

# Household News

By Eleanor Howe



## PUDDING FAVORITE AS MEAL TOPPER-OFFER

(See Recipes Below)

### DESERVING DESSERTS

Once upon a time a friendly neighbor living close to our house in a small friendly town used to say over and over, "But a dinner just isn't a dinner unless you top it off with a 'deserving dessert!'" And when I pressed him to explain to me just what he meant by a "deserving dessert" he explained that it was a dessert which was so good that even at the end of a man's meal it still deserved to be eaten.

After all, men, bless them, do like their desserts and so in this column today—I am giving to you a number of brand new, easy-to-make recipes for deserving desserts.

All but one, and that's a recipe for a deserving salad. And the reasons I am featuring this lovely salad recipe with all the dessert recipes are these: First, it makes one of the best-to-eat salads I have ever tasted. And second, I have a theory that while men like desserts a good many of them simply do not eat as many salads as they should.

So, some time, serve this salad in your dinner menu; then top it off with any one of these desserts and not alone will the man of the family have had his favorite meal toppler-off, but he will have had a health giving, vitamin containing dish as well.

#### Tomato and Ham Salad.

(Makes 10 servings)

1½ cups water  
2 10-ounce cans condensed tomato soup  
4 tablespoons unflavored gelatin  
1 cup cold water

1 3-ounce package cream cheese  
4 teaspoons prepared mustard  
1 tablespoon prepared horseradish  
½ teaspoon salt  
4 tablespoons lemon juice  
1 cup salad dressing  
1 pound boiled ham (3½ cups chopped)  
3 hard-cooked eggs

Lettuce  
Heat water and soup together in 1½-quart saucepan until boiling. Remove from heat. Soak gelatin in cold water for 5 minutes, then dissolve in hot soup. Blend together cream cheese, mustard, salt, lemon juice and horseradish. Add a little soup to mixture, stirring constantly; then return to remainder of hot soup, mixing well. Cool. When mixture begins to thicken, fold in salad dressing and ham. Rub a 2-quart, heat-resistant glass baking dish with oil. Arrange slices of hard-cooked egg around the sides, reserving some for the top. Pour in tomato-ham mixture. Allow to gel. Garnish top with slices of hard-cooked egg and serve with lettuce.

#### Chocolate Fluff.

2 squares baking chocolate  
1 cup milk  
3 tablespoons butter  
3 tablespoons general purpose flour  
½ cup sugar  
3 egg yolks  
1 teaspoon vanilla extract  
3 egg whites

Put chocolate and milk in top of a double boiler and heat until chocolate has melted; beat with rotary egg beater until mixture is well blended. Place butter in a saucepan and melt. Stir in the flour, sugar and salt. Then immediately add the chocolate milk and cook mixture over direct heat until it thickens, stirring constantly. Cool, stir in the unbeaten egg yolks, and add vanilla extract. Beat egg whites until stiff and fold the cooled chocolate mixture into them. Pour into a buttered baking dish; set baking dish into a pan of hot water, and bake in a moderate oven (350 degrees) approximately 1 hour and 15 minutes, or until mixture will not adhere to knife blade. Serve at once with whipped cream.

#### Red Raspberry Snow Balls.

(Makes 6 snow balls)

¼ cup butter  
½ cup sugar  
1 cup general purpose flour  
1 teaspoon baking powder  
¼ teaspoon salt  
¾ cup milk  
2 egg whites (beaten)

#### More About Deserving Desserts.

Speaking of Deserving Desserts—I want to tell you about my small 10¢ cook book entitled "Easy Entertaining." From cover to cover, it is packed not only with new and unusual recipes, but also with menu suggestions and ideas for entertaining easily and happily—for making guests feel they are truly welcome while the hostess has ample time left to enjoy these same guests when they arrive.

To secure your copy just send 10 cents in coin to Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois.

Cream the butter. Add sugar and beat well. Sift the flour, baking powder, and salt together. Add alternately with the milk and then fold in the beaten egg whites. Steam in small buttered molds for 30 to 35 minutes. Serve with red raspberry sauce.

**Red Raspberry Sauce.**  
½ cup butter  
1 cup Confectioner's sugar  
1 cup crushed raspberries

Cream the butter and add sugar slowly while beating thoroughly. Add raspberries. To serve, pour over hot steamed snow balls and serve at once.

