FEAST OF FAT THINGS IS ULTIMATE IN PERFECTION

½ cup honey

flour

l egg, well beaten

2 cups pastry flour

1/2 teaspoon cinnamon

1/4 teaspoon nutmeg

1/4 teaspoon salt

tional).

applesauce

3/4 cup thick unswettened

1/2 teaspoon baking soda

1/2 teaspoon baking powder

OR 13/4 cups all-purpose

1 cup chopped raisins (op-

HOT WATER GINGERBREAD

teaspoon cinnamon

½ teaspoon cloves

21/2 cups pastry flour

½ teaspoon salt

F. for 60 minutes.

teaspoons ginger

1 cup boiling water

34 cup molasses

½ cup sugar

1/2 cup clarified beef drippings

OR 2 cups plus 2 table-

spoons all-purpose flour

Solomon spoke of "a feast of fat things' 'as being the ultimate in perfection. In more recent times, "living on the fat of the land" has been expressive of all the luxuries of living. In the modern way of life there are other classes of foods which are prized as highly as most types of

Of all edible fats, the fat of milk is considered the most delicate and therefore fresh cream and butter are preferred in many cases where fat is used. To make ly. Add honey, mixing well. Add from ten quarts of milk is re- sauce in which soda has been should occupy that part of Ko- tion as expressed through newsquired. The nursery rhyme says dissolved. Sift together the dry rea lying to the north. butter to make her batter better." Many a homemaker agrees with the idea and adds "a bit of butter" to vegetables, soups and for about 20 minutes. Makes 5 to the Soviet Union would consult and to point out the alleged ildesserts as well as batters be- 6 dozen. cause of the rich smoothness and flavor it imparts. Home economists say "Its better with but-

Nothing beats a topping of crunchy buttered crumbs on a casserole dish. Often such a topping makes the family forget that they are eating leftovers.

Another idea fo rtopping is used on biscuits. Use your favorite recipe for baking powder biscuits but substitute 1/2 cup cornmeal for 1/2 cup of the flour. melted butter, then in cornmeal, nately with the sifted dry ingre- censorship of the north. maple syrup, honey or jam.

Many types of fats have their uses in cooking. For deep frying it is essential that the fat should have a high smoking temperature. Lard, vegetable oils and vegetable shortenings are good for this purpose. Chicken or goose fat may also be used if the supply is sufficient. Beef and veal drippings and butter scorch too easily to be used for frying. Any of the edible fats may be used for sautesing . . . that is par-frying. The average homemaker, today, wastes the fat which is rendered out from roasts and buys shortening for the many cooking uses.

Beef dripping is usually too hard to use satisfactorily for anything but pan frying but if 2 cups of rendered beef fat are melted with 1 cup of pork fat or lard the resulting shortening will be soft and may be used for baking. Stirring the fat vigorously, several times during cool-

ing, makes it soft and smooth. The drippings from smoked pork may be used in making pastry for meat pies or in recipes such as gingerbread or spice cookies.

Suet is not a rendered fat but finely chopped suet gives a particular quality to steamed puddings and mincemeat.

Proper storage of fats is important. Butter is relatively perishable and absorbs odors readily, therefore, it should be kent closely covered in the refrigerator. Lard will keep alfost indefinitely if stored in the refrigerator and for a limited time if kept at room temperature. Shortenings (hydrogenated fats) may be satisfactorily kept in closed containers at room temperature.

Rendered household fats should be stored in a tightly covered crock, a tin container or an opaque jar in a cool dry place away from light.

The best method of measuring, say 1/2 cun of solid fat, it to fill your measuring cup 1/2 full with cold water, then add fat until the water measures 1 full cup. Be sure all the fat is completely submerged in the water while measuring. Pour off the water and the fat remaining is the exact amount needed.

SPICED DROP COOKIES 1/3 cup clarified smoked or fresh pork fat ½ cup brown sugar

NEW MILLS, Derbyshire England ()-Rev. T. L. Weatherhead wrote in the parish magazine that churchgeers are asked in the prayerbook to kneel down. "Nowhere," he says, 'are we bidden to slouch upon our rear



BLAME FOR WAR (Continued from page 1)

elsewhere, majority rule must prevail," Mr. Mawer said. "Domination is only bad when it comes through minority rule."

Stressing the activities of the Economic and Social Council of the UN as contact with races, Mr. Mawer reviewed the United Nations' Korean problem prior to present hostilities.

