

Household Hints

For extra flavor in dark fruit cakes use cider or spiced fruit juices for the liquid.

When buttering sandwiches dip knife in hot water frequently and it will be much easier to spread the butter.

Wash apples with four as they will be distributed properly throughout the better or dough.

For a flavorful top coating for meat leaves, spread with a thin layer of chili sauce the last 30 minutes of the cooking period.

Spam is very tender and so easily injured by frost that care must be taken to cover them in the field against injury. They should be allowed to harden in the field and then should be removed from the vines without breaking the stems.

Grass stalks usually come out when saturated with land or other salt, then washed several hours later in warm running water.

If you have to stand a little while when you're cleaning your car, it's best to keep them covered in salt water so they won't darken.

Use two tablespoons of salt to a gallon of water. To help keep them in appetizers, salads or desserts from darkening, sprinkle them with a little orange, lime or grapefruit juice as soon as they are peeled and store in a cold place.

Chair cover is from back of car. It is made of medium weight material with a binding and the color around the bottom.

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Rural Folk Take to Sorghum Boiling, Ease Sugar Rationing

As old Dobbin remembers it, sorghum-syrup making isn't much fun, but it is a balanced tree trunk, with an ingenious root attached to urge him, pulling the cane over.

But whether Dobbin likes it or not, he and thousands of his fellows will be using the sweetener's root this fall in North Carolina. It's sorghum 'bain' and, in this year of sugar rationing, it means extra sweetening for many a Tar Heel farmhouse. Sorghum, grown throughout the state, is mostly used for silage for cattle, but this year, you can bet, more of it than ever before will find its way into the cane press.

Bugsy Syrup Boiling. Pull in Carolina the handle of a cane or more, or on trifling around a house-made press. An old-time cane came into the press, and it is a hot beet and a job.

This is immediately poured into big pans and cooked into a syrupy syrup which is cooled, jugged, and bottled, and stored against the winter's food needs.

Picture 2—Farm kids (and likely city ones) won't waste a minute in making their old favorites, "warp" notes.

Just take a good-sized beet and bore a hole in it with your finger and fill the hole with sorghum syrup.

Rich in sugar and abundant in iron, sorghum is assuming some of the importance of beet in the war-time diet when it was used plentifully in cooking. Old recipes have been hunted up and are now being revived. It should make many memories come to mind, not to mention sorghum-syrup, sorghum bread, cornmeal, gingerbread, popcorn balls, candied yams, molasses cakes, and just plain biscuits and butter. These are full of these old recipes.

Picture 3—B'N'N' T'N'N' into Long Sweeten'.

The sorghum is boiled into a thicker syrup and the from old-fashioned of the top. It is then put in jars or kegs and stored away for household use. The whole thing after the beet is made into a syrupy syrup which is cooled, jugged, and bottled, and stored against the winter's food needs.

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Who Said This???

1. Justice, sir, is the great interest of man on earth.

2. A friend is a great opiate.

3. In every man's writings, the character of the writer must be revealed.

4. The great end of life is not knowledge but action.

5. A new movement is not a stampede away from some old person.

(See answers below.)

AMERICA IN ACTION

\$71.72 A SECOND

WASHINGTON—At the rate of \$71.72 per second during an eight-hour work day, allocations or orders for army purposes are made to factories, according to recently released figures.

The war department has allocated an average of \$20,000,000 per day over a period of five weeks for which figures are available.

Amounts to \$2,382,711.97 per hour, \$14,145.30 per minute during an eight-hour work day.

By allocation is meant the assignment of orders to factories, mills and industries through letters and orders from the war department.

The money is spent for material which includes ammunition, small arms, artillery, tanks, combat vehicles, devices for controlling the fire of artillery, and projectiles for the army during the early stages of the war, it represents an appropriation of more than \$2,000,000,000 more than was available to the army during the entire period of our participation in the World War when, for the years of 1917, 1918, and 1919, \$7,238,122,683.32 was appropriated.