**Orange Dessert Squares.**  
(Makes 15 servings)

½ cup shortening  
½ cup sugar  
2 eggs (separated)  
2 cups flour  
2 teaspoons baking powder  
¼ teaspoon salt

¾ cup milk  
2 tablespoons orange rind (grated)

Cream the shortening and add sugar gradually. Blend in the egg yolks. Sift together the flour, baking powder and salt and add to the creamed mixture, alternately with the milk. Beat the egg whites until stiff but not dry, and fold into the batter with the orange rind. Bake in a greased 9-inch by 16-inch pan in a moderately hot oven (375 degrees) for about 30 minutes. Cut in squares and serve hot with orange sauce.

**Orange Sauce.**  
¾ cup sugar  
2 teaspoons cornstarch  
½ teaspoon salt  
1 cup boiling water  
1 teaspoon butter  
½ cup orange juice  
2 tablespoons orange rind (grated)

Combine sugar, cornstarch and salt. Add boiling water, stirring constantly. Cook, stirring frequently, until the mixture is clear and thick (about 15 minutes). Add butter, and the orange juice and rind.

**Surprise Dessert.**  
(Serves 10)

½ cup butter  
1 cup sugar  
2 eggs  
¾ cups graham cracker crumbs  
1 cup milk  
¾ cup walnut meats  
2 teaspoons baking powder

**Topping.**  
1 cup crushed pineapple, with juice  
1 cup sugar

Cream the butter, add the sugar and blend well. Add the well-beaten egg yolks. Combine the ground graham cracker crumbs with baking powder and add alternately with the milk. Add the walnut meats and then carefully fold in the egg whites which have been beaten until stiff but not dry. Pour into a greased 8-inch by 8-inch pan and bake in a moderate oven (350 degrees) for 35 minutes. To make the topping, boil pineapple and sugar together about 8 minutes or until syrup-like in appearance. Chill and pour over top of cool cake. Let stand in refrigerator until ready to serve. Cut in squares and garnish with whipping cream.

**EXPERIMENT WITH '75'.**

It is still more impressive to realize that this cannon is almost half the size of the favorite fieldpiece of the French army, the famous "75." Actually, our own army has fired a 75-millimeter gun from an airplane.

Incidentally, while no official announcement has been made that the army plans using 75s in airplanes as a regular practice, there was of course no earthly point in making the experiment if the ordnance officers did not have that in mind. Some of the bigger of the new airplanes, it is estimated, could be equipped with them to advantage, and probably are being so equipped.

It is also assured here, by experts, though there has been no announcement from London on this point either, that the new big British fighters are being equipped with

There's no copyright on the idea if the Hollander's want to slip a rabbit's foot or a four-leaf clover in his pocket when he isn't looking.

Ernst Udet, famous World war ace and contriver of their parachute attack, is as full of superstitions as Frazer's golden bough. Flying a plane for the first time, he carves the initials of his best girl on the back seat. He, and many other German fliers will not wear a pair of gloves on a flight unless they have been flown in another plane. It all sounds a bit jittery for super-men.

Obviously this sort of information is a military secret of the deepest nature, never to be disclosed until the full advantage of its surprise nature has been attained in actual fighting.

(Released by Western Newspaper Union.)

## NATIONAL AFFAIRS

Reviewed by  
CARTER FIELD

**Explosives for defense held up by nitrate shortage . . . British warplanes use larger cannon than generally realized.**

(Bell Syndicate—WNU Service.)

**WASHINGTON.**—A visitor from Mars, studying war and anti-war hysteria in the United States today, might have some startling observations to make.

He would certainly report, in his letters to the folks back on Mars, that the people of the good old U. S. A. and its government as well were very stupid in permitting extraneous issues to hold up their preparations to defend themselves against attack.

He would be mystified, for example, when he found out that the No. 1 essential for warfare—explosives, was being held up by a controversy over government ownership! And not government ownership NOW, but the possibility of government ownership AFTER the war!

It so happens that explosives, according to army and navy experts, are lagging way behind airplanes, ships and even tanks. Everybody has known this for a long time, as a matter of fact ever since the war in Europe broke out. Democracies move slowly, we are told, and there was little hurry to do anything about it.

