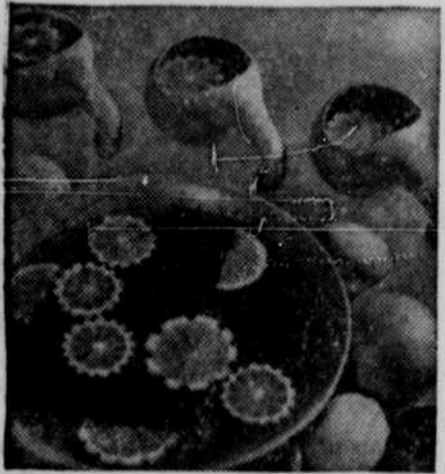


# HOUSEHOLD MEMOS... by Lynn Chambers

## Substantial Quality Food a Necessity on Winter Social Menu



Fiesta punch is delicious served either hot or cold. No sugar is required when one of the suggested substitutes is used, and the beverage can be quickly made a short time before guests arrive.

With so many families returning to the old home town, and couples who married during the war finally getting settled together, welcome parties are becoming quite the style. Social engagement books which looked blank are now filled again.

Yes, entertaining is due for a revival. This is the time, because the holiday season is approaching in full glory. Food is not the problem it was last year although there still are restrictions, and it's fairly easy to serve something nice and make the table look its prettiest.

If the group is mixed and there are a number of men (big eaters, now that they have learned to have lots of chow or go to mess regularly), plan to have a substantial casserole dish with some hearty trimmings like big salads and rich-looking cakes or pastry.

Or, if the affair is to be just a snack, serve bread with a choice of fillings and the usual accompaniments like potato chips, pickles, olives, relishes, and punch or some favorite beverage.

**Suggestion I.**  
Assorted Bread: Oatmeal, Raisin, White and Rye.  
Sandwich Fillings: Nippy Cheese and Peanut Butter.  
Relishes: Olives, Radishes, Carrot Sticks and Celery Hearts.  
Beverage: Orange Juice or Fiesta Punch.

**Nippy Cheese Filling.**  
Combine equal parts of cream cheese and butter. Add salt and paprika to taste and 1 teaspoon each of finely minced parsley, pickles, olives and green pepper. Flavor with sardine paste.

**Peanut Butter Filling.**  
Peanut butter may be served alone or it may be combined with any of the following for a delicious filling: jam, chopped bacon or grated raw carrots.

**Fiesta Punch.**  
(Makes 1/2 gallon)  
1 cup strong tea  
1/2 cup sugar, honey or corn syrup  
1/2 cup lemon juice  
1 1/2 cups orange juice  
1 cup grape juice  
1 quart water

Make the strong tea by pouring 1 cup boiling water over 4 teaspoons of tea. Dissolve sugar or substitute in the hot, strained tea. (The tea should steep first for 5 minutes.) For a hot punch, combine the tea with the fruit juices and add the water which should be boiling hot. Serve at once.

For cold punch, chill the tea and combine with well-chilled fruit juices and iced water. Garnish the punch with slices of orange and lemon.

### LYNN SAYS

**Care for Your Silverware:**  
Clean, hot, soapy water is recommended for both flat serving pieces and tableware. Rinse in boiling water after washing and wipe dry as soon as possible.

To remove tarnish, use a good silver polish or wet a little sifted whiting with ammonia and apply with a soft cloth. Let stand until dry, rub off with soft cloth, rinse and polish with a second cloth or chamois.

Silver tarnished with egg should be cleaned immediately.

A small soft brush is best for cleaning ornamental pieces.

Silverware should never be heated directly or placed on the range. Serving dishes may be heated over hot water or kept warm on the radiator if an asbestos pad is placed under them.

### LYNN CHAMBERS' IDEAL MENU

Oyster Rarebit  
Crackers Jellied Vegetable Salad  
Apricot Cobbler Cream  
Tea, Coffee or Milk

**Suggestion II.**  
Farm Sausage Casserole  
Combination Salad Crusted Rolls  
Favorite Cake  
Beverage

The main dish for this hearty snack can be made ready before company comes, and then heated about half an hour before serving time rolls around.

