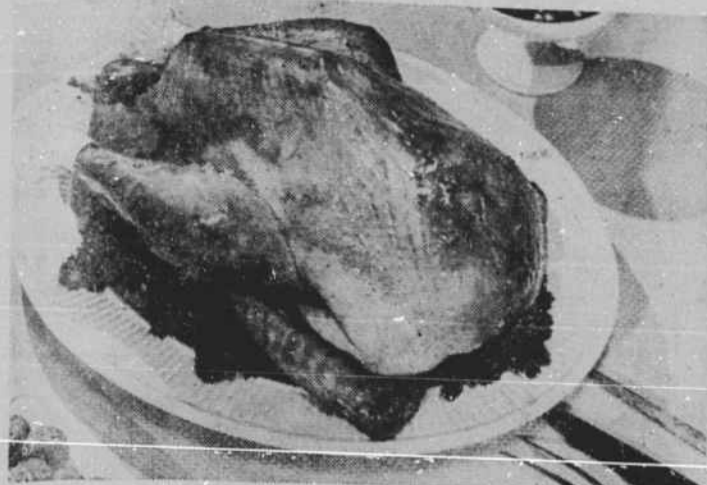


Household News

by Lynn Chambers



LET THE GOBBLER STRUT ITS STUFF!
(See Recipes Below)

THANKSGIVING

This holiday is ours! As you bustle about and plan this year's Thanksgiving dinner, remember this is the day we give our thanks for the bounteous harvest of the year, for the peace and the prosperity, singularly ours. Remember, too, and cherish the fore-

sight of the Pilgrims who had the courage to start carving out this land of ours!

Yes, this holiday is ours, so let it be filled with the spirit of the day and wholehearted thanks.

Some foods are synonymous with Thanksgiving without which the day wouldn't be complete, but don't get into a rut about having the same dinner every year, vary the trimmings a bit and fascinate the family. Thin wisps of croutons will intrigue if you serve them in the oyster stew.

***Oyster Stew.**
(Serves 6 to 8)
1 pint oysters
4 tablespoons butter
1 quart milk
Salt and pepper

Put cleaned oysters, oyster liquor strained, butter and seasonings in a saucepan and simmer gently until oysters curl at the edges. Heat the milk, add to the oysters and serve at once.

Has the family become a trifle weary of your old stuffing? Then try this savory new one with yummy sausage flavoring which is right at home with either turkey, goose, duck or chicken. The sausage stuffing will do a proud job with stuffed veal, pork or shoulder of lamb:

***Sausage Stuffing.**
(Makes 6 cups)
4 cups soft bread crumbs
1/2 cup butter
3 tablespoons chopped onion
1/2 teaspoon salt
Pepper
1/2 teaspoon sage or thyme
1/2 cup chopped celery
2 cups sausage in the bulk
Melt butter, add onion and cook

LYNN SAYS:

To clean the turkey, singe it first, then remove the pin feathers with tweezers. Scrub the outside with water. The inside should be wiped with a damp cloth. If there is any foreign odor, a half teaspoon of baking soda may be added to the water with which the turkey is scrubbed.

Allow 1 pound of turkey to each person. Allow 1 cup of stuffing to each pound of turkey. When stuffing, be sure to put some in the neck for this will give the bird a good full shape. Fasten the skin from the neck to the back. Stuff the cavity but do not pack since dressing swells.

For good roasting and easier carving truss the bird, by inserting a long needle through breast, through rib at the base of the thigh. Draw the cord through and bring the string across by pulling the cord through the openings formed by folding the wings triangularly onto the back. Tie the cords.

Insert the needle through the drumstick joints, bring the cord around the tail, through the backbone, and tie securely. Remove cord before serving.

THIS WEEK'S MENU

- *Oyster Stew
- Roast Turkey
- Sausage Stuffing
- Cranberry Orange Relish
- Sweet Potato Puff
- Brussels Sprouts
- Hot Rolls
- Celery Curls
- Pickled Beets
- *Pumpkin or Mincemeat Tarts
- Hot Coffee
- *Recipe Given

until it becomes yellow. Add bread crumbs mixed with seasonings. Mix in chopped celery and sausage. Cook 2 minutes, stirring constantly.

