

Cranberry Magic

By MRS. ALEXANDER GEORGE

AP Food Editor

Brighten up your cold-weather meals by frequent use of the colorful cranberry.

These versatile berries give extra zip to ration-restricted menus, so plan to have them this fall in dozens of different ways. Not only are they piquant partners of poultry and practically all meats, but they add taste interest to muffins, puddings, salads and sundry desserts.

Cranberry sauce and jelly need no introduction to most homemakers but there are many other ways to get the pungent berries into active service on the

Cranberry Catsup

2 pounds fresh cranberries
1-2 cup vinegar
2 cups water
2 1-2 cups brown sugar
1 teaspoon cinnamon
1 teaspoon allspice
1-2 teaspoon salt
Cook cranberries, vinegar and water together until all the cranberry skins pop open. Pour through fine sieve. Combine with remaining ingredients and cook together five minutes. Seal in hot sterilized jars. Makes 2 1-pint catsup.



Cranberry Catsup: Serve with all meats.

food front. Put some into steamed puddings, cottage pudding or waffle batter for better flavor lure. Wash the berries and add them the last thing in order to keep them from darkening the batter.

These bright berries put tartness and sparkle in fruit salad, gelatin or celery-apple-nut salad mixtures. Mix them in when the salad is ready to serve.

Cranberry Sauce

Cranberry sauce will keep a week or so if stored, in covered glass jar in the refrigerator. It makes a tangy sauce for pouring

over biscuit shortcake or for "masking" a plain, baked or steamed pastry dessert. Cranberry cobbler is tops. And the sauce will add glamor to cake or sugar cookies when a hurry-up dessert is on call.

Cranberry sauce is also good spread on soft biscuit dough, rolled up and baked about thirty-five minutes in a moderate oven.

Cranberry Juice

Cranberry juice is winning laurels as a meal opener. It goes well hot or cold and gives heartening cheer when served steaming after outdoor exercise or attend-

ing a football game. You can extend it by adding other fruit juices.

To prepare cranberry juice, make a thin, rather tart sauce and press it through a coarse sieve. A thrifty trick for today is to be sure that all juice and most of pulp is pressed through a strainer or colander. The juice may not be so clear but it will have more bulk, vitamins and minerals.

To save waste and for best flavor and texture use this recipe for cranberry sauce: Wash and pick over a pound (about four cups) of berries. Add a cup of water. Cook covered, over low heat until berries are soft (skins have burst). Mash well and add 2 cups sugar. Stir until sugar has dissolved. Boil gently five minutes. Stir frequently with wooden spoon. Pour into mold or dish rinsed out of cold water and chill until firm.

HANDICAPS CAN'T STOP THIS MAN

ERIE, Pa. (AP)—Without the use of his crippled arms and legs since birth, John Sides, 24, maintains a greting card business from his bed, writes to 17 servicemen and averages 12 words a minute on the typewriter.

A victim of spastic paralysis, he says, "there is no such thing as a physical handicap."

He lies prone in bed and uses a 14-inch long rod with a mouthpiece to strike the keys of a typewriter alongside his bed.

Another of his accomplishments is graduation from a local high school, with the help of his parents.

Eskimo Life Different In Alaska

By CPL. ALLAN MERRETT
(Army Correspondent)

NOME, Alaska — Don't believe it when you're told that Eskimos spent most of their time paddling in a kayak hunting whales, tracking down polar bears, or sharpening harpoons for a walrus hunt. The 1943 version of the Eskimo living in this area lives and thinks a lot like your next-door neighbor.

I was disillusioned by an Eskimo soldier, Pvt. Fred Goodhope, 29, one of my companions during a flight to Nome on an Army transport plane. I considered myself a veteran flier this was my second trip by air, and thought a trip in an Army plane must be quite an experience for an Eskimo who probably had done most of his traveling on snowshoes or behind a dog team.

"How do you like traveling by air?" I asked him.

"Oh, it's all right," he replied, looking rather bored. "But I did much more flying before I was in the Army. You see, that's the way we get around up here."

Goodhope had been granted a 15-day furlough and was on his way to his home at Deering, an Eskimo village 100 miles north of Nome on Kotzebue Sound, about 50 miles from the Arctic circle. He was going to see his girl for the first time since his draft beard at Nome told him the Army needed him two years ago. "Maybe I'll be married when I come back," he smiled.

