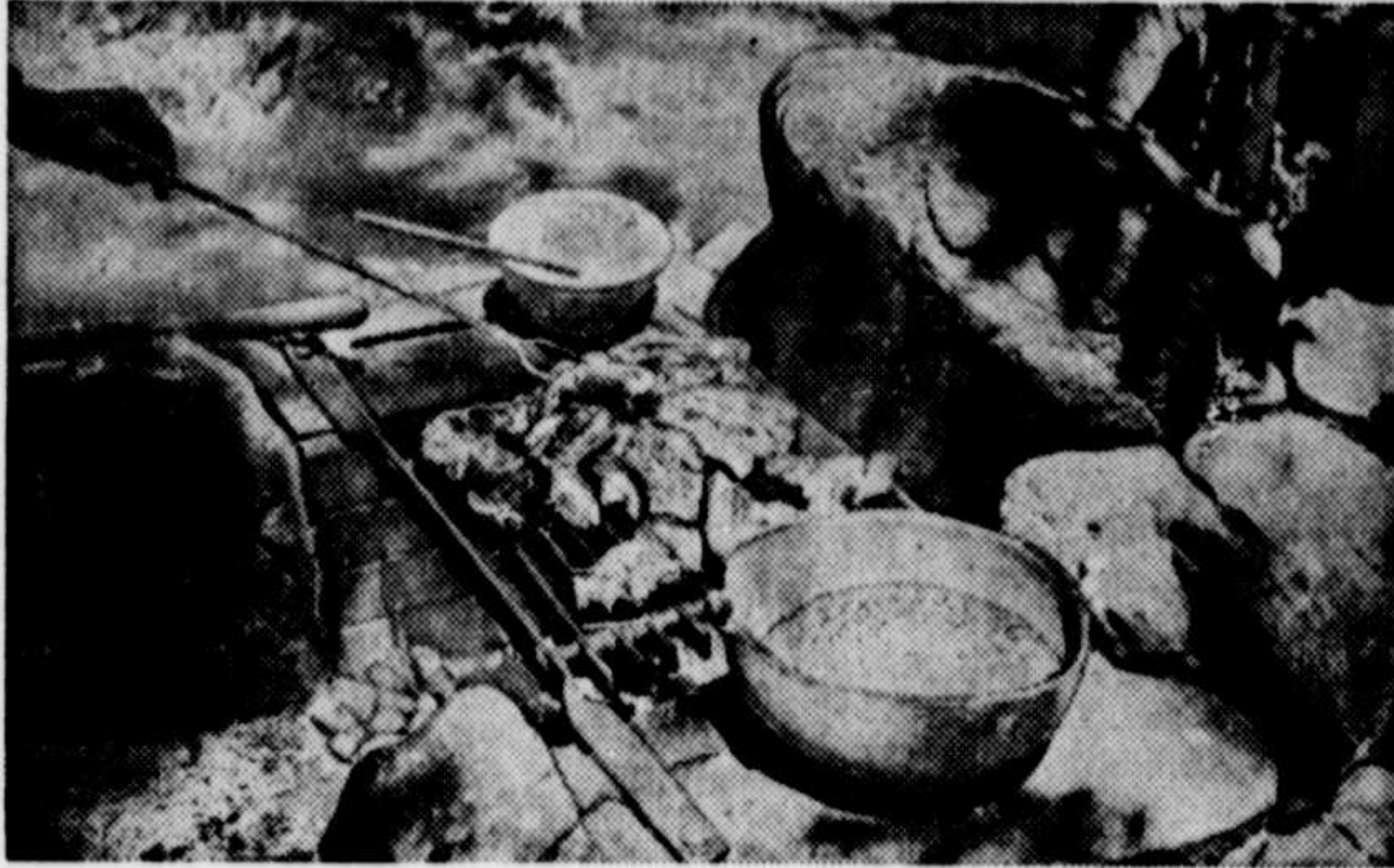


Household News

by Lynn Chambers



FOR A REAL TASTE THRILL, COOK IT OUTSIDE
(See Recipes Below)

OUTDOOR SUPPERS

If you've a longing to do something different, an outdoor supper's the answer. Get the smell of woody smoke into your food, the crackle of burning embers for atmosphere, the sound of sizzling meat held over glowing flames during the supper hour and you'll experience a taste-thrill you'll long remember. Everything tastes better cooked outdoors!

