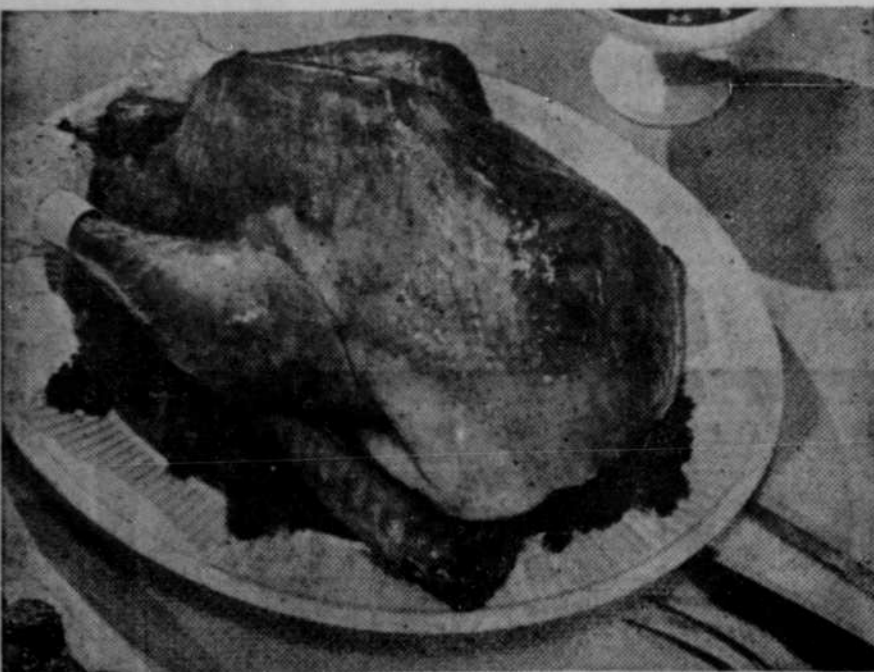


# Household News

by Lynn Chambers



LET THE GOBBLER STRUT ITS STUFF!  
(See Recipes Below)

## THANKSGIVING

This holiday is ours! As you bustle about and plan this year's Thanksgiving dinner, remember this is the day we give our thanks for the bounteous harvest of the year, for the peace and the prosperity, singularly, regularly ours. Remember, too, and cherish the foresight of the Pilgrims who had the courage to start carving out this land of ours!

Yes, this holiday is ours, so let it be filled with the spirit of the day and wholehearted thanks.

Some foods are synonymous with Thanksgiving without which the day wouldn't be complete, but don't get into a rut about having the same dinner every year, vary the trimmings a bit and fascinate the family.

Thin wisps of croutons will intrigue if you serve them in the oyster stew.

**\*Oyster Stew.**  
(Serves 6 to 8)  
1 pint oysters  
4 tablespoons butter  
1 quart milk  
Salt and pepper

Put cleaned oysters, oyster liquor strained, butter and seasonings in a saucepan and simmer gently until oysters curl at the edges. Heat the milk, add to the oysters and serve at once.

Has the family become a trifle weary of your old stuffing? Then try this savory new one with yummy sausage flavoring which is right at home with either turkey, goose, duck or chicken. The sausage stuffing will do a proud job with stuffed veal, pork or shoulder of lamb:

**\*Sausage Stuffing.**  
(Makes 6 cups)  
4 cups soft bread crumbs  
½ cup butter  
3 tablespoons chopped onion  
½ teaspoon salt  
Pepper  
½ teaspoon sage or thyme  
½ cup chopped celery  
2 cups sausage in the bulk  
Melt butter, add onion and cook until it becomes yellow. Add bread crumbs mixed with seasonings. Mix in chopped celery and sausage. Cook 2 minutes, stirring constantly.

**\*Turkey.**  
Small birds are allowed 25 to 30 minutes per pound for baking, large birds, 20 to 25 minutes per pound. Your oven should be set at 325 to 350 degrees.

**\*Sweet Potato Puff.**  
(Serves 10 to 12)  
4 cups mashed sweet potato  
2 tablespoons fat  
1 egg

## LYNN SAYS:

To clean the turkey, singe it first, then remove the pin feathers with tweezers. Scrub the outside with water. The inside should be wiped with a damp cloth. If there is any foreign odor, a half teaspoon of baking soda may be added to the water with which the turkey is scrubbed.

Allow 1 pound of turkey to each person. Allow 1 cup of stuffing to each pound of turkey. When stuffing, be sure to put some in the neck for this will give the bird a good full shape. Fasten the skin from the neck to the back. Stuff the cavity but do not pack since dressing swells.

