1753.B

Young Heiress

ments both for you and that lit-

tle 2-to-6-year old when she ap-

pears in this costume. Everything

about it is darling-fascinating

bonnet, pert bolero and bewitch-

ing frock. She will look like an

heiress and feel like a princess

Barbara Bell Pattern No. 1753-B is de-

signed for sizes 2, 3, 4, 5 and 6 years.

CIRST Call to Spring-in charm-

spread! The birds perch, fly, flut-

ter their wings and look real

enough to burst into song. Each

has a different flower background

Sources of Milk

Human beings, in one part of

the world or another, consume the

milk of 11 different sorts of ani-

mals - cows, buffaloes, goats,

sheep, horses, asses, camels, rein-

deer, yaks, zebus and llamas. Of

these, the reindeer supply the

-a chance for color!

ing bird motifs for your bed-

in it!

THERE will be plenty of compli- | yards 39-inch material.

PATTERNS

SEWING CIRCLE

1752

It's Indispensable

MOST useful as well as smart is this well-styled button-front

dress which busy women every-

where are growing fonder of all

the time. It has an executive look

about it-from tailored collar to

set-in belt to ample comfortable

Barbara Bell Pattern No. 1752-B is de-

signed for sizes 34, 36, 38, 40, 42, 44, 46

and 48. Size 36, with 34 sleeve, requires 4

SEWING CIRCLE PATTERN DEPT.

Room 1958

Pattern No...... Size.....

Name

Address

of eight 51/2 by 51/2 inch motifs and eight smaller motifs; stitches; materials need-

Sewing Circle Needlecraft Dept.

Enclose 15 cents (plus one cent to

cover cost of mailing) for Pattern

Name

Address

ANOTHER

The Questions

1. What is the name of the char-

2. What travels at the rate of

approximately 1,000 feet a second?

are said to hover over battlefields

4. What is a talesman?

3. The mythical maidens who

5. What is known as the mile-

6. How does the water of the

Great Salt lake in Utah compare

with the water of the ocean in salt

7. Who was the father of King

The Answers

2. Sound travels approximately

4. A person summoned to serve

6. The water of Great Salt lake

7. David was the father of King

is about six times saltier.

ed. Send your order to:

ASK ME

acter "&"?

high city?

content?

Solomon?

are called what?

1. Ampersand.

5. Denver, Colo.

3. Valkyries.

on a jury.

Solomon.

1,000 feet a second.

A General Quiz

Enclose 20 cents in coins for each

Send your order to:

530 South Wells St.

pattern desired.

Colorful Bird Embroidery



Crisp, Cool Salads Bid Spring Welcome



Use a lemon juice dressing for these orange slices, salad greens and tomatoes, thus saving oil for other household uses.

Outdoors it may be little tufts of green grass and tender shoots on the trees that let you know spring is on the wing, but indoors you can do the trick by bringing fresh vegetable plates and crispy salads to your

Salads and vegetable plates are truly the first harbingers of spring when it comes to



menu - making. Oh, yes, I know you've been serving salads and vegetables during winter, but with spring you have many more choices and fresh

colors from which to choose.

Several attractive combinations of vegetables on a single platter-or salads-can tide you over many meatless days. Then, too, they'll bring life-quickening vitamins and minerals to your diet to help get rid of whatever winter's cobwebs you may have accumulated in your

Speaking of salads brings up the problem of dressings, and with that the scarcity of fats for salad oils, There are several alternatives, the first of which is lemon juice either alone or with a bit of sugar as

dressing for fruit salads. Many of you perhaps like simple vinegar dressing with just a touch of salt and pepper. This perks up flavors in vegetables, inexpensively,

Your french dressing of course can be made with mineral oil in the absence of other oils. Long used in reduction diets, mineral oil makes a nice dressing for light spring salads. It is not absorbed by the body, so if you're trying to gain weight, be sure to include other fats for body use.

a recipe which requires only a half cup of oil and a single egg yolk.

- Cooked Mayonnaise.
- 1 tablespoon butter 2 tablespoons flour
- 1/2 cup water
- 1/2 teaspoon salt 1/2 teaspoon pepper
- 1/4 teaspoon mustard
- ¼ teaspoon paprika 1 egg yolk
- ½ cup salad oil 1 tablespoon lemon juice

Melt butter, blend in flour. Add water slowly and cook until thickened. Cool, then add salt, mustard, pepper, paprika. Beat in egg yolk,

while. Last add lemon juice.

Vegetable Plate.

Stuff tomato with cottage cheese and chives and place in center of platter. On either

place a mound of crisp carrot strips and asparagus, cooked or canned, with a ring of lemon rind. Potato salad and crisp cole slaw complete the plate.



