the bright expectation of these two

men. Dr. Paul Muller (left) and Dr

You are proud of your baby's individuality. He develops differently from other babies. His rate of

growth is partly a matter of heredity, his activity and the time

when the various stages of devel-

opment occur are individual mat-

the first year or two of his life.

from a small bottle. The cod liver

oil, about one-half teaspoonful at

first, is usually given from a spoon.

Later the orange juice may be

given from a spoon, to help to teach another method of securing

Conversation Print

food than from a bottla

In the same way and for some

a job for entomologists.

The Greater Omaha Guide's HOME-MAKER'S CORNER



Company Dinners Easy to Prepare Even on Slim Budget



Green beans take on extra appeal when prepared with shrimp and a curry sauce. They make a colorful as well as point-free dish for dinner

Company dinners on a slim budget? Yes, indeed, they're possible even in these times. Your company will get poetical about economical dinners if they're well cooked and attractively served.

You can make meat go a long way but still have lots of flavor if



Green Bean and Shrimp Curry. Desserts do not lack for appeal. serve at once. Fresh fruits, now in plenty, can make a beautiful platter all themselves; and then, there's a variety of desserts that can be

whipped up with sugar substitutes. Company Dinner Menu I. Chilled Orange Juice *Green Bean and Shrimp Curry Molded Fruit Salad Iced Tea Hot Rolls Relishes

Lemon Chiffon Pie *Green Bean and Shrimp Curry.

(Serves 5 to 6) 2 cups cooked string beans 2 tablespoons bacon drippings

2 small onions, chopped 2 tablespoons flour 2 teaspoons curry powder 1 teaspoon salt

1/4 teaspoon pepper 1 cup water 1 cup cooked shrimp, cleaned Drain cooked beans, reserving liquid. Melt drippings in saucepan. add onion and cook slowly until browned. Remove from heat, add

flour and stir until well blended. Add curry powder, salt and pepper. Add bean liquid and water. Cook until slightly thickened, stirring constantly. Add beans and mix well. Cook for 3 minutes, add shrimp and serve with hot, fluffy rice. Company Dinner Menu II.

Hot Vegetable Broth Crackers *Chili Meat Balls Mashed Potatoes Green Peas and Celery Cucumber-Lettuce Salad *Mint Grapefruit Ice

*Chili Balls. (Serves 12) 1 nound ground beef 1 pound lean pork, ground 1 beaten egg

34 cup milk % cup uncooked rice 1 teaspoon chili powder 2 teaspoons salt

21/2 cups cooked tomatoes 21/2 cups water 2 tablespoons chopped onion 1 teaspoon salt

1 teaspoon chili powder Mix meats; add egg, milk, rice, 1 teaspoon chili powder and salt. Form into small 11/2 - inch balls; brown in hot fat.

toes, water, onion and remaining seasonings. Bring to a boiling (point and drop in chili balls. Cover; cook slowly 11/2 hours. Chili powder may be omitted if desired *Mint Grapefruit Ice. (Serves 4 to 6)

1 teaspoon unflavored gelatine 21/4 cups grapefruit juice, canned or fresh

1/2 cup water 3 cup sugar Peppermint flavoring Green coloring

Soften gelatine in ¼ cup grapefruit juice; combine water and sugar; stir over low heat until sugar dissolves. Add softened gelatine; stir until dissolved. Combine with sally consumed foods, experiments grapefruit juice and add a few at Washington State college showed drops of peppermint flavoring and that they could make this good green coloring to make a delicate source even better by artificially green. Pour into freezing tray and enriching the pork and by feeding freeze until firm. Pile into grape- the hog with vitamin enriched fruit shells or tall glasses.

S-T-R-E-T-C-H the Meat: With civilians getting only about onehalf the meat of former years, economy in its use is the watchword. Do it this way: Serve meat in stews but extend

it with noodles, dumplings and vegetables. Extend ground meats with cere-

ils such as oatmeal, cornmeal, bread and cracker crumbs Stuff cuts like heart, breast, etc., with your favorite dressing.

Use the soup bones, shanks, knuckles, and other inexpensive, bony cuts for rich-flavored soups. Combine leftover meats, ground, with potatoes and other vegetaoles for hash.

Company Dinner Menu III.

*Poached Lake Trout Slivered Carrots with Boiled New Potatoes Broiled Tomatoes Biscuits with Honey and Butter Radishes Pickles *Regal Pudding Beverage

*Poached Lake Trout. (Serves 6) 1 %-pound lake trout

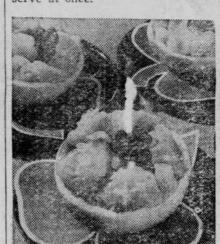
½ cup milk ½ cup water 4 slices lemon ½ teaspoon allspice ½ teaspoon salt

1 sprig parsley 2 cups medium white sauce Juice of 1/2 lemon 2 hard-cooked eggs, chopped

Place cleaned fish in skillet or long pan; add combined milk, wa- ries. Our sure-fire plans tell you ter, lemon slices, HOW to start your own paying spice, salt and business NOW for post-war securparsley. Cover ity Send for our NEW "3-WAY

and cook for 20 OPPORTUNITY" Offer today; it's minutes. Careful- FREE. ly remove to platwhite sauce, lem-

cooked eggs; pour over fish and



fruit mint ice served prettily in grapefruit shells-a perfect ending to a warm evening dinner.

