

Household News

by Lynn Chambers



These Barbecued Hamburgers Are Appetite-Tempting! (See Recipes Below.)

Outdoor Fun

The delicious aroma of meat cooking over a crackling fire, toasted buns, and freshly roasted corn or potatoes in the embers—all these make for plenty of summer fun. Toss together your outdoor cooking equipment, bright, gay colored cloths, napkins, and gather some wood for your picnic. Plan to have lots of hearty, nourishing food to give your picknickers so they will have plenty of that up-and-at-them spirit.

Crunchy green salads packed in jelly glasses or paper containers, steaming hot coffee, baked beans, or macaroni and cheese, and barbecued meat. Dispel the chilliness of cool nights with your picnic outdoors.

Hamburgers are old favorites, but you can make them extra delicious by drizzling a tasty barbecue sauce over them while they cook.

*Barbecued Hamburgers. (Serves 8)

- 2 pounds ground beef
- 1½ teaspoons salt
- Pepper to taste
- 2 tablespoons vinegar
- 1 tablespoon flour
- 1 teaspoon chili powder
- 2 teaspoons brown sugar
- 2 teaspoons salt
- ½ teaspoon pepper
- 1 medium-sized onion, chopped
- 1½ tablespoons Worcestershire sauce
- ½ cup catsup
- 1 tablespoon hot water

Have any of the thriffter cuts of beef ground—such as chuck, flank, shank, neck, or heel of round. If meat is quite lean, ask your butcher to grind in some suet. Mix meat thoroughly with salt and pepper. Cook on a greased griddle-grill with thick slices of onion. Mix rest of ingredients well and drizzle over hamburgers as they cook. This sauce is also excellent over frankfurters which have been prickled with a fork.

To make a new kind of "cheeseburger," add ½ cup grated cheese to each pound of hamburger, mixing lightly.

Hamburger Puffs. (Serves 8)

- 2 pounds chuck steak, ground
- 2 cups grated raw potato
- 4 tablespoons onion
- 2 teaspoons salt
- ½ teaspoon pepper
- ½ peeled clove of garlic, minced
- 4 tablespoons milk
- 4 tablespoons fat

Combine all ingredients except fat. Form into 16 patties. Cook in fat on a greased grill or skillet over medium heat until brown on both

Lynn Says:

For best results in outdoor cooking use a small fire. Be sure you have a deep bed of coals before you start broiling or frying your food.

To start the fire, use a soft quick burning wood like pine, spruce, hemlock, laurel, poplar, or aspen. For a good bed of coals, use a hard wood such as maple, oak, ash, beech, birch, hickory, or any available hard wood in your community.

Seasoned wood which has not lain on the ground long enough to become wet or rotted, but long enough to dry out, is best for fires. Wood without bark makes the best kind of fire, as bark will cause a fire to smoulder. To start a fire more easily, use split wood, as it burns more easily than round logs.

You won't be a sissy if you kneel when using a hand axe for chopping or splitting wood. If you use seasoned wood, it can easily be broken into convenient chunks for the fire.

Barbecue Supper

- *Barbecued Hamburgers
- Wienies Toasted Buns
- Mustard Chili Sauce Relish
- *Roast Corn or *Roast Potatoes
- Fresh Fruit or Berries
- or
- *Marshmallow Dessert
- Coffee or Honey Lemonade
- *Recipe Given

sides and done. About 5 or 6 minutes on each side is enough.

*Roast Corn.

Have a hot fire and let it burn down until there is a good pile of red embers. Soak the ears of corn in their husks until good and wet and lay them, still in the husks, in the hot ashes. Bake for 30 minutes or until corn is tender. Turn the ears occasionally.



*Roast Potatoes.

Bury potatoes in hot ashes and roast as you do the corn, until they are tender. They take longer to roast than the corn. Serve with lots of butter, salt, and pepper.

