

HOUSEHOLD MEMOS... by Lynn Chambers



Serve Waffles for Any Occasion! (See recipes below)

Versatile Waffles

One of our simpler foods, the waffle, can be served in an amazing variety of ways. Add a few variations to the original waffle recipe and you have a wonderful new breakfast treat or Sunday night supper special. Instead of a sauce, serve it with fresh or stewed fruit or a fluffy whipped cream and you have an extra-delicious dessert. Or, if you prefer, top it with creamed chicken, ham a la king, and presto! There's your luncheon dish all ready.

Waffles are hearty fare, and that's pleasing to those of you homemakers who have trouble giving the family enough nourishment on alpy days. Let them fill up on waffles in all their variety, and the whole family will be pleased as punch.

You won't be able to run through all these different suggestions I'm giving for waffles immediately, so clip the ideas and save them. They're wonderful to have on hand for the different occasions I've just mentioned, and your menus—whether for snack or breakfast—will never fall into doldrums.

Peanut butter waffles are tasty and have a softer crust than the ordinary waffle. They're breakfast fare, but may be served for a light supper with soup 'n salad.

Peanut Butter Waffles. (Makes 7 waffles)

- 8 tablespoons peanut butter
- 6 tablespoons fat
- 2 eggs
- 1 1/2 cups bottled milk
- 1 1/2 cups flour
- 3 tablespoons sugar
- 3 teaspoons baking powder
- 1/2 teaspoon salt

Cream peanut butter and fat together. Add beaten eggs and blend well. Add milk. Sift flour, measure and sift again with sugar, baking powder and salt. Add milk mixture to dry ingredients. Mix until smooth. Pour onto hot waffle iron and bake 3 to 5 minutes.

A good basic waffle recipe may be varied in countless ways. The mixing is easy and need take but a few minutes.

Plain Waffles. (Makes 6 waffles)

- 1 1/2 cups sifted all-purpose flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 2 eggs
- 1 1/2 cups milk
- 6 tablespoons melted butter or fat

Sift together dry ingredients. Beat eggs with an egg beater until light. Add milk and butter. Add this to sifted dry ingredients and beat until smooth. Bake on waffle iron according to manufacturer's directions.

Cheese Waffles: Add 1 cup grated cheddar cheese to above recipe with melted fat.

LYNN SAYS: Don't Forget Salads During Winter

Green vegetable salads gain distinction when you add a few savory herbs to them. Sprinkle such seasonings as chervil, thyme, basil, farragon and dill on the salads before serving, and watch appetites perk up.

Salads should never be placed on the table until you are ready to eat them. They lose freshness and crispness rapidly in a warm room.

LYNN CHAMBERS' MENUS

- Ham a la King on Waffles
- Green Peas with Mushrooms
- Molded Carrot Salad
- Beverage
- Baked Apples

Chocolate Waffles: Add 2 squares of chocolate, melted, add 1/2 cup of sugar and 1 teaspoon of vanilla to batter. Serve with whipped cream for dessert.

Rice Waffles: Reduce flour to 1 1/4 cups, and add 1 cup of cold cooked rice to batter with the melted butter.

If your family is fond of waffles, then they're bound to like raised waffles for a change:

Raised Waffles. (Makes 9 to 12)

- 1 tablespoon sugar
- 1 teaspoon salt
- 1 tablespoon butter
- 1 1/4 cups scalded milk
- 1/4 yeast cake dissolved in 1/4 cup lukewarm water
- 2 cups flour
- 2 egg yolks
- 2 egg whites

Add sugar, salt and butter to milk. When lukewarm, add dissolved yeast cake and flour. Beat well. Let rise overnight (make evening before if you want waffles for breakfast). Add well-beaten egg yolks, then stiffly beaten whites. Bake in waffle iron.

Now, here's a grand variety of sauces that may be used with waffles for different occasions. These, of course, may be made up ahead of time before serving, and kept stored in jars under refrigeration.

Ice Cream Sauce. (Serves 10 to 12)

- 1 cup heavy cream
- 1 egg
- 1/2 cup granulated sugar
- 1/2 cup melted butter
- 1 teaspoon vanilla

Beat egg until light, add to sugar and beat well. Fold in melted butter and mix well. Fold in whipped cream and vanilla, then place mixture in refrigerator tray to chill.

Hot Fudge Sauce. (Makes 1 1/2 cups)

- 2 squares unsweetened chocolate
- 1/4 cup water
- 1 1/2 cups corn syrup
- 1 teaspoon vanilla extract

Cook chocolate and water over direct heat for 2 minutes, stirring constantly. Remove from heat, add corn syrup. Simmer for 10 minutes, stirring occasionally. Add vanilla.

Butterscotch Sauce. (Makes 1 pint)

- 1 cup sugar
- 1/2 cup corn syrup
- 1 tablespoon butter
- 1/2 pint thin cream

Cook until a soft ball forms when tested in cold water. Remove from fire and serve hot or cold. Thin with cream, if desired.

Fish, meats and vegetables will be more palatable if they are first marinated before being tossed with the other salad makings. Frequently two dressings may be combined to give extra sparkle to salads. Use french dressing mixed with mayonnaise or sour cream dressing, for example.

