Food, of course, must be well seasoned to be worthy of its piquancy

THREE MEALS A DAY

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SIDNEY SNOW will be glad to answer any questions on food

HOT OFF THE GRIDDLE

Cleaning is saving. Walls kept clean save by requiring less frequent painting or papering. Dust regularly and often—twice weekly, at least—using long-handled soft brush, vacuum cleaner attachment or a broom covered with a soft cloth.

To repair broken window glass, remove the old glass carefully, using a pot-holder or thick cloth to avoid cutting hands on the sharp edges. With a putty knife, chip away at the old putty, removing the glazier's points as you come to them. Keep carefully for exact size of glass needed. Glass should be about 1-16 of an inch smaller than the opening in them all together. Measure frame frames. If removing putty leaves bare, unpainted wood surface, you should apply paint and let it dry thoroughly—as putty does not hold well to bare wood. Lay glass in frame and insert small triangular metal "glaziere's points" at not more than 6-inch intervals to anchor glass in frame. Lay point on glass and slide in gently with the edge of chisel Knead putty well in hands, place small pieces at intervals along frame, then work in with a putty knife, forcing into crevices and leaving a smooth, beveled surface. After the putty is set, brush a coat of paint over it. Be sure to use good putty—inferior grades will crack off the window.

When making bread, a cheap flour is an expensive flour because it makes a loaf inferior in texture, color, flavor and volume.

Uncooked lobsters should be alive when purchased. In buying a boiled lobster, straighten its tail; if it springs back into place, the lobster was alive, as it should have been, when boiled.

Look at your thermostat if your heating system has one—the little-well-mounted thermometer that controls furnace operation. Is it in the right location? If it's off in a corner where warm air gathers, you have to keep it set too high. If it's on a cold wall, or placed so that a draft hits it every time the door is opened, it makes your furnace work too often. Relocate the thermostat and its wiring, if necessary, to an open position on living-room or dining-room wall, where it can control your heat and save fuel for you.

Avoid spill loss of vinegar, syrup, catsup and other liquid foods in ice-box or pantry by having extra corks handy in case you lose or break the original bottle-stoppers or caps. Stuffing paper into an uncorked bottle is no good; it doesn't stop evaporation; won't prevent spilling if the container is knocked over.

You can salvage food value from containers by carefully rinsing out what sticks to the can or glass. For instance, the last chocolate syrup in the can may be "rescued" by stirring milk in; the last cream in the bottle can be similalry saved. Rinse milk bottles with a very little water and use that water in gravy, cake or whatever's cooking.

To preserve sweet potatoes, keep them cool, dry and well-ventilated. They cannot stand cold.

Aside from wasting food value, boiled-over pots mean more cleanup work. Clean the burners according to material; steel wool for aluminum, damp cloth for chromium, baking soda and water for porcelain enamel. Old-type, cast-iron burners should be taken off weekly and boiled in a weak washing soda solution, then rinsed and dried. Wiping lightly with oil cloth will remove any rust.

Glaze and clean your furs at least once yearly. You cannot do this important job at home; it must be done by experts. For proper furs are send your garments to firms that specialize in furs, or rely on a reputable department store in your city. You can't save dollars by keeping furs at home during winter; it pays to put them in cold storage.

All roads to artful seasoning go, of course, by way of onions. If you are restrained enough, just those people who "don't like onions" will praise most highly the dishes you make with onions. Saute onions until yellow, but not brown, before adding to other ingredients, and you'll have a much better flavor. As for garlic,—well, do use it, but use it sparingly. We cut little gashes in a leg of lamb and insert a part of a clove of garlic. One clove is enough for the whole roast. We sometimes rub steak with garlic before broiling. And don't forget to rub it on the inside of the salad bowl.

A blend of almond and vanilla flavorings is often better than almond alone, and a blend of lemon and vanilla better than lemon alone.