*Turkey.

Small birds are allowed 25 to 30 minutes per pound for baking, large birds, 22 to 25 minutes per pound. Your oven should be set at 325 to 350 degrees.

*Sweet Potato Puff.

(Serves 10 to 12)
4 cups mashed sweet potato
2 tablespoons fat
1 egg
Salt and pepper
1/2 cup milk or 1/4 cup evaporated milk and 1/4 cup water.

Add the melted fat, seasonings and milk to the potatoes. Beat the egg separately, add yolk first and fold in white to the potato. Place in a buttered casserole dish, set in a pan containing hot water and bake 15 to 50 minutes at 375 degrees until light and puffy. Marshmallows may be placed on top of casserole during last 7 minutes of baking time.

With all the soft food of the meal, you'll want something crispy and tart as a relish.

*Cranberry-Orange Relish.

(Serves 12)
2 cups cranberries, cleaned, washed
2 oranges, whole
1 cup sugar
Grind all the fruit together by putting through a coarse food grinder. Mix the ground fruit with sugar and let stand about an hour before serving.

*Brussels Sprouts.

Brussels sprouts lend a bright touch of green when served plain with butter or crumbled, cooked chestnuts. Pick the dead leaves off the sprouts, then soak them in cold salted water for 1/2 hour. Wash and put in boiling water and let cook until just tender, about 15 to 17 minutes. Drain, reheat, and serve after seasoning.

Remember how mother used to make her pumpkin pie and tarts the day before and how good they always tasted after they stood in the cool pantry overnight? Why not try it this time? It'll save you a great deal of fuss on the big day itself besides giving the tarts a chance to mellow and ripen for extra good flavor.

*Pumpkin Filling.

(Makes 1 large pie or 10 to 12 tarts)
1 1/2 cups prepared pumpkin
2/3 cup brown sugar
1 teaspoon cinnamon
1/2 teaspoon ginger
1 teaspoon salt
2 eggs
1 1/2 cups milk

For fresh pumpkin, steam or bake until soft and put through a sieve. Add remaining ingredients in order given. Turn into crust lined pie tin or tart pans and bake first in a very hot (450 degrees) oven, then reduce temperature to 325 degrees and bake 25 minutes.
(Released by Western Newspaper Union.)

IMPROVED UNIFORM INTERNATIONAL SUNDAY SCHOOL Lesson

By HAROLD L. LUNDQUIST, D. D.
Dean of The Moody Bible Institute of Chicago.
(Released by Western Newspaper Union.)

Lesson for November 16

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UNION WITH CHRIST

LESSON TEXT—John 15:1-10.
GOLDEN TEXT—Abide in me, and I in you.—John 15:4.

Our lesson presents deep spiritual truths concerning our union with Christ—mystical, but practical.

I. The Conditions of Union With Christ.

There is a sense in which union with Christ is entirely unconditional, one is either united with Him by faith or he is not. However, there are conditions for the fulfillment of all that such union carries with it. It is in that sense we use the word.

1. Cleansing (vv. 1-3). Christ is the Vine, and the believer as a true branch is united with Him. There is a oneness here which is difficult to express but delightful to receive and believe. He who is the Vine needs no cleansing, but the branch needs constant, daily purification by "the Word" (v. 3). Are we permitting God's Word to keep us clean? Only if we are reading it, studying it, meditating upon it.

There is moreover a severer type of purging to which the husbandman subjects the vine that it may bear more richly, and that is pruning (v. 2). It may not be pleasant, my brother, but it is profitable, and remember whose loving and sure hand it is that wields the pruning knife (v. 1).

Some branches must be cut away altogether (v. 1) and burned (v. 6). They lack the evidence of life—fruitbearing—and must be destroyed. These words are evidently not written to dishearten true believers, but they are a solemn warning to those who bear a false profession of Christianity.

