



Good to Bake-That's Devil's Food Cake (See Recipe Below)

Lynn Chambers' Menus

Stuffed Veal Shoulder

Potatoes

Cranberry-Orange Salad

Biscuits

Bran Devil's Food Cake

Beverage

with marmalade, spooned on top of

batter; sprinkle with mixture set

Sour Cream Spice Cake.

% cup thick sour cream

1/4 teaspoon baking soda

134 cups sifted cake flour

2 teaspoons baking powder

Cream sugar and shortening, add

egg and beat well. Add sour cream.

Sift flour with baking soda, baking

powder, salt, cloves and cinnamon.

Add two tablespoons of the dry in-

gredients to the creamed mixture.

Beat thoroughly. Add remaining dry

ingredients to the first mixture,

DEST GRAP

beating well. Pour into a well-

riation in cakes is to use ginger-

bread as an upside-down cake with

an apple or orange topping. This

saves both sugar and fussing as it is

not necessary to make an icing for

Gingerbread Upside-Down Cake.

11/2 teaspoons baking powder

1/4 teaspoon baking soda

2 tablespoons butter or substitute

Cream sugar and shortening. Add

egg, beat well. Add molasses, blend.

Sift dry ingredients and add alter-

nately with the milk to the

creamed mixture. To prepare pan,

range fruit and nuts. Pour batter

over fruit and bake for 35 minutes in

a 375-degree oven. Turn cake out

of pan immediately after removing

For those of you who like your

whipped cream and can't get it,

here is an excellent way of making

Whipped Cream.

11/4 teaspoons plain, unflavored gel-

Soften gelatin in cold liquid. Set

over hot water and stir until thor-

oughly dissolved. Pour cream into

fairly deep, narrow bowl, making

sure it is deep enough so cream

covers at least % of the beaters.

Stir in softened gelatin gradually.

Set bowl in a pan of ice and let

stand 5 minutes, stirring around

edges several times. Leaving bowl in

ice and water, beat with rotary beat-

and fluffy but will not stand stiff

enough to peak. Let stand 1 or 2

minutes more in ice water, stirring

gently. Cream will thicken and be-

come stiff enough to peak. This may

be sweetened and flavored to taste.

It may be served immediately or

kept in refrigerator or cold place

until ready to serve. Texture im-

for 1/2 hour. Stir until smooth and

Released by Western Newspaper Union

14 cup cold milk or water

1 cup well-chilled light cream

34 teaspoon cinnamon

% teaspoon ginger

1/2 cup sour milk

1/2 cup light corn syrup

2 sliced apples or oranges

Bottom of pan:

1/2 cup nuts

Carrots

Browned Onions

*Recipe given.

warm, cut in squares.

1 egg

14 cup shortening

1/2 teaspoon salt

2 teaspoon cinnamon

1/4 teaspoon cloves

greased and well-

floured pan and

bake in a pre-

heated 350 - de-

gree oven for 30

An unusual va-

this type of cake:

¼ cup shortening

1/2 cup molasses

1/4 teaspoon salt

11/2 cups sifted flour

1/2 cup sugar

1 egg

minutes.

1 cup brown sugar

Cake Tempters

Family hungry for cake? As a general rule, families take it easy



But, comes the first whiff of fall in the air, when the kitchen will stay cool enough even for baking, and there's the family on mother's heels begging for a cake. Then, too, husbands and sons will

soon be returning, and they will want a big taste of mother's good homemade cake. Be ready for the call when it comes, homemakers, with a brand new line-up of recipes that are bound to win the family.

