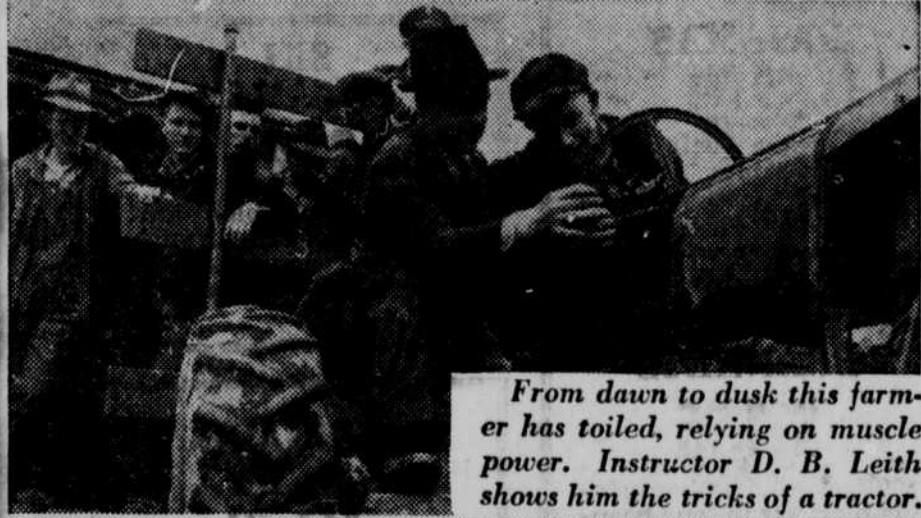


Farmers Go Collegiate

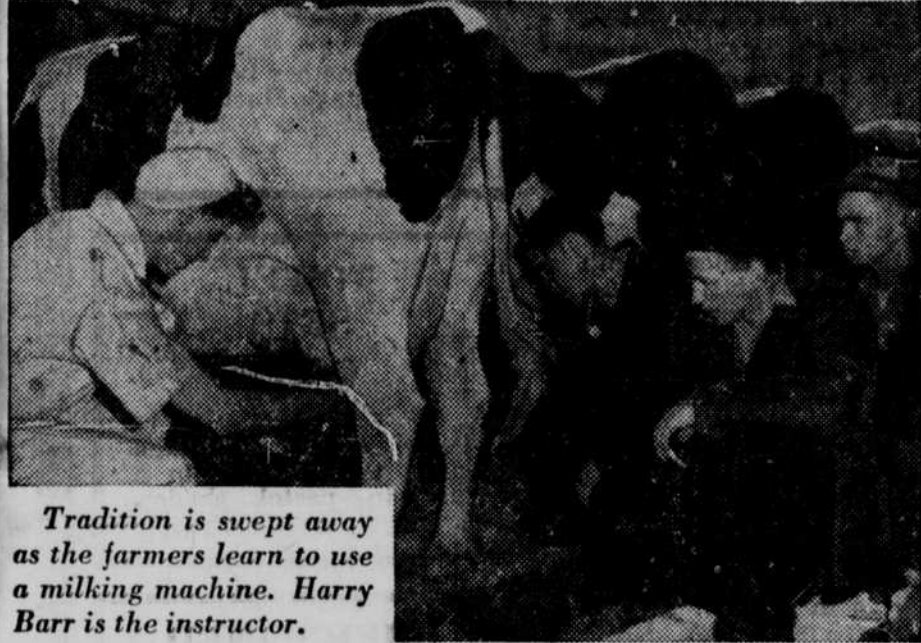
Despite the spotlighting of planes, tanks, block busters, and all the new scientific marvels of war, our army still marches on its stomach. That is one of the reasons why the government is trying to increase American farm production. Its latest move is the government-sponsored Farm Extension Program at Ohio State university. Here Kentucky farmers, who had wrested a living from the soil by the hard old method of strenuous manual labor, were trained to operate modern farm machinery that enables one man to do the work of several and thereby produce more food for our armed forces, allies, and home front. Four hundred farmers were trained in three months.



