



AN UP-TO-DATE THANKSGIVING DAY!
See Recipes Below.

Household News

By Eleanor Howe

It will soon be time for keeping open house, for the children will be home for the holidays, and friends will be dropping in at various and sundry hours. Great demands will be made upon your time, and even greater demands will be made upon your larder. Yet, you should be able to enjoy Thanksgiving with your family without becoming tired out.

A well-planned Thanksgiving dinner will insure an enjoyable and untiring day. Here is a menu you may like to use for your Thanksgiving dinner this year:

- Fruit Cocktail
- Olives Celery Pickled Onions
- Roast Turkey with Dressing
- Giblet Gravy
- Mashed Potatoes Baked Squash
- Cranberry Salad
- Hot Rolls Butter
- Hot Mincemeat Pie
- Coffee

In the days of the Pilgrim Fathers, and indeed not so many years ago, Thanksgiving was one day of the year devoted not only to giving of thanks, but also to feasting. Not long ago I read of a menu that was served at a Thanksgiving feast. It contained not only roast turkey, but wild duck and several kinds of wild game. The vegetable dishes were innumerable, and even the desserts did not take a back seat when it came to quantity. With a menu such as this a good many hours were required for dining.

The simplified, modern version of the Thanksgiving feast is now just as thoroughly enjoyed. For it now leaves time for conversation and enjoyment; and the modern housewife enjoys this extra period of time for relaxation and visiting with friends and relatives.

Roast Turkey.
Allow ¾ to 1 pound of turkey per person served. Dress and clean. Rub the inside cavity thoroughly with salt. Fill body and neck cavities loosely with stuffing. Truss. Brush well with unsalted fat and place on rack in large open roasting pan. (Store over night in refrigerator if desired.)

The following time and temperature chart may be followed:

Weight of Bird	Oven Temperature	Approximate Cooking Time
Under 15 lbs.	325°-300°	2½-4 hrs.
16-18 lbs.	300°-275°	4-5 hrs.
20-22 lbs.	275°-250°	5-8 hrs.

Dressing for Turkey.
10 cups soft bread crumbs
1 cup butter (melted)
1 tablespoon salt
1 cup parsley (chopped)
2 tablespoons poultry seasoning

Mix all ingredients thoroughly and use for stuffing the turkey. Note: This amount of dressing is sufficient for a 10-pound turkey. If a larger turkey is to be stuffed, the recipe should be increased proportionately.

Giblet Gravy.
Pour off liquid in pan in which turkey has been roasted. From liquid skim off 6 tablespoons fat; return fat to roasting pan and brown with 6 tablespoons flour. Add 3 cups stock in which giblets, neck, and tip of wings have been cooked; or if preferred, 3 cups milk may be substituted instead of the stock. Cook, stirring constantly, until thick; then season to taste with salt and pepper. Add giblets (cut in small pieces), heat well, and serve hot.

Cranberry Salad.
(Serves 10)
1 quart cranberries
2 cups water (boiling)
2 cups sugar
2½ tablespoons unflavored gelatin
¼ cup cold water
½ cup nut meats (cut fine)
½ cup celery (cut fine)
½ cup tart apple (cut fine)

Wash cranberries. Place in saucepan, add boiling water and cook 10 minutes, or until cranberries are soft. Rub through sieve. Add sugar to the cranberry pulp. Return to saucepan and cook gently for 5 minutes longer, stirring frequently. Remove from range and add the gelatin, which has been softened in the cold water. Stir until dissolved and then chill until mixture just begins to thicken. Add nut meats, celery, and apple, and place in individual gelatin molds. Chill thoroughly, and serve in crisp lettuce cups.

Escalloped Oysters.
3 cups cracker crumbs (rolled fine)
½ cup butter (melted)
1 teaspoon salt
¼ teaspoon pepper
1 quart oysters
1 cup milk (approximately)

Mix cracker crumbs, butter, salt and pepper thoroughly. Spread layer of seasoned crumbs on bottom of buttered baking dish. Cover with half of oysters. Then add another layer of cracker crumbs, and the remaining oysters, and top with remaining cracker crumbs. Add sufficient milk to fill in all crevices and to bring liquid to surface of top cracker layer. Bake in a moderate oven (350 degrees) for 45 minutes to one hour. Serve very hot.

Honey Almond Sweet Potatoes.
(Serves 6)
6 small sweet potatoes
¼ cup honey
¼ cup hot water
½ cup almonds (ground)
1 tablespoon butter (melted)

Cook unpared sweet potatoes in boiling salted water until tender. Cool, peel, and cut into halves lengthwise. Then place, cut side up, in buttered baking dish. Combine honey and water; add two tablespoons of this mixture and the melted butter to the ground almonds. Pour remainder of honey mixture over sweet potatoes and then top with the honey almond mixture. Place in a moderate oven (350 degrees) and bake 35 to 40 minutes, or until brown.