CAIRO AGREEMENT "In the Second World War, United States. United Kingdom and China agreed at Cairo that Korea be freed from foreign aomination. The Soviet Union adhered to the Cairo declaration. But for military expedi- ence. ency in the demilitarization of Cream fat and sugar thorough-

raisins to the creamed mixture. Union was clear from the start. of specious propaganda design-Drop by teaspoonsful on a greas- According to them only Com- ed to discredit the United States ed baking sheet. Bake at 375° F., munists were democratic and in the eyes of South Koreans gard to the formation of a na- forts at mediation. tional government for all Ko- "Elections in the north on rea," he maintained.

> be seen that but for the abortive Korean Democratic Front gathinvasion of South Korea in June, ering 99.6 per cent of the vote. the strong Soviet orienttation The formation of groups of of North Korea would have con- aimed troops totalling well over tinued-aided by the large So- 100,000 men came as a matter viet embassy staff in the North of course," the speaker indi-Korean capital.

"Meanwhile the Korean commission made efforts to contact Cream fat, add sugar slowly, the Soviet authorites in the When the dough is rolled and cut, add well-beaten egg. Mix boiling north but without success," said dip the tops of the biscuits in water with molasses. Add alter- Mr. Mawer, recounting strict

Bake as usual in a hot oven, 400° dients. Pour into a 9-inch greas- "A large majority of the Gen-F. and serve with butter and ed pan. Bake in a slow oven 300° eral Assembly decided that the commission should continue its

work and that, in particular, it should hold free elections in spring of 1948 and Syngman Rhee was established at Seoul as the head of the lawfully elected government of the Republic of Korea,

"Although not perfect, this government was returned as a result of an expression of the ly-prepared plan. will of the majority of the Korean people and as such was entitled to recognition. This was to secure by force what could panied at the piano in the singgiven by the United Nations General Assembly on December 12, 1948. It was declared that all members of the UN are bound by that decision and that no other government was in exist-

"Events in the Soviet zone in Japan it was agreed that United the north followed the usual States should occupy the south- pattern of absolute control of ern part of Korea to the 38th all social movements-suppresone pound of butter the cream egg and beat well. Add apple- parallel and the Soviet troops sion, then abolition of opposipapers and the like, all this "Betty Botter bought a bit of ingredients and add with the "The policy of the Soviet coupled with a violent program no other political groups in re- legality of United Nations ef-

> August 25, 1948, also followed Mr. Mawer continued: "It can the familiar pattern with the

> > "An honest understanding of the war-and do not be taken in by the Communist-inspired phrase, civil war," he warned, "must inevitably begin with the report of the Korean commission which reached the Security Council at its meeting

of September 4.

tives of North Korea have been Mrs. J. A. Rutherford accom-

And this we condemn," affirmed | 4 "It begins with these words: Mr. Mawer,

Korea. This was done in the The invasion of the Errich After a question period at the of Korea on June 25 by the end of the talk Mr. Mawer was armed forces of the North Ko- given a special vote of thanks rean authorities was an act of by the chairman, Mrs. Biackaby. been opened to cope with the rationing system here. warning and without provoca- welcomed a new member to the tion, in execution of a careful- local branch, Mrs. Gordon Graham, who has recently moved "From the start, the object here from Chilliwack.

