Household News

by Lynn Chambers

This Golden, Fluffy Omelet Captures Interest
(See Recipes Below)

Lenten Meals

Eggs, cheese, fish and vegetables—these are the foods that will be popular with the market basket during the next few weeks. If you are going to form the bases for your menu from these dishes cook them just as carefully as you do the meat that you use year 'round, for you can't take chances and let mealtime become dull or unattractive.

Point up fish and vegetables with lemon or other attractive sauces and flavorings. Serve your egg and macaroni dishes in attractive settings, with some carefully thought out garnish. Play up fruit and dessert numbers to lend interest to meals. If you heed these simple rules, I'm sure they'll make Lent especially attractive for you and your family.

Now, for some concrete help, I've chosen foods to fit the season. They're vitamin, mineral and interest-laden.

Macaroni Cheese Custard.
(Serves 6 to 8)

1 package macaroni, cooked
2 eggs, slightly beaten
2 cups grated cheese
2 tablespoons onion, chopped
2 tablespoons parsley, chopped
1 pimiento, chopped
Salt and pepper
2 cups evaporated milk

Combine ingredients and pour into a buttered baking dish. Set in a pan of hot water and bake in a moderate (375-degree) oven for 45 minutes.

An appetite - satisfying omelet? You can't believe it? Well, this one is, because it's made with a cream cheese and chive mixture that makes the omelet heartier, and also keeps it from shrinking discouragingly the moment it comes from the oven. A slow oven is essential to a fluffy, orange-gold omelet:

***Cream Cheese Omelet.**
(Serves 6)

¼ pound cream cheese with chives
3 eggs
2 tablespoons milk
Salt and pepper

Soften the chive cream cheese, blend in egg yolks one at a time. Add milk and seasonings. Fold in stiffly beaten egg whites. Pour into a well-buttered, heavy frying pan and cook over low heat until bottom begins to brown. Then place in a moderate (325-degree) oven until the top is dry and the mixture firm. Fold and serve.

The name is goldenrod because the dish bears a close resemblance to a flower of that name. Just combine the goldenrod eggs with a tempting green spinach ring and you have a real Lenten treat:

Spinach Ring With Goldenrod Eggs.
(Serves 8)

4 pounds spinach
½ cup salad oil

This Week's Menu:

Cream of Asparagus Soup
*Cream Cheese Omelet
Green Peas
Baked Potatoes
*Carrot, Pineapple and Raisin Salad
Popovers — Butter
Fruit Cup — Cookies
Coffee — Tea — Milk
*Recipes Given.

1 tablespoon salt
¼ cup lemon juice

Wash and pick over spinach carefully. Place in kettle without adding water. Pour oil over spinach and mix thoroughly. Add salt and cook 8 to 10 minutes. Stir occasionally. Drain and chop. Add lemon juice and pack into an oiled 9-inch ring mold. Unmold on serving platter and fill with:

Goldenrod Eggs.

¼ cup melted butter
¼ cup flour
½ teaspoon salt
Pepper to taste
2 cups milk
4 hard-cooked eggs

Blend butter and flour, salt and pepper. Heat mixture and add milk gradually. Stir after each addition of milk to make a smooth sauce. Separate egg yolks and whites. Slice whites and add to prepared sauce. Pour sauce into unmolded spinach ring. Press yolks through a sieve to top sauce. Garnish with paprika, parsley and lemon quarters.

***Carrot, Pineapple, Raisin Salad.**

Wash, scrape, and grate carrots finely, allow 2 carrots per person. Add cut pineapple, and either white or muscatel raisins and enough mayonnaise to hold mixture together.

A souffle is a properly dramatic Lenten dish, but one which must be baked carefully if it is to come to the dining room at the peak of goodness. Select a cheese that will cook readily and smoothly, a dish that is in good proportion to the souffle, and cook the mixture at a very low temperature so it can rise to its height slowly.

Cheese Souffle.
(Serves 6)

4 tablespoons butter
4 tablespoons flour
1½ cups milk
1 teaspoon salt
Dash of cayenne
½ pound processed cheddar cheese
6 eggs

Make a sauce of the butter, flour, milk and seasonings. When thick and smooth, remove from fire and add sliced cheese. Stir until cheese is melted. Add beaten egg yolks and mix well. Cool mixture, fold in stiffly beaten whites. Pour into a 2-quart casserole, bake 1¼ hours in a slow (300-degree) oven. Serve at once.

