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

When egg whites have dried on dishes, use hot water to wash the dishes.

For washing glasses in which milk has been served, use cold water.

A pinch of salt added to cream will make it whip more easily.

Put odd bits of soap into a little cloth bag and use it for a "scrub sack" in bowls, tubs, etc.

To remove stains on waffle irons, sprinkle ¼ teaspoon of baking soda on each grid and rub with a stiff bristle brush which has been dipped in hot water. Since the soda removes all oil in the grids, it is necessary to beat the iron to baking temperature and oil slightly with an un-salted cooking fat before baking first waffle.

Maple syrup may be used in place of sugar and water in baking apples. The flavor is delicious.

Bread crumbs and crusts should be browned slowly in the oven before storing. They will keep much better.

If you find ink spots on your best linen use camphor and out will go the ink, with no bad results to the linen.

One of the main secrets of good coffee is the fact that it is made in a clean coffee pot. Clean the pot with borax and water.

Instead of going to all the work of chopping cabbage for cold slaw, put the cabbage through the meat grinder.

If when you are separating eggs some of the yolk gets into the whites take a damp cloth and touch the yellow. It will stick to the cloth.

Tar may be removed from skin by rubbing with a cloth soaked in olive oil.

Fry only a few doughnuts at a time. Three will be enough in the kettle at once.

One quart of milk daily is about the only single food that has enough lime for bones and teeth during growth.

Chutney, the popular pickle relish, was first made in India. Returning Britishers introduced it into England and it finally found its way to American dinner tables.

When polishing mirrors, dampen the cloth in cold tea.

To clean out the corners of furniture, use a V shaped whisk broom.

Every now and then wash the stove with a solution of vinegar and water. It will cut the greese.

Cleaner on the windows protects them when the house is being painted.

Scratches on paint can be removed with cut lemon.

An emery board is used for cleaning felt hats.

Wicker furniture is best washed with salt and water.

Rutabagas, sometimes called "Swedish turnips" are in season again.

White woolens can be cleaned with dry flour.

Add kerosene to the water when cleaning linoleum.

A raw egg or marshmallow will dislodge a fish bone in the throat.

Mark clothes with a lead pencil first to prevent indelible ink from spreading.

Baking powder added to hamburger will make it lighter.

A garnish is something to be looked at—and eaten.

Scalloped tomatoes often are disliked because the cook fails to add a little sugar to them before cooking.

Sour, red cherries, drained, give "that certain something" to a tuna-fish salad. Try it.

Never use reboiled water to make coffee. It's one of the secrets of good coffee to use fresh water.

Spots on tan shoes can be removed by rubbing with a banana peel.

Make piece bags of net so what is on the inside can be seen.

BUY MORE BONDS

"Little Things" Fill The Big Needs In Food

It's the little things in life that count! If you don't believe that, ask any homespun philosopher and you'll hear a twenty minute discourse on the subject! And how these little things seem to have reached the table, as the modern tendency toward smallness — of families, packages, houses, and menus—continues to develop.

Ask yourself why and quickly answer "why not"! For these little bites of something extra-good, these mouthsful that the French dub "bouchees" exactly fill a certain little need every hostess has felt. From the appetizer at the beginning to the little cake at the end, "just a good little bite" leaves both the hostess and guest happy.

So try these mouthfuls, tidbits and other little things, and (whisper it) notice how you can use up leftovers in making them.

RICE CHEESE TID BITS

2 cups boiled rice
1 tablespoon prepared mustard
1 cup nippy cheese
Salt

Work the cheese into balls, not over ½ inch in size. Spread lightly with mustard. Roll in salted cooked rice. Roll the ball to make it compact. Fry in deep fat until golden brown. Serve as hot appetizers. These tidbits may be fried early and re-heated in the oven at serving time. In place of cheese, anchovy paste, shrimp or crisp bacon may be used.

BRAMBLES

1 cup pasteurized dates
½ cup nut meats
3 tablespoons orange juice
1 recipe plain pastry

Cut pitted dates in five or six lengthwise slices, chop the nut meats, add to dates with orange juice. Roll pastry to a thickness of one-eighth inch. Cut into rounds. Moisten the edges of each circle with cold water. Place a teaspoon of the filling on one-half of each round. Fold over the other half pressing the edges together firmly. Place on a baking sheet or shallow pan. Brush with egg yolks diluted with milk (1 egg yolk and 3 tablespoons milk). Bake in a hot oven (475 F.) about 15 minutes. Make 24 small turnovers.

Crumbs Chase Away Bugaboo Of Pastry

As everyone knows, a pie is no better than its pastry, and even though pastry-making seems to be a very complicated undertaking to a lot of women it really can be made a very simple task. There is a way you know to have pie crust without even bringing out the flour can or sifter—try a crumb crust.

