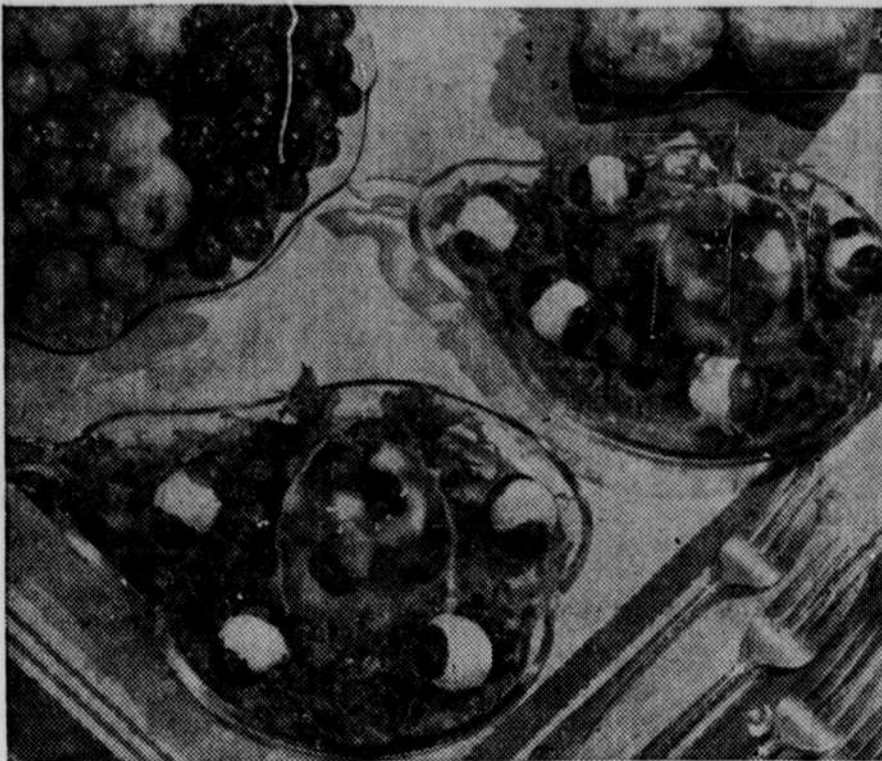


HOUSEHOLD MEMOS

by Lynn Chambers



Designed for Coolness—Molded Fruit Salad
(See Recipes Below)

Cool Topics

If Ol' Mr. Sun is getting hotter every day and you have a problem trying to keep the family feeling cool, then feed them cool, delectable things that will take their minds off the weather. Incidentally, by feeding them cool things, you'll be keeping cool yourself if you learn how to prepare dishes that don't take heat for cookery.

First of all, select foods that will cook in a minimum of time. Secondly, do your cooking in the cool morning hours so that the kitchen is not heated at the last minute. Rely heavily upon the refrigerator and learn to use it to the fullest extent.

Serve salad plates on the hottest evenings, and don't limit the meal to one salad. You can prepare a meat salad, vegetable and fruit salad and serve each in a dainty cup of lettuce as your main course. Top this off with cake or pie prepared earlier in the day; or, if you wish precede the meal with a hot cup of bouillon that takes just a few minutes to heat.

Here is a selection of meat salad recipes from which to choose for the main part of the meal. Leftover meat is fine to use, or if desired, cold cuts may be substituted. Be sure to chill the ingredients, bowl, and salad platters so that the salad will be served as cool as possible.

Ham Mousse Salad Plate.

(Serves 6 to 8)

- 1 cup cooked smoked ham
- 1/2 cup diced celery
- 1/4 cup diced dill pickle
- 1/4 cup minced pimiento
- 1/4 cup sliced, stuffed olives
- 1 1/2 tablespoons gelatin
- 1/2 cup cold water
- 2 cups stock or bouillon
- 1/2 cup mayonnaise

Dice leftover ham fine and combine with celery, olive, pickle and pimiento. Soak gelatin 5 minutes in cold water. Heat stock. Add gelatin mixture and stir until dissolved. When mixture begins to congeal, add mayonnaise and meat mixture. Pour into an 8-inch ring mold or loaf pan and chill until firm. Slice and serve.

