

Spender\$



R. H. Adams (top) who has just retired as purchasing agent of the Union Pacific after 37 years of service with the railroad. He will devote his time to private business in southern California and the Middlewest.

Charles A. Keeble (bottom), assistant purchasing agent, has been appointed by E. L. Fries, general purchasing agent, to succeed Adams

Veteran Agent Of U. P. Retires

Veteran purchasing agent of the Union Pacific railroad for the past decade, Robert H. Adams, has retired after 37 years of active service.

He has been succeeded by Charles A. Kebele, his assistant, who joined the Union Pacific 19 years ago. Announcement of the change was made by E. L. Fries, general purchasing agent.

Adams was appointed purchasing agent in 1901 for the Empire Construction Company which was formed to build the old San Pedro, Los Angeles and Salt Lake railroad, which is now part of the Union Pacific. In 1903 he joined the purchasing department of the Union Pacific. On January 1, 1930, he was promoted to purchasing agent of the railroad with headquarters in Los Angeles

Keeble is a graduate of Franklin high school and an alumnus of Oc-

cidental College. He began his railroad career with the Union Pacific in 1918 and is one of the youngest department heads on the system.

TESTED RECIPE

—By Frances Lee Barton—

PSYCHOLOGISTS, as you know, urge married couples to seek periodic vacations from one another just to keep life's grandest relation from becoming humdrum. So, too, inveterate "marmaladers" who want always to appreciate the wonderful morning taste experience that accompanies toast and marmalade, would do well occasionally to vary the old standby, like this:



Blackberry Marmalade

3 cups (1½ lbs.) prepared fruit; 5 cups (2¼ lbs.) sugar; ½ bottle fruit pectin.

To prepare fruit, peel off yellow rind of 1 orange and lemon with sharp knife, leaving as much of white part of fruit as possible. Put yellow rinds through food chopper; add ½ cup water and ½ teaspoon soda, bring to a boil, cover, and simmer 10 minutes. Cut off tight skin of peeled fruit and slip pulp out of each section. Add pulp and juice to cooked rind. Crush or grind about 1 quart fully ripe blackberries. Combine with orange mixture.

Measure sugar and prepared fruit into large kettle, filling up last cup with water if necessary. Mix well and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil gently 5 minutes. Remove from fire and stir in bottled fruit pectin. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot marmalade at once. Makes about 8 glasses (6 fluid ounces each).

FALL fruits are here, ladies, blue grapes are at their peak and early apples are dropping in the orchards. For those of us who can't seem to work enough of these fruits into our menus, I know a grand way to take maximum advantage of nature's favorite fall fruit offering; use them both together in this delicious oven-baked



Grape Apple Pudding

2½ cups sliced tart apples; 2 tablespoons lemon juice; 1 cup hot grape juice; 1 cup hot water; 6 tablespoons quick-cooking tapioca; 1 cup sugar; ½ teaspoon salt; 3 tablespoons melted butter.

Place apples in greased baking dish, add lemon juice, grape juice, and water, and bake, covered, in moderate oven (375° F.) 15 minutes, or until apples are partially cooked. Mix together quick-cooking tapioca, sugar and salt, and sprinkle over apples. Add butter and mix well. Continue baking, uncovered, 30 minutes, stirring well after first 5 minutes, then every 10 minutes, and again when removing from oven. Stir occasionally while cooling. - Serve cold. - Serves 6.

