

HOUSEKEEPING

FEAST OF FAT THINGS IS ULTIMATE IN PERFECTION

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 fat.

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 one pound of butter the cream from ten quarts of milk is required. The nursery rhyme says "Betty Botter bought a bit of butter to make her batter better." Many a homemaker agrees with the idea and adds "a bit of butter" to vegetables, soups and desserts as well as batters because of the rich smoothness and flavor it imparts. Home economists say "It's better with butter."

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 for topping is used on biscuits. Use your favorite recipe for baking powder biscuits but substitute $\frac{1}{2}$ cup cornmeal for $\frac{1}{2}$ cup of the flour. When the dough is rolled and cut, dip the tops of the biscuits in melted butter, then in cornmeal. Bake as usual in a hot oven, 400° F., and serve with butter and 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 sautéing. 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 cooling, 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 kept closely covered in the refrigerator. Lard will keep almost 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 $\frac{1}{2}$ cup of solid fat, is to fill your measuring cup $\frac{1}{2}$ 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
 $\frac{1}{2}$ cup clarified smoked or fresh pork fat
 $\frac{1}{2}$ cup brown sugar

NEW MILLS, Derbyshire England ©—Rev. T. L. Weatherhead wrote in the parish magazine that churchgoers are asked in the prayerbook to kneel down. "Nowhere," he says, "are we bidden to slouch upon our rear portion."

- $\frac{1}{2}$ cup honey
- 1 egg, well beaten
- $\frac{3}{4}$ cup thick unsweetened applesauce
- $\frac{1}{2}$ teaspoon baking soda
- teaspoon baking powder
- 2 cups pastry flour
- OR $\frac{3}{4}$ cups all-purpose flour
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{4}$ teaspoon nutmeg
- $\frac{1}{4}$ teaspoon salt
- 1 cup chopped raisins (optional).

Cream fat and sugar thoroughly. Add honey, mixing well. Add egg and beat well. Add applesauce in which soda has been dissolved. Sift together the dry ingredients and add with the raisins to the creamed mixture. Drop by teaspoonsful on a greased baking sheet. Bake at 375° F. for about 20 minutes. Makes 5 to 6 dozen.

HOT WATER GINGERBREAD

- $\frac{1}{2}$ cup clarified beef drippings
 - 1 egg
 - $\frac{3}{4}$ cup molasses
 - $\frac{1}{2}$ cup sugar
 - 1 teaspoon cinnamon
 - $\frac{1}{2}$ teaspoon cloves
 - 2 teaspoons ginger
 - $\frac{2}{3}$ cups pastry flour
 - OR 2 cups plus 2 tablespoons all-purpose flour
 - $\frac{1}{2}$ teaspoon salt
 - 1 cup boiling water
- Cream fat, add sugar slowly, add well-beaten egg. Mix boiling water with molasses. Add alternately with the sifted dry ingredients. Pour into a 9-inch greased pan. Bake in a slow oven 300° F., for 60 minutes.

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 domination. The Soviet Union adhered to the Cairo declaration. But for military expediency in the demilitarization of Japan it was agreed that United States should occupy the southern part of Korea to the 38th parallel and the Soviet troops should occupy that part of Korea lying to the north.

"The policy of the Soviet Union was clear from the start. According to them only Communists were democratic and the Soviet Union would consult no other political groups in regard to the formation of a national government for all Korea," he maintained.

Mr. Mawer continued: "It can be seen that but for the abortive invasion of South Korea in June, the strong Soviet orientation of North Korea would have continued—aided by the large Soviet embassy staff in the North Korean capital.

"Meanwhile the Korean commission made efforts to contact the Soviet authorities in the north but without success," said Mr. Mawer, recounting strict censorship of the north.

"A large majority of the General Assembly decided that the commission should continue its

work and that, in particular, it should hold free elections in Korea. This was done in the 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 will of the majority of the Korean people and as such was entitled to recognition. This was given 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 existence.

