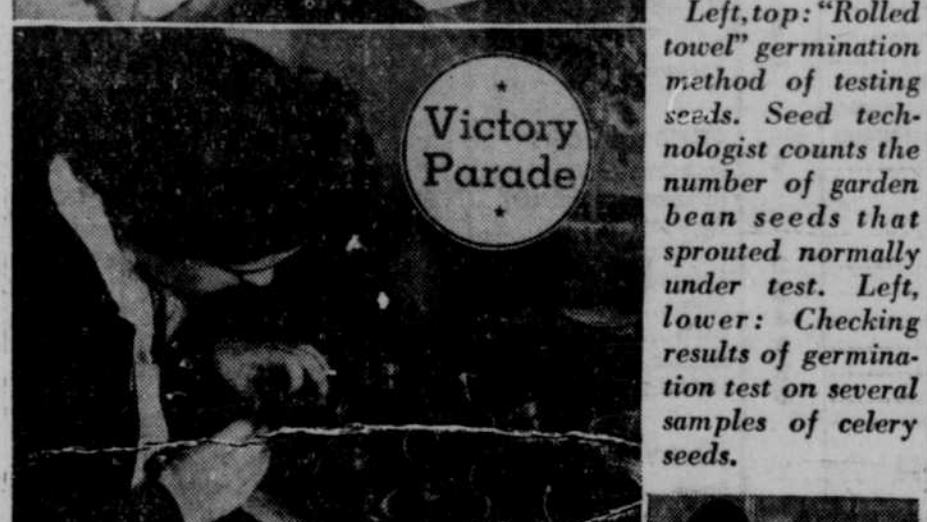


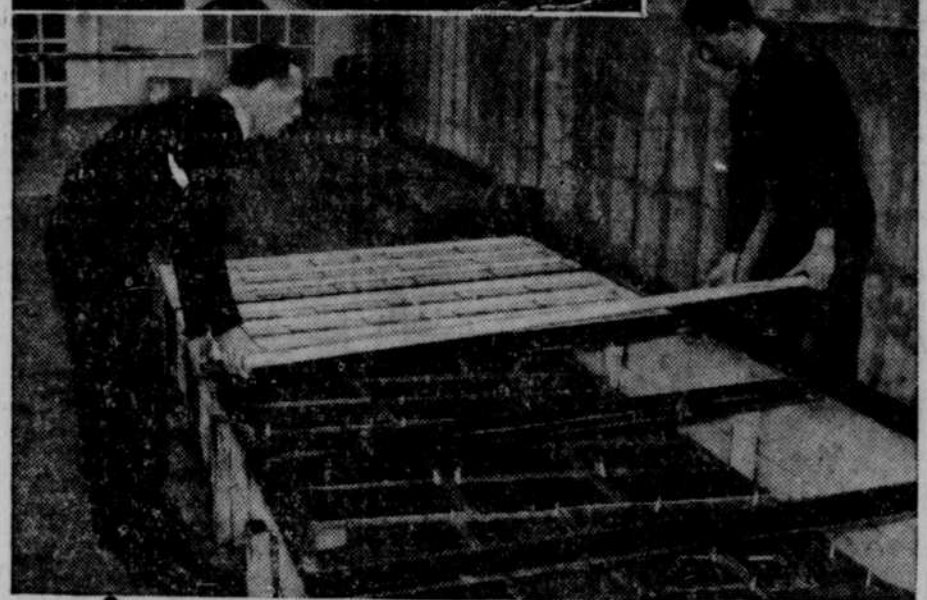
Quality of Seed for Allies Assured by Government Tests

The United States Department of Agriculture is using a pre-war service to help our Allies grow the food they need to keep on fighting. No lot of forage crop and vegetable seeds now being bought by the government for shipment overseas is accepted until tests of representative samples have shown that the seeds are of the right variety and will germinate normally. These tests, made in the federal seed testing laboratory at the Beltsville Research Center, Beltsville, Md., and its branches across the country were developed for use in the enforcement of the Federal Seed Act passed in 1939 to protect American seed buyers from being misled. These pictures show how seed technologists at Research Center test seeds bought under Lend-Lease for our Allies.



Victory Parade

Left, top: "Rolled towel" germination method of testing seeds. Seed technologist counts the number of garden bean seeds that sprouted normally under test. Left, lower: Checking results of germination test on several samples of enemy seeds.



