper to taste

Put all ingredients in saucepan and simmer gently over low flame for about one hour. The flavor improves with the length of cooking time.

Get This New Cookbook Now.

You as a homemaker—of course—want to serve to the man of your family the food he likes best and it is for that reason that you should immediately secure your copy of this new 48-page cookbook entitled, "Feeding Father."

This book contains almost 150 recipes, and among them you will find such tested men's favorites as a rare old recipe for plum pudding, strawberry shortcake, deep dish apple pie, Boston brown bread, ham cheese rolls, baked stuffed pork chops, spare ribs with apple stuffing, barbecued steak, oven fried chicken, etc., etc.

To secure your copy, send 10 cents in coin to "Feeding Father," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois. (Released by Western Newspaper Union.)

WHO'S NEWS THIS WEEK

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

Prophecies More Illuminating Than Later Spot News

NEW YORK.—Future historians, dredging up the story of the wreck of European civilization, will find that some of these tragic events were precisely described before they happened.

Some of these prophecies may be more illuminating than later "spot news" accounts.

There's Henri de Kerillis, French Nationalist deputy, recently arrived in Ottawa in behalf of General De Gaulle's die-hard committee. On December 22, 1939, M. De Kerillis published in his newspaper "Epoque" a minutely detailed account of a conspiracy to oust Premier Daladier and install Marshal Petain in that office. He wrote:

"The object of this conspiracy is to convince the greatest and most famous of military chiefs—Marshal Petain—that he must resign himself to accepting the premiership in a government of national union in which the most notorious defeatists are to be included. According to the conspirators, the old marshal unconsciously will have to play a role analogous to that of Hindenburg, opening the road to Hitler in a moment of discouragement. And by his presence alone, he will neutralize our military chiefs."

In Ottawa, M. De Kerillis says, "Marshal Petain is not a traitor. He did not know when he capitulated that he would go to war with England, tomorrow with the United States, and the next day with Russia. He did not know that when one is in the hands of the Germans one cannot stop."

As a journalist and nationalist spokesman, M. De Kerillis has been a spokesman for French Nationalist opinion for many years. He was a lone voice supporting General De Gaulle in 1934, when the latter was pleading for a mechanized army to meet the German onslaught. He has vehemently denounced both Communist and Nazi subversive influences. In a review of his activities, one utterance of Adolf Hitler, as reported by Dr. Rauschning, has been pertinently quoted:

"Our strategy will destroy the enemy from within and oblige him to conquer himself. Everywhere in the country of the enemy we will have friends who will aid us."

MRS. CLARA ADAMS rides airplanes because she "loves to watch clouds." Her flight on the first stratoliner from New York to Los Angeles rounds out her first 26 years as a "first-flight-er." She has flown in planes, gliders, Zeppelins and free balloons, on notable first flights whenever possible, but has never touched the control stick. She says she has no interest in mechanics or mechanical problems.

She is the widow of George L. Adams, a millionaire tanner of Pennsylvania who died in 1929, leaving her an ample fortune with which to indulge her favorite pastime.

Mrs. Adams was born in Cincinnati, the daughter of Walter Grabau, a music teacher. In 1914, at the age of 15, she had her first plane ride at Lake Eustis, Fla., with Walter E. Johnson at the controls. Since then, her mother has complained that there's no keeping her down to earth. She was a passenger on the first transatlantic trip of the Graf Zeppelin in 1928, and in 1932 on the giant plane Dornier Do-X on its flight from Rio de Janeiro to New York.

In 1936 she crossed the Pacific on the first China Clipper; and, also in that year, she was on the ill-fated Zeppelin Hindenburg when it crossed this country. She saw it burn a year later. In 1937 she made a round-trip non-stop flight from New York to Bermuda, and July 15 of last year landed back in Newark after a flight around the world in 16 days, 19 hours and 4 minutes—a record for globe girdling.

She is 5 feet, 11 inches tall and has what she describes as a "string-bean figure suitable for flying." She has gray eyes and reddish-brown hair, dresses simply and attractively.