*Marshmallow Dessert. (Serves 6)

- Small bars of plain chocolate
- 12 graham crackers
- 12 marshmallows

Toast 2 marshmallows over the coals to a crisp, gooey state, and then put them inside a graham cracker and chocolate bar sandwich. The heat of the marshmallow between the halves of chocolate bar will melt the chocolate just enough, and the graham crackers on the outside are nice to hold.

Do you like to go primitive and roast meat over a forked stick or long-handled fork? Then, you'll like:

Kabobs.

For each person, allow ¼ pound round steak, ½ of a medium-sized onion, and a few slices of bacon. Cut the meat in 1-inch squares, cut the onion lengthwise, from top to bottom. Cut the slices of bacon into thirds. Place beef, onion, and bacon on a fork or stick, alternately, and broil over coals until done.

A salad that is both health-cramped and delicious for a picnic is this one made with plenty of vegetables and cottage cheese:

Vitamin Salad. (Serves 6)

- 1 cup celery, diced
 - 2 cups cottage cheese
 - ¾ green pepper, diced
 - 1 cup carrots, shredded (cooked)
 - 2 cups cabbage, shredded fine
 - ½ cup mayonnaise
 - Salt
- Toss together all ingredients and serve on crisp lettuce leaves. A cookie treat to take with you on your picnic is this sugar-saving one:

Fruit Treats. (Makes 12 Treats)

- 2 cups sifted, enriched flour
 - 3 tablespoons baking powder
 - 1 teaspoon salt
 - 2 to 4 tablespoons shortening
 - ½ cup milk (about)
 - 1 tablespoon honey or corn syrup
 - 2 eggs
 - 12 cooked apricots or prunes
- Sift flour, baking powder and salt together. Cut in shortening. Beat 1 whole egg and 1 egg yolk, reserving white for tops. Add milk and honey to beaten eggs and add flour to mixture. Stir in only enough to hold flour together. Turn on lightly floured board and knead together ½ minute. Roll ½ inch thick, cut with doughnut cutter. Place on baking sheet and place an apricot or prune in the "hole" on each one. Brush with egg white and sprinkle biscuits with cinnamon sugar. Bake in a moderately hot oven 12 to 15 minutes. Cinnamon sugar: Mix 3 tablespoons sugar with ½ teaspoon cinnamon.

Why get hot and bothered over your cooking and household problems when you can get expert advice on them? Write, explaining your problem to Miss Lynn Chambers, Western Newspaper Union, 210 South Des Moines Street, Chicago, Illinois. Please enclose a stamped, self-addressed envelope for your reply.

Released by Western Newspaper Union.



WHO'S NEWS THIS WEEK

By LEMUEL F. PARTON
Consolidated Features—WNU Features.

NEW YORK.—A few years ago, Thomas Alva Edison offered Dr. George Washington Carver, the Negro scientist, \$100,000 a year to join his laboratory and carry through Mr. Edison's research in the making of synthetic rubber. Dr. Carver refused. He said he had too much to do on his peanut research, and wrote: "God didn't charge for his work in making peanuts grow, so I won't charge for mine."

Dr. Carver, at 78, now joins the experimental laboratories of the Ford Motor company at Detroit. It was in 1938 that Henry Ford visited Dr. Carver at Tuskegee institute, and they since have become warm personal friends. Both Mr. Ford and Mr. Edison were deeply interested in synthetic rubber. It is not unlikely that rubber was discussed on that 1938 visit and it is a wide open guess that Henry Ford has taken an even more timely interest in rubber and has enlisted the services of one of the greatest living authorities and skilled miracle-workers in plastics and synthetics—the aged Dr. Carver.

Dr. Carver never has patented any of his innumerable processes, or gained a cent from them. They include making peanuts a \$61,000,000 crop and developing from them more than 300 saleable products, including not only foods, but paints, stains and linoleum. Dr. Carver was born in slavery, near Diamond Grove, Mo. He was traded for a horse, found his way into freedom, added scores of millions to the annual crop output of the South.