Zucchini Squash with Tomatoes.
(Serves 6)
3 medium-sized Zucchini squashes
3 slices bacon
1 medium-sized onion (cut in small pieces)
1 No. 2 can tomatoes
¼ teaspoon salt
Pepper to taste

Wash squashes and cut into ½-inch slices. Cook in boiling, salted water 8 to 10 minutes, or until tender. Drain. Cut bacon into small pieces and heat until fat is rendered. Add onion and saute until brown. Add tomatoes and simmer for 5 minutes. Add squash and simmer 5 minutes longer. Add salt and pepper, and serve.

Household Hints.
With the holiday seasons approaching, you are going to have more to do; new household tasks, more social obligations, and larger meals to plan and to prepare. You may often wonder where you will find the extra time to do these extra tasks.

Miss Howe's book, "Household Hints," is just the book to help you with these duties. Her time-savers will fit right into your everyday routine, leaving you more leisure time for the new activities which will come up during the holiday season.

You may secure her book by writing to "Household Hints," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, and enclosing 10 cents, in coin.

Eighteenth Century Bedroom.
Walls painted a soft shade of gray-green are accented by the window and dressing table hangings of striped fabric in shades of gray and red. A cream-color carpet covers the floor.

(Released by Western Newspaper Union.)

WHO'S NEWS THIS WEEK

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

NEW YORK.—This reporter was in Washington in June, 1931, when Pierre Laval made his visit to President Hoover in the interest of a debt adjustment. M. Laval quite innocently handed us a nice little nosegay of a story. The story withered and died because its publication might have been tactless at the time, when with psalter and harp we hymned a new international brotherhood. Today, however, the story seems pertinent to M. Laval's accurate appraisal in the Europe which we "see through a glass darkly."

The newspapers were making quite a fuss over M. Laval and his pretty daughter, Josette. When a grand limousine called to take him to the White House, he was done up in a morning suit and an ascot tie.

There had been a mix-up in the chauffeur's orders and he had arrived far ahead of schedule. "How much time have we before we are due at the White House?" asked M. Laval. "A little over two hours," replied the chauffeur. That is time enough for a drive. Is there anything that you would particularly like to see?"

M. Laval pondered this a moment and then said: "Well, if we have all that time, I certainly would like to see Hollywood."

M. Laval's ideas of geography may be more important now than they were then. As vice premier of France, he throws his weight with the Axis powers, which he frequently has done, in a general European hegemony under Germany.

M. Laval's ideas of geography may have remotely influenced his decision. It's a small world—only a short drive to Hollywood. And, by the grace of Chancellor Hitler, he may be France's next strong man.

It will be noted that M. Laval's name is reversible in spelling. So is his career. His transistions from left to right and back again have been easy and frequent, but mainly from left to right. The swarthy, thick-set, one-time butcher's boy and hack driver of the hill country of Auvergne, always shrewd and diligent, squinted enough odds and ends of learning, without formal schooling, to send him in his early twenties as a belated Left-Wing union labor lawyer.

He entered politics with a "Soak the rich" outcry which advanced him rapidly, planted him in Paris as a wealthy and successful lawyer and made him three premier and foreign minister. He did not serve in the army during the World war, then tagged as a "radical," and Malmy, minister of the interior, was accused of pro-Germanism because he failed to have Laval arrested for criminal syndicalism.

It was in the post-war years that Laval took his sharp swing to the right, moving along with Flandin, Tardieu, Francois-Poncet and others of the powerful cartelization and comite des forges groups, which sought financial accommodation with Germany, before and after the advent of Adolf Hitler.

DEMETRIOS SICILIANOS, the Greek minister at Washington, takes calmly the news of Italy's assault on Greece. This is perhaps understandable.

Greek Minister at Washington Leans To the Long View of his diplomatic service of his country he has encountered not only wars, but periods of exile and jail, with everything coming out all right in the end, at least so far as he was concerned.

His occasional jail and exile troubles have been due to being temporarily on the wrong end of arguments involving the proper form of government for Greece. He is a staunch royalist and a firm believer in monarchical government, and is skeptical about the working of democracy in the United States, or elsewhere. But he makes it clear that he is not for dictatorship. He thinks freedom thrives best under a king.

Sicilianos is an optimist. Repeatedly in interviews he has set forth the unity and fellowship of the Balkans. Rumania, Jugoslavia, Turkey and Greece have been to him a solid front of brotherly interests "which not even Adolf Hitler will ever be able to break." He has denied allegations that Premier John Metaxas is a dictator, insisting that all of the traditional freedoms of the press, speech and assembly are still zealously guarded in Greece, with no invasion of personal liberties.

Patterns SEWING CIRCLE



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JUNIORS are simply mad about jumpers this season, and their great favorite is the pinafore jumper! If your clothes budget is just about used up and you're still pining for a pinafore jumper or two, send for design No. 8797, and

A BIT OF FUN

In Brief
"I believe in saying it with flowers."
"Yes, but you only sent me one rose."
"Well, you know I never talk much."

Best Bet
Magistrate's clerk—Why haven't you paid this fine?
Man—When I had the money to pay, my wife wanted a new hat.
"And you gave her the money for the new hat?"
"Yes, I thought you would be more lenient than she would if I refused."