Member of an Air Corps rescue crew at Fort Heiden, on the Alaska Peninsula, Goodhope was an engineer on a gold-mining dredge before he joined the army. Although he has traveled widely in Alaska, Goodhope has never been outside the territory and said he had no desire to visit the United States.

With a population of about 300, Deering probably is typical of the Eskimo villages that are to be found in the vast frozen area between Nome and Point Barrow. Goodhope's description of the town and its people was enlightening.

Most of the Eskimos there work for the gold mining companies during the summer months. Carving Alaska souvenirs from ivory takes up much of their time in the long, dark months of winter. The ivory work is done with tools you'll find in any American hardware store — steel drills, files, hack saws, vises and sand paper.

Only those of them who have mingled with outsiders have ever heard of an ice igloo, and although there are a few huts in the village made from driftwood and sod, most of them live in

houses built of shipped-in lumber and of standard American design.

They know their native language, but English generally is used when they converse with one another. Most of the young people attended the government school at Deering and are well educated. Dog teams are used and recognized as one of the most practical forms of transportation, but there are a few automobiles in the town.

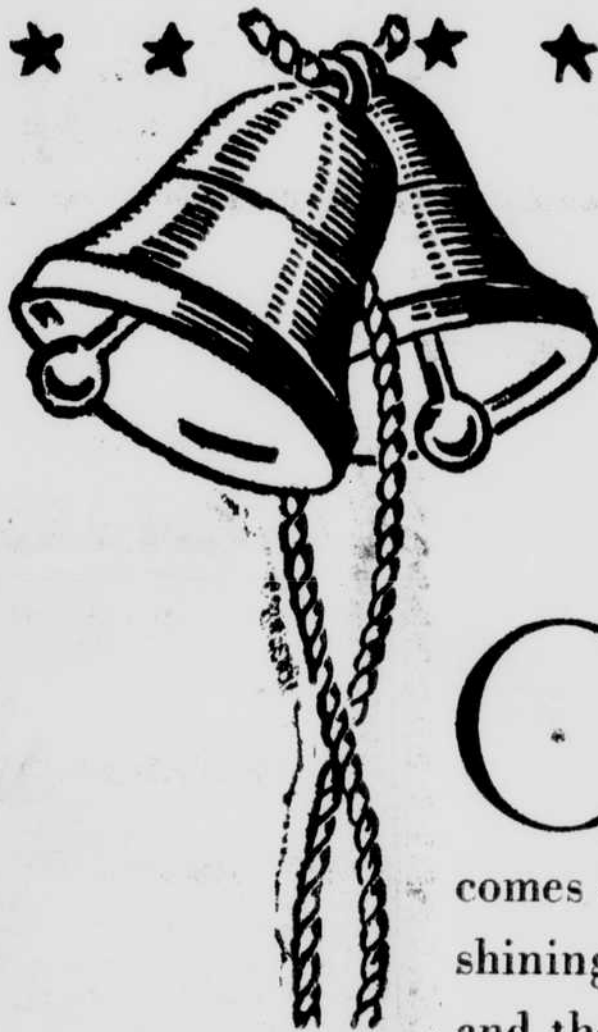
Their food, with few exceptions, is similar to that found on any American table. Goodhope added that dried fish and other native products made up a part of their diet but that he, for one, did not miss them in the army.

They all have radios, keep up with world news, and have their favorite dance bands. Dances in costume to the beat of a tom-tom are not the style and the young people prefer a modern dance band. Yes, even in Deering they have jitterbugs.

"Most of them," Goodhope noted, "are Democrats."

TABLES TURNED FOR MAMA

FORT OGLETHORPE, Ga. (AP)—The tables are turned for one mother and daughter at the Third WAC Training Center—the mother is the one who has to say "Ma'am." Private Irene W. Park of Fort Plain, N. Y., is getting accustomed to addressing her daughter, Lt. Anna E. Park, in that manner.



Christmas

comes closer in wartime. The brightly shining tree, the cold outdoors and the cozy warmth within, the kitchen fragrance of good food, the fond thoughts of those far away... all these take on a new, more precious, clearer significance. For they symbolize not only Christmas Day, but the freedom, the homes, the way of life for which this nation is fighting and working.

May your Christmas Day be a pleasant one... and may the New Year bring Victory and Peace.



Merry Christmas

—AND—

A Happy New Year!

Pioneer Water
Delivery

ALASKA STEAMSHIP COMPANY