Cookies spell cheer to menus, especially if there's fruit to go with them. Made in two layers, these are a delightful variation of drop and "cut-in-squares" cookies:

Cornflake Dream Bars.
(Makes 40 bars)

First part:
¼ cup butter
½ cup brown sugar
1 cup flour

Second part:
1 cup brown sugar
2 eggs
1 teaspoon vanilla
¼ teaspoon salt
1 cup shredded coconut
1 cup cornflakes
1 cup chopped nutmeats

Blend butter and sugar thoroughly. Add flour and blend with fork or dough blender. Press mixture evenly and firmly into bottom of a shallow pan (9 by 13-inch pan). Bake in a moderate (350-degree) oven about 15 minutes or until delicately browned.

Beat eggs well, add sugar gradually and beat until light and fluffy. Add remaining ingredients and mix well. Drop by spoonfuls on top of previously baked crust and spread evenly. Bake in a moderate (350-degree) oven about 25 minutes. Cut into squares while still warm.

(Released by Western Newspaper Union.)

Lynn Says:

Sauces that accent the best flavor in foods include these:

Lemon Butter: 2 parts butter to 1 part lemon juice. This is good on the leafy vegetables, cabbage, broccoli, cauliflower, Brussels sprouts and artichokes.

Vinegar Butter: Melt ½ cup butter, add 2 tablespoons vinegar and heat thoroughly. This is good on green beans.

Mustard Butter: Add just a bit of dry mustard to melted butter before pouring on vegetables. With this, onions, greens or broccoli are indicated.

Parsley Butter: Chop 3 to 4 tablespoons parsley fine, add to ½ cup melted butter.

Tart Sauce: (also good on fish) Put in double boiler 2 egg yolks, ¼ cup cream, ½ teaspoon salt, 3 tablespoons lemon juice, flick of nutmeg. Cook until thick and creamy, stirring constantly about 2 minutes. Be careful not to overcook. Stir in slowly, 2 tablespoons butter and serve at once.

WHO'S NEWS THIS WEEK

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

NEW YORK.—With all the bad news now coming through, there is reassurance in finding an intelligence officer who is really intelligent. If he is both intelligent and optimist, it's like finding a four-leaf clover. The congenital optimists this department has known in the last few years haven't been any too bright.

Acts Like Man of Thought; Thinks As Man of Action

Everybody who knows Col. Egmont Francis Koenig, intelligence officer of the First air force, stationed at Mitchel Field, L. I., testifies that he is "smart in the head." As to his hopeful outlook, here's his current observation about plane production.

"I can assure you that were you to know the exact figures of actual bomber production your heart would swell with pride, as did mine when these figures were confided to me."

The First air force comprises 22 states of this region. As head of its G-2 section, Colonel Koenig is its eyes and ears, and its alarm clock. If he happens to be an optimist, he has to work like a pessimist, who expects the worst. Small, agile, diligent and alert, insatiably curious about many things, he is at the opposite pole of the brass-hat army tradition, easy to see, an enemy of red tape, popular with his men and a multitude of others eager to give him an earful about anything they consider important

Colonel Koenig's mind has many facets all of which were polished up in various pursuits before he entered the first World war as an amateur soldier and rose rapidly in rank as an apt pupil in the science of arms. A native of New York, he was in Europe as correspondent of the old New York World when the war started and entered the army as a second lieutenant. Two years later, in 1918, he was a major, at the age of 26.

Back home in 1920, he entered the chemical warfare service. He was one of the founders and the first lecturer at the Army Industrial college, later an instructor at the Fort Riley Cavalry school, and then in Hawaii for two years. He was back in 1935, teaching military history and intelligence at the general staff school at Fort Leavenworth.

He attended St. Francis Xavier and took his bachelor of arts degree from Columbia in 1912.

DEAN SWIFT said he had grave misgivings about the human race as a whole but he couldn't help liking John and Peter and Paul.

