

EVERYONE WILL AGREE that there is no bread quite as good tasting as that just out of the oven. And home baking experts agree that Red Star Dry Yeast saves hours of time and gives you bigger loaves. They find that this amazing, new yeast goes to work instantly, makes kneading easier and imparts extra flavor to baking.

Red Star Dry Yeast needs no refrigeration. It will keep on your pantry shelf for weeks at a time retaining all the freshness it had when you bought it. Be sure to include Red Star Dry Yeast on your shopping list - you'll be glad you did.



KAY ROGERS SAYS:

Recipes. Simply write me at

Red Star Yeast &

Prod. Co., Dept.

WN-1. Milwaukee

TONIGHT ...

Relieve

Miseries of Her Cold

When you rub sooth-

ing, warming VapoRub on her cold-irritated

throat, chest and back at bed-

time, it starts to work in-stantly. Then, while she sleeps,

VapoRub's special relief-giv-

ing action keeps on working

for hours. Often by morning

most misery of the cold is gone. VICKS
Try it tonight.

Buy U. S. Savings Bonds!

BONES

WANTED-Any Type, Dry,

Greasy or Green.

Truck Loads-Car Loads

HIDES-RAW-FURS

Pelts, Wool, Horse Hair

W. H. STURGES CO.

Gems of Thought

the more they are condensed

the deeper they burn.-Robert

Tact is the ability to describe

It isn't the number of years

you live that is important to

your community. Our lives are

judged not so much by their

length as by their breadth.

New French Law Hits at

Sale of Forged Paintings

To prevent the sale of forged

paintings, France now has a law

under which an official group of

art experts passes on the authen-

ticity of every picture put up at

Furthermore, the seller usually

gives the purchaser a written guar-

antee that he may return the paint-

ing within six months if he doubts

Yet Increases in Value

The British Museum in London

recently purchased, through a pri-

vate bequest, the Portland Vase which it has had on loan from the

Portland family for 135 years, Col-

Portland Vase Smashed,

others as they see themselves.

E BRIEF; for it is with

words as with sunbeams,

So. Omaha, Nebr.

27th & N Sts.

-E. Chaffee.

public auction.

its authenticity.

16th century.

A good pressure saucepan saves time and fuel as it cooks in about one-third the time or an ordinary saucepan and even less in some cases. These are especially useful with foods that ordinarily require long cooking such as pot roast, dried beans, beets and long cooking cereals.

Cut Traffic Toll In New Jersey it was demonstrated that by separating traffic streams; providing at least two broad traffic lanes in each direction; eliminating all highway and railroad crossings; providing firm wide shoulders; excluding pedestrians; introducing specially designed access and exit facilities; utilization of the "freeway and parkway principle," and adequate design standards to take care of present speeds and allow for increases in the future,

Leaves Retain Minerals

duction of traffic accidents.

made possible a 76 per cent re-

Although the food prepared in the cell cavities of the leaves is returned to the tree in the fall, mineral substances from the walls of the cells are retained. Therefore fallen leaves contain valuable elements such as nitrogen and phosphorus, which were originally a part of the soil. Decomposition of the leaves returns elements to the soil and provides an accumulation of

Resist Frost Parsnips and salsify (oyster plant) may be left in the ground all winter. In fact, the flavor is improved by freezing. All members of the cabbage family will stand a good deal of frost. Broccoli will keep on bearing until late autumn; so will brussels sprouts. Cabbage and cauliflower are frost resistant. But cabbage should be stored in a cool place after real freezing weather comes.

Old Glory Call our nation's flag "Old Glory" and you're guilty of an affectionate misnomer. There is only one "Old Glory," and that's a U. S. flag with 24 stars, now in a museum in Salem, Mass. It was named by a Salem Shipmaster, Captain William Driver, shortly after Missouri was admitted as the 24th state of the

Miniature Jets

Miniature motors for the model airplane builder are true pulse-jet engines weighing one pound. A fuel nozzle mixes air and gasoline in a combustible mixture which enters the combustion chamber through a valve and is ignited by heat remaining from previous explosions. Battery, coil and spark plug give starting ignition.

Mahogany Surface

Train your family not to place heavy, rough-bottomed objects on mahogany furniture and to lift instead of shove when removing them. The standard thickness of the mahogany face veneer which is responsible for its beautifully figured surface is a mere one-28th of an inch.

Retains Flavors

Many persons prefer the flavor and aroma of foods cooked in the pressure saucepan. All of the flavors are kept in with none lost in the air. The shorter cooking improves the color and appearance of some foods.

Cabbage Nutritious

Cabbage is a good source of vitamin C. Two-thirds of a cup of cooked cabbage contains about 25 per cent of the daily allowance of vitamin C for an adult, and twothirds cup of raw cabbage about 40 per cent.

