

HOUSEHOLD MEMOS

by Lynn Chambers



LYNN CHAMBERS' MENUS

Tomato Juice with Cheese Straws
Stuffed Salmon
Baked Potatoes Asparagus Tips
Jellied Pear Salad
Rolls Jam
Orange Chiffon Pie
Beverage

Dill Sauce.

2 tablespoons butter
2 tablespoons flour
¼ teaspoon salt
Few grains paprika
¼ cup finely diced dill pickle
1 tablespoon chopped pimiento (optional)

Melt butter in saucepan; add salt and flour and blend. Gradually add milk, stirring constantly, cook until thick and smooth. Stir in paprika, diced dill and pimiento. Serve over fish mousse.

Tuna and Mushroom Casserole. (Serves 4 to 6)

¾ pound mushrooms
3 tablespoons butter
2 tablespoons flour
¼ teaspoon pepper
1½ cups milk
1 cup flaked cooked tuna
¾-ounce package potato chips, crushed

Slice mushrooms and saute in butter. Blend in flour and pepper. Add milk and cook until thickened, stirring constantly. Add tuna and ¾ of the potato chips. Place in greased casserole and cover with remaining chips. Bake in moderate (350-degree) oven 30 minutes.

Creamed Oysters and Mushrooms. (Serves 6)

1 cup oysters
3 tablespoons butter
3 tablespoons flour
1 cup canned mushrooms
1½ cups milk, about
2 egg yolks
¼ teaspoon salt
1 teaspoon onion juice
¼ teaspoon lemon juice

Drain oysters and heat in shallow pan until edges begin to curl. Add liquid in pan to that drained from oysters. Melt butter in double boiler; blend in flour. Combine oyster liquor, mushroom liquor and enough milk to make 2 cups and add to flour and butter. Cook until thickened, stirring constantly. Add slightly beaten egg yolks and mix quickly. Add remaining ingredients and oysters and cook 2 minutes. Serve at once on crackers or buttered toast.

Fish Mousse with Dill Sauce. (Serves 5 to 6)

2 cups flaked, cooked fish (halibut, tuna, salmon or white fish)
3 cups finely cubed, soft bread
3 cups milk
3 eggs, beaten slightly
1 teaspoon salt
1 tablespoon finely minced onion
1 tablespoon lemon juice
¼ teaspoon paprika

Flake fish fine with fork. Cook soft bread cubes with milk, stirring to a smooth paste. Add salt, minced onion, lemon juice and paprika, stirring to blend. Beat eggs slightly; pour some of the hot mixture into eggs, stirring constantly; add to remaining milk mixture and blend. Pour into a well-greased loaf pan, place in a pan of hot water and bake in a moderate (325-degree) oven for 45 minutes, or until lightly browned. Serve hot with dill sauce. Garnish with tomato wedges, or serve with broiled tomatoes.

To make Stuffed Salmon, canned salmon is cut in slices and put together with a bread dressing. Green asparagus tips make up the pretty platter. Mushroom sauce may be easily made by diluting condensed mushroom soup and heating with milk until piping hot.

Stuffed salmon with mushroom sauce is a dinner dish fit for company although it requires a minimum of preparation time. The dressing uses grated carrot, celery, parsley, onion, salt and pepper to achieve a savory flavor.

Stuffed Salmon with Mushroom Sauce. (Serves 4)

1 pound canned salmon
2 tablespoons onion (minced)
2 tablespoons celery (chopped)
¼ cup carrot (grated)
2 tablespoons bacon fat
½ cup bread crumbs
1 egg
1 teaspoon parsley (minced)
2 tablespoons milk
Salt and pepper to taste
1 can condensed cream of mushroom soup
Milk to dilute soup as desired

Brown the onion, celery, carrot in the bacon fat. Add the bread crumbs, egg, parsley, milk and salt and pepper to taste.

Cut salmon into horizontal slices (about one inch in thickness). Place filling on first slice of salmon which has been placed on an oiled baking dish. Top with second slice of salmon. (If a tall can of salmon is used, there will be four slices of salmon with the filling divided equally.)

Bake in a 350-degree oven for approximately 20 minutes. Serve with mushroom sauce made by diluting condensed cream of mushroom soup as desired and heating thoroughly.

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REPORT ON THE RUSSIANS.....



