

Little Cakes Are Short on Sugar (See Recipes Below)

LYNN SAYS

Cookie Tips: If you want a glaze

on cookies, beat an egg white

with 1 tablespoon of cold water

and brush the tops of the cookies

Drop cookies may be sprinkled

with or dipped in sugar or sugar

and cinnamon before baking.

This gives them a yummy, sugary

When sifting flour for cookies,

save dishes by using paper

plates. You'll save shortening,

too, when greasing pans if you

have the shortening at room tem-

perature. Use a brush for easy

Any cookie dough can be

chilled. Roll the dough and then

cut in slices or squares to save

rolling it out or dropping from a

For leaf designs on cookies use

candied citron, angelique or gum

drops. For red buds or berries,

use candied cherries, maraschino

cherries, red gum drops or cin-

before baking.

appearance.

namon candies.

cream thorough-

and nuts with the

flour which has

been sifted with

the other dry in-

1 cup brown sugar

1/2 cup shortening

16 teaspoon salt

1/2 cup raisins

Squares:

1 egg, beaten

ly Mix raisins

% cup walnuts

1% cups sifted flour

14 teaspoon mace

1/2 teaspoon cloves

1/2 teaspoon baking soda

14 cup cold coffee or milk

Cream together shortening with

sugar. Add molasses and egg and

gredients. Add the flour mixture

with the coffee or milk. Drop by

teaspoonfuls onto a greased cookie

sheet and bake in a moderately hot

(400-degree) oven for 10 to 12 min-

Apple Butter Cookies.

(Makes 40 Cookies)

3 cups sifted, all-purpose flour

1/2 cup buttermilk or sour milk

1/2 cup apple butter or tart jam

Cream together sugar and short-

ening. Add brown sugar gradually

easy to handle. Drop by spoonfuls

gree) oven for 12 to 15 minutes.

particular appeal. If you are hav-

Yum-Yum Squares.

(Makes 28 Cookies)

1 teaspoon vanilla extract

11/2 cups sifted cake flour

1 teaspoon baking powder

1 cup granulated sugar

1/2 cup shortening

1/2 teaspoon salt

1/2 cup cocoanut

cut into 2-inch squares.

1 egg white

2 eggs, well beaten

1/2 cup brown sugar

1/2 cup chopped nuts

1/2 teaspoon baking soda

Little Cakes, Cookies

Haven't you noticed what a nice spot little cakes, cookies and tarts

fill in the daily diet? They can be tucked into the lunch box to round out the menu, used as snacks for the afternoon or evening, or kept in a covered con-

tainer, ready to serve for unexpected guests.

Most little cakes and cookies need but little shortening and sugar, and, for this reason, they are highly adaptable to these days of shortages. Then, too, fruit sauces and other mixes can be used in them to save on sugar.

One of the most delightful cakes in this department is a cup cake made with applesauce. It has sweetness; it stays moist; and it requires no icing:

Applesauce Cup Cakes. 14 cup shortening % cup granulated sugar 1 egg, beaten

2 cups sifted cake flour

1 teaspoon salt 1 teaspoon baking soda 1 teaspoon cinnamon 14 teaspoon powdered cloves 1 cup seedless raisins

1 cup nutmeats, chopped 1 cup sweetened fresh or canned applesauce

Cream the shortening and sugar until thoroughly creamed. Add egg. Sift the next five ingredients and combine with raisins and nuts. Heat applesauce to the boiling point, then add to sugar mixture alternately with the flour mixture. Turn into a greased loaf pan or muffin tins and bake in a moderate (350-degree) oven. A loaf will take 1 hour and 15 minutes to bake; cup cakes, 45 to

50 minutes. If you have some leftover egg yolks, you'll find a very special use for them in these Sunshine cup cakes. Frost them with a lemon butter frosting and decorate with pieces of citron or candied lemon and orange peel, and you have a very welcome snack for company: Sunshine Cup Cakes.

