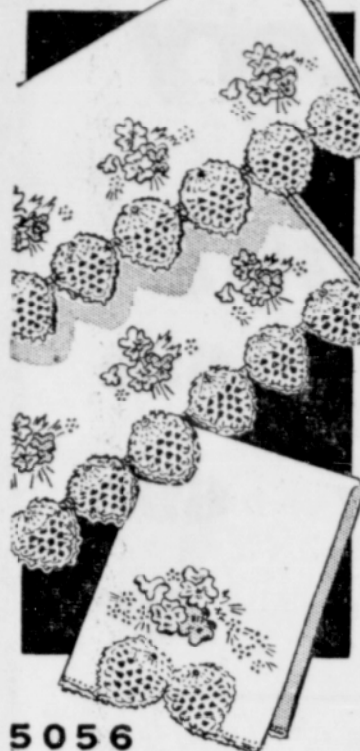


Guest Pillowcases Make a Nice Gift



5056

Guest Pillowcases

IF YOU want to give an exquisite gift to a special friend at Christmas, then make up these pretty guest pillowcases. You'll need a couple of skeins of lavender, purple, pink and green floss to embroider the pansy clusters—a ball or so of crocheted thread to work up the pineapples, the symbol of hospitality.

To obtain complete crocheting instructions and transfer design for the Pineapple and Pansy Designs (Pattern No. 5056) color chart for embroidery, send 20 cents in coin, your name, address and the pattern number.

SEWING CIRCLE NEEDLEWORK
709 Mission St., San Francisco, Calif.
Enclose 20 cents for pattern.

Name _____
Address _____

ASK ME ANOTHER?

A General Quiz

The Questions

- At what rate does the Niagara Falls flow?
- What is the maximum fine for failure to vote in Cuba?
- Who invented life insurance?
- Was "Calamity Jane" a real person?
- What was the first country in the world to have a national flag?
- Is Alaska bigger than Texas?

The Answers

- The maximum fine is \$500.
- The ancient Romans.
- Yes. Her real name was Mrs. Martha Burke. She dressed as a man and acted as a scout in Indian raids around 1870.
- Denmark, in 1219 A. D.
- Yes, more than twice as big.
- About 500,000 tons a minute.

Disaster fighters

Few Americans realize that the protection of thousands of lives and billions of dollars' worth of property rests in the hands of the peacetime Regular Army.

Army Engineers are constantly at work along our great rivers, building dams and levees, dredging channels and using the latest scientific methods to control flood waters. And when the rivers burst their bonds, those same Engineers are ready to battle night and day, raising sandbag barriers and rescuing flood victims.

Many of the nation's finest young men are joining the Regular Army, knowing that they will have an opportunity to work with the most modern equipment and do a constructive job, of utmost value to their country.

YOUR REGULAR ARMY SERVES
THE NATION AND MANKIND IN
WAR AND PEACE



Star Dust

STAGE-SCREEN-RADIO

By VIRGINIA VALE

BRITISH screen star Ann Todd was the most nervous person in Hollywood when she made her first American radio appearance on "This Is Hollywood," co-starring with Ray Milland in "The Seventh Veil" (and what a fine picture that is!). Milland tried to reassure her, but she just stood and shivered till she walked out on the CBS stage; then she was all right. When he found nothing he could say could help her, Milland spent the rest of the time while waiting for the introduction by doing calisthenics.

"Time to Remember," Milton Bacon's CBS program weekday mornings, is one of the best of the day-



MILTON BACON

time programs; day after day he presents fascinating and little-known stories about places all over the country 10:45 to 11:00 a. m. EST.

RKO's "The Bachelor and the Bobby-Soxer" is the first picture in which a giant constellation will appear. Cary Grant just happened to mention that a big star-shaped plane was needed, and Howard Hughes promptly lent them one.

"Claude Rains should change his name to Claude Reigns," a New Yorker remarked recently. Rains' name was up in lights on the marquee of three Times Square theaters. He was co-star with Vivien Leigh in United Artists' "Caesar and Cleopatra," co-starring with Paul Muni in which "Angel on My Shoulder," in which Anne Baxter also appears; co-star with Bette Davis in Warner Bros. "Deception."

