



**HORSE-PLAY NOW WHERE IL DUCE RANTE**—When Il Duce ruled Italy, he banned festivities of all types, especially when students wanted to do a little horse play in college. Now that he has passed to the land of the unknown and not being missed, the Italian students come out in their antics anytime they please. Above is a typical scene of student "nuttness." They are cavorting in a baby carriage in front of the famous balcony where the former dictator harangued his Blackshirts, on the Piazza Venezia.

## Seasonable Ideas for Housekeepers

### GOOD TOAST CAN BE PUT TO MANY TASTY AND INTERESTING USES

The expression "warm as toast" means the acme of comfort. Unfortunately such perfection is not always attained in the toast served.

For good toast the bread should be given just enough heat to turn it golden brown, not a streaky black and white. Toast should be fresh and warm when served, to comply with that idea of complete contentment.

Toast is considered an integral part of the average breakfast. Probably there are two reasons for this, first is the ease of preparation, second is because of the warmth. Toast is just as acceptable at other meals as at breakfast.

Small amounts of fowl, fish, and meat or vegetables in cream sauce or tomato sauce, poured over slices of golden toast makes a delicious luncheon or supper dish. If the consistency of the creamed mixture is slightly thicker, toast fingers or points may be used as a garnish with good effect.

Home economists have many good ideas and recipes for dishes using toast.

A quick and toothsome pie may have a toast crust. Slices of bread cut in large triangles to simulate pieces of pie are buttered, sprinkled with sugar and spice and placed on top of canned fruit in a pie plate. The pie is baked in a hot oven 425 degrees F., for 20 minutes or until fruit is hot and bread is crisp and golden brown.

#### Tomato French Toast

- 2 eggs
- 1/2 teaspoon salt
- 1/4 teaspoon paprika
- 1/2 cup condensed tomato soup

- 6 slices of bread
- Chopped parsley
- Beat eggs until light, add salt, paprika and tomato soup, blending well. Cut crusts from bread and dip in tomato mixture. Fry slices in hot fat until golden brown. Serve piping hot. Garnish with chopped parsley. Six servings.

#### Mushroom Creole Eggs

- 3 hard-cooked eggs
- 3 tablespoons chopped onion
- 1 tablespoon fat
- 2 1/4 cups tomato juice (20-oz. can)
- 1 can mushroom soup (approx. 1 cup)
- 1/2 teaspoon celery salt
- 1/4 cup chopped green pickle
- 1/2 teaspoon Worcestershire sauce
- 1 tablespoon chopped pimiento
- 1/4 teaspoon paprika
- Salt and pepper

Cut eggs in quarter and arrange on toast. Brown onion in fat, add flour blending well. Add tomato juice and cook slowly 5 minutes. Add remaining ingredients and blend well. Pour sauce over eggs. Six servings.

#### Honey Cinnamon Toast

- One-quarter cup honey
- 1 to 2 tablespoons cinnamon
- Mix honey and cinnamon to-

### Timely Recipe

#### PRUNE CRANBERRY PIE

- 1 1/2 cups cooked prunes.
- 1/2 cup granulated sugar
- Few grains salt
- 2 teaspoons plain gelatin
- 1 tablespoon cold water
- 1 cup whipping cream
- 1 baked 9-inch pastry shell
- Molded cranberry sauce

Cut prunes from pits into very small pieces. Add sugar and salt and heat to boiling. Moisten the gelatin in cold water and stir into hot prunes; cool. Whip cream stiff and add to cooled prune mixture, blending lightly but thoroughly. Spread half of

together. Lightly butter 6 slices toast and spread with honey-cinnamon mixture.

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prune mixture in bottom of pastry shell, cover with layer of ture. Chill before serving. Serves 6 to 8.

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## Train Wreck, Dead Now 9

Fifty-five Injured In Ghastly Collision In Northern Quebec

MONTREAL (AP)—A Canadian National Railways spokesman said today that a new check of casualties in yesterday's train wreck near Parent showed the number of dead nine—one employee and eight passengers.

"The line is now being cleared and that is the official toll,"

the spokesman said, adding that this new check indicated that earlier reports that the death toll might be higher were unfounded.

The official list, as issued by the Canadian National Railways, of the casualties of the collision, which occurred at the little flag station of Wykes, near Parent, included fifty-five injured. Reports filtering through from the scene indicate that three of these were severely hurt and they are being flown to Quebec City.

The collision occurred at 6:05 yesterday morning in Quebec's bleak northland 250 miles northwest of Quebec on the Canadian National's transcontinental line.