If you want to dress up vegetable and meat or fish salads, use carrot curls, black olives, green stuffed olives, roquefort cheese, stuffed celery hearts, potato chips and pickle fans.

Kathleen Norris Says:

Was This the Wrong Advice?

Bell Syndicate.—WNU Features.



"Beverly took a job; she saw everybody and heard all the gossip."

By KATHLEEN NORRIS

THE agonizing problem of Martha McNeill was not a new one. It is as old as the story of the prince and the beggar-maid. But in these days, the prince's position and that of the beggar-maid have drawn nearer together than they were; the prince in this case was only a handsome and popular young man, only son of a rich family and the beggar-maid never knew what it was to beg; she went through grammar grades with the rest of the boys and girls, had her movies and chocolate-malts and her rides in the family car and tried a year or two of high school.

But that didn't appeal, and Beverly took a job in the candy store. She saw everybody, everybody liked her, and she heard all the school and college gossip, so she was more in the heart of things than ever, or it seemed so.

However, when exclusive little dances and weekends in mountain cabins for winter sports began, Beverly was out of it, of course. The country club gathered in the young crowd that used to meet in the candy store. Beverly was left to solace herself with a different group, and had lively fights with her father and mother over late hours, drinks, petting, all the usual evils of reckless girlhood.

From that point on Lewis McNeill's mother takes up the story. "When our Lew got out of the navy last June he happened to meet Beverly. Her name, my daughter tells me, already had been coupled with that of more than one other man; she bewitched Lew. He must have known what she was, but for a few weeks he couldn't see anyone else. Then came awakening, and he ended the association, but too late. There is to be a child, and Lew admits it may be his."

Who Has the Rights? "If you could know the frenzy of despair and indecision into which this has thrown me," the letter went on, "I know you would help me to do what is right. Lew's three years in the navy interrupted his college work, but he since has graduated from the school of chemistry, and soon will be his father's right hand in a large family business. There is no girl in town who would not be flattered by my son's attention. Why should he throw himself away upon this cheap, unscrupulous girl who has been all but promiscuous, according to report? Before this scandal breaks, and my son alienates himself from his own group completely, will you make me some suggestion—any suggestion that will help?"

Unfortunately, not Lew nor his parents, not Beverly or hers, have right of way in this case. The baby must be the first consideration. For unless we put the unborn generations first, unless we make sacrifices so that our children and their children will inherit a better world, we have only contributed to the appalling suffering and darkness of this one. Martha McNeill owed something to her oldest grandchild. I suggested she surely did not want the thought of that wronged and defrauded baby to haunt her, when later grandchildren came along.

My advice to Martha was an immediate marriage, and that the young pair should, if possible, start their married life in some strange city. This they did. It was a complete failure. All this was a year ago.

Lack of anything like community of interest ruined it from the start.

THE BABY'S RIGHTS

"Just the form of a marriage; just the pretense of a welcome and a home are the right of all babies." That is Miss Norris' contention in today's article as she answers the old but ever-present problem concerning the prince and the beggar-maid.

"Sometimes," Miss Norris continues, "these forms fill out with real life and love; sometimes the baby becomes miraculously the little beating heart of a real home."

That is sage advice, for the questions arising from the actions of reckless youth must be answered in the terms of the far future, not only as they affect the boy and girl involved but also the still unborn baby.

The prince in this case returned from war, finished his college career and prepared to step into his wealthy father's lucrative business. But he met the beggar-maid, who really had never begged for anything except the evils of reckless girlhood. Their association ended with a rude awakening, but, on Miss Norris' advice, they were married a year ago.

Now their baby is dead, the girl wants her freedom, wants to marry someone else.

Beverly was lonely, bored, perverse. She hated the strange place, she missed the constant excitement, the gossip and planning of her old life. Lew was equally wretched, and the small baby lived only a few days.

Now Beverly wants her freedom, wants to go home, wants to marry someone else. Lew cannot remarry without sacrificing his faith and again breaking his mother's heart. For although Martha wants temporal happiness for her only son, she wants spiritual safety more. Money can't buy her out of this difficulty; time isn't supposedly a factor, for Beverly is not yet 23, and may live for 50 more healthy years. Martha writes me again, in despair a second time.

Must Think of Future.

She blames me for my advice. She says that if Lew had consented only to a justice-of-the-peace wedding and adoption of the baby by strangers he would not now be hobbled by a tie that will forever prevent his marriage with a girl of his own faith. She says that but for my decision there never would have been a marriage between Lew and Beverly at all, and Beverly might have made any arrangements she liked for the baby. Anyway, she finished angrily, the baby died, so all that fuss about his rights was nonsense.

Well, I wonder? One has to work on deep basic principles in these questions. One has to think of the far future. Perhaps it isn't too good for a boy like Lew to feel that the claim of his first-born can be brushed aside to make way for the beautiful church wedding with bridesmaids and music that his mother plans for him. Perhaps the sobering reality of motherhood might be the first step toward making a woman of Beverly. And certainly—and no perhaps about it—the difference to a little boy or girl is life-long in its effects.