The crumb method is quick and easy—and absolutely failure-proof, and you can vary even the family's favorite pie occasionally by using different kinds of crumbs.

SODA CRACKET CRUST

12 soda crackers, rolled fine
¼ cup better
2 tablespoons sugar

Mix crumbled crackers with softened butter and sugar. Press mixture firmly against sides and bottom of buttered pie plate, Put in filling and bake 20 to 30 minutes, depending on kind of filling used.

GRAHAM CRACKER CRUST

Roll about 30 graham crackers (or 2 cups) until fine. Mix well with ½ cup of softened butter. Press firmly into pie pan to make thick crust. Bake 15 minutes at 375 F.

GINGER SNAP CRUST

2 cups ginger snap crumbs
½ cup butter

Soften butter and stir into crumbs until the crumbs hold together. Put in pie tin and work into a crust with the hand. Bake 15 minutes in an oven 375 F.

Why Not "Fruit Pie" For A Holiday Treat?

You talk, make and eat fruit cake all during the holiday season, so why not a fruit pie? It's a brand new kind of fruit peel pie, and is literally "easy as pie" to make with those ready - candies, ready - sliced fruit peels which comes in tiny packages.

MEDITERRANEAN FRUIT PIE

Pastry for 1 pie crust
¾ cup seeded raisins
1 small package sliced citron
1 small package sliced orange peel
¾ cup brown sugar
½ teaspoon cinamon
½ teaspoon nutmeg
2 cups hot water
3 tablespoons cornstarch
¼ cup cold water
Juice of 1 lemon
2 tablespoons butter

Cook raisins, peel, sugar, spices and hot water for five minutes. Add the cornstarch mixed with the cold water. Cook, stirring constantly, about 10 minutes longer. Remove from fire, add the lemon juice and butter—cool, when ready to use, pour into pie tin lined with rich pie pastry. Cover with strips of pastry and bake on the lower shelf of a hot oven (450 F.) until well browned. (15 to 20 minutes). Makes one large pie.

A Tomato Soup Cake Is More Than It Sounds

Tomato soup—well, well, who would ever think that we would come to the time that we would be serving it for a dessert—but that's just what is being done, and by the very smartest people.

But wait—not as you may be led to believe—not as a soup but as a Tomato Soup Cake—and really it turns into one of the most delicious and yet one of the most economical of cakes. And with a topping of cream cheese made into a frosting—no one could ask for more.

TOMATO SOUP CAKE

1 cup tomato soup
¾ cup water
1 teaspoon soda
3 cups sifted cake flour
¾ teaspoon salt
3 teaspoons baking powder
1½ teaspoons cinnamon
1 teaspoon cloves
1½ teaspoons nutmeg
¾ cup shortening
1½ cups sugar
1½ cups seedless raisins
1½ cups nuts, broken

Combine the tomato soup, water and soda. Sift together the flour, salt, baking powder, cinnamon, cloves and nutmeg. Cream the shortening and sugar until light. Add try ingredients and liquids alternately, beating well. Add nuts and raisins and mix well. Pour into large greased loaf pan and bake in a moderate oven (350 F.) for 1 hour. Allow to cool in pan.

CREAM CHEESE ICING

2 packages cream cheese (6 ounce packages)
1 egg yolk
3 cups confectioners sugar
⅛ teaspoon salt
1 teaspoon vanilla

Cream cheese until soft and fluffy. Beat in egg yolk. Combine sugar and salt. Add sugar one cup at a time, mixing well. Add vanilla. Ice cake.

If You Serve Prunes Dress Them Up

Every now and then we feel that we must up and serve the members of the family prunes—and why not. They are healthful, easy to prepare, and very inexpensive. But the objections that we meet when we mention the subject very often make us forget all about the prune idea and turn to food that cost us a great deal more, and are really less nourishing.

And no wonder we meet with a lack of enthusiasm over prunes. Time after time they have been cooked and served as just "prunes". Never any thought as to what can be done to dress them up or change them—never realizing that with proper preparation and cooking some of the most delicious of dishes can be made.

Some one of these days when you get the prune urge say nothing about it to the family—but up and do something about it—and here is what to do—make

PRUNE PUFF PUDDING

8 to 12 prunes, pitted
1 cup sugar
½ cup water
2 tablespoons tapioca
2 eggs
6 tablespoons sugar
⅛ teaspoon salt
¼ teaspoon cream of tartar
6 tablespoons sifted flour

Place prunes, sugar, tapioca and water in saucepan. Cook 30 minutes, until tapioca is transparent. Pour into casserole. Beat egg yolks until thick and lemon colored. Add sugar and beat again. Beat egg whites until foamy, add salt and cream of tartar. Continue beating until stiff (but not dry). Fold in egg yolks, then flour gradually. Pour batter over prune mixture. Bake in a slow oven (325 F.) for 40 minutes.