For good roasting and easier carving truss the bird, by inserting a long needle through breast, through rib at the base of the thigh. Draw the cord through and bring the string across by pulling the cord through the openings formed by folding the wings triangularly onto the back. Tie the cords.

Insert the needle through the drumstick joints, bring the cord around the tail, through the backbone, and tie securely. Remove cord before serving.

## THIS WEEK'S MENU

\*Oyster Stew      Croutons  
\*Roast Turkey  
\*Sausage Stuffing  
\*Cranberry Orange Relish  
\*Sweet Potato Puff  
\*Brussels Sprouts  
\*Hot Rolls  
Celery Curls      Pickled Beets  
\*Pumpkin or Mincemeat Tarts  
Hot Coffee  
\*Recipe Given

Salt and pepper  
½ cup milk or ¼ cup evaporated milk and ¼ cup water

Add the melted fat, seasonings and milk to the potatoes. Beat the egg separately, add yolk first and fold in white to the potato. Place in a buttered casserole dish, set in a pan containing hot water and bake 15 to 20 minutes at 375 degrees until light and puffy. Marshmallows may be placed on top of casserole during last 7 minutes of baking time.

With all the soft food of the meal, you'll want something crispy and tart as a relish.

**\*Cranberry-Orange Relish.**  
(Serves 12)  
2 cups cranberries, cleaned, washed  
2 oranges, whole  
1 cup sugar

Grind all the fruit together by putting through a coarse food grinder. Mix the ground fruit with sugar and let stand about an hour before serving.

**\*Brussels Sprouts.**  
Brussels sprouts lend a bright touch of green when served plain with butter or crumbled, cooked chestnuts. Pick the dead leaves off the sprouts, then soak them in cold salted water for ½ hour. Wash and put in boiling water and let cook until just tender about 15 to 17 minutes. Drain, reheat, and serve after seasoning.

**\*Magic Yeast Rolls.**  
3 cups bread flour  
1 teaspoon salt  
½ cup butter  
3 eggs  
1 teaspoon vanilla  
½ cup sugar (rolled in later)  
1 tablespoon sugar  
1 cup chopped nuts  
½ cup milk  
½ cup hot water  
2 packages granular yeast

Sift flour. Add to 1½ cups of flour the salt and shortening. Combine as for pie crust. Combine milk and hot water. When luke-warm, add yeast and 1 tablespoon sugar. Combine with first mixture; beat until smooth. Cover and let stand 20 minutes. Add eggs, vanilla and the rest of the flour. Stir until it becomes a smooth, sticky dough, but stiff. Tie dough into a clean cloth (wring out in cold water first). Drop in a pail of cool water. In an hour the dough will rise to the top. Remove and turn on a platter and cut into pieces the size of an egg. Roll in sugar and nut mixture. Twist into figure eights. Shape and turn onto a greased pan. Let stand 5 minutes and bake 10 minutes at 425 degrees F.

Remember how mother used to make her pumpkin pie and tarts the day before and how good they always tasted after they stood in the cool pantry overnight? Why not try it this time? It'll save you a great deal of fuss on the big day itself besides giving the tarts a chance to mellow and ripen for extra good flavor.

**\*Pumpkin Filling.**  
(Makes 1 large pie or 10 to 12 tarts)  
1½ cups prepared pumpkin  
½ cup brown sugar  
1 teaspoon cinnamon  
½ teaspoon ginger  
1 teaspoon salt  
2 eggs  
1½ cups milk

For fresh pumpkin, steam or bake until soft and put through a sieve. Add remaining ingredients in order given. Turn into crust lined pie tin or tart pans and bake first in a very hot (450 degrees) oven, then reduce temperature to 325 degrees and bake 25 minutes.

(Released by Western Newspaper Union.)

## NATIONAL AFFAIRS

Reviewed by  
**CARTER FIELD**

### Congressmen Are Puzzled by the Political Picture . . . Administration Prepares for Post-War Problems . . .

(Bell Syndicate-WNU Service.)

WASHINGTON.—The average Republican congressman is baffled, and the average Democratic member of the house (or senator who must face the voters in 1942) is bewildered as he contemplates the political picture. The political picture to him, of course, revolves around his own district—or state if he is a senator. There are some important questions outside his district or state, naturally, but it is the situation respecting the voters who will see HIS name on the ballot that is vital.

There are no landmarks to guide him—no historical experience on which to draw. Some of the old-timers went through the 1916 and 1918 campaigns, and most of them remember them. But they are of little help.

No one dreamed, at this time in 1915, that the presidential election of 1916 would turn on peace and war. Few realized, even by October of 1916, that most of the Eastern states would vote normally, and that most of the Western states would change on the "kept us out of war" issue.

