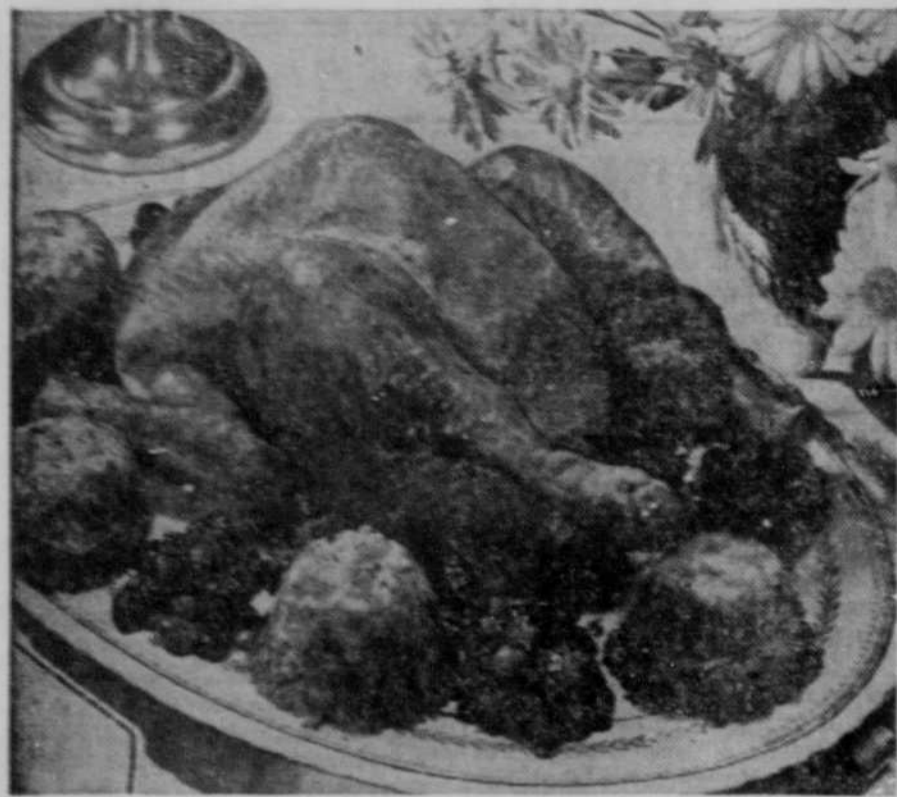


Household News

by Lynn Chambers



Serve the Festive Bird—Plump With Stuffing
(See Recipes Below.)

Day of Praise

Now that the frost-nipped days have come and we've gathered the harvest, Thanksgiving time is here again. It really is a Thanksgiving, for a year of plenty if not of peace, and it's to be celebrated with a dinner symbolic of the plenty of harvest. Your family will feel a deep and heartfelt satisfaction if you place yellow-gold and deep crimson autumn leaves over the mantel, or provides a blazing fire and have bowls of lush colored grapes, crisp shelled nuts, blushing pears and apples within comfortable reach.

The Bird Itself.

Select tender chicken for roasting. Pick dry. Singe and take out pin feathers with tweezers. Cut around vent and make split almost to tip of breastbone. Insert hand and take out entrails carefully from back and sides. Pull out. Be sure lungs are removed. Push back skin of neck, and cut off neck close to body. Remove windpipe. Separate gizzard, heart and liver and cut away gall bladder which is attached to liver, being careful not to break it. Cut through gizzard and clean. Remove oil sack from tail.

Wash outside with cold water. Wipe inside with damp cloth. Sprinkle inside with salt and then stuff loosely. Insert toothpicks or metal pins across opening and lace them with cord. Fold skin of neck over back and fasten with toothpick. Fold wings across back. Tie ends of legs together with a cord, then bring cord around tail and forward to tip of wings to tie. Rub skin with fat (unsalted) and place on roaster rack. Roast uncovered in a moderately slow oven (325-350 degrees) 30 minutes to the pound for a chicken under 3 1/2 pounds, 22-25 minutes for a chicken over 4 pounds.

Stuffing.
(Makes 3 1/2 cups)
3/4 cup rice
3 cups boiling water
1/2 teaspoon salt
1/4 cup fat
1/2 cup diced celery
1/4 cup chopped onion
5 1/2 cups oven-popped rice cereal
2 tablespoons minced parsley
1 tablespoon poultry seasoning
1/2 teaspoon salt
1/2 cup stock

Wash rice thoroughly in a sieve. Drain well. Add rice to boiling water slowly as water continues to bubble. Boil rapidly about 20 minutes until rice is tender, then drain in sieve.