Toss some cans of beans into a gay kerchief, wrap fruit, cookies, cake into waxed paper, whip up some barbecue sauce to use with the meat, and the meal is under way.

Outdoor cooking equipment may be as humble as a few large bricks, an iron grate, or an extra rack from the oven, a long handled fork for each member of the family. A light camping stove or a more elaborate grill such as a vertical or horizontal stove of sheet steel including drip and ashtrays, a roasting spit, and warming shelves may also be used. Whatever you use, remember, it's the cooking outdoors which makes the meal.

You will want meat and plenty of it for fresh air whips up the appetite. The family will come back again and again for this delicious meat with a sauce all its own:

Tomato Horseradish Mustard Marinade.

- * For 3 pounds of spareribs or beef short ribs use:
 - 2 tablespoons prepared horseradish mustard sauce
 - 1/4 cup vinegar
 - 1/4 teaspoon black pepper
 - 1 cup tomato juice
 - 1 teaspoon salt
 - 1 teaspoon sugar
 - 2 onions, chopped fine
- Combine dry and liquid materials well and beat thoroughly. Place meat in a shallow bowl or glass dish and cover with the marinade. Turn every 3 or 4 hours and marinate in refrigerator for 48 hours. Drain meat well before barbecuing and baste frequently while cooking over coals. The marinade may be thickened and served as a sauce over the meat. Your barbecuing will be more successful if you marinate the meat. It's especially good on the less expensive cuts.
- If you'd like a meal-in-one with a minimum of fuss but nourishment plus, try this potato salad made with frankfurters. If you're accustomed to your old and cherished potato salad recipe, I'm still sure that you'll like this one:

- #### Frankfurter Potato Salad.
- (Serves 6)
- 3 medium sized potatoes, cooked, diced
 - 1 cup diced celery
 - 2 tablespoons minced onion
 - 2 tablespoons minced parsley
 - 1/2 teaspoon salt
 - 1/2 teaspoon pepper
 - 1/2 pound frankfurters, skinned and sliced
 - 1/2 cup salad dressing
 - French dressing
- Marinate the potatoes in the french dressing. Combine all ingredi-

LYNN SAYS:
While cooking under the sky over hot coals you'll want to remember:
Charcoal burns to a fine, lasting coals and gives a nice steady fire for barbecue cookery. For best results when using either charcoal or wood should be burned until the flames disappear. Then the meat should be placed 8 to 10 inches above the coals and turned every few minutes to insure even cooking.
Hard woods like oak, hickory, madrone manzanita and maple give a lasting glowing bed of coals. Soft pine is suitable for quick grilling like hamburger and hot dogs.
Whatever type of grill you use, pick a spot that's shady, not too far from the kitchen if you're doing it in the back yard and not too near heavy shrubbery.

THIS WEEK'S MENU

- #### PICNIC GRILL
- Spare Ribs With barbecue Sauce
 - Toasted Buns Baked Beans
 - Fresh Vegetable Salad
 - Garden Fruit
 - *Sour Cream Cocoa Cake
 - *Refrigerator Cookies
 - Coffee
 - *Recipe Given

dients and mix with potatoes. Chill 1 hour and serve with lettuce. If you decide on hamburgers some night for your open grill stove try them this way: Add 15 per cent suet to your regular meat. Press the uncooked hamburger into thin flat cakes between waxed paper. Put two cakes together with a filling made from finely chopped raw onion mixed with steak sauce and rich prepared mustard, pressing the edges of the cakes firmly together. Broil quickly on both sides. Serve on large, toasted buns which have been buttered.

Here are two variations you may wish to follow if you serve baked beans often:
Maple Beans—Substitute 1/2 cup maple syrup or three tablespoons maple sugar for brown sugar and molasses.

Baked Beans with Sausage—Arrange parboiled beans and uncooked sausage in alternate layers; substitute 1 can tomato soup for molasses and part of water.

Boiled Campfire Coffee.

- (1 quart)
- 4 heaping tablespoons coffee
 - 4 cups boiling water
 - 1 egg
- Combine the coffee and egg in the pot and mix thoroughly. Pour in water and bring slowly to a full boil, stirring coffee down in a warm place for 3 to 5 minutes. Use 1/4 cup cold water to settle grounds.

