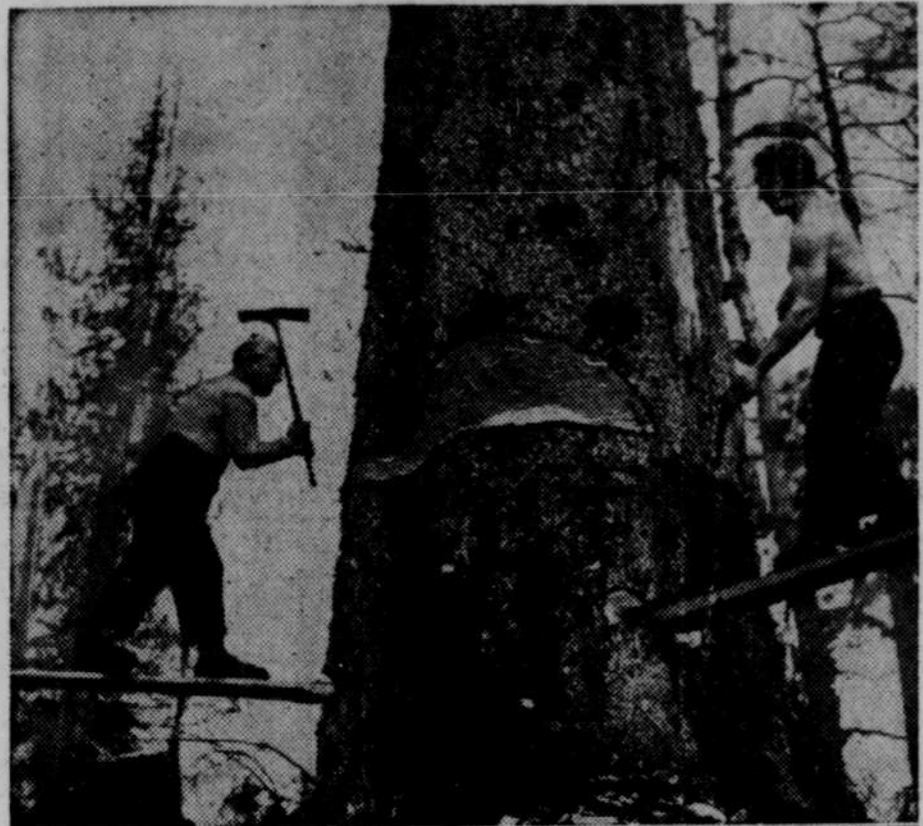
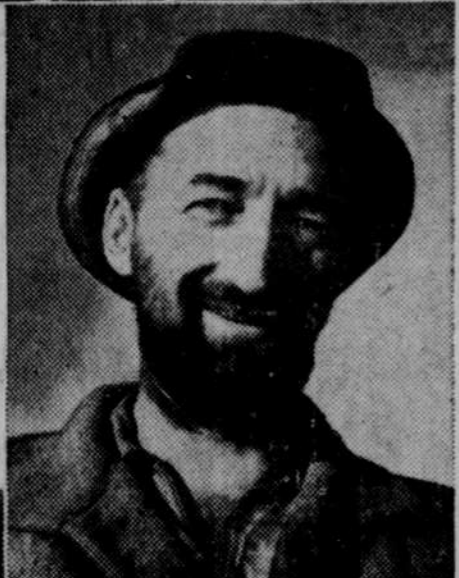


