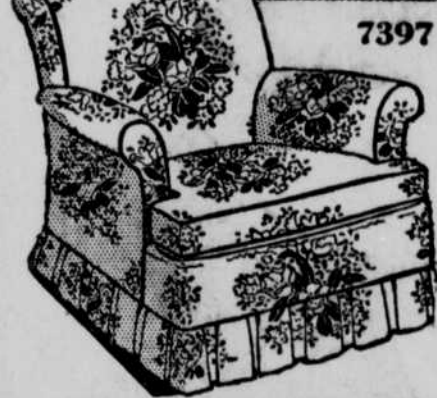


Brighten Chairs With Colorful Slip Covers



7397



NOW... A RECHARGEABLE FLASHLIGHT BATTERY
OUTLASTS 800 DRY CELLS
POPULARLY PRICED

YES, IT'S TRUE! One VICTORY Flashlight Battery will give a brighter light, and from 2 to 3 times longer life than dry cells. When exhausted, may be recharged over night. One VICTORY Battery equals in overall life about 800 worth of dry cells. A wartime necessity. Fits any flashlight. Limited supply available for civilian use without priority.

The Automatic Electrical Devices Co.
322-B East Third St., Cincinnati 2, Ohio

Sewing Circle Needlecraft Dept.
564 W. Randolph St. Chicago 80, Ill.
Enclose 15 cents (plus one cent to cover cost of mailing) for Pattern No.
Name
Address

CLASSIFIED DEPARTMENT

Live Stock Commission

BYERS BROS & CO.
A Real Live Stock Com. Firm
At the Omaha Market

FEATHERS WANTED

Ship your new reserve and duck feathers, also white Turkey body feathers, to
FARMERS' STORE
Mitchell South Dakota

HOGS FOR SALE

FOR SALE—8 REGISTERED BERKSHIRE sows, bred to Lynnwood.
W. C. MURHEAD
Phone 66 Hampton, Nebr.

SHEEP

FOR SALE: Registered Shropshire rams, also a number of ewes. W. E. WALKER, Clay Center, Nebraska.

Valuable Attar

Attar of roses, a perfume base, is so valuable to the rose oil industry of Bulgaria it is deposited in banks.

GRANDMA'S IDEA FOR COLDS' ACHEs
She often used medicated mutton suet—now many mothers use Penetro, modern medication in a base containing mutton suet. Rub on—double action relieves colds' muscular aches, coughing. (1) vaporizes to comfort stuffy nose (2) outside, stimulates at spot where applied. Get Penetro.

Bayonets From Bayonne
Bayonets are so named because they were first made in the town of Bayonne, France, in 1671.

OLDER PEOPLE!



Try Great Tonic Many Doctors Advise
See how good-tasting Scott's Emulsion helps tone up your system; helps build up stamina and resistance against colds—if there is a dietary deficiency of A & D Vitamins. It's easy! Simply take Scott's daily throughout the year. It's great! Buy at your druggist's today!

TRY SCOTT'S EMULSION
Great Year-Round Tonic

SOOTHES CHAFED SKIN
MOROLINE
WHITE PETROLEUM JELLY

Chrysanthemum for Musso
When Hirohito conferred the Supreme Order of the Chrysanthemum upon Mussolini last summer, the name of the decoration was omitted in the Italian press and in news releases to other countries because, in Italy, the chrysanthemum is symbolic of death.

GROVE'S COLD TABLETS
A Real Medicine

Grove's Cold Tablets are prompt in action—decide in results. They're a multiple medicine—an internal medicine. Go to work in a business-like way to work on all these usual cold symptoms at the same time. Relieve headache—ease body aches—reduce fever—relieve nasal stuffiness. Grove's Cold Tablets give wonderful comfort! Take exactly as directed. Rest, avoid exposure. Ask your druggist for Grove's Cold Tablets.