**Farm Sausage Casserole.**  
(Serves 6)

1 1/2 cups broken macaroni  
1/2 cup diced American cheese  
1 tablespoon minced onion  
1/4 teaspoon salt  
1 1/2 cups thin white sauce  
1 cup green peas, cooked  
1/2 cup sauteed mushrooms  
1/2 cup chopped pimiento  
1 pound pork sausages, broiled  
Buttered bread crumbs

Cook macaroni in boiling, salted water until tender. Drain and rinse. Combine with all remaining ingredients, except sausages and bread crumbs. Place in casserole which has been greased. Top with sausages and sprinkle a few bread crumbs over the top. Heat in a slow (325-degree) oven for 25 minutes.

**Combination Salad.**  
(Serves 6 to 8)

1 head lettuce  
1 cucumber  
2 to 3 tomatoes  
1 bunch radishes  
1 bunch small onions  
1 green pepper  
Celery curls  
Carrot curls  
French dressing

Wash all vegetables carefully and allow to chill. Break lettuce into chunks and toss in salad bowl. Line in all other ingredients which have been sliced or cut into pieces and sprinkle french dressing over them.

**Favorite Cake.**

1 cup whipping cream  
1 cup sugar  
2 eggs  
1 teaspoon vanilla  
1 1/2 cups sifted cake flour  
2 teaspoons baking powder

Whip the cream until slightly thickened but not stiff enough to hold a peak. Fold in the sugar gently, the beaten eggs and vanilla. Add the flour which has been sifted with the baking powder and a speck of salt. Mix only until smooth. Place in two shallow cake pans and bake in a moderate (350-degree) oven for 25 minutes. Cool. Frost with seven-minute icing and sprinkle with coconut. Or, frost with whipped cream and sprinkle with coconut.

**Seven-Minute Icing.**  
1 egg white, unbeaten  
3 tablespoons cold water  
1/2 cup granulated sugar  
1/4 teaspoon cream of tartar  
1/2 teaspoon vanilla

Place all ingredients in top of double boiler. Beat with rotary beater until mixed, then place over hot water, and continue beating until frosting stands up in peaks (about 7 minutes).

Ahead of the other foods the returned G.I. will look forward to are the good, homemade desserts. Whatever was his favorite when he left is sure to be his favorite when he returns. He has spent many hours thinking and dreaming of that dessert.

Chocolate has been a favorite of the serviceman. His favorite may have been chocolate ice cream, chocolate pie or chocolate cookies. The sizes of portions should be man-size, he has learned how to eat in a big way and will not be at home when dainty portions are passed out. Milk seems to be the favorite beverage of returned servicemen. This might be served with the addition of chocolate or in form of a malted or egg malted drink, all of which will be welcomed. Give him a try with bread, raisin, nut, potato, or best of all a real home baked loaf. He may be tired of dark tack and stale white bread, and anxious to try something new and different.

Released by Western Newspaper Union

## Inflation Stiff China Problem

Situation Most Critical of Postwar Questions, Says Finance Minister.

By PAULINE FREDERICK (WNU Staff Correspondent)

CHUNGKING, CHINA. — How would you like to pay \$500 for one ordinary handkerchief, or \$350 for a towel, or \$4,000 for a blouse?

These are some of the prices the Chinese are paying today, in Chinese dollars of course. I know, because I have walked through the streets of this Chinese capital and priced some of the wares in the shops along the way. And Chungking, situated on steep hills along the Yangtse and Chialing rivers, is rebuilt and doing business even though the Japs bombed it many times.

Inflation is one of the many critical problems China has to deal with as a result of the war. When I entered the country, the black market rate of exchange in which everyone deals, was 1,800 Chinese dollars to one American dollar. Two weeks later, it was 3,000 to 1. I talked with Finance Minister O. K. Yui, and former mayor of Shanghai, about the matter. He told me:

"Inflation has reached the point where it demands action, but almost anything we do now will be temporary. There can be no permanent cure for the situation until the rich areas and ports the Japanese hold are opened and more goods can be brought in to relieve the shortages. Even after the ports are open it will be five or six months more before we will get much consumer goods, for the military will probably need all the supplies up until that time."

**Improvement Essential.**

"When the goods do come in," Minister Yui went on, "transportation and communication will have to be improved in order to get them properly distributed."

But more than goods are needed to steady China's wobbling currency.

"We can't increase taxes now," the finance minister explained, "because of low incomes. But we are renovating old taxes and trying to open up new sources of income. Another obstacle in raising revenue is the difficulty of floating bonds because of the high profit in speculation. An investor asks why he should take 6 per cent from the government when in two weeks in speculation he can double his income."

