

## ASK ME ANOTHER?

A General Quiz

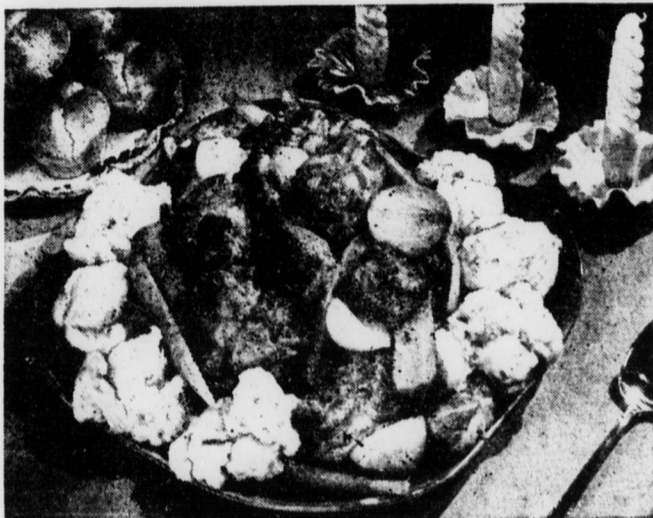
### The Questions

1. What was Michelangelo's comment about trifles?
2. In aviation ceiling zero means what?
3. Who was the only bachelor President of the United States?
4. What word is used to describe the use of many words when the use of a few would suffice?
5. What was the planned height of the Tower of Babel?
6. Were Lincoln and Lee names of generals in the American Revolutionary war?
7. Where did the modern circus originate?
8. What character in the Bible died twice?

### The Answers

1. "Trifles make perfection and perfection is no trifle."
2. The fog is down to the ground.
3. James Buchanan.
4. Circumlocution.
5. High enough to reach heaven.
6. Yes, Benjamin Lincoln and Henry Lee.
7. In the English fairs of the 17th century.
8. Lazarus.

## HOUSEHOLD MEMOS... by Lynn Chambers



Stew and Dumplings Are a Point-Saver (See Recipes Below)

### Meat Magic

In 1944 the average civilian ate 143 pounds of meat. This year the outlook per civilian is estimated at about 134 pounds per person.

It doesn't take much mental arithmetic to make us see that we'll be doing with less meat this year than before—but then, you've probably already noticed that trend at your butcher's.

As a nation we're greater pork eaters than beef eaters, says a recent survey made by the government, but that will have to change at least for this year. Pork loins, hams, shoulders, spareribs and bacon will continue to be scarce. The higher grades of beef are going to the armed forces, while lower grades of beef, though not abundant, will be more abundant. Veal supplies are quite scarce as are the top grades of lamb.

All of this means one thing for Mrs. America. She will get less meat, and if she wants to get meaty flavor it will have to be stretched. If she doesn't do that, she will have a few meals with meat and others without.

There are good ways to stretch meat—old-fashioned ways like dumplings, bread dressings and stuffings, rice, macaroni, noodles and spaghetti. For those of you who choose having meat "as is" in your menus, there are delightful fish dishes to fill in the days when meat is unobtainable.

When you want those precious red points to do the most work for you, buy the low-point cuts and dress them up with herbs, flavorful gravies and colorful vegetables. Here's a lineup of recipes you'll well appreciate these days:

#### Lamb Stew With Dumplings.

(Serves 6)  
2 pounds lamb  
2 tablespoons flour  
Salt and pepper  
2 tablespoons lard  
6 small potatoes  
6 carrots  
6 small onions  
1 cup water

Cut lamb breast, flank or neck meat into 1½ inch cubes. Dredge in flour, then brown well on all sides in hot lard. Season, add water and simmer 1½ hours. Add vegetables. Cover and continue cooking until vegetables are tender. Drop dumplings on top of meat and vegetables. Cover and cook without removing lid for 15 minutes.