Save Money—Get Large Economy Size
FOR FIFTY YEARS KNOWN TO MILLIONS AS BROMO QUININE COLD TABLETS

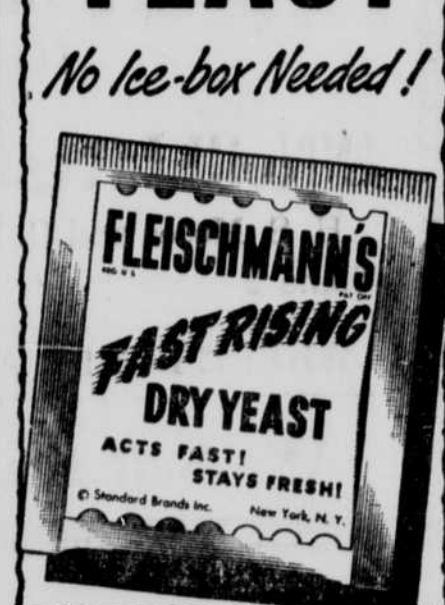
HOUSEWIVES: ★ ★ ★
Your Waste Kitchen Fats Are Needed for Explosives
TURN 'EM IN! ★ ★ ★

It's New!
It's Fast!
It's Better
than any other dry yeast we ever used, say 8 out of 10 women recently surveyed

FLEISCHMANN'S DRY YEAST
No Ice-box Needed!



FLEISCHMANN'S DRY YEAST
No Ice-box Needed!



Farm Topics

Pure-Bred Sires Help Conserve Feed

Better Grade Animals Give Higher Return

Marketing inferior animals and the use of improved sires will help in partially solving the feed shortage and at the same time bring great improvement in livestock development, says E. H. Hostetler, in charge of animal industry research for the North Carolina state college experiment station.

A recent test shows that when nondescript cows were bred to a purebred bull, their calves averaged 53 pounds heavier at weaning time. In the feed lot, these calves required less feed per unit of gain and made cheaper gains than those calves produced from bulls and cows of inferior breeding.

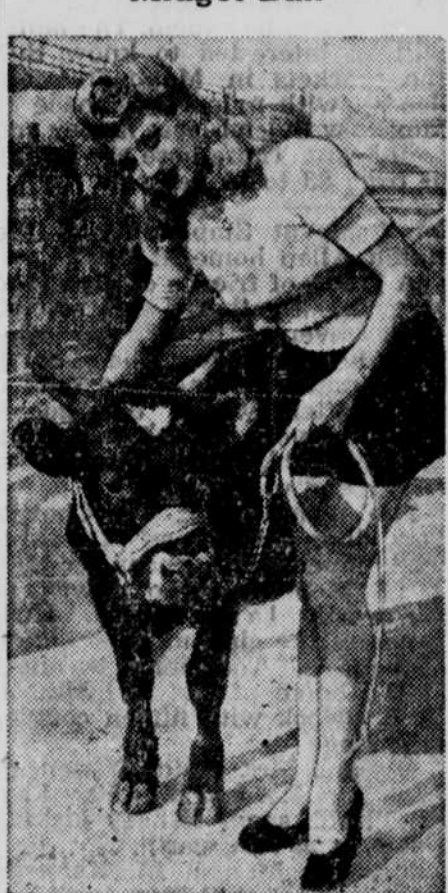
Furthermore, the carcasses of the cattle sired by the purebred bull were fatter and contained a higher percentage of tender meat. Hostetler suggests that the sow of poor conformation and those consistently producing small litters be sent to market. The beef animal that is a "shy breeder" or below the average quality of the herd can be sent to the butcher.

Good sires cost money and there is often a question in the mind of many cattle growers as to how much they are really worth. In the test referred to above the purebred bull added about \$10 more per head to the value of the calves and with a herd of 25 cows the annual return on the bull would be about \$250 as compared with an inferior bull.

In poultry farming, too, superior sires are worth the cost. The importance of good cockerels can be shown by citing the performance of two birds when mated with two separate hens. Male No. 40 had 86 daughters whose average annual production was 186 eggs. Male No. 4815 had 148 daughters who averaged 249 eggs per year. Each daughter of Male No. 4815 laid, on average, 63 more eggs than the daughters of Male No. 40. At 45 cents per dozen for ungraded eggs, each daughter of Male No. 4815 produced \$2.28 more income than the daughters of Male No. 40.

Neither of these two males was rated above the other in appearance and handling qualities, and their dams had laid about the same number of eggs. Actually, No. 40's dam laid 282 eggs and No. 4815's dam laid 246 eggs. The difference was that No. 4815 was from a family which had been tested for several years by the performance of entire groups of sisters without culling. Many other instances could be cited, offering further proof that superior males will pay in any kind of animal husbandry.