The Axes Against the Axis; Here's Toughest Home Front Job

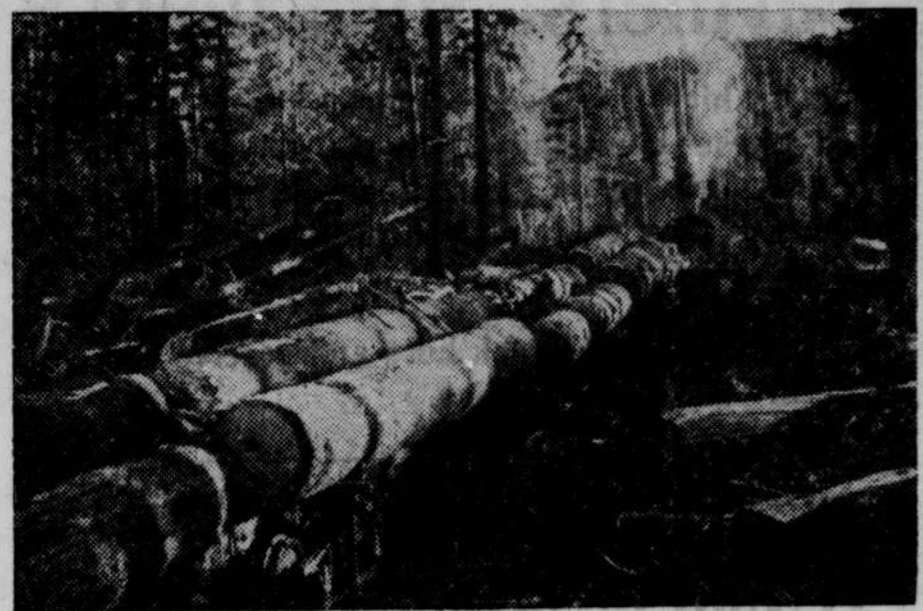
To meet a goal of 200,000,000 feet of airplane spruce this year for bombers, Canadian lumberjacks are rushing an all-out effort. More than a thousand years old, eight-feet thick, and towering 250 feet straight up, the 100-ton spruce colossi crash to earth under the hammering blows of the lumbermen's axes. So arduous is the lumberjack's work that they "burn out" in three months, are sent home to recuperate.



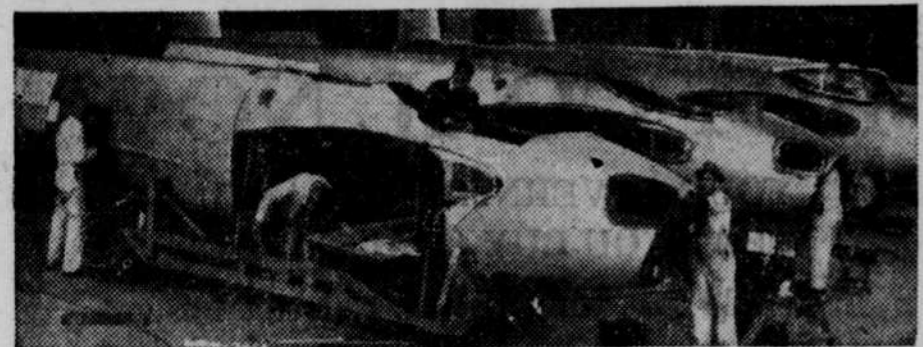
Above: Jack Crosse (left) and Ollie Brackees are a two-man team that's been battering down these giant spruce for ten years. They're notching a tree with their razor-sharp axes. Right: Tony Varga, 242-pound Hungarian, is typical of the woodsmen engaged in the spruce logging project. Ex-wrestlers, boxers, seamen, and longshoremen are enlisted in this giant lumbering program.



A huge 12-foot wide spruce is felled—crashing to earth with the force of its 100 tons of weight. Pound for pound, these spruce are stronger than steel and getting them down is considered the most grueling job on the home front.



A spruce log train rolls toward the river where the logs will be floated to a mill. Soon this wood will be part of a Canadian-built mosquito bomber. Once again the spruce will proudly rise high into the air. This time to help bomb the Axis.



These fuselages are nearly ready for the final assembly line—where the final transformation of great spruces to speedy mosquito bombers will take place.



The finished product. A mosquito bomber soars over the clouds. The result of the labors of the hard-working lumberjacks.

HOUSEHOLD MEMOS
by Lynn Chambers

One Whole Chicken Can Be Made Into Two Meals



You're the clever homemaker who saves on chicken by using only half a chicken for roasting. You can have the stuffing, too, by mounding it under the chicken when you roast it in the pan to get all the wonderful flavor of the meat in it.

Most families are so reduced that few homemakers find it necessary to stew or roast a whole chicken for their meals. Instead, it's much smarter to use one half of the chicken for stewing, the other half for roasting, or perhaps in making numerous and delicious dishes using cut up chicken.

Chicken is a good source of protein and we can use it in place of meat dishes regularly. In addition it's a delicious food that combines well with many other types of food, and goes with most vegetables and fruits in the menu.

Consider, for example, many of the chicken salads which can be made up with fruits or vegetables, and for sandwich fillings. Then, too, you can serve chicken either warm or cold with many vegetables and fruits, as a good start on getting what you need of the seven basic food groups necessary to health.

You probably have your own way of stewing and roasting chicken, but instead of using one whole chicken for either of these methods, split it, use one half for stewing, the other for roasting.

