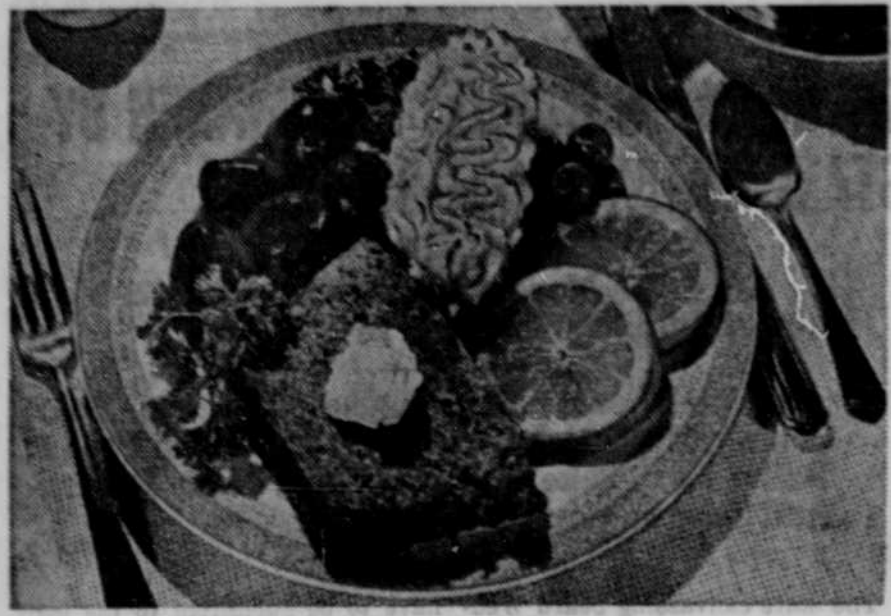


Household News

By Eleanor Howe



THE COMMUNITY SUPPER
(See Recipes Below)

So you're to manage the next community supper? And you're panicky about it! Of course it's a job to feed 200 people appetizingly and leave \$25 profit in the treasury. But it can be done! If you must eye the nickels when serving church or club suppers, study the following eight-point program for "feeding the multitude":

- (1) Pick a general chairman who can picture the job as a whole.
- (2) Appoint a responsible person in charge of each food.
- (3) Arrange the kitchen conveniently for the different jobs.
- (4) Prepare as many foods ahead of time as possible.
- (5) Have utensils ready and garnishes at hand.
- (6) Name a hostess to direct waitresses.
- (7) Plan a uniform method of serving.
- (8) Plan menus well ahead of time.

If the meat dish is different, the whole meal seems to have variety. And there's many a trick for serving thirty cents differently.

Take meat loaf, for instance. A ham loaf de luxe with a good mustard-horseshadish sauce will "make" any meal. Beef stew can be thickened a little, laded into dripping pans, covered with rounds or squares or diamonds of biscuit, and when baked it appears crusty and temptingly yours. If you wish to make it more "de luxe" bake and serve in individual casseroles.

For something different, plan for meat balls with rice. You can serve buttered turnips, and a salad made of cabbage, celery, green peas and temptingly yours. If you wish to make it more "de luxe" bake and serve in individual casseroles.

Now if pennies needn't be watched so closely and you want to do a fall or winter dinner up brown, here's a "ringer": Baked ham, raisin and cider sauce, raw vegetable salad, cranberry muffins, pumpkin pie, coffee, or milk.

Ham Loaf de Luxe.

(Serves 50)

- 5 pounds smoked ham (ground)
- 3 pounds veal (ground)
- 1/2 cup green pepper (minced)
- 1/2 cup onion (chopped)
- 2 teaspoons salt
- 1/2 teaspoon pepper
- 8 eggs (beaten)
- 1 quart tomato soup (canned)
- 1 quart bread crumbs or uncooked cereal

Combine the meat, green pepper, onion and seasonings. Add beaten eggs, tomato soup, and bread crumbs or uncooked cereal. Pack into bread loaf pans and bake in a moderate oven (350 degrees) for 1 1/2 hours.

