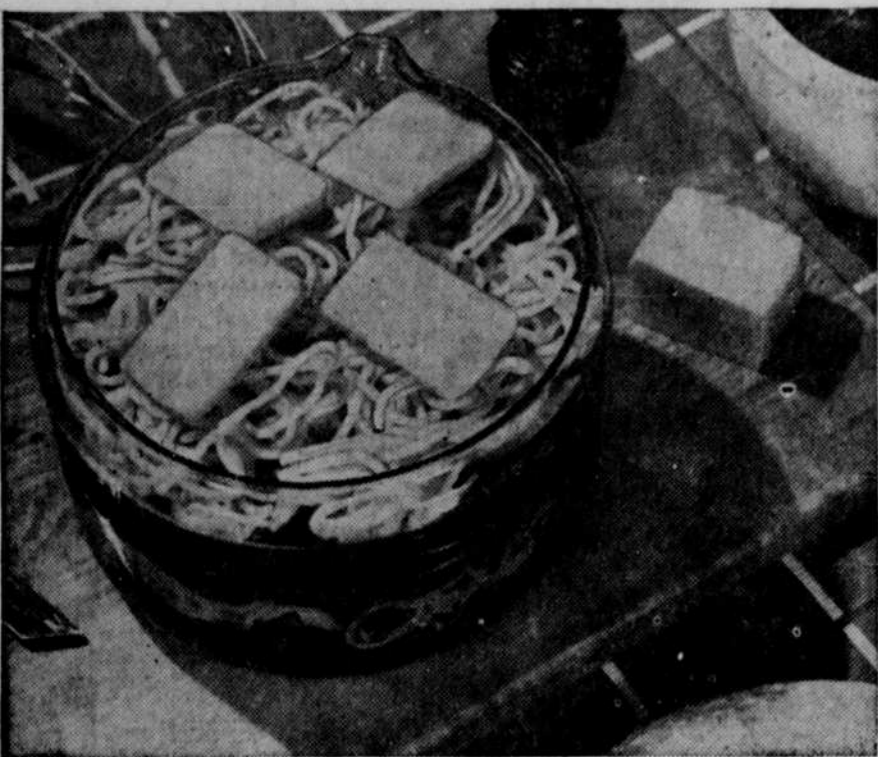


HOUSEHOLD MEMOS

by Lynn Chambers



For Supper Simplicity, Prepare It in Advance

(See Recipes Below)

Simple Suppers

Feel rushed on wash day? Too tired to put together a big meal? That's the way a lot of our homemakers feel, so you're not the only one. But I have some nice cures for those washday blues with a number of quick dinners, or suppers, if you prefer calling a simple meal that instead of the other.

The trick to making mealtime easy on washday is to get as much of the supper together before you become involved with washday. Make a jellied salad while you're waiting for the breakfast stragglers to come down to eat, and prepare a casserole that can be refrigerated until baking time, and plan to have soft canned, chilled fruit with homemade cookies as a dessert. Round these main foods out with beverage, bread and butter and your dinner's prepared.

There are loads of casserole dishes that won't suffer any by being refrigerated before baking, and I've selected a few of these to pass on to you today. Cheese is good and very nourishing too, if you want a substitute for meat. Leftover vegetables combined with shreds of meat from the Sunday roast also whip up nicely into one of those all inclusive entrees for washday.

How would you like to serve this Cheese and Noodle Pie? Yes, it's actually made like a pie and is served simply by slicing in wedges.

Cheese and Noodle Pie.

(Serves 4 to 5)

- 2 tablespoons shortening or bacon drippings
- 2 tablespoons chopped, green pepper
- 1 cup milk
- 2 bouillon cubes
- 1 cup soft bread crumbs
- 2 eggs, beaten
- 1/2 teaspoon salt
- 2 teaspoons grated onion
- 2 cups cooked medium noodles (4 ounces, uncooked)

Wedges of American cheese

Melt shortening in pan, add green pepper and saute for 5 minutes, then add milk and bouillon cubes. Heat until cubes are dissolved. Add remaining ingredients, except cheese and turn into a buttered baking dish, a nine-inch pie plate. Bake in a moderately slow (325-degree) oven for 35 minutes, or until the custard is set. Cut 3 slices of cheese, and then cut these into 6 wedges. Place on top of the hot pie.

