



NEW DESIGNS FOR YOUR COOKIE JAR (See Recipes Below.)

### COOKIE SURPRISES

All crisp, crunchy, and some slightly nutty, all of today's recipes

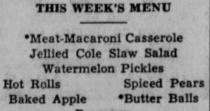
are so fashioned as to send you on a real cookie-baking spree. Fill that lovely cookie jar of yours until the sides are fairly bulging with

goodies so you can have cookies a-plenty to put in the children's lunch boxes, to serve as afternoon snacks, and as a pickup for mealtime.

If you're doing some baking for a bazaar, there's nothing quite like plates of yummy cookies to put over the sales. Remember, you can sell a lot more, if you give out some samples. These can be set on plates with white paper doilies, for sampling, and those to be sold put in boxes already fixed. Cookies can be sold by the dozen if they're fancy and somewhat elaborate, by the pound if they're small drop cookies or squares.

Here's an interesting variation of the filled cookie, both dainty and delectable:

Corn Flake Filled Cookies. (Makes 36 medium-sized cookies) 1 cup shortening 1 cup brown sugar 3½ cups flour 2 teaspoons baking powder 1/4 teaspoon salt 1/2 cup water 1/2 teaspoon vanilla 2 cups cornflakes Blend shortening and sugar thoroughly. Sift flour, baking powder and salt together and add alternately with water and flavoring to first mixture. Stir in coarsely rolled corn flakes. Chill. Roll dough to 1/8 inch thickness. Cut with cookie cutter. Spread one round with filling, put on a second round and press edges together with a fork. Bake on a greased baking sheet in a hot (425 degrees) oven about 12 minutes.



# Beverage \*Recipe Given

Your cookie jar problem can be solved very neatly with toothsome oatmeal cookies with flecks of chocolate in them:

**Oatmeal** Cookies, (Makes 4 dozen) 1/2 cup butter or shortening 1 cup brown sugar Grated rind of 1 orange 1 egg, unbeaten 1 teaspoon vanilla

1/4 teaspoon salt 1/2 cup sifted flour 1½ cups fine rolled oats 7 ounces chocolate pieces

ange rind, egg, vanilla and beat appraisal of their intentions and pos-Add salt and flour which has well. been mixed with the oats. Add chocolate pieces and work into batter. Drop by spoonfuls on greased cookie sheet. Bake 15 to 20 minutes in a moderate (375 degrees) oven.

and at the same

time, a very suc-

cessful platter,

you might try al-

Recommendations are in for the old favorites of which you never tire. If you want line of Adolf Hitler as "genius and portant market in industry.) (This is one of a series of articles show-ing how farm products are finding an im-portant market in industry.) Recommendations are in for the in his books and articles, an outtire. If you want fans to make a pretty These studies were not phillipics

conquest.

civilization.



By LEWIS F. WATSON (Extension Horticulturist, N. C. State College.)

the last year or two that this Shortening days and cooler nights country began to realize that the herald the arrival of fall and harvest time for sweet potatoes, one Blueprinting Ways of research staple in the diet of many farm people.

And Means of the zation work, Potatoes keep best when they are Dictators His Job over many allowed to mature before harvesting and before frost kills the vines. If preparing for their world aggres- the vines are killed by frost, they sion. Devising ways and means to should be removed immediately meet it on many fronts, military and | and the potatoes dug soon.

Use a vine cutter, attached to the discovers Dr. Calvin Bryce Hoover, beam of the plow, when vines are not removed before harvest. This away out in front in studying dicta- attachment should be constructed so torships, trying to understand them as to prevent the blade which cuts and find out what to do about them. the vine from going deep enough to Dr. Hoover is an important mem- injure the potato.

ber of Col. William J. ("Wild Bill") One of the most important rules Donovan's new diplomatic brain at harvest time is not to bruise the trust, which recruits men of spepotatoes. They should not be cialized knowledge who have disthrown from one row to another. closed a timely awareness of the Three rows can easily be placed more or less declared war against together without throwing the potatoes. Bruised yams rot easily in storage, and dark spots caused

by rough handling lower the market value of the crop. As the potatoes are removed from

the soil and piled in the heap row, they should be graded carefully. All cut or broken yams should be piled separately from the No. 1s and fed to stock as soon as possible.

For curing and storing, a regular storage crate has many advantages over the bushel tub. Besides conserving room, the crate allows a better circulation of air.

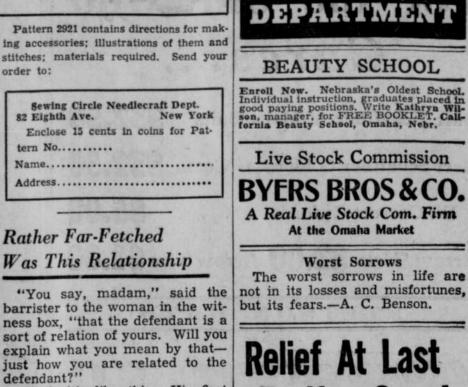
Potatoes should be stored and cured in a thoroughly cleaned and dry house immediately after harvesting. Proper temperature and moisture conditions are essential factors in keeping the crop.

