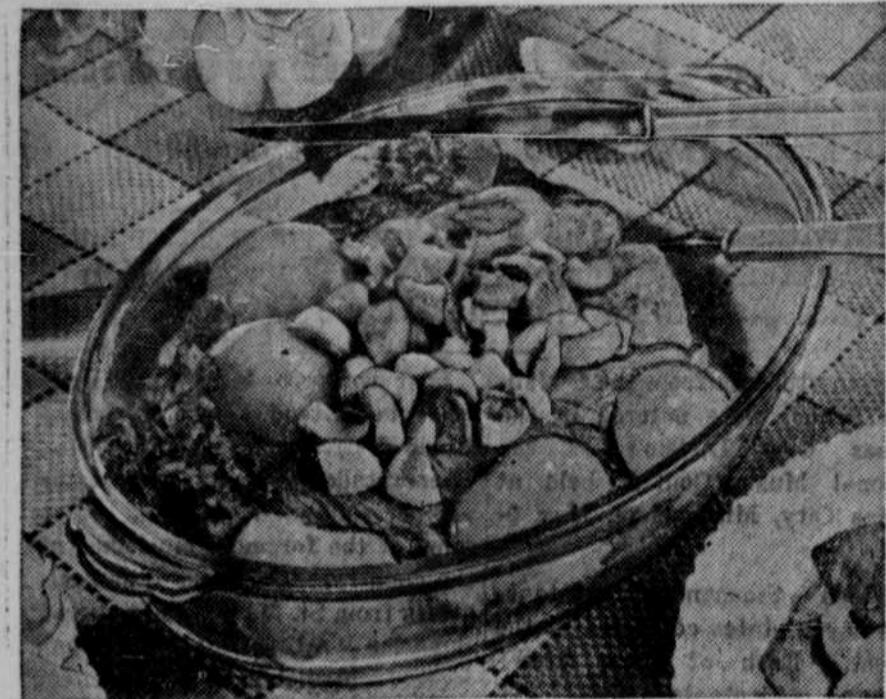


Household News

By Eleanor Howe



SOMETHING NEW AND DIFFERENT.
(See Recipes Below)

New Recipes for Your File

"Something old and something new" is just as important in menus as it is in a bride's costume.

It's a good idea, when you plan to experiment with something entirely new, to include in that meal one dish you know the family is really keen about. For instance, if the dessert is something very new and different, be sure that the main dish of your meal is one that's familiar and well-liked.

And, it's an excellent idea, when most of a meal is composed of family favorites, to include one new dish for a touch of variety. It may be a cut of meat that you haven't used before, prepared in an unusual manner; or perhaps it will be a vegetable that's new and strange to you; or it might be just an out-of-the-ordinary conserve or relish to supplement last summer's supply, which, by this time is probably running very low.

You'll find, here, an assortment of recipes for foods that are unusual and delicious. There's a new way of preparing shoulder of beef—in one of those easy casserole dishes you like to serve, where you don't want to spend too much time in the kitchen; serve the Baked Shoulder Steak with baked or scalloped potatoes, buttered green beans and rhubarb pie, and watch your family beam!

"Pork chop treat" served with a crisp, chilled salad of lettuce, apples, and dates, needs only a beverage, bread and a favorite dessert to make a completely satisfying meal and if you want to please the man of the family in any kind of weather, serve "pork chops delicious" with cheese biscuits, a simple green salad, lemon meringue pie and coffee.

Pork Chops Delicious.
(Serves 4)
5 pork chops (rib or loin)
2 medium size onions
½ cup rice (uncooked)
1 teaspoon salt
¼ teaspoon pepper
1 cup hot water
1 cup tomato puree
1 green pepper (minced)
1 clove garlic (grated)

Brown chops and on each chop place one slice of onion, then a tablespoon of rice (uncooked). Season with salt and pepper. Add water, cover and steam for ½ hour. Then top with tomato puree, mixed with the green pepper and garlic. Return to steamer and cook until rice is tender (about 30 minutes longer).