Figures indicating the amount of money allocated for use of U. S. forces alone, while not available, are presented in the appropriations which also include ordinance allocations for Allied armies.

Sea Gull Cricket Eaters

New Have Taste for Fish

LAKE CITY—The city's sea gulls are on probation for failing to uphold the dignity of their ancestors.

The birds have stripped all the goldfish from the pool around Sea Gull monument, dedicated to gulls who saved early Utah pioneers from a cricket invasion in 1867.

Officials said the pool would be restocked to give the gulls another chance to uphold the usefulness of the birds who had been fed.

The birds had been fed the fish and drops them into the pan of water. Number Three birds for the pieces of apple and meat eat them without using their hands. The first one through wins for him. (P.S. Plenty of towels are in order.)

Halfway Charades. Superlatives make perfect subjects for some good old-fashioned madmen. Write familiar superlatives on slips of paper and let the guests pick them from a hat. Then each one in turn must dramatize his superlative without speaking, while the others try to guess what he is doing. There will be much hilarity when someone tries to pantomime the belief that "an open umbrella in a house will bring death to the house within a year," or "if you try to see another person's wedding ring, you will never marry."

A Bean Says. This is good for a masquerade party before the guests have discovered each other's identity. As each "unknown" arrives, give him 20 beans and send him to guess the names of the other guests. For example, a Pirate guest may go up to the first Old Witch he sees and whisper, "A bean says you are Mary Jones." If the guest is correct, Mary Jones gives the Pirate one bean; if wrong, the Pirate must give the Witch a bean. This goes on until all the guests have arrived and everyone has had a fair chance to collect beans. Then find the winner with the most beans.

Apple Sauce. This is a modern version of apple bobbing and just as much fun. Divide the party into teams of three and give every team an apple, a paring knife and a large pan of water. At the signal, Number One on each team parries the apple and passes it on to Number Two. Who quarters it, cove the quarter.

FUN FOR YOUR FAMILY

By MISS ABIE CONDIT

These days of ghosts and goblins the most frequent topic of conversation is what to do.

"To guard against such a catastrophe, these institutions must foster the continued search for truth," he concluded.

Minute Make-Ups

By GABRIELLE

Brush your hair until it mops and crinkles! Comb through the vibrant hair with a little cologne, toilet water or your special hair lotion.

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Fire Prevention Every Day in Rural America

Although October 4 to 10 was officially designated as National Fire Prevention week, R. C. Krueger, extension agricultural engineer of Rutgers university, reminds farm owners that every day should be fire prevention day, especially during wartime.

"Farm fires inflict a national as well as personal loss," Krueger points out. "Replacement construction robs material, labor and money from the war effort."

Farm fire prevention requires constant vigilance to numerous details, but as a starting point for a complete safety program, Krueger makes the following comments and suggestions:

"Properly installed lightning rods are effective in preventing fire losses from lightning," he says. "Surveys show that from 30 to 37 buildings not rodged are destroyed for every building so protected."

"The annual barn loss from spontaneous ignition of stored hay is huge. Hay should burn less than 20 per cent moisture content for safe storage. It should be uniformly and evenly distributed over the mow area, and the hay fork bunches well picked apart."

"What to Do"

By PHYLIS BELMONT

Every day we are told to take good care of the things we have, because for the duration they cannot be replaced.

This means clean your carpet sweeper, your vacuum cleaner, and your electrical appliances frequently. Clean your toaster regularly with a special brush to remove accumulated crumbs. Defrost

your refrigerator regularly, and clean it thoroughly. Keep your washing machine and electric range in A-1 condition.

Take care of your doors and linoleum. Spray wax on your doors, and the finish will last longer.

Clean your screens with a small vacuum attachment and then brush them on both sides with kerosene. This will give them a rust resistant finish.

Polish your furniture frequently, and shift your furniture around to afford even wear. Change your rugs so they won't show worn spots, and air upholstered furniture in the sun.

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