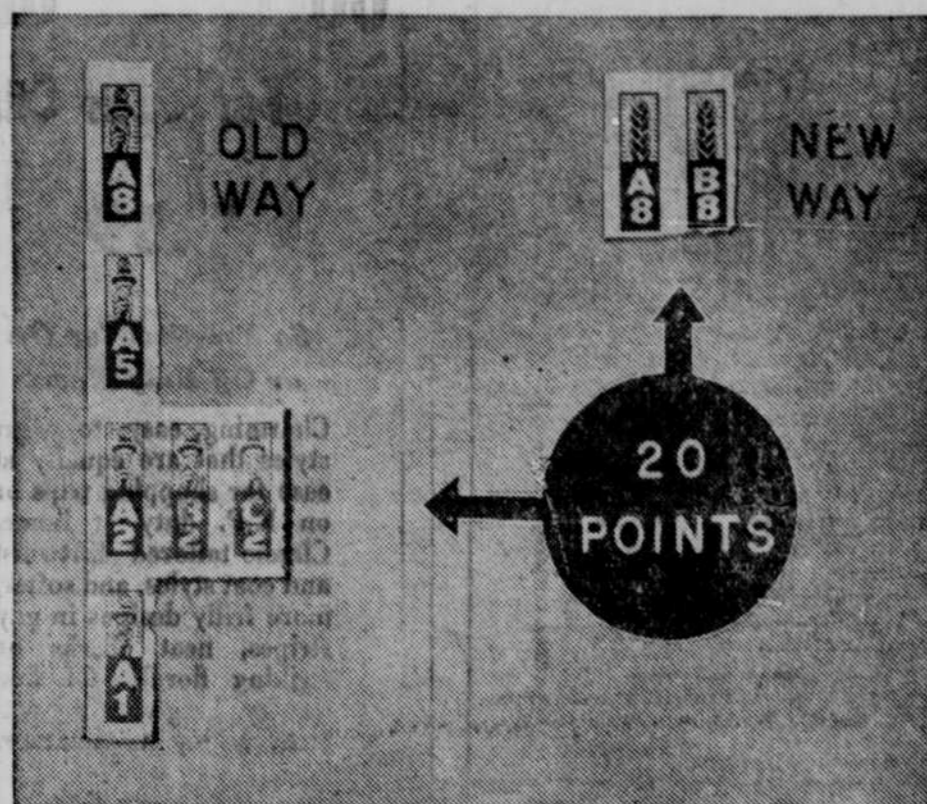


New Simplified Rationing Starts February 27

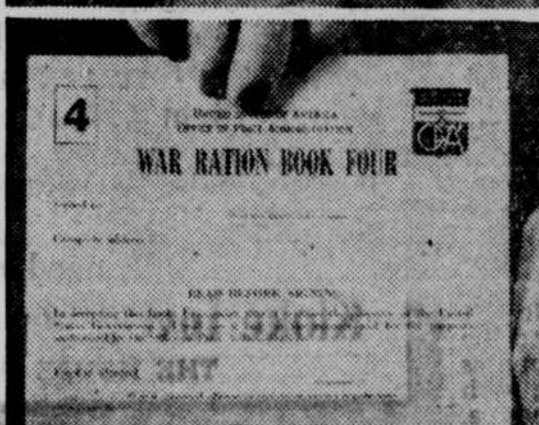


According to the new rationing system effective February 27, all red and blue stamps in book four will be worth 10 points each, regardless of the number on the face of the stamp. They will be valid for 12 weeks. Tokens worth one point will be given for change. Tokens remain valid indefinitely and can be used later for purchases. There will be two billion 400 million less stamps to handle per month.

Top picture shows how new 10-point stamps will make it easier to count up points.