**Dumplings.**  
2 cups sifted flour  
1 teaspoon baking powder  
1 teaspoon salt  
2 tablespoons lard  
1 egg  
About ¾ cup milk

#### Lynn Says:

**Meat Needs Stretching:** Bread and cracker crumbs are natural for extending ground meats like lamb, beef, pork or veal. Use for meat loaves and patties.

Vegetables should start coming into their own for stretching stews, short ribs, roasts, etc. Carrots, onions, potatoes, green beans, tomatoes and cabbage are all mighty fine.

Don't neglect such dishes as meat pies with biscuit or mashed potato crusts. The meat mixture may be extended with gravy and vegetables.

Make surprise meat balls with rice tucked inside. Or, stretch the roast or braised meat with noodles and rich gravy.

Spaghetti and macaroni make a meal complete even if only a little meat is used. Use cream sauces with diced egg, seasoned tomato sauce or tasty gravy.

#### Lynn Chambers' Point-Saving Menu.

- \*Lamb Stew with Dumplings
- Fresh Pears-Lime Gelatin Salad
- Bran-Raisin Muffins
- Orange Marmalade
- Chiffon Pie
- Beverage
- \*Recipe given.

Sift together dry ingredients. Cut in lard. Break egg into a one-cup measuring cup. Beat slightly with fork and add enough milk to make 1 cup liquid. Add liquid to dry ingredients. Stir lightly. Drop by spoonfuls into boiling broth or stew. Cover tightly and cook for 15 minutes without peaking. Do not remove cover. Serve at once. This recipe makes six large dumplings.

Liver is known as a variety meat because it has variety of texture and flavor. Here is a grand way to fix it:

#### Liver Supreme.

(Serves 6)  
1½ pounds liver, sliced  
¼ cup french dressing  
6 carrots, sliced  
6 onions  
1 green pepper, sliced  
½ cup water

Marinate (soak) liver in french dressing for 30 minutes in refrigerator. Brown liver in hot drippings. Top with vegetables and add the water. Cover tightly and cook slowly until both liver and vegetables are tender. Beef and pork liver require 45 minutes cooking time while lamb and veal liver need 30 minutes.

Whenever it's possible, use a combination of veal, pork and beef in your meat loaves. In the following recipe, the tastiness is increased by using sour cream, prepared mustard, paprika and Worcestershire sauce. Lemon juice adds piquancy to the meat when used, while brown sugar gives a bit of sweetening that you will enjoy. Use a large sized loaf pan for baking or shape into loaf when baking in a utility pan.

#### Spicy Meat Loaf.

(Serves 6 to 8)  
1 pound ground beef  
1 pound ground pork or veal  
1½ cups bread crumbs  
2 eggs, slightly beaten  
1 cup milk  
Salt and pepper  
½ cup sour cream  
1 teaspoon prepared mustard  
1 teaspoon paprika  
¼ cup lemon juice or tomato catsup  
2 teaspoons brown sugar  
Dash of Worcestershire sauce  
¼ cup hot water

Combine ground meat or have it ground together. Mix next four ingredients into meat mixture. Pack into a loaf pan. Mix remaining ingredients in order given and pour over loaf. Bake in a moderate oven (350 degrees F.) for 1½ hours.

You'll like trout whether you're a fish lover or not. Enhance its subtle taste with these seasonings:

#### Baked Trout With Tomato Sauce.

(Serves 6)  
2 pounds trout  
2 cups tomatoes  
1 cup water  
1 slice onion  
3 cloves  
½ teaspoon sugar  
3 tablespoons bacon drippings  
3 tablespoons flour  
¾ teaspoon salt  
½ teaspoon pepper

Cook tomatoes, water, onion, cloves and sugar 20 minutes. Melt drippings, add flour and stir into hot mixture. Add salt and pepper. Cook 10 minutes and strain. Clean fish and place in baking dish. Pour half the sauce over it and bake 35 minutes in a moderate oven, basting occasionally. Remove to hot platter and pour remaining sauce (hot) over fish. Garnish with parsley.