Jellied Meat Ring.

(Serves 10)

- 1 1/2 pounds small bologna, cut 3/4 inch thick
- 1 package aspic-flavored gelatin
- 1 cup hot water
- 1 cup tomato juice
- 1 teaspoon salt
- 1/2 teaspoon sugar
- 1 tablespoon onion juice
- 1/2 cup grated cabbage
- 2 tablespoons pimiento and celery
- 1/2 cup diced celery
- 1/2 cup grated carrots
- 2 tablespoons chopped green pepper
- Mayonnaise

Soften gelatin in cold water. Dissolve over hot water. Mix together sugar, salt, fruit juices and gingerale. Add dissolved gelatin to this mixture, stirring thoroughly. Cool. When mixture starts to thicken, add fruit. Pour into one large mold or into individual molds that have been rinsed out with cold water. Chill until firm. To serve, unmold on salad greens and serve with desired dressing.

Many green salads and dressings gain distinction with the addition of some herbs. Chervil, thyme, basil and tarragon are fine for a beginning. Use rosemary, balm, etc., in fruit salads.

If individual molds are not obtainable for the individual salads, use muffin pans.

LYNN CHAMBERS' MENUS

- Liver and Onions
- Creamed Potatoes
- Slivered Carrots and Green Beans
- Combination Salad
- Butterscotch Pudding with Whipped Cream
- Whole Wheat Muffins Beverage

Dissolve gelatin in cold water. Add tomato juice, salt, sugar and onion juice. Cover the bottom of an 8-inch ring mold with a portion of the gelatin mixture. Chill in the refrigerator until it begins to congeal. Arrange slices of bologna on the gelatin so they overlap slightly. When remainder of the gelatin begins to congeal, mix in vegetables and pour over bologna. Chill until firm. Unmold on large chop plate. Arrange remaining bologna in fan-shaped slices around the salad. Fill center with mayonnaise or cottage cheese and garnish with carrot strips and celery curls.

Swiss Salad.

(Serves 4 to 6)

- 2 cups cubed pork or lamb roast
- 1 cup cooked peas
- 1/2 cup walnut meats, broken
- 2 hard-cooked eggs
- 6 stuffed olives
- Lettuce
- French dressing
- Mayonnaise
- Paprika

Marinate meat and peas in french dressing and chill. Add nuts and arrange on lettuce leaves. Sprinkle with paprika and dot with mayonnaise. Cut the eggs into slices and remove the yolks. Arrange the white rings around the plate of salad. Cut the olives into pieces and place a ring of olives inside each ring of white. Press the yolks of eggs through a sieve and sprinkle over salad.

With meat salad, you'll want a jellied vegetable salad or a seasoned cottage cheese. Here is a good salad served with sour cream dressing:

Perfection Salad.

(Serves 8)

- 1 package lemon-flavored gelatin
- 1 cup hot water
- 2 tablespoons grated onion
- 1/2 cup finely diced celery
- 1 cup finely shredded cabbage
- 1/2 cup shredded carrots
- 1/2 cup sliced, stuffed olives
- 3 tablespoons lemon juice
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1/2 cup liquor from olives

Dissolve lemon gelatin in the hot water. Add olive liquor and cool. Add all other ingredients and pack in mold. Serve on a bed of soured cream dressing.

A lovely salad for dessert or for the bridge group is this one made of pears and grapes:

Fresh Pear and Grape Salad.

(Serves 6)

- 1/2 cup cold water
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1/2 cup orange juice
- 1/2 cup lemon juice
- 1 cup gingerale
- 1 cup halved, seeded red grapes
- 1 cup diced fresh pears

Soften gelatin in cold water. Dissolve over hot water. Mix together sugar, salt, fruit juices and gingerale. Add dissolved gelatin to this mixture, stirring thoroughly. Cool. When mixture starts to thicken, add fruit. Pour into one large mold or into individual molds that have been rinsed out with cold water. Chill until firm. To serve, unmold on salad greens and serve with desired dressing.

Released by Western Newspaper Union.