14 cup shortening % cup granulated sugar 6 egg yolks 1% cups sifted cake flour 2 teaspoons baking powder ¼ teaspoon salt 1/2 teaspoon lemon extract

1/2 cup milk Cream the shortening and sugar. Beat the egg yolks until thick and lemon colored and add to the creamed mixture. Sift the dry ingredients three times and add alternately to the first mixture with

the milk. Fold in flavor and beat until smooth. Pour batter into greased and floured muffin pans and bake in a moderately hot (375-degree) oven for 20 to 30 minutes. This will make 2 dozen cup cakes.

Children prefer spicy, chewy cookies in their lunch. Smart mothers will keep the cookie jar filledthis being easily done if one or two large batches of cookies are made once a week. You'll want to use molasses, spices and brown sugar for cookies that youngsters crave: Molasses Hermits.

(Makes 4 dozen cookies) 1/2 cup shortening 1/2 cup brown sugar ¼ cup molasses 1 egg, beaten 1 cup seedless raisins

LYNN CHAMBERS' MENUS

Corn Fritters Buttered Onions **Baked Tomatoes** Grape and Orange Salad Hot Muffins Butterscotch Tarts Beverage REPORTON THE



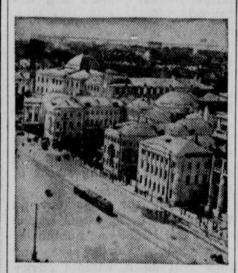
INSTALLMENT ELEVEN

In the Soviet Union about 180,-000,000 people have been on an even lower living standard for twenty-five this quarter-century the Soviets resources.

They explain this low living standpeople lack technical experience and that Russia's resources are largely undeveloped. But to correct these things they had almost a quarter of a century of peace-which is a long time.

Temporarily, money has little value. Everyone has far more than he needs to buy his ration limit. The unofficial currency in Russia is vodka. The average citizen may buy a pint a month for about \$5, but if he does not care to drink, it has a very high trading value.

There are several categories of rationing corresponding to different strata of the Soviet caste system. The Red Army is extremely well



View of Moscow, shown before hammered by Germans.

fed. And Soviet officers enjoy a 50 per cent discount at the commercial stores.

The Kremlin is luxuriously fed through its own commissary. To foreign embassies the Kremlin obligingly provides delicacies otherwise unobtainable in the Soviet n at any price.

Foreigners are about as well fed as the top Bolsheviks (except, of course, for the very top, in the Kremlin).

For ordinary Soviet civilians, there is a sliding scale, which may be pretty well judged by the bread ration. A first-class warworker gets 600 grams a day-more than a pound. A second-class worker gets 500, an office employee (not an executive) gets 400 and a dependent (old people, children, cripples) gets 300 grams.

Writers, actors, singers, musicians, and other artists are in a special luxury category, for food, clothing and living quarters.

The estate of a czarist nobleman is now a museum. When Peter the Great was forcing Russia to turn toward Europe, this nobleman sent several hundred of his young serfs to Italy to learn the arts. They returned as architects, portrait and landscape painters, sculptors, opera singers, and actors. They renovated his palace in the Italian style. It became a forest of slave-produced statuary and paintings and included a theater for the ballet.

The slaves had learned a smooth technique and certainly no one could while creaming. Add egg. Sift to- criticize their volume. We pass gether flour, baking soda an sal' and down lanes of Venuses, Neptunes add with raisins to creamed mixture and swans tampering with the honor alternately with buttermilk and apoof Ledas. But as art it is as dead ple butter. Chill dough until it is as the autocracy which inspired it. The old, courtly caretaker and his onto a greased baking sheet, dust wife bow us out after we have

with brown sugar and cinnamon and signed the guest book. Jennie whisbake in a moderately hot (400-depers, "They are of the old regime, those two." A cookie that looks as though it "You have seen them before?" would just melt in your mouth is one "Never. But I know by the way that is made with a meringue top- they speak Russian, and their man-