A Tasty Stuffing Is Half The Goodness Of That Bird Of Birds

Since so many people are inclined to believe that half the goodness of a turkey lies in the stuffing, the housewife simply can't go to too much trouble to have the "perfect" stuffing. Of course, it's all very true that tastes are not all alike, so a stuffing that would seem "tops" to one family, would leave another feeling quite cold. But what a different story it is, when that bird of birds appears on the table, and all know in advance that the stuffing is made as they like it—well, they just can't wait, and long before the carving of the bird is completed, someone is reminding the carver not to forget the stuffing.

Since every housewife knows pretty well what her family likes the best—she is bound to find at least one stuffing here that will be very tempting—it might not be the same as she usually fixed, but since we have been using stiffing so much this year—a different kind would certainly add an attractive note to the festive Thanksgiving dinner.

PINEAPPLE NUT STUFFING

4 cups dry bread, ½-inch cubes
¾ cup finely chopped celery
¾ cup pineapple wedges
½ cup walnut meats, chopped fine
1 canned pimento, chopped
Dash of cayenne
1 teaspoon paprika
1½ teaspoons salt
¼ cup butter or substitute
2 eggs

Combine bread, celery, pineapple, walnut meats, pimento and seasonings. Melt butter or other fat, remove from heat, stir in unbeaten eggs and add to bread mixture. Toss lightly.

OYSTER STUFFING

2 cups oysters
1 teaspoon salt
¼ teaspoon pepper
2 cups dry bread-crumbs
¼ cup fat

Mix the oysters well with the bread-crumbs and seasoning, and add the melted fat.

RAISIN-NUT STUFFING

2 cups stale bread crumbs
1-3 cup butter or other fat, melted
½ cup chopped seeded raisins
½ cup broken walnut meats
1 teaspoon salt
⅛ teaspoon pepper
½ teaspoon sage

Mix ingredients together lightly with fold.

CHESTNUT STUFFING

1 quart chestnuts
¼ cup bread crumbs
2 tablespoons butter or other fat
2 tablespoons cream
Salt and pepper
Omion juice, if desired

Shell and blanch the chestnuts and cook in boiling water until tender. While they are still hot, rub them through a coarse sieve or collander. And other ingredients in the order given.

GIBLET - WALNUT STUFFING

Giblets from 1 turkey
1 onion, sliced
1 bay leaf
1 cup boiling water
½ pound dry bread
1 tablespoon salt
2 tablespoons poultry seasoning or sage
4 tablespoons fat, melted

Cook giblets, onion and bay leaf in boiling water until tender. Remove bay leaf, drain giblets and chop fine. Remove crusts from bread and break into fine crumbs. Combine all ingredients and toss together lightly. Moisten with giblet stock. This makes enough stuffing for a 12 - 14 pound fowl.

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Cranberry Roly-Poly

The tangy flavor of cranberries, served in roly-poly will be the ideal dessert to serve after a bland meal. It will leave that snappy taste in one's mouth that guarantees that well-satisfied feeling.

CRANBERRY ROLY-POLY

2 cups sifted flour
3 teaspoon baking powder
1 teaspoon salt
2-3 cup milk
2 cups cranberry sauce, drained
2 tablespoons melted butter
4 tablespoons shortening

Soft flour once, measure, add baking powder and salt and sift again. Cut in shortening. Add milk all at once and stir carefully until all flour is dampened. Stir until mixture forms a soft dough. Toss on slightly floured board. Roll ¼ inch thick. Brush with melted butter. Cover with the cranberries. Roll like a jelly roll. Bake 25 minutes in oven (450 F.) Serve with a sauce using the juice from the cranberry sauce slightly thickened with cornstarch or serve wtih a hard sauce.

CRANBERRY SAUCE

1 pound or quart cranberries
2 cups water
1½ to 2 cups sugar

Boil sugar and water together 5 minutes; add cranberries and boil without stirring (5 minutes is usually sufficient) until all the skins pop open. Remove from fire when the popping stops, and allow the sauce to remain in pan undisturbed until cool.

