

Fifteen Flyers Visit the Dam

Capt. Chas. Hall, commander of Co. 573 at Boulder City, is entertaining fifteen aviators from North Island, California, who arrived by plane today (Friday.)

As part of the entertainment the party was personally conducted on a tour of the dam by Captain Hall.

Mrs. Mary E. Merrill of Logansport, Ind., is a guest at the home of her son, R. J. Merrill and her daughter, Mrs. Frances Hodgins.

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MIXING IN WAR ZONES

Japan sinks a United States gunboat and is properly reproved by the heads of our government. Apologies have followed.

As the war in the Orient has proceeded our American interests have become involved, our citizens over there have been endangered—killed.

Neutrals are always innocents—and innocents always get in the way of dangers. It was such a combination of circumstances that created "accidents" that were followed by insults that drew us into the World War. We were prejudiced, one-sided then, just as we are now, with a lot of our nationals running around with chips on their

shoulders. Finally the Germans began knocking them off.

Let us hope for better luck in this mess of foreign wars, in which the profit-making advantages have been seized upon by many of our countrymen.

We can't afford a war to help the scrap-iron merchants, or anybody else, and so "my impression as I look over the situation at close range here in Washington," writes correspondent J. E. Jones to this paper, "is that everybody should curb his, or her feelings for, or against, Japanese and Chinamen, wear American shirts and keep them on."

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Everyday Cooking Miracles

BY VIRGINIA FRANCIS

Director Hotpoint Electric Cookery Institute

There's nothing like roller-skating in the crisp October air to work up a "feller's" appetite. And there's nothing like mother's surprise dinner of Cabbage Meat Balls, topped off with delicious Steamed Cherry Molds, to satisfy that appetite and leave the inner man so well-nourished and contented that he tackles his school homework with vim and vigor. If you glance below you can see that the recipes are simple as ABC, particularly when they are

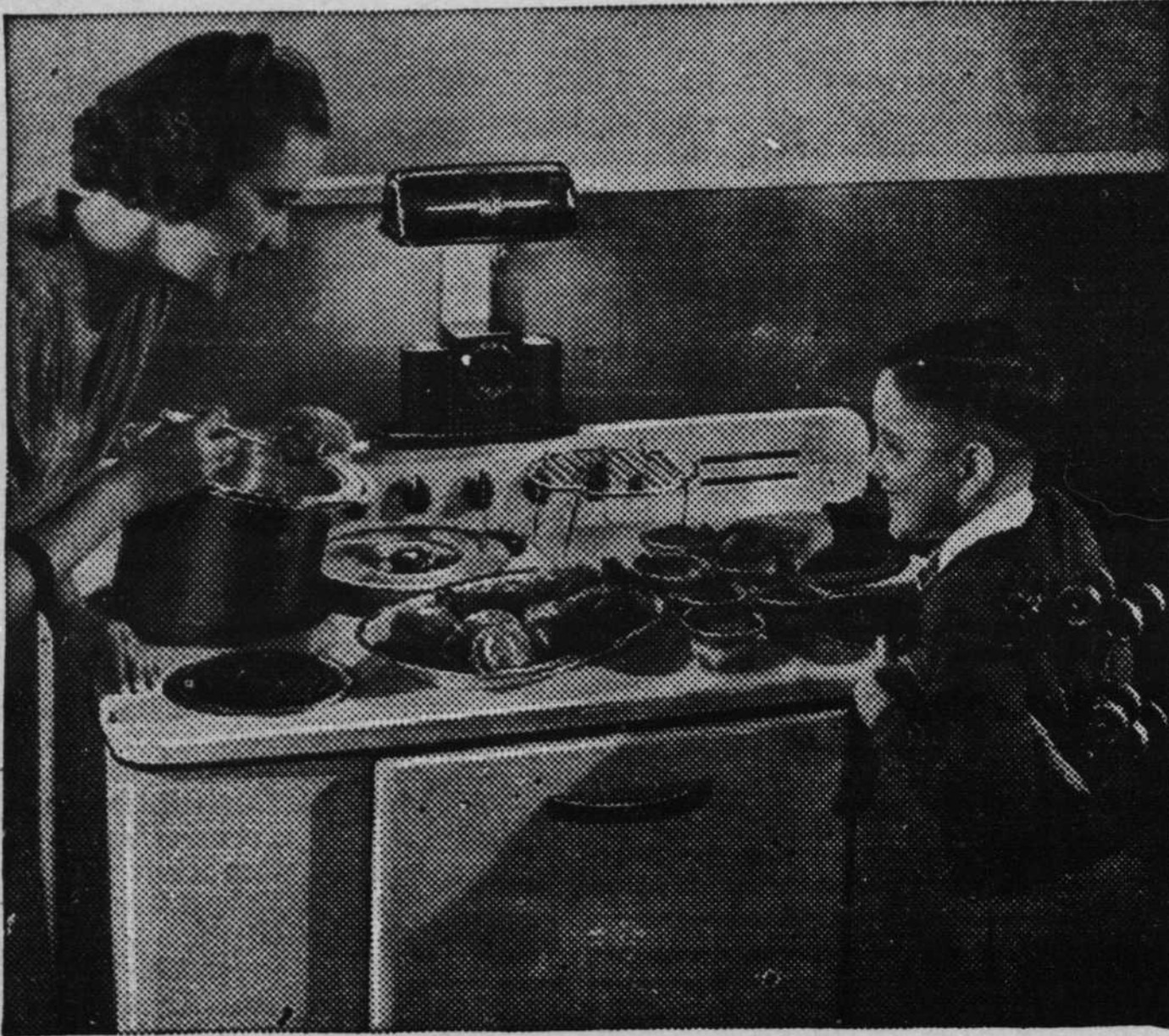
pepper, $\frac{1}{4}$ cup milk and 1 egg. Blend thoroughly, then roll into small balls.