Lynn Says

Eat More Eggs: They're "in season" now, plentiful and economical. You'll like these savory ways for preparing them: Make eggs into an omelet, adding 1 1/2 cups of soft bread crumbs (for 4 eggs) to the fat in the pan before pouring the egg mixture in to cook. This gives a crispy, crunchy omelet. Omelet with herbs? Yes, indeed, they're fine. Use any one of the following: chopped chives or parsley; chervil, basil, thyme, tarragon, sweet marjoram or fennel. If you're scrambling eggs, make them glorified by adding frizzled dried beef or ham; chopped sauteed mushrooms; leftover vegetables. While you're baking eggs, add little touches to make them more attractive. Partially cook bacon, fit around a muffin tin before breaking in the eggs. Or, sprinkle eggs in custard cups with grated cheese before baking. Line individual dishes with rice, break in egg and serve with mushroom sauce.

Lynn Chambers' Menus

- Baked Stuffed Fish
- Anchovy Sauce
- Fried Potatoes
- Stuffed Beets
- Lettuce Salad
- Rolls
- Chocolate Cream Pie
- Beverage

the sharp points to the center. Increase oven temperature to moderately hot (400 degrees) and bake 10 minutes to melt and brown the cheese. Cut pie into wedges and serve piping hot.

Leftover vegetables need not furnish good material for the garbage pail. If you have several of them, combine them into delightful timbales for supper with a cheese sauce to go with them. A cheese sauce is easily made by melting 1/2 pound of cheese with 1/2 cup of milk in the top part of the double boiler while the timbales are baking.

Vegetable Timbales.

(Serves 4 to 6)

- 1 1/2 cups cooked peas
- 1 1/2 cups cooked, drained corn
- 1 cup drained, canned tomatoes
- 1 tablespoon chopped onion
- 1 1/2 cups soft bread crumbs
- 3 eggs
- 3/4 cup melted butter or substitute
- Salt and pepper to taste

Mix all ingredients with a fork and add seasoning to taste. Pour into seven buttered custard cups and bake in a pan of water in a moderate (350-degree) oven for 45 to 50 minutes. Serve with cheese sauce.

If you are using all the eggs which rightfully belong to the diet, there's no better way to prepare them than curried. Here is a dish that can be prepared in the morning—yes, stuff the eggs and make the cream sauce. Then 15 minutes or so before dinner, light the oven and pop them in to heat.

Curried Deviled Eggs.

(Serves 6)

- 12 hard-cooked eggs
- 1 teaspoon dry mustard
- 1 teaspoon grated onion
- Mayonnaise or salad dressing
- Salt and pepper
- 3 tablespoons butter
- 6 tablespoons flour
- 1 1/2 teaspoons curry powder
- 3 cups milk
- 3 cups cooked peas
- 1/2 teaspoon sage
- 1 teaspoon sugar

Halve eggs lengthwise. Remove yolks. Mash. Add mustard, onion, and enough salad dressing to moisten. Season to taste with salt and pepper. Refill egg whites with yolk mixture. Heat butter, blend in flour and curry powder; gradually add milk. Cook over boiling water, stirring constantly until thick. Season to taste with salt and pepper and cook 5 minutes. Arrange 4 halved eggs in individual serving or baking dishes and pour sauce over eggs. Combine peas, sage and sugar and arrange in border around the eggs. Bake in a moderately hot (375-degree) oven for 15 minutes or until thoroughly heated.

A dessert that can be started baking before the Curried Deviled Eggs is this quick and easy Fudge Cake. It takes it easy on shortening.

Fudge Cake.

