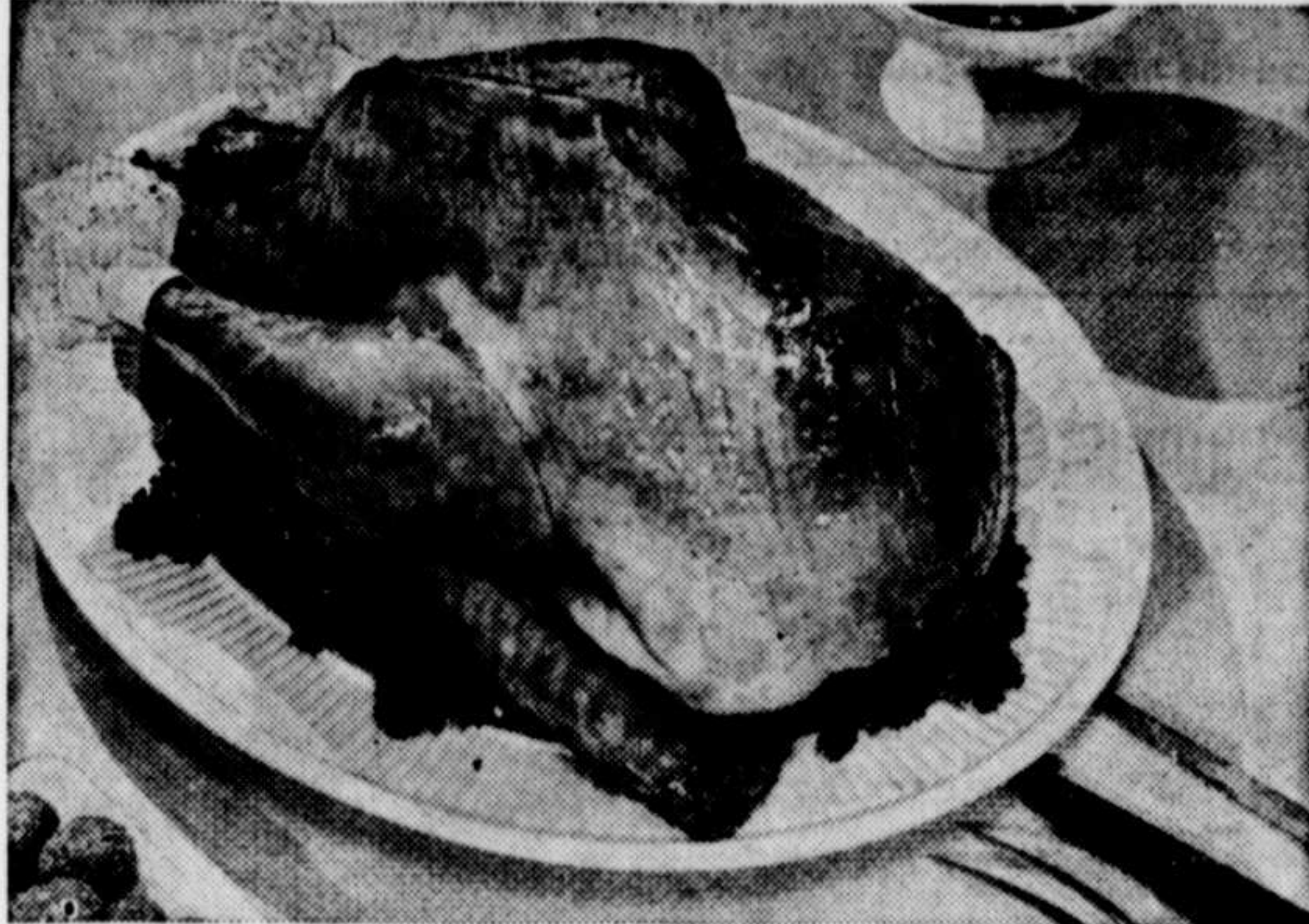


Household Hints

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 foresight 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
½ cup butter
3 tablespoons chopped onion
½ teaspoon salt
Pepper
½ teaspoon sage or thyme
½ cup chopped celery
2 cups sausage in the bulk
Melt butter, add onion and cook 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

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 Croutons
- *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

Salt and pepper
½ cup milk or ¼ cup evaporated milk and ¼ 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 20 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 ½ hour. Wash and put in boiling water and let cook until just tender, about 15 to 17 minutes. Drain, reheat, and serve after seasoning.

*Magic Yeast Rolls.