Seated in the stadium, farmers listen to a lecture on scientific planting by Fred Bates, an instructor.



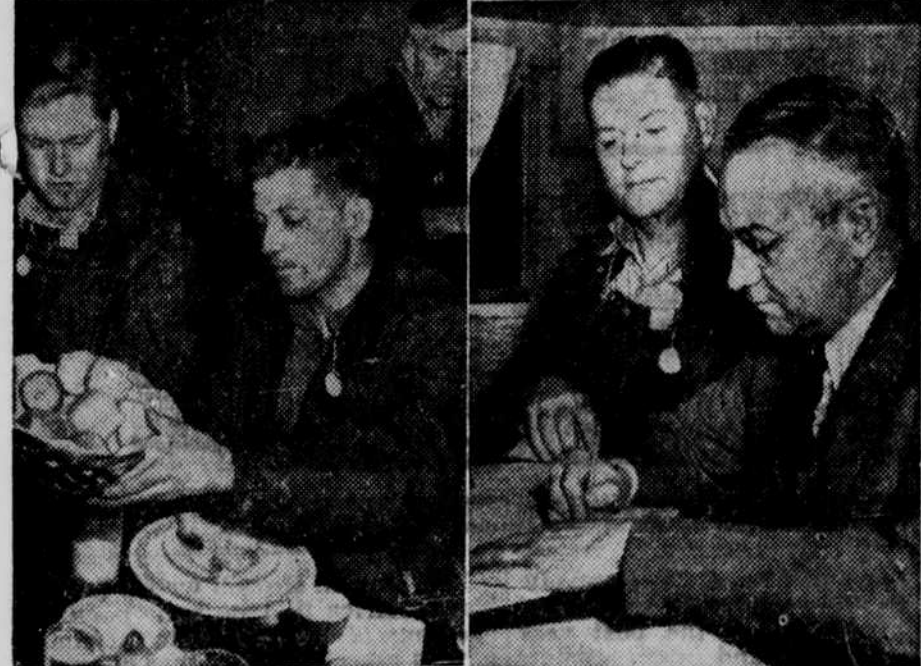
From dawn to dusk this farmer has toiled, relying on muscle power. Instructor D. B. Leith shows him the tricks of a tractor.



Tradition is swept away as the farmers learn to use a milking machine. Harry Barr is the instructor.



Youths learn to hitch a walking plow. S. J. Belknap is instructor.



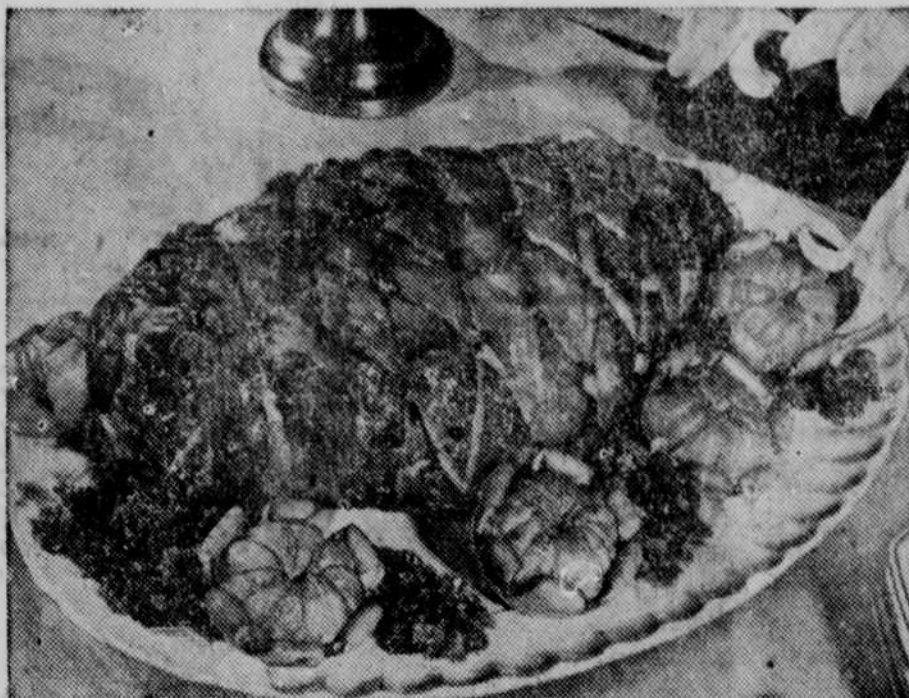
Students eat at Pomerene hall on the university campus.