Baked Shoulder Steak With Apricots and Mushrooms.
(Serves 6)
1½ inch slice shoulder of beef (about 4 pounds)
4 tablespoons flour
2 teaspoons salt
½ teaspoon curry powder
½ cup tomato pulp
1 small 4-oz. can button mushrooms, or
½ pound fresh mushrooms, cut in quarters
1 tablespoon butter
12 halves canned apricots, (about half of a No. 2½ can)

Wipe meat with damp cloth and sprinkle with mixture of flour, salt and curry powder. Brown one side in a well-greased frying pan and place brown side up in a 2-quart glass casserole. Sift remaining flour mixture over the top of the meat. Spread the top of the meat with tomato pulp. Cover the dish. Bake in a moderate oven, allowing about 30 minutes to each pound. Slightly brown mushrooms in butter over low heat. Place on top of roast

when it is removed from the oven. Garnish with canned apricots and serve from the baking dish, which keeps the meat hot throughout the meal.

Cherry Roll.
Biscuit dough (2 cups flour recipe)
1 No. 2 can cherries
¼ cup light brown sugar
¼ teaspoon ground cinnamon
1 teaspoon lemon rind (grated)

Roll baking powder biscuit dough ½ inch thick. Drain cherries. Cover dough with cherries and sprinkle with brown sugar and cinnamon. Roll like a jelly roll and place in buttered loaf baking pan. Bake approximately 30 minutes in a moderately hot oven (375 degrees). Baste with cherry juice while baking. Serve with whipped cream or with hard sauce.

Pork Chop Treat.
Place seasoned pork chops, 1 inch thick, at one end of a large roasting pan. In the center, place a mound of good bread dressing seasoned with sage or poultry seasoning. At the other end put thinly sliced potatoes and thinly sliced onions, seasoned with salt and pepper. Dot with butter. Bake for 15 minutes in a hot oven (450 degrees) and then reduce heat to a moderate oven (350 degrees) and bake about 45 minutes longer.

Rhubarb Conserve.
(Makes 12 glasses)
1½ quarts rhubarb (diced)
8 cups sugar
½ cup seeded raisins
½ cup cold water
¼ cup orange juice
¼ cup orange rind (ground)
1 cup pecans (cut fine)

Place rhubarb, sugar, raisins, water and orange juice in kettle. Remove white membrane from the orange peel, and put peel through the food chopper, using the fine blade. Add to conserve, and bring mixture to a boil. Boil gently for 20 minutes. Add nut meats and cook 5 minutes longer. Pour into sterilized glasses and seal.

Lemon Meringue Pie.
1 cup sugar
¼ cup cornstarch
¼ teaspoon salt
½ cup cold water
½ cup boiling water
3 egg yolks
1 tablespoon butter
¼ cup lemon juice
1 teaspoon lemon rind (grated)

Combine sugar, cornstarch and salt. Add cold water; stir until smooth. Add boiling water and cook, stirring constantly, until mixture is clear and thick. Cook 3 minutes longer. Beat egg yolks; stir cooked mixture into them. Add remaining ingredients, return to flame and cook 1 minute. Pour immediately into baked pie shell. Top with meringue.

Meringue.
3 egg whites
6 tablespoons sugar
½ teaspoon salt

Beat egg whites partially; then add sugar slowly, beating until mixture is stiff. Bake in slow oven, (300 degrees) for 18 minutes.

Have You Ordered Your Copy of 'Household Hints'?

Eleanor Howe's booklet "Household Hints" is one you can't afford to be without—especially now that house cleaning time is here. It's a handy reference book that supplies the answers to so many puzzling questions—how to renew worn linoleum; what to do to keep wool from shrinking when it's washed; how to remove stains from porcelain sinks and tubs; and how to clean rugs with dry soap suds. You'll find hints on cooking and sewing, too—over 300 practical, tested household hints—for 10 cents! To get your copy of this booklet now, send 10 cents in coin to "Household Hints," care Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois.

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WHO'S NEWS THIS WEEK

By LEMUEL F. PARTON
(Consolidated Features—WNU Service.)

Specialist Shades From Precision Into Fantasy

NEW YORK.—It just happens that a specialist in bankruptcy law is the co-partner of General Trujillo of the Dominican Republic in installing the first of the European refugees in their island haven under the Trujillo plan. But, this specialist, John N. Rosenberg, New York lawyer, has, since the World war, been occupied with the large-scale human-race bankruptcy of war and famine in Europe, so he is entering no new field. He is president of the Dominican Resettlement association, which is co-operating with General Trujillo in what appears to be an absolutely unique experiment in giving 500 refugees a new start in the western world, with houses, roads, land, cattle and farm implements ready for them.