Hot Corn Chowder For Cold Weather

With the return of cool weather and healthy appetites a good chowder will prove very pleasant:

⅓ cup salt pork cut in small pieces
1 medium-sized white onion, sliced
2 cups corn
1 teaspoon salt
1 medium-sized carrot, diced

Fry pork until yellow, add vegetables, saute until they begin to turn yellow, add salt and boiling water to cover, turn the mixture into clean jars. Seal in the usual manner. Cook in a hot-water bath for 3 hours or under 10 pounds of steam pressure for 50 minutes. To serve, boil the corn mixture and add an equal measure of thin white sauce.

Top A Hurried Lunch With Baked Apples

Marshmallows, topping baked apples, add a festive air to the lunch for the hurried school child who must be offered special inducements to eat what he needs in an active, exciting young life. A plate lunch of broiled ground steak, mashed potatoes, peas and salad will be eaten enthusiastically if a delicious dessert is to follow.

Illinois Farm Land

Illinois has a total land area of 35,806,000 acres.

The Real Hostess Is One Who Holds A Tea Hour

"And drop in for tea—any afternoon." There is something in the sound of such an invitation the bespeaks a real home, and a real hostess.

The tea-hour is that one time that the lady of the house entertains with all the grace and loveliness that she possesses, and without ever any fuss or bother. Her best tea dishes are always near by, the water is always just about ready for the tea, and she reigns supreme at her tea table.

A well-brewed cup of tea—brewed by the hostess herself and never intrusted to the disinterested hands of a servant, hot toasted English muffins, crumpets or scones with marmalade or jam, thin bread and butter sandwiches, and a sweet that is not to sweet—these have been the traditions of the tea-hour. But American women and American tastes have allowed changes to be introduced into the old tea custom, and today we find the hostess serving something individual in the way of light sandwiches. They seem to fit into these afternoons when the sun has begun to hide itself a little early, and friends drop in at the end of the day.

The tea-hour, which so often slips by unnoticed during the summer, again becomes a part of the charm of living—and these suggestions below may help to add to that hour.

PEPPER POPPIES

Use thinly sliced bread cut in small rounds and buttered liberally. Remove seeds from a green pepper and cut in thin slices crosswise producing a popply-shaped outline. Place one of these on each bread round, a small portion of mayonnaise in each petal and a tiny round bit of tomato put in the center.

LANGUES DE CHAT

A tea cake that is both just a tidbit and delicious is called Langue de Chat. In Paris they are served in many of the smartest places. To make them cream ¼ pound of butter with the same amount of powdered sugar, the stiffly beaten whites of four eggs are added, then a half teaspoon of vanilla, and lastly three ounces of flour. The mixture is beaten well, and small amounts are spread like lady-fingers and baked seven minutes in a 375 F. oven. This amount will make about five dozen.

Change The Dressing And Not The Greens

When you want your green salad to be more than just a "green salad" don't change the greens—change the dressing!

Chicken Liver Salad Dressing is easy to make, and inexpensive if you happen to have a fryer or roasting chicken to cook for the same meal. If not, ask your butcher to sell you two chicken livers and you'll find the price very moderate—

CHICKEN LIVER SALAD DRESSING

2 boiled chicken livers
2 hard-cooked egg yolks
1 teaspoon prepared mustard
½ teaspoon salt
⅛ teaspoon white pepper
3 tablespoons red wine vinegar
½ cup olive oil

Mash chicken livers and egg yolks and mix to a paste. Add mustard, salt, white pepper and wine vinegar. Add olive oil, a few drops at a time, stirring constantly until the dressing takes the consistency of a thin mayonnaise. The dressing is now ready to mix with assorted greens, making a delicious salad bowl.

If You Want To Save Time Make This Cake

There are recipes, and plenty of them, that will tell you ways to shorten cooking. One of these days when you want to get away to visit the children at school, or get to town to do a few things for yourself, try for dessert a

PEACH REFRIGERATOR CAKE

1⅓ cups (1 can) sweetened condensed milk
1 cup sliced peaches (fresh or canned)
2 egg whites, stiffly beaten
24 chocolate wafers

Blend together condensed milk and lemon juice. Stir until mixture thickens. Add sliced peaches. Beat egg whites stiff and fold into mixture. Line narrow oblong pan with wax paper. Cover with fruit mixture. Add layer of wafers, alternating in this way until fruit mixture is used, finishing with layer of wafers. Chill in refrigerator 6 hours or longer. To serve turn out on small platter and remove wax paper.