He was 20 years old before he learned to read or write, and with this new and prized equipment walked and worked his way to Minneapolis, Kan., and odd-jobbed his way through high school and through the Iowa State college of agriculture and mechanical arts. Soon after his graduation, he joined the faculty of the above college and went to Tuskegee institute in 1896, where he is now director of the department of agricultural research. Simpson college gave him an honorary degree in science, the Royal Society of Arts of London voted him membership and he was awarded the Spingarn medal in 1923 and the Theodore Roosevelt medal in 1939.

He is a kindly, stoop-shouldered old man, with white hair and iron-rimmed spectacles. He is unmarried and deeply religious. He is apt to answer questions about his work by quotations from the Bible.

REAR ADMIRAL ROBERT C. GIFFEN, commanding our navy task force, joining the British to keep ship lanes clear and blockade Germany, had a like job in the First World War. Here's the navy's official report on his performance:

"Capt. Robert C. Giffen was awarded the Navy cross for distinguished service as commander of the USS destroyer Trippe, escorting and protecting vitally important convoys of troops and supplies, and in offensive and defensive action vigorously and unrelentingly prosecuted against all forms of enemy naval activity."

Unofficial accounts of the day went into much more detail about the young captain's skill and courage in chasing submarines through mine-strewn waters. Toward the end of the war, he commanded the USS Schley in the eastern Mediterranean. In 1927, he commanded the USS Sacramento, was commended for distinguished service with the Asiatic fleet and in 1928 and 1929 commanded the destroyer division of that fleet. His other honors include the Victory medal, with destroyer clasp, the Yangtze service medal and the Navy Expeditionary medal.

Admiral Giffen was born in Westchester, Pa., in 1886, studied at De La Salle institute in Chicago and Notre Dame university and was admitted to the Naval academy from Nebraska in 1903. In 1937 he took command of the USS Savannah.

On the German short-wave recently, we heard a fake American voice telling the world that our navy was manned mostly by frightened youngsters who didn't know port from starboard and all of whom would be expeditiously bumped off by Nazi subs. Admiral Giffen is an old hand at answering this kind of talk—with guns. He isn't given too much to talk, expressing himself most effectively in a chart room or on the bridge. Just in passing, it may have been this Nazi short-wave which led the Japanese to stick out honorable neck recently

NATIONAL AFFAIRS

Reviewed by CARTER FIELD

Military Strength of Russia, Japan Still a Secret... What Cabinet of 1940 Thought of Defending Australia...
Bell Syndicate—WNU Features.

WASHINGTON.—Two nations now at peace with each other, but fighting desperately in the war on opposite sides, remain utter enigmas as to fighting strength, numbers of troops, capacity of production of war supplies, and every other detail essential to the military pattern. These are, of course, Russia and Japan.

Not only was Adolf Hitler fooled as to Russia's strength when he first attacked; he is still ignorant of her capacity. But that ignorance likewise applies to Great Britain, the United States, China, and all the other United Nations.

Japan fooled us and the British both very badly as to her strength prior to December 7. But she also fooled Hitler and Mussolini, not to mention the other Axis "partners." Today, according to the best information obtainable, Berlin is just as ignorant, not only as to Japanese strength but as to Japanese plans, as are London and Washington.

A prominent official who has studied British airplane production estimated a few days ago that British and American production of war planes now exceeded those of the Axis powers by at least 50 per cent. He frankly admitted he had no idea of the Russian production, but made a guess that if it were added then the United Nations plane production would exceed Axis two to one.

Two Guesses Are Made

In this estimate he was making not one, but two guesses. For no one outside Japan really knows what Japanese production is. Very few people inside Japan know, and that goes double for Russia.

There is a great deal of dissatisfaction in London and Washington over this lack of information as to Russian production. Russia tells Britain and the United States what she wants, but even with the lease-lend bait we do not get any information. Nor are our military and naval observers given a chance to follow the fighting on the ground and gain their own impressions.