Cut the fowl in half, lengthwise, and cook one half with several carrots, celery, parsley, onion, and seasonings in enough water to cover until tender. Make dumplings, if you like, to go with the stew.

*For roast chicken, cook stewing hen split in half lengthwise until tender. Mound 4 to 6 cups of well-seasoned dressing in bottom of shallow pan, well greased where dressing is placed. Arrange dressing to keep outline of chicken. Press cooked half of chicken cut side down over dressing. Brush chicken with melted fat. Bake uncovered in a hot oven (400 degrees) until chicken is nicely browned, about 1/2 hour.

A few leftover pieces of chicken either from the roast or from stewing can go into a salad. You'll like this combination with fruit:

Chicken and Fruit Salad Bowl. (Serves 4 to 6)

- 1 cup diced chicken
- 1/2 teaspoon salt
- 1 1/2 cups seedless grapes
- 2 oranges, peeled and sectioned
- 1/2 cup blanched almonds
- French dressing

Add salt to chicken. Cover salad bowl with shredded lettuce. Arrange grapes over half of top, oranges over other half. Pass french dressing.

Still another way of stretching your meat, or chicken, if there is absolutely enough to go around is to serve it with potato salad. You may like it hot or you may like it cold. Here's one that's hot:

Lynn Says:

The Score Card: Ceiling prices have been announced on many rationed foods, and it's a good idea to consult the lists when you go shopping. It will help you in buying and budgeting.

Most of the times we're concerned with buying foods in season, but it's more important to buy in season now when you're preparing to put up foods for the fall and winter.

In case you don't have your own garden, you might be of help in picking vegetables and fruits to some farmer who does not have enough help. If you are canning, this is a splendid way of getting fresh produce.

Those of you city dwellers who can neither have your own Victory garden or help pick produce should get to the market early to get as fresh produce as possible.

Lynn Chambers' Point-Saving Menus

- *Roast Half of Chicken
- Bread Stuffing
- Fresh Asparagus
- Parsleyed Potatoes
- Lettuce-Watercress Salad
- Strawberry Shortcake
- Iced Drink
- *Recipe Given

Hot Potato Salad. (Serves 6)

- 6 potatoes, diced
- 3 slices bacon
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 3 tablespoons chopped parsley
- 3 tablespoons chopped onion
- 6 tablespoons bacon fat
- 3 tablespoons vinegar

Cook potatoes in jackets until tender. Peel and dice. Cook bacon over low flame until crisp. Remove from pan and break into small pieces and add to hot potato cubes. Add seasoning, parsley and onion. Combine fat and vinegar. Pour over potato mixture and serve hot.

There are still a number of unrationed foods which may fill in nice gaps in menu-making. For example, cottage cheese is an excellent source of both calcium and protein, and you'll enjoy using it in this salad with summer greens:

Cottage Cheese Salad. (Serves 4 to 5)

- 2 cups cottage cheese
- 1/2 cup sour cream
- 1/4 cup chopped chives
- 1/2 cucumber diced
- 1 tablespoon chopped watercress
- 1 1/2 teaspoons salt
- 2 hard-cooked eggs, chopped

Mix cottage cheese and sour cream lightly with a fork. Add vegetables and diced eggs, and season with salt and pepper. Serve in mounds, garnished with watercress or lettuce and tomato wedges.



Here's the way to stew chicken and bring out all its delicious flavor. Simmer gently until tender in seasoned water with onion, carrot, parsley and salt.

Cottage Cheese Salad Mold. (Serves 8 to 10)

- 3 cups cottage cheese
- 1 cup crushed pineapple, drained
- 5 tablespoons mayonnaise
- 1 teaspoon salt
- 1/2 teaspoon mustard
- 2 tablespoons lemon juice
- 1 1/2 tablespoons unflavored gelatin
- 1 cup pineapple juice

Mix cheese, pineapple and mayonnaise. Mix salt, mustard, and lemon juice; add to cheese and mix lightly. Soften gelatin in pineapple juice and dissolve over hot water. Stir carefully into the cheese mixture. Turn into mold and chill until firm.