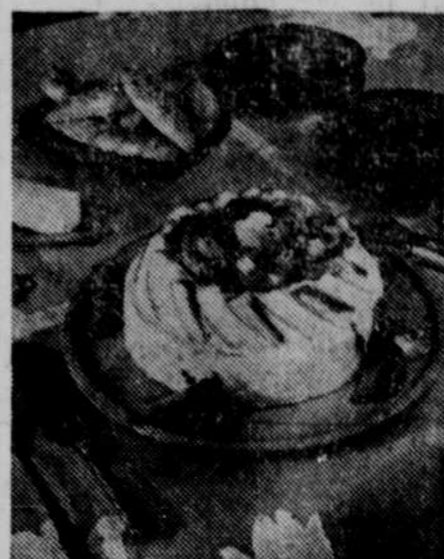
Above: Store clerk gives the exact number of tokens to make change for the 10-point stamps. Red tokens are given in change for red stamps; blue tokens for blue stamps.



Victory Parade

HOUSEHOLD MEMOS... by Lynn Chambers

Luscious Desserts, Springlike Salads Please Appetites



Mold the salad and give it new variety and interest. Strips of red and green pepper on the white of the cottage cheese make this mold attractive, and the fresh vegetable salad in the center gives unusual contrast.

Changes of season with their myriad of new fruits and vegetables in season bring with them delightful changes in menus and perk up appetites, but before the new season begins there's apt to be dullness in menus that puts appetites in a rut. Let's resolve there be no such menu monotony in any home when there are different combinations of old favorites available.

Frequently just a small change in the menu can bring a chorus of cheers from the family. For example, try a crusty fruit bread quickly prepared or a luscious dessert, new and different salad or an unusual way of preparing a meat dish. Don't depart too radically from what's liked by the family, but do make a small change for that desired "something different."

There's nothing especially new in the ingredients for this salad, but they're in new combination—even to the touch of watercress in place of lettuce as background:

Cottage Cheese Salad. (Serves 8)

- 1 package lemon-flavored gelatin
- 1 cup hot water
- 1 cup pineapple juice
- Strips of green and red pepper
- 1 cup cottage cheese
- 1/2 teaspoon salt
- Dash of cayenne

Dissolve gelatin in hot water. Add pineapple juice and water. Chill until slightly thickened. Decorate mold with strips of green and red pepper. Combine pineapple, cheese, salt and cayenne. Fold into thickened gelatin. Turn into ring mold. Chill until firm. Unmold. Fill center with mixed salad and garnish with segments of tomato and sprigs of watercress.

Lynn Chambers' Point-Saving Menu

- *Pork Chops Supreme
- Mashed Potatoes Spinach Loaf
- Carrot-Raisin Salad
- *Fruited Drop Biscuits
- *Cherry Custard Pie
- *Recipes Given

water. Bake in a moderate oven (350 degrees) for an hour. Turn out on platter and fill with creamed leftover ham and peas.

*Fruited Drop Biscuits. (Makes 18 biscuits)

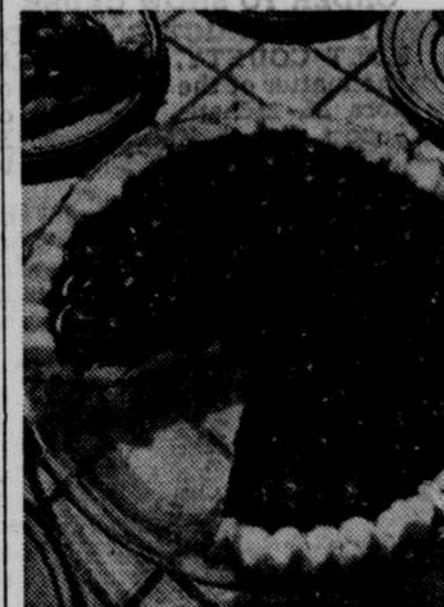
- 2 cups sifted flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 2 to 4 tablespoons shortening
- 6 tablespoons marmalade

Sift together flour, baking powder and salt. Cut or rub in shortening. Add enough milk to make thick batter, stirring only until flour is well moistened. Drop a spoonful of batter in greased muffin pan, add a teaspoonful of marmalade, top with another spoonful of biscuit batter and bake in a hot oven (450 degrees) 12 minutes.