We're still aware of the strategic situation in regard to sugar, so the following recipes don't go all-out for sugar. They're taste-tempting and delicious in spite of it all, and there's a grand variety from which to choose. Take your pick:

Bran Devil's Food Cake. (Makes 16 cupcakes) 1¼ cups sifted cake flour 1¼ cups sugar 1/2 cup cocoa 21/2 teaspoons baking powder 1/4 teaspoon soda 1 teaspoon salt 1/2 cup shortening 14 cup whole bran l cup milk 1 teaspoon vanilla

2 eggs Sift flour once, measure then sift again with sugar, cocoa, baking powder, soda and salt into mixing bowl. Add shortening and whole bran. Add about % of the milk, then vanilla; beat until perfectly smooth, about 100 strokes. Scrape bowl and spoon and mix well. Add remaining milk and beat until well blended. Add the well-beaten eggs. Fill greased muffin tins % full. Bake in a moderate (350-degree) oven about 25 or 30

Do you like a cake served warm, in squares, with the tangy flavor of a citrus marmalade? This, then, is made-to-order:

Marmalade Tea Cake. 2 tablespoons melted butter or substitute

14 cup brown sugar 11/2 cups corn flakes 11/4 cups sifted flour 3 teaspoons baking powder 2 tablespoons sugar 1/4 teaspoon salt 4 tablespoons shortening 1 egg % cup milk

14 cup marmalade Blend together butter, brown sugar and 1/2 cup corn flakes. Set this aside for the topping. Sift together flour, baking powder, sugar and salt. Cut in shortening. Beat egg and add milk. Add to dry ingredients, stirring only until combined. Add remaining 1 cup of cornflakes. Turn into greased 8-inch square pan. Dot

Lynn Says:

Make Dishwashing Easier: Stunt fishy odors on dishes by washing them in soapy water to which some vinegar has been added. Rinse dishes in hot vinegar water, also.

Hot, soapy water is indicated for greasy dishes; cold water for egg, starchy and milky dishes.

Scrape dishes before starting to wash and have a strainer in the sink to collect all leftovers. It's much easier than scooping them up out of the water.

Stack dishes csrefully before washing. It won't seem like you have so many, and there's less chance of their breaking.

China can be allowed to dry by itself on a dish rack, but glasses, silver and cutlery should be wiped immediately after wash-

Make sure you have plenty of good absorbent dish towels handy. Use paper toweling for hands to save cloth towels.

Tomorrow is THE STORY THUS FAR: Spratt Her- | sense-" He shook his head, look- | and your family are so kind about ig-

long, motion picture producer, met and married Elizabeth, whose first husband, Arthur Kittredge, was reported killed in World War I, but who later appeared in Hollywood and secured a job from Spratt. Under the name of Kessler, and his disfigurements, he was not recog-Peter over and mounted a bat for them. They became regular visitors at his home. His ward, Margaret, was invited over for a swim and party. They were so surprised that she was not shy and fitted into the party and enjoyed herself. Elizabeth began to think that she had seen Arthur before, but could not place

CHAPTER XVI

Margaret was evidently glad to hear this. "Thank you, I'll tell him. Mrs. Herlong, may I pick one of those purple flowers on the fence?"

"Why of course. But the stems are strong—wait a minute and I'll get a pair of scissors." When she brought the scissors Margaret was waiting. "We can cut a lot of them if you like," Elizabeth offered. "There must be thousands of blossoms here on the fence."

"The yellow ones are the same sort of flower as the purple ones, aren't they?"

"Yes, and the deep orange ones

"The dark ones have yellow centers. That's pretty. What do you call them?" "Lantana."

"Lantana," Margaret repeated. "I've seen a lot of them here, but I never knew the name. They bloom all the year round, don't they?" She gathered the bouquet into her hands. "You must like flowers," she suggested, looking around, "you have so many of them."

"I do like them. We used to have some beautiful beds there on the other side of the pool, before we put aside for topping. Bake in a hot (400in the Victory garden. You enjoy degree) oven for 25 minutes. Serve flowers too, don't you?"

"Oh yes." Margaret nodded vigorously. "Do you like to put them under a microscope and see how they're made?"

"I don't think I've ever done that. Where do you have a microscope? At school?"

"No, at home. My father shows them to me. He knows all about flowers. We put lots of things under the microscope at home and we look at them. It's fun."

"Your father certainly knows a lot. But he was some sort of doctor in Germany, wasn't he?" "Not exactly a doctor. He worked

in the laboratory. But my real father was a doctor." "Your real father? Isn't Mr. Kessler your father?'

