National Macaroni Week Set For October 16 To 25

OCTOBER not only brings jack-o-lanterns and witches but also National Macaroni Week, October 16 to 25.

Remember this when the "tricks or treaters" come in the form of unexpected mealtime guests. Serve them spaghetti and cheese with Canadian bacon—and there will be no tricks at your house!

This main dish is not only a special Halloween taste treat. It is a treat for mothers who are trying to keep food budgets and nutrition in balance.

Vitamins We Need

The spaghetti contains plant protein which joins with the animal protein of the cheese and bacon to provide plenty of building blocks which the food experts say we need.

Add buttered carrots to the menu and you'll have vitamin A for healthier eyes and skin, too.

No meal is complete without a serving of enriched bread with butter or margarine. It's fun to bake your own or you may like to choose from the baker's assortment of breads.

You can perk up this menu with the tangy flavor of orange-cranberry relish.

Chocolate Drinks

Prepare lots of hot chocolate to accompany your favorite company dessert.

Then you'll have plenty for the neighborhood tricks or treaters. They'll welcome this hot beverage after an evening of Halloween fun.

It will be a simple-treat if you have plenty of paper cups on hand.

When it comes time for end of the month budget balancing you'll find that spaghetti and cheese with Canadian bacon was an extra wise choice. It costs only 20 cents a serving.

SPAGHETTI AND CHEESE WITH CANADIAN BACON

6 ounces long spaghetti
3 tablespoons shortening
3 tablespoons enriched flour
1 teaspoon salt
Dash pepper
1 teaspoon dry mustard
1½ cups milk
2 cups cubed American cheese (about ½ pound)
8 slices Canadian bacon
Parsley

Cook spaghetti in boiling salted water until tender (about 12 minutes). Drain and rinse.

While spaghetti is cooking, melt shortening in 1½-quart saucepan. Add flour, salt, pepper and dry mustard.

Mix well. Gradually add milk stirring constantly until thickened. Remove from heat. Add cheese and stir until melted. Fold in spaghetti.

Pour into greased 1½-quart casserole. Top with slices of Canadian bacon. Bake in moderate oven (350 degrees F.) 30 minutes. Garnish with parsley. Makes 4 servings.

Hot Macaroni Salad

4 ounces of elbow macaroni
4 strips of bacon
¼ cup diced celery
¼ cup chopped green pepper
¾ cup sliced gherkins
¼ cup chopped onion
¼ cup mayonnaise
2 tablespoons chili sauce
1 tablespoon prepared mustard
¼ teaspoon Worcestershire sauce
1 teaspoon salt
1/8 teaspoon pepper

Cook macaroni in boiling salted water until tender (about 12 minutes). Drain and rinse. While macaroni is cooking, cut bacon in ½ inch pieces. Cook until crisp and brown. Combine bacon, celery, green pepper, gherkins, and onion. Add macaroni.

Mix mayonnaise, chili sauce, mustard, Worcestershire sauce, 1 teaspoon salt and pepper. Fold into macaroni mixture. Heat thoroughly in top of double boiler. Serve hot.

Makes 4 servings.

Spaghetti Souffle

4 ounces elbow spaghetti
1 cup scalded milk
1 cup grated American cheese
3 eggs, separated
1 cup bread cubes
1 teaspoon salt
1/8 teaspoon pepper
¼ cup melted buter or margarine
1 tablespoon chopped parsley
1 tablespoon chopped pimiento

Cook spaghetti in boiling water until tender (about 7 minutes). Drain and rinse. While spaghetti is cooking, combine milk and cheese. Beat egg yolks and add to milk mixture.

Add bread cubes, 1 teaspoon salt, pepper, butter or margarine, parsley, and pimiento. Add spaghetti. Fold in stiffly beaten egg whites. Pour into greased 1½-quart casserole. Bake in moderate oven (350 degrees F.) 45 minutes. Serve at once.

Makes 4 servings.

Autumn Treat

Autumn Treat is just what its name implies. Imagine spicy noodles over juicy pears topped with a generous sprinkling of nuts! A perfect dessert on a crisp autumn day!

3 ounces fine noodles
1 cup brown sugar
¾ teaspoon salt
¾ teaspoon cinnamon
¼ teaspoon ginger
2 cups milk
3 eggs, beaten
1½ tablespoons lemon juice
1½ teaspoons grated lemon rind
4 fresh pears, sliced (or No. 2½ can)
¼ cup coarsely chopped nuts

Combine noodles, brown sugar, salt, cinnamon and ginger with milk in double boiler. Heat to scalding (about 10 minutes), stirring occasionally. Add eggs and cook 3 minutes longer, stirring constantly. Add lemon juice and rind.

