LET'S BE VENTURESOME—TRY IT!
(See Recipes Below)

ADVENTURES IN COOKING

"I get just as much 'lift' out of a new recipe as I do out of buying a new hat"—so stated a homemaker recently and her statement set me thinking. After all, why shouldn't we women enjoy a new recipe?

Given a brand new, unusual and different recipe to prepare the making up of that recipe becomes a challenge, almost a game. Can we make it up correctly? Does the recipe suggest a new cookery process, one which perhaps we have never tried before? How is the new dish going to taste? Are we going to be really proud of it when we take it to the table? Is the family going to like it? Adventure in cooking—that's just what it is, and that's why I like new recipes; that's why I like to suggest new recipes to you.

Today's assortment (given below) is centered around a number of new ways to prepare various kinds of sausage. Far too often, I fear, we think of sausage as something to serve for breakfasts or light suppers; we fry it, serve it and that's the beginning and the end of all the thinking we do about it.

So let's be venturesome and try these recipes. The list contains a number of my personal favorites. I am sure both you and the family will enjoy them.

Sausage Stuffed Cinnamon Apples.
(Serves 6)

2 cups sugar
1 cup water
⅓ cup red cinnamon candy
6 apples
18 small link sausages

Cook sugar and water and cinnamon candy to a thick syrupy consistency (236 degrees). Core apples and remove peeling from top half of each apple. Place peeled side in hot syrup and cook for 5 minutes. Remove from syrup and place three uncooked link sausages in center of each apple. Then place apples, peeled side up, in baking pan. Pour remaining syrup over them and bake in moderate oven (350 degrees) approximately 40 minutes.

Thueringer Sausage With Apple Rings.
(Makes 4 servings)

8 Thueringer sausages.
1 No. 2 can whole kernel corn (2½ cups)
2 tablespoons butter
½ teaspoon salt
Few grains pepper
1 tablespoon pimiento (finely cut)
2 tart cooking apples
3 tablespoons butter

Place Thueringer sausages in skillet with sufficient water to cover bottom of pan. Cook for about 20 minutes, turning occasionally, until water has evaporated and sausages are tender and brown. Drain corn and place liquor in saucepan. Heat until it has evaporated to about one-half. Add corn and heat, then mix lightly with butter, salt, pepper and pimiento. Meanwhile, wash apples and cut into ⅜-inch slices. Pan-fry in butter over medium heat. Turn when brown on one side and brown on the other. To arrange plates, place two sausages, two apple slices and a serving of corn on each plate.

Sausage Waffles.

2 cups pastry flour
2 teaspoons baking powder
½ teaspoon salt
2 eggs, separated
1¼ cups milk
½ cup melted butter
¾ cup bulk pork sausage

Mix and sift all dry ingredients. Beat egg yolks thoroughly and add milk to them. Stir milk mixture into the dry ingredients. Add melted butter and sausage and fold in the well beaten egg whites. Bake as waffles in a hot waffle iron until crisp and brown. Serve with maple syrup.

Sweet Potato and Puritan Sausage Cakes.

Parboil 5 sweet potatoes. Peel and cut in half lengthwise. Place ½ of the slices in a buttered baking pan. Make ½ pound of pork sausage up into flat sausage cakes. Place one sausage cake on each sweet potato slice and top with a second sweet potato slice. Fasten with a toothpick. Brush with melted butter and salt lightly. Bake in a moderate oven (350 degrees) for approximately ½ hour.

Adventures in Cooking

Everyone likes to adventure in cooking and that's just the opportunity that comes to each homemaker when she tries out a new recipe. The best part of the adventure, however, comes about when the recipe makes the man of the family look up and with both pride and appreciation in his voice pronounces the whole meal a tremendous success.

The 10c recipe book, "Feeding Father," contains a large number of brand new recipes, each so different that making them up is an adventure—so good that eating them entirely merits and begets the gratification of the man of the family. Send today—this offer may be eliminated at any time. To get your copy, send 10 cents in coin to Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois. Ask for the cook book, "Feeding Father."

Porcupine Sausage Balls.

2 tablespoons butter
1 small onion, chopped
1 green pepper, chopped
2½ cups canned tomatoes
1 tablespoon sugar
1 pound bulk pork sausage
¾ cup uncooked rice

Melt butter in frying pan and brown onion in it. Add chopped green pepper, tomatoes, sugar, and salt. Cook until green pepper is tender. Make the sausage into small balls and roll in the uncooked rice. Place in greased baking casserole and pour the tomato mixture over the sausage balls. Cover baking dish and bake 1½ hours in a moderate oven (350 degrees).

Sausages in Pastry Blankets.
(8 sausage rolls)

1½ cups flour
½ teaspoon salt
¼ teaspoon baking powder
⅓ cup shortening
3 tablespoons cold water (approximately)
8 pork link sausages

Sift together the flour, salt, and baking powder. Blend in the shortening. Then add just enough water to form a dough, mixing lightly. Roll out and cut into 8 oblong pieces, each sufficiently large to wrap around one link sausage. Place individual sausages (well pricked) on individual pieces of pastry; fold ends over and roll up. Place, folded side down, on a baking sheet. Prick crust with a fork. Bake in a hot oven (425 degrees) for about 30 minutes. Serve very hot.

