

Wizard of Oz Newsreel

American soldiers in the Far East have discovered numerous persons who believe that all motion pictures—including such films of fantasy as "The Wizard of Oz" and "Alice in Wonderland"—are like newsreels and depict the real life of real people.

NIGHT
COUGHS

are eased, sticky phlegm loosened up, irritated upper breathing passages are soothed and relieved, by rubbing Vicks VapoRub on throat, chest and back at bedtime. Blessed relief as VapoRub PENETRATES to upper bronchial tubes with its special medicinal vapors, STIMULATES chest and back surfaces like a warming poultice. Often by morning most of the misery of the cold is gone! Remember—ONLY VAPORUB Gives You this special double action. It's time-tested, home-proved... the best-known home remedy for relieving miseries of children's colds.

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Your children will treasure your Family Coat of Arms hung in your home. Have it looked up and painted in oils for only \$20.00 by an artist registered at the Library of Congress. Send a penny postal card, ask me about yours today. Joseph G. Ferrier, 6108 67th Ave., Riverdale Hgts., Md.

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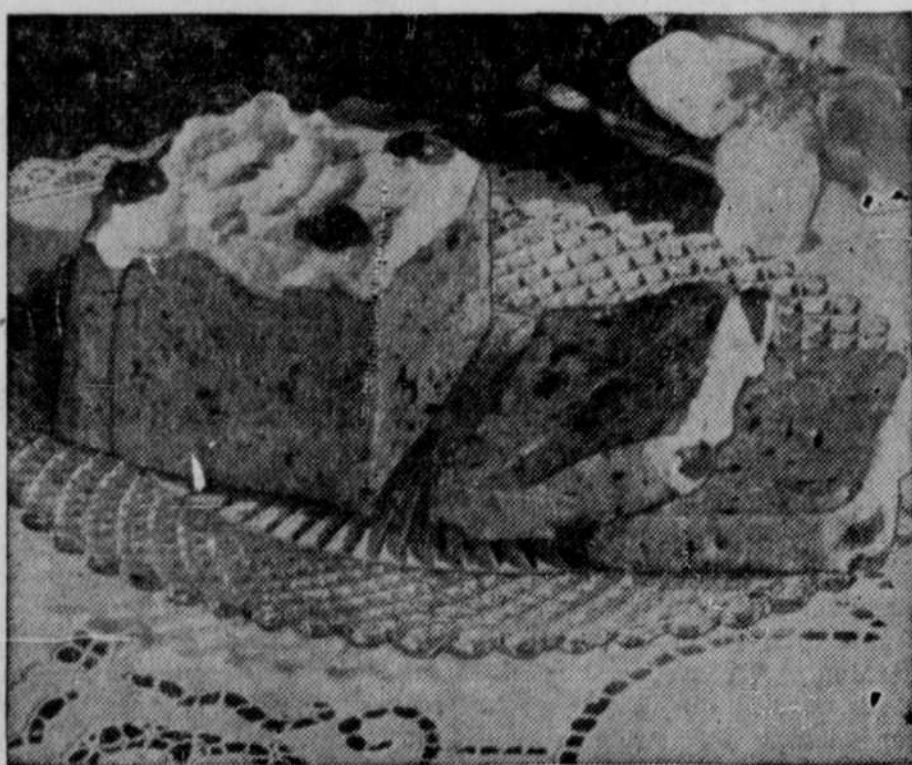
Remember that Constipation can make easy problems look hard! Constipation can undermine energy and confidence. Take Nature's Remedy (NR Tablets). Contains no chemicals, no minerals, no phenol derivatives. NR Tablets are different—act different. Purely vegetable—a combination of 10 vegetable ingredients formulated over 50 years ago. Uncoated or candy coated, their action is dependable, thorough, yet gentle, as millions of NR's have proved. Get a 25¢ Convincer Box. Caution: Take only as directed.

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ONE WORD SUGGESTION
FOR ACID INDIGESTION—
"TUMS"

HOUSEHOLD MEMOS

by Lynn Chambers

Prune Fluff Is a Sugar-Easy Dessert
(See Recipe Below)

Dessert Answers

As the frosty winter melts and soft spring breezes gradually take its place, our thoughts turn to less hearty desserts. First and foremost on our minds is the sugar problem and how we can skirt around it.

There are many helps available today. Although sugar is not available in the quantity in which we'd like it, then, at least, substitutes are plentiful—corn syrups and honey among them.

You can use both fresh and dried fruits which are high in natural sweetness. You can use prepared puddings, prepared cake mixes and flavored gelatin desserts which will not take even a teaspoonful of sugar.

Our star of the column today is Prune Fluff which may be prepared in a loaf pan and served with custard sauce to substitute for whipped cream.

*Prune Fluff.