Arrange half the pear slices in a layer in greased 8x8x2 - inch baking dish. Pour noodle mixture over pears. Arrange remaining pear slices on top. Sprinkle with nuts. Bake in moderate oven 350 degrees F.; 25 minutes.

Makes 6 servings.

Tempting Dish For October

Spaghetti and cheese with Canadian bacon provide plenty of vitamins experts say we need.

Almond Puffs Real Delight

Grandmother used to serve fine cookies and a sweet side for dessert, remember? She had a wonderful idea which almost got completely lost with the wine blackout during prohibition.

Here it is again with some very special "Almond Puffs" which we think make a perfect dessert together with a glass of golden, amber-colored Muscatel.

Almond Puffs

1¼ cups roasted unblanched Almonds
1 egg
¾ cup confectioners' sugar
¼ teaspoon salt
Few drops almond extract
¼ teaspoon vanilla extract

Put almonds through food chopper, using medium knife. Beat egg and add sugar, salt and flavorings. Blend in almonds. Drop teaspoonfuls onto greased cooky sheet

Bake in moderate oven (350 degrees F.) to 15 minutes, until lightly browned.

Makes about 2 dozen 2-inch cookies.

Stuffed Vintage Prunes Delicious

Here's an out-of-the-ordinary confection. Stuffed Vintage Prunes. Nice to serve with coffee in the living room or in the evening after a game of bridge. Not only nice but delicious and nutritious too.

1 cup soft uncooked prunes
¾ cup Muscatel wine
Roasted unblanched almonds
Granulated sugar

Rinse prunes and dry thoroughly. Place in bowl cover with wine and let stand overnight. Drain and pit. Stuff each prune with almond, and roll in granulated sugar.

Patterns ready to fill orders immediately. For speedy handling of orders via first class mail include an extra 3 cents per pattern.

Note the quick-sewing device used by this slimming princess dress. It's cut in just three main pattern pieces: back, front, side-front panel! (Neat revers are cut-in-one with dress front.)

AFRO PATTERNS

Apron with appliqued hear (included in pattern); other with flounce. Both designed to come to the party after their job backstage!

No. 2747 is cut in one size. Applique heart apron, 1 yd. 35 in. Plain fabric, ⅞ yds. 35-in. contrasting, 1/8 yd. for heart, 2 1/8 yds. boing. Flounced apron, 1 yd. plain, ⅝ yds. for flounce, 1⅛ yds.ric rac.

Send 25 cents for each PATTERN with Name, Adress, Style Number and Size. Address PATTERN BUREAU, AFRO-AMERICAN, Box. 42, Old Chelsea Station, New York 11, N.Y.

No. 2714 is cut in sizes 12, 14, 16, 18, 20, 36, 40, 42 and 44. Size 18, 4⅝ yds. 35-in., 3 yds. edging.

THE FALL-WINTER FASHION BOOK, just out and beautifully illustrated in COLOR! Presenting fall fashions at their smartest. Over one hundred practical, easy-to-make pattern designs, for every age and type of figure. Be an early bird, order your copy now. Price just 25 cents.

Store Surplus Vegetables

Many vegetables may be stored in the home from the attic to the cellar and outside in banks, mounds or trenches.

Things commonly stored to best advantage are sweet potatoes, Irish potatoes, beets, carrots, onions, rutabagas and other turnips, winter squash and pumpkins.

Other things that can be stored for a short time are cabbage, celery, corn on the stalk, cucumbers, eggplant and tomatoes.

Store in the dry state: beans, Lima beans, peas and popcorn.

These should be treated to prevent

More Potatoes

Larger supplies of potatoes are in prospect beginning this fall, and prices are expected to decline seasonally at that time.

Applesauce Suggestions: Save Time And Flavor

There are tricks to making even as simple and familiar a dish as fresh applesauce—if you want to save time and fine flavor.

If you are making sauce in quantity, cookery specialist of the U. S. Department of Agriculture suggest the following method to save time in peeling: Wash, quarter and core apples:

Cook until soft in a small quantity of water in a covered pan. Put apples through a food press that removes skins easily and rapidly and gives a smooth sauce.

Use Of Red Apples

If red apples are used, sauce made this way has an attractive pinkish tint from the peel. Add a few grains of salt and sweeten to taste while still hot.