IT IS perhaps just as well that Carl Brisson, Danish film star, has landed safely in America. He once popped the Crown Prince Wilhelm on the nose, and there's no telling but that Herr Hitler has that somewhere in his bring-up file. Born Carl Pedersen, the big, handsome Carl Brisson was welterweight champion of Denmark at 15 and later middleweight champion of Europe. After fighting 72 professional ring battles, he became a star of vaudeville and musical comedy. He discovered Greta Garbo.

NATIONAL AFFAIRS

Reviewed by **CARTER FIELD**

Railroads are trying to prevent a car shortage as a result of war export bottleneck . . . Rushing the war tax bill good politics but bad economics.

WASHINGTON.—One of the worst bottlenecks in the World war of 1914-18, and one which contributed in no small measure to the eventual taking over of the railroads by the government, was due simply to the fact that shippers and receivers of freight alike used railroad cars for storage purposes.

The railroad executives are very much worried about the possibilities now, and are determined to do everything they can to prevent a critical situation. The last thing they want is another spell of government operation.

In the last war the worst spot was at the ports. At Jersey City and Hoboken, Baltimore, Philadelphia and Newport News, the entire railroad yards were packed with cars loaded with freight for export, freight which could not be loaded, and freight which so clogged the yards that they virtually put the railroads out of business. There was no use hauling trains to any port. There would be no place to park the cars after they got there.

A natural sequence was that there developed a shortage of cars. Naturally if cars are held in yards, loaded, but with no place to put their contents, they cannot also be out on the road hauling the freight. So there were not enough cars.

SHORTAGE THREATENS
 This situation is approaching again. This time the first bad effect is not so noticeable in the ports as in the sources of supply—around the coal mine heads, and at the plants producing goods for export.

Yet one would think, because of the necessities of the convoy system, that the situation in the ports would be worse. But the convoys do not start from American ports. The ships sail up to a certain port in Canada, and the convoys are organized from there. This slightly improves the situations at the American ports, though this also might easily become serious.

But more than 41,000 cars loaded with coal and unconsigned are now being held around United States coal mines, according to the car service division of the Association of American Railroads.

"Although coal loading is now more than 20 per cent above that of the corresponding period of 1939," the association said, "there is no shortage of cars and none is anticipated."

BAD ECONOMICS
 Rushing the war profits tax bill through congress now is excellent politics, better psychology, but bad economics. Actually it would have been much better to follow the original plan, which was to make a careful study of the whole situation in the months that intervene before the new congress convenes in January. Then a bill would have been considered by a congress in which the individual legislators would not have to face an election for 18 months. All the "bugs" and jokers which can possibly be seen in advance in any piece of legislation would have been caught and rectified. In short, the bill would be as good as can be expected from any such unwieldy groups as compose the house and senate.

The tax on heavy profits could have been applied to 1940 earnings and hence have produced as much revenue as a bill enacted now. True, it is a little advantage to business men to know just what the tax will be, when they still have before them something like five months of the year the earnings of which will be taxed. It gives them a chance to trim their sails a little.

SOME OBJECTIONS
 The objections to framing the law now of course are that in the desire to take every possible dollar of war profit, congress may easily do things which impair tremendously the efficiency of our national defense. The law can easily be such that it will deter individuals and corporations from switching from their normal line to things that the government needs.

It is not a case of patriotism. Very little evidence is before the national defense commission now, nor did it develop in the first World war, that manufacturers declined to do things necessary to the national defense because of any tax situation. That is not the type of thing that is feared from an unscientific war profits tax. What can happen now and what did happen in the last war is that there is a certain discouragement of supply sources. For instance, A might have a very smart idea which would be valuable to the production of war supplies. A might be a man never thought of by the war or navy departments, or by the national defense commission experts. He might study the idea, and decide that it was too risky. He would be almost certain to lose money even if the idea worked. It would be a total loss if it did not work.

