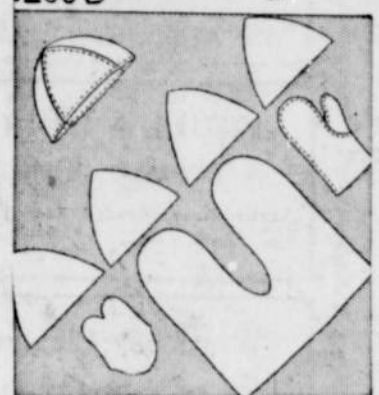


Accessory Set for
Sports or Campus

1265-B



SPORTS accessories like this are much in vogue among smart young things, not only for sports, but also for campus and runabout. Design No. 1265-B includes weskit, calot and chunky mittens, all of which you can easily make for yourself—all, of course, except the feather in the calot! The weskit is drawn in to a tiny waistline by back-fastened side belts—just like its masculine prototype; all three gay little gadgets are trimmed with stitching. Take a brief glance at the diagram, and you'll see how easy they are to make.

Choose felt, flannel or suede for the set, and make it not only for yourself, in different colors, but also to tuck away for gifts. Step-by-step sew chart with pattern.

Barbara Bell Pattern No. 1265-B is designed for sizes 11, 13, 15, 17 and 19. Corresponding bust measurements 29, 31, 33, 35 and 37. Size 13 (31) requires 1 yard of 54-inch material; 1 1/4 yards of 39-inch material to line. Send order to:

SEWING CIRCLE PATTERN DEPT.
149 New Montgomery Ave.
San Francisco, Calif.
Enclose 15 cents in coins for
Pattern No. Size
Name
Address

DON'T BE BOSSSED

BY YOUR LAXATIVE—RELIEVE
CONSTIPATION THIS MODERN WAY
● When you feel gassy, headachy, lousy due to clogged-up bowels, do as millions do—take Feen-A-Mint at bedtime. Next morning—thorough, comfortable relief, helping you start the day full of your normal energy and pep, feeling like a million! Feen-A-Mint doesn't disturb your night's rest or interfere with work the next day. Try Feen-A-Mint, the chewing gum laxative, yourself. It tastes good, it's handy and economical... a family supply costs only

FEEN-A-MINT 10¢

Our Humility
Humility is a means of progress. When we realize how little we know we shall yearn and strive to know more; when we feel how imperfect is our character, and not till then, we shall make earnest efforts after our improvement.

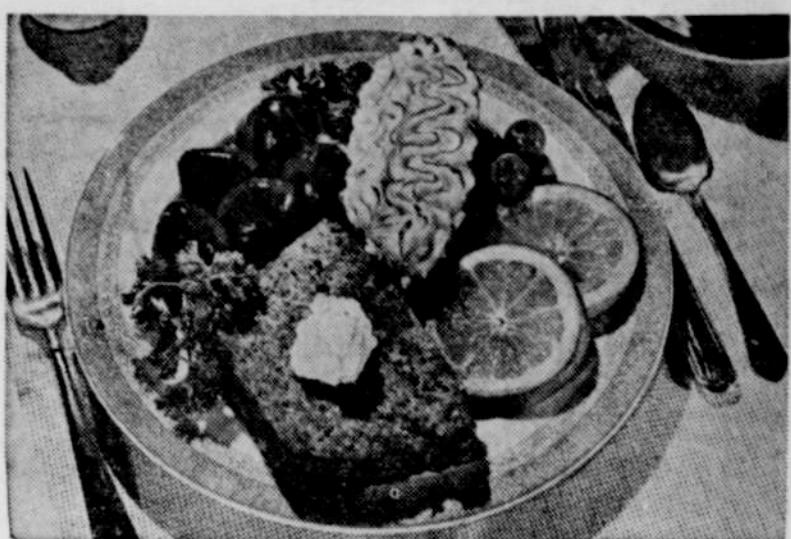
TO RELIEVE MISERY OF
COLDS
quickly use
666
LIQUID
TABLETS
SALVE
NOSE DROPS
COUGH DROPS

MERCHANTS

•Your
Advertising
Dollar

buys something more than space and circulation in the columns of this newspaper. It buys space and circulation plus the favorable consideration of our readers for this newspaper and its advertising patrons.

