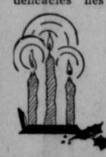


Christmas Baking Begins With Luscious Fruit Cake! (See Recipes Below.)

Holiday Fare

Christmas is something pretty special, I'm sure you'll agree, and as such deserves something pretty special in the way of food. To my notion the fruit cakes and plum puddin's are that special something with their handsome brown, fruity richness and delectable flavors.

The charm of both these kinds of delicacies lies in their ripened, mellowed flavors



which comes only with proper aging when the spices, fruits, nuts and butter blend themselves into mysterious goodness. So bake the fruit cakes and

puddings in advance and give them a chance to acquire their best in flavor. While you're about the big busi-

ness of making a fruit cake, bake several small cakes in small glass or pottery dishes to give as gifts. Gaily decorated with sprigs of holly and mistletoe and holiday ribbons they make a perfect gift. Dark Fruit Cake.

(Yields 10 to 12 pounds)

- 12 eggs 4 cups sifted flour
- 2 cups butter 1 pound brown sugar
- pounds raisins 2 pounds currants
- 1 pound pecans 1 pound citron
- 1 pound almonds 1 teaspoon each, nutmeg, cinna-
- mon, mace
- 1/4 cup lemon juice ¼ cup canned peach juice
- 6-ounce glass jelly (blackberry, currant or grape)
- 1/2 cup cream

Wash and dry raisins and currants. Blanch almonds, drain and cut with pecans into quarters. Cut citron into thin slices. Place fruit in large mixing bowl. Sift flour, measure and sift with spices and mix with fruits until well-coated. Cream butter and sugar, add beaten eggs and jelly. Stir in flour and fruit alternately with fruit juice first, then cream.

Line pans with heavy waxed paper and butter slightly. Fill pans almost to the top. Bake small loaf cakes 3 to 31/2 hours at 275 degrees. Bake large loaf cakes 4 to 41/2 hours at 250 degrees. Cool.

Cool cakes on a rack. When cool, wrap in heavy waxed paper and store tightly.

If you prefer the lighter fruit cakes, why not try this less rich but just as elegant cousin of the Dark Fruit Cake:

Light Fruit Cake.

(Makes 31/2 to 4 pounds) 1¼ pounds mixed crystallized fruits (cherries, pineapple, etc.) ¼ pound mixed lemon, orange,

citron peels 1/4 pound blanched, chopped al-

monds 18 maraschino cherries

½ cup diced preserved ginger 2½ cups flour 1 teaspoon baking powder

LYNN SAYS:

Christmas wouldn't oe Christmas if you didn't have good things like fruit cake and plum puddin' on hand. But since these take lots of time to make, plan to be in the process of making them for several days so one day won't tire you out.

Fruits and nuts can be cut and chopped several days in advance since they usually involve considerable time.

When putting the batter in the pans be sure that the corners are well filled with batter so you'll get a nice looking cake or

Store the cake or pudding in a cool dry place. Have it tightly covered preferably in a tin container. Sound apples may be kept in the container itself to keep cake or pudding moist, but must be replaced if they become decayed or shriveled.

THIS WEEK'S MENU Clear Vegetable Broth Lamb Shanks Lima Beans Mashed Potatoes Grated Carrot-Pineapple Salad Beverage Queen's Bread Pudding

1/2 teaspoon salt 1 cup margarine 1 cup sugar

8 egg whites 1 tablespoon lemon juice Cut fruits and peels in thin slices.

Mix cherries and ginger with 1 lightly. Cream baking powder and salt and beat flight. into batter. Add

floured fruits and nuts and mix thoroughly. Add lemon juice to egg whites and beat until stiff. Add remaining sugar and beat until smooth. Fold into batter. Turn into greased tube pans lined with waxed paper and bake in a slow (325 degree) oven for 3 hours.

To my mind there's nothing quite festive as the plum pudding brought flaming to the table, and served with a rich sauce.

Plum Pudding. (Makes 3½ pounds)

1 cup suet 1 cup molasses

- 2 cups bread crumbs
- 3 eggs, unbeaten
- 1 cup raisins 1 cup currants
- 1 cup flour 1 teaspoon each, cinnamon, nut-
- meg, cloves
- 1 tablespoon flavoring
- 1 cup milk 1 teaspoon soda

Mix well the suet and molasses. Add bread crumbs and mix in eggs one at a time. Add raisins and currants mixed with the flour and spices, then flavoring. Mix in milk and soda dissolved in 1 cup boiling water. Grease mold, put in pudding 34 full and seal tight. Place in kettle of boiling water on a trivet or a rack and have the water come half way around the mold. Steam for three hours. Serve hot.