The quantity of water used depends on the juiciness of the fruit and also on how thick you like your sauce. If you add too much water and then have to cook the sauce down, the flavor may be changed.

By having the pan closely covered, you can use just a little water and cook only until the apples are soft. Even so, it pays to "watch the pot" and adjust the heat to avoid scorching.

Another Easy Way

Another way to make applesauce is to pare quartered and cored apples, cook as above, and, when apples are tender, crush pieces with a potato masher or stir until smooth. Add salt and sweeten to taste.

Early fresh apples usualy have so much flavor of their own that the sauce needs no extra touches. But for variety, brown sugar or honey may be used for sweetening, or the apples may be cooked with raisins, a few whole cloves or a stick of cinnamon. Remove the cinnamon before serving.

If apples are very mild, cook with a little lemon juice for tartness.

Give Luggage Tags A Face Washing

Give your luggage tags a face washing with a soapy cloth before you close your suitcase. When you claim them from the baggageman or carrier, you'll be able to identify them easier, quicker.

Grapes For Table Use

The 1952 crop of grapes for fresh or "table" use is estimated to be over 3 million tons and October is the month when many important varieties will be at their peak marketing period.

For the lunch box, for decorative desserts and salads, these large colorful firm reddish grapes are a good buy.

Halved and seeded, they make an attractive fruit salad with crisp fall lettuce. They may be served in chilled fruit mixtures for appetizers or desserts, or used in jellied molds made with fruit juice.

Get Lucky!
Get Quality Premiums
Free For Coupons

Get Lucky!

Get this Fluted Salad Bowl, 9½" diameter, American ware. Flared decoration in green, blue or red. Can be used for salads, fruits or vegetables.
Yours for only 100 coupons.

Get This 5-in-1 Baking Pan. Durable baked enamel in attractive maroon finish. Capacity with cover, 13" x 7½" x 4⅛". Wonderful for baking, roasting—for chilling, storing or keeping foods warm.
Yours for only 170 coupons.

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New, Creamy-White OCTAGON TOILET SOAP The soap with the fragrance of flowers. Get Lucky—get a coupon on every wrapper.
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Beautiful, useful premiums FREE for coupons, at any of these Octagon Premium Stores or Distributors.

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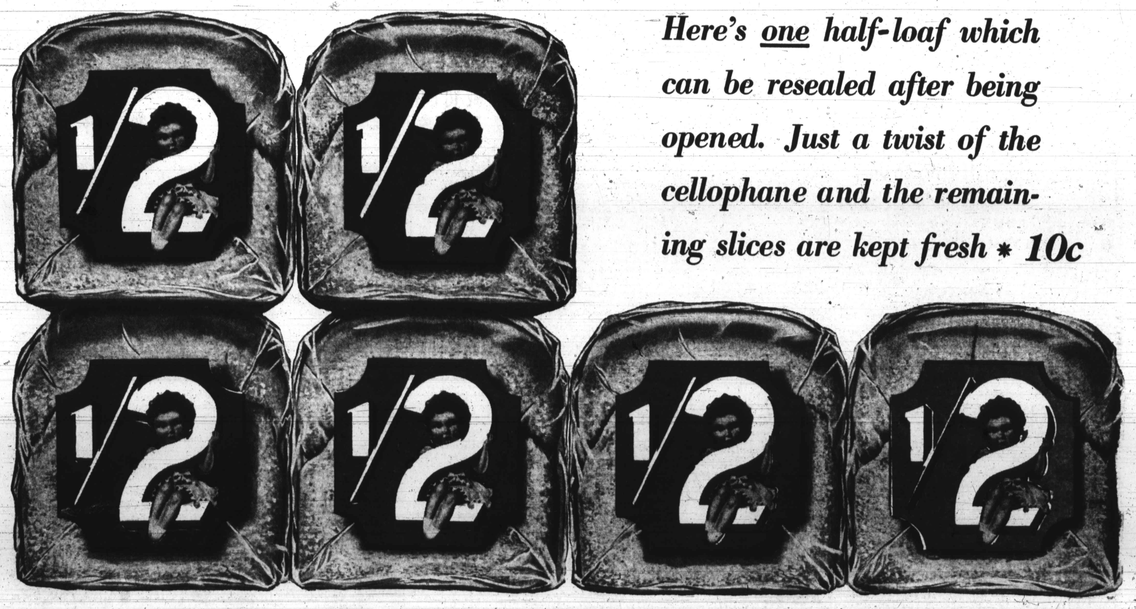
WISE SHOPPING with Susan Carter