A. W. Barr, supervisor of the program, interviews registrant.



A view of the trailer community beneath the university stadium

HOUSEHOLD MEMOS... by Lynn Chambers



Serve Regal Ham for Christmas! (See Recipes Below)

Yule Goodies

Merry Christmas to You! Whether you walk where there is hard-packed snow under your feet and the crackle of frost as you walk or whether you recline under lazy palm trees with the sun beating down on you in all its warmth, may this be your merriest Christmas... for this is the time of year to lay down the heaviness of spirit and to think only of goodwill toward men.

There's an elegance about Christmas dinner which you can't avoid even if you serve the simplest of food. Perhaps it is the spirit with which it's prepared and the blessing with which it is eaten. Whatever it is, make the most of it with whatever you have.

And now to the bustling and busyness that is Christmas. If your choice for the dinner is ham, and you've been saving your points for it, prepare it thus:

- *Christmas Ham.
- 1 smoked ham
- 2 cups fruit juice
- 1 cup brown sugar
- 2 dozen whole cloves

Place the ham rind side up, on an open roasting pan. Bake in a slow oven (325 degrees) for 18 minutes per pound for the average size ham, 10 to 12 pounds; 16 to 17 minutes for larger hams, 12 to 15 pounds. When ham has been baked for required length of time remove from oven and cut away the rind. Score ham with a sharp knife, rub sugar over surface and stick with cloves. Pour 1 cup fruit juice over it. Return to oven and bake at 400 degrees for 20 minutes. Baste frequently with remaining cup of juice.

If the ham is precooked, it needs only to be heated thoroughly before the glazing.

You've chosen a turkey for the Yule meal? Then, here's the stuffing for it:

- Savory Stuffing. (For a 12-pound bird)
- 8 cups toasted bread crumbs
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 teaspoon each of sweet marjoram, thyme, celery leaves and parsley, or
- 2 teaspoons poultry seasoning
- 1/2 teaspoon grated orange or lemon peel
- 2 onions, diced
- 2 tablespoons fat
- 1 egg
- 3/4 cup of hot water, stock or milk

Toast bread and break into crumbs. Blend crumbs and seasoning together lightly. Fry onion until light brown in fat, mix with bread and seasonings. Stir in slightly beaten egg and liquid. Cool mixture and

Lynn Says

Decorative Notes: Dazzling bouquet for your Christmas table would be shimmering Christmas tree balls wired to stems. Use several ornaments to each stem and use the same wire that is used for fresh flower bouquets. Little evergreen branches can intermingle with the colorful balls to carry out the Yule idea. Silvered twigs are pretty with red and green gumdrops. Use a low black bowl for this setting, or place them on one of those pale blue mirrors which you may have. Favorite in many homes is the iced gingerbread house. Make a gingerbread dough, roll out and cut to fit house. Put together with white icing, sprinkle the whole with shimmering silver snow and set on a cardboard base or mirror. Miniature figures can be used in this setting.

Christmas Dinner

- Hot Tomato Juice with Avocado Slice
- *Christmas Baked Ham
- Baked Orange Garnish
- *Baked Yam Puff
- *Fried Brussels Sprouts
- *Cranberry-Apple Relish
- Hot Cloverleaf Rolls
- *Beet-Olive Salad
- Celery Hearts Red Jelly
- *Fruit Cake or Plum Pudding Beverage
- *Recipes Given

fill bird which has been rubbed with salt and pepper inside cavity.