An excellent dessert for Christmas time or winter time is this oldfashioned suet pudding much akin to the plum pudding:

Suet Pudding. (Serves 10)

1 cup suet, chopped fine 1 cup molasses

1 cup bread crumbs 1/4 cup evaporated milk, mixed

1/4 cup water

11/2 cups flour

1 teaspoon cinnamon 1 teaspoon salt 1 cup raisins or currants or pre-

served fruit Mix all dry ingredients together. add fruit, then suet and milk. Turn into greased pudding mold, cups or cans, cover tightly with greased paper or fitted covers. Place on a rack in a kettle of boiling water which comes half way up to the molds. Cover kettle and steam 3 hours if in a mold, or 1 hour if in cups. Serve with hard sauce or

Plum Pudding Sauce. Sauce is to pudding as stuffing is to the turkey so make it good. For steamed puddings

a hard sauce flavored with whatever you desire is excellent. If you'd like a hot, golden-hued sauce meltingly delicious here's one that's tops:

Plum Pudding Sauce. 4 cup butter

1 cup powdered sugar 2 tablespoons cider or 1 tablespoon other flavoring 2 eggs 1/2 cup rich milk

Cream butter and powdered sug-Add cider or flavoring, then well-beaten egg yolks. When well mixed, stir in milk. Cook in double boiler until thick as custard, then gradually pour in beaten egg whites, beating constantly. (Released by Western Newspaper Union.)

genius here.

humanities. He not only bankrolls tained.

By LEMUEL F. PARTON

WHO'S

NEWS

THIS

WEEK

South America ought to be particularly interested in Dr. Cabot's now successful and working scheme to bottle sunshine and keep it in the cellar, like jelly or preserves. His 1937 grant of \$616,773 to Harvard university was a great help in storing solar energy and today, in Florida and other southern states, household hot-water rigs, fuelled by trapped sunshine are almost as common as oil burners up north.

The next year, Dr. Cabot gave a Idea Is Not New similar amount to the Massachusetts Institute of Technology, for the same purpose. His many contribucup flour and toss including his enthusiastic co-operation with aviation, may well be put together flour, years and invented a system by

He attended M.I.T. two years, finished at Harvard in 1882 and, after laying the foundation of his fortune manufacturing lamp black in Worthington, Pa., branched out in gases and carbides. He has always insisted that democracy, to survive, must plow a lot of its gains back into the business-which he can journalism awards are in honor of his late wife.

IN 1913, Carlos Davila covered murders and fires for El Mercurio of Santiago de Chile. He was a good reporter, telling what happened, rather than

Prize Journalist what he bassador to Washington, he maintained much of this same detach-

One thing that he observed in 1936 was that the world was going to hell in a hand-basket unless there could be a successful collective "organization of peace." He also observed that it would be foolish to think that treaties would be an effective stopgap against the oncoming apocalypse. He was away out in front in urging bold affirmations and aggressive action, instead of pacifistic negations as the survival technique of democracy-in which he is a fervent believer.

One of the four Latin-American recipients of the Maria Moors Cabot prize in journalism, Dr. Davila has exemplified his faith in a militant and crusading democracy, which faith he expounds in the public functions attending the prize award. As editor of the Editors Press service, he is possibly the most important journalistic liaison in the new cultural and, to a degree, political entente between North and South America.

After becoming editor-in-chief of La Nacion, he came to Washington as ambassador, in 1928 at the age of 34. He became president of Chile in 1932, in a period of political upheaval, helped incline his country to its present liberal trend and landed back in the United States where his daughters were educated and which he considers the world's hope for democratic leadership. It is doubtful whether we have in South America any U. S. A. citizen who can match Dr. Davila's penetration of the mind and institutions of another country.

quite a few years now, he mixes or otherwise.

Americans have ever done. "crusading spirit and stoic fiber." vite disease.

NATIONAL **AFFAIRS**

Reviewed by CARTER FIELD

U. S. to Build Huge Concrete Barges to Aid Emergency Shipping Situation . . . Health in Britain Reported Better Than Before War . . (Bell Syndicate-WNU Service.)