When the recipe calls for baking powder, I've discovered my best bet is always CALUMET. For CALUMET Baking Powder is double acting and double DEPENDABLE. What I mean by that is that CALUMET lifts and lightens baked treats twice. Yes, CALUMET goes to work once in the mixing bowl . . . and once again in the oven's heat. That way, anything I bake—or you bake either—for that matter—is protected against baking failure all the way. CALUMET, you see, insures baking success . . . whether you're baking cakes, waffles, biscuits, muffins or some other homebaked delight. So next time you bake, be sure to use CALUMET, America's Quality Baking Powder. It's double-dependable! You can count on CALUMET!

I CAN'T STOP SINGING the praises of Black and White Bleaching Cream for lighter, smoother, softer skin. This famous cream is now 3 times stronger than before. Its "Special ingredient" works directly on the color in your skin—and the direct bleaching action goes right into the layer in your skin where skin color is regulated. Yes, Black and White Bleaching Cream's amazing action—a result of regular dropping twice a day as directed—will help you have shades lighter, smoother, softer skin beginning in just 7 days. Modern science knows no faster method of lightening skin. For thrilling results, take my advice and try a jar of Black and White triple strength Bleaching Cream today!

DON'T GIVE UP! If you're forever changing from one kind of coffee to another, trying to find the makings of a better cup of coffee, there's still hope. Maybe it's not the coffee. Perhaps you should "cream" your coffee with Carnation Evaporated Milk. Since Carnation is concentrated to the consistency of thick, rich cream—and even whips—it gives coffee a smoother, mellower flavor and a richer, more tempting color. More folks prefer Carnation in their coffee than any other brand of evaporated milk. Chances are you will, too. Next time you have coffee, fill your cream pitcher with extra rich Carnation, and see if I'm not right.

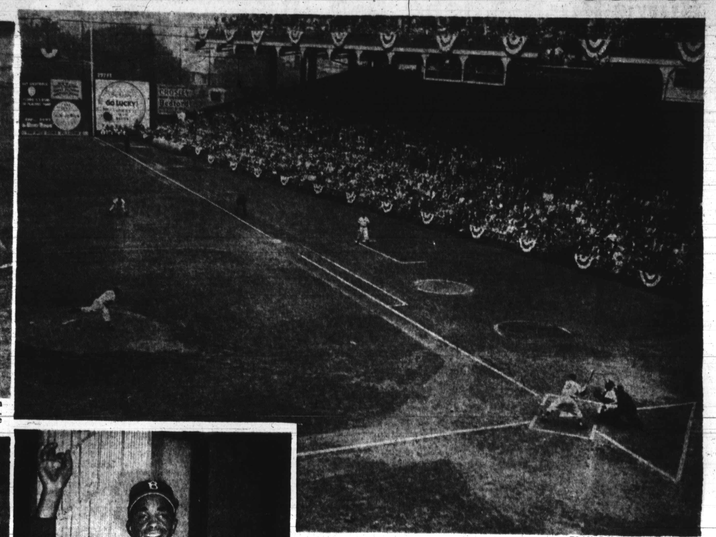
KOESTER'S *New* HALF-LOAF



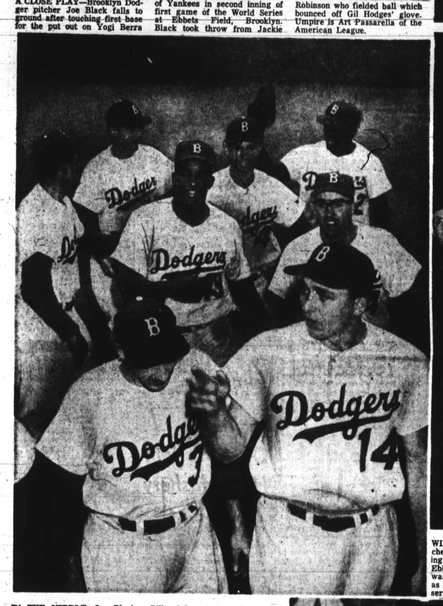
*Here's one half-loaf which can be resealed after being opened. Just a twist of the cellophane and the remaining slices are kept fresh * 10c*