Witnesses said that the weather was overcast when the crack express plowed into the rear of a local which was stalled on a curve. The steel sleeper at the rear of the stalled train telescoped into the car ahead. All the dead were, apparently, passengers in that coach.

The local, No. 11, was bound from Quebec to Cochrane and was already an hour-and-a-half late when it pulled to a stop on the curve at Wykes while the express train was running only ten minutes behind schedule.

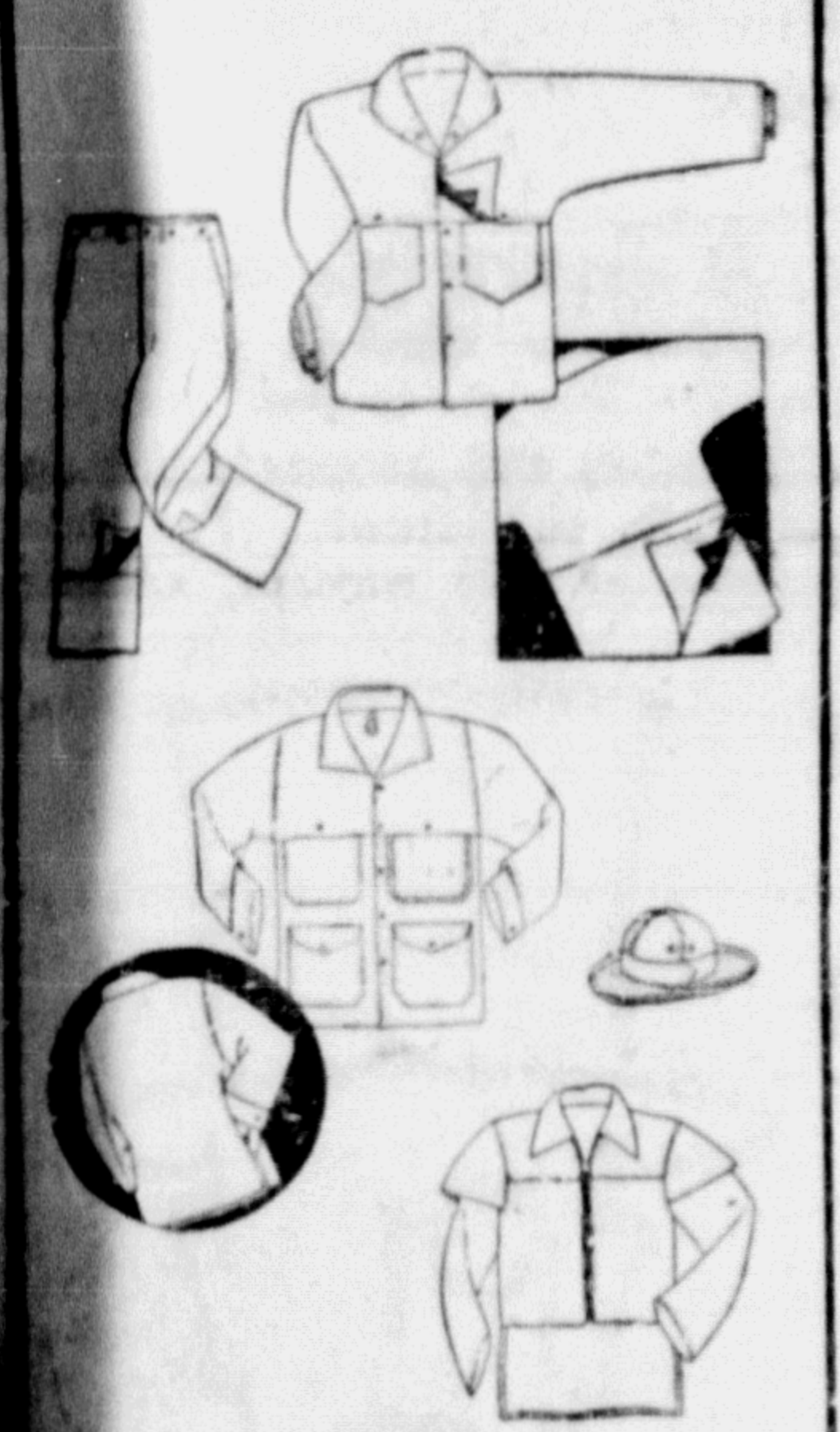
Apparently, the local had de-

veloped locomotive trouble and Signalman Marcel Paulin went back to place a warning torpedo on the track ahead of the curve. Before he could do so the express roared down the line and crashed into the stalled train. The temperature was 35 below zero.