W. L. White

INSTALLMENT TEN

The war's climax came in 1943 with the successful defense of Stalingrad. The Germans had by this time been dealt a crippling blow to their air force in Africa. Russians pointed out scornfully that this African campaign involved few men; however, it required masses of highly complicated transport and machines.

Furthermore, the RAF and the Eighth Air Force in England were by then pounding German industry, and the Germans had to strip the Russian front of Messerschmitts to defend their home factories, so that for the first time the Russians had superiority in the air. Lend-Lease, including thousands of trucks, was now pouring in, the German lines of communication were perilously extended, and for the first time it was possible for a Russian army to move quickly out to envelop and cut off a German army, as theirs had been enveloped so many times before.

Russia's factories behind the Urals were working; new ones were equipped with American machine



tools. By the summer of 1944 at least half of the Red Army's road transportation was being supplied by 210,000 American military trucks, 40,000 jeeps and 30,000 other military motor vehicles. She also had 5,600 American tanks and tank destroyers, and was using \$225,000,000 worth of machine tools—a total of \$5,750,000,000 worth of Lend-Lease aid. At last Russia's crushing superiority in manpower could become effective.



Russia is a big nation as Hitler also found out.

One reason for the success of the Red Army is that the breach between its old-line, experienced officers and the Communist Party is now completely healed. Originally the Red Army was burdened with a system of political commissars whose duty it was to watch the officers, and whose authority could under certain circumstances exceed that of the unit's regular commander.

The political commissars have been absorbed in the army, with regular military rank and duties. Political education continues, but not to the neglect of military training. Membership in the Communist Party always carries heavy responsibility, and this continues in the army. Party members are supposed to set an example to the others—not only in efficiency but in bravery under fire, and as consequence the Party has had more than its share of casualties. Its membership, formerly 2,500,000, was increased to 4,000,000, but many of them have been killed.

But the Party is strong in the army, and a man who wishes to advance must usually join.

The army's achievements have given it a great pride in itself and some little contempt for the outside world. Moscow correspondents have a deep respect for the competence of its leadership and often, when irritated by the stupidity of a Russian civilian official, they would remind each other that some of this was temporary, as all the country's really intelligent and efficient men were in the Red Army.

The farmer lives on a collective or state farm, where he does his share of the common work. When the crop is sold, certain overhead expenses must be met. There are substantial state taxes. His collective probably owes money for farm implements and these installments must be paid. The Collective has probably pledged itself to buy a tank for the Red Army. Taking these

items together, nine-tenths of what it raises must be sold to the State at the low-pegged official price.

But not all. A small surplus of produce usually remains, and this is distributed among the farmers, free either to eat it or bring it to town for sale in the free market at any price. This is also true of what each farmer raises in the small kitchen garden tract which is allotted him. It is supposedly only large enough for his family's needs, but usually something is left over.

In America commission men make the rounds of farm houses in trucks, buying surplus vegetables for resale in town. In the Soviet Union both the farmer and the commission man would get a five-year sentence, because that is exploitation. To avoid this crime, the Soviet farmer must take time to hitch up and go to market where he sells personally what he raises, and the hungry housewife may go by subway clear across Moscow to find him.

The rouble-per-kilo prices I translate into American dollars and cents per pound. But remember that on this same basis, our Russian war worker gets a total of \$20 a week.

At the Rynok, she may buy eggs at \$13.10 a dozen. She may buy as big a chunk of bread as she wants at the rate of \$5.67 per pound. Mutton (or perhaps goat)—a bargain at \$11.34 per pound—more than half her week's wages. Sugar beet at 80 cents a pound. Honey at \$15 a pound.

An old lady is selling a calf's head and its four knuckles at \$18 for the collection, with the hair on and glassy eyes open, attracting a few flies.

Another wrinkled old lady is selling a bunch of peonies, asking (and getting) \$1.60 per flower. A man is selling a crudely made wooden coat-hanger for \$1.02. This sale is legal in Russia because the seller whittled it himself. Potatoes are \$1.05 cents a pound. Ripe currants in a jelly glass at a dollar without the glass. Cheese for \$6 a pound.

Stockings, slightly used and carefully mended, cost \$6.25 for the cotton ones and \$25 for the rayon pair.

A man is selling his extra pair of shoes, somewhat worn but look fairly stout, for 1,000 roubles—\$80 in our money—exactly a month's salary for our warworker. A pair of new evening shoes would cost \$33.33.