(Eight-inch square pan)

- 2 squares chocolate
- 1/2 cup shortening
- 1 cup sugar
- 2 eggs
- 1/2 cup sifted flour
- 1/2 teaspoon salt
- 1 cup chopped nuts

Melt chocolate and shortening together. Blend in other ingredients. Bake in a greased square pan, in a moderate (350-degree) oven for 35 minutes. Released by Western Newspaper Union.

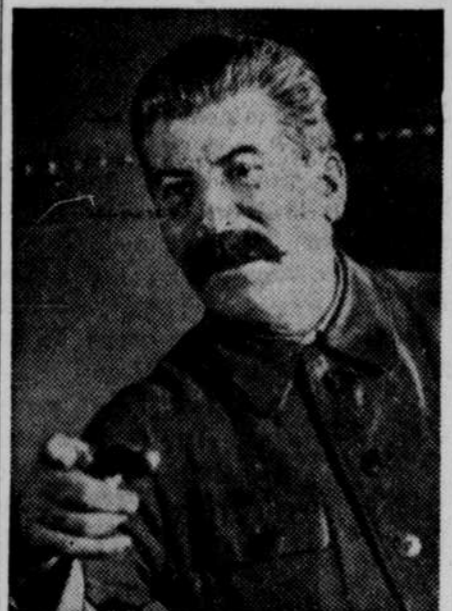
REPORT ON THE RUSSIANS.....



W. L. White

INSTALLMENT TWELVE

The head of the Soviet labor movement was a very smart man of forty-three called Kuznetsov. He was really keen. He'd lived in America, graduated from Carnegie Institute of Technology with a master's degree in metallurgy, and if you tried to point out that his labor movement here wasn't really free, he'd come right back at you with some American example trying to prove that ours was even less free. He outlined their set-up like this. All Soviet unions—representing 22,000,000 workers—send delegates to the All-Union Trades Congress. This meets every year or so but hasn't since the war. This corresponds to our AFL and CIO national conventions rolled into one. It's strictly labor—no soldiers or farmers are in it. This big Congress elects fifty-five members to something they call the Plenum. These fifty-five elect eighteen to something called the Presidium. And these eighteen elect him his secretary, which makes him head of the workers. He said at least 90 or 95 per cent of all workers belonged to trade unions.



Stalin stayed in Moscow when Germany advanced on city.

So we asked him who didn't belong. "Well," he said, "some apprentices are too young, and then in the re-occupied regions, it takes a little time to convince all workers they should belong." He said the dues were 1 per cent of a worker's salary. There is no initiation fee, but they sell you a book costing only one rouble.

"Now, is this a perfectly free union movement," we asked him, "or is it directed by your government?"

It was perfectly free, he assured us. Of course, he said, anyone they elected to their Congress must be approved by the government.

He said, "in 1919 a strike in one steel mill lasted two days. And in 1923 there was another little strike in western Russia. We were changing over from the old czarist money to Soviet roubles, and it took time to get it all printed and out to the workers. As soon as the situation was explained to them, they went back to work. There have been no strikes since, and in the future there won't be any because our workers understand they are all working for each other."

"If a worker is discontented and gets discharged for any reason, would it be difficult for him to get a job some place else?"

"Very, very difficult," said Kuznetsov.

"Do you have any absenteeism?"

"We simply don't have it without reason."

"But aren't workers sometimes a little late?"

"Occasionally," he said. "The first time he is warned. The second time he may be fined. If it happens again, he is discharged. If a worker fails to co-operate, damages too much material or does anything else which we consider serious, he may be arrested and tried before a judge, and if he is unable to prove his innocence, sentenced to a number of years' penal labor. The rules in the factories are very strict and rigidly enforced." And the union officials encourage the workers to testify against a man guilty of these offenses—maybe they themselves bring charges against him.

"Joining the trade union in any plant is completely voluntary," Kuznetsov said.

"How do you account then, for the fact that practically everyone who is eligible joins?"

"It is to their advantage in any country, and particularly in the Soviet Union, where the Trade Union Movement offers many benefits. Here a union member received greater sick benefits than a non-union member. There is a housing shortage here and most factories own apartment houses which they rent to the workers. Union members receive first consideration.