Easy to make but easier to take is this cocoa cake made with sour cream. Even if you want to serve it with the richer ice creams you won't feel too stuffed with it because it is light textured and feathery. If there is no sour cream to be had sweet milk can be substituted, but use it with 2 teaspoons of baking powder instead of the soda.

- #### *Sour Cream Cocoa Cake.
- (Makes 2 9-inch layers)
- 1/2 cup cocoa
 - 1/4 cup boiling water
 - 1/2 cup shortening
 - 2 cups sugar
 - 2 cups sifted cake flour
 - 1/2 teaspoon salt
 - 1/2 cup sour cream
 - 1/2 teaspoon soda
 - 1 teaspoon vanilla
 - 3 egg whites

Mix cocoa in boiling water and stir until smooth. Cool. Cream shortening and sugar together until light, then add cocoa. Sift the dry ingredients and add alternately with cream to the first mixture. Beat until smooth after each addition. Add vanilla then fold in stiffly beaten egg whites. Pour batter into pans lined with wax paper, and bake in a moderate oven (375 degrees) 30 minutes. Put together with

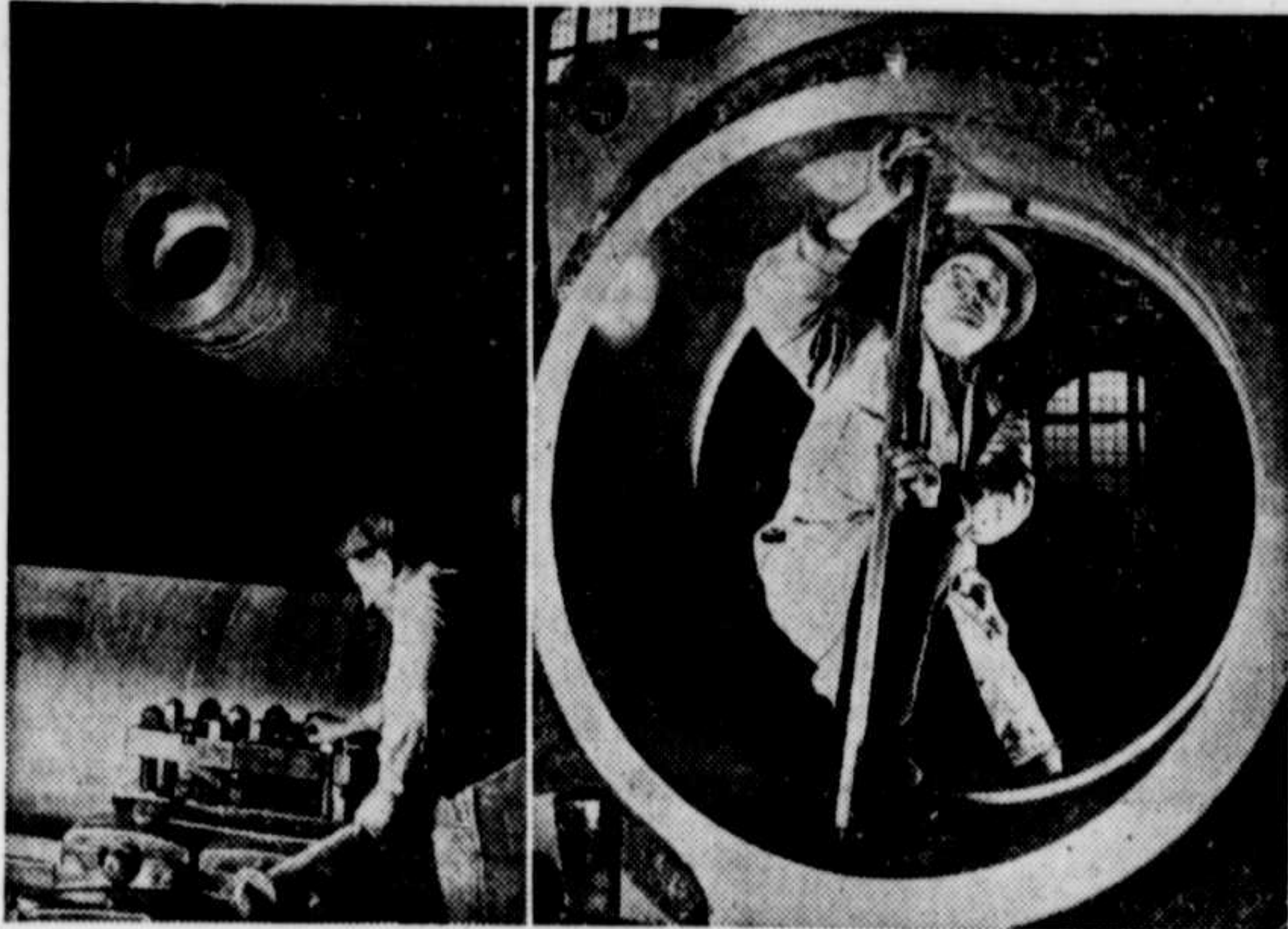
- #### Chocolate Icing.
- 2 cups confectioners' sugar
 - 3 tablespoons butter
 - 2 ounces melted chocolate
 - Milk to moisten
 - Vanilla
- Cream butter and sugar, add melted chocolate, milk, and vanilla and beat until smooth. Spread between layers and over cake.