LET US TELL YOU
MORE ABOUT IT

Household News
By Eleanor HoweTHE COMMUNITY SUPPER
(See Recipes Below)

So you're to manage the next community supper? And you're panicky about it! Of course it's a job to feed 200 people appetizingly and leave \$25 profit in the treasury. But it can be done! If you must eye the nickels when serving church or club suppers, study the following eight-point program for "feeding the multitude":

(1) Pick a general chairman who can picture the job as a whole. (2) Appoint a responsible person in charge of each food. (3) Arrange the kitchen conveniently for the different jobs. (4) Prepare as many foods ahead of time as possible. (5) Have utensils ready and garnishes at hand. (6) Name a hostess to direct waitresses. (7) Plan a uniform method of serving. (8) Plan menus well ahead of time.

If the meat dish is different, the whole meal seems to have variety. And there's a little trick for serving thrifty cuts differently.

Take meat loaf, for instance. A ham loaf de luxe with a good mustard-horseradish sauce will "make" any meal. Beef stew can be thickened a little, ladeled into dripping pans, covered with rounds or squares or diamonds of biscuit, and when baked it appears crustily and temptingly yours. If you wish to make it more "de luxe" bake and serve in individual casseroles.

For something different, plan for meat balls with rice. You can serve buttered turnips, and a salad made of cabbage, celery, green peas and pimento which certainly sells the men this menu.

Now if pennies needn't be watched so closely and you want to do a fall or winter dinner up brown, here's a "ringer": Baked ham, raisin and cider sauce, raw vegetable salad, cranberry muffins, pumpkin pie, coffee, or milk.

Ham Loaf de Luxe.
(Serves 50)

5 pounds smoked ham (ground)
3 pounds veal (ground)
3/4 cup green pepper (minced)
3/4 cup onion (chopped)
2 teaspoons salt
1/2 teaspoon pepper
8 eggs (beaten)
1 quart tomato soup (canned)
1 quart bread crumbs or uncooked cereal

Combine the meat, green pepper, onion and seasonings. Add beaten eggs, tomato soup, and bread crumbs or uncooked cereal. Pack into bread loaf pans and bake in a moderate oven (350 degrees) for 1 1/2 hours.

Beef Stew With Biscuits.
(Serves 50)

9 pounds beef round (cut into 1-inch cubes)
2 cups flour
1 cup hot beef drippings
3 quarts boiling water
1/2 teaspoon peppercorns
2 bay leaves
1 quart turnips (diced)
1 quart carrots (diced)
1 cup onions (sliced)
Salt and pepper to taste

Cut beef into 1-inch cubes. Dredge in the flour and brown in hot beef drippings. Place in kettle and add boiling water. Cook slowly for 2 to 3 hours. Add peppercorns and bay leaves. Add carrots and turnips 1 hour before serving. Add salt and pepper. If necessary, thicken with flour paste. Serve hot with baking powder biscuits on top.

Meat Balls With Rice.
(Serves 40 to 45)

4 pounds beef (ground)
3 pounds pork (ground)
2 onions (minced)
2 cups rice (uncooked)
2 cups cracker crumbs
4 eggs (beaten)
4 tablespoons salt
1 teaspoon pepper
2 cups milk

Combine ingredients and mix well. Form into balls. Place in shallow roasting pans. Pour over 2 quarts tomato sauce or tomato soup. Cover pans. Bake in a moderate oven

Easy Entertaining.
"Easy Entertaining" was written for homemakers who occasionally run out of ideas on what to serve at tea parties, fall and winter bridge parties, and many other kinds of parties. It is an aid to those who would like to serve something a little different, to give the occasion a festive air.

For your copy write to "Easy Entertaining," in care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, and enclose 10 cents in coin.

(350 degrees) for 1 1/2 to 2 hours, turning the meat balls several times during cooking. Add water if necessary, during the baking.

Cider and Raisin Sauce.
(Serves 12)

1 cup sugar
1/4 cup cornstarch
1/2 teaspoon salt
1 quart cider
1 cup seedless raisins
6 small pieces cinnamon
12 whole cloves

Mix sugar, cornstarch, salt, cider and raisins together. Place spices in a cheesecloth bag and add to mixture. Boil gently for 15 minutes. Remove spice bag and serve hot sauce over ham.