"All workers are entitled to vacation with pay, but non-union members cannot spend their vacations in the rest centers maintained for workers. If a worker is sick, the physician may recommend an ex-

tra week's vacation, and he can go to a special type of rest center equipped to care for invalids. But non-union members are not eligible."

"Usually about 6 per cent of an employee's salary goes for rent in these factory-owned apartments," he said. "Young apprentices live in rent-free dormitories. Older workers may live in them, too, but they pay. Skilled workers, or those who exceed their norms, are entitled to better quarters. Because their pay is more, their rent is proportionately higher."

"What relations do you have with American labor?" we asked.

"None at all with the AFL," he said. "We're very much disappointed. Also, their representative, Mr. Watt, criticized our Russian Trade Movement at the last meeting of the International Labor Organization in Philadelphia. He claimed we were not a free movement. You can see that we are. I don't understand why your government would permit this criticism of our trade unions."

"Russia is your ally," he said. "I can't understand why your government would permit it, and we simply don't understand the AFL. It probably isn't the workers, but only the leaders who have these distorted notions. Here we are sure that your workers really want to co-operate with ours, only the leaders won't permit it. We do have some relations with the CIO—letters from Mr. Murray and several others. It is more sympathetic, and desires to co-operate, and more nearly understands the true position of workers in America and workers here. We hope some day we can co-operate with the American labor movement. After all, we are working for the same cause."

Until we reach the Urals, which divide Russia-in-Europe from Russia-in-Asia, the country we fly over is exactly as it was up from Teheran—the same thatched villages dominated by white churches with red-painted onion domes. We crossed the Urals, which are, in this area, not mountains but low, rolling hills, wooded with birch, oak, elm, maple, but no pine.

At this airport, as at all the others we are to touch, we are met by the local dignitaries and important Communists—all grave, cap-wearing Russians, well-dressed by Communist standards. Zees take us across the city to the house of the plant director, where we will spend the night. We drive through teeming, unpainted slums which are worse than those of Pittsburgh although we keep in mind that Maginitogorsk is crowded because many industries have been evacuated here.

We leave the slums and go up a hill which, overlooking the slums and the blast furnaces, are the spacious homes of the executives—even as it is in Pittsburgh. We come into a paved residential street with gutters, sidewalks and big yards. Except for architectural differences, we might be in Forest Hills, New York, or Rochester, Minnesota's "Pill Hill."

Magnitogorsk was started in 1916. There are now 45,000 workers in his plant, of whom 25,000 are construction workers, for it is expanding. Twenty open-hearth furnaces and six blast furnaces are operating, two of which were opened during the war.

The mountain they mine contains an estimated 300,000,000 tons of ore which is 60 per cent iron, and another 85,000,000 tons which will run from 50 to 45 per cent—quite a stock pile! Eric tells me that we have only about 100,000,000 tons left at Hibbing, and are using these up at a wartime rate of 27,000,000 tons a year.

After lunch we drive to the big steel plant. I am riding with a correspondent.

Suddenly our car turns to one side as we overtake a long column marching four abreast, on its way to work at the plant. Marching ahead of it, behind it and on both sides, are military guards carrying rifles with fixed bayonets. The second thing is that the column itself consists of ragged women in makeshift sandals, who glance furtively at our cars.

The correspondent nudges me. Nick, the NKVD man, is riding in the front seat.

I don't know how those women got there or where they were going, so I leave them as material for some mightier talent with greater imaginative powers.

Entering the blast furnace section, the director bellows two noteworthy statistics at us; the first, that on a 1,200,000,000 rouble business this year, he hopes to clear a 50,000,000 rouble profit. Secondly, that in this inferno, they have per month only eight injuries per 10,000 employees.

The armament factory takes the prize for the most sloppily organized shop we have seen in the Soviet Union. Stockingless girls with crude sandals, lathing shells for the Red Army, stand on heaps of curled metal scrap from their machines.

Occasionally they are protected from its sharp edges by crude duckboards.