- #### *Refrigerator Cookies.
- (Makes 7 1/2 dozen)
- 1 cup butter
 - 2 cups brown sugar
 - 1 egg
 - 1 cup oven popped rice cereal
 - 3 cups flour
 - 2 teaspoons baking powder
- Cream butter; add sugar gradually and beat until light and fluffy. Add egg and beat well. Stir in cereal. Sift flour with baking powder and work into first mixture, a small amount at a time. Knead and shape into rolls about 1 1/2 inches in diameter; wrap in waxed paper, covering ends so that dough will not dry out. Store in refrigerator until firm. Cut into thin slices and bake on ungreased cookie sheet in moderately hot oven (425 degrees) about 10 minutes.

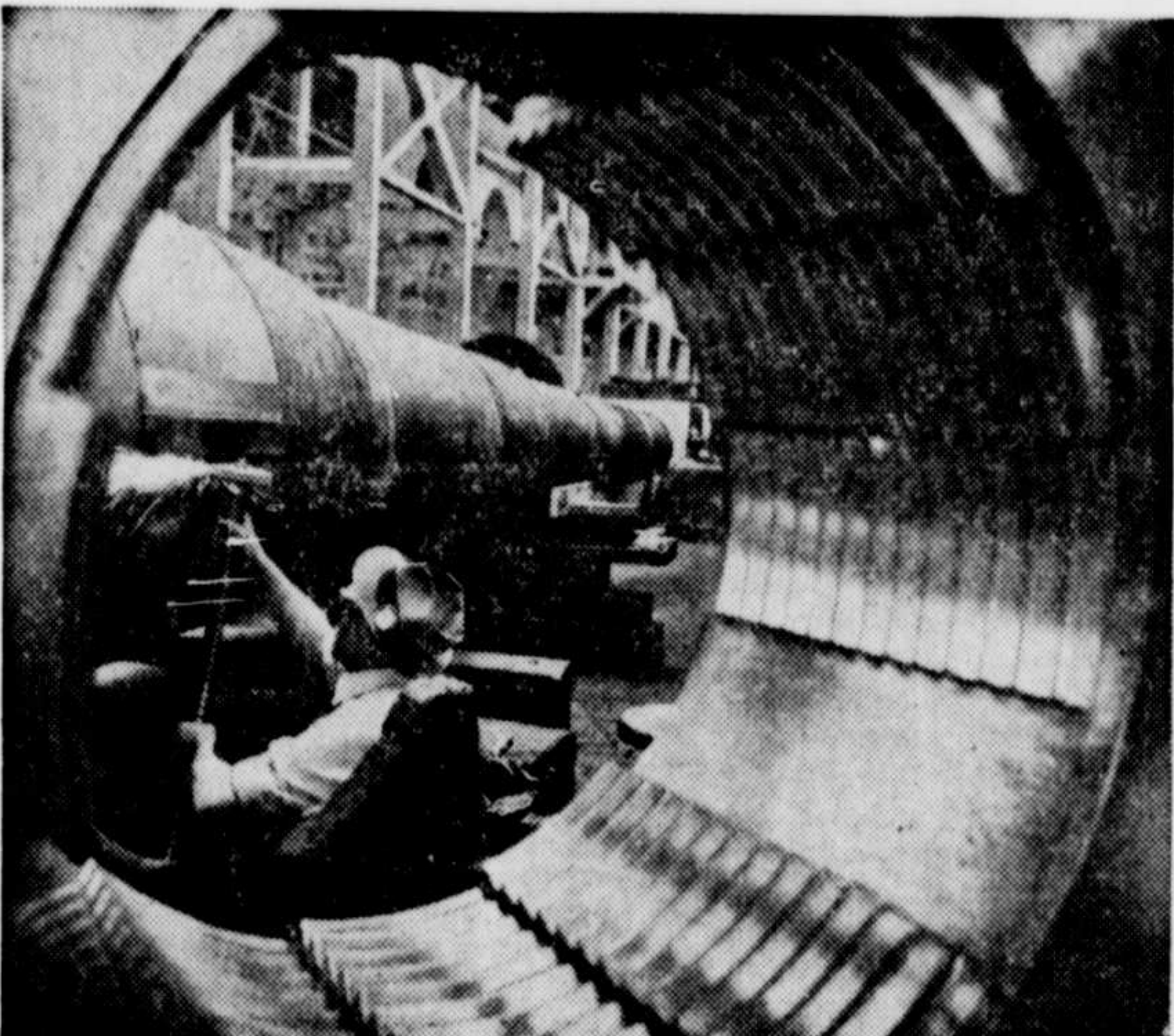
(Released by Western Newspaper Union.)