Cole Slaw Dressing. (For 21/2 cups cabbage)

¾ teaspoon salt 1/8 teaspoon pepper

11/2 tablespoons sugar

Lynn Says:

Vitamins Plus or Minus? It all depends upon how you handle them. To retain maximum amounts of vitamins in cooked foods, use as little water as possible-just enough to prevent from sticking.

Get on your mark, start quickly. Not a track race, but a vitamin race. You start with boiling water for cooking, and cook rapidly-thus cutting cooking time to a minimum and saving precious food values.

Covered utensils without stirring are prescribed. Stirring and uncovered utensils put air into foods and destroy vitamins.

Avoid violent, furious boiling. This is modern, streamlined, protective cookery-to preserve valuable vitamins.

This Week's Menu

Vegetable Platter: Tomato Stuffed with Cottage Cheese, Carrot Strips, Asparagus, Cole Slaw, Potato Salad

Hot Biscuits

Cherry Pie Beverage

Honey

6 tablespoons cream 3 tablespoons lemon juice

Combine ingredients in order given and mix thoroughly with cole

If hot slaw is your favorite dish, here is the ideal dressing for it:

Hot Slaw.

- 2 egg yolks, slightly beaten
- ¼ cup vinegar ¼ cup cold water
- 1 tablespoon butter
- 1 tablespoon sugar 14 teaspoon salt

3 cups shredded cabbage

Combine egg yolks, water and vinegar. Add butter, sugar and salt. Cook on low heat until thickened, try or cupboard. stirring constantly. Add cabbage and reheat.

With the absence of pineapple of- may be tightened with a cuticle ten these days, we like something to knife. use to give tartness to salads. In the following recipe you can use

grapefruit to good advantage: Grapefruit and Carrot Salad.

- (Serves 8) 1 package lemon-flavored gelatin
- 1 cup hot water
- ½ cup grapefruit juice 1/4 cup vinegar
- 1 teaspoon salt

11/2 cups grated carrots 1/2 cup chopped grapefruit

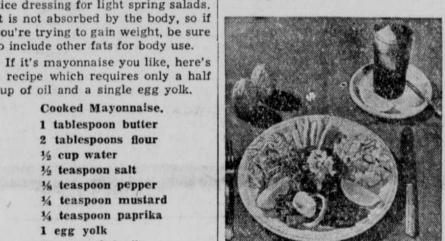
Add hot water to gelatin and stir until dissolved. Add fruit juice and vinegar. Chill until slightly thickened. Add carrots, grapefruit and salt. Pour into mold which has been rinsed with cold water. Chill until firm. Serve on lettuce with mayonnaise or french dressing.

A heavy dinner calls for a green leafy salad with loads of crunchi-

Lettuce-Spinach Salad.

- (Serves 6 to 8)
- 1 head lettuce ½ pound spinach
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 2 hard-cooked eggs 1 cup sour cream 2 tablespoons vinegar

Chill and chop spinach and lettuce. Add salt, pepper, vinegar and chopped hard-cooked eggs to 1/2 cup of the sour cream. Just before serving, add to spinach, lettuce and remaining sour cream.



This vegetable plate tastes as delightful as it looks and adds plenty of spring color to your table. Stuffed tomato, carrot strips, asparagus, cole slaw and potato salad are used. then add oil slowly, beating all the

The cottage cheese in this salad contributes calcium to the diet, the apples and celery give vitamins and peanuts are a surprise in flavor and in their contribution to nutrition:

Apple-in-Cottage-Cheese Salad. 3 apples, coarsely diced

- 1 cup diced celery
- ½ cup diced cucumber 1/4 cup sharp french dressing
- Lettuce
- 1 pint cottage cheese ½ cup chopped, salted peanuts
- Mayonnaise

Wash and dice unpeeled apples. Toss apples, diced celery, cucumber in french dressing, until well coated. On each salad plate place crisp lettuce, and then with a spoon shape 1/2 cup cottage cheese into a ring. Fill ring with apple mixture. and sprinkle with peanuts. Top with mayonnaise or a fluffy salad dress-

Carrot, Cabbage, Peanut Salad (Serves 16)

- 4 cups carrots, shredded
- 3 cups cabbage, shredded
- 3 cups diced, unpeeled apples 2 cups peanuts

Cooked salad dressing

Have all ingredients cold. Combine in order given and add just enough salad dressing to combine lightly together. Garnish with sprigs

of parsley and chopped peanuts. Lynn Chambers welcomes you to submit your household queries to her problem clinic. Send your letters to her at Western Newspaper Union, 210 South Desplaines Street, Chicago, Illinois. Don't forget to enclose a stamped. self-addressed envelope for your reply. Released by Western Newspaper Union.