"Would a new loan from the United States help?" I asked Mr. Yui.  
"A new loan from the United States would be helpful," he replied, "but we need more than dollars. We need assets to which we can link our currency so as to give it stability."

I asked the finance minister whether price control and rationing would not help to counteract the inflation. But he said that because of China's decentralized economy, each farm-unit growing and transporting and marketing his own goods, it would be impossible to enforce such a program.

**Exchange Rate 20 to 1.**  
The official government rate of exchange has been fixed at 20 Chinese dollars to 1 American dollar, but this is expected to be increased. The government rate applies to all official transactions, and for individuals who want to go to the United States and desire to change their money into dollars. The black market exchange rate is not recognized by the government. In fact, there is a penalty for dealing in it, but the market flourishes since the penalty is not enforced.

A Chinese general draws a salary of \$30,000 (Chinese) a month, or \$10 gold, roughly speaking. In addition, he receives \$10,000 worth of free rice. Cloth and oil are provided for him at the official rate. All other military and civil employees are paid on the same basis. A junior government official receives \$1,500 (Chinese) a month.

Although China's economic and financial condition is Minister Yui's primary concern these days, there is another subject very close to his heart. As I said he was the former mayor of Shanghai — he still considers himself the mayor, for he held that position in 1937 when the Japs came in. He then went to Hong-kong and five minutes before the attack on Pearl Harbor, he was summoned to Chungking to be vice minister of finance. Last year he succeeded Dr. H. H. Kung as minister. Mr. Yui is going back to Shanghai one of these days, so I asked him what he would do first in that event.  
"I will direct the rebuilding of Shanghai and help it to regain its position," he said. "This will need foreign co-operation."

### Cost of Living Index

**At War's Top in July**  
WASHINGTON, D. C. — The bureau of labor statistics cost of living index reached its highest level of the war in the month ended July 15 when it reached 129.4 per cent of the 1935-'39 average, or 31 per cent above the August, 1939, level.  
In the last year the index has advanced 2.6 per cent.

## Oboe Radar Guided Pilot to Target

Even Told Him Just When To Drop His Bombs.

AN RAF BOMBER BASE, ENGLAND. — The British air ministry has made known the workings of a highly effective form of radar called "oboe," which led bombers to targets in Germany on beams sent out from ground stations in England, and even told bombardiers when to release bombs.

These stations, it was disclosed, were able to "watch" planes along the entire route, in fog, storm, or darkness, and were a major factor in blasting Hitler's war plants.

If the Krupp armament works at Essen was the target, a radar beam 17 feet wide would be aimed at the city from a ground station near Dover. That is believed to be one reason for so much German cross-channel shelling of Dover. The beam would hit Essen right over the Krupp works, just like an imaginary wire rope hanging in the sky.

Bombers would take off and make a beeline for Essen. Wherever they intercepted the beam, automatic signals would start flashing and coded dots and dashes begin coming over the earphones. All a pilot had to do was turn squarely onto the beam and follow it to the target.

When he reached a certain point, so many seconds from the assigned target, he received a coded "release bombs" signal from the ground operator back in England.

When the pilot returned he could see his bomb run recorded in black and white on a graph made by an electrical instrument similar to weather graphing machines.

Airmen say "oboe" gives them virtually automatic accuracy to within eight yards of the smallest target.

American 8th and 9th air forces adopted much of the RAF radar technique and developed some new methods of their own.

The Germans had a radar system but always lagged behind the Allies in new developments, and were never able to solve the mystery of how to counteract it for defensive purposes.

### Asks to Allow Atomic Rocket Service to Moon

CHICAGO. — R. L. Farnsworth asked the government to grant him the first civilian permit to put atomic energy to peacetime use. He wants to develop a solar transportation system providing regular eight-hour flights to the moon.

Mr. Farnsworth, president of the U. S. Rocket society, wrote a letter to the research council on national security at Washington asking for permission to use atomic energy to make a rocket in which earth dwellers could travel through the universe at a rate of seven miles per second.

"The discovery of atomic power means that rocketeers who have been shooting at the planets beyond," he said, in an interview. "It means that some day there will be a regular rocket service to the moon and other planets."

"I want to see a solar transportation system that would make the man in the moon our next-door neighbor."