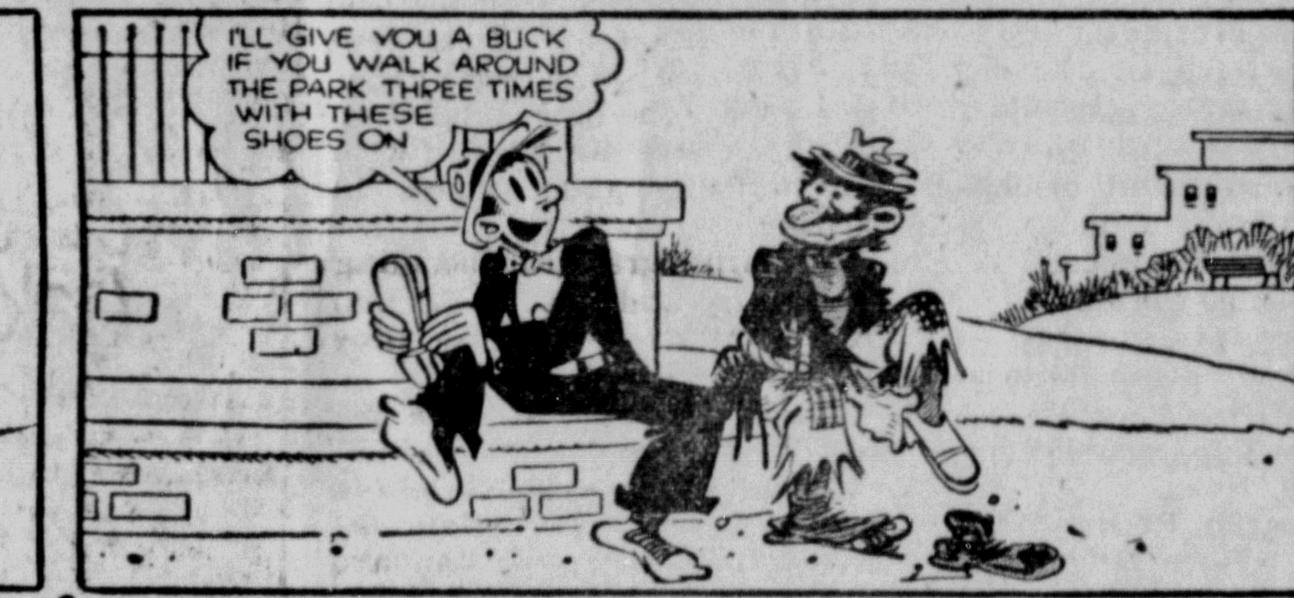














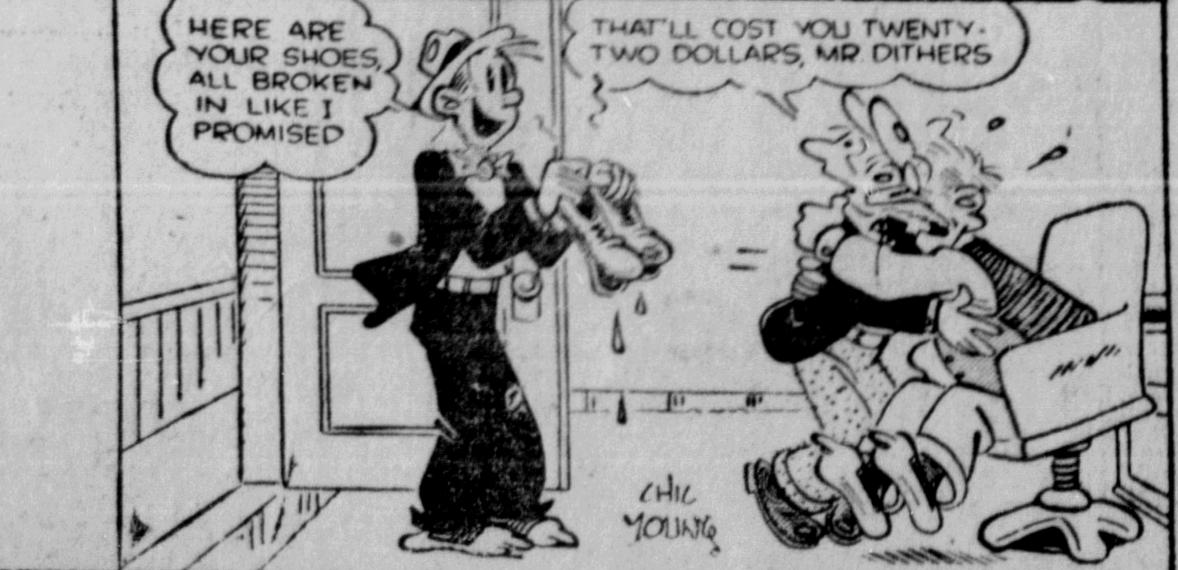














KINGSTON, Surrey, England increase in motoring (P)—Two extra court rooms have since gasoline was taken

not be gained by other means, ing of the national anthem.



MONTREAL, Dec. 7th. - She had wom a had

Prince Rupert Daily News

Thursday, December 7, 1950

wedding gowns, but the one that Spencer the most was, of course, her When lovely fashion-model Nina becam to James Locke, she designed her w herself. And she was a radiant bride petal-soft — sparkling and she keeps in way with extra-mild WOODBURY FACL the soap with the beauty-cream ingredient

Consecleaning For The Christmas Party Season? Here's some soda and water to sterilize. Because I know you'll

I'll mail one of these "wonder" sponges to you, together w



Do You Hate the condition of Has The State Of Your le your hands on washday? Do no-rinse chemicals make them rough and . red? Then take my - 37 advice and change ... gloriously clean and winte - and leaves your hands soft and white, too! You see, only Duz has this wonderful combination of rich, real soap and two

active detergents. That's why Duz has such amazing cleaning power -yet is so marvelously mild on hands. So why not do as so many women are doing today? For white white washes without red hands shange to Duz! You'll like it so much, I'd suggest you get a Giant Economy Size package. Try it for your next big wash - and see how wonderfully Duz does Everything!