Free Frenchmen Would War With Stones if Need Be

In the current tragedy of "Man against himself," this department finds the highly personalized aspects of the encounter the most encouraging.

One feels that way in meeting Lieut. Gen. Louis Souques of the Free French, in New York, en route to London from French Equatorial West Africa. If you happen to think that there is too much machinery in this war and you long for a dash of the Beau Sabreur, fending off black legions with a broken blade, you instantly assign the general this role, and feel much better about the chances for a happy ending. The general's career to date is a reminder that he and the other Free French leaders are tough, realistic, hard-hitting, resourceful and experienced fighting men, who would give battle with cobblestones if they had to.

Obviously the lean, whippy general would have fought with the Alpine Chausseurs. He would wear on his tunic the Croix de Guerre and the ribbon of the Legion of Honor and other decorations.

Asked whether Hitler would be able effectively to convert and use the continental resources of labor and materials, or whether increasing sabotage might pull him down, the general replied:

"At present, Hitler is converting much of these resources, and it would be unwise to underestimate this. But his troubles are already beginning as the conversion turns from consumer goods to capital goods. Obviously, the Germans must center on heavy industry, in utilizing French plants and labor for the war, and the curve of sabotage will go right on up with this effort."

We asked whether the betrayal of France by certain highly placed politicians had been due to the infiltration of Nazi doctrine or to venality. "Most of them were just grafters," he said. "They didn't care much about political philosophies, but they loved money and they feared communism. Petain wasn't a grafter, but long before the war he had looked sympathetically on what he considered the German achievement of order and discipline. He was an honest believer in his own conception of an authoritarian state."

NATIONAL AFFAIRS

Reviewed by
CARTER FIELD

Great Value of Fighter Planes Now Being Understood by Using Defense of Britain as Example . . . Non-Defense Agency Heads Worrying . . .

(Bell Syndicate—WNU Service.)

WASHINGTON.—Just as the effectiveness in military strategy—as distinguished from mere destruction and terrorism—of the bomber was overestimated in the early stages of the war, so the fighter and the torpedo plane, especially the latter, were underestimated.

The huge production promised by President Roosevelt in his address to congress included all types of planes. There is a strong feeling, however, that a larger quota of the planes should be fighters and torpedo planes and a smaller proportion of bombers than is now contemplated.

Curiously enough, the "fighter" plane is really more a defensive than an offensive weapon while the heavy bomber is primarily an offensive weapon.

Fighter planes are essential to protect bombers, because a fighter plane can make short work of a bomber, a dive bomber or a torpedo plane if it catches one of these without protection from other fighters.

It was the concentration of British fighter planes against German bombers which was one of the chief reasons for the failure of the Nazis to crush Britain early in the fall of 1940. Goering sent over plenty of fighters, but the British fighters had strict orders to avoid combat with them whenever possible, and concentrate on the invading bombers.

A Murderous Toll

This policy, coupled with the fortunate circumstance that Sir Hugh Dowling had forced the equipment of the British fighters with such heavy fire power (failure to do which explains the utter futility of the much vaunted Italian military aviation) took a murderous toll of the invaders. Some think it was this toll which defeated the Nazi objective. Some think the Germans would have won had they decided to pay the price.

It was after this that the torpedo plane came into its own. The theories of the admirals, British as well as our own, about the almost invulnerability of battleships to air attacks, have been partially justified so far as bombers are concerned. But the torpedo plane has proved the deadliest foe of the big battle wagons. It was these planes which smashed Italian ships at Taranto. It was a plane-fired torpedo which crippled the Bismarck's ability to steer; torpedoes which sank the Prince of Wales and the Repulse.

Strangely enough, the only battleship sunk by a bomb in the whole war so far has been a Japanese vessel, sunk by one of our army bombers.

The idea of bombing Germany into submission has been abandoned. This means that more emphasis from now on must be placed on other types of planes, against the day of expeditionary forces promised by the President.

* * *

Capitol Workers Can't Change Jobs

The idea that national defense would be best served, and local Washington's housing and transportation problems rendered less difficult, by transferring competent workers from reform and other non-defense agencies to the war agencies came to a number of high government officials, including cabinet members, who realized that if this sort of thing started there was no telling where it might stop—or what might happen to their place in the sun as a result.