#### MODERNIZE MUSCLE SHOALS

But recently the government decided to do something about that old-fashioned nitrate plant at Muscle Shoals. Everyone knew the processes for which that plant was intended were obsolete, but it seemed a simple matter to bring them up to date. It was, but it could be done only with materials the duPonts could supply, if it were to be done quickly. The duPonts were eager to help. BUT—they wanted assurances that after the war was over the government would not use the duPonts' own devices to produce cheap nitrates for fertilizers, and thus compete with the duPonts' own fertilizer business.

But no! The government had no idea of giving any such assurances. It wanted the duPonts to furnish the very elements the government has needed, all these years, to go into competition with the duPonts.

So that particular supply of nitrate for explosives was held up. The new machinery to modernize the Muscle Shoals plant is now "on order."

Then there is another case which would puzzle our Martian visitor. For airplanes aluminum is of the essence. The O. P. M. has just issued priorities to restrict other than military uses of this metal. The day after those orders were issued Harold Ickes told reporters he had declined an offer from the Aluminum company to install another plant near Bonneville. His reason: that if the aluminum company took any more power from Bonneville than already negotiated for, there might not be enough for municipalities desiring public ownership plants!

Wonder what our Martian would think about that!

• • •

**British Planes Carry Large Cannon**

To anyone who has ridden in an airplane, the notion of shooting a cannon from one conjures up all sorts of horrible possibilities. Perhaps very few people for that reason realize the size of the cannon actually in use by the British in airplane fighting. The new fighting planes made in the United States for the British must of course be equipped to carry these guns.

Actually the cannon used by the British so far are of 37-millimeter caliber. That means that the diameter of the projectile is approximately 1½ inches.

Thus the shell fired by a 37-millimeter cannon from an airplane is nearly five times the diameter of the rifle or machine-gun bullet.

#### EXPERIMENT WITH '75'

It is still more impressive to realize that this cannon is almost half the size of the favorite fieldpiece of the French army, the famous "75."

Actually, our own army has fired a 75-millimeter gun from an airplane.

Incidentally, while no official announcement has been made that the army plans using 75s in airplanes as a regular practice, there was of course no earthly point in making the experiment if the ordnance officers did not have that in mind. Some of the bigger of the new airplanes, it is estimated, could be equipped with them to advantage, and probably are being so equipped.

It is also assured here, by experts, though there has been no announcement from London on this point either, that the new big British fighters are being equipped with

There's no copyright on the idea if the Hollander's want to slip a rabbit's foot or a four-leaf clover in his pocket when he isn't looking.

Ernst Udet, famous World war ace and contriver of their parachute attack, is as full of superstitions as Frazer's golden bough. Flying a plane for the first time, he carves the initials of his best girl on the back seat. He, and many other German fliers will not wear a pair of gloves on a flight unless they have been flown in another plane. It all sounds a bit jittery for super-men.

Obviously this sort of information is a military secret of the deepest nature, never to be disclosed until the full advantage of its surprise nature has been attained in actual fighting.

(Released by Western Newspaper Union.)



## WHO'S NEWS THIS WEEK

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

**NEW SWEET PEAS**

A NEW, more vigorous, longer-blooming, heat-resistant sweet pea family has been introduced to the gardening world. It is the spring flowering sweet pea.

Because of their newness, spring flowering sweet peas are as yet available in only seven colors. Three All-American prize-winners were introduced last year: Rose pink, blue, and lavender. The new ones this year are white, clear pink, light lavender, and mauve.

The new sweet peas are grown just like other types now in general use. They may be planted outdoors as soon as the soil can be worked. For best results the soil should be spaded to a depth of 18 inches, and the lower 12 inches mixed with fertilizer, preferably well-rotted manure. The trench should then be filled with the soil-fertilizer mixture to within six inches of the top, and the seed planted one inch deep in this shallow trench.

The general knows island soldiering, from whacking his way through the jungle with a machete, which he did as a private, to running the army there, which he does as a general. He is known as a soldier's soldier, never involved in politics or army controversy, a skilled specialist in military techniques, of which he has been both a diligent student and teacher in the army schools.