Cold, Frosty Mornings call for breakfasts to

that smoo-oth, wide-awake breaklast treat that cooks to luscious digestibility in just five minutes of boiling. M-mmm!-it's so good -and so good for you-for it contains Iron necessary for good red blood- and Calcium and Phosphorus for diets deficient in these elements. And, remember, mother, hen you're buying ... the words 'Cream of Wheat" and the famil "Cream of Wheat" Chef on the package are both registered trademarks of The Cream o Wheat Corporation.

actual clinical tests.

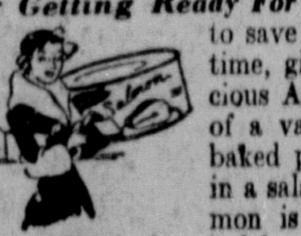
E-rrr! This Is Breath-Freezing Weather, isn't it? But hen forting thought . . . a piping hot cup of BOVRIL wil warm you up in no time! Yes. Bovril's always a welrome drink-and never more welcome than when thermometer's 'way down. That hearty, beefy-good flavour is a treat at any time of day-served in any way in soups, in stews and gravies . . . and, by the way!have you tried this? . . . For crisp, roasted potatoes with that real beefy flavour

mix I tablespoon of Bovril with a tablespoon of shorten-A puriect mid-winter recipe by Eileen Rodger, the Bovril dietic you goo-od meat flavour without the high cost of meat!

magnificent anything but delicious hose tempting Jell-O Pudding flavors - m-mmm! . . . Chocolate. Butterscotch, Caramel and Vanilla . . . and the Tapioca Trio -Chocolate, Orange Coconut and

Vanilla. And there are a "thousand-and-one" wonderful ways to serve economical Jell-O Puddings. Butterscotch Tarts, for instance -?. Simply prepare Jell-O Butterscotch Pudding according to directions. When cold, fold in 1/4 cup cream (whipped) - 1/4 cup chopped pecans - and chill in baked tart shells. It's an "Encore" dessert if ever I've seen

What's Your Husband Looking So Pleased About? It's crusty Corn Bread that tickles his taste and delights his appetite. He's so busy gobbling it up that hasn't time to ask you how you made it. secret is simple . . . the recipe's right on the package of QUAKER CORN MEAL. And since your Corn Bread is such a huge husband-success, why not try the other recipes on the same package, too? There wonderful one for Hasty Pudding - and one for Golden Corn Muffins that fairly melt in your h Yes, Quaker Corn Meal gives all your cooking a delight flavour. And it's better than bread or cracker crumbs for bre oysters, fish or cutlets.



Busy Getting Ready For Christmas? Well, here's one wondering to save time and money on food AND, at the baked potatoes in crunchy pastry mon is "luxury food" that

budget! Rich in vital food elements, every pound of it gives you a last tasty morsel. Ask your grocer tomorrow for A.B.C. Brand Co. or A.B.C. Brand Fancy Pink Ready-to-serve from wonderfully tery, hot or cold-and so economicall



pury, you see, is made by skin scientists who add a face cream ins icut—a rich, softening oil—to every cake! This beauty oil is in to help replace the natural oils you wash away. Try Woodh Soap and see how much softer Woodbury's mild lather leaves complexion! And use Woodbury Soap in your bath, too-ior il

that will do just about every cleaning job you car think of-from washing windows to waxing floors and polishing furniture! What is it? It's that grand new, brand new C-I-L SPONGE. Soft as velvet when wet it's kind to your hands and the finest finishes. An it's so easy to keep clean! . . . just boil in baking love the new C-I-L Sponges, I'd like to send you one! If you'll simply write to me-Barbara Brent, 1411 Crescent St., Montreal, P.Q.—enclosing 10c in coin or postage

"Ohs" And "Ahs" will echo through your home on Christmas y

powered by the famous Meter-Miser. And every genuine Fr made by General Motors. There's not a minute to lose. Frigidaire Dealer today.

ture been a lately? Then here's the anglow 'n' gleam like satin! If wonderful polish. And one of things I like most about it s And speaking of polishing protecting . . . you'll be the with Lin-X Paste Waz (59c) hardwood floors and Lin-X Slip Self-Polishing Waz (59e) linoleum, composition of m tile floors. You'll find Lingrocery, hardware and departs stores everywhere.

A Word To The Wise

Yes, prompt, efficient reliefit's yours for pennies! The & Economy Family-Size Bott 36 Anohist tablets costs you about 3c per tablet! So be pared - get Anohist from favorite druggist today! I alike. They vary greatly is formance. Anohist is the en tamine formula recommende family use because of its succe

You'll Have Lots More Time side Your Ki

Cooked Macaroni in Sauce with Cheese.