Midget Bull



"Mr. Pee Wee," believed to be the smallest bull in the world, weighs 260 pounds, and stands only 34 inches high. He is a cross bred Jersey and Holstein, and is four years old. Stockmen say he is perfectly proportioned and normal.

"Off-Flavor" in Pork

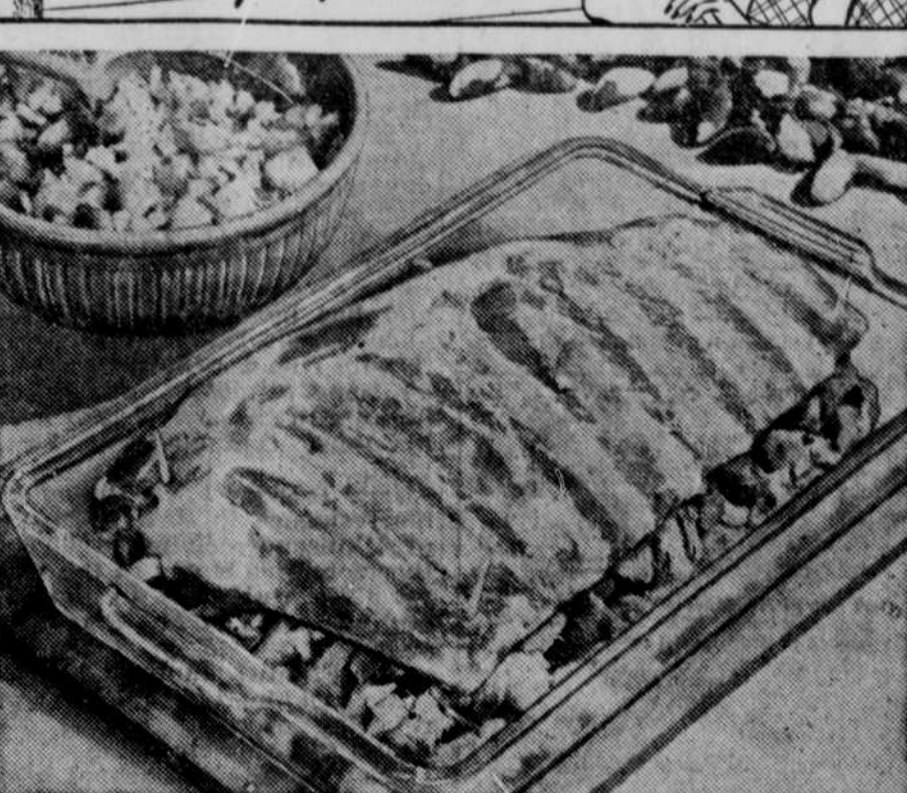
Properly processed tankage, when fed to hogs, will in no way cause an off flavor of the meat. The same is true for properly processed fish meal. In the case of feeding fish meal, however, where there is a high oil content, this will cause the development of an off, or rancid, flavor in the meat.

Farm Notes

WFA points out that farmers can save money and at the same time make a substantial contribution to the war effort by buying higher analysis fertilizers.

Formaldehyde is now available for agricultural uses, according to the AIF News, publication of the Agricultural Insecticide and Fungicide association.

HOUSEHOLD MEMOS
by Lynn Chambers



There's a Surprise With These Spareribs!
(See Recipes Below)

Good Taste

"There are a lot of meat cuts with lower point values which we are sure we'd like if we just knew how to prepare them tastefully. Won't you tell us how? This is a request I'm hearing more often lately, and so today's column will give suggestions for these cuts of meat. Fortunately a great many of these lower-point meat cuts belong to the variety class, add "variety" to meals and are a wonderful source of vitamins and minerals. You'll like them this way:

Corn Biscuit Pies.
(Serves 4 to 6)

- 1 veal kidney
- Melted butter or substitute
- 1 cup cooked, chopped meat
- 1 cup cooked peas
- 1 cup cooked carrots
- 2 cups well-seasoned medium white sauce
- Corn biscuit

Wash kidney; remove outer membrane. Split through center; remove fat and tubes. Brush with melted butter; place 2 inches below broiler heat. Broil 5 minutes on each side. Slice kidney; combine with meat, peas and carrots. Mix with white sauce. Pour into individual baking dishes or casseroles.