Brown celery and onion in fat.

Lynn Says:
Speaking of Stuffings: The old-fashioned bread dressing is easily adapted to many variations. Here is the basic idea: To 1 1/2 pounds of dried bread cut in one-inch cubes add 1/2 to 1 cup melted butter, 1 teaspoon salt, 1/4 teaspoon white pepper, 1/4 cup minced onion, cooked but not browned, and 2 tablespoons of poultry dressing. Toss lightly and stuff fowl.

If you like crisp celery tasty dressing, add 2 cups finely chopped celery to the bread dressing.

On the other hand, if you like the crispness of chestnuts, add 1 pound of chestnuts, chopped and cooked.

Giblets go well with bread dressing, cook and chop and toss into bread dressing. Mushrooms are distinctive, if simply chopped and sautéed in butter and added to bread stuffing.

Oysters make a tempting dressing. Use 1 pint, chopped and heated until edges curl in 3 tablespoons butter.

Thanksgiving Dinner
Chilled Cranberry Juice
Roast Chicken or Turkey
With Rice Stuffing
Baked Hubbard Squash
*Brussels Sprouts
*Yams With Oranges
*Apple Muffins
Pickled Pears Cucumber Pickles
*Hot Mince (or Hot Apple Pie)
Coffee Cider Milk
Raisins Nuts
*Recipe Given

Stir in rice and mix well. Crush oven-popped rice cereal into coarse crumbs, add parsley, seasonings and stock. Combine with rice and mix thoroughly.

***Yams With Oranges.**
(Serves 6)
2 to 3 pounds yams
2 oranges, peeled
1/2 cup brown sugar
1 1/2 cups pineapple juice
Peel raw potatoes and slice into buttered casserole. Lay sliced oranges between yam slices, sprinkle brown sugar over all, then add pineapple juice. Bake in a moderate (350-degree) oven for 1 hour or until tender.

***Brussels Sprouts.**
Cut off wilted leaves, leave whole, and wash thoroughly. Cook covered in a small amount of boiling, unsalted water for 10 to 15 minutes. Flavor with melted butter, salt, pepper and mix in 1/4 cup chopped chestnuts.

A hot muffin with the tang of fall—these spicy apple muffins are guaranteed to whet the most listless—if there be such on Thanksgiving day—appetite.

***Apple Muffins.**
(Makes 20)
2 1/2 cups sifted flour
3 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
4 tablespoons shortening
1/2 cup sugar
1 egg, beaten
1 cup evaporated milk (undiluted)
1 cup finely chopped, raw apples

Sift dry ingredients. Cream shortening and sugar, stir in egg and add flour alternately with milk. Fold in apples and fill greased muffin tins almost full. Sprinkle tops of muffins with additional sugar (about 2 tablespoons in all) mixed with a dash of cinnamon and nutmeg. Bake in a moderately hot (425-degree) oven 20 to 25 minutes.

Busy homemakers like to use prepared, packaged or canned mince-meat for pies, but there are still many of you, who I am sure will like putting up some right in your own kitchen. Here's how:

***Grandmother's Mince-meat Pie.**
2 pounds beef neck
1 pound suet
4 pounds tart apples
4 cups sugar
2 pounds currants
3 pounds seedless raisins
1/2 pound citron, cut
Juice and grated rind of 2 oranges
Juice and rind of 3 lemons
1 pint cider
1 tablespoon salt
1 1/2 teaspoons nutmeg
1/2 teaspoon cinnamon
1/2 teaspoon mace

Cook beef slowly in hot water for 3 hours. Cool and force through food chopper with suet and apples, using coarse grinder. Add remaining ingredients, blending thoroughly. Cook slowly one hour, then seal in sterilized jars. This makes 6 quarts.

Line pie tin with pastry, then pour in mince-meat. Top with criss-cross or lattice crust and bake in a hot oven 35 minutes.

Lynn Chambers can tell you how to dress up your table for family dinner or festivities, give you menus for your parties or tell you how to balance your meals in accordance with nutritional standards. Just write to her, explaining your problem, at Western Newspaper Union, 210 South Desplaines Street, Chicago, Illinois. Please enclose a stamped, self-addressed envelope for your answer.

PREPAREDNESS

by the AMERICAN RED CROSS

A NATION at war must guard its health. One sure guard, and one of the best forms of preparedness is proper diet.

Since World War I, the American Red Cross has offered the nation's housewives nutrition courses, designed to teach both men and women how to eat and keep well and strong. But Americans felt that since they were the best fed people of the world, they must also be the best nourished. In that belief they were mistaken.