3 cups bread flour
1 teaspoon salt
½ cup butter
3 eggs
1 teaspoon vanilla
½ cup sugar (rolled in later)
1 tablespoon sugar
1 cup chopped nuts
½ cup milk
¼ cup hot water
2 packages granular yeast

Sift flour. Add to 1½ cups of flour the salt and shortening. Combine as for pie crust. Combine milk and hot water. When luke-warm, add yeast and 1 tablespoon sugar. Combine with first mixture; beat until smooth. Cover and let stand 20 minutes. Add eggs, vanilla and the rest of the flour. Stir until it becomes a smooth, sticky dough, but stiff. Tie dough into a clean cloth (wring out in cold water first). Drop in a pail of cool water. In an hour the dough will rise to the top. Remove and turn on a platter and cut into pieces the size of an egg. Roll in sugar and nut mixture. Twist into figure eights. Shape and turn onto a greased pan. Let stand 5 minutes and bake 10 minutes at 425 degrees F.

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)
1½ cups prepared pumpkin
½ cup brown sugar
1 teaspoon cinnamon
½ teaspoon ginger
1 teaspoon salt
2 eggs
1½ 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.)

Star Dust

STAGE SCREEN RADIO
By VIRGINIA VALE
(Released by Western Newspaper Union.)

IT'S difficult to write calmly and critically about Walt Disney's "Dumbo"—in fact, it's practically impossible. This story of the baby elephant with the over-size ears, who's born into a circus and made miserable by the other animals because of those same ears, is completely enchanting. There's Timothy Mouse, successor to Jiminy Cricket; there's the band of black crows, there's the squealing circus engine—and there's the really lovely sequence in which pink elephants dance. Every moment of this hour-long picture is delightful—no two ways about it, you'll have to see "Dumbo."

Jean Phillips, once Jean Harlow's stand-in, had moved from a bit to a co-starring role in just two pictures—she's the first stand-in since Adrienne Ames to become a leading woman, which is bad news for girls who hope to climb to stardom by that route. Her first break came when she was cast in "Among the Living"; that performance earned her the second lead in "The Morning After." Now she's co-starring with Maedonald Carey in "Dr. Broadway." Her resemblance to Ginger Rogers blocked her career when she first went to Hollywood.

Glenda Farrell is happy. She's signed to play the ex-sweetheart of a gangster in "Johnny Eager"; says she's fascinated by the part, and



GLENDIA FARRELL

also wants to do it because the picture is being directed by Mervyn LeRoy, who gave her her first part in films.

Irving Berlin has written 14 new songs for "Holiday Inn," more than have ever before been turned out in a single picture. Bing Crosby will sing some of them, Fred Astaire will dance to them. The score includes two old Berlin favorites, "Easter Parade" and "Lazy."

Ginger Rogers and Cary Grant will co-star in RKO's production of Bernard Shaw's "Arms and the Man," with an original score by Oscar Strauss, the Viennese composer. If you want to see another version of the same story right away, you can go to Metro's "The Chocolate Soldier," with Nelson Eddy and Rise Stevens, of the Metropolitan Opera company. It's Miss Stevens' screen debut, and Metro executives feel sure that the public will take her to their hearts.

Remember the parting of the Red sea in C. B. DeMille's "The Ten Commandments"—or the chariot race in "Ben Hur"—or the earthquake in "San Francisco"? Mr. DeMille thinks he's added a memorable sequence to that list—the wild squid fight in "Reap the Wild Wind." Ray Milland and John Wayne, in diving suits, are exploring the hull of a wrecked vessel in a search for Susan Hayward when they encounter the sea monster. Mr. DeMille directed the scenes, in a huge tank. For other scenes in the picture he descended 20 feet into the Pacific, to the ocean floor. Said it was the only way he could get the eerie realism that he required.

Who'd be your choice to portray Will Rogers in Warner Bros. film of his life, made from the book, "Uncle Clem's Boy"? At present Stuart Erwin, Spencer Tracy and Roy Rogers, Republic's Western star, are under consideration. It's said that Mrs. Rogers prefers Tracy, though Erwin's supporters urge that he's a better choice because he resembles the famous comedian and philosopher.

ODDS AND ENDS—Paramount will star Charles Boyer and Veronica Lake in "Hong Kong," a romantic story played against modern, war-torn China. . . . Ginny Simms has just been made an honorary colonel of Southern California district, American Legion, Los Angeles—first time a star's been awarded the honor by an entire district. . . . We hear that Tony Martin said he was "ready and willing" to enter the army, even though an appeal from his draft classification had been filed. . . . RKO's "Mexican Spitfire at Sea" brings you not only the team of Lupe Velez and Leon Errol, but Zasu Pitts, Elizabeth Risdon, Charles (Buddy) Rogers, Eddie Dunn and Harry Holman as well.