"Events in the Soviet zone in the north followed the usual pattern of absolute control of all social movements—suppression, then abolition of opposition as expressed through newspapers and the like, all this coupled with a violent program of specious propaganda designed to discredit the United States in the eyes of South Koreans and to point out the alleged illegality of United Nations efforts at mediation.

"Elections in the north on August 25, 1948, also followed the familiar pattern with the Korean Democratic Front gathering 99.6 per cent of the vote. The formation of groups of armed troops totalling well over 100,000 men came as a matter of course," the speaker indicated.

of September 4. "It begins with these words: 'The invasion of the Republic of Korea on June 25 by the armed forces of the North Korean authorities was an act of aggression initiated without warning and without provocation, in execution of a carefully-prepared plan.'"

"From the start, the objectives of North Korea have been to secure by force what could not be gained by other means.

And this we condemn," affirmed Mr. Mawer. After a question period at the end of the talk Mr. Mawer was given a special vote of thanks by the chairman, Mrs. Blackaby. The president of the club also welcomed a new member to the local branch, Mrs. Gordon Graham, who has recently moved here from Chilliwack. Mrs. J. A. Rutherford accompanied at the piano in the singing of the national anthem.

FRESH
because you like 'em so!

Kellogg's CORN FLAKES

Sweet-toasted fresh, because folks eat Kellogg's Corn Flakes fast as we make 'em! Get your bargain in goodness, Kellogg's Corn Flakes.

MOTHER KNOWS BEST!

KINGSTON, Surrey, England increase in motorizing... Two extra court rooms have since gasoline was taken been opened to cope with the rationing system here.

Barbara Brent's BUYS AND WHY
A WEEKLY INFORMATION SERVICE

MONTREAL, Dec. 7.—She had worn a wedding gown, but the one that thrilled her was the most was of course, her very own. When lovely fashion-model Nina became engaged to James Locke, she designed her wedding dress—soft—sparkling... and she chose the soap with the beauty-cream ingredients... a rich, softening oil to every case! This beauty oil in Soap and see how much softer Woodbury's mild lather cleans complexion! Use Woodbury Soap in your bath, too—just 10¢ a cake.

Do you hate the condition of your hands on wash-day? Do no-rinse chemicals make them rough and red? Then take my advice and change to DIZ—quick! Diz gets your wash-gloves gloriously clean and white—and leaves your hands soft and white, too! You see, you Diz has this wonderful combination of rich, real soap and two active detergents. That's why Diz 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—change to Diz! 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 Diz does Everything!

Has The State Of Your Furniture been a worry to you lately? Then here's the answer to your problem... DIZ-X NO STAINING FURNITURE POLISH will make your finest furniture gleam like satin! It'll stick at all, I've found, to furniture look like new with wonderful polish. And one of things I like most about it is it does three good jobs at once! It cleans—polishes—and it protects your furniture. And speaking of polishing protecting... you'll be glad with Diz-X Paste Wax (20¢) hardwood floors and Linoleum, composition or tile floors. You'll find Diz-X grocery, hardware and department stores everywhere.

Cold, Frosty Mornings call for specially good breakfasts to get that sleepy-head family out of bed. That's why I suggest "CREAM OF WHEAT"—that smooth, wide-awake breakfast treat that cooks to luscious digestibility in just five minutes of boiling. Mmmmm—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, when you're buying... the words "Cream of Wheat" and the familiar "Cream of Wheat" Chef on the package are both registered trademarks of The Cream of Wheat Corporation.

Err! This Is Breath-Freezing Weather, isn't it? But here's a fortifying thought... a piping hot cup of BOVILL will warm you up in no time! Yes, Bovill's always a welcome drink—and never more welcome than when the thermometer's way down. That hearty, beefy-good flavour in 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?...