ping. Brown sugar and nuts mixed ners. One can always tell the forwith the egg white that goes on top mer people. They are of the old of the cookie is the reason for its times." Probably an old lawyer, or an old ing guests in, be sure to make a teacher and his wife, who found for batch or two of these Yum-Yum themselves this little haven against the social storm which destroyed

their class. To find such a haven was not easy, for an estimated 20,000,000 people died during the civil wars-most often from starvation. And of these, few were rich aristocrats, for before the first world war only 30,000 people had taxable incomes of more than \$5,000. A society called Voks, organized

by the government to maintain cultural relations with the outside world today honors Eric, accompanied by Joyce and me, with a Cream together shortening and party. Not more than twenty-five sugar until light and fluffy. Add Russians are there, but the list ineggs, vanilla, then flour, salt and cludes every well-known Russian baking powder which have been name in the arts. There is, of sifted together. Mix thoroughly, course, the composer Shostakovitch, Spread in a greased shallow pan. the sculptress who did the gigantic Beat egg whites and mix in brown statuary group for the Paris exsugar, nuts and cocoanut. Spread position of 1937, and the immensely over the batter and bake in a mod- popular writer Ilya Ehrenburg, of erately hot (375-degree) oven for whom I have also heard much from 25 minutes. Remove from pan and the correspondents.

he knows, and is at ease in the French language.

His political line in relation to the Germans is indistinguishable from that of the late Georges Clemenyears, and only a few privileged mil- ceau. This has not always been lions know anything better. During the line of his government. Until the Teheran conference, where it have controlled one-seventh of the | became clear that the Anglo-Amerworld's land surface, rich in natural | ican powers would raise no serious obstacle to their annexation of the Baltic States, the Soviets mainard by pointing out that the Russian | tained, in Moscow, a Free German Committee of captured generals. Stalin had emphatically said that the war was not against the German people but only against Hitler's clique. A separate Soviet peace, signed with any German faction other than Hitler's, keeping intact the German army, was possible.

Since Teheran, however, when Stalin, in exchange for various assurances, accepted the Anglo-American "unconditional surrender" formula, the Free German Committee has been soft pedaled, and Ehrenburg has had a free rein. His articles calling for vengeance on all Germans are prominent.

His passionate admiration for France contributes to the poor view he takes of Anglo-Saxons, and in particular of the Anglo-American war effort of which, like most Russians, he has seen nothing. His articles led the Soviet journalistic clamor for a premature second front. When the Anglo-Americans finally opened their Normandy offensive, he explained the rapidity of their advance from the Normandy beachhead as being largely due to the effectiveness of the French Maquis.

What might be called the American fifth column has never bothered to go underground, even during the war. Large sections of our people openly favored the axis before it began, and since we got in, powerful newspapers have continued caustic criticism of our British and Russian allies. By contrast with this, Russia seems a miracle of national unity, with not a dissenting voice.

But if Russians are contemptuous of us because all of our newspapers do not support Roosevelt with that degree of doglike devotion with which Russian newspapers support Stalin, we can retort that, so far, none of our generals has deserted to join either the Germans or the Japanese.

Moscow has not widely publicized that General Vlassov, charged in the early days of the war with the defense of the Staraya Russa sector. went over to the enemy with his entire army corps, mostly Ukrainians, The Germans soon discovered it was not safe to arm these men for combat on the Eastern front-for many of them would desert again to join the partisans.

We generously praise the high morale of the Red Army and sometimes complain that our boys do not seem to know what they are fighting for. But, for the record, we should remember that out of the many Anglo-American prisoners the Germans hold, they have failed to organize a single battalion willing to fight in Nazi uniform.

We have read many stories of the heroism of Moscow when the enemywas at its gates. Thousands of women left their homes to dig fortifications in the suburbs, saving the city to the embarrassment of our American experts who had predicted that it would fall. Such stories are true. and are typical of the great majority. But I should like to give a few other stories which, although typical only of a minority, are equally well authenticated.