### Railway Collision In Southern State

NASHVILLE, Tennessee (AP)—Three persons were reported slightly hurt when the Humming Bird, fast northbound Louisville-Nashville passenger train, crashed into the rear end of a freight near Wales, Tennessee, south of here at midnight. The locomotive and five cars were derailed.

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# SOLVE YOUR MENU PROBLEMS with These DAILY APPLE DISHES

JUICY MCINTOSH RED APPLES from the OKANAGAN VALLEY offer opportunities for tasty, tempting dishes. APPLE SALADS - APPLE PUDDINGS - APPLE SAUCE BAKED APPLES Let these recipes remind you of the many delicious ways in which APPLES can be used in salads and desserts.

**MONDAY Apple Crisp**  
YIELDS SIX SERVINGS

6-8 McIntosh Apples 1/4 cup flour  
1/4 cup brown sugar 1/4 teaspoon salt  
1/4 cup butter.

Combine 1/2 cup sugar with flour and salt. Work in butter with finger tips until crumbly. Wash and peel apples, slice thinly. Place in buttered baking dish, sprinkle with 1/4 cup sugar. Add cinnamon, if desired. Spread crumbly mixture over apples and pat smooth. Bake in moderate oven (375° F.) for 30 to 40 minutes, until apples are tender and crust is crisp and lightly browned. Serve warm with cream.

**Okanagan Salad**  
YIELDS SIX SERVINGS

6 McIntosh Apples  
1/2-3/4 cup salad dressing  
1/4-1/2 cup chopped walnuts.

Wash and quarter apples. Dice without peeling. Toss with salad dressing to prevent discoloration. Arrange in a salad bowl or on individual plates. Garnish with chopped walnuts.

**Apples are Good to Eat with...**

Cheese of all kinds.  
Walnuts and salted nuts.  
Nut bread or brown bread.  
Peanut butter sandwiches.  
Fruit cake and ginger bread.  
Raisins, figs, dates.  
Milk.  
Popcorn.  
Salted Wafers.

**TUESDAY Apple Pandowdy**  
YIELDS SIX SERVINGS

Place layers of thinly sliced peeled McIntosh Apples in a greased baking dish. Sprinkle each layer with sugar and cinnamon. Dot with butter. layer with sugar and cinnamon. Dot with butter. When dish is filled, cover with a baking powder biscuit dough. Make several slashes to permit escape of steam. Bake in hot oven, 30 to 40 minutes, or until crust is done and apples are tender. Serve hot or cold with a custard sauce.

**THURSDAY Apple, Carrot and Raisin Salad**  
YIELDS SIX SERVINGS

3 McIntosh Apples 1/2 cup raisins  
1/2 cup carrot strips 1/2 cup salad dressing.

Wash and cut unpeeled apples into small dice. Add carrot strips. Toss together lightly with salad dressing and raisins. Arrange in salad bowl and serve with as little delay as possible.

**WEDNESDAY Apple Pie**

4-6 McIntosh Apples 1/4 teaspoon salt  
1/2 cup sugar (white or brown) Pastry for 2 crusts  
1 tablespoon butter.

Make pastry. Roll out 1/2 for bottom crust. Line a deep pie pan. Chill pastry. Wash, peel and slice apples. Add sugar, salt and cinnamon. Mix well. Place apples over pastry. Roll out top crust and cut a few slits to allow steam to escape. Moisten edge of bottom crust with water. Place top crust over apples. Trim edges, leaving 1/2 inch for overhang. Tuck this edge in between under-crust and pan. Crimp or flute edges to prevent overflow of syrup. Bake at 400° F. for 10 minutes. Reduce heat to 350° F. and continue baking until apples are tender, 25 to 30 minutes.

**FRIDAY Steamed Apple Pudding**  
YIELDS FIVE SERVINGS

6 McIntosh Apples 2 teaspoons baking powder  
1/2 cup sugar 1/2 teaspoon salt  
1 cup flour 2 tablespoons butter  
1/2 cup milk

Wash, peel and slice apples. Add sugar. Place in buttered baking dish. Mix other ingredients as for tea biscuit. Spread over apples. Steam 35 minutes. Turn on a hot plate so that apples are on top. Serve with cream.

**SATURDAY Apple Sauce**

8-10 McIntosh Apples Sugar to taste.

Wash and cut apples into quarters but do not peel. Place in saucepan and add a little water. (January apples will require more water than October apples.) Cover tightly. Stew apples until tender. Put apple sauce through a strainer and return to saucepan. Add sugar to taste and boil for 3 minutes longer. Chill and serve. Apple sauce is ideal for week-end use. If kept covered in the ice-box, it does not dry out or lose its flavor.

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