Mulled Cider For Cold Days

Here is an ideal drink for cold days—serve a freindly cup of mulled cider to your neighbors and family:

MULLED CIDER

4 cups sweet cider
1 teaspoon whole allspice
8 whole cloves
1 tablespoon stick cinnamon, broken

Place ingredients in saucepan and heat slowly to boiling. Strain. Serve hot. Serves 6.

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Spanish Potatoes

The tiniest amount of cooked ham, a half cup, to be exact, can combine with some potatoes and a bit of this and that, to make one of the grandest dishes imaginable. It's one of those potato dishes of which father will be so fond—try them soon.

SPANISH POTATOES

1 tablespoon minced onion
2 tablespoons chopped green pepper
2 tablespoons chopped pimento
4 tablespoons fat
2 cups diced boiled potatoes
½ cup chopped cooked ham
1 teaspoon salt
½ teaspoon paprika

Saute onion, pepper and pimento in fat until brown, add potatoes, ham and seasonings and cook until heated through. Serves 4.

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Beaten Biscuits For Your Buffet Suppers

If youare planning a buffet supper for any time during the holidays, be sure to include beaten biscuits,—they have the knack of adding the finishing touch to the supper.

BEATEN BISCUIT

2 cups flour
1 teaspoon salt
1-3 cup shortening
Milk and water

Sift the flour with the salt. With the tips of fingers work in shortening and moisten to a stiff dough with equal quantities of milk and water mixed. Place on floured board and beat with rolling pin for at least one-half hour, folding the dough every few minutes. Roll to one-third inch thickness, shape with a biscuit cutter about 2 inches in diameter, prick with fork and place on greased baking sheet or inverted dripping pan. Bake 20 minutes in hot oven (400-425 F.) They should be light, of even grain, and should crack at the edges like crackers.

Pumpkin Chiffon Pie

1 tablespoon gelatin
¼ cup cold water
1½ cups cooked pumpkin
1 cup brown sugar
2 teaspoons cinnamon
½ teaspoon ginger
¼ teaspoon allspice
½ teaspoon salt
2 tablespoons butter or substitute
½ cup milk
2 tablespoons granulated sugar
1 baked pastry shell

Soften gelatin in cold water for 5 minutes. Combine next eight ingredients with slightly beaten egg yolks in the top of a double boiler. Cook over water until thickened. Add gelatin and stiff until dissolved. Cool until beginning to congeal. Beat egg whites, add sugar and beat until stiff. Fold into pumpkin mixture. Pour into baked pastry shell and chill until firm. Makes one (9-inch) pie.

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Calf's Liver—Italian Style

When we are able to purchase that precious pound of calf's liver, it would certainly be nothing but fitting to serve it in a different, quite tasty style—something different from the usual (or once usual) "liver'n bacon, or onions. Prepare it like this:

CALF'S LIVER, ITALIAN STYLE

1 pound calf's liver, sliced
1 tablespoon butter
½ onion, chopped
½ teaspoon salt
Pinch of pepper
½ clove, minced
¼ cup white wine
½ cup meat broth
6 mushrooms, chopped
Pinch of chopped parsley

Cut liver slices in 2-inch squares. Put them with butter onion, and garlic into a saucepan. Season with salt then moisten with wine and broth. and pepper and cook well for 5 minutes, shaking the pan to cook evenly; Bring to a slow boil. Add mushrooms, cook 4 minutes more, sprinkle with parsley, and serve.

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A little dry mustard used with bland fruit like pears adds zest. A drop or two of almonds extract improves the flavor of a dish made from cherries or canned peaches. In rhubarb dishes a bit of pineapple juice helps; lemon brings out the flavor of pineapple desserts. Almost any kind of an apple dish, even baked apple, is better if brown sugar is used with the white for sweetening. And if you want to sweeten orange juice, try using honey.