Though Hitler sent Japan more than 1,000 Messerschmitts he has been given no more information about Japanese production than we have about Russian.

Perhaps the answer is not so much that Japan does not trust Hitler's intentions, and Russia those of Britain and the U. S., as that they do not trust the secrecy of information once imparted to their allies.

"But Australia Was A Long Way Off"

Before the 1940 election President Roosevelt, who had already given 50 destroyers to the British and denounced Mussolini for his "stab in the back," was talking to members of his cabinet and congressional leaders at the White House.

What, he asked them, did they think the United States should do if Canada should be attacked by Hitler?

There was instant and unanimous answer. The United States should defend Canada with all its force.

But suppose it should be the Western coast of Canada that was attacked, and Japan which was doing the attacking?

The answer was a bit slower, but when it came it was again unanimous, and the same.

The President suggested that they should stretch this logic a bit further. Suppose, he said, that Japan should attack Australia? What then? This time there was utter silence. It continued.

Finally, after a slow grin at the position in which he had maneuvered his cabinet members and the congressional leaders, he called for some explanation for this lack of enthusiasm for defending Australia. When it still appeared that nobody else was going to say anything John Garner, then vice president, spoke up.

"You see, Mr. President," he said, "Australia is a long way off."

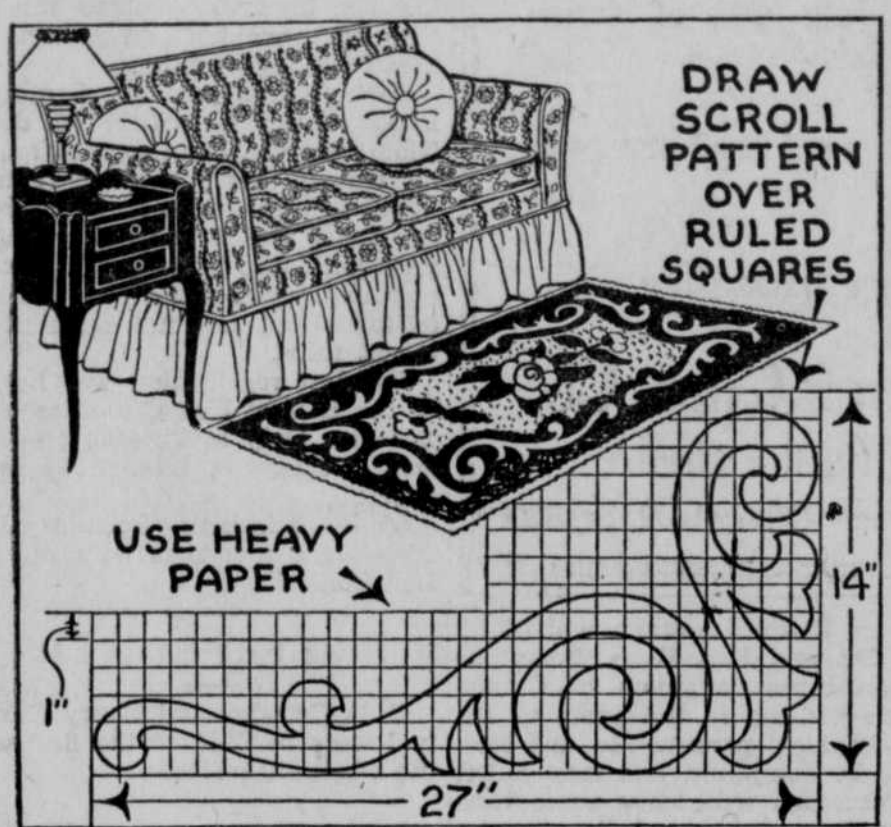
The significance of this story, which has just leaked out via a cabinet member at a dinner party after being guarded for nearly two years, is startling.