"Oh no," said Margaret, her blue eyes serious across the lantana. "My real father died. And my mother too, and I was very sick. That was a long time ago when I was little. But I remember being very sick, and before I was well we left the hospital, late one night, and we rode a long way in an automobile in the dark, and I started to cry. I don't cry now, I'm too big, but I was little page. Elizabeth glanced around, then and I cried, and he-you know, my father, Mr. Kessler-he said he would give me something to put me to sleep so I wouldn't be so tired. and he did and I went to sleep, and when I woke up he told me I was his little girl now. That's how he

got to be my father." Margaret had run ahead of her. As Elizabeth met them she was talking to Kessler.

"We had the best time! I can swim all the way across the pool, the short way, not the long way. And look, these are named lantana and they grow on the fence." "I should have warned you," Kess-

ler said to Elizabeth, "that Mar- faster." garet would demand a sample of anything she saw that was unfamiliar to her. Either she was born inquisitive or I've infected her with my own curiosity."

"I like children who ask questions," Spratt commented. "How are they going to learn anything if they melt butter and add corn syrup. Ar-

"Margaret's been telling me." said Elizabeth, "how you encourage her with a microscope."

He laughed, and then said soberly, "I'm glad she enjoys that. In these days-or for that matter any dayswe can't foretell what children are going to live through, but we can be pretty sure it won't all be pleasant. But nobody is utterly desolate if he's learned to appreciate the world around him."

The garden had grown chilly. Spratt gathered up Margaret and several others whom he had offered to take home, and Kessler said he would occupy himself with a book while Elizabeth changed for dinner. She went through the den, where Dick sat by a table agonizing over his lessons. Dick was evidently in the throes of struggle. His papers strewn on the floor and table, he sat holding his head between his fists, his hair wildly rumpled and er 5 minutes. Cream will be light his forehead wrinkled with anguish. Elizabeth paused at the door.

> "What's the trouble, Dick?" He groaned without looking up. "Mother, did you ever get through physics?'

"Not very gloriously, and I'm I deserve it." afraid I've forgotten most of it." With an effort Dick untangled his | Herlong, talking about one's personproves on standing in refrigerator hands from his hair. "I still like al troubles is unforgivable unless it, but every now and then you get one has learned something from

ing at her through a fog. "I wish I could help you!" Eliza-

beth exclaimed. "Oh, I'll get it. It's always the same. You can't do the problemyou try everything and you can't nized by Elizabeth. He had Brian and make it, you go nuts, and then you see some tiny little detail you've already seen a thousand times but you never noticed it, and there it is, click-click like a safe opening, and the answer is so simple you want to kick yourself around the block for not having seen it in the first place." He laughed at himself. "Then when you go to school the next day you say, "That third problem was a humdinger, wasn't it?" and the dumbest guy in the class says, 'Why, that's the only one of the whole bunch I could work.' "

Elizabeth laughed too. "I remember it used to be like that with Latin translations. Why don't you stop till after dinner? We're going to Romanoff's."

Dick gave his head a violent shake as though to stir up his brain. "Think I will. Evening paper come? I'll read the funnies."

"It should be here. I'll see." She went out to the front lawn, Dick following her. In front of the house



"Mother, did you ever get through physics?"

Spratt and Kessler were shepherding the little girls into the car. Dick picked up the Hollywood Citizen-News from the grass and moodily began to open it. Black warheadlines went across the front thinking how little Beverly Hills had the look of being in a country at war. The dancing flowers, the damp odor of grass, the noise of carpenters repairing the house across the street, all seemed so ordinary. Margaret, about to get into the car, paused and looked up at Kessler.

"Why do you see those men hit with the hammers before you hear

He smiled at her. "We always see things before we hear them, because the noise comes to us by sound-waves and the sight by lightwaves, and the light-waves get to us

Margaret frowned, puzzled. "I'll explain it better when I get home after dinner, if you're still awake-" Kessler had begun to say, when Dick shouted, "Holy Jerusalem!"

He had shoved the paper untidily under his arm and was laughing at their astonished stares.