Visualizing the moon as the Chicago of the universe — a shuttle station for rocket service to points beyond — Mr. Farnsworth said atomic power can solve most of the problems that have vexed his fellow rocketeers.

His principal difficulty, he said, would be in harnessing atomic power.

### Plans for \$200,000,000 Hospitals' Growth Given

WASHINGTON, D. C. — Plans for a \$200,000,000 hospital construction program to meet all anticipated veterans' requirements were made public recently by the veterans' administration. The two-year program is now before the federal board of hospitalization for approval. It calls for building 40 new hospitals and for additions to many existing institutions.

Officials said that if the plans were endorsed by the board and funds were appropriated by congress, the administration would have hospitals with a total bed capacity of 300,000 at the end of the 1947 fiscal year. "We believe that will be enough for all our needs," one official said.

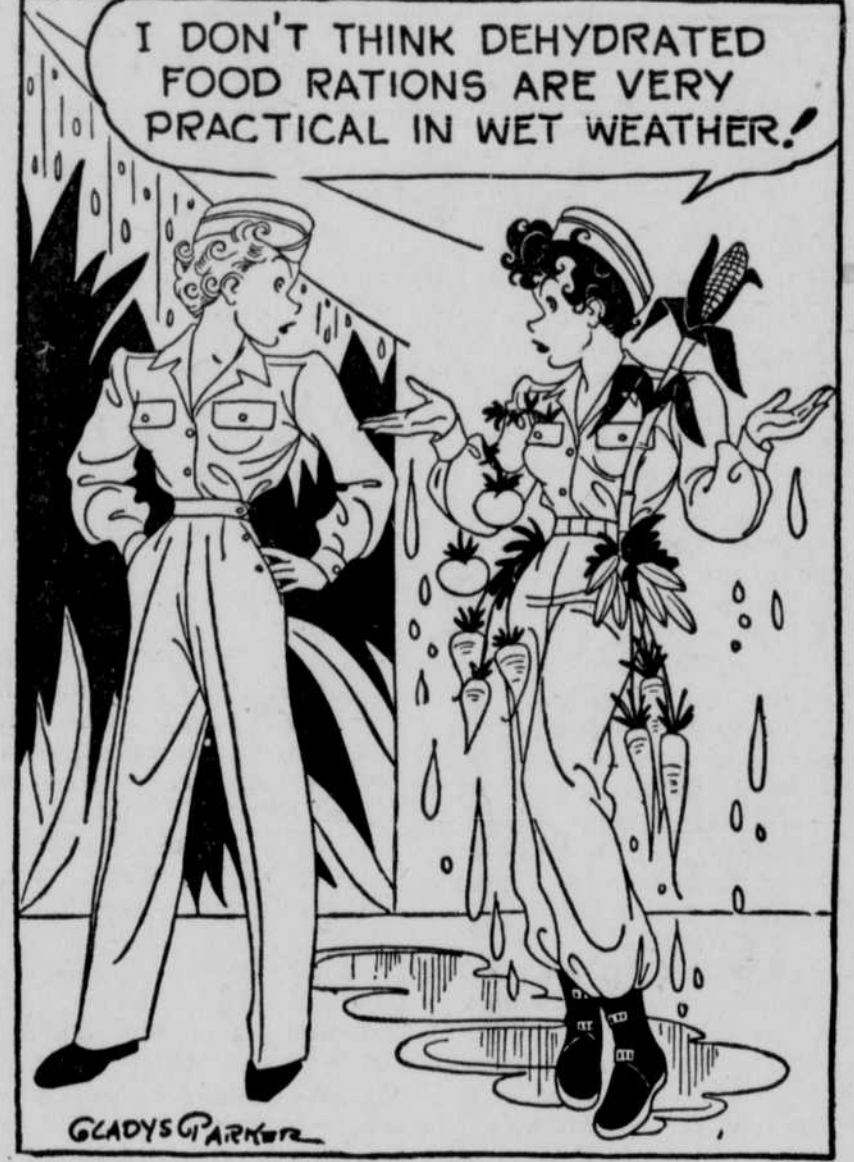
The bed capacity of present veterans' hospitals and those which are under construction or authorized, is 123,931. The new program would add approximately 29,000 beds. The remaining hospitals necessary to bring the total capacity to the 300,000 bed mark are expected to be transferred to the administration by the army and navy as their own needs diminish.