A little matter of \$50 a month kept Gene Autry from becoming a professional baseball player. When he was playing pro-ball, in the '20's, Branch Rickey offered him a job in the Texas league. But the salary was \$100 a month, and Autry was making \$150 as a railroad telegraph operator. Autry says "Besides, I was a player that might be referred to as good hit—not much field."

Ohio's Governor Frank J. Lausche is one of the radio fans of Joe Sodyja, gigantic electric guitarist on the Fred Waring show over NBC. Sodyja used to be one of an instrumental trio accompanying Josephine Lausche, vocalist, on a program over a Cleveland station. The other two musicians were Dr. Bill Lausche, pianist, and Charles Lausche, violinist.

Berne Surrey scalded Peter Lorre to death in a Turkish bath, struck Robert Montgomery dead with a bolt of lightning, gassed Dana Clark and staged a train wreck to get Orson Welles. All done with sound effects, of course, on the CBS "Suspense." Of course the stars don't get hurt, but Surrey sometimes does—as when he fell across a table full of dishes to sound like Marsha Hunt collapsing.

The 1946 Thanksgiving Day "Two Hours of Stars" is getting under way at CBS; as usual, music, comedy and drama will be featured, the show will originate in Hollywood and be shortwaved all over the globe. Don Ameche, Lauritz Melchior and Jack Benny are the first stars to be signed, with Ameche acting as host, as usual. This is Ameche's fourth year in that capacity.

Producer Carey Wilson, Director Victor Saville and the cast of "Green Dolphin Street," as well as other Hollywood celebrities, will appear as themselves in a magazine serial now being written by Leslie Ford, the well-known writer of murder mysteries. The set of the picture and other parts of the M-G-M studio will provide the background, and there'll be at least one corpse, of course.

ODDS AND ENDS — It's reported that Greta Garbo has refused an offer to do a network dramatic series at \$10,000 a show. . . . Edward Arnold's spent many years as a contract player at M-G-M, but he faces the color camera for the first time in "The Birds and the Bees." . . . Henry Morgan may move his air show to the West coast; several motion picture companies are after him to make a film. . . . Marion Shockley, star of "Road of Life," won her first radio job on the strength of her ability to impersonate Judy Garland and Katharine Hepburn. . . . Joan Fontaine is booked for her second appearance on "Hollywood Players."

HOUSEHOLD MEMOS... by Lynn Chambers

When Friends Drop In



This is a no-fail cake made by the new, mix-easy method. Raisin filling is tucked in between the layers and the cake is frosted with a tangy lemon frosting.

As weather gets cooler and we tend to stay indoors more, we're bound to be doing some entertaining. No, it probably won't be anything fancy or fussy, but a homemaker is always on the lookout for easily prepared tidbits of deliciousness that will make the evening more pleasant.

The efficient hostess will always see that there are a few cookies stored away in a tin or jar that the family can't reach. Let's call it an insurance cookie jar, if you please, for then you can always be sure of having something on hand to serve with fruit or beverage when friends drop in.

Another idea that has taken many a woman's fancy is a snack shelf. On this she keeps small plates and napkins, cups and glasses and a store of things handy to fix and good to eat. Cheese and cakes or biscuits, thin wafers, jams and jellies, pickles, olives and perhaps jars of delectable snacks are some suggestions you might use in filling a shelf of your own.

As a starter, you'll like these cookie ideas:

Apple-Butter Cookies. (Makes 2 dozen)

- 1 cup shortening
- 1 cup brown sugar, firmly packed
- 1 egg, beaten
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 3 cups sifted flour
- 1/2 cup buttermilk
- 1/2 cup apple butter or tart jam

Granulated sugar
Cream shortening and sugar until fluffy. Add egg. Sift together dry ingredients and add alternately with buttermilk to the mixture. Chill until easy to handle. Roll to 1/4" thickness on lightly floured board. Cut with a round cutter. Put together 2 pairs with 1 teaspoon of apple butter or jam. Sprinkle with sugar. Place on floured sheets about 1" apart. Bake in a hot (400 degrees) oven for 12 to 15 minutes.