"It's that physics problem. It's about sound-waves and I was figuring with the speed of light. Oh, such a dope, such a dope-thank you, Margaret!" He was off into the

"Are you tired? "Wouldn't you like to rest for a minute before going up to dress?" "I'm not really tired, just a bit

breathless. But it might be pleasant to sit down for a minute or two. What shall we do?" "It's about time for a news broad-

"I'm losing courage to listen to the radio," Elizabeth confessed. 'All it brings is news of more calamities."

For an instant Kessler did not reply. She had said nothing to him about her dread of Dick's going so frank about it to anybody." away, but she saw him give a glance toward the house and suspected that he had guessed it. Leaning heavily on his cane, he turned back to her. saying, "Mrs. Herlong, will you forgive me if I tell you something?"

"Certainly." Then, as she saw the gentle gravity of his eyes, she added, "If it's a rebuke, go ahead.

"Yes." answered Kessler, "you "I liked physics in high school." do." He smiled, and went on. "Mrs. a problem that simply will not make | them that is worth passing on. You

Birds Got the Worms

noring my handicaps that I feel al-

most unkind to refer to them. But

I have learned something from

"Yes, go on," she said earnestly.

"It's simply this," said Kessler.

There is a rigorous joy in facing

the experience of being ashamed of

Elizabeth lowered her eyes. They

showed her his thick right hand

grasping the cane, and she looked

up again. "You can tell me that

better than anyone else I know,"

she said in a low voice, "because-

well, you've never said anything to

me about your past life, and I'm not

asking you, but I know you aren't

referring only to physical distress.

Such a disaster as yours doesn't

just change your bodily powers, but

everything else. You had to face

spiritual tragedy as well, didn't

"And you did face it." she went "Instead of becoming resentful

and bitter, you became so wise and

kind and understanding that every-

one who sees you feels the presence

of a great man. You have suffered

terribly, but you have no reason to

"Neither have you, Mrs. Her-

"You haven't told me anything

about your past life either," he re-

turned smiling. "But as soon as I

came into your home the first time,

I knew I was meeting a mature and

courageous woman. It's impossible

for anyone to live as long as you

"Forty-four years," she said with

"Very well, it's impossible for

anyone to live forty-four years with-

out experiencing a good many un-

pleasant events, things you either

have to face or run away from.

When you meet a woman whose

husband adores her, whose children

are intelligent and uninhibited.

whose domestic affairs run like in-

posed of long ago."

I've tried."

that."

a little laugh. "I'm not sensitive

about the passage of time."

be ashamed of yourself."

"How do you know?"

"Yes, I did."

long."

'I know you've had to face life in a

way that I haven't. Tell me."

Morris Gest, the theatrical producer, was a genius when it came to thinking up effective publicity "I think I'll put an ad in the

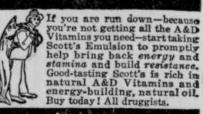
And So Again the F "ly

newspapers announcing the fact that tickets will be on sale at our box office at 5 a. m. tomorrow,' he confided in a friend.

"It sounds crazy," reproved his companion. "What's the idea?" "I want people to think our show is such a smash hit that if they

don't get tickets first thing in the a battle even when you have very morning, they'll be out of luck." little chance of winning it. The worst It worked out, too. Next mornexperience on earth isn't tragedy ing at the crack of dawn patrons that comes from outside. That may stormed the box office and bought be dreadful, and it frequently is, but it's almost pleasant compared with out every ticket in the house!

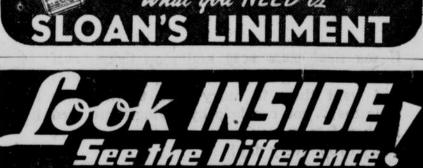
GOT A COLD? Help shake it off with HIGH ENERGY TONIC