Prepare corn biscuit: Sift together 1 1/2 cups flour, 1/2 cup cornmeal, 3 teaspoons baking powder, 3/4 teaspoon salt and a few grains of sugar. Cut in 1/4 cup shortening; add 3/4 cup milk to make a soft dough. Pat or roll out dough, 1/2 inch thick on lightly floured board; cut with round cutter 1 inch in diameter. Place biscuits on meat and vegetable mixture. Bake in a very hot oven (450 degrees) 15 minutes.

Liver Loaf.
(Serves 6)

- 1 1/2 pounds beef liver
- 1 1/2 cups dry bread crumbs
- 1/4 cup melted shortening
- 1 egg
- 1 1/2 teaspoons salt
- 1/4 teaspoon pepper
- 1/4 teaspoon paprika
- 3 teaspoons minced onion
- 3 tablespoons parsley
- 1 cup milk

Pour scalding water over liver and let stand 3 minutes. Chop and add all other ingredients except milk. Mix thoroughly. Shape into loaf; brush top with additional melted shortening. Place loaf in baking

Lynn Says

Working With Points: Adventure with low point meats and you'll find them as delicious as the high point ones. They are highest in food value and best in flavor if properly cooked.

Doubling up on proteins during times like these is wasteful. Select carefully from this one group for the meal: meat, poultry, fish, eggs, dried beans or peas or soybeans, cheese or nuts. Remember, just one to a meal!

Balance the use of cereals with plenty of vegetables and fruit. Naturally cereals and breads have to carry more of a load these times, but they can't take the place of meat and vegetables. Use them to make the flavor of meat and fish go further.

Buying in season is your greatest help for vegetables and fruits. Rich-in-vitamin fruits and vegetables can be found in winter, too! Recipes are as good as what you put into them. Economizing on too many items in the recipe will give you—you know what. If you want precious ingredients in recipes use them sparingly these times—for the recipes with a pound of this and a dozen of that have been put away for the duration.

Save Used Fats!

Lynn Chambers' Point-Saving Menu

- *Stuffed Spareribs with Dressing
- Baked Potatoes
- Buttered Spinach
- Lettuce with French Dressing
- Bran Muffins
- Baked Apple
- Beverage
- *Recipe Given.

dish and add 3/4 cup water. Bake in a moderate oven (300 degrees) for 1 hour. For sauce add milk 15 minutes before taking from oven.

Variation: Grind half beef heart and use in place of beef liver. Or, grind pork heart and omit fat in recipe. Add 1/2 teaspoon poultry seasoning.

Heart is not a tender cut of meat and is good only if you cook it properly. That means slow cooking at low or moderate heat. A stuffing adds loads of good flavor:

Baked Stuffed Beef Heart.
(Serves 6)

- 3 to 4 pound beef heart
- 2 slices bacon
- 1 cup fine bread crumbs
- 1/2 teaspoon herb or poultry seasoning
- 1 small onion
- Salt and pepper
- Flour for dredging
- Fat or oil for browning

Wash heart and remove enough of center portion to admit addition of dressing or stuffing. Dice bacon and fry until crisp. Combine with bread crumbs. Season with finely minced onion. Season cavity within heart. Fill with stuffing and fasten with skewers. Roll in flour and brown quickly in hot fat in heavy kettle. Add small amount of water or beef stock. Cover and cook slowly 2 to 2 1/2 hours in a moderate oven (350 degrees) until done. Thicken liquid for gravy, if desired.

Kidney Stew.
(Serves 5 to 6)

- 2 beef kidneys
- 1/2 cup flour
- 3 tablespoons drippings
- Salt and pepper
- 4 cups water
- 1 bay leaf
- Pinch rosemary
- 2 tablespoons dried celery leaves
- 1 cup carrots, sliced
- 1 cup onion, sliced
- 1 cup potato, cubed

Remove skin and fat from kidneys, wash and split lengthwise. Remove core and cut in small pieces. Dredge with flour and brown in hot drippings. Place in kettle, add water, vegetables and seasonings. Simmer 1 1/2 to 2 hours. If desired, broth may be thickened with a little flour and water.