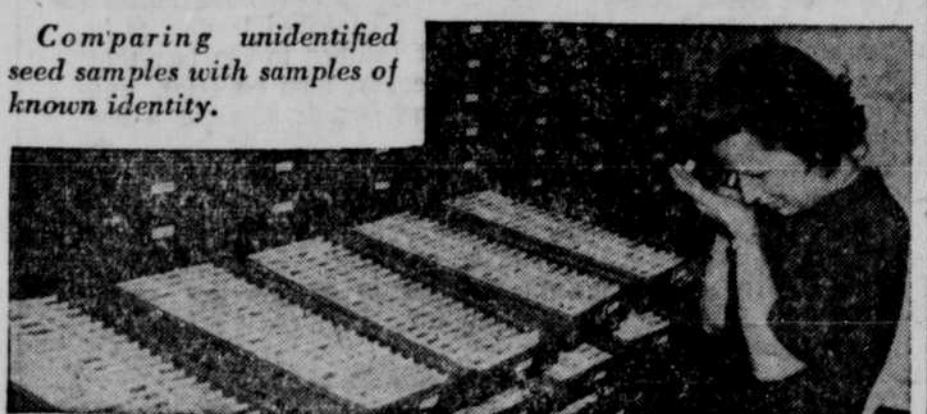
Seedlings grown in the greenhouse from seeds of unidentified variety grow into sturdy plants in cold frames before transplanting.



Seeds that cannot be identified as to variety until they have grown to maturity are started in the greenhouse and transplanted. Here you see a Boerner grain sampler being used to divide a bagful of seeds into a representative portion before testing.

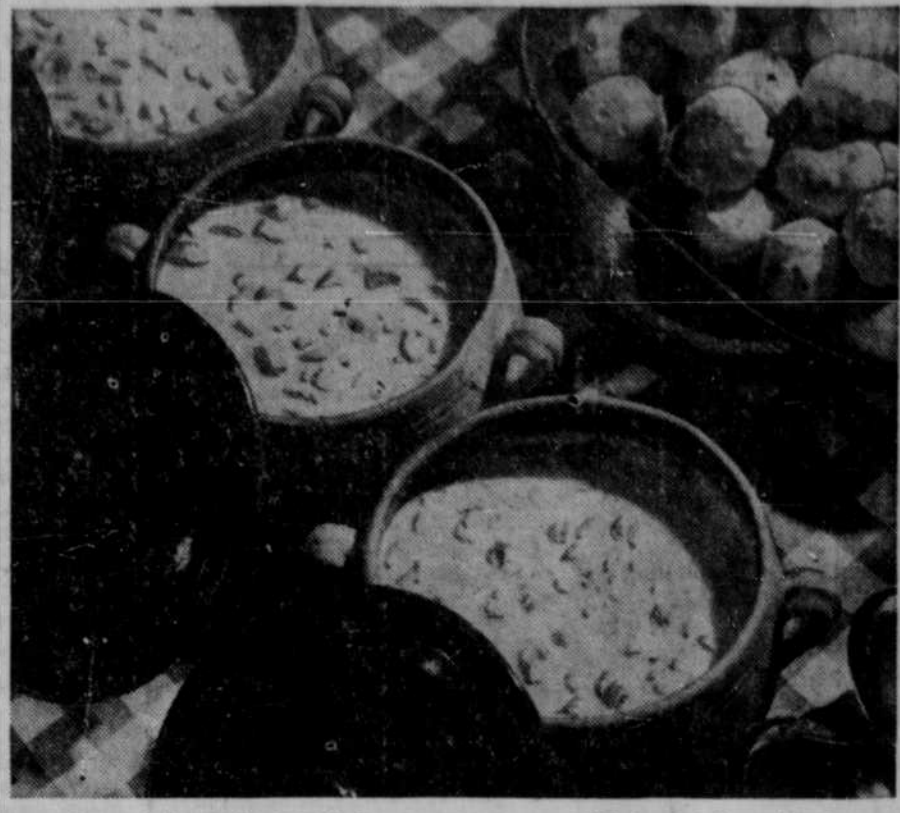


The vacuum counter which this man holds in his left hand automatically counts out the number of seeds desired for the "rolled-towel" germination test, and places them the right distances apart on a moist paper towel laid on a sheet of waxed paper.



Comparing unidentified seed samples with samples of known identity.

HOUSEHOLD MEMOS by Lynn Chambers



Last Word in Deliciousness . . . Chicken Chowder! (See Recipe Below)

Get Your Protein!
There's no reason why you should not be getting your necessary protein into your daily menus, or why using meat alternates, i.e.—foods you use alternately with meat—should become a dull or difficult problem.

Here's your opportunity to show your family what a really smart homemaker you are—for you can keep up their admiration for you by serving an endless variety of good egg and chicken dishes, and fish in all its variety. These foods are protein-rich and with a little ingenuity you can make a star performer out of many of them.