### Magnesium Is Smelted Direct Under New Method

WASHINGTON. — Magnesium, the light metal that has revolutionized airplane construction since the beginning of the war, can be smelted directly out of magnesium-silicate ores by a new process. U. S. Patent No. 2,379,576 has just been issued here to Dr. Fritz J. Hansgirg. Dr. Hansgirg is at present carrying on his magnesium research at Black Mountain college, in North Carolina.

## Gags BEST LAUGHS OF THE WEEK

### MOPSY by GLADYS PARKER



### DIFFICULT DECISIONS by GLUYAS WILLIAMS



**Wife Worry**  
Hi — What makes our neighbor pace up and down in front of his house like that?  
Si—He's awfully worried about his wife, poor chap.  
Hi—Why, what's she got?  
Si—The car.

**Nobody Home**  
Wife—Say, John, the census taker is at the front door.  
Hubby—Just tell him we lost our census several years ago.

**Household Cares**  
Hubby—What kind of a disposition does the new cook have?  
Wife—She has a very even temper—always mad.

**Way Off Base**  
Harry—They say his wife drove him out of his mind.  
Jerry—That was just a bunt.

**Sounds Good**  
Father—I want no more of that standing on the porch with that young man.  
Daughter—I only stayed for a second.  
Father—I distinctly heard a third, fourth and fifth!

**Stationary**  
Cora — The school principal says you have a model brother.  
Dora—Too bad he isn't a working model!

**Advice to Lovelorn**  
WAC—Do you believe in long engagements?  
Sailor—Yes, I think young people should be happy as long as possible.

**Home Sweet Home**  
Wife—And what would you be now if it weren't for my money?  
Hubby—A bachelor.

## STRONG HUSKY YOUNGSTERS thanks to this HIGH ENERGY TONIC

Many doctors recommend good-tasting Scott's Emulsion because it's rich in natural A & D Vitamins and energy-building oil children need for proper growth, strong bones, sound teeth, sturdy bodies. Helps build up resistance to colds too if diet is A & D deficient. Buy Scott's today! All druggists.

### SCOTT'S EMULSION YEAR-ROUND TONIC

## PERFECT GROOMING MOROLINE HAIR TONIC (25)

## How To Relieve Bronchitis

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

## SNAPPY FACTS about RUBBER

Over 300 patents are dealing with rubber chemistry are among the 45,000 United States patents seized from aliens and nationals of occupied countries which are now available for licensing to American citizens.

Even at peak production rates, it may take eight years for manufacturers to meet the demand for new automobiles.

In five years the number of synthetic rubber passenger-car tires in this country has risen from a few thousand tires to about 33,000,000.

To combat the shock from contact with icy waters, B. F. Goodrich has produced a new synthetic rubber anti-exposure suit for fliers.

More miles with B.F. Goodrich FIRST IN RUBBER

## 666 COLD PREPARATIONS

LIQUID, TABLETS, SALVE, NOSE DROPS USE ONLY AS DIRECTED

THE READER'S DIGEST OFFERS an opportunity to add materially to your income by accepting subscriptions from your friends and neighbors during your spare time. Become our Community Representative. Enjoy liberal profits, earn money for Christmas this pleasant, dignified way. REDUCED HOLIDAY RATES—and special HALF-PRICE offer to both service men and ex-service men—assure immediate orders. No experience needed to make many welcome dollars before Christmas. Mail penny postcard now for full details and free package of selling aids, to ALLAN SCOTT, Dept. W-14 The Reader's Digest, Pleasantville, N. Y.

## When Your "Innards" are Crying the Blues



WHEN CONSTIPATION makes you feel punk as the dickens, brings on stomach upset, sour taste, gassy discomfort, take Dr. Caldwell's famous medicine to quickly pull the trigger on lazy "innards", and help you feel bright and chipper again.  
DR. CALDWELL'S is the wonderful senna laxative contained in good old Syrup Pepsin to make it so easy to take.  
MANY DOCTORS use pepsin preparations in prescriptions to make the medicine more palatable and agreeable to take. So be sure your laxative is contained in Syrup Pepsin.  
INSIST ON DR. CALDWELL'S—the favorite of millions for 50 years, and feel that wholesome relief from constipation. Even finicky children love it.  
CAUTION: Use only as directed.

## DR. CALDWELL'S SENNA LAXATIVE CONTAINED IN SYRUP PEPSIN