

THRILLS! All Part of the Day's Work

Back at the turn of the century "Isn't It Thrilling?" was one of the feminine bon mots of the day. The girls were usually talking about a new hat, a trip to Europe, or forthcoming wedding festivities. But in 1940 unsung heroines are taking thrills in their stride as part of the day's work. For instance—



Miss Priscilla Kaye, lion tamer, thinks nothing whatever of climbing on the back of a King of the Jungle she has taught to jump through hoops.

Picture Parade



Above: Miss Betty Middleton, member of the Jimmie Lynch Auto Death Dodgers troupe at the New York World's Fair, makes the hair of visitors stand on end several times a day. Miss Middleton hails from Brooklyn.

Beverly Shaw, high school girl, rides a broncho for the rodeo.



In Madrid, 17-year-old Senorita Juanita De La Cruz takes her chances against an angry bull as nonchalantly as any male fighter.



Circle: In England women pilots ferry the new aircraft of the RAF from factory to airbase. Right: Miss Anna Laur, 25-year-old welder, does a man's work unmindful of a rain of fire.

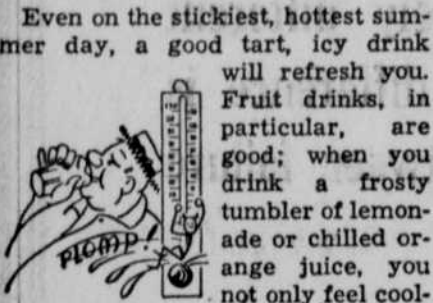


Ruth Pettibone brings lunch to steeplejack hubby, 175 feet up.



Household News By Eleanor Howe

COOL DRINKS ARE REFRESHING ON HOT SUMMER DAYS
(Recipes Below.)



Even on the stickiest, hottest summer day, a good tart, icy drink will refresh you. Fruit drinks, in particular, are good; when you drink a frosty tumbler of lemonade or chilled orange juice, you not only feel cooler, you are cooler. Fresh fruit drinks actually ward off the heat of summer.

Fruit beverages provide the minerals and vitamins the body requires, and, because of the sugar added for sweetening, are fairly high in food energy.

It's very easy to serve "soda fountain specials" at home. Any combination of fruit juices makes a delightful and refreshing beverage—provided some of the more tart juices, such as those from lemons, slightly sour oranges, or rhubarb—are used to keep the beverage from tasting too sweet and flat. Use slices of orange or lemon, mint leaves, whole, fresh or canned cherries or berries, for garnishing. Ice cubes for chilling fruit drinks or iced tea might be frozen from orange or lemon juice, to avoid diluting the beverage. Mint leaves, bits of lemon peel or cherries can be frozen into the cubes. For iced coffee, pour some of the coffee into the freezing tray of your refrigerator, and freeze. Then use the coffee cubes for chilling the drink.

Sugar syrup, used for sweetening, is easily mixed throughout the whole drink, and makes a smoother tasting, smoother textured drink, than when unmelted sugar has been added. To make the sugar syrup, boil 4 cups of sugar with 4 cups of water, for 10 minutes. Pour into clean, hot jars, and seal. Store in refrigerator, and use as needed.

Serve crisp cookies or dainty sandwiches with iced drinks for simple afternoon or evening refreshments.

Lemonade.

Follow these three rules if you want to make perfect lemonade: Use fresh lemon juice and plenty of it; sweeten to the taste of each—not too much sweetening for folks who like it sour—sweeter for those with a sweet tooth; use ice and more ice. For each person served, allow:

- 1 lemon
- 1 to 2 tablespoons sugar or honey
- 1 cup cold water

Ice

Extract lemon juice. Add sugar or honey to taste. Stir to dissolve. Add water. Serve over ice in large glasses. Garnish with lemon slice on rim of glass. To make lemon fizz, make lemonade with carbonated water.

"Simple Desserts for Summer Menus" is an article you'll want to read. Watch for it in this column next week.

Sugar Cookies.

- ¼ cup butter
- ½ cup granulated sugar
- 1 egg, well beaten
- 1½ cups pastry flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 1 teaspoon vanilla extract

Cream butter, add sugar and egg. Sift dry ingredients and add with the extracts. Flour and sugar the board and roll the cookies on it. Dust heavily with sugar, roll it in a little, cut in cookie shapes, and bake in a moderate oven (350 degrees) 10 to 12 minutes.

Chocolate Chip Ice Cream.

- (Makes 1 gallon)
- 1 cup sugar
- ½ cup flour
- 2 quarts milk (scalded)
- 4 eggs (separated)
- 4 teaspoons vanilla
- ½ teaspoon salt
- 2 cups semi-sweet chocolate (cut in bits)

Combine sugar and flour, and add scalded milk slowly. Then cook over low heat, stirring constantly. Remove from heat. Beat egg yolks, and blend with ½ cup of the hot mixture, then add to the custard, together with vanilla and salt. Chill.

Double Duty Equipment

Ingenuously designed to do double duty are two new pieces of household equipment—a washer that becomes a useful kitchen table when it isn't in action and an ironer that folds into a handsome hardwood cabinet, suitable for use in the living room.

Is Father fussy about his food? Then you'll surely want Eleanor Howe's cook book, "Feeding Father." It has loads of recipes for the foods father likes best—recipes which have been tested and approved by homemakers as well as fathers! You can have a copy of this cook book by sending 10 cents in coin. Address your letter to "Feeding Father," care of Eleanor Howe, 919 N. Michigan Avenue, Chicago, Illinois.