2. Abiding (vv. 4-8). The branch bears the fruit of the vine. It has no strength or ability of its own to bring forth fruit. The Christian cannot serve Christ without abiding, and if he does abide the life of Christ will show forth in His living and serving. There can be no union without abiding in Christ.

3. Obedience (vv. 9, 10). The hall-mark of character in a child is obedience. That is also true in God's household. There is no use in talking sweetly and piously about abiding in God's love unless we obey His commandments. The Christian who disobey the teachings of God's Word regarding holy living and does not respond to the leading of the Holy Spirit shuts off the blessing of God in his own life and stops its flow out to others.

II. The Results of Union With Christ.

1. Purity of Life (v. 3). "Now ye are clean"—how refreshing our Lord's words sound to us as we live in a wicked and filthy world. We sometimes wonder if there are any pure lives anymore. Yes, there are—those whom the Lord has cleansed by His Word. Would you like to be clean? Turn to Him and to His Word.

2. Prevailing Prayer (v. 7). At first one wonders why our Lord put in that word about prayer, but it is evident that one of the fruits of union and fellowship with Christ must be intelligent prayer according to God's will, in the power of the Spirit, and certain of an answer.

Notice that the prayer promise here is absolutely unlimited, but that it follows an "if" which states a closely limited condition. Let us fulfill the condition and claim the promise.

3. Fruitbearing (vv. 2, 4, 5, 8). The fruit a Christian bears is the fruit of Christ who is the Vine, but as the branch he does have the joy of bearing "fruit" (v. 2), "more fruit" (v. 2), and "much fruit" (vv. 5, 8). The Christian's phraseology can be borrowed, the Christian's service imitated, but his fruit produced only by abiding in Christ.

4. Abiding in Love (v. 10). We have been talking about abiding all through our lesson and it may seem strange to list it as one of the results of union with Christ, yet it belongs here. Our Lord said (v. 10) that the cleansed and obedient disciple should abide in His love, even as He obeys the Father and abides in His love.

What a picture that is. Christ, the One who knew no stain of sin (II Cor. 5:21), always perfectly obedient to the Father (Heb. 10:7), who knows complete and perfect fellowship with the Father, reaches out His loving arms and draws the believer into the circle of that blessed union and love.

ASK ME? ANOTHER? A quiz with answers offering information on various subjects

The Questions

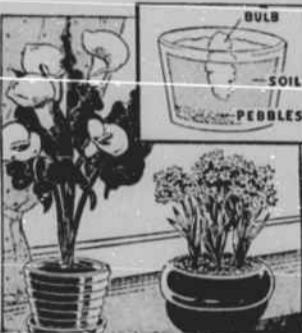
1. What island is famous for its lake of asphalt?
2. What is a cogent argument?
3. How old are the Union Stock Yards in Chicago?
4. Who was elected governor of two states?
5. What is another name for a zingaro?
6. In what year was the first presidential election held?
7. What color is the stone called lapis lazuli?

8. What common name is given to sodium silicate?

The Answers

1. Trinidad is famous for its lake of asphalt.
2. A convincing one.
3. Seventy-five years.
4. Sam Houston (governor of both Tennessee and Texas).
5. A gypsy.
6. In 1789.
7. Blue.
8. Water glass.

Lovely Blooms Through Winter



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When McKinley Turned And 'Brought Up' Mother

A short while after her son had assumed the presidency, Mrs. McKinley was interviewed.

"What would you consider most important in raising a child to be President?" asked one reporter.

"That's a difficult question," replied Mrs. McKinley. "There are so many things to teach boys. They should be taught to be honest, reliable, fair." Then she added: "But I didn't really bring my boy up to be President. I brought him up to be a good man. That's all any mother can do. First thing I know my son turned around and began bringing me up to be the mother of a President!"

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Experience and Thought

Experience is the child of Thought, and Thought is the child of Action. We can not learn men from books.—Disraeli.

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In Accomplishment
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Our First Step
The first step, my son, which we make in this world, is the one on which depends the rest of our days.—Voltaire.