The army reported that one-third of all applicants for war service were being rejected because of poor health—bad teeth, heart trouble, poor eyesight, skin diseases—all traceable to undernourishment. America's mothers and housewives were shocked into action.

Within the past year, more than 250,000 women have won Red Cross Food and Nutrition certificates by attending these courses held by Red Cross chapters in more than 1,850 counties throughout the United States.

In these Food and Nutrition courses, women learned the importance of preparing and serving the right amounts of the right kinds of foods—foods which contained the needed health protective qualities to keep their husbands fit for jobs in the shipyards, the farms, the mines, the steel mills, and to build their children into physically stronger Americans.

Prepared Exclusively for WNU.

Chinese 'Rights'

In New York city, every Chinese who rents a store or some other business building claims that he has a "basic property right" in it and, therefore, will not allow another Chinese to lease it until the man has purchased this right, says Collier's. When such a demand runs into thousands of dollars, the owner is seldom able to rent the property again to a member of his race.

PATTERNS

SEWING CIRCLE



Jerkin Set.

QUICK as one-two-three you can have your small daughter ready for fall days and cooler weather. Make her this jerkin which buttons at the sides, this simple skirt and a contrasting blouse! It is a very small edition of the most wearable of jerkin outfits and extra cute for a small sprite to wear.

Pattern No. 8239 is designed for sizes 2, 3, 4, 5 and 6 years. Size 4 skirt and jerkin require 1 1/2 yards 35 or 39-inch material; 1 1/2 yards 54-inch. Blouse with long sleeves 1 1/2 yards 35 or 39-inch material.

Need Aprons?

IT is a grand feeling—to have plenty of aprons for everyone in the family who needs one! What

with housework being shared by all during these busy days, more aprons than ever can be used in the majority of homes.

Pattern No. 8230 is in sizes 14, 16, 18, 20; 40, 42, 44. Size 16 takes 1 1/2 yards 32-inch material with 3/4 yard contrast. 8 yards bias binding to trim.

Pattern No. 8238 is designed for sizes 34, 36, 38, 40, 42, 44, 46 and 48. Size 36 takes 2 1/2 yards 32-inch material, 1/2 yard contrast, 5 yards ric rac to trim. Send your order to:

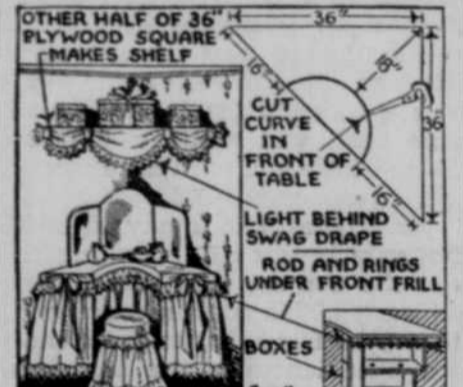
SEWING CIRCLE PATTERN DEPT.
Room 1115
211 West Wacker Dr. Chicago
Enclose 20 cents in coins for each pattern desired.
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Dance in Trance

Until they were invaded by Japan, the people on the island of Bali staged an odd ritual, the participants being a group of girls about eight years of age, says Collier's. Using all parts of the body, they performed a dance with music lasting a half-hour, although in a trance induced by a narcotic.

ON THE HOME FRONT

with RUTH WYETH SPEARS



YOU can't set a wave or even comb a smart new hair-do without seeing the back of your head. A deep curve in the front of a dressing table will allow you to get close, enough to a triple mirror. Here are the dimensions for such

a table to be built into a corner. The stool top is pink cotton material; the skirts for it and the table, and the drape for the top shelf, are of light weight white muslin edged in old-fashioned embroidery panty ruffling. Pink ribbon holds the drape and edges the table. The top frill and center part of the table skirt are snapped to a strip of muslin tacked around the front of the table under the ribbon.

NOTE: Mrs. Spears' Book 1 shows you exactly how to drape dressing tables with drawers. Also directions for slip covers; bedspreads and all types of curtains. Readers may secure copy of Book 1 by sending name and address with 10 cents to:

MRS. RUTH WYETH SPEARS
Bedford Hills New York
Drawer 10
Enclose 10 cents for Book 1.
Name.....
Address.....

Gallant Chap's Thoughts

Were but Badly Worded

She was young and pretty, and her confusion as she fumbled vainly in her handbag for small change to pay her fare on the bus was quite charming.

"Could you change a five dollar bill for me, please?" she asked, smiling shyly.

"Sorry, miss," replied the conductor. "But don't you worry; you can pay me the ten cents some other time."

"But you may never see me again," quickly replied the young lady.

