

HOUSEHOLD QUESTIONS



Cookies should be cooled completely before storing in a covered jar or box.

Save left-over griddle batter and use it for dipping chops, cutlets and so on.

Candied cranberries are just as effective as candied cherries for garnishing winter foods.

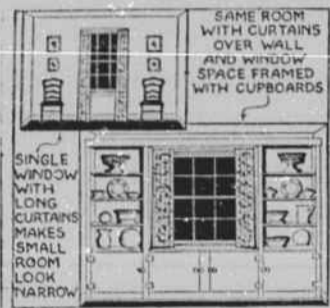
Fruit gelatin mixtures gain in favor and nutritive value if fruit juices are substituted for the liquid called for in the recipe. Left-over canned fruit juices are as good as juice from fresh fruit.

Accenting the Width Of a Narrow Room

By RUTH WYETH SPEARS

ON A Thursday afternoon the south end of a certain dining room was as shown here in the upper sketch. The following Monday it appeared as shown below. Cupboards had been added to display china and give storage space, yet the room actually seemed wider and more spacious than before.

The transformation was made by the handy man with no tools



but a hammer, saw and screw driver plus the aid of his willing helper with needle, thread and paint brush. The new curtain treatment, shown in the sketch, made the window seem wider and the strong horizontal lines of the cupboards also helped to create an illusion of width. The cupboards were eight inches deep and made of one-inch lumber with doors of plywood for the lower part.

NOTE: Mrs. Spears' Books 1 and 3 are full of other practical ideas for making and hanging curtains. Each book has 32 pages of pictures showing you how to modernize and beautify your home. Send order to:

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Moving Nature
Nothing stands still in nature but death.—Emerson.

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TEACHING A CHILD VALUE OF PENNIES

A child of a wise mother will be taught from early childhood to become a regular reader of the advertisements. In that way better perhaps than in any other can the child be taught the great value of pennies and the permanent benefit which comes from making every penny count.

Household News
By Eleanor Howe



MID-WINTER MENUS
(See Recipes Below)

You may have a mental filing system for your menus, or you may jot down your meal ideas and slip them into a recipe box. Either way, the chances are that mid-winter finds you in the market for some fresh and workable ideas for what to feed the family.

First and foremost, you will want your winter menus to be warming and heartening. The calorie content may be a little higher because more energy is needed to supply heat and because the cold stimulates us to more activity. Vitamin suppliers need to be carefully watched. With your garden adrift with snow, not so many fresh vegetables and fruits will find their way to your table.

Even if fresh peas, green beans and vine-ripened tomatoes are out of reach, almost any market boasts whole bins filled with apples, sweet potatoes, cabbage and carrots—all of them potent sources of vitamins. Plenty of grapefruit, oranges and tomato juice will help to replace the fresh tomatoes.

But now for the menus! Two are dinners—one built around a fragrant, red-brown dish of Hungarian goulash served with plenty of hot buttered noodles; the other, sausages baked under a covering of Yorkshire pudding. The third meal is a hot soup luncheon.

- Hungarian Goulash
- Buttered Noodles
- Salad Bowl (spinach, carrot, raw cauliflower)
- Brazil Nut Cherry Pie
- Coffee Milk

- Yorkshire Sausages
- Canned Green Beans with Mustard Butter Sauce
- Whole Carrots
- Red Cabbage Salad
- Spice Cake
- Coffee Milk

- Tomato Chicken Soup
- Swiss Cheese Sandwiches
- Grapefruit and Apple Salad
- Frosted Ginger Bars
- Tea Milk
- Red Cabbage Salad. (Serves 5 to 6)

- 2 cups red cabbage (shredded fine)
- 3 tart, red cooking apples (unpeeled) (diced)
- 1 cup grated carrot
- 4 tablespoons brown sugar
- 3 tablespoons vinegar
- 2 tablespoons French dressing (prepared)

Buy a small, solid young head of red cabbage, one with thin, tender leaves. Remove core, and shred very fine. Place shredded cabbage in ice water for 30 minutes to crisp it. Combine cabbage, diced apple and grated carrot. Mix brown sugar, vinegar and French dressing and pour over salad. Toss lightly, until dressing is thoroughly mixed with salad.