SCOTTS EMULSION YEAR-ROUND TONIC

Read the Ads





Its Amazing **PERFORMANCE** is the

Result of Exclusive, Patented, Interior Construction



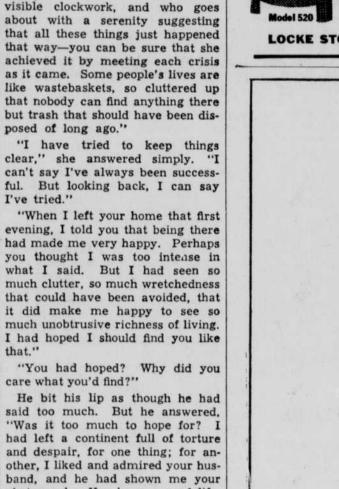
NEARLY A MILLION IN USE

Here's the heater for your home this winter...the famous WARM MORNING. Exclusive, patented, interior construction makes possible amazing heating results... with remarkable fuel economy. Semi-automatic, magazine feed.

Holds 100 lbs. of coal. Burns any kind of coal, coke or briquets. Heats all day and night without refueling. Holds fire several days on closed draft. Start a fire but once a year. Your home is WARM every MORNING regardless of the weather!

See Your Dealer — Sold by more than 25,000 Hardware, Furni-ture, Coal, Appliance and Lumber dealers throughout the Nation.

LOCKE STOVE CO., 114 West 11th St., Kansas City 6, Mo.



care what you'd find?" He bit his lip as though he had

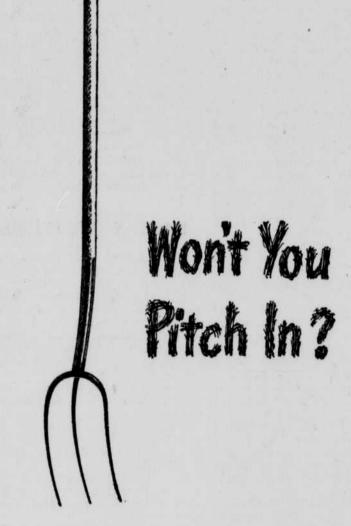
said too much. But he answered, "Was it too much to hope for? I had left a continent full of torture and despair, for one thing; for another, I liked and admired your husband, and he had shown me your photographs. You have a good life, Mrs. Herlong, because you have made it a good life. Don't lose it now by being afraid."

"How can I help being afraid?" she exclaimed. "Yes, I have a good life. I've said so myself a thousand times. And I have worked for it. As you said, there are plenty of occasions in anybody's experience when he's tempted to sit down and quit trying. But when you do achieve a good life, when you feel that now at last you have what you want and can enjoy having it, and then when you see it about to be blown to pieces by circumstances you aren't responsible for and can't control-how can you help being afraid? I'm sick with fear. I look over it all-Spratt bothering about his pictures, Brian with his bats and bugs, Cherry excited about a party dress, Dick struggling with his lessons, and I think, 'How much longer?' I love them so, I've been so proud to know I was important to them-but now!" She stopped. "Why on earth am I talking to you like this? It's the first time I've been

"You couldn't talk to anybody who'd be more interested," Kessler answered. "It's good now and then to confess our fears. Of course you're frightened. You see the war coming closer, you don't know what it may bring-"

"I do know," she interrupted sharply. "I don't live in a tower looking down on two conflicting ideologies! Oh, it may be a noble struggle, fought for a better world, but I don't see it that way and I can't. I don't see it in terms of anything but my son."

(TO BE CONTINUED)



MR. FARMER, we need your help. We need you to pitch in on a job that's bigger now than at any time since Pearl Harbor.

It's the job of helping our people here at home, and our sons and brothers and husbands wherever their military duties may have taken them.

We need your help to keep U.S.O. Clubhouses and Camp Shows going, to enable War Prisoners' Aid to spread its mercy among American prisoners of war still in Jap hands, to feed and clothe and keep alive the destitute men and women and children of ravaged lands over the whole face of the earth—to help our own grieved and uprooted and troubled, right here at home. You can provide that help by giving to your local Community War Fund.

No matter what you give, it's vitally needed. We hope you'll give from the bottom of your heart and pocketbook. More than ever before, every dollar counts. So dig deep, won't you? And dig now.

Give generously to

YOUR COMMUNITY WAR FUND Representing the NATIONAL WAR FUND