Right now—just a year before the election, is the time most congressmen begin to take stock so as to make sure of being retained in office. It may seem a bit early to the layman, but it isn't a mite too soon.

To be re-elected in November it is necessary for a member of the house to be renominated before that. His primary may come as early as March, though it may be as late as October. But for all of them the lines have to be made, the organization perfected, the proper workers reserved, and the dangerous would-be opponents appeased, a LONG TIME before the primary.

Otherwise the nation may suffer the loss of the services of the aforesaid congressman. This might not be very tragic to us onlookers in some instances, but it is important to the statesman in question.

### Problem Is Acute

For Republican members from what might be called doubtful districts the problem is acute. It is almost impossible to forecast what sentiment on arming ships, repealing the neutrality act, and actual war will be next spring, in primary time, and next fall, at election time.

Bear in mind that it is of not the slightest value, so far as a guarantee is concerned, what sentiment in any congressional district is NOW. If the congressman has a lopsided district, with a heavy majority for the sitting member's party, then it becomes of the greatest importance what the sentiment will be at primary time. If it is a close district, as so many are, the relative value of election-time sentiment becomes more important.

To illustrate that one must be a prophet, rather than a census taker. Certain congressional districts went heavily for Wilson in 1916 on the "kept us out of war" issue, then voted heavily AGAINST their sitting members in 1918 because those members had voted to keep us out of war in April, 1917, and reversed themselves a third time in 1920 and 1922, by which time these particular districts were disgusted with everyone who had anything to do with getting us into the war! That can happen again.

### Preparation for Post-War Period

Without the slightest intention of minimizing the war effort, much serious work is being done inside the administration, and in contact with manufacturers outside it, with respect to the post-war problem.

Meetings are being held every few days to study this problem. Business is being warned by those inside its own ranks that private capital MUST provide jobs in plenty, after the shooting stops, or else the government will take over.

In brief, the "make work" campaign of the New Deal after President Roosevelt was inaugurated, in 1933, when there was so much talk about raking leaves, will not be a patch on government spending to make jobs after this war is over if jobs are badly needed.

It is rather startling to contemplate how many jobs will be needed when that time comes. In other words we are all looking forward eagerly to peace, but when it comes it will present the most baffling problems the American people have ever faced.

For one thing, and there is no use kidding ourselves about this. There will be the returned soldiers. For there is going to be at least one huge expeditionary force (it probably will be small at first, but so it was in the last war, when General Pershing took a division to France. The war ended with 2,000,000 American United States soldiers in France and 2,000,000 more under arms in the United States ready to go).

## Entirely New Principles Employed in Coal Heater

Will Heat All Day and All Night in Coldest Weather Without Refueling.

MANY improvements in furnaces, both oil and coal burning types, have been reported in late years, but little change, until recently, has been noted in the coal heating stove, which still is depended upon in millions of homes for warmth and comfort. A late development in this field has brought out an improved coal burning heater. It employs a radically new design in firebox and heating flues, advanced ideas in combustion engineering and other improvements that result in greater heating efficiency, fuel economy, and much less operating attention.

A desirable feature of this coal heater is that it may be loaded with 100 pounds of coal at one time. The coal, stored in the magazine, gradually feeds semi-automatically of its own weight to the bottom firebed, the heat making coke of the upper coal layers, when bituminous coal is used. The gases formed in this coking process escape through newly designed flues in the firebox and are consumed by the flames which travel up outside the fuel chamber. The coal burns to a fine ash.

Because of its large fuel capacity and the advanced construction principles employed, it will heat all day and all night in coldest weather without refueling. In mild weather this heater will hold fire for several days. All with very little attention. Users generally need to start a fire but once a season.

Regulation of heat is governed by a simple adjustment of drafts. Because it holds fire so well and so long, the home where it is used is warm every morning. Because of this feature the stove has been named Warm Morning. One who has struggled on a cold morning to build a fire can well appreciate the significance of the name.

Along with the standard models which hold 100 pounds of coal, there is a larger heater with nearly 200 lb. coal capacity made especially for heating schools, churches, lodge halls and warehouses.—Adv.

## Beware Coughs That Hang On

Oreomulsion 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 Oreomulsion 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

### Experience and Thought

Experience is the child of Thought, and Thought is the child of Action. We can not learn men from books.—Disraeli.

# PATTERNS SEWING CIRCLE



cially successful as it offers the new longer top, with darts fitting it smoothly through the waistline. There are three buttons closing the top and four patch pockets. This new length jacket fits well down over the hips and the skirt follows a gently flaring line below. It's a frock to make now in plaid wools, it will be suit-like in gabardine or corduroy, especially when worn with the crisp white dickey.