Investmets in China

Direct investments by the United States in China decreased from almost 114 million dollars in 1929 to about 46 million dollars in 1940. largely as a result of the Japanese invasion



Meat for Menus



Low-priced lamb shoulder may be used for these lamb pieces prepared on skewers. They broil quickly and make a palatable dinner when you boiler. want to cook in a jiffy.

Recent visits to the market have convinced me that most education about meat cook-

ery was forgotten during rationing and shortages. ROAST Most of us worked ourselves into a sort of a rut about meats and now find that we need a brushup course on meat cookery.

Meat should satisfy and to do so it must be properly prepared. If broiling is what the cut needs, make sure your temperature is high enough to do the job decently. But if it's braising, make sure the heat is slow and steady and the cooking

Here are a few of the things you ought to remember when buying meat: First of all, become acquainted with a variety of cuts so that you can better manage your budget and give the family muchneeded menu variety. Ask the market man for advice. He can give you tips on specials and help you get more for your money.

If you have meats boned at the market, always ask for the bones to take home. They're wonderful for havoring soups, sauces and vegetables. When you purchase large cuts, have some steaks or chops removed for another meal. There won't be so many leftovers, and you will be able to get more variety from the large cuts.

Spicy Pot Roast. (Serves 8 to 10)

3-pound pot roast (neck, chuck, brisket, heel of round or rump) 2 cups canned tomatoes onions, sliced

Salt and pepper 1/2 teaspoon whole cloves 1 stick cinnamon

1/4 teaspoon marjoram ¼ teaspoon pepper 1/2 cup vinegar Brown pot roast on all sides. Add

tomatoes, onions and seasonings. Pour vinegar over all. Cover closely and simmer 3 to 4 hours, or until tender. When meat is tender, place on hot platter. Strain liquid around the meat

and thicken for gravy. *Pork or Veal Chops.

(Serves 6) 11/2 pounds chops 1 tablespoon salt 3 tablespoons flour 16 teaspoon thyme 16 teaspoon red pepper

1 clove garlic

Lard for browning Have chops cut 1/2 to 1/4 inches thick. Salt each chop. Dredge chops in flour which has been mixed with thyme and red pepper. Rub frying pan with clove of garlie; add lard and brown chops on both sides.

> Lamb Curry. (Serves 6)

11/2 cups cubed cooked lamb Lard or drippings for browning % cup chopped onion 14 cup chopped green pepper 14 cup chopped celery

14 clove garlic, finely chopped 1 teaspoon curry powder 1 tablespoon Worcestershire sauce 2 cups lamb breth (made from bones of roast)

If you are making hamburgers.

remember that loosely put together

patties will be much more tender

than those which are patted tightly.

If hamburgers contain only beef,

they may be cooked rare; if they

Canned meats and ready-to-eat

lier's reports. Ten inches in height and made of blue glass engraved with white figures, this vase was 2 tablespoons flour found in a tomb near Rome in the 11/2 teaspoons salt 3 cups rice Moreover, in 1845, a lunatic Cut meat in 1/2-inch cubes. Brown

LYNN SAYS:

well done.

For Palatability

perts, it has since been imperfect. Cook Meats Correctly Yet the vase has increased steadily in value. The price paid for the vase by the museum was not disclosed.

smashed it into some 250 pieces

and, although put together by ex-

However, in 1929, the owner refused an offer of \$148,000 for it.

Illuminate Copper Night-time traffic control by an il-

luminated policeman has been successfully tried out at Peterborough, England

LYNN CHAMBERS' MENUS

Cream of Mushroom Soup Veal Chops Scalloped Potatoes Brussels Sprouts Molded Fruit Salad Bran Muffins Baked Custard Caramel Sauce *Recipe given.

nion, pepper and celery lightly in drippings, then add garlic, curry powder, sauce, broth and meat. Cover and simmer for 30 minutes. Mix flour and salt with 1/4 cup cold water and

stir mixture to thicken. Serve curry in boiled rice ring, which has been prepared meanwhile in double

A well prepared beef or veal tongue is delightful. Those who have learned to eat it reserve it for special occasions. Long slow cooking such as is received in braising is designated for preparing this delectable dish.

Braised Tongue, Vegetable Gravy. (Serves 12)

1 4-pound tongue, fresh Water 2 teaspoons salt 14 cup diced onions

1 cup diced carrots 34 cup diced celery 3 tablespoons flour 11/2 cups liquid in which tongue

was cooked 1 teaspoon salt ¼ teaspoon pepper

Wash tongue and cover with water. Add salt, cover and simmer until tender, allowing 4 hours. Trim and remove skin. Slice tongue and place in pan with vegetables. Make a smooth paste of flour and water, adding liquid and seasonings. Pour sauce over tongue and vegetables. Simmer for 1 hour. Serve with potatoes boiled in their jackets.