Cloudless Skies

When Australia starts developing its infant film industry and decides to build a counterpart of Hollywood, it won't be able to set it up in central Australia. The weather's too dry there for film-making. Clouds needed for essential pictorial effects in the cattle-droving epic, "The Overlanders" were so rare that on one occasion they had to race 60 miles across a tableland to catch up with a herd of cattle and photograph them while the thin, fleeting clouds were still around.

National 4-H Dairy Production Winners



Honored at the annual 4-H Club Congress in Chicago recently were Ernest Young, Cortland, N. Y. (left) and James Galbreath, Street, Md., for outstanding records in milk production. These two boys were chosen, with four others, as national winners in the dairy production contest, receiving college scholarship awards from the Kraft Foods Company. Young started nine years ago with two heifers, built his herd to 10 milking cows. He estimates a gross income of $3,635 from his herd. Galbreath has raised 16 dairy animals in eight years, has won five junior, one senior and four grand championships. He has grossed $5,425, including $550 cash prizes.

DOMESTIC COOKERY

There is a beautiful legend that es Thenweon,fi5powder sh sh shu tells how Elizabeth of Hungary, having been forbidden by her lord to carry food to the poor, was met by him one day outside the castle walls as she was bearing a lapful of meat and bread to her pensioners. Louis, demanding sternly what she carried in her robe, she was abliged to show him the forbidden burden. "Whereupon," says the chronicle, "the food was miraculously changed, for his eyes, to a lapful of roses, red and whtie, and his mind disabuesd of suspicion, he graciously bade her pass on whithersoever she would."

It would be well for some husbands if "their eyes were holden" in such a way that food served them would seem other and better than it really is. But the sense of taste is a rebellious member—especially in the men. It will cry out against the best appearing dish, if its flam is not of the best. There is but one way to sure success. The housewife herself must be the angel who casts the spell about the humble board and the lowly fare, and invests them with forms and odors of irresistible attractiveness. This is the true poetry of Domestic Cookery; and blessed is the home where one presides who knows this art, and makes each meal a feat and every guest a blad participant."

From an old cook book published in 1884 by Hubbard Brothers in Philadelphia

Rubber Gloves

If you wear rubber gloves to protect your hands and nails but find the nails pierce the finger end just turn the glove inside out and paste a piece of adhesive tape over each finger end.

Biggest Pack of Peas

Illinois and neighboring states produced the biggest pack of green peas on record in 1945 with 462,780 tons, which exceeds the previous high record of 423,910 tons produced in 1942 by about 9 per cent. The average for the 10-year period 1934-43 was 287,270 tons.

Balloon Cloth

Balloon cloth is all that its name implies, the cotton fabric perfected early in the war for covering the barrage balloons used in the defense of strategic cities from air attack. The need for these balloons diminished and the fabric, a very fine cotton fabric woven of long staple cotton, was diverted to civilian needs. It is variously finished and in the hand is smooth as silk, and wears with about the same resistance to creasing. When used for dresses, the fabric is usually printed.

South America's Johnny Appleseed

South America has a variation of the North American story of Johnny Appleseed, but in Paraguay it was oranges rather than apples that were planted. During the Paraguayan war, General Lopez commanded that oranges be planted on all estates. He also encouraged people, whenever they ate an orange anywhere in Paraguay, to plant the seed. In Brazil, large scale commercial production of oranges has developed, and to a lesser extent in Cuba, Mexico and Argentina.

BUY MORE BONDS

Spotted Rugs

Try using a little art gum to remove sooty footprints on light colored rugs.

Smooth-Riding Freight Cars

Foodstuffs and other perishable merchandise in freight cars now can get a "first class ride," just like passengers in the new streamliners. As a result, in-transit losses from breakage and other causes, are being reduced materially. These advantages are made possible by the adaptation to freight cars of the same type of direct action, two-way hydraulic shock absorbers now used on streamliners and other modern passenger equipment.

Farm Roads

America has 2,400,000 miles of rural roads serving 6,000,000 farms, but only 45,000 miles have a high type pavement and 99,000 miles have a low-type bituminous surfacing. The rest of these country highways — 2,256,000 miles — have a non-treated surface, are merely graded and drained, or are simply trails.

Farm Population

A net decrease of nearly 17 per cent in the U. S. rural population since January, 1940, has been shown in the farm population estimates recently concluded by the U. S. department of agriculture. The estimates reported a farm population of 30,000,000 in 1940 compared with slightly over 25,000,000 in 1945, which indicates that about one of each six persons had left the farm in the five-year period.

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