Cabbage and Celery Salad
With Peas.
(Serves 25)

4 No. 2 cans peas (2 quarts)
2 1/2 quarts cabbage (shredded)
2 quarts celery (diced)
Pimiento (cut fine)
Salt to taste
Mayonnaise
3 heads lettuce
Drain peas (reserving liquid for soup, gravy, etc.) and chill. Add cabbage, celery, pimiento, salt and mayonnaise, and mix well. Serve on crisp lettuce leaves.

Lemon Cream Scones.
(Makes 30 scones)

2 cups flour (sifted)
2 teaspoons baking powder
1/2 teaspoon salt
1 tablespoon sugar
4 tablespoons butter or other shortening
1 teaspoon lemon rind (grated)
2 eggs
1/4 cup light cream
1 1/2 tablespoons lemon juice
3 tablespoons sugar
1 teaspoon lemon rind (grated)

Sift flour, baking powder, salt and the 1 tablespoon of sugar together. Cut in butter and add 1 teaspoon grated lemon rind. Reserving 1 tablespoon egg white for glaze, beat remaining eggs well and add cream. Combine with flour mixture. Add lemon juice and stir until soft dough forms. Turn out on slightly floured board and knead 30 seconds. Roll dough to 1/4-inch thickness and cut into 3-inch squares, then cut each square from corner to corner, making triangles. Place on ungreased baking sheet. Brush tops lightly with slightly beaten egg white and sprinkle with mixture made of 3 tablespoons sugar and 1 teaspoon grated lemon rind. Bake in a hot oven (400 degrees) 12 minutes, or until brown. Before serving, spread with orange marmalade and reheat.

Cabbage and Carrot Salad
With Peanuts.
(Serves 25)

5 quarts cabbage (shredded)
20 carrots (grated)
2 1/2 cups peanuts (chopped)
2 cups salad dressing
Mix together the cabbage, carrots, peanuts and salad dressing. Chill thoroughly and serve.

HOUSEHOLD HELPS

Add finely cut mint leaves to orange juice and chill. Just before serving add 1 cup pale dry ginger ale to each two cups of orange juice.

For variety sprinkle some grated cheese over the top of raisin, apple or mince pie and heat for five minutes in a moderate oven. Serve at once.
(Released by Western Newspaper Union.)

Elegance of Fabric, Fine Furs
Achieve New Style Distinction

CHERIE NICHOLAS



UNDoubtedly the most outstanding characteristic of smartest winter fashions is the elegance and superiority of the materials employed in their making. Women of discriminating taste find their fondest hopes realized in the high distinction imparted to costumes by choice fabrics styled with classic simplicity. Add fur opulence and you have sounded the keynote to which the better part of the present style program tunes into uncertain terms.

Especially in the matter of woolen weaves have all previous records been exceeded with versatile textures, gorgeous colorings and fascinating novelty. Never before in the annals of textile history has there been such a superb showing in fabric output. The existing vogue for three-piece costume suits, and the style prestige accorded the new soft-styled dressmaker coats have intensified spontaneous enthusiasm and interest in handsome sterling quality woolens.

Above in the illustration is presented a stunning coat with the dressmaker look. Softly styled as a dress is this new type now coming into prominence. The patrician model here shown has a nice sort of formality partly because of its softly sculptured lines and partly because of the fine 100 per cent wool Forstman fabric, called "velperla," of which it is made. The color "graingold" is also new. It gives one the feeling of autumn tinted birch leaves. Golden hued woolens and coppery tones and tints are being played up in all their glory, especially with the very smart spotted furs and with beaver trims. You will love the texture and "feel" of the material that fashions this coat. It is not only all wool with velvety fine finish, but it is crush resistant

Trotter Derby
Hat, Gloves Add
Color to Costume

When you buy a new hat, buy a new pair of smart leather gloves to match. That's fashion's favorite idea for putting color spice into this year's costumes and American leather glove makers are playing right into fashion's hands with an array of colors such as you've never before seen.