Baked Peach Tapioca Pudding

The rewards for home canning are just too numreous to mention, but those who put up peaches will know the reason why, when they try this—

BAKED PEACH TAPIOCA PUDDING

4 tablespoons quick-cooking tapioca
4 tablespoons sugar
½ teaspoon salt
¼ teaspoon nutmeg
2 cups canned sliced peaches, drained
2½ cups water and peach juice
1 tablespoon lemon juice
2 tablespoons melted butter or substitute

Combine ingredients in greased baking dish. Mix thoroughly. Bake in moderate oven (375 F.) 30 minutes, or until done, stirring well, every 10 minutes, and again when removing from oven. Serve warm or cold with cream. Serves 8. For baked apricot tapioca pudding, substitute apricots for peaches, and omit nutmeg.

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Blueberry Roll Using Canned Berries

If, during the summer, you put up blueberries, you wil have another treat to offer your family in the form of

BLUEBERRY ROLL

2 cups sifted cake flour
¾ teaspoon salt
6 tablespoons shortening
1 egg
3 teaspoons baking powder
1 tablespoon sugar
½ cup milk
1 cup canned blueberies drained and mixed with
¼ cup sugar

Sift flour once, measure, add salt, baking powder an dsugar and sift again. Cut in shortening. Add the toss on floured board and knead for milk and beaten egg. Mix well, toss on floured board and knead for a few seconds. Roll out very thin into sheet about 10 inches square. Spread with blueberry mixture. Roll up as you would jelly roll, pinch edges together to prevent fruit juice from escaping. Place lengthwise in shallow pan 8x12x2 inches, and bake in a hot oven (475 F.) for about 20 minutes.

Slice and serve hot with cream of the following hot sauce:

½ cup sugar
2 tablespoons butter
1 cup blueberries
1 tablespoon lemon juice
½ cup boiling water
2 tablespoons flour

Cook berries and water for 5 minutes and pour gradually over flour and sugar, mixed together. Return to double boiler and cook 5 minutes longer ,then add butter and lemon

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Cranberries For And After Thanksgiving

Cranberries, cranberries and more cranberries—the markets are filled with them, and what an assortment of good things to be done with them—the question is always, where to start!! Of course, for Thanksgiving dinner we will want cranberry jelly and stewed cranberries—and speaking of cranberry jelly—it's wonderful on toast for breakfast, so, since jellies are rationed, it will be a good idea to put up some for use the whole year round.

And oh me, another good thing, when you have put up the jelly, in stead of a dessert sometime, serve cranberry jelly with cream cheese and crackers and a pot of good coffee.

CRANBERRY JELLY

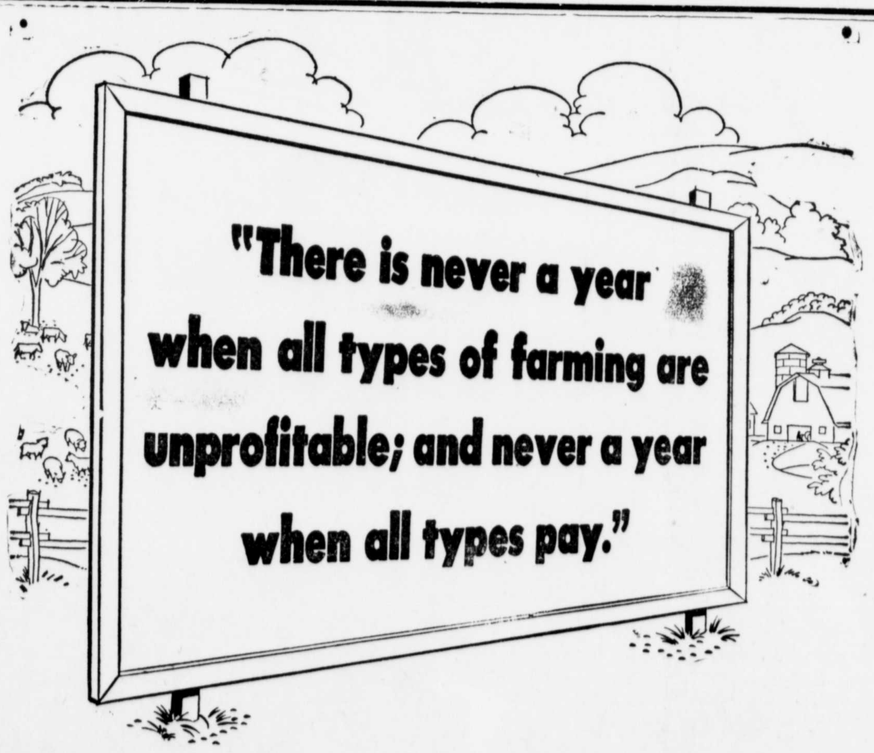
Cook cranberries until soft, using three cups of water for each eight cups of berries. Strain the juice through a jelly bag. Measure juice and heat to boiling point. Add one cup sugar for each two cups juice; stir until sugar is dissolved; boil briskly for five minutes, or until a drop jells on a cold plate. Pour into glass tumblers, porcelain or crockery molds and cover with paraffin.