- Brazil Nut Cherry Pie. (Makes 1 9-inch pie)
- 2½ cups sour, red cherries (canned)
- 1 cup cherry juice
- 3 tablespoons cornstarch
- 1 cup sugar
- 1 tablespoon butter
- ½ cup sliced Brazil nuts

Drain cherries, and set aside the juice. Blend cornstarch and sugar in a saucepan; add cherry juice. Place over heat and cook, stirring constantly until thickened, about 3

minutes. Remove from the heat, add drained cherries, butter and Brazil nuts. Pour the filling into a 9-inch pie plate lined with pastry. Moisten the edge of the pie with cold water; arrange lattice of pastry strips across pie. Press down rim with fork. Bake in hot oven (450 degrees Fahrenheit) 15 minutes, then in moderate oven (350 degrees Fahrenheit) for 30 minutes.

Hungarian Goulash
(Serves 4 to 5)

- 1½ pounds beef round (cubed)
 - 3 tablespoons fat
 - 3 beef bouillon cubes
 - 3 cups hot water
 - ½ clove garlic
 - ½ bay leaf
 - ½ teaspoon salt
 - Few grains cayenne pepper
 - 2 cups cubed potatoes
 - 1½ tablespoons butter
 - 1½ tablespoons flour
 - 1 tablespoon paprika
 - 1 cup canned tomatoes (sieved)
- Have beef cut in ½-inch cubes. Brown on all sides in hot fat, then add bouillon cubes dissolved in hot water. Add garlic, bay leaf, salt and cayenne pepper and simmer the mixture for 2 hours. Remove garlic and bay leaf, and add potatoes cut in ½-inch cubes. Cook 30 minutes, then remove ¼ cup of broth from pan and cool. Combine with melted butter, flour, and paprika and blend into a smooth paste. Add to goulash, stirring constantly; cook until thick, about 5 minutes. Add sieved tomato and cook 10 more minutes.

Tomato Chicken Soup.
(Serves 6)

- 2 tablespoons onion (finely chopped)
- 1 tablespoon butter
- 2 No. 1 cans condensed chicken soup
- 1 No. 1 can condensed tomato soup
- 1½ cups water
- 1½ cup light cream or milk

¼ teaspoon salt
½ teaspoon white pepper
Saute onion in butter until yellow and transparent. Add chicken soup, tomato soup, water, milk, salt and white pepper. Stir thoroughly and heat to serving temperature.

Apricot Sweet Potatoes.
(Serves 6)

- 6 medium-sized sweet potatoes
 - ½ pound dried apricots
 - ¾ cup water
 - ¾ cup sugar
 - ½ teaspoon salt
- Peel sweet potatoes and cook in boiling salted water (1 teaspoon per quart) until tender, about 35 minutes. Mash with a potato masher. Cover apricots with water and let soak for 30 minutes. Then simmer until tender, about 25 minutes. Mash the fruit to a pulp and add sugar and salt. Whip apricot pulp with sweet potatoes until very well blended. Serve very hot. Apricot sweet potatoes are especially good with ham and broccoli.

WHEN DAUGHTER LEARNS TO COOK

Is your teen-age daughter learning to cook? Father will encourage her efforts if she learns to prepare the kind of good substantial food he likes. Eleanor Howe's Cook Book "Feeding Father" will tell her how in simple, easy-to-follow language. She'll even learn to bake his favorite chocolate cake without much supervision from you. Simply send 10 cents in coin to "Feeding Father" care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois to get her a copy.

(Released by Western Newspaper Union.)



Washington, D. C.

FARM BUREAU CHIEF CHIDES ROOSEVELT

The President's chat with Ed O'Neal, soft-spoken head of the American Farm Bureau federation, was not as harmonious as the impression given when he emerged beaming from the White House.

On foreign policy the two men saw eye to eye, but it was quite different on the farm question. O'Neal bluntly chided Roosevelt for not giving more consideration to agricultural interests in the defense program.

"We've been hearing how business will prosper and the rights of labor will be protected," O'Neal said. "You've had plenty to say about this in your speeches, but you've been silent on the farm question as related to national defense."

"Maybe that's because I have no complaint against the farmers," said Roosevelt, in effect.