## AGRICULTURE

IN INDUSTRY By Florence C. Weed



THE seasons' fruit, crocheted in gay shades of gimp, will add that attractive note to your kitchen and my husband's brother, Henry, as shade pulls, tie-backs and married twin sisters. I've alother decorations. Grand for ba- ways looked on him as a sort of zaars!



"Well, it's like this. His first wife's cousin and my second husband's first wife's aunt married brothers named Jones, and they were own cousins to my mother's own aunt. Then, again, his grandfather's on my mother's side, were second cousins, and his stepmother married my husband's stepfather, and his brother Joe

cousin."

**Relief At Last For Your Cough** Creomulsion relieves promptly be-cause 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, in-fiamed bronchial mucous mem-branes. Tell your druggist to sell you a bottle of Creomulsion with the un-derstanding you must like the way it quickly allays the cough or you are to have your money back.

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ideological and political Scotland Yard, studying the origins and techniques of Nazi power, evolving plans to meet it in its under-surface penetration everywhere in the world, recruiting against the dictators some of the

Colonel Donovan's title of co-

ordinator of information does

not reveal the exciting charac-

ter of his bureau which is in

reality a somewhat mysterious

same psychological forces which they employed. So far as the public record shows, Dr. Hoover scored a clean beat on

our lavishly staffed state department in trying to understand dictatorships and to make an accurate

sible outreach. It was in 1931 that he wrote "The Economic Life of Soviet Russia"; in 1933, "Germany Enters the Third Reich"; and in 1937. "Dictators and Democracies." Through the pre-war years of planetary complacency, he was writing,

patient, methodical work by

working on farms and railroads

in his youth. He attended Mon-

mouth college and received his

Ph.D. degree at Wisconsin uni-

versity in 1925. When he was an

undergraduate at the former

school, he joined the National

Guard and served two years

in France in the World war, tak-

ing part in two battles. He

joined the Duke university facul-

ty in 1925, becoming a full pro-

cietal evolution. They can be fended

fessor of economics in 1930.

#### Filling.

1½ cups chopped dates 1/2 cup sugar 2 tablespoons water

2 tablespoons orange juice 1 tablespoon orange rind Combine all ingredients together

and cook until soft paste is formed. Cool before filling cookies. These little butter balls make good

nibbling and smart additions to your teatime table. Made with butter, their flavor will be something you'll long cherish and remember.

#### \*Butter Balls.

(Makes 7 dozen small cookies) 3/4 cup butter

- 1 cup brown sugar 1 egg
- 2 cups sifted flour
- 1/2 teaspoon salt

1 teaspoon vanilla 1/4 cup granulated sugar

1/2 cup finely chopped auts

Cream brown sugar and shorten-

ing. Add beaten eggs and vanilla. Add flour and

baking powder. Roll into balls the size of marbles. Mix the granulated sugar and nuts and roll the balls in the mixture. Place on a

greased baking sheet and bake in a hot (400 degrees) oven 10 minutes. These cookies will flatten slightly.

#### LYNN SAYS:

An assortment of cookies, freshly baked and packed in tins with waxed paper between layers makes a delightful present for youngsters away at school and for friends you seldom see. When your own cookie jar has been filled to bulging, pack a few boxes from what you have and spread cheer to others, too.

Careful packing in tins with waxed paper will keep even small dainty cookies fresh for a long time. Some flavors like chocolate improve after they stand for some time. Chewy, nutty cookies are the more chewy and delicious after several days. Spicy cookies become moist and well flavored after standing.



ternate rows of both these Ginger Cookies and Brownies Soft Ginger Cookies. (Makes 5 dozen) 1 cup shortening

1 cup sugar 1 egg 1/2 cup molasses % cup evaporated milk 3 cups flour 2 teaspoons soda 1 teaspoon salt

1 teaspoon each, ginger, cinnamon Cream sugar and shortening, add egg and molasses. Beat well, add milk and blend well. Mix dry ingredients and add to batter. Last add soda, dissolved in 2 tablespoons warm water. Drop by spoonfuls on greased baking sheet. Bake 15 minutes in a hot (375 degrees) oven.