Here a girl is selling a sweater—since it is warm now—and this is a real English camel's hair or cashmere. And any Russian would call it a bargain at \$56. Still, this is June. She could get much more next October—but she's hungry now.

However, remember that these food prices listed above are exceptional; our \$80 a month Soviet warworker has already bought with her ration book at the government-controlled store about nine-tenths of the food she uses and has paid only \$6.50 per month for it, at low-pegged, state prices.

The Soviet government's problem was basically that of our own: its people were getting high war wages, but there was nothing to spend them on. We solve it partly by taxation and partly by selling our people bonds, so that after the war they might sell the bonds and buy merchandise at normal prices. War bonds are sold in Russia, many even bear interest. But a large proportion of Soviet war financing consists of outright gifts solicited from individuals, factories, and co-operatives, either in cash or in kind. Also the government gets money by charging fantastic prices for luxuries in state-owned stores, thus putting part of the war on a solid pay-as-you-go basis which would delight a Vermont Republican.

Russians are skeptical about bonds, because a man who owns one has purchasing power the state can't control. His whims constitute a danger to the state economy. He may take a notion to buy before the government is ready to sell. He may prefer a radio instead of a wooden table, and create a sudden shortage in radios!

While dependent on state wages, he is on a hand-to-mouth basis and his purchasing power can be controlled. He will get a radio only when they are ready to make radios, and the first sets will go to those whom the government thinks most deserve them. If he owns a bond, or has hoarded his high wartime wages the whole carefully planned economy is threatened.

The Soviet government has met this peril most ingeniously. In April of 1944, it reopened "Commercial Stores." In them the government sells you almost any luxury in food or clothing at prices about equal with those in the free market and without ration coupons.

In American terms, the Soviet government runs its own black market as a state enterprise to skim from its workers the bulk of their war wages.

When peace comes, they hope to have most of the worker's savings in the hands of the government (without obligation to repay him, as our government must redeem its war bonds) and he will be back on

a hand-to-mouth basis, dependent on his government-controlled salary.

In America a man who saves money is regarded as a sound and valuable citizen. In Russia he is viewed with suspicion as a hoarder, a potential capitalist to be watched for the criminal tendency of exploiting his fellow workers by giving them jobs.

Into one of these government-owned "Commercial Stores" steps our \$20 a week Soviet warworker without her ration book. This black market is perfectly legal—the government makes the profit—not some racketeer. The cheapest grade of baloney sells for \$13.20 per pound or boiled ham at \$26.46 per pound or bacon at \$24.57 per pound. A dressed chicken at only \$13.20 per pound.

Beef—about the grade America uses for soup meat—is \$13.62 per pound, mutton \$13.20, and pickled herring \$13.20 per pound.

Luxuries, too. If she plans to have a few friends in for a snack, there is sliced, cooked sturgeon at \$13.20 per pound, black caviar at \$19.73 per pound; almond meats the same, and also hazel nuts. For an omelette from really fresh eggs (never used in the free market) at only \$1.25 per egg, and a pint of nice, fresh thick cream for \$8. Swiss cheese at \$20 per pound.

Outside this store a long line stretches around the block; shabby warworkers eager to pay these prices. Inside there is another long line to the cashier's desk. It takes the better part of a day to get in, buy a few items and get out again. This is one of only twenty "Commercial Stores" in Moscow.

The government has already tried patriotic appeal; countless drives urging factories and collective farms to buy tanks and planes for the Red Army but this was not enough. There remains considerable money now in the hands of the farmers who have been selling food at the fantastic free market prices for some time, and have been paying fantastic prices for second-hand clothing.

The government opened a chain of clothing stores exactly like its commercial food stores, where new, stout, warm clothes, including many luxury items, are on sale at black market prices. Thus, it takes from the farmer all he has saved from selling food in the free market to city workers.

The people do not protest the government taking over the functions of the illegal black market. They seem glad to buy these things, and count the new shops among the other blessings of this society.

Some effort is made to present the merchandise attractively, just as our post office would prefer to put out pretty stamps. But it doesn't greatly matter, any more than Kansas particularly cares whether its auto license tags are prettier or easier to screw on than those of neighboring Oklahoma.

The architect who drew the plans for dreary workers' apartment had to please, not the people who live in it, nor the promoter-owners who hoped to get it rented, but the government officials who approved his drawings. The tenants live there not because they like its facade or its plumbing, but because it belongs to the factory where they work or because they lack the necessary prestige or political connections to wangle more square meters of living space in a better one.