It should be remembered that at the time this quizzing of cabinet and congressional leaders by the President occurred there could have been no reasonable doubt as to the intense hostility with which Japan regarded us.

NEW IDEAS

for Home-makers

By RUTH WYETH SPEARS



WOMEN today are not the first to discover a war-time shortage of floor coverings. The glowing Oriental rugs of the Colonial mansion ceased to be imported during the Revolution; and the simple hooked rug made from old clothing began to be developed in more elaborate designs.

Then, as now, scroll borders around a flower motif were popular. The posies were designed according to individual taste but scroll patterns went the rounds of neighbors who traced the patterns on the burlap or canvas rug foundation. Today wax crayon is generally used for tracing. You will find it easy to make a cut-out pat-

tern by first ruling paper into one-inch squares and then copying the curves in the sketch.

NOTE: If you wish to make a scroll pattern be sure to clip this diagram and save it as it is not in any of the booklets which Mrs. Spears has prepared for readers; however, Book 5 contains two designs and directions for making original designs. To get a copy, send your order to:

MRS. RUTH WYETH SPEARS
Drawer 10 New York
Bedford Hills
Enclose 10 cents for Book 5.
Name
Address



A Bit on the Humorous Side

Sound Sleep
First Recruit (the morning after his first 15-mile hike under full pack)—Boy, did I sleep last night. I slept like a log.
Second Recruit—Yeah, man. Like a log with a saw going through it.

Proof
"It is midnight, the moment when miracles happen."
"I think—"
"There, didn't I tell you?"

ONE WAY ONLY



S-s-s-stuck With It
Hotel Clerk—Pardon me, Mister, but how did you happen to be named J. John B. B. Bronson?
Patron—I was christened by a minister who stuttered.

The wise guy stepped up to the crowded train as it stopped at the station and addressed the conductor: "Well, Noah, you got here at last. Is the ark full?" The quick-witted conductor replied: "Nope, we need one more monkey. Hop in."

The Others?
"You are the only woman I have ever loved! You believe me, don't you?" demanded the enthusiastic lover.
"I do," replied the gentle but wise maiden. "But there's thousands who wouldn't."

Not So Easy Now
Wilson—I'm sure glad to see you, Wilson. You don't look a day older. And is your wife as pretty as she used to be?
Wilson—Yes, but it takes her longer to get that way nowadays.

Giveaway
"No, my husband has hardly any of the minor vices."
"Doesn't he even smoke?"
"Well, after a good dinner he may smoke a cigar, but that's only about once in six weeks."

Just That!
She—You had no business to kiss me.
He—That wasn't business; that was a pleasure.

Some men know better as they grow older. Others merely know more.

Discretion
First Rookie—What are you writing, a book?
Second Rookie—No, a love letter.
F. R.—But you've been working on it more than an hour.
S. R.—Yeah, but I want to be sure that if it's ever read in court I won't look like a fool.

HOUSEHOLD HINTS

When ironing puffed sleeves, fold the sleeve in halves, pulling apart as it sticks. In this way you can get down into the gathers at the top. Iron it dry and you will have a pretty puffed sleeve when it is done.

Maple toast is delicious with hot or cold tea. Mix shaved maple sugar with a little cinnamon and melted butter and spread on hot toast. Reheat and serve.

Leather never should be cleaned with gasoline, naphtha or any hydrocarbon solution. They dissolve and remove all the essential fats in the leather, leaving it dry and harsh.

Before working in the garden, put soap under and around your finger nails. You will find them much easier to clean.

If strawberry jam should sugar, mix it with two parts of cooked rhubarb to the one of jam, cook together for a few minutes and you will have an excellent pie filler, cobbler filler or sauce.

With a Purpose
Have a purpose in life and, having it, throw into your work such strength of mind and muscle as God has given you.—Carlyle.

Room for Courtesy
In life there is always room for courtesy.—Emerson.