PATTERNS

SEWING CIRCLE



There are three buttons closing the top and four patch pockets. This new length jacket fits well down over the hips and the skirt follows a gently flaring line below. It's a frock to make now in plaid wools, it will be suit-like in gabardine or corduroy, especially when worn with the crisp white dickey.

Barbara Bell Pattern No. 1473-B is designed for sizes 12, 14, 16, 18 and 20. Corresponding bust measurements 30, 32, 34, 36 and 38. Size 14 (32) with short sleeves requires 4½ yards 35-inch material, 3 yards 54-inch material. ½ yard 35-inch material for dickey. Send your order to:

SEWING CIRCLE PATTERN DEPT.
106 Seventh Ave. New York
Enclose 15 cents in coins for
Pattern No. Size
Name
Address

Household Hints

Never use a damp or wet cloth or holder in removing a hot dish from the oven or stove. A dry one prevents the heat from penetrating and scorching the fingers.

New waffle irons should be washed with soap and rinsed carefully. If this is not done the first waffles are likely to be discolored.

Grease marks on pages of books may be removed by sponging them with benzine, placing them between two sheets of blotting paper and pressing them with a hot iron.

Place a piece of beeswax between two pieces of flannel and rub your iron on them occasionally; it will keep the iron clean and make it run smoothly.

Never roll piecrust immediately after removing it from the refrigerator. Take it out of the refrigerator about an hour before using and you will have a better crust.

FALL sewing will be taken up with renewed interest when this pattern comes into your house! This two piece is a style of many uses to be interpreted in various materials! It is smart, wonderfully comfortable and, as every woman knows, kind to the figure. Pattern No. 1473-B is especially successful as it offers the new longer top, with darts fitting it smoothly through the waistline.

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?
 9. The Smithsonian institution in Washington is named after what person?
 10. To what punishment is a soldier of the U. S. Army who willfully disobeys a lawful command of his superior officer subject?

- ### The Answers
1. Trinidad is famous for its lake of asphalt.
 2. What is a cogent argument? 3. Seventy-five years.
 3. Sam Houston (governor of both Tennessee and Texas).
 4. A gypsy.
 5. In 1789.
 6. Blue.
 7. Water glass.
 8. James Smithson, a British chemist, who left \$500,000 to establish the institution.
 9. In time of peace or war, any soldier who strikes, attempts to strike or willfully disobeys any lawful command of his superior officer is liable to any punishment deemed justifiable by a court-martial, even a sentence of death.
 10. When the shopping list is long, and the purse none too full, cigarettes and smoking tobacco come to the front as ideal gifts for the holiday season. The welcome they get from any smoker is all out of proportion to their modest cost. That's why Camel—America's favorite cigarette, and Prince Albert Smoking Tobacco—the National Joy Smoke—rank as leading gifts on the Christmas shopping lists. Dealers are featuring the Camel carton—ten packs of "20's"—and a novel Camel package of four "flat fifties," also Prince Albert in the pound tin and the pound glass humidor—all special gift packages.—Adv.



Actual sales records in Post Exchanges and Canteens show Camels are the favorite with men in the Army, Navy, Marines, and Coast Guard.

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28% LESS NICOTINE
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Beware Coughs
from common colds
That Hang On
Creomulsion relieves promptly because it goes right to the seat of the trouble to help loosen and expel germ laden phlegm, and aid nature to soothe and heal raw, tender, inflamed bronchial mucous membranes. Tell your druggist to sell you a bottle of Creomulsion with the understanding you must like the way it quickly allays the cough or you are to have your money back.
CREOMULSION
for Coughs, Chest Colds, Bronchitis

In Accomplishment
The secret of the true love of work is the hope of success in that work; not for the money reward, for the time spent, or for the skill exercised, but for the successful result in the accomplishment of the work itself.—S. A. Weltmer.



Honor, Then Courage
Whether you be man or woman you will never do anything in this world without courage. It is the greatest quality of the mind next to honor.—James L. Allen.

BIG BARGAIN TODAY
FREE
BIG CANNON
DISH TOWEL
when you buy a box of **SILVER DUST**
IT'S THE WHITE SOAP... THE RIGHT SOAP... FOR A SNOW WHITE WASH, SPARKLING DISHES. BIG 17 X 30 DISH TOWEL WORTH 10¢ OR MORE PACKED INSIDE

Useful to Others
True charity is the desire to be useful to others without thoughts of compensation.—Swedenborg.