Beef Stew With Biscuits.

(Serves 50)

- 9 pounds beef round (cut into 1-inch cubes)
- 2 cups flour
- 1 cup hot beef drippings
- 3 quarts boiling water
- 1/2 teaspoon peppercorns
- 2 bay leaves
- 1 quart turnips (diced)
- 1 quart carrots (diced)
- 1 cup onions (sliced)
- Salt and pepper to taste

Cut beef into 1-inch cubes. Dredge in the flour and brown in hot beef drippings. Place in kettle and add boiling water. Cook slowly for 2 to 3 hours. Add peppercorns and bay leaves. Add carrots and turnips 1 hour before serving. Add salt and pepper. If necessary, thicken with flour paste. Serve hot with baking powder biscuits on top.

Meat Balls With Rice.

(Serves 40 to 45)

- 4 pounds beef (ground)
- 3 pounds pork (ground)
- 2 onions (minced)
- 2 cups rice (uncooked)
- 2 cups cracker crumbs
- 4 eggs (beaten)
- 4 tablespoons salt
- 1 teaspoon pepper
- 2 cups milk

Combine ingredients and mix well. Form into balls. Place in shallow roasting pans. Pour over 2 quarts tomato sauce or tomato soup. Cover pans. Bake in a moderate oven

Easy Entertaining.

"Easy Entertaining" was written for homemakers who occasionally run out of ideas on what to serve at tea parties, fall and winter bridge parties, and many other kinds of parties. It is an aid to those who would like to serve something a little different, to give the occasion a festive air.

For your copy write to "Easy Entertaining," in care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, and enclose 10 cents in coin.

(350 degrees) for 1 1/2 to 2 hours, turning the meat balls several times during cooking. Add water if necessary, during the baking.

Cider and Raisin Sauce.

- (Serves 12)
- 1 cup sugar
 - 1/2 cup cornstarch
 - 1/2 teaspoon salt
 - 1 quart cider
 - 1 cup seedless raisins
 - 6 small pieces cinnamon
 - 12 whole cloves

Mix sugar, cornstarch, salt, cider and raisins together. Place spices in a cheesecloth bag and add to mixture. Boil gently for 15 minutes. Remove spice bag and serve hot sauce over ham.

Cabbage and Celery Salad With Peas.

(Serves 25)

- 4 No. 2 cans peas (2 quarts)
- 2 1/2 quarts cabbage (shredded)
- 2 quarts celery (diced)
- Pimiento (cut fine)
- Salt to taste
- Mayonnaise
- 3 heads lettuce

Drain peas (reserving liquid for soup, gravy, etc.) and chill. Add cabbage, celery, pimiento, salt and mayonnaise, and mix well. Serve on crisp lettuce leaves.

Lemon Cream Scones.

(Makes 30 scones)

- 2 cups flour (sifted)
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 tablespoon sugar
- 4 tablespoons butter or other shortening
- 1 teaspoon lemon rind (grated)
- 2 eggs
- 1/2 cup light cream
- 1 1/2 tablespoons lemon juice
- 3 tablespoons sugar
- 1 teaspoon lemon rind (grated)

Sift flour, baking powder, salt and the 1/2 teaspoon of sugar together. Cut in butter and add 1 teaspoon grated lemon rind. Reserving 1 tablespoon egg white for glaze, beat remaining eggs well and add cream. Combine with flour mixture. Add lemon juice and stir until soft dough forms. Turn out on slightly floured board and knead 30 seconds. Roll dough to 1/4-inch thickness and cut into 3-inch squares, then cut each square from corner to corner, making triangles. Place on ungreased baking sheet. Brush tops lightly with slightly beaten egg white and sprinkle with mixture made of 3 tablespoons sugar and 1 teaspoon grated lemon rind. Bake in a hot oven (400 degrees) 12 minutes, or until brown. Before serving, spread with orange marmalade and reheat.