Sausage Stuffed Tomatoes.
(Serves 8)

8 large firm tomatoes (uncooked)
1 pound country style pork sausage
½ cup soft bread crumbs (buttered)

Remove stem end of tomatoes. Scoop out the center and sprinkle lightly with salt. Form sausage into eight balls and place one ball in each tomato. Top with buttered bread crumbs. Place tomatoes in a shallow baking pan, bake in a moderate oven (350 degrees) for 45 minutes (approximately).

Ham Stuffed Baked Apples.
(Serves 6)

6 large tart apples
1½ cups baked ham (cut in small pieces)
1 teaspoon whole cloves
2 tablespoons butter

Cut a ¼ inch slice from stem end of each apple and remove core carefully. Scoop out, reserve apple pulp, and leave apple shell about ⅓ inch thick. Combine ham and apple pulp (cut fine) and fill the apple shells. Top each shell with a clove and dot with butter. Place in a baking pan, add ¼ inch water and bake in a moderate oven (350 degrees) for about one hour.

(Released by Western Newspaper Union.)

FIRST-AID to the AILING HOUSE
by Roger B. Whitman

(© Roger B. Whitman—WNU Service.)

Wet Chimney.

QUESTION: How can I keep rain from coming down the chimney of my bungalow?

Answer: One method is to put a slab of stone over the top of the chimney, supported on columns, so that the draft will not be interfered with. It may be that the water does not come down the flue, but gets into the brickwork through defective mortar joints, or through a broken chimney cap. These possibilities should be looked into.

Darkened Floor.

Question: After scraping and wiping, a floor was given a coat of white shellac thinned with denatured alcohol. The floor has darkened and is so rough that it catches dust from the mop. Shellac was purchased in a gallon-can two years ago, but has been kept covered in the cellar. Is this shellac responsible?

Answer: Yes; for shellac deteriorates with age. It should be used within a few months. The quality makers of shellac date their cans. All of the old shellac should be taken off, which can be done by wiping with denatured alcohol. You will probably find that this will leave a smooth surface. Get top quality and pure shellac, and thin it with an equal quantity of good denatured alcohol, put on in two or three thin coats. Instead of shellac, you could use two coats of top quality floor varnish.

Washing Painted Walls.

Question: What is your formula for washing painted interior house walls?

Answer: Use tepid water in which dissolve trisodium phosphate in the proportion of one teaspoonful to the gallon. When washing painted walls, start at the floor level and work upwards. If you start at the top and work down, you will make dirty streaks that will be almost impossible to clean off. Rinse thoroughly. Trisodium phosphate can be had under a trade name at a grocery store; ask for a white cleaning powder that makes no lather. Another excellent type of paint cleaner is made of a cereal preparation, which has no strong chemicals and does not hurt the hands. It is on sale at most paint stores, and is much used by professional painters.

Cesspool in an Old Well.

Question: Can you give me any information about using an old well as a cesspool? Are wells built with holes in the sides to permit the water to seep in? Do you think the water from the cesspool could drain away through the sides or only from the bottom? The well is 30 feet deep and three or four feet wide.

Answer: With water in the bottom of the well, you will naturally get no drainage, and the idea would be impractical. There is also a possibility of contaminating the water supply of another well which may be close by. I would advise building a cesspool and locating it as far from the sources of water supply as possible. Have you considered a septic tank instead of a cesspool?

Refinishing a Brick House.

Question: We wish to clean our brick cottage, which is 60 years old. How should we do it? What colors do you suggest for the trim and the shutters?

Answer: You can clean the brickwork with any coarse scouring powder and plenty of water with a stiff scrubbing brush. If this does not restore the color sufficiently, you can use a cement paint that is intended for masonry, and that you can get in brick or other color, at a paint store. White painted bricks are very popular, and you might consider this. White trim against red bricks is effective, and a soft green jade for instance, should be a good contrast for the shutters.

Cleaning a Statuette.

Question: I have a statuette of the kind that was made in large numbers 30 or more years ago, but that now can be found only in antique shops. It would look better if it were cleaned. What method and materials should I use?

Answer: The statuette is undoubtedly of a kind known as a Rogers Group, or something similar. It is made of plaster of paris and finished with oil paint. You can clean it with a cloth damp with soapy water; follow by wiping with clear water and then allow to dry thoroughly. For a final finish you can repaint it with ordinary oil paint.

Oil Finish.

Question: In a rubbed oil finish, is raw or boiled linseed oil used? Is the first coat applied hot or cold?

Answer: Raw linseed oil is usually applied cold. One excellent combination is 3 parts oil and 1 part turpentine, which has greater penetration. An alternative is equal parts of oil, turpentine and denatured alcohol.