CRANBERRY ICE-BOX CAKE

4 cups cranberries
1½ cups water
1½ cups sugar
4 egg yolks
5 tablespoons flour
Juice and ring of ½ orange
½ teaspoon salt
1 tablespoon butter
2 egg whites
½ to ¾ pound lady fingers
1 tablespoon chopped nuts

Cook cranberries and water until the skins pop open, Strain through a fine sieve.

Mix yolks, sugar, salt and flour together. Add strained cranberries and orange Cook until thick, stirring constantly. Add butter. When this mixture is cold, fold in the stiffly beaten egg whites. Line the bottom and sides of a spring form mold with lady fingers (halves), cover bottom with half of cranberry mixture, then a layer of lady fingers, then the remaining cranberry mixture. Set in the refrigerator eight hours or over night. Decorate with chopped nuts.



You can say that about the departments of Swift & Company as well as about the business of farming.

We diversify our operations, just as some farmers diversify theirs, to make an *over all* profit more likely—even though some products may not be profitable in any one year.

So, over a period of years, there has never been a year when some departments did not make money and some lose. For example, the less favorable earnings of our fresh meat departments during 1943 were offset by improved earnings in the non-meat departments.

Diversification and Research

Planning and research are necessary in farming and in our business if we are to get the most out of diversification. Farm planning must include:

1. As large a proportion of profitable crops as possible,
2. Protection of soil fertility, and
3. Sufficient volume of work to allow efficient use of labor, power and machinery.

Our planning is similar — just substitute a few terms such as *products* for *crops* and you have it.

State agricultural colleges and the U.S. Department of Agriculture conduct experiments and furnish information to farmers and livestock producers. Swift & Company depends upon research to develop new products and methods. Thus research makes practical diversification possible. Research and diversification provide more and better outlets for the producer's livestock, and improve living conditions for consumers.

Partial List of Products of Swift & Company's Diversification

Gelatin, Peanut Butter, Ice Cream, Butter, Dried, Frozen, and Shell Eggs, Shortening, Poultry, Margarine, Cheese, Powdered Milk, Salad and Cooking Oil, Soap, Washing Powders, Cleansers, Fertilizer, Glycerine, Dog Food, Meat and Meat By-Products.

SWIFT & COMPANY

CHICAGO 9, ILLINOIS

Through many years, Swift & Company's net profits from ALL sources have averaged but a fraction of a penny a pound.

Times Are Changing

Many Conditions Are Uncertain.

The Spirit of Christmas, However, is Everlasting.

May We express to Our Patrons and Friends the hope that you may have Real Christmas Joy and that the New Year may bring to you rich experience in Life.

Santa Claus says that a popular Gift this Christmas and New Years will be War Bonds and Stamps.

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