Cabbage and Carrot Salad With Peanuts.

(Serves 25)

- 5 quarts cabbage (shredded)
- 20 carrots (grated)
- 2 1/2 cups peanuts (chopped)
- 2 cups salad dressing

Mix together the cabbage, carrots, peanuts and salad dressing. Chill thoroughly and serve.

HOUSEHOLD HELPS

Add finely cut mint leaves to orange juice and chill. Just before serving add 1 cup pale dry ginger ale to each two cups of orange juice.

For variety sprinkle some grated cheese over the top of raisin, apple or mince pie and heat for five minutes in a moderate oven. Serve at once.

WHO'S NEWS THIS WEEK

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

NEW YORK.—It probably isn't safe to score the runs, hits and put-outs of this war too definitely, but it looks as though the retirement of scraggly old Gen. J. B. M. Hertzog from South African politics could well be put down as a count for England. The former premier, a stubborn hold-out against war aid or closer alliance with Britain, relinquishes his leadership and resigns from the reunited Nationalist party.

He had formed this party early in the war, to unite dissident elements after his bitter political enemy, the durable Gen. Jan Smuts, had wrested the premiership from him on the issue of closer adherence to the British empire and its war aims. The issue was fairly close and he recruited formidable opposition. His withdrawal appears to make this particular outpost of empire much safer for the British.

He would have made a good breathitt county feudist, with a quick trigger-finger and a long memory. He fought like one, in the hills and the veldt in the Boer war and of his ragged mustache and handscreable white beard an interviewer once said: "His whiskers bristled when I mentioned England."

Calling himself a "loose associationist," he has sought to make the tie with Britain looser and looser. He has been no apologist for Chancellor Hitler, but most of his views and attitudes have been those of a believer in the authoritarian state. He vigorously has opposed votes, beer and property for the blacks and has elaborated, with great intellectual facility, a scheme for a disciplined state, in which the supremacy of white culture is the keystone.

He is a Johannesburg lawyer and politician, brilliantly educated, the son of a Dutch clergyman. A stern old pietist, with the sharpest tongue in the commonwealth, he scolds the burghers for their unseemly behavior.

In the spring of 1929, the current high kicking and low thinking stirred him to an atrabillous outbreak in which he said all this foolishness would be punished in a few months by the worst crash the world had ever known. He advised all hands to hide or bury anything they might have. Similar predictions have given him somewhat the role of a prophet in South Africa. "Old Jeremiah was right," they are apt to say.

With the equally tough and bellows old General Smuts he has engaged in much bare-handed political milling for years, although they once were allies. General Hertzog became premier in 1933 and General Smuts never ceased firing until his victory last fall.

FRANK LLOYD WRIGHT, the most famous architect, sees the doom of the big city and the main hope for happy days in a generally de-centralized cosmos. Having heard him lecture several times, I cannot help thinking there is much wistful thinking in his prophecy.

Trapped in any big city, Mr. Wright should soon be a hospital case. Ever since he came from the prairie town of Richland Centre, Wis., he has had a feud with the big towns. He now finds a new ally in the imminence of bombing.

One of the world's great innovators, if not rebels, in architecture, he has won far more acclaim in other countries than his own. His greatest achievement was the Imperial hotel, in Tokyo. His unique blend of aesthetics and utility, passionately expounded in a wide philosophical context has stirred controversy, but always seized attention. In person, the unrelenting foe of the city is a big-town citizen, custom-made from tip to toe, easy and assured, but not urbane, because he's too displeased with cities.

HEADING the U. S. government's new flying wedge against Nazi propaganda in Latin-American countries is the genial James W. Young, chief of the bureau of foreign and domestic commerce. Mr. Young is chairman of the newly formed committee on communications, with \$3,000,000 to spend. Mr. Young was the first experienced business man to head the above bureau. At the age of 42, he had retired with a comfortable fortune as chairman of the board of the Lane Publishing company of Chicago.