> *Regal Pudding. (Serves 6)

1/2 cup honey or corn syrup 2 tablespoons flour 1/4 teaspoon salt 1 beaten egg 2 cups milk, scalded

½ teaspoon vanilla extract Combine syrup or honey, flour, salt, egg yolks and whole egg. Add small amount of milk; blend and stir into remaining milk. Cook in double boiler, stirring constantly. Cool, add vanilla extract. Pour into

the following: Beat 2 egg whites until stiff; fold in 2 tbsp. light corn syrup, beating constantly. Slowly add 1 1-ounce square melted unsweetened chocolate, 1/2 teaspoon vanilla extract and 1/8 teaspoon salt. Chill.

sherbet glasses and chill. Top with

Cold Sliced Meat in Aspic. (Serves 8)

1 envelope plain, unflavored gelatine ¼ cup cold water 11/2 cups consomme, highly seasoned ½ cup cooked peas

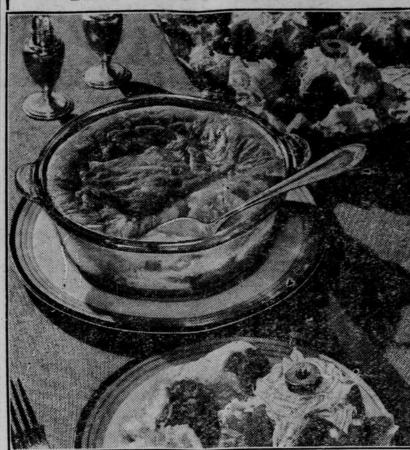
1 cooked beet, sliced 1 hard-cooked egg, sliced Slices of ham Slices of chicken or veal

Soften gelatine in cold water and dissolve in hot consomme. Pour a thin layer into a mold that has been rinsed in cold water. When it stiffens, arrange on it decorations of the peas, beet, and egg. Cover with a little more of the gelatine mixture which has been allowed to stiffen slightly. Dip other pieces of the decorations in the aspic and set them against the chilled sides of the mold. When these have stiffened, fill mold alternately with slices of the ham, chicken, and thickening aspic. When firm, unmold on a bed of lettuce leaves. Garnish with radish roses. Slice for serving.

Released by Western Newspaper Union.

While pork is recognized as one of the richest sources of thiamin among the natural and univer-

First Aid to Summer Meals



Serve piping hot, in its own casserole dish

· Cooking with corn meal is an old American custom and out of early American kitchens have come some of the most delicious recipes. They have stood the test of time and taste for hundreds of years. This Spoon Bread of real Southern character and flavor is an old-fashioned favorite and adds a delightful variety to everyday eating. Soft, creamy and fluffy, with a golden brown crust, it makes the ideal hot food that should be served with lighter summer meals. With a salad, fruit or berries and crisp homemade cookies, it makes an easy, satisfying, nutritious luncheon or supper.

Use Spry for a simple, sure way to get light, tender Spoon Bread. It's the flavor-saver shortening that lets all the nutty goodness of the corn meal come through. Clip this recipe now - you'll want to use it over and over again.

If preferred, bake in 10 x 10 x 2-inch Sprycoated pan in moderate oven (350°F.) 50 to 60 minutes.

Virginia Spoon Bread

4 cups milk 3 tablespoons (preferably Spry whole ground)

Scald 2 cups milk in large saucepan. Add Spry and salt. Add corn meal gradu-ally, stirring constantly,

and continue stirring and

cooking over low heat until

mixture is very thick and

smooth (about 2 or 3 min-

utes). Remove from heat.

Beat eggs until very light,

add remaining 2 cups milk and blend. Stir into corn-

meal mixture gradually.

Beat with rotary beater until smooth (about 1 minute).

Bake in Sprycoated cas-

serole in moderate oven (350°F.) 30 to 40 minutes, or

until golden brown on top. Serve immediately. Serves

Spry whole teaspoons salt 2 eggs

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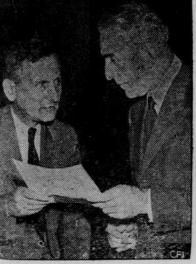
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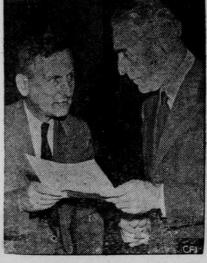
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Paul Lauger. They have reason for their expectations for they are the men who gave DDT, the miracle insecticide, to the U. S. Army and worldwide public health. Interviewed at the Hotel Pennsylvania last week, the scientists asserted that with proper control, flies, mosquitos and other harmful insects can be eliminated entirely from the United States. They warned, it is

of the same reasons the kind of food and the amounts he needs are WOU can't have too many barenot necessarily the same as for L back dresses this season! This other babies of the same age. You can be as proud of his individuality in the food he eats as in the growth he makes, providing he is receiving the food he should have. He will not be average in many ways and still he will be a perfectly normal baby. He will also be an individual in the way he learns to eat the new foods which are introduced during His first method for acquiring food is by sucking. At first, the orange juice may be diluted with boiled and cooled water and given

one, in spun rayon, features a halter neckline and unusual trimming of double rows of white stitching. An informative label on this rayon outfit tells you the fabric has been laboratory tested for washing and dependable service throughout all dependable service throughout all the sunny days. Can YOU tell if a good-looking sports outfit is also serviceable? Helpful buying tips are given in a new, free leaflet, "How to Buy Rayon Sports Clothes." Send a stamped, self-addressed envelope to the Women's Department of this Newspaper for your free copy.



REVEALS STORY OF PILOTLESS PLANES-Soundphoto -Lt. Col. De witt W. Hanmore of Jersey City, N. J., disclosed the untold story of pilotless American suicide planes loaded with explosives and crashed

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gets. He was observer on first raid of this USA, A, F.'s secret wea pon, employed before the aps started Kamikaze tricks. Hanmore now stationed at Buckley Field, revealed 8th Air Force used flying fortresses without crew to wreck Helgoland in first attack in September, 1943.

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