Brownies. (Makes 2 dozen) 1/3 cup butter or shortening

1 cup sugar 2 eggs, well beaten 2 squares unsweetened chocolate. melted % cup flour 1/2 teaspoon baking powder 1/2 cup chopped nuts 1 teaspoon vanilla

derbilt cup, by covering 409 miles at For a delicious variation of the 69.3 miles per hour. In that day, a brownie recipe, you'll like the addi- mile a minute had been put down as tion of 3/4 cups of bran cereal in the limit of safety for automobiles. place of the chopped nutmeats. They'll give you a slightly different flavored cookie, but guaranteed to

\*Meat-Macaroni Casserole. 1 package macaroni 1/2 cup salad oil

1 pound hamburger 1 dry onion, minced 1 green pepper, minced 1 clove garlic, if desired 1 can tomato soup 2 cups peas 2 cups corn

Salt and pepper Cook the macaroni in plenty of boiling salted water and when tenoccasionally to separate it. Skim out the meat and in the same fat cook onion, pepper and garlic till

tender, but not browned. Garlic may be omitted entirely, and it is job-or whatever it is.

flavors, then serve. (Released by Western Newspaper Union.) CASTOR BEANS

To make American industry less against Naziism. They were searchdependent upon foreign products. ing and studious inquiries into the castor bean growing is being revived origins and inducements of dictatorto supply a fast-drying oil for paints ships. They now provide invaluable and enamels. It is found to be analyses of the Nazi cultural, ecoa good substitute for tung oil, a nomic, military formula for world product of China which has been extensively used in the paint indus-Dr. Hoover, born in Berwick, Ill., in 1897, was conditioned to

try. Since the Japanese invasion. this foreign oil is both costly and difficult to get and the domestic supply is not being produced in large quantities.

Castor bean growing is not new to this country for it thrived in a half dozen states around 1850 when 23 oil mills were operating, most of them located around St. Louis. After the Civil war, production increased until Kansas glutted the market with a boom crop of 766,143 bushels in 1879. Prices fell and interest in the castor bean declined. Last year test plots were grown

in 33 states from coast to coast, in In the above clinical studies, Dr. the South and as far north as New Hoover does not find dictatorships York. New seed was imported from blue-printed in any patterns of so- Java, Brazil and India by the National Farm Chemurgic council in off if we're "up and at 'em" without an effort to find a new market for losing too much time-but, above the farmer. It included shatterall, they must first be understood. resistant varieties which do not require a prohibitive amount of hand

CALEB S. BRAGG, manufacturer labor, since they are less likely to eject their seeds as they start to any airplane, which meets success- ripen, and can be harvested in two ful tests at Roosevelt field, was the or three operations.

Once Cut Records of early-day of castor oil is in lacquer for lining In Airplanes, Now auto racing cans in which food is preserved. Beat eggs and sugar together. Add to this melted butter and chocolate Cuts Cost of 'Em and avia-tion. A hand-By treating it with sulphuric acid, an oil is obtained which is used for and blend. Add flour, baking pow- some chap, rich, venturesome and a softening textiles. It is also used der, nuts, and beat well. Pour into Yale man. In 1912, he won the Fourth in the manufacture of soap, aniline a greased pan and bake 30 minutes International Grand Prix automo- inks, and non-brittle tire cement.

## Farm Notes

Milk cows on farms in the U.S. increased nearly three per cent between 1940 and 1941.

One hen normally will eat about 80 pounds of feed a year, of which approximately one-half should be mash and one-half grain, in order to obtain best results.

An inexpensive and efficient homogenizing machine for small dairies, operated by a quarter-horsepower motor and weighing only 137 pounds, is now on the market.

. . .

The 1941 United States lamb crop probably is the largest on record.

The 1941 U. S. hay crop of 96,-000,000 tons is expected to be the largest harvested since 1927 and the third largest produced in the last 30 years.

. . . July 1 estimates on corn in the United States indicate a harvest of 2,548,709,000 bushels, which will be 4 per cent more than the 1940 crop utes to heat thoroughly and blend plane construction with his soybean and 10 per cent above the average crop in the period 1930-39.



in a 350-degree oven. Cool and cut bile race, and was awarded the Vanin squares. please you, just as well.

Newspapers threw a fit over Mr. Bragg passing this deadline and living to tell the tale. Time flivvers on. In 1918 he left the country breathless by flying from Dayton to Washington, 430 miles, in 2 hours and 50 minutes. In 1919 he set a new altitude record of 20,000 feet for seaplanes.

> He was born in Cincinnati in 1886, the son of a manufacturer and businessman, and was graduated from Yale in 1908. He is a former head of the Early

Birds, an organization of aviators who flew before 1916. At one time he der, put in a sieve and rinse with beat Barney Oldfield in a race in cold water. Meanwhile fry the ham- California. He had the crowds burger in the heated oil, stirring it whooping for him whenever he entered a race. In 1920 he helped finance the Glenn L. Martin company and moved into less exciting but no less exacting details of sciusually removed after the onion and entific plane-building. He and many pepper are cooked. Combine all in- engineers think he has pioneered gredients and simmer 20 to 30 min- new strength and economy in air-