NATIONAL AFFAIRS

Reviewed by CARTER FIELD

Republicans in Washington ask who will be leader of their party... Many criticisms muzzled by the elections to be aired now.

WASHINGTON.—National political observers are asking: Who is going to be the leader of the Republican party?

Wendell Willkie is going to be a big figure, of course, for some years to come, but while he will be the titular leader, the rank and file of the party will really be searching for somebody new.

Republicans do not go in for renominating men who have been defeated. Charles E. Hughes was not renominated in 1920. He was scarcely mentioned. Yet he had made a very strong race in 1916, and was far and away bigger in every respect than the man the 1920 convention nominated.

There is another point about Willkie. He has announced that he will resume the practice of law. The probability here is that he will go politically—the way of John W. Davis. Willkie has enjoyed a substantial income now for 10 years. It does not take any man's family long to grow up to a big income. It is very difficult for a family's financial "necessities" to be reduced.

This will make it very likely, to put it mildly, that Willkie will have to seek big fees. That is what John W. Davis did, and if Willkie does seek big fees he will be even more branded as connected with the "big interests" than he was in the campaign just ended.

HOOPER UNLIKELY CONTENDER

Herbert Hoover, the only living ex-President, always aspires to the leadership of the party, but it would be more than surprising if he can attain it. Too many of the top sergeants of the party regard him as political poison. Those who thought Hoover effective on the stump in the Willkie campaign had great difficulty persuading local politicians to arrange meetings for him. The view of the local leaders was that Hoover would do the cause more harm than good.

It is not a question of intellectual reasoning. It is not a question of whether Hoover is right or wrong in his defense of his own administration. The facts are never important in politics. It is what people think that is important, and too many people just naturally think Hoover is bad medicine.

Alfred M. Landon has never been important since his defeat in 1936, if one excepts the brief interlude at the Philadelphia convention, when he controlled the Kansas delegation.

Gov. Harold E. Stassen of Minnesota might have become the logical leader if he had made a better showing in his own state this time.

Sen. Arthur H. Vandenberg's triumph was spectacular in Michigan, but here again the Republicans seem to regard as showman any man who has tried and failed for the big nomination a few times.

CAMPAIGN SILENCE ENDED

Now that the election returns have passed into history, we will hear a lot of things and see some fireworks on which there has been a time fuse until the count of the ballots had been concluded.

One of these is a tremendous Democratic protest against the shipping of machine tools to Soviet Russia. Many Democrats in the house and senate would have broken out about this before now had it not been for the fear that what they said might have an effect on the presidential campaign.

William S. Knudsen's pointed remarks that the production of aircraft in this country encountered a bottleneck because of the scarcity of machine tools made a deep impression on many senators and representatives. Then when they found that part of our machine tools were being released to the Communists, thus slowing down future production of airplanes in this country both for our own national defense and for Britain, some of them went straight through the ceiling.

During the campaign, of course, senators and representatives who have talked at all have talked with the intention of helping the candidates they wanted to win. Plenty of the Democrats disagreed profoundly with President Roosevelt. Plenty of the Republicans disagreed just as profoundly with Wendell Willkie.

Here Comes The Bride

By D. J. WALSH
(Associated Newspapers) WNU Service.

GIRLS, it was absolutely wonderful! Marcella's dress was a dream—white satin, a lace veil with orange blossoms and an exquisite shower bouquet, and guess what? Rosalind paused, then added solemnly: "I caught the bride's bouquet! You know what that means."

"It doesn't mean anything," commented Miss Blake, the president's secretary. "I caught one once. But if I ever do marry," she added thoughtfully, "I shan't have a big, elaborate ceremony. I'd rather be married quietly without any fuss or feathers."

"Oh, applesauce!" cried little Gladys Murphy, the switchboard girl, "every girl wants to have a swell wedding with bridesmaids and Lohengrin and 'Oh, Promise Me' 'n' everything!"

"Well," said Rosalind complacently: "I have decided that Gerald and I are going to have a church wedding."

