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20 minutes.

PUMPKIN CUSTARD

1 cup cooked pumpkin, 1/4 cup brown sugar, 1/4 tsp. salt, 1/4 tsp. cinnamon, 1/4 tsp. ginger, 1/4 tsp. nutmeg, 1 egg, 1 cup milk.
Mix sugar, salt and spices with pumpkin. Beat egg, add milk and combine the two mixtures. Pour into custard cups set in a pan of hot water and oven-poach moderately hot oven, 375 degrees F., until set, about 1 hour. Six servings. This mixture may be poured into an unbaked pie shell, and makes one medium pie.

APPLESAUCE CAKE

1/2 cup shortening, 1/2 cup white sugar, 1/2 cup corn syrup, 2 egg yolks (unbeaten), 2 cups pastry flour, 1 tsp. baking soda, 1/4 tsp. salt, 1 tsp. cinnamon, 1/4 tsp. cloves, 1/2 tsp. nutmeg, 1 cup thick applesauce (unsweetened).
Cream shortening, add sugar and syrup. Add egg yolks; blend well. Sift together flour, soda, salt and spices. Add to creamed mixture alternately with applesauce. Pour into pan 8" x 8" x 2" lined with waxed paper and greased. Bake in an electric oven at 350 degrees for 1 hour.

THE QUESTION BOX

Mrs. J. M. asks: Why does a crack form between the jar and the wax on top of jelly?

Answer: Glass contracts 10 times as much as wax per degree of cooling. Therefore, let the jar of jam partially cool then add wax that is melted over warm water. Put on a thin film and when cold add another layer of melted wax.

Mrs. J. E. says: Can you scallop turnips?

Answer: Scallop Turnips: Slice raw turnips fairly thin and place in layers in a greased casserole. Sprinkle with salt, pepper and a little nutmeg. Add milk to within an inch of the top of casserole. Sprinkle 1 tsp. grated cheese and 1 cup fine bread crumbs. Bake in a moderate oven, 375 degrees, for 1 hour.

Mrs. C. D. asks for Weiner and Macaroni Salad.
Answer:

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"Nope."
"Good rabbit dog?"
"Ain't got no rabbits."
"Maybe a good Coon dog?"
"Ain't got no Coons."
"Want a good fox hound?"
"Ain't got no foxes."
"Want a good bloodhound — and don't try to wiggle out of that one!"

WORDS OF WISDOM

Be sure what you're aiming at before you even put your finger on the trigger.

1/2 cup raw macaroni in 1/2" pieces, 4 cups boiling water, 4 tsp. salt, 5 weiners (1/2 lb.) 1/4 cup well-seasoned French Dressing, 2 tbsp. minced onion, 2 tsp. lemon juice, 1/4 cup diced celery, 1/2 cup cucumber, 1 tbsp. slivered green pepper, 1 cup diced tomatoe, 1/2 cup mayonnaise, speck pepper, 1/2 head lettuce, shredded.

Cook macaroni tender in the boiling water, to which 3 tsp. salt have been added. Five minutes before macaroni is done, add weiners; cook 5 mins. longer. Then drain. Remove weiners, and rinse macaroni in boiling water. Cut weiners in inch pieces. Chill weiners and macaroni. Toss all ingredients together just before serving. Serves 4.

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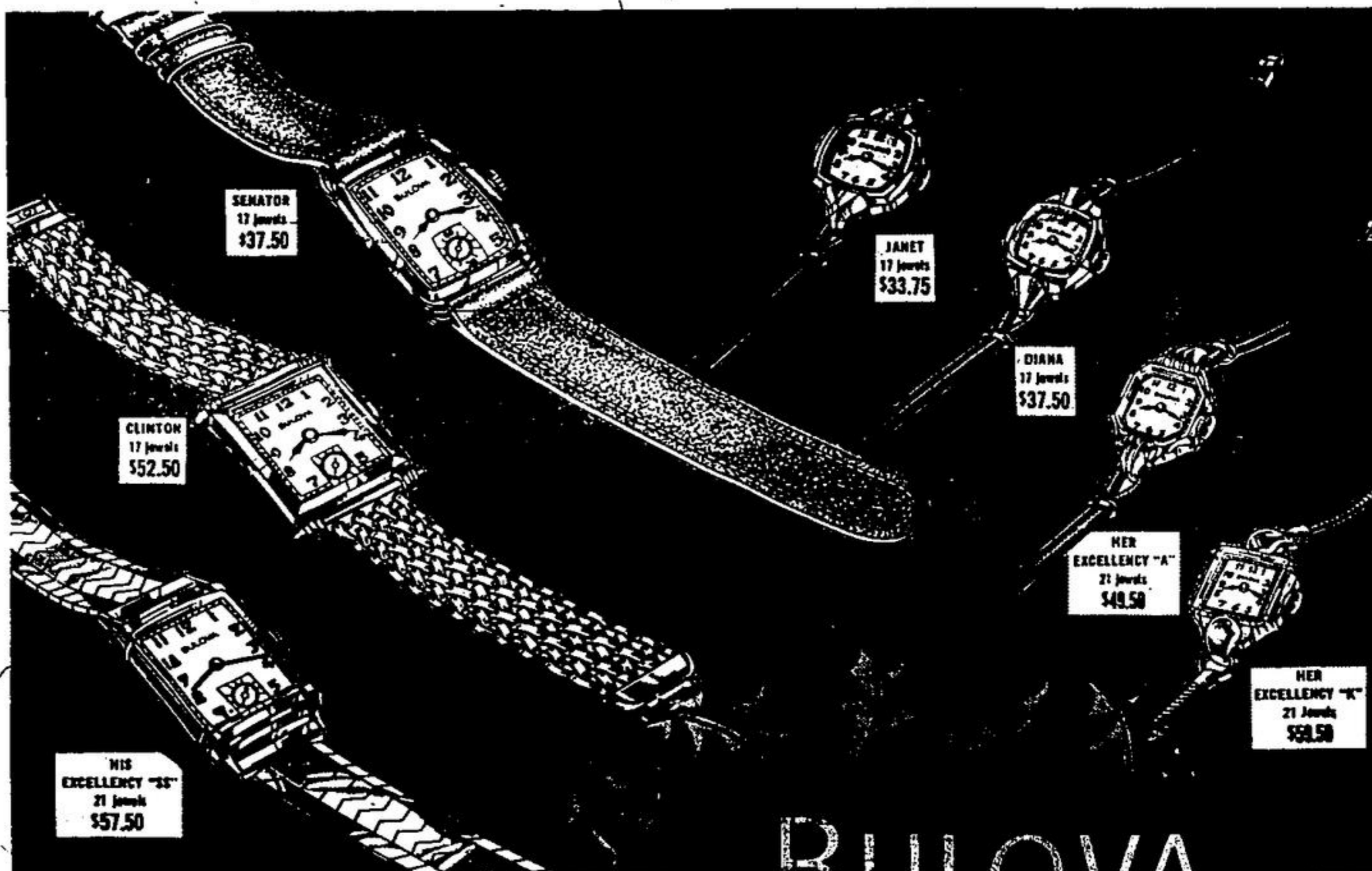
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