

TESTED RECIPIES

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Remove crusts, cut into strips. Place on buttered tin and toast quickly on all four sides under a hot broiler. For a sweet cake, brush the sticks well with melted butter or margarine, roll in sugar combined with cinnamon.

Cinnamon Tea

Dissolve 1/2 cup sugar in a little water, or use syrup. Add the juice of 2 lemons and 2 oranges, a few slices or peel, 1/8 teaspoon cinnamon and 4 whole cloves. Pour 4 cups freshly boiling water over 10 teaspoons tea. Steep 5 minutes, strain and pour over ingredients. Thoroughly chill and serve in 12 punch cups or 6 tall glasses. Garnish with a slice of lemon and a clove.

Tea And Coffee Surprise "Coolies"

Make drink surprises lovely to look at, cool to sip, and refreshing to taste. The basics are: tea and coffee! For variations, use a bit of cinnamon, marshmallow cream, mint flavor, eggnog fruit ginger ale or ice cream. When friends drop in—the drinks must be cold. Try these refreshers.

Coffee Eggnog

Beat two egg yolks, and stir in 10 tablespoons of coffee. When well blended, stir in 3 cups milk. Add a drop of vanilla. Fold 2 slightly beaten egg whites into coffee mixture. Pour into four mugs or glasses. For variation, add a scoop of vanilla ice cream for a "float". Serve cold and frosty.

ANECDOTES

FAMILIAR BURDEN

The following note was found after the effects of a business- man after his death. He had long been known for his frequent lapses into bankruptcy. "I hereby name the following six bankers to be my pallbearers. Since they have carried me for so long during my lifetime, they might as well finish the job now."

HARD TO FIND

A motorist drove his car to work one day and parked it in front of his office. Coming out several hours later, he saw that the car was covered with tickets for an assortment of traffic and parking violations. Looking for an out, he called the police from his home and reported that the car had been stolen. As time went by, he watched with interest the slow accumulation of additional traffic tickets piling up on the forlorn automobile. It took the police five days to find the car.

In some parts of Mexico hot springs and cold springs are found side by side. The women boil their clothes in the hot springs and rinse them in the cold springs. A tourist who had been watching the procedure, remarked to his Mexican friend, "I guess they think old Mother Nature is pretty generous." The senior, there is much grumbling because she supplies no soap."

Two ladies, meeting Dr. Johnson soon after the publication of his "Dictionary", complimented him for having omitted gross, indecent and objectionable words.

Rich Brazil Nut Cake Uses No Flour



Butter is scarce; flour's to be spared for Europe's starving, but we can still have cake as deliciously rich as in the days of plenty with the aid of creamy Brazil nuts, a war-missed food treat now back again in the stores. The return of Brazil's creamy-sweet jungle nuts is especially good news at a time when housewives are hard put to it to be patriotic and still answer the family's clamor for cake. Below is the recipe for a flourless, butterless sponge-type cake that answers all questions:

TOASTED BRAZIL NUT CAKE

2 cups finely crushed Brazil nuts  
 1/4 teaspoon salt      1 cup sugar      6 eggs, separated  
 Spread shelled Brazil nuts on a baking sheet and bake 10 to 12 minutes in a moderate oven (350 deg.). Remove from oven, cool, and roll as fine as possible with a rolling pin. Combine Brazil nuts, sugar and salt. Beat egg yolks until thick and lemon-colored; add Brazil nut mixture. Beat egg whites until stiff but not dry; fold carefully into first mixture. Bake in greased tube pan (8 1/2 inches) in slow oven (325 deg.) for one hour. Invert until cool and remove from pan. Makes 8 1/2 inch cake.



"HAVEN'T LOST A FATHER YET, HUH?  
 HA! HA! THAT'S GOOD... REALLY GOOD!"

"What, my dears!" said Dr. Johnson, "have you been searching for them?"

On a visit to Boston, the late Paderewski was approached by a bootblack who called, "Shine?"

The great pianist looked down at the urchin whose face was streaked with grime and said "No, my lad, but if you will wash your face I will give you a quarter." "All right!" exclaimed the boy, looking at him sharply. He ran to a nearby fountain and washed his face. When he returned, Pad-

erewski held out the quarter. The boy took it and then gravely handed it back, saying, "Here, Mister, take it yourself and get a haircut."

A famous actress, while playing in a theater in Chicago, decided to see the sights of the city. Some days later, a culture-bitten colleague enthusiastically raised the subject of her visit to the American Art Institute Galleries. "The room of contemporary American painters is superb," she chanted. "I prefer the Rembrandt Room," commented another artist. Then

Dept. Announces Regulations For Overseas Mailing

The war is over—there, but so are thousands of our servicemen. This year larger and heavier Christmas packages may be sent overseas, according to new regulations issued by the Postmaster General, and the deadline for mailing has been moved up a month.

All packages meant for the GI's Christmas party must be sent between October 15 and November 15. Instead of the wartime weight limit of five pounds, 70 pounds may now be shipped and a total of a hundred inches in length and girth of the package is now allowed instead of the former 36 inches.

This allows a greater variety of gift selections, but the good old standbys of books, cigarettes, cigarette lighters, watches, games, stationery and billfolds are still on the want list. Selection is simplified this season merely by asking returned veterans who have experienced a Christmas over there.

Do not try to outguess the unpredictable army and navy troop shipment orders. Send gifts, anyway. Loss of a few dollars is much better than loss of spirit. The excuse, "I thought you'd be home by then", doesn't make a happy Yuletide according to the lonely soldier's way of thinking.

To avoid possible repeat gifts it is advisable to contact other well-wishers and plan some kind of coordinated gift-sending.

Do Not Postpone Reporting Injuries

Much has been said in recent months about injuries not being reported at the time they occur.

The importance of getting immediate treatment has been stressed time and again. Yet, hardly a week passes that we do not have from one to three cases, reported from one to three days late. WHY IS THIS?

To begin with, you have been instructed to report even the minor injuries at the time they occur. This is for your protection and you are not penalized in any way for the time spent at First Aid. A registered nurse is on duty at all times and there is no charge for any treatment you receive, whether the injury occurred on or off the job. Infection cases often result in the loss of time and wages, and we are only too anxious to help you stay on the job.

Is there anything more we can say or do?

everyone turned questioningly to the visiting actress. "And which room in the Museum do you prefer?"

"I?" she remarked, without blinking an eyelash, "Why I prefer the Ladies' Room."

Loyalty sometimes proves embarrassing. A case in point is that of the wife whose husband was unusually late, who wired to five of his friends, "Jack not home, is he spending the night with you?" The unfortunate Jack arrived home shortly later, followed by five telegrams all saying "yes."

Two passengers were overheard in a literary discussion on the Brooklyn express.

"What's yer favorite readin'?" "Popeye, Superman, and Flash Gordon."

"Howja like O. Henry?" "Nah, the nuts get in me teeth."