(Serves 12)

- 1½ cups cooked prunes
- ½ cup liquid drained from prunes
- ½ cup sugar
- 4 teaspoons lemon juice
- ½ teaspoon cinnamon
- ½ teaspoon salt
- 1 tablespoon plain gelatin
- 2 tablespoons cold water
- 5 egg whites
- 1 teaspoon vanilla extract
- Soft custard sauce

Remove pits from prunes and beat prunes through a pulp. Combine the prune liquid, sugar and lemon juice, spice and salt in saucepan and bring to a boil. Continue boiling two minutes. Remove from heat. Add gelatin moistened in cold water and stir to dissolve. Pour hot liquid over egg whites and beat well. Add flavoring and prunes and mix thoroughly but lightly. Pour into wax paper-lined mold and chill until firm. Unmold and slice. Serve with soft custard sauce.

The tangy taste of oranges in this different kind of "fluff" makes a nice topping for hot, spicy gingerbread:

Orange Fluff.

(For gingerbread)

- 1 tablespoon flour
- 1½ tablespoons sugar
- Few grains of salt
- 1 egg yolk
- ½ cup orange juice
- ½ teaspoon grated orange rind
- 1 egg white

Mix flour, sugar and salt. Beat egg yolk; add to first mixture. Blend in orange juice and mix well. Add rind. Cook over hot water, stirring constantly. Cover; cook 10 minutes. Chill. Beat egg white stiff and fold in. Serve at once.

Lynn Says:

Kitchen Tips: To shine your stove, rub waxed paper over it after cleaning. This will also keep it from getting rusty.

To clean brass pipes and fixtures, rub with half a lemon, rinse with boiling water and rub dry.

To pick up tiny slivers of glass which may have broken on the floor, moisten a piece of absorbent cotton and wipe over the slivers. This will pick them up and prevent cutting your fingers.

To loosen stubborn bottle caps, knock on floor on each side of cap and screw loose. For stubborn cases, let hot water run over cap before knocking against floor.

To make cut glass retain its brilliancy, rub with a piece of lemon, then rinse and rub dry with lintless towel.

Lynn Chambers' Point-Saving Menu

- Lamb Liver with Bacon
- Creamed Potatoes
- Beets with Green Peas
- Jellied Apple Salad
- Hot Rolls
- Preserves
- *Prune Fluff
- *Recipe given.

Here's a gingerbread that takes honors because it uses little of our precious sugar and still is satisfactory from the standpoint of sweetness. Use stewed pears, apricots, apples or nectarines over the top.

Gingerbread Upside Down Cake.

- ¼ cup shortening
- ¼ cup sugar
- 1 egg
- ¼ cup molasses
- ¼ cup milk
- 2 cups sifted flour
- ½ teaspoon ginger
- ½ teaspoon cinnamon
- ½ teaspoon baking soda
- ½ teaspoon ground cloves
- 1 teaspoon salt

Cream shortening. Add sugar gradually. Add egg and beat well. Stir molasses into milk. Sift together dry ingredients. Add alternately with molasses mixture. Mix until smooth. Prepare square pan as follows:

- ¼ cup molasses
- 2 tablespoons butter or substitute
- 1 cup sliced fruit

Melt butter in square pan then add molasses and arrange fruit in it in a decorative pattern. Pour gingerbread batter over fruit and bake in a moderately hot (350-degree) oven 45 to 60 minutes. Turn upside down.

The dried fruits may be used in this delicious crispy dessert. Or, if you want to use canned fruits or fresh apples or pears, the choice will be a good one:

Fruit Crunch.

(Serves 6 to 8)

- 2 cups peaches, apricots, pears or apples
- 1 teaspoon grated lemon rind
- ¼ cup brown sugar
- ½ teaspoon cinnamon
- 2 cups lightly crushed cornflakes
- 3 tablespoons melted butter or substitute
- 2½ tablespoons brown sugar

Soak dried fruit and then cook until tender. Drain. Fresh fruit need only be peeled and cored. Place in a shallow baking dish which has been well greased. Mix together lemon rind, ¼ cup brown sugar, and cinnamon. Sprinkle over fruit. Mix together cornflakes and butter, and add remaining sugar. Pack firmly over fruit. Bake in a moderately hot oven at 400 degrees for 20 minutes. Serve with or without cream.

Hot Apple Dessert.

(Serves 6)

- 6 apples
- ½ cup seeded raisins
- ½ cup sugar
- 20 marshmallows

Pare, quarter and slice apples. Place in greased pudding dish in layers with raisins and sugar. Cover and bake until apples are tender. Remove cover when apples are done and cover with marshmallows and then brown in hot oven. Serve at once.

Rice-Orange Pudding.

(Serves 4)

- 2 cups cooked rice
- ½ cup dark corn syrup
- ½ cup orange juice
- 1½ cups orange sections

Combine syrup and orange juice. Bring to a boil and boil 5 minutes, then add orange sections. Reheat and add rice. Chill well before serving.