A cool, delectable dessert that does not consume points and takes it easy on the sugar is this:

Frozen Apricot Shortcake. (Serves 6)

- 1 cup dried apricots
- 2 1/2 cups water
- 1/2 cup sugar
- 3/4 teaspoon salt
- 1 teaspoon unflavored gelatin
- 1 tablespoon cold water
- 1 teaspoon vanilla
- 1 egg, beaten
- 1 cup heavy cream, whipped
- Sponge cake

Cook apricots until tender, about 25 minutes. Add 1/2 of sugar and salt. Heat to boiling, remove from heat and beat to a mush. Soften gelatin in water and add to apricots. Cool. Add remaining 1/2 cup sugar and vanilla to beaten egg and beat until thick. Fold in whipped cream. Arrange layer of sponge cake cut about 1/4 inch thick on bottom of refrigerator tray. Spread with apricots and cover with whipped mixture. Freeze. Cut in squares and serve cream side up.

Are you having difficulties planning meals with points? Stretching your meals? 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 Desplains Street, Chicago, Illinois. Released by Western Newspaper Union.

PATTERNS SEWING CIRCLE



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Pattern No. 8371 is in sizes 1, 2, 3, 4, 5 and 6 years. Size 2 pinafore and bonnet take 1 1/2 yards 35-inch material; panties, 3/4 yard. 3 yards ric-rac.

A Closet for Your Sewing Equipment

MANY women who have learned to sew for the Red Cross are also sewing for themselves. They are thinking of sewing as a craft and taking pride in their tools. Many who do not have space for a sewing room are planning efficient closets to house equipment.



Here is a model sewing cupboard from my new book Better Dressmaking. There have been many requests for dimensions and here they are.

The cupboard is six and one-half feet high; four feet wide and twenty inches deep. The dress form compartment is five feet six inches high and twenty-four inches wide. The ironing board compartment is four feet ten inches high and eight inches wide. This leaves ample space for shelves for the pressing cushions shown at the top; the sleeve board; iron; water pan and sponge; stout slide-in boxes for findings; notions and patterns; and a lower shelf for fabrics. The construction throughout is of half-inch plywood.

NOTE: If you are in need of more closets and storage space you will find directions in BOOK 7 for a linen closet built into waste space. Also in BOOK 8 there are directions for making door pockets to use every inch of space in your clothes closets. Booklets are 15 cents each. Send requests for booklets direct to:

MRS. RUTH WYETH SPEARS
Bedford Hills New York
Drawer 10
Enclose 15 cents for each book desired.
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ASK ME ANOTHER?

A General Quiz

- The Questions
1. What is a dactylogram?
 2. Who wrote: "The old order changeth, yielding place to new"?
 3. What two cities are the terminals of the Lincoln highway?
 4. A pentad represents how many years?
 5. What is a pseudonym? An autonym?
 6. Why was William H. Harrison nicknamed "Tippecanoe"?
 7. PT boats are known as the navy's deadliest vessels. Where did they get the name?
 8. Of what substance is glass principally made?
 9. In what sport is the term squeeze play used?
 10. How are the engineers in the control room informed of what is going on in battle?

- The Answers
1. A fingerprint record.
 2. Alfred Tennyson.
 3. New York and San Francisco.
 4. Five years.
 5. Pseudonym is an assumed name; autonym is a person's real name.
 6. Because of his defeat of the Indians near the Tippecanoe river.
 7. From "patrol torpedo" boats.
 8. Sand.
 9. Baseball.
 10. The ship's supply officer gives them a running account by loud-speaker.

TASTY, NO-SUGAR ALL-BRAN MUFFINS ARE EASILY MADE!

Serve your family these delicious muffins soon! Their tempting texture and flavor come from crisp, delicious KELLOGG'S ALL-BRAN. Here's the recipe in a wartime version, using no sugar. Try ALL-BRAN Muffins for breakfast tomorrow!

Kellogg's All-Bran Muffins

- 2 tablespoons shortening
- 1/2 cup corn syrup
- 1 egg
- 1 cup Kellogg's All-Bran
- 1/2 cup milk
- 1 cup flour
- 1/2 teaspoon salt
- 2 1/2 teaspoons baking powder

Cream shortening and corn syrup thoroughly; add egg and beat well. Stir in All-Bran and milk, let soak until most of moisture is taken up. Sift flour with salt and baking powder; add to first mixture and stir only until flour disappears. Fill greased muffin pans two-thirds full and bake in moderately hot oven (400° F.) about 30 minutes. Yield: 8 large muffins, 3 inches in diameter, or 12 small muffins, 2 1/4 inches in diameter.

Gather Your Scrap; ★ Throw It at Hitler!

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Charlotte Gillam, inspector at General Aircraft Corp.

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