Chicken comes beautifully to the rescue for it's a good, complete protein and the supply is good, especially at the present time. Use chicken wisely, however, a little bit of it combined with other foods can make a meal or more out of one chicken. Here's an example:

- *Chicken Chowder. (Serves 6)**
- 1 cup cooked, diced chicken
 - 2 ounces salt pork, finely diced, or
 - 4 tablespoons chicken fat
 - 2 to 4 tablespoons onion, finely chopped
 - 2½ cups potatoes, diced
 - 1 cup celery, diced
 - 2 cups chicken stock
 - 1 No. 2 can kernel corn
 - 1 tall can evaporated milk
 - ¼ teaspoon paprika
 - ¼ teaspoon ginger
 - 1 teaspoon salt
 - ½ teaspoon pepper
 - 2 tablespoons chopped parsley

Cook salt pork in sauce pan over low heat until lightly browned. Add chicken and onion and cook until onion is soft, but not browned. Add potatoes, celery and chicken stock. Simmer until vegetables are tender. Add corn, milk, and seasonings. Heat thoroughly, stirring occasionally. Season to taste with additional salt and pepper, if desired. Serve very hot with crackers, hard rolls or toast.

Make good use of crisp, cool vegetables to go into a salad with the Chicken Chowder to round out the meal:

- *Chef's Salad. (Serves 6)**
- 1 head lettuce
 - 2 tomatoes, cut in quarters
 - 4 spring onions, cut fine

Lynn Says:

The Score Card: Consumers can do a lot in stamping out the illegal sale of meat by making sure that all meat they buy comes from a carcass which carries the necessary stamps—the permit number of the slaughterer and a grade stamp.

Ceiling prices are in effect in many areas for meat. They are posted by the butcher near meat counters and you can consult them when buying your meat.

Changes have come about on the bread situation. No more double or triple wrapping is allowed for bread and rolls. No more leftover bread or rolls can be returned to the baker, nor can there be any fancy racks for displaying bread.

Retail bakers are limited to 15 varieties of bread and nine varieties of rolls in one week. Many of these measures are designed to keep bread prices down.

Although outwardly, bread trimmings have been stripped, the insides are better. All white bread must now be enriched. Each loaf of white bread must contain not less than three parts nor more than four parts of milk solids to 100 parts of flour.

- Lynn Chambers' Point-Saving Menu**
- *Chicken Chowder
 - Crisp Crackers
 - *Chef's Salad
 - Stewed Rhubarb
 - Cookies
 - Beverage
 - *Recipes Given

- 2 hearts of celery, cut fine
- 2 hard-cooked eggs, quartered
- Wash lettuce and dry in towel. Break lettuce apart, but do not cut. Place in chilled bowl and add remaining ingredients. Toss lightly together with french dressing.

Another good dish using chicken, a complete protein food, and spaghetti usually classified as a second class protein food, is combined in this way:

- Spaghetti and Chicken Casserole. (Serves 8)**
- ¼ cup chicken fat or shortening
 - ¼ cup chopped onion
 - ¼ cup flour
 - 2 cups chicken stock
 - 1 cup grated cheese
 - 1 cup cooked tomatoes
 - 2 cups diced chicken
 - 1 8-ounce package spaghetti, cooked
 - ½ cup buttered bread crumbs

Melt fat and cook onions slowly for 10 minutes. Add flour, stir well, add stock, stirring constantly, until thickened. Add cheese and stir until melted. Blend in tomatoes and chicken. Place chicken mixture and spaghetti alternately in greased casserole. Cover with buttered crumbs. Bake for 25 minutes in a 375-degree oven.

Ever think of creaming deviled eggs? They make a delicious main dish on warmer nights:

Creamed Deviled Eggs. (Serves 4)

- 4 hard-cooked eggs
- 1½ teaspoons vinegar
- ½ teaspoon dry mustard
- ¼ teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon sugar
- 1½ tablespoons melted butter
- ¼ teaspoon Worcestershire sauce
- 1 cup white sauce

Cut eggs lengthwise into halves. Combine egg yolks with next seven ingredients. Beat together until well blended and smooth. Fill whites with yolk mixture, place in baking dish and cover with white sauce. Bake in a moderate (350-degree) oven 15 minutes. Serve hot on biscuits or toasted English muffins.

If desired, use ¼ cup condensed mushroom soup thinned with ¼ cup milk instead of the white sauce.

A dessert can take the place of a protein food for a meal and help you along in getting important body building and maintaining material, if it's a dessert like this:

Oatmeal Peach Pudding. (Serves 6)

- 2 cups canned peaches, fresh rhubarb or apples
- 2 tablespoons lemon juice
- ¼ teaspoon cinnamon
- 1 tablespoon butter
- ½ cup melted shortening
- ½ cup brown sugar
- ¾ cup sifted flour
- ½ teaspoon salt
- ¼ teaspoon soda
- ¼ cup quick-cooking oatmeal
- ½ teaspoon vanilla

Arrange fruit in shallow, greased baking dish. Sprinkle with lemon juice and cinnamon and dot with butter. Combine melted shortening and brown sugar. Sift flour, salt and soda together and mix the oatmeal. Blend in sugar mixture, crumbling well, then add vanilla. Spread over fruit and bake for 45 minutes in a 350-degree oven. Serve warm with pudding sauce or top milk.