Barbara Bell Pattern No. 1473-B is designed for sizes 12, 14, 16, 18 and 20. Corresponding bust measurements 30, 32, 34, 36 and 38. Size 14 (32) with short sleeves, requires 4½ yards 35-inch material, 3 yards 54-inch material. ½ yard 35-inch material for dickey. Send your order to:

SEWING CIRCLE PATTERN DEPT.  
Room 1324  
311 W. Wacker Dr. Chicago  
Enclose 15 cents in coins for  
Pattern No. .... Size.....  
Name .....

## Ulster County Gazette

The Ulster County (New York) Gazette of January 4, 1800, became famous because it carried the first complete account of the death and funeral of George Washington. More than a million reproductions of that issue have been printed and sold, many still being regarded by their owners as historic treasures. However, there are only two known original copies—one owned by the American Antiquarian Society, Worcester, Mass., the other by the Library of Congress.

When the shopping list is long, and the purse none too full, cigarettes and smoking tobacco come to the front as ideal gifts for the holiday season. The welcome they get from any smoker is all out of proportion to their modest cost. That's why Camel—America's favorite cigarette, and Prince Albert Smoking Tobacco—the National Joy Smoke—rank as leading gifts on the Christmas shopping lists. Dealers are featuring the Camel cartoon—ten packs of "20's"—and a novel Camel package of four "flat fifties," also Prince Albert in the pound tin and the pound glass humidior—all specially gift packaged.—Adv.

## Ocean Their Mail Box

Because St. Kilda, an island off Scotland, was inaccessible most of the year, its citizens, before their evacuation about a decade ago, used to "post" their letters in sheepskin bags and toss them into the ocean. Some were picked up by ships, others were carried by a current 500 miles across the North sea to the coast of Norway, where they were found and their contents mailed.

## Delicious Recipes Free

Would you like to try a brand new delightful recipe for Apple Cake, Coffee Cake, Herb Bread, Orange Bread and dozens of other appetizing recipes? Just drop a post card to Standard Brands, Inc., Dept. W, 691 Washington Street, New York City, and you will receive a grand cook book absolutely free.—Adv.

## Blameless Life

If thou wouldst pass a blameless life, turn away from law and statecraft, and study the book of Nature that God hath spread out before thee, and so thou wilt store up knowledge in thy brain and peace within thy heart.—Euriptides.

REGULAR 50¢ SIZE  
**HINDS**  
25¢  
LIMITED TIME

AT TOILET GOODS COUNTERS

HINDS CREAM  
1/2 PRICE  
25¢

**Needed Habit**  
The victory of success is half won when one gains the habit of work.—Sarah A. Bolton.

FRIDAY, Nov. 14th  
**Orpheum**  
ON the STAGE  
BOB HOPE's Merry Maiden  
Man-Hunters  
**BRENDA & COBINA**  
THEY'RE THE WACKIEST FUNNIEST DIZZIEST DREAMS IN THE WORLD!  
DANCE FAVORITES OF THE NATION  
**Herbie KAY**  
and His ORCHESTRA  
WITH HIS COMPANY OF ENTERTAINERS  
**HENRY ALDRICH**  
FOR PRESIDENT  
JIMMY LYDON - HARRY ANDERSON

**Justice of Man**  
Justice, sir, is the great interest of man on earth.—Daniel Webster.

**Van Camp's**  
PORK and BEANS  
Bring shouts of joy  
—from girl or boy

**Honor, Then Courage**  
Whether you be man or woman you will never do anything in this world without courage. It is the greatest quality of the mind next to honor.—James L. Allen.

YOU MAY GET A WRONG "SLANT" HERE

BUT—THIS IS ON THE LEVEL:  
**70 FULL, FIRM "MAKIN'S" SMOKES TO THE POCKET TIN**

—SAYS Stanley Marsue

AND HOW GRAND AND GLORIOUS THOSE 70 SMOKES ARE! **PRINCE ALBERT** FOR COOL, MILD SMOKING JOY. RICH TASTE APLENTY, YET SO MELLOW. I TWIRL OUT P.A. SMOKES IN LESS'N 10 SECONDS—EASY, STRAIGHT, AND FIRM. P.A. IS THE JOY SMOKE IN A PIPE, TOO!

**PRINCE ALBERT**  
THE NATIONAL JOY SMOKE

That line between the blocks looks sloping, doesn't it? Wrong—it's level as a prairie!

In recent laboratory "smoking bowl" tests, Prince Albert burned **86 DEGREES COOLER** than the average of the 30 other of the largest-selling brands tested—coolest of all!