Under our way of doing things, a man who saves money instead of spending it to have a good time, per-



Russia's wheat fields saved that country.

forms a useful act. For out of such savings our factories are built and our farms improved.

These Socialists can argue that when saving and spending are left up to the individual, they can get out of control and wreck a nation's business structure. Panicky saving can stop all business activity and throw millions out of work. They can argue that the greatest waste of capitalism is not the money we spend feeding the unemployed, but the valuable man-hours of work which our nation loses when these millions are either idle, or when they are employed by the state in ways which do not compete with private business.

(TO BE CONTINUED)

SEWING CIRCLE PATTERNS

Slenderizing Daytimer for Matron Broad-Shouldered Junior Frock



8976
36-52

8981
11-18

Special Occasion Frock

CONTRASTING stripes are used effectively on this smooth junior date dress. Note the wide-shouldered look, the slim-as-a-pencil waistline. Easy to make for the teen-age sewer, and perfect for coke dates, spring dances, special dress-up occasions.

Pattern No. 8981 is designed for sizes 11, 12, 13, 14, 16 and 18. Size 12 requires 3 1/4 yards of 35- or 39-inch material for stripes; 2 1/4 yards plain fabric.

SEWING CIRCLE PATTERN DEPT.
530 South Wells St., Chicago 7, Ill.
Enclose 25 cents in coins for each pattern desired.
Pattern No. _____ Size _____
Name _____
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A SIMPLE daytime frock especially nice for the slightly larger figure. Flattering neckline, front closing and cap sleeves are edged in dainty scallops—shoulder gathers give a feminine touch.

Pattern No. 8976 comes in sizes 36, 38, 40, 42, 44, 46, 48, 50 and 52. Size 38, cap sleeve, requires 4 yards of 35-inch material.



The easiest way to season a plain hot vegetable in addition to salt and pepper is to add meat drippings or melted fat. Add just before serving.

Vitamin C may be lost during thawing — so start frozen foods cooking while they're still frozen.

Don't paint over whitewash. Wash off the whitewash with clear water and paint only after wall has dried thoroughly.

To keep uncooked meat in a refrigerator, place it in a dry dish with a loose-fitting lid; cooked meat should be covered tightly to prevent drying.

The sponge method is ever best for washing handbags made of plastics or washable coated fabrics.

HEARTBURN

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When excess stomach acid causes painful, suffocating gas, sore stomach and heartburn, doctors usually prescribe the fastest-acting medicine known for symptomatic relief—medicines like those in Bell-nu Tablets. No laxative. Bell-nu brings comfort in a 1/2 or double your money back on return of bottle to us. See all druggists.

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DOUBLE-DUTY NOSE DROPS WORKS FAST RIGHT WHERE TROUBLE IS!

Instantly relief from head cold distress starts to come when you put a little Va-tro-nol in each nostril. Also—it helps prevent many colds from developing if used in time! Try it! Follow directions in package.

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Fill Your Cookie Jar with GOOCH'S SUGARLESS COOKIES



Ruby's Sugarless RAISIN FILLED COOKIES
1 cup honey 1 teaspoon vanilla
1 1/2 cups syrup 1 1/2 teaspoon soda
3/4 cup sour cream 1/2 teaspoon cream of tartar
3 eggs about 6 cups GOOCH'S BEST FLOUR

COOKIE FILLING
1 1/2 cups chopped raisins 1/2 cup syrup
1/2 cup honey 1 cup water
Mix the ingredients for the filling, and boil until raisins are tender. Thicken with 3 tablespoons of GOOCH'S BEST FLOUR.

METHOD: Mix honey, syrup, sour cream and egg yolks. Add vanilla. Sift soda and cream of tartar together with GOOCH'S BEST FLOUR. Work the flour mixture together with the liquid mixture continuing to add flour until the dough is stiff enough to roll. This will take about 6 cups of flour. Cut dough into four equal parts to eliminate too much handling. Use one half of dough for tops and one half for bottoms of the cookies. Roll out dough for bottom. Cut with small biscuit cutter about 2 1/2" across. Roll to about 1/8" thickness. Cut tops for the cookies with a doughnut cutter so that each will have a hole in top. Spread cookie bottoms out on cookie sheet about 1/2" apart. Put 1 teaspoon full of the raisin filling on each of the cookies and cover each with a top. Bake in moderate oven. Makes about 6 dozen cookies.

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