Are you having difficulties planning meals with points? Stretching your meats? Lynn Chambers can give you help if you write her, enclosing a stamped, self-addressed envelope for your reply, in care of her at Western Newspaper Union, 210 South Desplaines Street, Chicago, Illinois. Released by Western Newspaper Union.

Star Dust

STAGE SCREEN RADIO
By VIRGINIA VALE
Released by Western Newspaper Union.

DEANNA DURBIN has succeeded in convincing Hollywood executives, as well as the public, that she's grown up, thanks to radio. She was chosen to play the unhappy, psycho-pathological role created by Teresa Wright in "Shadow of a Doubt" for the Screen Guild Players' air version over CBS. Not



DEANNA DURBIN

only did Deanna come through with flying colors, but the radio program opened an entirely new vista of film and air endeavor for her, one that is completely removed from her singing.

It's not surprising that William Holden wanted to drop his own name—William Franklin Beedle—and legally switch to Holden. But when his wife, Brenda Marshall, has worked so hard and successfully to introduce that one, it's startling to have her announce that she's never liked it, and from now on will be known by her maiden and married names—Ardis Ankerson Holden.

Casting for "Hi Diddle Diddle" sounds a little goofy. Marek Windheim, former Metropolitan Opera tenor, will play a pianist-accompanist for Pola Negri, who makes her motion picture comeback as an opera singer. Seems he was chosen because he, like Miss Negri, is of Polish descent and artistic temperament. Richard Hageman, Metropolitan Opera conductor, plays a stockbroker.

Shirley Temple talked things over with David O. Selznick, and very wisely signed a long term contract with him. She'll appear in "Since You Went Away," his first production since "Rebecca," with an all-star cast.

Some people say that Hollywood had better lay off war pictures because the public's sick of them. Well, the armed forces aren't, judging by the men who come to New York's Civilian Defense Entertainment committee for free tickets. The other night I handed out passes to "Crash Dive" and "China" by the dozen. Of course, "China" had Harry James and his band to back it up.

Bill Terry, who made his film debut in the short, "Private Smith of the U. S. A.," and will soon be seen in its continuation, "Lieutenant Smith," has been signed up by Sol Lesser for a role in "Stage Door Canteen."

Two men of the merchant marine visited Jimmy Dorsey a while back and gave him the "Gibraltar Medal" one of them was wearing. Afloat 36 days after their freighter was torpedoed, all they had to keep their morale up were his recordings of "Maria Elena" and "The Breeze and I." When they'd used up their needles they fell back on matches and paper clips.

Newest screen actor to branch out into radio as a regular performer is Jack Carson, last seen in Warner Bros. "The Hard Way." He's winning new fame as a comedian as master of ceremonies of the CBS "Comedy Caravan," heard Friday evenings.

Even Ellery Queen, ace detective, failed to notice a wedding ring on the left hand of Ernest Chappell, his program announcer; it was a week before he learned that Chappell had married Claudia Morgan, daughter of Ralph, niece of Frank, "Nora Charles" of "The Thin Man" on the air and leading actress on "The Right to Happiness" and "We Love and Learn."

ODDS AND ENDS—Kato Smith's getting a reputation for having launched more fighting and merchant ships than anyone else in the U. S. A.—she recently launched her sixth . . . Jerry Wayne, singing star of "All Time Hit Parade," acted in minor roles in pictures before turning to radio . . . Rosalind Russell named the baby Carl Lance Brisson . . . Metro's bucking the manpower shortage by reading two top budget pictures with all-male casts, "Batman" and "A Thousand Shall Fall" . . . If Spencer Tracy's really as tired as he looked in "Keeper of the Flame" he's badly in need of a rest . . . Better see "The More the Merrier" for laughs.

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Barbara Bell Pattern No. 1770-B is designed for sizes 10, 12, 14, 16, 18 and 20. Corresponding bust measurements 28, 30, 32, 34, 36 and 38. Size 12 (30) requires, with short or ¾ sleeves, 4½ yards 35 or 38-inch material. 4 yards ric-rac to trim; ½ hank blue and ½ hank red wool for embroidery.

HOUSEHOLD TIPS

A small window may be made to look larger by setting the curtain rods beyond the casing on each side and using draperies of a material heavy enough so that casings will not be seen through material.

Ground or chopped meat needs much colder storage and keeps a shorter time than other meat.

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