Molasses Cakes. (Makes 3 dozen)

- 1/2 cup molasses
- 1/2 cup shortening
- 1 1/2 cups sifted flour
- 1/2 teaspoon soda
- 1/2 teaspoon ginger
- 1 teaspoon orange rind

Bring molasses and shortening to a boil. Cool slightly; add remaining ingredients and mix well. Chill several hours or overnight. Roll on floured board to 1/4" thickness. Cut in desired shapes and place on baking sheets. Bake in a moderately hot (375 degrees) oven for 8 minutes. When cool frost with powdered sugar and water icing. Before icing has a chance to set, decorate with red or green sugar or tiny candies.

Another good idea is to make enough cake that will last for entertaining several times. A good, fruity cake will keep well; in fact, will mellow with age.

Pound Fruit Cake. (Makes 3 pounds)

- 1 cup blanched almonds, cut in strips
- 1/2 cup dried preserved cherries
- 1 cup diced, preserved orange peel

Pointers on Making Cakes

Can't flour into paper plates which can be used over and over again when making cakes. This will save washing dishes.

Set bowl on a towel when creaming and mixing ingredients as this keeps it from slipping and keeps the bowl steady.

Remove eggs from refrigerator some time before using as they beat more easily.

LYNN CHAMBERS' MENUS

- Broiled Salmon Steaks
- Lemon Wedges
- Boiled Potatoes
- Buttered Broccoli
- Lettuce with Vinegar Dressing
- Raised Rolls
- Beverage
- Lemon Chiffon Pie

- 1/2 cup diced, preserved citron
- 2 1/2 cups sifted flour
- 1 cup butter or substitute
- 1 cup granulated sugar
- 5 eggs
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon grated lemon rind
- 1 tablespoon lemon juice

Mix nuts and fruits with 1/2 cup of the flour. Cream butter, add sugar and work together until light and fluffy. Add eggs, unbeaten, one at a time, and beat thoroughly after each addition. Sift together dry ingredients and stir with lemon rind and juice into batter. Add fruit mixture and stir until well blended. Bake in greased heavy waxed paper lined loaf pans in a moderate (325 degrees) oven for 1 1/4 hours.

With cake flour again available after its long absence, you can plan an all-out celebration for family or friends by making the kind of cake everyone has dreamed about for months. Even a beginner can make a tender, fine-textured cake because of this mix-easy recipe:

Ribbon Cake.

- 2 cups sifted cake flour
- 2 teaspoons double-acting baking powder
- 1/2 teaspoon salt
- 1 1/4 cups sugar
- 1/2 cup shortening
- 1/2 cup milk
- 2 eggs, unbeaten
- 1 teaspoon vanilla
- 1/2 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon nutmeg

Sift flour once; measure into sifter with baking powder, salt and sugar. Have shortening at room temperature; mix or stir just to soften. Sift dry ingredients; add milk and mix until all flour is dampened. Then beat 2 minutes. Add eggs and vanilla and beat 1 minute longer.

Line bottoms of 2 8-inch pans with waxed paper, then grease. Turn half of batter into 1 layer pan. To remaining batter add molasses and spices, mixing only enough to blend. Turn into other layer pan. Bake in a moderate oven (375 degrees) for 25 minutes. Spread raisin filling between layers and lemon icing on top of cake.



If you are serving tea when entertaining, make it delicious by bringing the water to the boiling point and then allowing the tea to steep from three to five minutes.

Raisin Filling.

Mix together 1 tablespoon cornstarch, 1/2 cup sugar, dash of salt, 1/2 cup raisins, finely chopped, 1/2 teaspoon lemon juice and 1/4 teaspoon grated lemon rind. Add 3/4 cup of water and mix well. Cook gently 3 to 5 minutes, stirring constantly until thick and clear. Add 1 teaspoon butter or substitute and blend. Cool.