Pour into the freezing compartment of ice cream freezer. Pour in the stiffly beaten egg whites, assemble the freezer, and cover. Pack with mixture of three parts crushed ice to one part rock salt. Freeze, until turning becomes difficult. Remove dasher, fold in chocolate, and pack down the cream with a spoon. Cover, and allow to ripen for one hour before serving.

Pineapple Raspberry Punch.

- (Serves 25)
- 6 cups crushed pineapple
- 6 cups raspberry juice
- 3 quarts gingerale
- Crushed ice

Mix crushed pineapple and the raspberry juice thoroughly. Just before serving, add gingerale and ice.

Fool Proof Cookies.

- (Yield 3 dozen)
- 2 cups flour
- ½ cup brown sugar
- ¼ cup butter

Mix and sift flour and sugar together. Then work butter into the mixture with the finger tips, forming a soft dough. Roll to ¼-inch in thickness and cut with cookie cutter in any desired shape. Brush with yolk of one egg, beaten, and diluted with ¼ teaspoon water. Bake in a moderate oven (350 degrees) approximately 12 minutes.

Chocolate Freeze.

- (Makes 4 large glasses)
- 4 tablespoons sugar
- 4 tablespoons cocoa
- ¼ teaspoon salt
- ½ cup boiling water
- 2 cups milk (scalded)
- ½ teaspoon vanilla
- Crushed ice
- Whipped cream

Combine sugar, cocoa and salt. Add boiling water and cook for 2 minutes. Remove from fire, and combine with scalded milk. Pour into glasses filled with crushed ice, and serve with a spoonful of whipped cream garnishing each glass.

Blackberry Cocktail.

- (Serves 4)
- Mix together 2 cups blackberry juice, 1 cup orange juice, ¼ cup lemon juice, and 1 cup water. Add ¼ cup sugar syrup and blend. Pour over ice and shake thoroughly. Garnish with very thin slices of orange.

Sugar syrup—Boil 1 cup water and 2 cups sugar together for 1 minute

Iced Coffee.

Make coffee a little stronger than usual. Cool, and serve in tall glasses filled with cracked ice. Top with whipped cream. If desired, cream may be poured on the ice before the coffee is added.

Iced Tea.

Rinse teapot with boiling water. Place tea in pot, allowing one teaspoon of the tea per cup. Pour freshly boiling water over the tea leaves and allow to steep, not boil, for 3 to 5 minutes. Pour tea over chipped ice, to cool it quickly. Serve in tall glasses garnished with lemon slices and sprigs of mint.

(Released by Western Newspaper Union.)

Tips on Wash Dresses

When purchasing materials for washable garments, make sure that buttons, belt buckles and shoulder paddings are of the sort that will stand up under frequent tubbings and that contrasting materials for trimmings, braid or bindings are also color-fast.

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PATTERN DEPARTMENT

SEWING CIRCLE



YOU can't just wear an old slip and expect your small-waisted frocks to have the smooth, suave, round-bosomed line they should have. Here's a design (1892-B) especially planned to do its part toward figure-flattery, and to fit as only a slip you make to your measure can fit. The top has bosom gathers to give you a little extra fullness. The waistline is dart-fitted so that it melts into your middle just beautifully. These are simple details, very easy to do, but they make all the

difference in the fit of your slip, and therefore in the fit of your frocks. There are seven easy steps in your detailed sew chart. Make yourself a whole wardrobe of slips like this, light and dark, of satin, lingerie crepe or taffeta, and some batistes and linens for your coming cottons.

Barbara Bell Pattern No. 1892-B is designed for sizes 14, 16, 18, 20; 40 and 42. Corresponding bust measurements 32, 34, 36, 38, 40 and 42. Size 16 (34) requires 2½ yards of 39-inch material without- nap for built-up shoulders; 2¼ yards for strap style; 11 yards of shirred lace. Send order to:

SEWING CIRCLE PATTERN DEPT.
Room 1324
211 W. Wacker Dr. Chicago
Enclose 15 cents in coins for
Pattern No. Size

HOUSEHOLD QUESTIONS

Store salad oil in a dry, cold place. Keep coffee, tea, sugar, baking powder, spices, soda, cream of tartar and cereals tightly covered in a dry, dark place.

The pockets of kitchen aprons are constantly catching on door handles, nails, etc. Try putting the pockets in the center of the apron. The pockets can be reached by either hand and cannot catch on anything and tear.

Save your kitchen towels this way: Place a roll of paper toweling near the sink. Use the paper to clean greasy pans, to wipe up spilled foods and to wipe out the sink strainer.

Metal teapots sometimes give a "musty" flavor to tea made in them. To prevent this, store a lump of sugar in the pot. When you're ready to use the pot rinse it in boiling water.

Ask Me Another A General Quiz

The Questions

1. In what famous song does the phrase "grapes of wrath" appear?
2. Who was known as the "Little Napoleon of Baseball"?
3. What plant produces two common spices?
4. Do cat eyes shine?
5. In the Bible what musical instruments caused the destruction of the walls of Jericho?
6. Does a woman's heart beat faster than that of a man?

The Answers

1. In the "Battle Hymn of the Republic."
2. John McGraw.
3. The nutmeg tree is the only plant whose seed produces two common spices, nutmeg and mace, the latter being the dried aril, or fibrous covering, of the nutmeg kernel.
4. The eye of a cat acts as a mirror which throws off light, but it does not generate it.
5. Trumpets.—Joshua 6:20.
6. Under normal and comparable conditions, a woman's heart beats from 5 to 7 per cent faster than that of a man.

Make breakfast a "pleasant" meal at your house!

Kellogg's CORN FLAKES

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