The Moscow panic described for me began October, 1941, as the Germans approached the town. The foreigners and the government had gone. As the fighting got closer rumors arose.

People began destroying all evidence which would prove they were ever sympathetic with the Party. They burned up those pictures of Stalin, Lenin and Molotov which are in many Russian homes, and burned their Communist books-doing such a thorough job that it is still difficult to buy this type of literature-because of the paper shortage the government has not got around to replacing it.

The Germans were dropping not only reprints of Winston Churchill's early speeches attacking the Bolsheviks-but also attacks on Jews. But German propaganda was not solely responsible for the rising anti-Semitism in Moscow; Russian propaganda also contributed.

In an effort to arouse patriotism in the Russian people, the Bolsheviks had turned to history, repopularizing the discarded heroes of czarist times, generals and czars who in the past had heaved out invaders in the name of Holy Mother Russia.

Bolshevik, "that the people are not fighting for Communism; they are fighting for Russia." It was true. and the Bolsheviks capitalized on it. But pride of race cuts both ways: He served as Tass correspondent | if you convince a people that an un-Released by Western Newspaper Union. in Paris, the only Western country usual amount of heroism goes along

with their possession of Slavic blood. they take the further logical step of concluding that something is wrong

with anyone not similarly blessed.

This popularization of the old me-

dieval Slavic skull-busters resulted

naturally in a rising contempt for The anti-Semitism did not directly embarrass the Kremlin for, since the purges of 1937, very few Jews remained in high government positions. They have recently taken steps to correct the trend by softpedaling publicity about the Slavic skull-busters of antiquity. The czars often encouraged anti-Semitism, and one of the admirable things about the Soviet regime is its uncompromising attitude toward any form of race prejudice which it holds down with a firm hand; no small task in dealing with the Russian people, in whom anti-Semitism has been a tradition for centuries.

But the government has done a good job in keeping it down with the result that anti-Semitism is no stronger than it is in America.

The people during the Moscow panic were also sore at the army. For twenty-five years they had sacrificed to maintain the biggest one in Europe, and had been told it was the best equipped. But since June it had been kicked out of one defense line after another, and now beaten back to the outskirts of the capital.

The whole thing seemed hopeless to many, and since they were also frightened by the continual bombing, they felt the sooner it was over the better. My informant-friend with one blue eye and one brown, had the habit of wearing in his button-hole a small replica of the well-known flag of his country in red, white and blue enamel. It also happened his country was then being highly praised in the Moscow press for the aid it promised to Russia, and the people were being assured that much more would soon arrive. But my friend had to take off his

little enamel flag because it got him into too many arguments.

Strangers would come up to him on the street or on the subway and say, "Why are you silly people sending help to the regime? Don't you know you're only prolonging the ar? If you'd mind your own bu ness, it would be over sooner."

And if anyone started making a patriotic speech, someone might remark sourly, "What's the matter with you, anyway? Are you a Jew?"

In general, the evacuees were not popular. Rumors circulated as to enormous prices they were paying for automobiles to make their getaway, and other rumors to the effect that peasants were stopping them on the highways to relieve them of hoarded valuables.

The situation got worse. The militiamen on the corner had disappeared. Also those guarding vacant embassies against looting. Levies of green troops hastily raised to defend the capital, had broken at Mojhaisk and run away.

There were near-riots at food stores. Russians are not by nature an orderly people and as soon as they discovered the militia was gone, the slow-moving food queues became pushing crowds. There were rumors that Jews were being beaten in the subways.

Three things stopped the Moscow panic. First, the government on October 17, ordered all stored food dumped on the market, allowing



Sevastopol, typical of ruined Russian cities.

people to buy in unlimited quanti-"We know," reasoned a prominent ties. If the Germans were to take Moscow, it was better to have it in the cupboards of the people than in warehouses for the Germans. The people were so busy scrambling for this food that they had no time for

(TO BE CONTINUED)

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