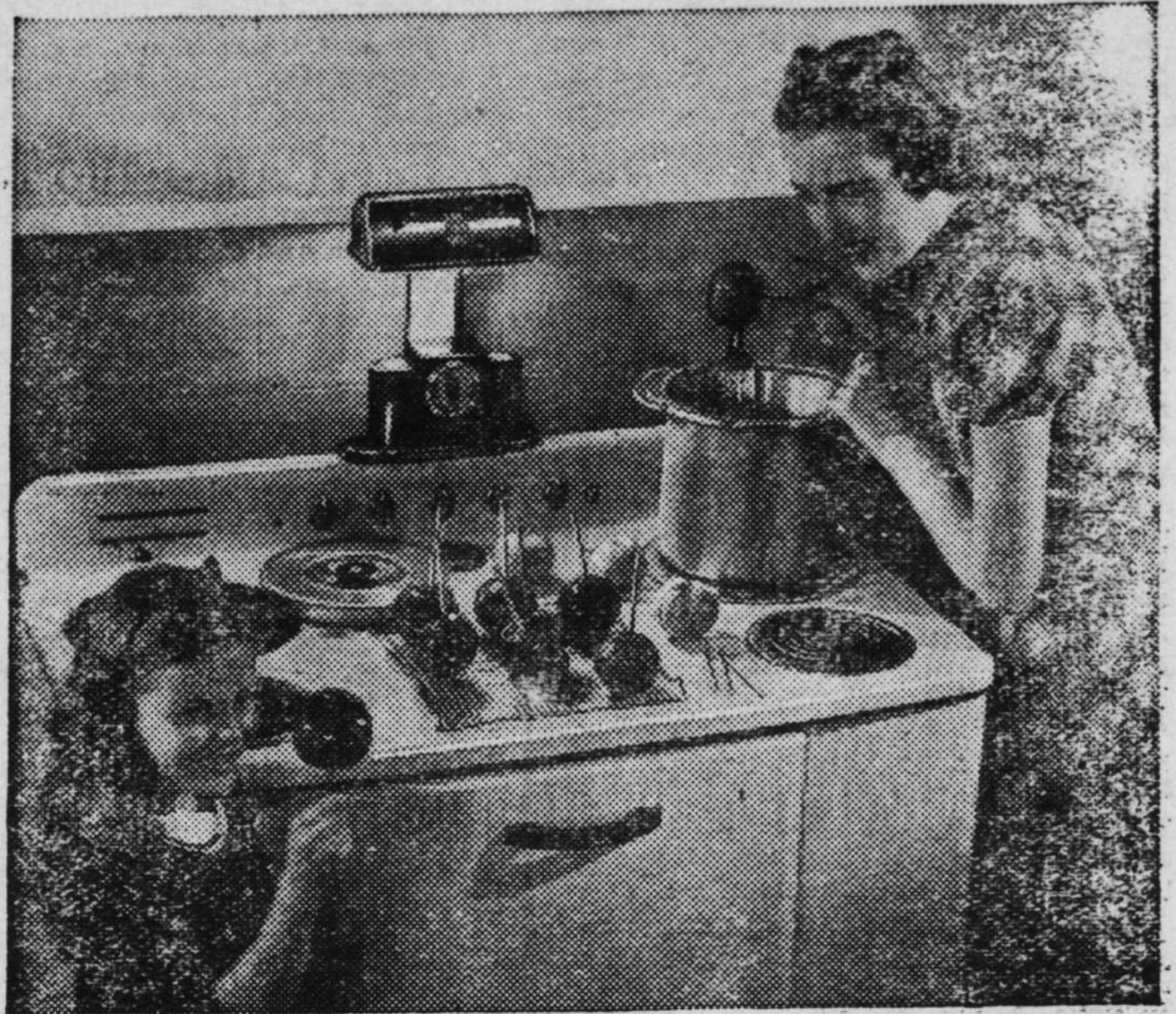
Everyday Cooking Miracles

BY VIRGINIA FRANCIS

Director Hotpoint Electric Cookery Institute

Here's a little girl that believes in helping mother prepare the refreshments for her very-own party and finds it's almost as much fun as the party itself. Even mother is enjoying her first attempt at making

the candy quickly and merrily bubbles along until the crucial moment arrives to slacken the pace; then a twist of the switch to LOW heat turns the "laughing," amber-colored liquid into a "smiling" mood.



For a pleasant treat for the children try these easy-to-make Taffy Apples in the Thrift Cooker of your electric range.

Red Taffy Apples, for it is all so simple. There's none of the "mess" she had expected—not even a boiled-over "dribble" on the range!

These Taffy Apples are ideal refreshments for children's parties, (they'd be grand for Halloween) because, in the first place, the children love 'em and, in the second place, they are such a wholesome "goodie" that other mothers will bless you. However, one thing to keep in mind is the fact that these taffy apples should be made the day they are to be eaten because the moisture from the apple will soften the candy and make it sticky. But you won't be inflicting any hardship on the youngsters if you tell them "every last apple" has to be eaten up.

Miracle Method

I wonder if you know that you have an ideal candy kettle in the thrift cooker of your Hotpoint electric range. This handy equipment—handy because it can French fry, do waterless cooking, steam and be a Dutch oven—is deep enough so that you need never worry about your candy boiling over, and it can make large quantities at a time. In this particular instance, you remove the thrift cooker from its insulated well in back of the range, and place it on the large surface calrod unit. There,

Red Taffy Apples (Makes 12 Apples)

- 4 cups granulated sugar
- 1 cup light corn syrup
- 1½ cups water
- 4 teaspoons cinnamon
- Red liquid coloring, few drops
- 12 red apples
- 12 skewers

1. Wash apples thoroughly and dry them. Insert skewers in blossom end.

2. Place sugar, corn syrup, water, cinnamon and food coloring in thrift cooker and cook over HIGH heat of calrod unit until mixture begins to thicken and darken; then turn switch to LOW heat and continue cooking until the temperature 300° F. is reached—the brittle ball stage.

3. Remove from heat and dip apples in syrup, coating them smoothly.

At this point, if this were not an electric range story, you would probably be told to set the syrup kettle in a pan of boiling water as the syrup begins to cool. However, there will be enough heat stored in the calrod unit to keep the syrup warm and pliable until all of the apples are coated with this luscious cinnamon-flavored glaze.

REFUTES IDEA THAT FEW MEN CONTROL WEALTH OF COUNTRY

It has repeatedly been stated that the finances of the United States lie solely in the hands of a few men who either own or practically control the wealth of the country. In refuting this belief, the president of Columbia University, New York City, calls attention to the fact that 14 million families in the United States

own their own homes; 15 million persons own corporate securities; 10 million are members of building and loan associations with assets of 8 billion dollars; 45 million persons have savings accounts which total 5 billion dollars; and 115 million life insurance policies bearing a face value of over 100 billion dollars are in force today. In what other country can the general public boast of a comparable ownership of wealth?