Some attempt is being made to remove the scrap. We see two girls carrying out a load of it on a Russian wheelbarrow, which is a kind of homemade litter, with one pair of wooden handles in front and one behind. It carries a modest wheelbarrow-load but requires two people. They stumble along with it through the rubbish.

We watch them milling shells for the Red Army. There is no assembly belt but at one point they have devised a substitute. When one operation is finished, a shell is placed on a long, inclined rack, down which it rolls into the next room for the next operation. Only the rack is badly made and now and then a shell falls off. Instead of adjusting the rack, a girl is stationed by it to pick up the shells and put them back on straight.

Now we go through a brick plant. We watch the women laboriously moving bricks by hand after each processing operation. As we are leaving the plant, we see another column of women marching under guard.

A few hours on the plane brings us to Sverdlovsk, before the revolution called Ekaterinburg because it was founded by Catherine the Great. It was here in a cellar that the hard-headed Bolsheviks shot weak-willed, well-meaning Czar Nicholas II, his wife and family, later changing the name of the town. Sverdlovsk is another Soviet Pittsburgh, bustling with a million people.

Sverdlovsk is the Soviet center for the manufacture of heavy machine tools. In one big shop we see a gigantic drop forge, made in Duisburg, Germany. I can well believe that there are only four like it in the world. It can apply pressure of 10,000 tons.

The plant itself is the same old Soviet story we have so far seen—no light, dirty, bad floors, and in this one the roof leaks. Outside there is a summer shower and we watch the water pour down from the high ceiling onto the hot steel and get soaked ourselves as we walk through. But they have mended the roof over the most important machines.

Across the street from our five-year-plan hotel is the marble opera house. It is a little too ornate, but Russians like it that way. It seems to be the most substantial and carefully built structure in town. It is the provincial opera house, built in 1903 under the czar.

At Omsk the delegation of dignitaries shakes hands with us and tells us that our bags will be left at the airport, where we will spend the night. The building is excellent, modern, simple and in good repair.



Marital law was declared in Moscow and ack-acks brought to city in great numbers.

It seems substantially constructed. Omsk before the war had a population of 320,000 and now has 514,000—evacuated workers, of course.

We inspect the Mayor of Omsk—Kishemelev Kuzma. This is his second year in office. Before that he was Director of Automobile Highways, a confusing title since the Soviet Union has few passenger cars and almost no highways.

We ask him how he got elected and he answers promptly that the people did it and goes into detail. There were in all five candidates, each representing one of the various trade unions. Everybody in Omsk could vote. Everybody in Omsk could vote. Everybody in Omsk could vote. Everybody in Omsk could vote.

In the empty airport waiting room, sprawled on the benches were two khaki-clad figures. One asked me something in Russian. The other one said, "Hell, Tex, he's no Russian."

I said, "I'm an American. You guys Americans too?" "I should hope to kiss a horse we are," said Tex.

(TO BE CONTINUED)

Star Dust

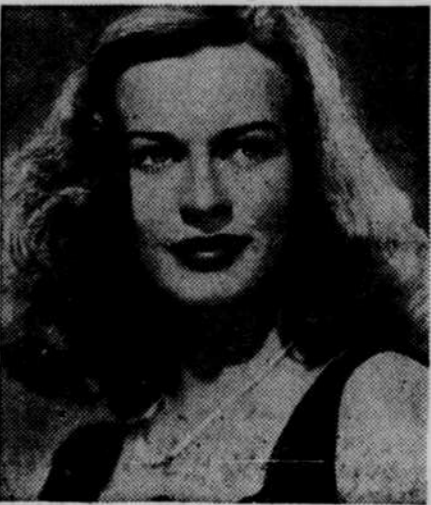
STAGE-SCREEN-RADIO

Released by Western Newspaper Union.