Mr. Rosenberg has helped liquidate and rebuild all sorts of financial and social wreckage, including Ivar Kreuger's International Match company. He is the author of "Corporate Reorganization and the Federal Courts," but he is also the author of another book called "Punchinello."

Fantasy, or at any rate, a play of the imagination, has occupied quite as much of his time as law and bankruptcy. He has painted hundreds of pictures, many of which are hung in good galleries, including the Fogg museum of Harvard. He is an etcher, lithographer and playwright, and Broadway has produced his plays. For six years he was associated with Kenneth MacGowan and Stark Young in backing the Provincetown theater. His short stories have appeared in many magazines. All this with time out to be counsel for the Irving Trust company.

The foregoing might suggest the activities of a tramp-drummer. But he is, instead, leisurely and meditative, an easy-going pipe-smoker who always seems to have a lot of time on his hands. Another of his books is "Pastel Expression." He is busy in communal, civic and philanthropic enterprises and in the immediate post-war years was head of the American Joint Distribution Commission for Europe. This took him to Russia, and he wrote a book about that, too—"On the Steppes." If there is to be a general European receivership—financial and cultural—he might as well take over. He is a native of Allegheny, Pa., educated at Columbia university.

THIS decade, it appears, will feature flaming youth among college presidents. The recalcitrant and unorthodox, and comparatively young, Maynard Hutchins of Chicago and Stringfellow Barr of St. John's college are shelling the academic ramparts in their drive against what they consider outworn educational technics. President James B. Conant of Harvard scores an assist in his observation that many college graduates can't read and write fluently, and Dr. Mary Ellen Chase, of Smith, finds undergraduates who don't know their ABCs. She says they find it difficult to use the dictionary because they don't know the alphabetical sequence of letters.

Young Educators Score Outworn College Methods

Messrs. Hutchins and Barr would scrap much of the present school curriculum and start rubbing in the great books of the ages, in which they find strong support by Mortimer J. Adler, with his challenging new book, "How to Read a Book."

In 1937, Mr. Barr burned his bridges behind him, when he and young Scott Buchanan, dean of St. John's, started their revolution. A native of Suffolk, Va., Mr. Barr attended the University of Virginia, was a Rhodes scholar and pursued post-graduate studies in Paris and at the University of Ghent, Belgium. He was in the ambulance service in the World war and taught at the Universities of Virginia and Chicago before becoming president of St. John's.

German Head in Norway Tops in Invektive Threat

IN THE earlier days of the Nazi movement, young Josef Terboven of Essen was up against stiff competition in intemperate language, but he was gifted in that line, was advanced rapidly and is now rewarded by the post of commissioner of German-held areas in Norway. For several years he headed the department of throwing a scare into small countries. He was governor of the Rhine Province

Patterns SEWING CIRCLE



the pattern includes a step-by-step sew chart.

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Pattern No. 8673 is designed for sizes 36, 38, 40, 42, 44, 46, 48, 50 and 52. Size 38 requires 4½ yards of 39-inch material without nap; 4¾ yards braid. Send order to:

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ASK ME ANOTHER ?

A Quiz With Answers Offering Information on Various Subjects

The Questions

1. Who designed the Stars and Stripes?
2. Is propaganda spread among the enemy a new idea?
3. What salary did George Washington receive during his terms as President?
4. At what degree of latitude is the equator?
5. How many gallons of fresh water must a large liner carry in crossing the Atlantic?
6. Is a peruke worn on the head, neck or foot?
7. Has the Nazi salute, the up-raised hand, been used by other people?
8. What is the oldest institution of higher learning in the United States, Yale university, Harvard, or the College of William and Mary?