An interesting variation to the meat course comes in the way of lamb en brochette, pieces of inexpensive meat placed on skewers. These are broiled and go beautifully with a dinner of baked, whipped potatoes, buttered lima beans, a vegetable salad and fruit whip for des-

A broiler dinner prepared in a few minutes consists of tomatoes, lamb patties and boiled potatoes sprinkled with cheese.

Lamb en Brochette.

(Serves 6) 2 pounds lamb shoulder, cut in 1-inch cubes

cup vinegar 1 teaspoon celery salt

1 tablespoon mustard 1 tablespoon brown sugar 1/4 teaspoon poultry seasoning

Salt and pepper Cover lamb with vinegar, seasoned with celery salt, mustard, brown sugar and poultry seasoning. Let stand I hour. Thread onto skewers and place on a rack in a preheated broiler oven. Brown well on all sides and broil. Season with salt

and pepper. For something a little different, try this stuffed shoulder of lamb:

Fruit-Stuffed Shoulder of Lamb.

1 lamb shoulder, boned 2 cups bread crumbs

6 cooked apricots, diced 6 cooked prunes, diced 1 small orange, chopped 1 beaten egg Salt and pepper

Have butcher remove bone from lamb shoulder and sew it on three sides, leaving the fourth open for dressing. Make a dressing of the bread crumbs, fruits and beaten egg. Pile this into cavity. Skewer or sew the edges together. Place the lamb shoulder on a rack in an open roasting pan and roast in a 300-degree oven, allowing 30 to 35 minutes to the pound.

Never throw away shank ends of ham or bones from the roast. Use these for making soup, a cupful of which is very good for dinner beginners on cool nights. Broth made from these may also be used for gravies and sauces.

Never throw out meat leftovers. They may be combined with gravy, have any pork in them, cook them | bread crumbs, noodles or rice and used for stuffing green peppers. Bacon leftover from breakfast is

meats are a supper saver. They too good to discard. Break it into may be pan-fried or broiled for add- bits and pieces and use for flavoring the dinner vegetable, soup or salad.

Here's a handy idea that makes

all the snaps on one side first,

Use top-stitching to emphasize

lines that are important to the de-

sign of a dress, suit, or coat.- This

can be effectively combined with

lapped seams and should always

be done by machine to make

To remove stubborn particles of

dirt which settle in moldings,

cracks and other hard to get at

corners use a paint brush that has

sure stitches are uniform.

been dipped into thick suds.

To restore and preserve cane it easy for you to fit snaps smoothseats treat lightly with linseed oil. Be sure all excess oil has been ly and perfectly to a garment. Sew wiped away.

then rub a little chalk over them and press them lightly on the op-Cloth-covered suitcases can be posite side. The white chalk restored to newness by covering marks left on the garment inthe fabric with a coat of high dicate where other halves of the grade lacquer. snaps should be sewed.

To prevent windows from sticking, rub a little floor wax in the window sash groove.

To remove the metal base of an electric light bulb that has broken in the socket, push a cork into the base and turn it.

Winter window washing is made a lot easier by adding denatured alcohol to the water to prevent freezing. Wipe quickly crushed tissue paper.

Still Second Rating

The touring company had never been of the best, and when they reached the stage of playing to the family of the man who owned the little country theater, and found that even they left at the end of the first act, it was decided to break up. Two of the actors set out to work their way back to New

They were lucky enough to get a passage on a barge, and when passing through a lock they overheard this conversation:

"What you got on board, Jim?" "Load of fertilizer and a couple of actors, Bert." The two actors looked at each

other in silence, then sighed deep-

"Cyril," said one, "shall we never top the bill?"

GIRLS! WOMEN! try this if you're

Do female functional monthly disturb-Do female functional monthly disturbances make you feel nervous, irritable, so weak and tired out—at such times? Then do try Lydia E. Pinkham's Vegetable Compound to relieve such symptoms. It's famous for this! Taken regularly — Pinkham's Compound helps build up resistance against such distress. Also a great stomachic tonici

LYDIA E. PINKHAM'S VEGETABLE

WHY TAKE HARSH LAXATIVES?

Healthful Fresh Fruit Drink Makes Purgatives Unnecessary for Most People

Here's a way to overcome contipa-tion without harsh laxatives. Drink juice of 1 Sunkist Lemon in a glass of water first thing on arising.

Most people find this all they need -stimulates normal bowel action day after day!

Lemon and water is good for you. Lemons are among the richest sources of vitamin C, which combats fatigue, helps resist colds and infections. They supply valuable amounts of vitamins B₁ and P. They pep up appetite. They alkalinize, aid digestion. Lemon and water has a fresh tang too-clears the mouth, wakes you up, starts you going.

Try this grand wake-up drink 10 mornings. See if it doesn't help you! Use California Sunkist Lemons.





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