"It is to be hoped," Miss Blake remarked as she turned to her desk, "that your young man agrees with you."

Miss Blake's insinuating comment stuck irritatingly in Rosalind's mind as she began typing letters. She had a feeling that Gerald was not entirely in sympathy with her elaborate plans but she felt sure she could talk him over. She would bring up the subject again that evening and when he saw how her heart was set on it, he would not oppose her.

But, surprisingly enough, Gerald did oppose her. "Rosalind, dear," he said, holding her hand in his and stroking it softly, "You know I've had to work hard for everything I've got. I've felt happy because I've saved enough to furnish a home for us and something in the bank. If we were to have this big wedding it would cost a good deal. I can't afford it, darling, and," he added soberly, "neither can your father."

"Oh, Gerald," cried Rosalind, her blue eyes filling with tears, "you don't understand. All my girl friends have had big weddings with writeups in the papers and wonderful presents and I'd be ashamed if we just got married quietly." She saw him frown slightly and added quickly: "Of course that's not the real reason, honey. It's because I want every one to see what a splendid man I've got."

But Gerald did not soften to her flattery as she hoped and she went on pleadingly: "Don't worry about daddy. He always gives me what I want and the money comes somehow."

Gerald thought of the pale, careworn man who was "Daddy," and tried to steel his heart against Rosalind's blandishments. If he weakened now he might expect the same dull, money-grubbing future for himself. He was lost for a moment in deep thought, then turned to the waiting Rosalind and put his arm tenderly around her. "Dearest," he said, "you know I love you and if you can't be happy without this big wedding, I'll have to see what I can do. We'll have to postpone it, though, because I'll have to save more money."

"Postpone our wedding, Gerald?" Rosalind faltered, her eyes widening in dismay. "Why, I've told Mr. Raine I was leaving the fifteenth and he's engaged another stenographer in my place."

"Perhaps I can get some night work," said Gerald. "I won't be able to spend as much time with you, but in that way I can save enough extra money by spring. I think I'll go out and see Tom McArdle about it now."

Before Rosalind could realize it, she was alone, rather puzzled and forlorn at the turn her affairs had taken. As she was kissing Gerald good-by, she had murmured something to the effect that they might live with her parents for a while. "Nothing doing, honey," Gerald had answered. "When we're married we're going to live in our own home by ourselves."

Time lay rather heavy on Rosalind's hands after that. The only evening Gerald was able to spend with her was Sunday, and Sunday evenings seemed far apart. She was delighted when Gerald phoned one Saturday afternoon saying he had to drive out to Hixton and asking if she would like to go along.

man disappeared into a back room after a whispered conversation with Gerald.

"What a queer old man, Gerald," whispered Rosalind.

"He was an old friend of my father's, dear," returned Gerald. "He's really a good sort."

The door opened and in marched the old man, attired to their astonishment, in the full military regalia of his lodge and carrying a flute. Raising this to his lips, he played in a brisk, whispering tone the wedding march from Lohengrin.

"What does this mean, Gerald?" demanded Rosalind, trembling.

"Dearest," he said, drawing her to him gently, "Mr. Jones is a justice of the peace and I have our marriage license in my pocket."

Rosalind's mind was a chaos of emotions. Gerald was silent and she stole a glance at his face to meet a look so full of love and longing that she could not refrain from giving assent. At her nod, the solemn, fantastic old man bent his beplumed head and began to read the service. He had to stop once to hush the dog who had begun an excited barking at seeing a cat through the window. Then she was aware that Gerald was slipping a gleaming circlet on her finger and presently they were out in the car again.

"Well, sweetheart?" asked Gerald, lifting her face to his.

"Well, Gerald," she laughed softly, happily; "it wasn't a church ceremony, but, then, neither was it a quiet, home wedding."

ANOTHER ROAD TO ROME
By DUFORD JENNE
(McClure Syndicate—WNU Service.)