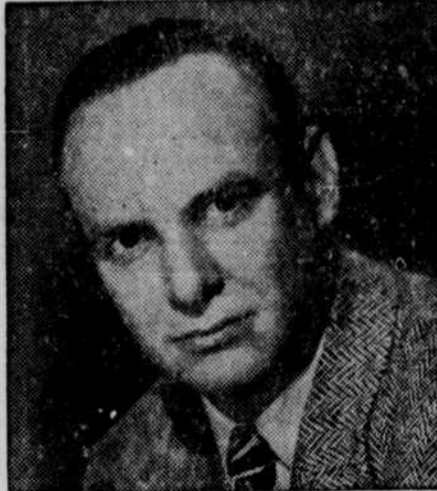
Star Dust

STAGE-SCREEN-RADIO

Released by Western Newspaper Union.

By VIRGINIA VALE

WHEN Jackie Coogan was five he skyrocketed to fame in "The Kid." He was making his second picture, "Peck's Bad Boy," when the car taking him to the studio crashed; he was taken to the hospital with a fractured skull, and he's been totally deaf in one ear ever since, a fact he's just revealed. He faked his way into the army, made an en-



JACKIE COOGAN

viable record as a second lieutenant in the army air force. Now 31, he's been discharged, and is on the air with his own radio show, "Forever Ernest," on CBS Monday nights. He broadcasts from Hollywood, and is all set to return to pictures—has a new film scheduled to start in June. Pretty good for that wistful infant, "The Kid"!

David Rose, 20th Century-Fox musical director, never goes to bed before 5 a. m. — can't compose in daylight. Yet he thinks a good musical piece can be dreamed up on a street corner or a bus! That new composition of his, "Gay Spirits," which you heard on his Wednesday night radio program, is the result, he says, of playing his popular "Holiday for Strings" backward.

Doreen Taylor, who for the past four years has done the singing for many a famous non-singing movie queen, at last sings in her own right on the screen in RKO's "From This Day Forward." They finally tested her and discovered that she's very photogenic.

For Universal's "So Goes My Love," Myrna Loy had to get used to moving about in the burdensome costumes of 1870, but she says it needed no adjustment to play the young woman who planned to marry a rich man, won Hiram Maxim, the famous inventor, piloted his career and raised their children. For, says she, girls employ those same stratagems today.

"Exactly four years ago," said Gregory Peck on his recent birthday, "I spent my birthday washing dishes in a New York restaurant." Now he's on top; David O. Selznick has signed a new contract with him, will star him in "Benedict Arnold." It will go into production late this year, will be done in technicolor, and on the same scale as "Gone with the Wind" and "Duel in the Sun."

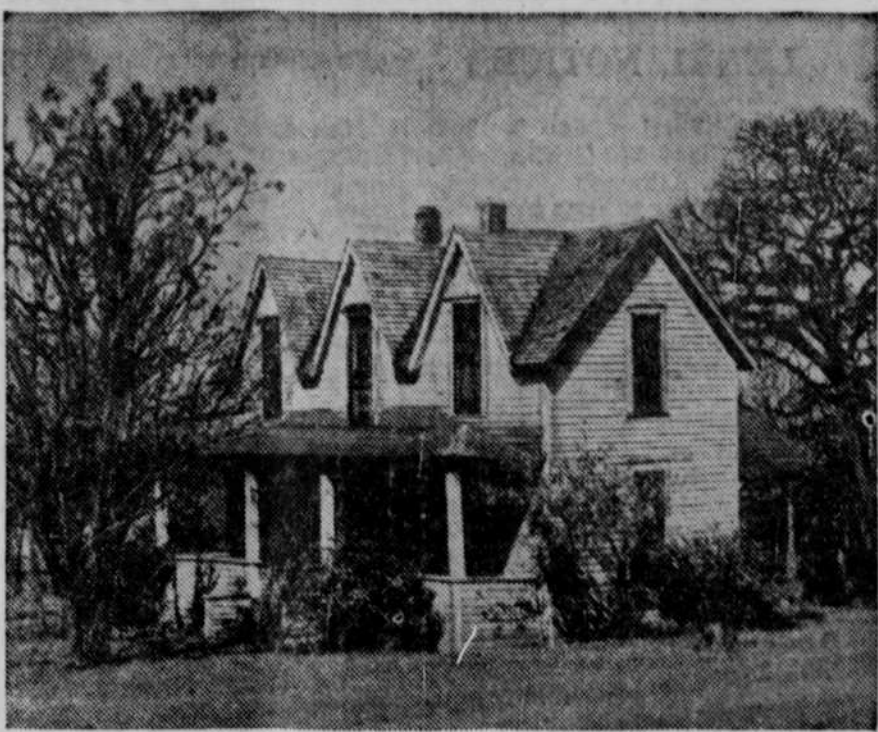
The story of radio since its inception will be the basis for a two and one-half million dollar film tentatively titled "Magic in the Air." Jerry R. Brandt, who produced the "Scattergood Baines" series before he entered the service, and made 150 training films while in the navy, will produce the film, bringing to the screen the top personalities of radio since the days of crystal sets.