Arsenal of Democracy

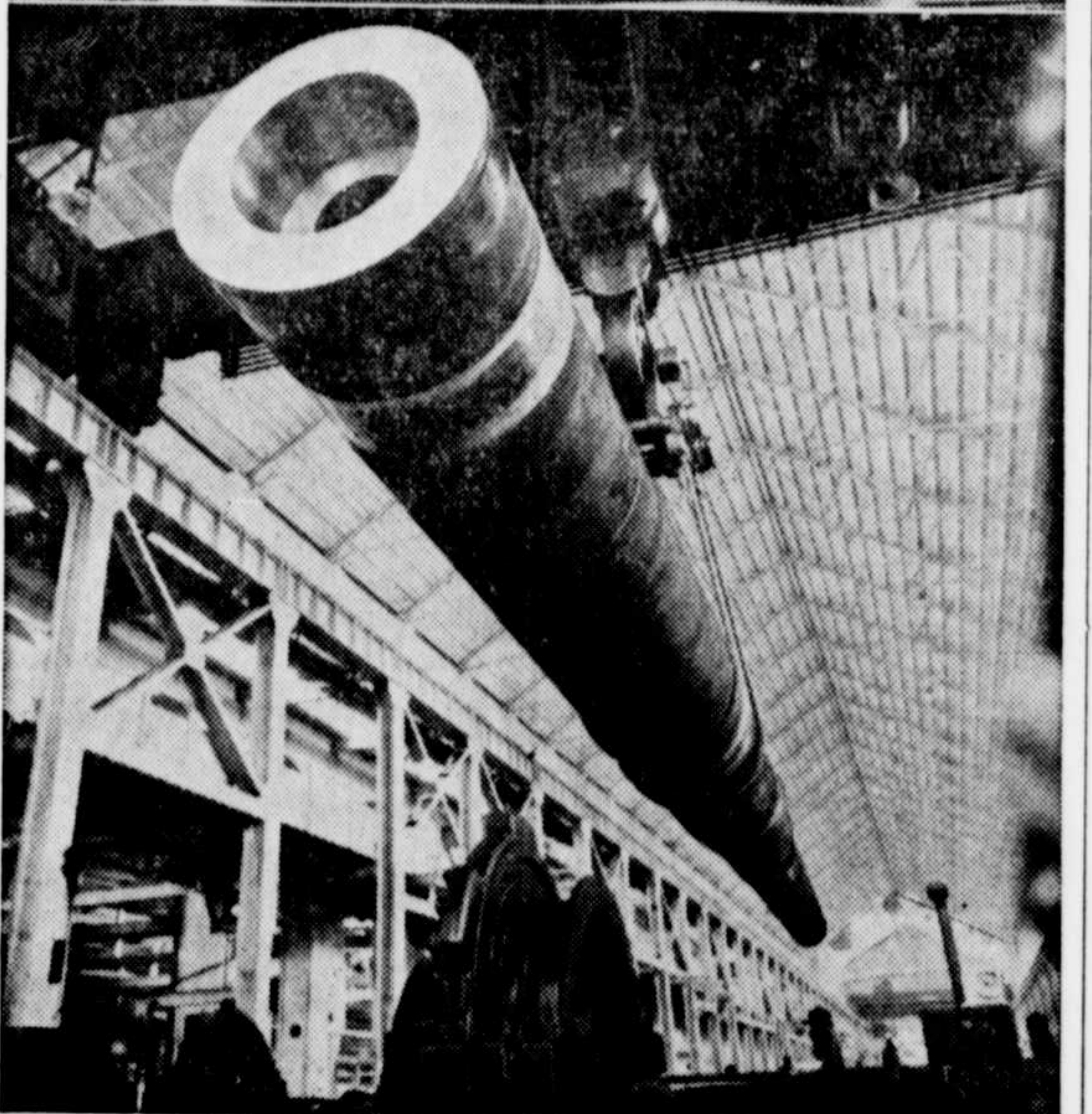
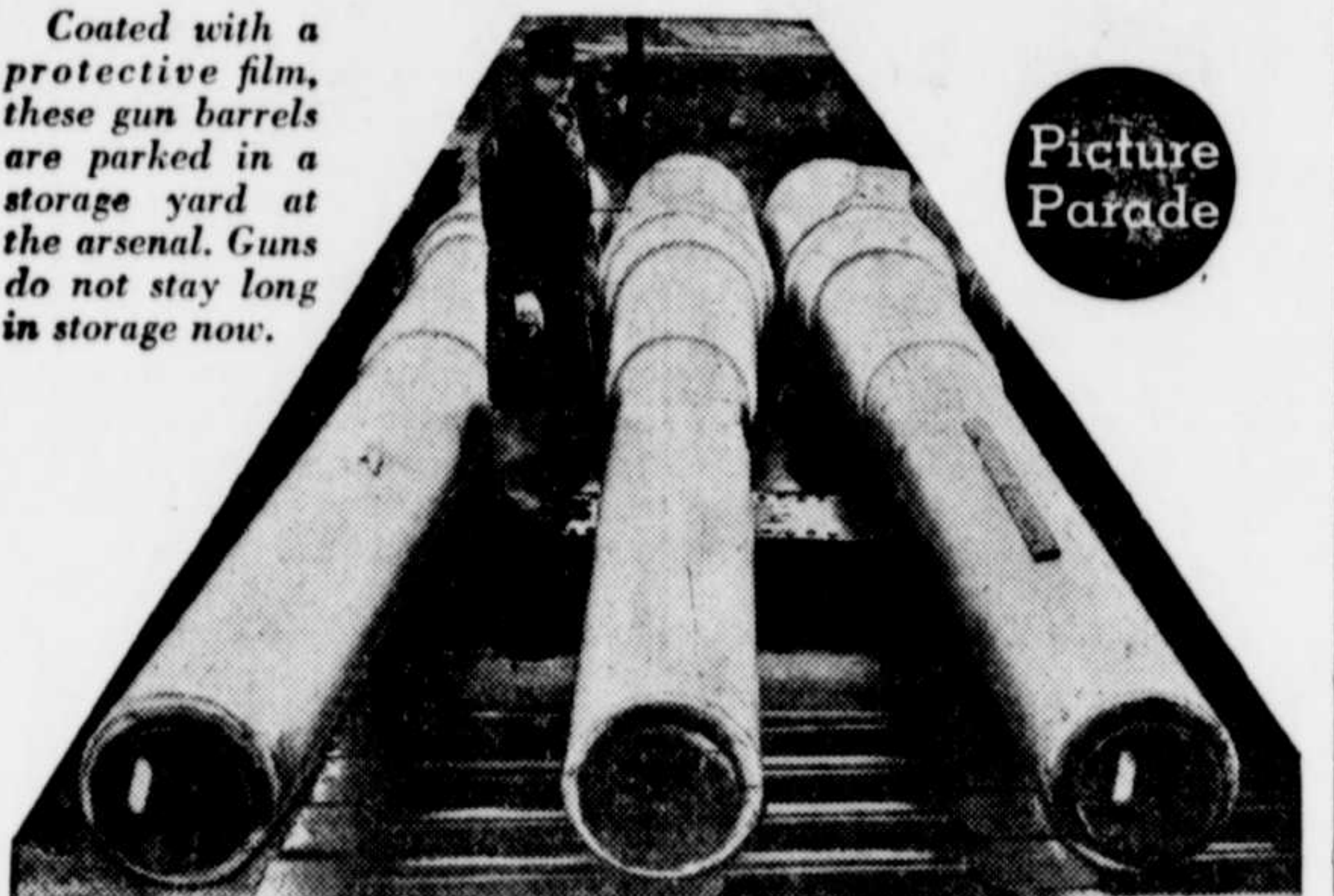
Of course the entire nation is serving as the "arsenal of democracy" in the current struggle against the totalitarian powers. But the activities of the federal arsenal at Watervliet, N. Y., are typical of those going on in plants throughout the land. This series of photos takes you to the arsenal.