ANNE'S heart gave its queer little jump, just as it always did, when she heard Kent's clear voice over the telephone.

"Hello, Anne," the voice came with a swift tender touch on her name. "There is danger ahead. I have just been tipped off by father's secretary that Dad is driving out to see you. You can guess why he is coming—to try to convince you that you should not marry his son. Don't—"

"Oh, Ken—" she cried in dismay. "Remember—you belong to me, and no one can take you from me. Let him argue; he will do it gently. But—and here's the point—don't pay any attention to what he says. Just as soon as I can get my car, I am coming hot on his trail."

She turned from the telephone with the gay "remember" chiming softly in her ears, but the next moment her thoughts were dark. She knew his father as did everybody in her suburban town as a great and successful city lawyer.

She dreaded the thought of meeting him and her thoughts were anything but happy. In the midst of her troubled musing, the doorbell rang. When she opened the door, she faced a tall man whose bulk frightened her. She knew in a glance it was Kent's father.

Set of Shelves From Spools and Can Lids

By RUTH WYETH SPEARS

THE other day I went to a Hobby Show and there, hanging on the wall with a blue ribbon pinned on it, were the spool shelves from SEWING Book 3! Of course, I searched out the proud girl who had made them, and she told me that she had also made the end table of spools that is in Book 5. I felt most as proud as she did. All her friends are saving spools for her and her urgent



need at the moment was, "something to make for Mother for Christmas."

Here is my suggestion. An adorable set of three corner shelves made of a lid from a tin candy box, one from a cracker can and a coffee can put together with wire, spools and two beads. These shelves were painted cherry red and hung up with a brass hook to hold salt and pepper shakers, vinegar cruet, and other things for making salads. Any homemaker will think of a dozen places where this handy set of shelves could be used. All the directions are here in this sketch.

There is time to make the hanging book shelves in Book 3, or the end table in Book 5, before Christmas, if you mail your order for these booklets today. Send order to:

MRS. RUTH WYETH SPEARS
Drawer 10
Bedford Hills New York
Enclose 20c for Books 3 and 5.
Name
Address

Pull the Trigger on Lazy Bowels

When constipation brings on acid indigestion, bloating, dizzy spells, gas, coated tongue, sour taste and bad breath, your stomach is probably "crying the blues" because your bowels don't move. It calls for Laxative Senna to pull the trigger on those lazy bowels, combined with good old Syrup Pepsin to make your laxative more agreeable and easier to take. For years many Doctors have used Pepsin compounds, as agreeable carriers to make other medicines more palatable when your "taster" feels easily upset. So be sure your laxative contains Syrup Pepsin. Insist on Dr. Caldwell's Laxative Senna, combined with Syrup Pepsin. See how wonderfully its herb Laxative Senna wakes up lazy nerves and muscles in your intestines, to bring welcome relief from constipation. And see how its Syrup Pepsin makes Dr. Caldwell's medicine so smooth and agreeable to a touchy gut. Even finicky children love the taste of this pleasant family laxative. Buy Dr. Caldwell's Laxative Senna at your druggist's today. Try one laxative that won't bring on violent distaste, even when you take it after a full meal.

Me and I
If a man should importune me to give a reason why I loved my friend, I find it could not otherwise be expressed than by the answer, "Because he was he; because I was I."—Montaigne.

Relief At Last For Your Cough

Creomulsion relieves promptly because it goes right to the seat of the trouble to help loosen and expel germ laden phlegm, and aid nature to soothe and heal raw, tender, inflamed bronchial mucous membranes. Tell your druggist to sell you a bottle of Creomulsion with the understanding you must like the way it quickly allays the cough or you are to have your money back.

CREOMULSION For Coughs, Chest Colds, Bronchitis

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ADVERTISING represents the leadership of a nation. It points the way. We merely follow—follow to new heights of comfort, of convenience, of happiness.

As time goes on advertising is used more and more, and as it is used more we all profit more. It's the way advertising has—

of bringing a profit to everybody concerned, the consumer included