Anne Francis, 15, who plays "Kathy Cameron" on NBC's "When a Girl Marries," has been signed to a seven-year contract by MGM. Anne made her radio debut in 1938 on the children's program, "Coast to Coast on a Bus," and has been acting ever since.

When Mutual comes on the air with its four separate broadcasts of the Indianapolis Speedway race on Decoration Day, a record number of nine announcers will be on hand at various positions around the track. Bill Slater and Ford Pearson among them.

When Fred Waring and his Pennsylvanians take over the Fibber McGee and Molly time on NBC for the summer, starting June 18, Fred will probably be setting a record; with his five morning programs, he'll be doing six half-hour shows a week on a network.

ODDS AND ENDS—In "Suddenly It's Spring" Fred MacMurray had to take six falls—and said: "This picture is misnamed; it should be 'Suddenly It's Fall.'" . . . Boris Karloff plays a dramatic role in a comedy for the first time in the Danny Kaye picture, "The Secret Life of Walter Mitty." . . . A fan who asked Perry Como for his script after a recent "Supper Club" broadcast was told he'd need it for the repeat for the West Coast, but she could have the script if she wanted to wait; to his astonishment there she was, four hours later. . . . Paul Lavalle has been given three dachshund pups, named Bach, Beethoven and Brahms.



WHERE IKE WAS BORN . . . This six-room house in Denison, Texas, is where General of the Armies Dwight D. Eisenhower was born on October 14, 1890. It is being turned into a shrine by the people of Denison, with even school children donating pennies and nickels to raise the money.

Denison Wastes No Time Converting Eisenhower Birthplace into Shrine

By WNU Features.

DENISON, TEXAS.—Birthplaces of great men are revered by the American people, and Denison lost no time in acquiring the house where General of the Armies Dwight D. Eisenhower was born. They expect Gen. Eisenhower to go down in history with Washington and Lee, and are prepared for it.

General Eisenhower was born here October 14, 1890, in a neat white frame house a few yards from the railroad where his father worked.

It was in the best part of town then. Across the street was the mayor's home.

Next door was the house of a prominent lumber dealer.

Both have burned since then, but the Eisenhower home still stands in the center of two large lots six blocks from the center of town.

A civic committee has bought the six-room one-and-a-half story home



MOVING IN . . . Miss Jennie Jackson (left), who held Baby Ike on her lap, and Mrs. E. L. Hailey aid in refurbishing the general's birthplace.

for \$3,000 and will repair and re-stor it to its original appearance. Furniture of the 1890s will be used.

The living room, bedroom, dining room and kitchen will be typical of the '90s, even to the kitchen utensils.

Miss Jennie Jackson, a school teacher who bounced Eisenhower on her knees when he was a baby, is in charge of the restoration.

It is hoped that many of the general's personal articles will be on display for posterity.

Denison Rarin' to Go After Business

DENISON, TEXAS.—Here is a town with a population of 19,000 that is looking forward. Denison is no war-boom camp. It processes cotton, makes mattresses, saws, cheese, candy and furniture, shells nuts, dehydrates eggs, kills cattle and dresses meat. The M.K.&T. railroad repair shops are still the largest source of income.

Lake Texoma, made possible by the Denison dam, impounds the waters of the Red river and Waushita river. The dam is three miles long and the largest earthen-rolled fill dam in the world. The project is a combination flood control and hydroelectric installation.