PATTERNS
SEWING CIRCLE

RIGHT now's the time to get into a gay new print, or a suave black frock in flat crepe or thin wool, or a bright-colored spun rayon. Something slick and young and decidedly new-looking, that will be as smart this spring, for coatless days, as it is right now under your coat. Here's a perfect love of an afternoon frock—not too dressy for general wear—that will accent the curves and belittle the waistline of practically any figure.

This design (8867) is one of those gracefully simple basics that you'll want to make up in more than one version. The deep V of the neckline is a perfect background for jewels or a cluster of flowers, so that you can vary it endlessly with different accessories. Detailed sew chart included.

• • •

Pattern No 8867 is designed for sizes 14, 16, 18, 20; 40 and 42. Size 16 requires 4 yards of 39-inch material without nap. Mail your order today to:

SEWING CIRCLE PATTERN DEPT.
247 W. Forty-Third St. New York
Enclose 15 cents in coins for
Pattern No..... Size.....
Name .....
Address .....

Ask Me Another
A General Quiz

The Questions

1. Who was the father of King Solomon?
2. In what year was the "Star Spangled Banner" designated by congress as the national anthem?
3. Jefferson Davis' first wife was the daughter of what President of the United States?
4. How long is a song protected by the copyright law?
5. Which of the following is a detergent—soap, handcuffs or sulphuric acid?
6. Do any banks in the United States have resources of over a billion dollars?
7. Is there any temple in the world dedicated to the founder of another religion?

The Answers

1. David.
2. In 1931.
3. Zachary Taylor.
4. Fifty-six years. The term of copyright is 28 years, with right of renewal for 28 years.
5. Soap.
6. Yes, eight have.
7. The Mohammedan mosque in Damascus is named in honor of Jesus Christ.

Apparently the Old Man Was Still to Be Satisfied

The old countryman and his wife were seated in the shoe shop of a small market town. The occasion was a pair of new shoes for the wife.

She tried on practically every shoe in the shop, and at last expressed her satisfaction. The weary assistant breathed a sigh of relief.

But the matter was not settled so easily. Addressing his wife, the old man queried: "Now are you quite sure you would like shoes for your birthday present or would you prefer an umbrella? They are on sale today, you know."

AROUND the HOUSE
Items of Interest to the Housewife

One of the best coverings for an ironing board is new unbleached muslin, washed to remove the starch. Regular ironing board covers are sold at moderate prices. Don't think just any old covering will do—efficient coverings save much time and energy.

• • •

If dirt becomes ground into waxed floors moisten a cloth with turpentine and rub well into floor until wax is removed, then wax and polish.

• • •

Potatoes to be french fried will be more crisp if allowed to stand in cold water for half an hour before frying.

A dry cloth is better for removing a pan or dish from the stove than a damp or wet one.

• • •

Kerosene will soften boots and shoes that have been hardened by water.

• • •

Soup is usually better if allowed to stand overnight, giving the flavorings a chance to blend.

• • •

If in breaking eggs into a mixing bowl a bad one should accidentally be dropped in, a whole cake may be spoiled. It is, therefore, wise to always break one egg at a time into a cup before putting it into the mixing bowl.

DEPENDABLE
CLABBER GIRL
BAKING POWDER
Unsurpassed for Any Baking Needs

Nothing From Nothing

Nothing can be born of nothing, nothing can be resolved into nothing.—Persius.

Wretched Minds

How wretched are the minds of men, and how blind their understandings.—Lucretius.

FERRY'S Dated SEEDS
For the color and beauty you've always wanted
Buy them from your local dealer

Seeking Truth

If you seek truth, you will not seek to gain a victory by every possible means; and when you have found truth, you need not fear being defeated.—Epictetus.

FOOLISH
It's foolish not to seek prompt relief from a cough due to a cold. Get Smith Bros. Cough Drops. Two kinds:—Black or Menthol, 5¢.
Smith Bros. Cough Drops are the only drops containing VITAMIN A
Vitamin A (Carotene) raises the resistance of mucous membranes of nose and throat to cold infections, when lack of resistance is due to Vitamin A deficiency.
TRADE MARK

Friendship Slow to Grow

Real friendship is a slow grower, and never thrives unless engrafted upon stock of known and reciprocal merit.—Lord Chesterfield.

THE SMOKE OF SLOWER-BURNING CAMELS GIVES YOU
EXTRA MILDNESS, EXTRA COOLNESS, EXTRA FLAVOR
AND 28% LESS NICOTINE
than the average of the 4 other largest-selling cigarettes tested—less than any of them—according to independent scientific tests of the smoke itself.
IT'S THE SLOW-BURNING CIGARETTE FOR ME EVERY TIME. CAMELS SMOKE COOLER, MILDER—EXTRA MILD—WITH PLENTY OF FLAVOR
Champion Bowler Joe Norris
Master of the "Fireball"
THE SMOKE'S THE THING!
CAMEL
THE SLOWER-BURNING CIGARETTE