Sometimes the family receives as much pleasure from the relish as they do from the meat of the day. Here is a delightful, colorful relish:

- *Cranberry-Apple Relish. (Makes 1 1/2 quarts)
- 4 cups fresh cranberries
- 2 apples, pared and cored
- 2 oranges
- 1 lemon
- 2 1/2 cups sugar or 1 1/4 cups sugar and 1 1/4 cups corn syrup

Wash apples and cranberries; put through food chopper. Quarter oranges and lemon, rind and all; remove seeds and chop. Add sugar and blend. Place in jar; cover closely and chill in refrigerator. This will keep indefinitely.

Vegetables to go with dinner are important. These two will harmonize in color and texture to complement your entree:

- *Fried Brussels Sprouts. (Serves 6)
- 1 onion, chopped
- 3 tablespoons drippings
- 4 cups cooked brussels sprouts

Cook onion in butter until tender, add sprouts and toss gently until thoroughly heated.

- *Yam Puff. (Serves 6)
- 4 large yams or sweet potatoes
- 1/4 cup margarine
- 2 well-beaten eggs
- 1/2 cup sugar
- 2 teaspoons baking powder
- 1 teaspoon salt

Peel potatoes and boil until soft. Mash and add remaining ingredients. Beat well and place in greased casserole. Dot with butter or margarine and bake until brown, about 1/2 hour.

- *Beet-Olive Salad. (Serves 6)
- 4 cups cooked beets, cut in strips
- 1/4 cup sliced, stuffed olives
- 3 tablespoons french dressing

Toss together beets, olives and french dressing. Serve in lettuce cups.

It would no longer be practical to give an elaborate recipe for fruit cake, so here is one more simple than I've given in other years. It is delicious. Pick over fruit carefully, chop rather than grind it:

- *Wartime Fruit Cake.
- 1 cup dried apricots
- 3/4 cup sugar
- 3/4 cup shortening
- 4 eggs
- 1 cup seedless raisins
- 1/2 cup candied cherries
- 1/2 cup candied orange peel
- 1/2 cup candied citron
- 1/2 cup blanched almonds
- 1/2 teaspoon grated lemon peel
- 2 cups flour
- 1/2 teaspoon salt

Boil apricots 1 minute, drain, then slice. Cream sugar with shortening, add eggs beaten until light and thick, then combine with fruit and almonds. Slice cherries, orange peel, and citron before measuring. Add flour sifted with salt and beat thoroughly. Pour into small, greased oven glass dish, cover with glass top and bake 1 1/2 hours in a slow oven, 275 degrees.

If you want sugar-saving suggestions, write to Lynn Chambers, Western Newspaper Union, 210 South Desplaines Street, Chicago, Illinois. Don't forget to enclose a stamped, self-addressed envelope for your reply.

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IT'S nice to dream about a nursery where children have all their clutter and playthings but this winter we will be thinking about ways and means for everyone to have their special interests, hobbies and pleasure right in whichever cozy room that may be heated easily. That is the way it was done in the "good old days"; and there is certainly no reason that we can't do it now with a few special ideas of our own in the way of efficiency and comfort. Why not make a gay toy chest that may be wheeled into the room? And why can't the lid be used for a play table?

You may have scraps of plywood or composition board that may be used for the chest. Even the wheels of this chest are cut out of wood, and here is a good chance to use some of those odds and ends of bright paint that you have saved from time to time.

NOTE—Mrs. Spears has prepared directions for making this chest with wooden wheels, folding table top, with full size

Curious Hair-Do

Young women among the Lolos, of southwestern China, mix in their long hair wool that has been dyed to match. A band over the head holds the hair and wool in place. It is just one of many curious hair-dos in various parts of the world.

MOROLINE PETROLEUM JELLY

Relative of Dinosaurs
Oldest living relatives of the gigantic dinosaurs of prehistoric times, it is believed, are the Komodo dragons, huge lizards found only in Komodo, Rintja, and Flores, islands in the east of Java. Their tails are short but some of the fearsome-looking beasts are ten feet long. They have long claws on their toes.

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