Just the form of a marriage; just the pretense of a welcome and a home are the right of all babies. Sometimes, too, these forms fill out with real life and love; sometimes the baby becomes miraculously the little beating heart of a real home.

GOOD KIDS AID VETS

Lack of a juvenile delinquency problem in Houghton, Mich., is credited with solving the housing problem for six veterans.

In their quest for homes, former servicemen noticed that the juvenile courthouse was empty. Inquiry disclosed that it hadn't been used for three years.

A petition to the county board of supervisors brought them the right to use the building for temporary homes. After some repairs, the veterans and their families moved in.



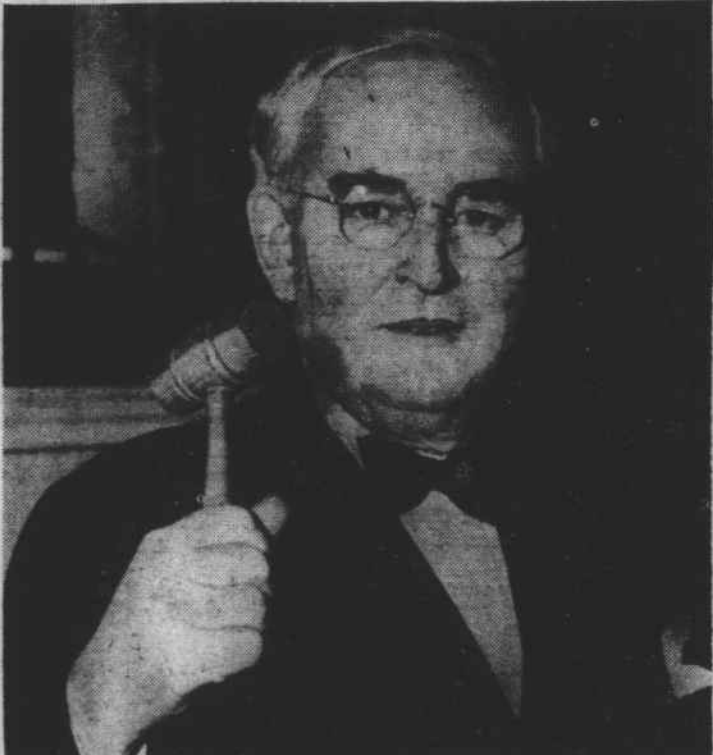
"... the right of all babies."



LEARN SHOOTING IS OVER . . . Pvt. Louis Nyevelt, left, Mocanaqua, Pa., and T/Sgt. Charles Cahill, Rumford, Me., both wheel chair patients at Halloran general hospital, Staten Island, N. Y., read about President Truman's proclamation declaring cessation of hostilities of World War II, as of noon, December 31. Nurse Veronica Saladigo looks on as wounded vets read about the order which immediately wiped off the statute books 18 emergency laws.



G.O.P. SENATE 'BRASS' . . . Republican leaders taking over legislative responsibility in the 80th congress. The senators believed that they settled all their arguments before the session opened January 3. Left to right are Sen. Homer Ferguson, Mich.; Sen. Wallace H. White Jr., Maine; Sen. Bourke B. Hickenlooper, Iowa; Sen. Robert A. Taft, Ohio; Sen. Arthur Vandenberg, Mich.; Sen. Wayland Brooks, Ill., and Sen. Eugene D. Millikin, Colo.



SENATE PRESIDENT PRO TEM . . . Sen. Arthur H. Vandenberg (R., Mich.), who has been chosen president pro tempore of the senate. Senator Vandenberg recently announced his withdrawal from the United Nation's delegation to devote full time to senate duties. He has been put forward as a possible presidential candidate for 1948.



BOY COMPOSER HAILED . . . George Wel, who developed his musical talent in a Japanese concentration camp, is shown playing his own composition, "Victory Day," as he sits, Madison, Wis.



FIRST PAIR OF SHOES . . . Werfel, aged six, of the orphanage of Am Himmel, Vienna, shows his unbounded joy at the new shoes given him by the American Red Cross. Without the Red Cross help Austrian children would have faced a bitter winter.



LEADING ROOKIE . . . Del Ennis, Philadelphia outfielder, who was chosen the leading rookie of 1946. He has made a New Year's resolution to obtain a batting average of .350 for 1947—and to play the season without an error.



TANGERINE QUEEN . . . Dorothy Sparkman, 22, Pasco City, Fla., who was crowned "Tangerine Queen" at Cypress Gardens, Fla. The crown was awarded by John Powers, model agency head. More than 600 gathered for the big Florida event.



MISSUS WEDDING . . . Pvt. James L. Hill, 18, Robinson, Ill., forced to stand guard at Hamilton Field, Calif., missed out on his wedding, but faked gun battle with six mythical bandits who he said attempted to rob air base office.



GOODLOE HEADS RFC . . . John D. Goodloe, Richmond, Ky., general counsel of RFC, who succeeded George E. Allen, as director of Reconstruction Finance Corporation. Goodloe joined the RFC as executive assistant in 1941.