Joe, Jackie, Roy Add Drama To World Series

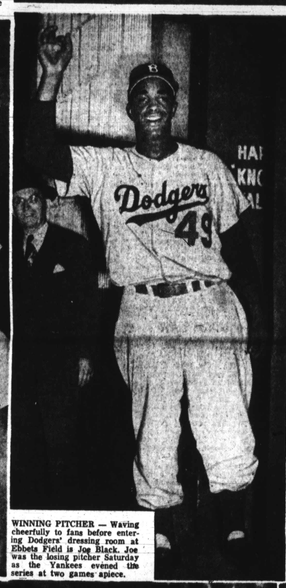
A CLOSE PLAY—Brooklyn Dodger pitcher Joe Black falls to ground after touching home plate for the put out on Yogi Berra of Yankees in second inning of first game of the World Series at Ebbets Field, Brooklyn. Black took throw from Jackie Robinson who fielded ball which bounced off Gil Hodges' glove. Umpire is Art Passarella of the American League.



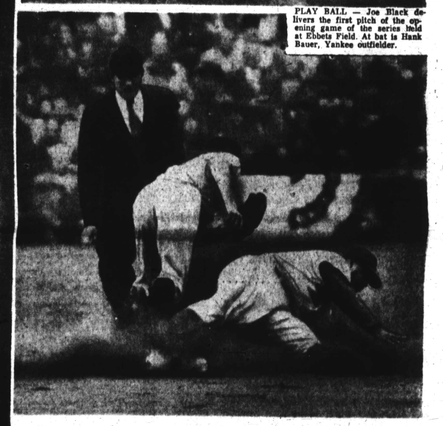
PLAY BALL — Joe Black delivers the first pitch of the opening game of the series held at Ebbets Field. At bat is Hank Bauer, Yankee outfielder.



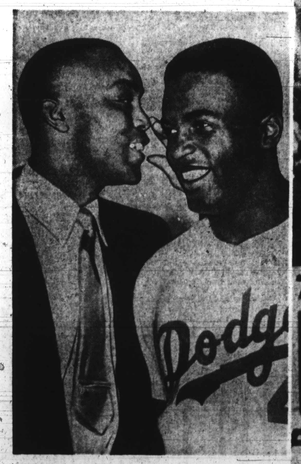
IN THE MIDDLE—Joe Black, center, is escorted off diamond by happy teammates after he pitched the Brooks to a 4 to 2 win over Yankees in first game of series. In front of Joe are Billy Cox (3) and Gil Hodges (14). Behind Hodges is Duke Snider. Behind Black's left shoulder is Andy Pafko and top right is Jackie Robinson. Others are unidentified.



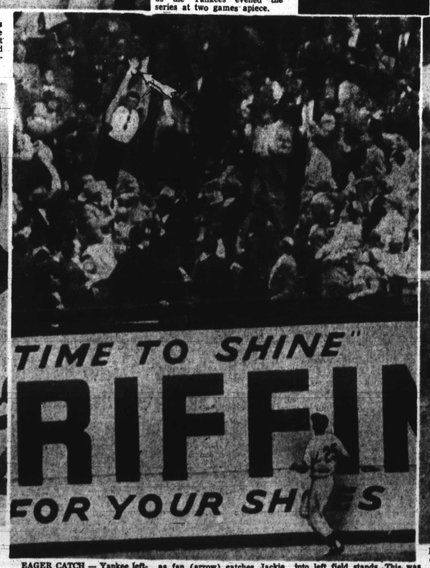
WINNING PITCHER — Waving cheerfully to fans before entering Dodgers' dressing room at Ebbets Field is Joe Black. Joe was the losing pitcher Saturday as the Yankees evened the series at two games apiece.



OUT DOWN—Roy Campanella of Dodgers, who was on base with a hit to right, is out on his attempt to steal second base in second inning of first game of series. Yankees' Billy Martin, second baseman, took the throw from catcher Yogi Berra. Umpire is Larry Goetz of National League.



CHEERFUL EARFUL — New York Giant outfielder Monte Irvin, left, congratulates Dodger second baseman Jackie Robinson in Dodger dressing room after series opener in which Robinson started things off with a stinging home run in second inning.



EAGER CATCH — Yankee left-fielder Irv Noren watches sadly as fan (arrow) catches Jackie Robinson's second inning homer into left field stands. This was the first homer of the series.

BIG JOLT — Jackie Robinson comes home to receive congratulations from teammate Roy Campanella (39) after cracking his first series home run in the second inning of the first game. Behind Robinson is Dodger batboy, Charley Digiovanna. Yankee catcher Yogi Berra, throws a new ball to his pitcher.