9. What is meant by the caliber of a gun?
10. How often does a deer shed its antlers?

The Answers

1. Francis Hopkinson, a signer of the Declaration of Independence, designed the Stars and Stripes.
2. In old-time wars, messages were written on paper and tied to arrows to be shot to the enemy.
3. Washington received no salary during his terms as President.
4. Zero.
5. Large liners require more than a million gallons of fresh water, for one trip across.
6. Head (it's a wig).
7. It was formerly used as a sign of serfdom among slaves in Ancient Rome.
8. Harvard, founded in 1636.
9. Gun caliber is the diameter of the gun's bore, expressed either in inches or hundredths of an inch. Thus, a .45 caliber gun has a bore measuring 45/100ths of an inch in diameter.
10. Every year.



Final Age?
"I wonder if I'll live to be a hundred?"
"Not if you remain thirty-seven much longer, my dear."

Weighted Down
"You're looking downcast, old man. What's on your mind?"
"A piece of my wife's."

You can trust a fat man. He finds it difficult to stoop to anything low.

They 'Need' Him
"There are an awful lot of girls who don't want to get married."
"How do you now?"
"I've asked them."

Passing the Time
Waiting at the station for a train were a smart modern miss and a stern lady of uncounted years.

"Have a cigarette?" said the girl, politely offering her case.
"Me!" snapped the other.
"Why, I'd just as soon kiss the first man who passed!"

"So would I," agreed the girl blithely; "but have one while you're waiting."

Only Way
Conceited Actor—Last night I had the audience glued to their seats.
Candid Critic—That's one way of keeping them there.

THE CHEERFUL CHERUB

A Navajo blanket I happily own. I spread it out flat in my room And bathe in its glorious colors until My soul simply bursts into bloom.



Wise and Otherwise

THE average film star, says a statistician, only stays popular five years. After that her relatives go back to work.

Some people only give good advice because they're too old to set a bad example.

Economy, says Rueful Rupert, is spending as little as possible and getting no fun out of it.

Men's heads are getting larger, says a hat expert. On an average, hats are now two sizes larger than 20 years ago. I wonder what there's been in these 20 years for anyone to have swelled head about.

Penguins Like Peace

We all know that penguins can't fly, but few people are aware that baby penguins, who can swim almost as soon as they are born, take pebbles with them as ballast.

If penguins are disturbed they will promptly desert their nesting grounds. A few years ago this was proved when fishermen at Marcus island, off the southwest coast of Africa, caught penguins and used them as bait. The surviving birds left the island and have never returned, so the profitable trade in penguin eggs and guano was finished on Marcus. On Dassen, another island near by, more than half a million eggs and enormous quantities of guano are collected every season.

Egg-collecting starts in January. When the mother bird is robbed of an egg she will lay another and keep on doing it until she has laid 20 or so, instead of the customary couple.

Although Dassen is usually fog-shrouded, no ship steaming by sounds a foghorn—because the penguins would not take kindly to the noise.

KNOWN FROM COAST TO COAST—NEXT TIME BUY KENT 7 SINGLES EDGE 10 CIGARETTES BLADES 10c CUPPLES COMPANY, ST. LOUIS, MISSOURI

Zeal First

Rather have zeal without knowledge than knowledge without zeal.—Moody.

There's a Good Reason You're Constipated!

When there's something wrong with you, the first rule is: get at the cause. If you are constipated, don't endure it first and "cure" it afterward. Find out what's giving you the trouble.

Chances are it's simple if you eat the super-refined foods most people do: meat, white bread, potatoes. It's likely you don't get enough "bulk." And "bulk" doesn't mean a lot of food. It's a kind of food that isn't consumed in the body, but leaves a soft "bulky" mass in the intestines and helps a bowel movement.

If this is your trouble, you should eat a natural "bulk" producing food—such as one as the crunchy, toasted, ready-to-eat cereal, Kellogg's All-Bran. Eat it often, drink plenty of water, and "Join the Regulars." All-Bran is made by Kellogg's in Battle Creek. If your condition is chronic, it is wise to consult a physician.

Perfect Originality

A good imitation is the most perfect originality.—Voltaire.

"P.A." PUTS THE FUN IN ROLLED SMOKES!

SAYS TOMMY TRIMMER....
He's out on a spring tree-spraying job

PRINCE ALBERT IS THE EASIEST ROLLIN' AND HANDLIN' TOBACCO — IT'S THAT CRIMP CUT!

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