His home town is White Haven, Pa., and he works hard to make Manila seem like home, in spite of threats, challenge and tension in the Far East. He was one of those small-town boys who fell in step with the village band music in 1898 and marched off to the Spanish-American war to the tune of "There'll Be a Hot Time in the Old Town Tonight," and kept right on marching, in the Philippine campaign and every other major and minor excitement in which we were involved. He was on the Mexican border in 1914, with the A.E.F. in France and with the army of occupation in Germany, gathering chevrons and medals on the way up.

In between these exercises, he was teaching military science at the Shattuck school in Fairbanks, Minn., serving as instructor and later commander of the Army War college and commanding the general staff school at Fort Leavenworth, Kan.

Whatever we may think of our historic little crow-hops in the direction of manifest destiny, they have trained some good men if we ever have manifest destiny thrust upon us.

**R**EPORTS about many of the Nazi leaders, including Herr Hitler, consulting seers and astrologers, carrying talismans and reading dream books came over **Talisman Might Defeat the Nazis** here back in the days when many of the citizens thought they were nice people, and were amused by their little human failings. Hence the dossier on Gen. Friedrich Christian, when he flew the Do-X to this country nearly a decade ago, was not inspired by ill-will or propaganda when it recorded his various devices to exorcise the demons of ill-luck. After the blitzkrieg, the general became runner-up for Dr. Seyss-Inquart, in the ball-and-chain department in Holland, and just now, as military commander for that area, is dealing plenty of bad luck to the natives. He says he is "taking steps." That meant executions a few days ago.

When the Do-X landed here in 1931, one young woman reporter was quite lyrical about the "handsome and gallant commander, with his mischievous blue eyes, bushy brows, and warm, ingratiating smile." He told about his good-luck horseshoe, nailed in the cabin of the huge flying boat, and as necessary to its operation as a compass. It was an English horseshoe which he had picked up on the battlefield of Mons. in the World war. Many times, it had saved him from disaster, he said, and he could expect trouble if he ever let it lose its shine, and it doesn't work well unless he does the polishing.

Actually the cannon used by the British so far are of 37-millimeter caliber. That means that the diameter of the projectile is approximately 1½ inches.

Thus the shell fired by a 37-millimeter cannon from an airplane is nearly five times the diameter of the rifle or machine-gun bullet.

**EXPERIMENT WITH '75'**

It is still more impressive to realize that this cannon is almost half the size of the favorite fieldpiece of the French army, the famous "75."

Actually, our own army has fired a 75-millimeter gun from an airplane.

Incidentally, while no official announcement has been made that the army plans using 75s in airplanes as a regular practice, there was of course no earthly point in making the experiment if the ordnance officers did not have that in mind. Some of the bigger of the new airplanes, it is estimated, could be equipped with them to advantage, and probably are being so equipped.

It is also assured here, by experts, though there has been no announcement from London on this point either, that the new big British fighters are being equipped with

There's no copyright on the idea if the Hollander's want to slip a rabbit's foot or a four-leaf clover in his pocket when he isn't looking.

Ernst Udet, famous World war ace and contriver of their parachute attack, is as full of superstitions as Frazer's golden bough. Flying a plane for the first time, he carves the initials of his best girl on the back seat. He, and many other German fliers will not wear a pair of gloves on a flight unless they have been flown in another plane. It all sounds a bit jittery for super-men.

Obviously this sort of information is a military secret of the deepest nature, never to be disclosed until the full advantage of its surprise nature has been attained in actual fighting.

(Released by Western Newspaper Union.)

## TIPS to Gardeners

### NEW SWEET PEAS

A NEW, more vigorous, longer-blooming, heat-resistant sweet pea family has been introduced to the gardening world. It is the spring flowering sweet pea.

Because of their newness, spring flowering sweet peas are as yet available in only seven colors. Three All-American prize-winners were introduced last year: Rose pink, blue, and lavender. The new ones this year are white, clear pink, light lavender, and mauve.

The new sweet peas are grown just like other types now in general use. They may be planted outdoors as soon as the soil can be worked. For best results the soil should be spaded to a depth of 18 inches, and the lower 12 inches mixed with fertilizer, preferably well-rotted manure. The trench should then be filled with