The first red light was seen by these officials, far more concerned about conserving their own power than anything else, when lend-lease operations really began moving. Then when OPM began to function, needing an army of new clerks and stenographers as well as officials, came a deluge of requests by employees to move from the non-defense agencies to OPM, to the war department, to the navy department, etc.

Immediately the ban was clapped down. Workers in existing reform and other non-defense agencies positively would not be permitted to switch over. They were even forbidden to apply for work in the new agencies!

Probably the most amusing case was that of Secretary of Agriculture Wickard, who was so worried when some of the political appointees actually moved over. The joke here is that every department head is supposed to be delighted when any excuse takes a political appointee away from him, on the theory that a non-political appointee is more efficient and does more work for less salary.

But Mr. Wickard—and other heads of non-defense agencies—didn't like this prospect. They wanted the political as well as the less influential employees to stay right with them.

JUST JESTING

Quite Simple

Sally—What's your idea of a simple wedding?

Joan—One that costs twice as much as the family can afford.

Fired!

Captain—Is this gun working?

Private—No, sir. It's been discharged.

The female of the speeches is deadlier than the male.

Ain't It So?

Philosopher—And what do we want in this world to make us happy?

Cynic—The things we ain't got.

Only Explanation

At last he mustered up his courage to pop the question, and, to his blissful bewilderment, was accepted. When he'd recovered, he stammered:

"However did it happen, Jasmine, that such a bright and shining angel as yourself could ever fall in love with a dull, stupid fellow like me?"

"Goodness knows, Ted," was the fair maid's candid comment; "I must have a screw loose somewhere."

What's Wrong With That?

Exam. Paper—If it took seven men four hours to dig a ditch four feet deep and two feet wide, sixty feet long, how long would it take three men to dig the same ditch?

Bright Student—No time at all, the ditch is already dug.

A pessimist is a man who is always building dungeons in the air.

Correct Diagnosis

A Negress, asking the New Mexico State Employment service to help her to find a job, said her husband had been in a car smash and suffered "conclusion of de brain."

"You mean 'concussion of the brain'?" suggested the official.

"No, suh," said the Negress. "Ah means conclusion of de brain. He's dead."

In Other Words—

There was a terrific crash in the hall, and mother ran out of the dining-room, her eyes wide with fear

"Whatever's that?" she gasped.

Her son, a shining light in the Air Training corps, reassured her.

"It's all right!" he replied. "It was only father coming downstairs. He nose-dived, flattened out, and made a crash landing."

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Marrying an Angel

Theme song in an Armenian wedding might easily be "I Married an Angel": part of the bride's wedding costume is a pair of cardboard wings covered with feathers which she wears fastened to her head.

ASK ME ANOTHER?

A quiz with answers offering information on various subjects

The Questions

1. How many mints does the United States have for making coins?
2. Fleet street in London is famous for what?
3. What proportion of Americans have blue eyes?
4. The bouquet of a wine refers to what?
5. What was the greatest attraction of the World's fair of 1893?
6. Who knighted Francis Drake for sailing around the world?
7. What is made from flax—sweater yarn, linen or rayon?
8. Tempus fugit means what—Storm rages, time flies or weather is good?
9. Who was the sweetheart of Maid Marian?
10. Are there any stars which do not give off enough light to be seen?

The Answers

1. Three (Philadelphia, Denver and San Francisco).
2. Its newspaper offices.
3. For every 100 Americans who have blue eyes, 70 have gray eyes, 49 have hazel eyes, 46 have brown eyes.
4. Its aroma.
5. The Ferris wheel.
6. Queen Elizabeth.
7. Linen.
8. Time flies.
9. Robin Hood.
10. Astronomers have recently discovered a number of "black stars," or stars which are not hot enough to give off visible light but which are sufficiently warm to have their heat waves register on an infra-red photographic plate.

Card Currency

Playing cards served as the first paper money ever issued in North America. When French troops in Canada mutinied in 1685 because their pay had not arrived, the governor wrote a money value on playing cards, signed them and paid off the men. This "pay-off" currency remained in circulation for almost a century.

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NR TO-NIGHT; TOMORROW ALRIGHT

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