JEW YORK .- On the bestowal end of the Maria Moors Cabot WASHINGTON .- The size of the Latin-American Journalism award, recently presented, is the 80-year- new concrete barges just contracted old Dr. God. for by the U. S. maritime commis-Dr. Cabot Injects frey Lowell sion staggers not only the layman, His Bankroll and Cabot of but old-time shipping men. They are Self Into Progress Boston, also to be approximately 350 feet long, a generous with 54 feet beam. When it is concontributor to democratic enter- sidered that none of the interiors prise. For many years, he has been of these huge hulls will be occua steady ground-gainer against the pied by the engines, boilers, etc., disturbers and trouble-makers, not which take up so much room in an in political theory, but in his activi- ordinary ship a better picture of ties in the field of science and the their carrying capacity can be ob-

progress, but helps it over the hur-dle by his own resourcefulness and to be built. The contracts call for

inventiveness - the true Yankee their delivery in 1942. In explaining the awards, the maritime commission says: "These contracts are the result of the commission's decision to adopt an experimental program which would provide additional bulk cargo bottoms without using shipbuilding steel. Reinforcing steel will be used so that the regular shipbuilding steel supply will be reserved for construction of cargo ships, tankers and naval vessels.

"The program was adopted as a form of insurance in the interests of future exigencies and overall national defense."

There is nothing new about the concrete ship idea. It was tried enthusiastically during World War tions to the useful arts of peace, No. 1, though not with particularly happy results.

However, the wooden ships built margarine with down as an antidote to war. He in that war also received plenty of 1/2 cup sugar. Sift learned to fly a seaplane in his late criticism, and were burned, after years of being guarded-rather inwhich a plane can pick up fuel in effectively, for everything of value apparently had been stolen when the final decision to burn was made. Now the government would give a great deal if those ships had not been burned. They could be made very useful, for, strange as it may seem, good wooden bottoms deteri-

orate very slowly. One element, as has been told in these dispatches, has been clamoring for concrete ships-or bargeswas of the essence in this war, as it was in the last-but without much success. The new feature about concrete ships, since the last war, is a process which results in very much greater strength and greater speed in construction.

It is contended that, once construction has been started, and the Expounds Faith in thought government is sure just what it the stage afterwards? Militant Democracy ought to happen. wants in the way of these huge barges, there is no limit to the con-Later, as president of Chile and am- struction possibilities. The great advantage, assuming that they are found to be practical, is that their construction would interfere practically not at all with the construction of more orthodox ships. Skilled steel workers and machinists would not be needed, importantly. Even after it is captured? more vital, steel would be used very sparingly, and not, as the commission points out, of a quality suited for regular ships.

The vessels, if they can be called that, would also not clog up existing ship yards. They would not clutter up a single way on which other ships could be built.

War Conditions 'Aid' British Health

With the "Four Horsemen" in mind, people have been expecting some sort of pestilence in Europe as a result of the war, with undernourished bodies unable to fight disease. Reports from Spain indicate that the expected has happened there, thus increasing the foreboding for other parts of Europe.

In contrast, we have the cheering fact that health in Britain, far from having sagged as a result of the war, has actually improved as compared with the year immediately

preceding the outbreak of war, 1938. This is not the impression of some casual visitor. It is not the mere impression of anybody. It is based on cold statistics-health reports covering every community from

Land's End to the Tip of Scotland. Resistance to disease, beyond any doubt, has increased with war conditions. Just why is a matter for debate. There can be no argument about the number of deaths per thousand; there can be very little about the percentage of any given disease reported, nor the spread or failure to spread of epidemics. But there can be plenty of difference of opinion over what CAUSED the Living in New York off and on for change, whether it be improvement

around casually, knows a lot of peo. The best obtainable opinion, deleple, speaks quite a lot of our idiom gates to the International Labor conand demonstrates hemisphere sol- ference recently held in Washington idarity in his small, compact, seemed to think, is the fact that alert person as few North or South reduced rations has brought about certain social reforms-for example Bombs and bullets were some luncheons for school children. With times an obligato to his rapid rise the whole country, as well as the in Chilean statesmanship. He helped government, worried about the efbuild the Chilean state and knows fects of the necessary rationing on that democracy is not easily come health, there has been more attenby. He says we were soft, but are tion paid to particular cases where toughening up and getting back our lack of proper nutrition might in-