Variation: If desired, use half kidney and half stew beef.

***Stuffed Spareribs.**

- 2 1/2 sheets of spareribs
- Stuffing:
- 1/2 loaf bread, cubed
- 1 onion, minced fine
- Salt, pepper, sage to taste
- 1/2 cup toasted brazil nuts, sliced
- 1/2 cup boiling water
- 4 tablespoons drippings

Toast the cubed bread in a hot oven, turning to prevent burning. Add onion, seasonings and sliced nuts. Mix well. Melt drippings in hot water. Add to bread and toss lightly with fork.

Place dressing in center of one sheet of spareribs. Cover with second sheet. Draw edges together and sew in place. Salt outside of meat. Pepper, dredge with flour. Place in shallow roasting pan. Bake in a moderate (350-degree) oven. Cover bottom of pan with a little water. Roast for 1 1/2 hours. Make gravy from drippings in bottom of pan.

If you want sugar-saving suggestions, write to Lynn Chambers, Western Newspaper Union, 210 South Desplaines Street, Chicago 6, Illinois. Don't forget to enclose a stamped, self-addressed envelope for your reply.
Released by Western Newspaper Union.

ASK ME ANOTHER?
A General Quiz
The Questions

1. The old-fashioned daguerreotype picture was made on a thin sheet of what?
2. How old is the Statue of Liberty?
3. Who was Toussaint L'Ouverture?
4. Was Pocahontas an Indian princess?
5. Which is the longest verse in the Bible? The shortest?
6. What is the largest United States seaport?

The Answers

1. Copper.
2. The Statue of Liberty is 88 years old.
3. The Liberator of Haiti.
4. No. There are no royal families among the Indians—no kings, queens, princes or princesses.
5. Esther 8:9 is said to be the longest verse in the Bible, and the Gospel of St. John 11:35 the shortest.
6. New York is the country's largest seaport.

NO ASPIRIN FASTER
than genuine, pure St. Joseph Aspirin. World's largest seller at 10¢. None safer, none surer. Demand St. Joseph Aspirin.

NOSE MUST DRAIN
To Relieve Head Cold Miseries
When head colds strike, help nose drain, clear the way for freer breathing, comfort with KODON'S NASAL JELLY. At druggists.

Acid Indigestion
Relieved in 5 minutes or double money back
When excess stomach acid causes painful, surface-tinge gas, sour stomach and heartburn, doctors usually prescribe the fastest-acting medicine known for symptomatic relief—mellin's like those in Bell's Tablets. No laxative. Bell's brings comfort in a jiffy or double your money back on return of bottle to us. 25¢ at all druggists.

How To Relieve Bronchitis
Creomulsion relieves promptly because it goes right to the seat of the trouble to help loosen and expel germ laden phlegm, and aid nature to soothe and heal raw, tender, inflamed bronchial mucous membranes. Tell your druggist to sell you a bottle of Creomulsion with the understanding you must like the way it quickly allays the cough or you are to have your money back.
CREOMULSION
for Coughs, Chest Colds, Bronchitis



BROWN ACTS OLD TODAY

DUE TO MUSCULAR PAINS!

SORETONE
soothes fast with **COLD HEAT*** ACTION
in cases of **MUSCULAR LUMBAGO OR BACKACHE** due to fatigue or exposure
MUSCULAR PAINS due to colds
SORE MUSCLES due to overwork
MINOR SPRAINS

MONEY BACK—IF SORETONE DOESN'T SATISFY
"and McKesson makes it"

★ Invest in Liberty: Buy War Bonds

CAMELS ARE PACKED TO STAY FRESH EVERYWHERE



● Because Camels are the number one cigarette with men in all the services, they're following our men to every continent, on every ocean. Happily Camels are packed to stay fresh, cool smoking, and slow burning—anywhere, any time. The Camel pack keeps your Camels fresh, too—sealing in that famous extra flavor and extra mildness. For a fresh treat, try Camel.

FIRST IN THE SERVICE
★ With men in the Army, Navy, Marine Corps, and Coast Guard, the favorite cigarette is Camel. (Based on actual sales records.) ★