At the left a worker is finish-turning a major caliber gun. Another big barrel hangs from the crane over his head. Right: This man is inside a major caliber gun hoop, measuring the bore before the hoop is shrunk on to the gun barrel.



Through the breechlock seat of a major caliber gun you are looking at a skilled worker using a flexible shaft grinding tool on another rifle barrel of major caliber.



TAKE IT AWAY! This giant gun barrel is partly assembled. It is going for a little trip, swinging from a powerful overhead crane, to where the next touch will be given.



ASK ME ? ANOTHER ?

A quiz with answers offering information on various subjects

The Questions

1. What American naval hero became a rear admiral in the Russian navy?
2. William H. McGuffey is remembered for his work in what field?
3. Approximately how many Indians live in the United States?
4. The king of what country learned a lesson in persistence by watching a spider spin a web?
5. What does a prestidigitator do?
6. Who gave the long address of the day at the dedication of the Gettysburg battlefield on November 19, 1863?
7. In whose works appears the quotation "Youth is a blunder, manhood a struggle; old age a regret"?
8. Where is a deodar most likely to be found?
9. Are American men and women increasing in height and weight?
10. Did any monarch ever draw unemployment insurance?

The Answers

1. John Paul Jones.
2. Education.
3. There are approximately 350,000 Indians in this country.



The Line-Up

- "Is Mary your eldest sister?"
- "Yes."
- "And who comes after her?"
- "You and two other fellows."

Down and Out

Johnny—So you are down here for a month? What I can't understand is how you girls afford such a long vacation.
Glady—Oh, that's easy. We spend one month on the sands, and the other 11 we're on the rocks.

Hard to Say?

Mother—What? A 20-page letter from that soldier friend of yours at camp. What did he say?
Daughter—He says he loves me.

Umpah describes a harmonica as corn on the cob set to music.

Truth That Hurts

First Mother—Are you bothered much by your children telling fibs?
Second Mother—Not so much as by their telling the truth at very inappropriate times.

Traveler Had Route Map For All Who Would to See

The man sat still as the fortune-teller read his palm. "See that line?" asked the mystic, pointing to the fellow's palm. "Yes, I see it," he returned. "What does it mean?" "It means," said the fortune-teller, gravely, "that you are going to take a trip in the very near future. To Chicago, perhaps." Leaving the fortune-teller the man headed for the railway station. "A ticket to Chicago, please," he said. "Right, sir," replied the booking clerk. "Single or return?" The fellow stuck out his palm. "I don't know," he said. "Take a look!"

4. Scotland (Robert Bruce).
5. Performs sleight of hand tricks.
6. Edward Everett.
7. Benjamin Disraeli (Coningsby, Book III, Chap. 1).
8. In a forest (an East Indian cedar).
9. Anthropometric measurements made during the past century show that American men have steadily increased in height and weight, while the women, while undergoing no loss in height, have decreased their weight through changes in their figures.
10. Ex-King Prajadhipok of Siam, who died recently in England, has gone down in history as the only monarch who drew unemployment insurance. Several years before he was deprived of his throne in 1935, he insured himself against the loss of his job.

Your Stomach Can't Talk

but it complains when abused! Parties with late eating and drinking can upset the strongest stomach. Try ADLA Tablets for quick relief from indigestion and heartburn. Get ADLA Tablets from your druggist.

Hurried Business
Business dispatched is business well done, but business hurried is business ill done.—Bulwer-Lytton.

Miserable with backache?

WHEN kidneys function badly and you suffer a nagging backache, with dizziness, burning, scanty or too frequent urination and getting up at night when you feel tired, nervous, all upset... use Doan's Pills. Doan's are especially for poorly working kidneys. Millions of boxes are used every year. They are recommended the country over. Ask your neighbor!

DOAN'S PILLS

Hurting Others
He hurts the absent who quarrels with a drunken man.—Syrus.

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