PATTERNS SEWING CIRCLE



F YOU have been admiring peasant frocks-here's one for fall which hits a new high in charm and smartness. The long bodice buttons up the front to a round, high neckline which is to be trimmed with bright colorful

braid. Repeat the same on the skirt. And if you dare to wear world. red-it's a perfect style for this brilliant shade-or a bright green. Then it will be one of the most cheering-up dresses you have in

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Fill Her Up Swiggle-When you get tired of a girl's empty conversation, what do you do? Spoof-I give in and take her to

a restaurant.

Choice Spot Jackie-Oh, Dad, I've got the best seat in the classroom. Dad-That's great-where is it? Jackie-Next to the radiator.

Slowed Up "How old are you?" "Just passed twenty-seven." "What detained you?"

Some girls rather like the strong, silent man - especially when his money does the talking.

The Source Native-That fellow Hewitt has a big net income. Visitor-What is his business?

Native-Catching fish.

A quiz with answers offering

The Questions mers from the time of birth. 1. What state's capital is the

largest in the United States? 2. Approximately how long is the period of the moon's revolu- liberty, or property without due tion about the earth? 3. What great actress had a leg

amputated in 1915 but returned to Can dolphins swim at birth? Who made famous the adage:

"Speak softly and carry a big stick"? 6. What amendment to the Constitution includes the important

"due process" clause? 7. In what sport does the participant rarely see his quarry until

8. In Spanish America, what is meant by a hacienda?

9. When was the United States flag first used in warfare in Europe? 10. What American's career, achievements and contributions to literature are studied as an entire

college course leading to a

degree? The Answers

1. Massachusetts (Boston). 2. Twenty-seven and one-half days. 3. Sarah Bernhardt.

Our Imagination Sentiment is the poetry of the imagination.—LaMartine.

information on various subjects 4. Dolphins are expert swim-

5. Theodore Roosevelt. 6. Fourteenth ("Nor shall any state deprive any person of life, process of law").

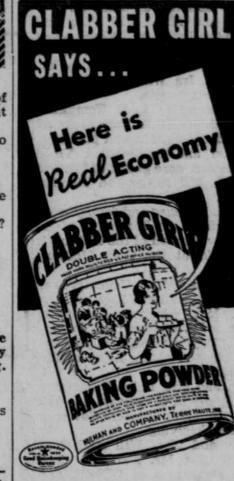
7. Fishing.

8. A country estate. 9. The first time the United States flag was used in warfare in Europe was by the American Expeditionary Forces of the World war, but it was not taken into the

zone of the advance. 10. Abraham Lincoln's. course is offered by the Lincoln Memorial university in Harrogate, Largest 'V'

A giant V-shaped forest of fir trees, which stands on a hillside of southern England and measures more than a half mile along each side, was planted in 1887 to commemorate the sixtieth anniversary of the reign of Queen Victoria, says Collier's. Today it is considered three-quarter sleeves and around a "V for Victory" emblem and, the top of the hem of the swirly as such, is the largest in the

> Christmas givers who want to be sure their gift is well received have been turning more and more have been turning more and more to cigarettes and smoking tobacco as gifts most appreciated by any smoker. Their welcome is always far greater than the modest cost involved. Naturally, Camels, as America's favorite cigarette, and Prince Albert, the world's largest-selling pipe tobacco, head the smoker's gift list. Camels have two gift packages—the carton of two gift packages—the carton of ten packages of "20's" specially wrapped, and a gay package containing four "flat fifties." Prince Albert is featured in the pound tin and the pound glass humidor, both handsomely Christmas packed .- Adv.

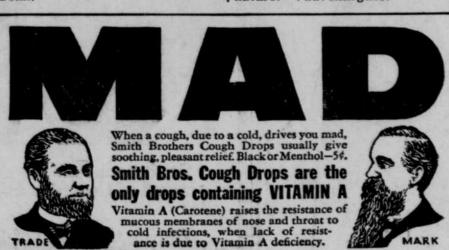


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Liquid Sand

a liquid. Any object that sinks Silver sand is believed to be the in water, such as a bullet, will only dry matter that behaves like likewise sink in this peculiar sand.