Fer crisp, roasted potatoes with that real beefy flavour mix 1 tablespoon of Bovill with a tablespoon of shortening or bacon dripping and 1 cup of boiling water. Pour this mixture over peeled potatoes in a roasting pan, and cook in a moderate oven until done, turning potatoes frequently. A perfect mid-winter recipe by Eileen Rogier, the Bovill dietitian. You gooo-oo meat flavoured without the high cost of meat!

I feel just a little guilty when I'm given all the credit for my JELL-O PUDDING desserts. Because, though they look so magnificent, they're wonderfully easy to make—and it's impossible to make them anything but delicious! Those tempting Jell-O Pudding flavors—m-mmm!... Chocolate, Butterscotch, Caramel and Vanilla... and the Tropic 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—they couldn't be simpler to make... Simply prepare Jell-O Butterscotch Pudding according to package directions. When cold, fold in $\frac{1}{4}$ cup cream (whipped)— $\frac{1}{2}$ cup chopped pecans—and chill in baked tart shells. It's an "Encore" dessert if ever I've seen one!

What's Your Husband Looking So Pleased About? It's that crusty Corn Bread that tickles his taste and delights his appetite. He's so busy gobbling it up that he hasn't time to ask you how you made it. But the 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— and one for Golden Corn Muffins that fairly melt in your mouth. Yes, Quaker Corn Meal gives all your cooking a delightful flavour. And it's better than bread or cracker crumbs for oysters, fish or cutlets.

Busy Getting Ready For Christmas? Well, here's one wonderful way to save time and money on food AND, at the same time, give yourself a real taste treat! Just try delicious A.B.C. BRAND SALMON in a casserole of a variety of delicious ways—or served as baked potatoes—in crunchy, Truly, A.B.C. Brand Salmon is a hot melt in your mouth "luxury food" that will help stretch your mon "luxury food" every pound of it gives you a pound of nourishment. There's no waste— for all of it is good to eat last night. Ask your grocer tomorrow for A.B.C. Brand Salmon or A.B.C. Brand Easy Pick Ready-to-serve from the tin, it's wonderfully easy, hot or cold—and so economical!

BLONDIE
by CHIC YOUNG

I'M FROM THE SHOE STORE... HERE ARE MR. DITHERS' NEW SHOES.

THAT'S HIM IN THAT OFFICE.

OW—THEY'RE TOO TIGHT... THEY'RE KILLING ME!!

I'LL BE HAPPY TO BREAK THEM IN FOR YOU, MR. DITHERS.

I LIKE TO DO FAVORS FOR PEOPLE... ESPECIALLY MY BOSS.

BAGWOOD DEAR BOY, YOU ARE A JEWEL... I LOVE YOU AS MUCH AS I LOVE MY OWN SON.

I'LL GIVE YOU A BUCK IF YOU WALK AROUND THE PARK THREE TIMES WITH THESE SHOES ON.

OH, NO—I CAN'T DO IT... YECOW... THESE SHOES MUST'VE BEEN MADE FOR CINDERELLA.

I'LL TAKE THEM HOME AND SEE WHAT I CAN DO WITH THEM.

OH, ME POOR POOR LITTLE FEET.

FIRST WE'LL SOAK THEM IN HOT SOAPY WATER.

AND THEN POUND THEM SOFT WITH THIS MALLET.

WE'LL STRETCH THEM WITH THESE ICE TONGS.

I'LL POUR OLIVE OIL ON THEM.

PULL.

AH...THEY'RE JUST AS SOFT AND COMFORTABLE AS KID GLOVES... MR. DITHERS WILL BE SO HAPPY.

MR. DITHERS, I BROUGHT YOU THE WRONG SHOES. HERE ARE THE ONES YOU BOUGHT.

OH, NO, NO!

HERE ARE YOUR SHOES, ALL BROKEN IN LIKE I PROMISED.

THAT'LL COST YOU TWENTY-TWO DOLLARS, MR. DITHERS.

THIS IS THE BEST WAY TO BREAK IN A PAIR OF SHOES.

USE WANT ADS
TO RENT
SELL
BUY
TRADE
ETC.