"Well, we have a complaint against you," shot back O'Neal, with no trace of jocularity. "All this bickering and indecision in congress about farm legislation to be submitted at this session is due chiefly to the administration's failure to agree on steps that should be taken."

O'Neal had no real success in urging on the President the Farm Bureau's plan for government loans up to 85 per cent of parity in basic crops to keep production up to demand. (Parity loans now range from 52 to 75 per cent.) Acreage control benefits, plus the loan guarantee, he contended, would enable farmers to get full parity, while "dumping" on government warehouses of cotton and wheat surpluses could be stopped by the imposition of penalties for overproduction.

This plan was a compromise, O'Neal told Roosevelt, between the present loan program and the processing (sales) tax proposal of the Republican-backed income certificate plan.

Roosevelt agreed that farm prices would have to be jacked up and production restricted, but demurred at appropriating more funds for parity loans. He argued that the vast defense expenditures would boost crop prices automatically. But this line of reasoning did not persuade O'Neal.

"Mr. President," he said with a grin, "I'm telling you now that we're going to demand full parity from this congress. Our convention in Baltimore approved the plan I have outlined to you and we won't rest until we get it."

U. S. FAR BEHIND EUROPE IN PLANES' PROTECTIVE ARMOR

One hushed-up sore spot in the dragging plane program is in armor protection—a field that, like so many other aviation developments, originated in the United States but was left to others to exploit.

Armor-plate protection for fighting planes first saw the light of day in the Nicaraguan campaign against the rebel General Sandino during the Coolidge administration. To protect themselves against snipers lurking in the jungle, marine corps pilots equipped the undersides of their ships with makeshift armor guards. Although crude, this protection saved more than one pilot's life. But beyond this start, the army and navy did almost nothing. And it remained for the alert Nazis to develop the idea, just as they did the Stuka dive bombers which originated with the U. S. navy. As a result Nazi planes are among the best protected in the world.

Simultaneously, the Nazis began increasing the caliber of their airplane guns in order to offset enemy armor plating. Belatedly England turned to armor protection and heavier guns, but we did nothing regarding armor and very little regarding guns—until recently.

As a result, the United States is now up against a double bottleneck. One is limited technical experience on how to armor planes without diminishing speed and maneuverability. Two is lack of plant facilities to produce a light-weight, bullet-resistant armor.

BRONZE KINGFISH

Huey Long has returned to the halls of congress.

A seven-foot bronze statue of the late "Kingfish" has been placed in Statuary hall of the Capitol between two other noted figures, William Jennings Bryan and the elder Sen. Robert M. LaFollette. Long's statue is covered with an American flag and will be formally unveiled at a ceremony sometime this month.

The work of Charles Keck, Brooklyn sculptor, the statue took several years to complete and cost \$15,000.

Gems of Thought

We few, we happy few, we band of brothers. — Shakespeare.

Oh, give us the man that sings at his work.—Carlyle.

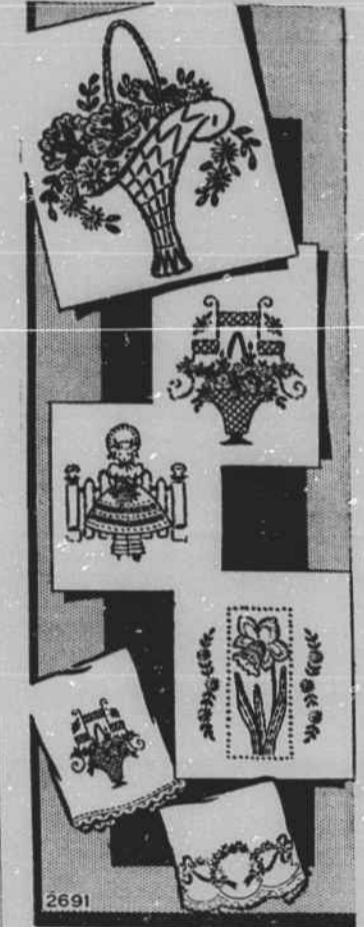
Sir, I look upon every day to be lost in which I do not make a new acquaintance.—Dr. Johnson.

Nothing leads to good which is not natural.—Schiller.

They that desire but few things can be crossed but in a few.—Jeremy Taylor.

He is our friend who loves more than admires us, and would aid us in our great work.—Channing.

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