Stippling a floor isn't hard to do if you are your own decorator. Use a sponge with a flat surface and when your ground color is dry, take a piece of board and paint on it the stippling color. Then, press the sponge on the stippling color and then on floor. In this way you transfer the pattern of the sponge from the board to the floor.

Fruit beverages and beef tea, though not especially nourishing, are useful stimulants of jaded appetites.

When boiling eggs, wet the shells thoroughly in cold water before dropping in boiling water and they will not crack.

A fish bone may sometimes be removed from the throat by sucking a lemon.

Olive oil and black ink, equal parts, will restore suede shoes and slippers and remove rustiness.

Don't keep honey in the refrig-

erator. It keeps better in the pan-The tiny screws in eye glasses

Pour strained honey over cut grapefruit and fill in the spot where the core was removed, then broil until lightly browned. Deli-

cious for breakfast, luncheon or

as a dinner dessert.

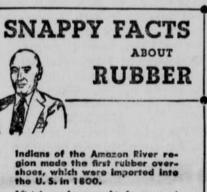




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Mistakes of many kinds can cut into the rubber conservation program, as is indicated by the fact that normally 180,000 pounds of rubber was used annually in the manufacture of pencil mark erasers.

Before vulcanization was discovered in 1839 rubber goods hardened like rock in winter and melted in summer. Early rubber goods manufacturers suffered severe financial losses because of the unreliability of their products. That was many years ago.

A check of the tires on 500 vehicles recently disclosed that 80% were under-inflated, even to the extent of from 10 to 15 pounds. This is a heavy waste of rubber because it has been found that 30 per cent under-inflation permits the return of only 74 per cent of the mileage built into a tire.



FIRST IN RUBBER

richest milk. BOY, OH BOY ... THOSE ROLLS SMELL GOOD! AND SO FAST, EMMY ... YOU'RE ONLY JUST BACK FROM TOWN! AUNTIE'S GIVING ME THE RECIPE ... THEY'RE A NEW, QUICK KIND ...

AND SHE SAYS THEY'VE

GOT EXTRA VITAMINS



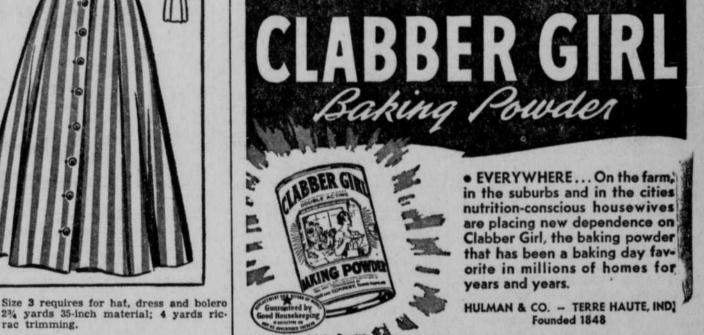




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or your free copy of the new 40-page Fleischmann's b of 60 recipes for breads, rolls, dessert breads, write

Olivia de HAVILLAND star of the Warner Bros. picture,
"Strawberry Blonde," recommends
Calox Tooth Powder for teeth



The Hope of Death Kept

Spark of Life in Recruit

The army medico was making his cheerful rounds of sick bay on the huge transport that had been

working for several days through

the long, oily swells of a rough sea. One case was nothing more (or less, depending upon the indi-

vidual point of view) than an old-

the doctor heartily, "it looks to me like you're not going to die aft-

Private Jenks opened a horrified

"Not going to die!" he wailed.

'Gosh, doctor, I thought I was.

That was the only thing that kept

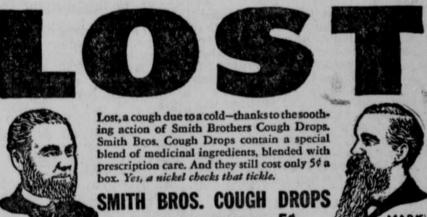
eye, to stare at the doc.

me alive."

"Well, Private Jenks," boomed

fashioned attack of seasickness.

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Toman in the War!

Mora Schell, who works on automatic control

devices at a Sperry Gyroscope Co. plant THE T-ZONE-

WHERE CIGARETTES ARE JUDGED The "T-ZONE"-Taste and Throat-is the proving ground for cigarettes. Only your taste and throat can decide which cigarette tastes best to you . . . and how it affects your throat. Based on the experience of millions of smokers, we believe Camels will suit your "T-ZONE" to a "T."