Get your sugar-saving recipes from Miss Lynn Chambers by writing to her in care of Western Newspaper Union, 210 South Des Plaines Street, Chicago 6, Ill. Please send a stamped, self-addressed envelope for your reply. Released by Western Newspaper Union.

Chic Cape-Ensembles Achieve
A 'New Costume' Look for Spring

By CHERIE NICHOLAS



SOMETHING most exciting is happening in the realm of the costume-suit these days. It's that capes are giving a refreshingly new costume look to smart suit ensembles for spring. In fact, fashion is staging a veritable cape parade for the new season. The costume suit flaunts voguish cape, the smart softly styled dress adds a cape, the sedate redingote acquires a dramatic cape and there are endless versions that companion a cape with skirt and blouse to the delight of career and college girl as well as the teen-age group.

It's plain to be seen that the advent of capes in the new spring mode has opened up a channel of design that promises a refreshingly new individuality. Seeing that the cape costume offers endless possibilities for exciting adventures in way of striking color contrasts, fabric combinations, style creators are going all out with bold gestures that are bringing new drama and dash and intriguing color into the fashion picture.

The two cape fashions illustrated, shown at the women's wear spring fashion clinic recently held in the Merchandise Mart of Chicago, give evidence that the cape costume has become a wonderful inspiration for designers to create with that touch of genius that counts for outstanding style distinction. Checks are triumphing anew in the mode and they are particularly good looking made up in the new voguish cape suits, after the manner of the costume to the left in the illustration. Discriminating dressers find infinite appeal in a high-styled costume of this conservative yet strikingly chic type.

A luggage tan belt and black blouse add style emphasis to this black and white checked cape-style suit. Later on this voguish check cape suit will make the costume ideal for mild spring days, worn with fine lingerie blouses or with a blouse in any of the new and highly fashionable pastels.

The grand thing about the new

Chic Flannel Blouse



American designers make the smartest casual clothes on the face of the globe, as illustrated by this spun rayon flannel blouse with its bright piping and pearl buttons. Note how the piping outlines the edges of pocket, neckline, sleeves and front opening, adding a new and fetching accent. The tailored skirt is spun rayon and wool in a smart chalk stripe. Smartness is not confined to the styling of a garment for it requires quality-kind material underwritten with guarantee as to color fastness, shrinkage and other wear factors. A really smart shopper looks for informative labels.

Jeweled Chokers Are
Easy to Make at Home

The choker and dog-collar continue in high favor. The velvet-ribbon type that ties in the back is particularly flattering, and with nimble fingers and a gift of imagination one can easily make a charming jewel-embroidered velvet band that encircles the throat and ties at the back. If you happen to have a bracelet that links flat jeweled items together lay it flat on the velvet band across the front center, then with needle and thread tack it firmly in place. You will be surprised at the handsome choker you will have. Three plastic flowers placed two inches apart across the front of a velvet band between which a little gold thread embroidery is worked is another way of acquiring an attractive dog collar.

Dotted Fabric Combined
With Contrasting Color

If you do your own sewing, you may be interested in this idea for making a pretty little daytime frock. It has to do with print fabric (either florals or polka dot) made up in contrast color. For example, use a white polka dot on a navy ground with a white polka dot on a bright red ground, or combine a white scroll design on a brown background with the same white scroll repeated on a light green ground. The effect is strikingly new and attractive.

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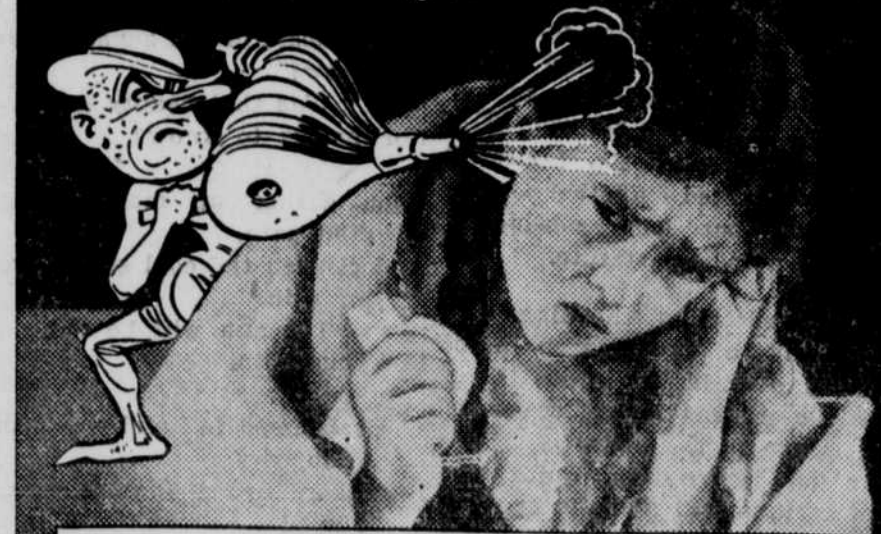
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