But Denison is not satisfied with all this. It is after more business, big business, big industry. Denison wants to manufacture fertilizer, plastic, synthetic rubber and chemicals, among other things. It has the raw materials, the electric power, and believes it can find or import the labor necessary. Production costs in Denison will be lower than in crowded cities, it believes. The decentralization of industry is coming, and when it comes Denison wants a segment of it to come where owners and laborers will be better off.

3-Ton Candle Expected To Last 1,800 Years

As a memorial to Enrico Caruso, the largest candle in history was made in Naples, but it is now in Rome, where it was sent for safe-keeping when Italy entered the war, says Collier's.

Requiring the work of five men for four months, this candle is 18 feet in height, 7 feet in circumference, weighs 3 tons and cost about \$5,000. Lighted for 24 hours on every All Souls' Day, it is expected to last at least 1,800 years.

Full Meaning of Quality in aspirin is known to users of St. Joseph, Demand St. Joseph Aspirin, world's largest seller at 10c. Save more on 100 tablet bottle 35c, nearly 3c tablets for 1c.



Buy U. S. Savings Bonds!

Enjoy All the Taste-Thrill of Delicious

PUMPKIN PIE

Without any Sugar!

Made With GOOCH'S BEST

Ruby's Sugarless PUMPKIN PIE

1 1/2 cups cooked pumpkin
1 1/2 cups dark syrup
1 tbs. molasses
1 egg

2 tbs. GOOCH'S BEST FLOUR
1/2 teaspoon ginger
1/2 teaspoon salt
1 teaspoon cinnamon
1 1/2 cups rich milk

This makes enough filling for two pies.

METHOD: Beat egg until frothy. Add syrup and blend thoroughly. Add molasses, ginger, salt, cinnamon and GOOCH'S BEST FLOUR. Beat well. Add pumpkin. Blend together. Stir in milk. Pour into pastry lined pie tins and bake in moderate oven. If a glaze is desired, sprinkle drops of cream over the top before baking.

PIE CRUST
Sift 1 1/2 cups of GOOCH'S BEST Flour with 1/2 teaspoon salt. Add 1/2 cup of lard. Blend until mixture looks like coarse meal. Add 4 to 5 tablespoons ice water gradually, pressing dough together. Divide and roll out into two crusts.

It's a sugar-saving marvel . . . this rich delicious sugarless pumpkin pie! Once you've tried it, you'll serve it again and again . . . it's that good! And remember, no matter what you're baking, it will taste better if you always use Gooch's Best Enriched All-Purpose Flour.

Free SUGARLESS CAKE RECIPES

Ask your Gooch flour dealer for your free copy of Gooch's Best Sugarless Cake Recipes. Save your precious sugar. Get yours today, Free, at your Gooch flour dealer's.

GOOCH MILLING & ELEVATOR CO., Lincoln, Nebr.

GOOCH'S BEST FLOUR

Enriched ALL-PURPOSE FLOUR

How to CHANGE A TIRE AT NIGHT...

More Quickly—More Safely!

1 Few motorists can change a tire at night with top speed, efficiency—and safety! Night tire-changing can be hazardous—but "Eveready" flashlights can reduce the danger. First principle, says the American Automobile Assn., is . . .

2 Park off the highway if you can possibly do so. Next best place is on a straight stretch of road. If you must park on a curve, a light should be set on the road some distance back. Be sure neither you nor a bystander blocks off the view of your tail-light!

3 Keep all your tire-changing tools tied or boxed together, where you can pick them up without searching. Remove your spare before jacking up car; removing it later might push car off jack. If alone, set flashlight on a stone in convenient position.

4 In your car or at home—wherever you need a flashlight—rely only on "Eveready" batteries. Ask for them by name. For "Eveready" batteries have no equals . . . that's why you'll find them in more flashlights than any other battery in the world!

For EXTRA POWER, EXTRA LIFE—AT NO EXTRA COST

NATIONAL CARBON COMPANY, INC.
30 East 42nd Street, New York 17, N. Y.
Unit of Union Carbide and Carbon Corporation

The registered trade-mark "Eveready" distinguishes products of National Carbon Company, Inc.