Lemon Icing.

Cream together 1/4 teaspoon grated lemon rind and 1 tablespoon butter; add 1/2 cup of confectioners' sugar gradually, beating well. Add a dash of salt, then 1/2 cup more of confectioners' sugar alternately with 2 teaspoons of lemon juice and 1 teaspoon water, beating until smooth and of the right consistency to spread.

Released by Western Newspaper Union.

LYNN SAYS:

If you like cakes a little darker than they are ordinarily made, set the temperature a few degrees high and bake the allotted amount of time. Or, let the cakes stay in the oven a few minutes longer. Try the reverse procedure if you like them just faintly browned.

If you want to save sugar on icings, use a prepared filling in between the layers in place of icing.

SEWING CIRCLE PATTERNS

Year-Round Wear Shirtwaister



1493

Favorite Shirtwaister

CLASSIC shirtwaister style that's beloved by every age. Here's a dress that makes up handsomely in almost any fabric, and is a favorite the year 'round. Set-in belt fits snug and neat, gored skirt is simple to put together.

Pattern No. 1493 comes in sizes 14, 16, 18, 20, 40, 42, 44 and 46. Size 16 requires 3 1/2 yards of 35-inch fabric.



To retain a design or lettering which appears on furniture, canisters, breadboxes when you wish to repaint, spread a thin coating of melted wax with a fine brush over the design or lettering. This preserves the design.

To prevent the rusting of needles, keep them in a small bottle.

Used orange nets make excellent dishcloths. When washed thoroughly, rinsed and dried, they are soft, absorbent and scour well.

To revive blanket nap after laundering, hang the blanket up over the shower rod or towel rack nearest the bath tub. Fill tub with hot water. Nap will fluff up.

"WELL BEGUN is half done"



When you measure the required amount of Clabber Girl into your flour, you make the best possible beginning. . . . You are sure to get just the right rise in your mixing bowl, followed by that final rise to light and fluffy flavor in the oven. That's the story of Clabber Girl's balanced double action.

For better baking use the baking powder with the BALANCED double action.

CLABBER GIRL
Baking Powder

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- Rub in gently-warming, soothing Ben-Gay. . . . It acts fast! Ben-Gay contains up to 2 1/2 times more methyl salicylate and menthol—pain-relieving agents known to every doctor—than five other widely offered rub-ins. Get genuine Ben-Gay, the original Baume Analgesique, for speedy relief!

Also for Pain due to RHEUMATISM, MUSCLE ACHE, and COLDS.

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Enclose 25 cents in coins for each pattern desired.
Pattern No. _____ Size _____
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This Home-Mixed Syrup Relieves Coughs Quickly

Needs No Cooking. Saves Money. The surprise of your life is waiting for you, in your own kitchen, when it comes to the relief of coughs due to colds. In just a moment, you can mix a cough syrup that gives you about 4 times as much for your money, and is surprising for quick results.

Make a syrup by stirring 2 cups of granulated sugar and one cup of water a few moments, until dissolved. No cooking needed—it's no trouble at all. Or you can use corn syrup or liquid honey, instead of sugar syrup. Then put 2 1/2 ounces of Pinex (obtained from any druggist) into a pint bottle. Fill up with your syrup, and you have a full pint of really wonderful cough medicine. It never spoils, lasts a long time, and children love it. This home mixture takes right hold of a cough in a way that means business. It loosens the phlegm, soothes the irritated membranes, and quickly eases soreness and difficult breathing. Pinex is a special compound of proven ingredients, in concentrated form, well known for quick action in coughs and bronchial irritations. Money refunded if it doesn't please you in every way.

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Many doctors recommend good-tasting Scott's Emulsion because it's rich in natural A&D Vitamins and energy-building oil children need for proper growth, strong bones, sound teeth, sturdy bodies. Helps build up resistance to colds too if diet is A&D deficient. Buy Scott's today! All druggists.

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