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## Hedda Hopper: Looking at HOLLYWOOD

"LET'S go in and watch him work." That's what Ingrid Bergman said to me one day outside the sound stage at Selznick's studio while Alfred Hitchcock was filming "Spellbound."

The actors in his pictures will always tell you that Hitch gives the best performance of any one on the set, just like Lubitsch. And the "Hitchcock touch" or the "Lubitsch touch" has made their pictures a "must see" with millions. Hitchie's quips and droleries make smart dinner conversation for Hollywood's duller souls.

And yet he told me the other day there was nothing extraordinary about the suspense-packed pictures he makes. What passed for inspiration with him was observation—watching what actually happens, filming only what could happen.

We were in the living room of his Bel-Air home, looking through the window at golfers passing on the course a hundred yards distant. I'd gone up to welcome him back from England. I wanted to hear how the Hitchcock technique had been applied to propaganda pictures he directed over there.

He started right off by saying that one of these pictures wasn't propaganda at all. "Bon Voyage," he explained, "was just a way of saying thanks to the French people and the underground for all they'd risked in helping so many of our boys escape during the occupation. It's a three-reel feature that tells the true story of the escape of an English flier and assistance given him."

"Bon Voyage," he said proudly, "was well received."

The English government did a mighty intelligent thing getting this "master of suspense" over to direct it.

#### Just Can't Miss

Hitch's new picture is the much-talked-of "Spellbound," with Gregory Peck making love to Ingrid Bergman, mystery, suspense, psychiatry, fantastic sets by Salvador Dali, and music by the symphony composer and conductor Miklos Rozsa.

Hitch has his own theory about music. He gets a celebrated composer to write music for him just so he can stop it. But just why, sir, do you get all that expensive music just to stop it?

"You've seen people in danger?" asks Hitch. "People at some high point of tension? Let's do a scene: We're sitting in this room talking, when bang! just like that a burglar enters and points a gun at us."

"We freeze. We don't move or breathe. Certainly we don't talk. At any dramatic moment like this there comes a hush. When the danger is over everybody starts jabbering. It's a release to talk, they talk louder, laugh louder."

"So in a psychological mystery there are appropriate intervals at which I want the music dramatically stopped—with a hush!"

"Only 'Spellbound' isn't just a mystery story. It's a love story. There's nothing unusual about it. It's based on truth, psychiatric truth."

"What about 'Foreign Correspondent' and 'Lifeboat'?" I asked.

"Same thing. In 'Foreign Correspondent' it was a man hammering away at events, and the woman didn't help things. There isn't anything in there that couldn't happen. 'Lifeboat' is the same way."

#### Some More Plans

"After 'Spellbound,' what?" I wanted to know.

"Notorious," he said. "Just finished working on the script with Ben Hecht."

Then he went on to tell what a great guy Ben is. Says they collaborate so well that dialog becomes a kind of verbal shorthand, almost mental telepathy.

Hitch feels his pictures are finished the day shooting begins. He says from then on it's a matter of interpreting what has been created, and that it's possible to get into the finished film only about 75 per cent of what the mind has pictured.

In a world where 6 foot invisible rabbits can star in Broadway shows and in which the true story of an English flier's escape from occupied France furnishes material for a Hitchcock thriller I can believe that there is nothing unusual in a Hitchcock picture—nothing, that is, except the flair of the man who makes 'em.

#### No, Fans Don't Forget

Robert Cummings, who's doing "You Came Along" for Hal Wallis, says actors who are in the service don't need to worry about keeping their fans. Says his fan mail actually increased while he was out of pictures for about two years. . . . Jeanne Crain gets the good part, with Gene Tierney playing the bad girl in "Leave Her to Heaven." . . . Darryl Zanuck's next will be "Razor's Edge" with the same staff he had for "Wilson." Lamarr Trotti will write the screen play.

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If the average rubber consumption in China, Russia and India were brought up to American rubber consumption standards, they would require 4,500,000 tons of rubber a year, nearly twice as much as the anticipated world supply of natural and synthetic rubber after the war, B. F. Goodrich officials declare.

*Jerry Shaw*

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