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Sew This Dress for Some Child Refugee

By **RUTH WYETH SPEARS**
WHEN war came to Finland a Red Cross group to sew for refugees was started in our community. Now 14 women meet faithfully and make about 50 woolen dresses every week, in sizes 9 to 14. The group is financed through gifts of money and material which they themselves have solicited. They bought the simplest dress pattern that they could find and



NECK FINISHED AND SLEEVES STITCHED IN BEFORE UNDER ARM SEAMS ARE SEWED UP. ALL SEAM EDGES FINISHED.

BOTTOM FINISHED FIRST THEN TOP-PINS ARE REMOVED AS TOP IS STITCHED.

then eliminated every unnecessary detail. "Work for quantity—don't bother with a collar or pocket," the county Red Cross leader urged.

I have just sketched here some short cuts used to speed up production; and as I write this, looking out of my studio window over a beautiful and peaceful garden, I am trying not to think of winter and what it will be like in Europe when some child is wearing this little blue woolen frock.

EDITOR'S NOTE: Readers who have had practical help from these articles and Mrs. Spears' Sewing Booklets 1, 2, 3 and 4, will be pleased to know that Book 5 is ready. They are a service to our readers, and a charge of 10 cents is made for each one, to cover cost and mailing. Send order to:

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 Name

Invasion of England

The last successful invasion of England by hostile soldiers was in 1066, when William the Conqueror and his army crossed the English channel from Normandy. Before that, England was invaded many times by the Saxons, Danes and Norsemen. But since the Norman conquest all threatened invasions have been beaten off by the British navy.

No attempt was made to invade the British isles in the First World War.—Pathfinder.

Each Inevitable

Each of us inevitable; each of us limitless—each of us with his or her right upon the earth.—Whitman.

Ask Me Another

A General Quiz

The Questions

1. What is the origin of the word sophomore?
2. What is peculiar about the Chinese language?
3. Duncan Phye's best known carved motif on furniture pictures what?
4. Who was the mother of King Solomon?
5. How does a guest at an Eskimo dinner show that he enjoyed the meal?
6. What is meant by prima facie?

The Answers

1. From the Greek sophos, wise, and moros, fool.
2. Every word is a single syllable, and one word may have hundreds of different meanings. The tone of the voice denotes the different meanings.
3. A lyre.
4. Bath-sheba.
5. By taking any leftover food with him when he leaves the house.
6. At first sight; the first impression.

All Could Not Be Peace And Quiet at That Gallery

"If you want to spend a quiet hour," said the solicitous native to the visitor, "there is no better place than our art gallery. You will be well repaid for your time spent there."

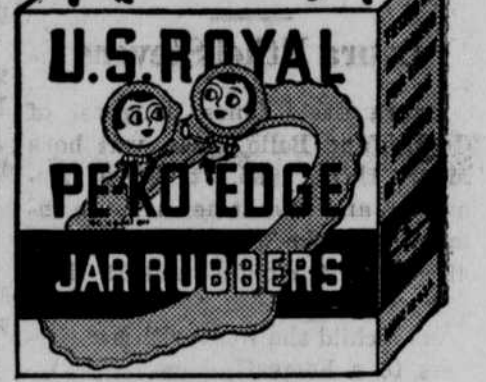
"Just a minute," replied the stranger. "I've been reading about it in the guide book. It says that the visitor, on entering, is struck by a statue of Hercules. Then he is stunned by the splendor of the great staircase. A picture in one room is full of punch, while farther on one is crushed by the overwhelming magnificence of another painting. Finally, brilliant colors run riot everywhere. No, sir, if I want a quiet hour I'll take a boxing lesson!"



For the People
 For the administration of the government, like the office of a trustee, must be conducted for the benefit of those entrusted to one's care, not of those to whom it is entrusted.—Cicero.

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And why not? John Hergenham (left) and John Schnoor are Prince Albert fans!

FOR TASTE, RIPE BODY, AND MELLOW MILDNESS IN 'MAKIN'S' SMOKES, MY CALL-LETTERS ARE R.A., TOO

ROLLIN' ALONG WITH P.A.! John Schnoor (right) goes on: "Every Prince Albert tin gives me around 70 papersful of smooth, fragrant smoking. That's topping off real 'makin's' pleasure with economy!" (Gives pipe fans more pleasure, too.)

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