All of November
"Here's my latest poem: 'Thirty days has September, April, June, and my uncle.'
"How could your uncle have thirty days?"
"The judge gave him them yesterday."

Out First Shot
He was a raw recruit, and the sergeant called him in to help on a little repair job.
"Now you can't go wrong," he said, after explaining. "You take this hammer and I'll hold the wheel, and when I nod my head, you hit it!"
The recruit did. The sergeant is still in the hospital.

A Duel?
Customer—Have you another razor?
Barber—Yes, sir. But why do you want it?
"I'd like to defend myself."

Didn't Want Much
Granny was tucking her four-year-old grandson up for the night.
"Now, dearie!" she cooed, "ready for your bed-time story?"
"Not tonight, thank you, granny," he replied politely.
"Shall I sing you to sleep?"
"I'd rather not."
"Then what shall I do?"
"Granny," said the youngster hopefully, "s'pose you take a walk and let me get some sleep?"

ASK ME ANOTHER ? A Quiz With Answers Offering Information on Various Subjects

- The Questions**
- Who speaks the Romany language?
 - Can birds look at an object with both eyes at the same time?
 - Who asked "Am I my brother's keeper"?
 - The name Joe Miller is associated with—a base ball player, a state, or the man on the flying tree?
 - Where was the shot heard around the world?
 - How many presidents have later become President?
 - The Punic war was fought between what nations?
 - What mineral is called "fool's gold"?
 - Excluding national anthems and hymns, what is the most famous musical piece?
 - What Presidents passed away in the White House?

- The Answers**
- Gypsies.
 - The owl is the only bird that can; all others have to use one eye or the other to see a single thing.
 - Cain.
 - A stale joke.
 - Concord.
 - Nine—six by death and three by election.
 - Rome and Carthage.
 - Pyrite.
 - The Hallelujah Chorus of Handel's Messiah. Audiences honor it by standing while it is being played.
 - Of the six Presidents of the United States who died in office, only two—William Henry Harrison and Zachary Taylor—passed away in the White House. Lincoln died in the Peterson House in Washington, Garfield in Elberon, N. J., McKinley in Buffalo, and Harding in San Francisco.

AROUND THE HOUSE

To keep muslin curtains even when laundering them, put two curtains together and iron as one curtain.

To cook dried prunes, wash them well, cover with four inches of cold water and let soak overnight. Simmer very slowly for one hour.

To restore fireplace bricks to their natural color and keep them clean, wash them in a mixture of 2 ounces soda, 1 ounce pumice stone, 1 ounce salt mixed with water till it forms a cream.

Use the rinsing water from milk bottles to water house plants. This water will make them healthy.

Powdered borax added to the water when washing fine white flannels helps to keep them soft.

Hang small household articles, used frequently, on screw-eyes placed on inside of hall or bathroom cabinet or closet. They are then out of sight but within easy reach.

Strange Facts

Presidential Postage Hearts on Grave Second-Hand Statue

The president of the Dominican Republic is believed to be the only head of a government who requires a special (25-cent) stamp on all letters addressed to him by the citizens of his country.

Lithuanian sons and daughters express their grief over the death of a parent by placing, on the grave, their own individual mourning symbols—stones cut in the shape of a heart.

The statue engraved "Olmedo," which stands in Guayaquil, Ecuador, in honor of that country's most famous poet (1780-1847), is a second-hand statue of Lord Byron. It was purchased in a London junk shop because a made-to-order memorial would have cost too much.—Collier's.

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 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

Soul Bath
Take a music bath once or twice a week for a few seasons. You will find it is to the soul what a water bath is to the body.—Holmes.

Correct Constipation Before—Not After!

An ounce of prevention is worth a pound of emergency relief. Why let yourself suffer those dull lifeless days because of constipation, why bring on the need for emergency medicines, when there may be a far better way? That way is to KEEP regular by getting at the cause of the trouble. If it's common constipation, due to lack of "bulk" in the diet, a pleasant, nutritious, ready-to-eat cereal—Kellogg's All-Bran—goes straight to the cause by supplying the "bulk" you need. Eat this crunchy toasted cereal regularly, drink plenty of water, and see if you don't forget all about constipation. All-Bran is made by Kellogg's in Battle Creek. If your condition is chronic, it is wise to consult a physician.

Suffer for Others
Alas! we see that the small have always suffered for the follies of the great.—La Fontaine.

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"Gene" Boltin and Frank Simmons swap ideas on P.A.'s easy twirling, rich, mellow taste

Rollin' along with P. A. I "Gene" Boltin (left) and Frank Simmons (right) are never in the dark on smokes that roll straight, firm, and draw right! According to "Gene": "I don't even have to pinch up the ends of Prince Albert smokes—and they stay firm!" Frank adds to that: "You don't have to keep relighting P.A. smokes." And Eileen Peebles smiles an O.K. on Prince Albert's famous fragrance. (Pipe-smokers! Join in that chorus, too!)

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