By VIRGINIA VALE

IF YOU'RE all agog about who's going to portray whom in "Forever Amber," here are the most recent casting additions: Peggy Cumming, the young English actress, has the role of "Amber," of course, and Cornel Wilde is the dashing "Bruce Carlton." Paul Guilfoyle, Clyde Cook and John Rogers are "Jimmy-the-Mouth," "Deadeye" and "Blueskin" respectively. Twentieth Century-Fox is doing it in technicolor, and the production has already gone before the cameras, with John Stahl directing.

Osa Massen, who has a featured role in RKO's "Deadline at Dawn," was a photographer and film cutter before she became an actress. Later, when she was a star in her native Copenhagen, she pitched in and cut and edited her own pictures. And she's still at it—she now makes a weekly photographic record of Susan Hayward's twins; the girls became friendly while in "Deadline at Dawn."



OSA MASSEN

Cass Daley had a beautiful dream the other night. She dreamt that she was in the White House, singing as she never sang before. And her accompanist—President Harry Truman, of course. Now her ambition is to make that dream come true.

Housewives, take a bow! Professor Quiz says housewives usually make out the best on his program, with doctors, lawyers and teachers on the rear ranks. And he should know. He's had contestants from every state in the Union on his Thursday night radio show, and there have been some from Canada, Europe and South America.

While Ingrid Bergman was making "Saratoga Trunk" she also made an abridged version of it for herself, shooting it in color with her own 16 mm. camera. Gary Cooper was camera man for the few shots of herself which she included. She began making her own pictorial record of movie-making in Hollywood shortly after she arrived there; "Casablanca" turned out so well in her miniature version that she attempted a more ambitious record of "Saratoga Trunk." Incidentally, she read "Saratoga Trunk" aloud, when it came out, to perfect her English, and was so much impressed by "Clio," the Creole heroine, that she envied the actress who'd play her—and got the role herself.

Teresa Wright dreamed for years of having her name in lights on Broadway; then she made her debut in "Our Town"—and had to change her name, because her name was Muriel, and there was another Muriel Wright on the Equity rolls. Teresa's her middle name.

Ricardo Cortez is resuming his acting career after four years' retirement from the screen. He'll return in Republic's "The Twisted Circle," starring Adele Mara, and will play a suave villain.

British actresses seem to be stepping into the lead in a lot of our pictures lately. Lilli Palmer, a British film star, has been signed to a long-term contract by United States Pictures, the new producing company headed by Joseph Bernhard and Milton Sperling. Her first assignment will be the leading role in "Cloak and Dagger," in which Gary Cooper will play the lead.

Grace Albert, a "Crime Doctor" regular, is a successful business woman as well. She's purchasing agent and eastern sales manager for her mother's fruit cake business, operated in Minnesota.

ODDS AND ENDS—Ted Collins, Kate Smith's manager, has lined up Ray Milland, Cary Grant, Dorothy Lamour and Olivia De Havilland for guest broadcast on the Kate Smith show. . . . United Artists is so pleased with Tom Breneman's first picture, "Breakfast in Hollywood," that he's been signed to make a picture a year. . . . Though Joan Caulfield's first film, "Miss Susie Slagle," is just being released, Joan's already been named in eight polls as the most promising new star of 1946. . . . Ellen Andrews and her Belgian shepherd dog started their theatrical careers in the same Orson Welles production . . . but the dog's now retired.

Handy Spice Chest; Labels for Drawers

THE actual-size pattern for making this spice chest is used like a dress pattern. Just lay the pattern on the material and trace the cutting lines.



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Readers wishing to make this Spice Chest may get the pattern, which is No. 275, by sending name and address with 15c to:

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ASK ME ANOTHER?

A General Quiz

1. What is the only professionally used musical instrument to have been invented by an American?
2. Do ants raise crustaceans and insects as laborers?
3. How many edges has a cube?
4. Of the 15,000,000 members of American labor unions, how many are women?
5. What U. S. towns use initials as names?

The Answers

1. The sousaphone, invented by John Philip Sousa.
2. At least 600 kinds of crustaceans and insects, including mites and flies, are raised and domesticated as workers by ants.
3. Twelve.
4. Three million are women.
5. O. K., Kentucky and T. B., Maryland.

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