3. Enclose each meat ball in two or three cabbage leaves.

4. Quickly brown these balls (meat and cabbage together) in 1 tablespoon butter in thrift cooker placed on surface unit.

5. Add 1 can condensed tomato soup and $\frac{3}{4}$ cup water.

6. Place individual molds filled with Cherry Pudding on the long-



A warm welcome for a hungry skater—Cabbage Meat Balls and Steamed Cherry Molds prepared in the Thrift Cooker of the electric range.

prepared in the accommodating thrift cooker of your Hotpoint electric range.

To you homemakers who cook the modern miracle way, it's probably no news that both these dishes can be economically steamed to flavorful perfection in the adaptable thrift cooker at one and the same time; and there'll be nary a bit of flavor-switching. The cooking will be done while the thrift cooker nestles snugly in its deep insulated well in the back of the electric range, while you are reading, or listening to your favorite radio program.

Cabbage Meat Balls (Serves 6)

1. Separate leaves of 1 medium-sized head of cabbage. Parboil for about 10 minutes over hi-speed calorod unit. Drain.

2. Combine 1 pound ground beef, 1 cup corn flakes, $\frac{1}{4}$ cup minced onion, $\frac{3}{8}$ teaspoon salt, $\frac{1}{4}$ teaspoon

pepper, $\frac{1}{4}$ cup milk and 1 egg. Blend thoroughly, then roll into small balls.

7. Cover cooker and place in insulated well in back of the range. Switch to HIGH heat. When steam appears from vent, turn switch to LOW and cook. Time: Approximately 1 hour.

Steamed Cherry Molds (Serves 6)

1. Cream $\frac{1}{4}$ cup butter, add $\frac{1}{2}$ cup sugar and beat well.

2. Sift together 1 cup flour, $\frac{1}{4}$ teaspoon salt and 1 teaspoon baking powder; add to creamed mixture alternately with $\frac{1}{4}$ cup milk.

3. Fold in 2 stiffly beaten egg whites.

4. Place canned cherries (drained) in bottom of greased custard cups and add batter, filling cups $\frac{2}{3}$ full.

5. Place on rack in thrift cooker and steam.

6. Serve with cherry sauce made from cherry juice.

Time: 30 minutes.

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