*Pork Chops Supreme. (Serves 4)

- 4 thick pork chops
- 1 green pepper
- 1 slice onion
- 4 crackers
- Pitch of poultry seasoning
- 1 teaspoon salt
- 1/2 teaspoon pepper
- Milk

Grind together green pepper, onion, crackers and combine with other ingredients, using just enough milk to moisten. Place pork chops in baking pan and heap stuffing over top. Bake in a moderate oven (350 degrees) for an hour to an hour and a half.



Cherries make a colorful pie that will make a feast out of any meal. The pie pictured above is not just an ordinary cherry pie but one with a jellied custard filling resting underneath those cherries.

Old-Fashioned Pork Pie. (Serves 4)

- 2 cups cooked pork, cubed

PATTERNS SEWING CIRCLE



Due to an unusually large demand and current war conditions, slightly more time is required in filling orders for a few of the most popular pattern numbers.

SEWING CIRCLE PATTERN DEPT. 530 South Wells St. Chicago

Enclose 20 cents in coins for each pattern desired.
 Pattern No. Size
 Name
 Address

1841 36-52

Pleasing to the Eye.

THE contrast afforded by the yoke of this dress (which may be smooth and tailored or soft and ruffled) pleases the eye! The body of the dress is cut to give you the slimmest possible lines.

Barbara Bell Pattern No. 1841-B is designed for sizes 36, 38, 40, 42, 44, 46, 48, 50, 52. Size 38, short sleeves, requires 3 1/2 yards 39-inch material. 1/2 yard for vestee, or 2 1/4 yards ruffling.

Two Pinafores.

ONE is just as cute as the other; both are ruffled, both button down the back. Little sister's however, has matching panties!

Barbara Bell Pattern No. 1899 is designed for sizes 1, 2, 3, 4 and 5 years. Size 2 pantie and pinafore require 2 1/2 yards 35 or 39-inch material.

Barbara Bell Pattern No. 1892 is designed for sizes 10, 12, 14, 16, 18 and 20. Corresponding bust measurements 28, 30, 32, 34, 36 and 38. Size 12 (30) requires 3 1/2 yards 32 or 35-inch material.

HOUSEHOLD HINTS

Store hats one to a hat-box or hat stand and brush after each wearing to have them looking well.

Don't make dust cloths out of that old sheet. Cut it down to make a cot sheet, crib sheet, or a pillowcase.

Lightly waxed woodwork cuts down cleaning. Rub spots that are scuffed often—banisters, areas around doorknobs and windows—with a coat of liquid wax.

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 drug stores.

St. Joseph ASPIRIN
 NONE FASTER
 WORLD'S LARGEST SELLER AT 10¢



All-Bran "Honey Muffins"

- 3 tablespoons shortening
 - 1/2 cup honey
 - 1 egg
 - 1/2 cup buttermilk
 - 1/2 teaspoon soda
 - 1 cup Kellogg's All-Bran
 - 1 cup flour
 - 1 teaspoon baking powder
 - 1/2 teaspoon salt
- Blend shortening and honey. Add egg and beat until creamy. Add milk and All-Bran; let soak until most of moisture is taken up. Sift dry ingredients together; add to first mixture, stirring only until flour disappears. Fill greased muffin pans 2/3 full and bake in a medium-hot oven (400° F.) about 25 minutes.

They're praise winners at any meal! And remember, KELLOGG'S ALL-BRAN is a rich natural source of protein, the B vitamins, phosphorus, calcium and iron! "Protective" elements urgently needed now! Make some today with

Kellogg's ALL-BRAN

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!



City of Saints

So many streets in Montreal are named after saints that it is sometimes called the "city of saints."

HELP

Just 2 drops Penetro Nose Drops in each nostril help you breathe freer almost instantly, so your head cold gets air. Only 25¢—2 1/2 times as much for 50¢. Caution: Use only as directed. Penetro Nose Drops

Voracious Ladybird

One ladybird will devour 40 green flies in an hour.

RUN DOWN?

MANY DOCTORS RECOMMEND THIS TONIC