"Well, what's the odds?" he said, meaning to be gallant. "It won't break my heart if I don't."



SING A SONG OF KITCHEN THRIFT
SINK YOUR DIMES IN WAR SAVINGS STAMPS

YOU COULD NEVER BAKE LIKE THIS BEFORE YOU WERE MARRIED, DEAR. EAT ALL YOU WANT, MOTHER. THAT COFFEE CAKE IS SIMPLY PERFECT AND I KNOW I'LL EAT MORE THAN I SHOULD. GOT EXTRA VITAMINS IN IT.

UMMMM! IT IS GOOD! BUT WHAT'S ALL THIS ABOUT EXTRA VITAMINS? GREAT LITTLE COOK, MY WIFE!

WHY MOTHER, DON'T YOU KNOW? IT'S ALL BECAUSE OF THE YEAST I USE—FLEISCHMANN'S!

YOU MEAN TO TELL ME FLEISCHMANN'S IS DIFFERENT FROM OTHER YEASTS? NOT ONE IS APPRECIABLY LOST IN THE OVEN. THAT'S WHY EVERYTHING YOU BAKE WITH FLEISCHMANN'S HAS VITAMINS THAT NO OTHER YEAST CAN GIVE YOU!

AND MOTHER—THE FLEISCHMANN'S YOU GET THESE DAYS KEEPS PERFECTLY IN THE REFRIGERATOR. YOU CAN GET A WEEK'S SUPPLY OR MORE AT A TIME. WHY DON'T YOU SEND FOR FLEISCHMANN'S WONDERFUL NEW RECIPE BOOK? IT'S JUST FULL OF DELICIOUS NEW ROLLS AND BUNS AND BREADS!

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ASK ME ANOTHER?

A General Quiz

The Questions

1. What is the mantic art concerned with?
2. The name Salem, used rhetorically and in poetry, refers to what city?
3. What does a Jap mean by bushido?
4. How many people were put to death for witchcraft in 1692?
5. What woman in American history is remembered because she would not change her name to that of her husband?
6. Lupine refers to what animal?
7. What island in the Philippines is the largest?
8. Settlers in what American colony agreed to "combine ourselves together into a civil body politic"?
9. What world famous novelist did not begin his writing career until he was almost forty?
10. Over whose grave is the inscription: "Blest be the man who spares these stones, and cursed be he who moves my bones"?

The Answers

1. Prophecy.
2. Jerusalem.
3. The warrior's code.
4. Twenty.
5. Lucy Stone.
6. Wolf.
7. Luzon.
8. Plymouth.
9. Joseph Conrad.
10. William Shakespeare.

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that can do more for you than St. Joseph Aspirin. Why pay more? World's largest seller at 10c. Demand St. Joseph Aspirin.

Greeks Have a Word
A Greek word which contains 171 letters and means hash in English is the longest one in any language. Incidentally, it may be found in line 1169 of Aristophanes' famous comedy, "The Ecclesiazusae."

A Gentle Way to Treat Constipation!

Get up and cheer, constipation sufferers! If you are one of the millions of people with normal intestines who suffer due to lack of "bulk" in the diet—here's news of a gentler, pleasanter way to win welcome relief!

You see, many medicinal laxatives prod the intestines into action or draw moisture into them from other parts of the body. But KELLOGG'S ALL-BRAN, a crisp, delicious cereal, acts quite differently. It works principally on the contents of your colon, helping you to have easy and normal elimination. Eat it often and drink plenty of water. ALL-BRAN is made by Kellogg's in Battle Creek. If your condition is not helped, by this simple treatment, see your doctor.

Useless Boor

The boor is of no use in conversation. He contributes nothing worth hearing, and takes offense at everything.—Aristotle.

TRAPPERS! BE WISE
Ship Us All the Furs You Can Trap
This is one season you should ship to the house that you can rely on. Our expert grading gets you every cent of value in your furs. Our checks have pleased and satisfied thousands of trappers. No commission ever charged. Checks mailed immediately. Write for price list of guns, traps and other supplies. Big Bargain. Ship all your catch to HILL BROS. FUR CO. 326 Clark Ave. ST. LOUIS - MO.

At the Bottom
He that is down needs fear no fall.—Bunyan's "Pilgrim's Progress."

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PRINCE ALBERT
THE NATIONAL JOY SMOKE

YOU COULD NEVER BAKE LIKE THIS BEFORE YOU WERE MARRIED, DEAR. EAT ALL YOU WANT, MOTHER. THAT COFFEE CAKE IS SIMPLY PERFECT AND I KNOW I'LL EAT MORE THAN I SHOULD. GOT EXTRA VITAMINS IN IT.

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