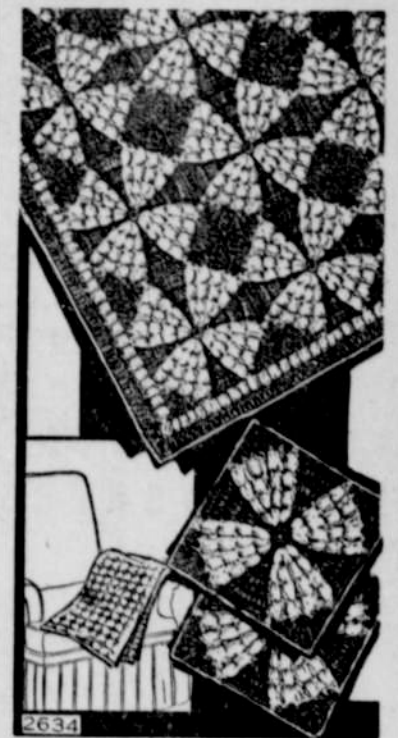
There are two smart ways of matching gloves and hats . . . either match the gloves to the hat itself or to the trimming. Matching the trimming is a good idea if the hat is black with a contrasting feather, facing, ribbon or veil on it.

Or, better still, when you get a hat with contrasting trim, choose two pairs of gloves—one to match the hat and one to match the trim. Then when one pair of gloves is being washed (and most American-made gloves can be washed) you have another harmonious pair to wear.

This hat and glove combination is an unbeatable idea for making one costume look like more, particularly if the main costume is black, dark brown, gray or beige . . . all of which can use hats and gloves in several different colors.

Frog Fastenings

The fact that frog fastenings are again in use comes as good news. Not only are "frogs" made of braid "a la militaire," but the newest note is to form them of cordings of the same cloth as the dress or coat. They serve in a utilitarian way admirably, and designers are developing the theme from the decorative point of view.

Things
to do

HERE'S how the smart woman adds beauty to her home or makes a lovely gift—she crochets these squares in easy puff stitch and double crochet and soon has enough to join into this rich afghan.

Pattern No. 2634 contains directions for afghan; illustrations of it and stitches; color schemes; photograph of square; materials required. Send order to:

Sewing Circle Needlecraft Dept.
82 Eighth Ave. New York
Enclose 15 cents in coins for Pattern No.
Name
Address

He and I

If a man should importune me to give a reason why I loved my friend, I find it could not otherwise be expressed than by the answer, "Because he was he; because I was I."—Montaigne.

"Stopped Eating Things I Liked

because of gas, sour stomach and heartburn. ADLERIKA relieves me. Now I eat anything I like." (J. M. Ark.) If spells of constipation upset YOU, try quick-acting ADLERIKA today.

AT YOUR DRUG STORE

Helpful Antagonist

He that wrestles with us strengthens our nerves, and sharpens our skill. Our antagonist is our helper.—Burke.

WOMEN IN "40's"
YOUR 40's

Read This Important Message!

Do you dread those "trying years" (38 to 55)? Are you getting moody, cranky and NERVOUS? Do you fear hot flashes, weakening dizzy spells? Are you jealous of attention other women get? THEN LISTEN—These symptoms often result from female functional disorders. So start today and take famous Lydia E. Pinkham's Vegetable Compound. For over 60 years Pinkham's Compound has helped hundreds of thousands of grateful women to go "smiling thru" difficult days. Pinkham's has helped calm unstrung nerves and lessen annoying female functional "irregularities." One of the most effective "woman's" tonics. Try it!

World Goes Round

The world is a wheel, and it will all come round right.—Disraeli.

"What? WORMS in my Child?...Never!"

Don't be so sure, Mother!

Yes, right now, crawling round worms may be growing and multiplying inside your child without your even knowing it!

This nasty infection may be "caught" easily, everywhere. And the outward signs are very misleading. For example: Squirting and flinching. Nose-picking, and scratching other parts. Unusual stomach. Finicky appetite. Biting nails.

If you even suspect that your child has round worms, get JAYNE'S VERMIFUGE right away! JAYNE'S is the best known worm expellant in America. It is backed by modern scientific study, and has been used by millions, for over a century. JAYNE'S VERMIFUGE has the ability to drive out large round worms, yet it tastes good and acts gently. It does not contain salicin. If no worms are there it works merely as a mild laxative. Ask for JAYNE'S VERMIFUGE at any drug store.

FREE! Valuable medical book, "Worms Living Inside You." Write to Dept. M-5, Dr. D. Jayne & Son, 2 Vine St., Philadelphia.

"All the Traffic
Would Bear"

● There was a time in America when there were no set prices. Each merchant charged what he thought "the traffic would bear." Advertising came to the rescue of the consumer. It led the way to the established prices you pay when you buy anything today.