

**People in Many Lines
Denied Life Insurance**

Life insurance cannot be obtained by persons in scores of occupations. Those refused policies by most American companies today include jockeys, steeple jacks, wild-animal trainers, mountain-climbing guides, salvage and sponge divers, auto and motorcycle racers, professional boxers and wrestlers, drivers of nitroglycerin trucks and circus freaks and side-show performers.

**DOUBLE-DUTY
NOSE DROPS**

**Works
Where Most
Colds Start**

Don't delay! At the first warning sniffle or sneeze, put a few drops of Vicks Va-tro-nol in each nostril. For if used in time, Va-tro-nol helps prevent many colds from developing. Relieves head cold distress fast. Try it! Follow directions in package.

VICKS VA-TRO-NOL

**Older folks
say it's
common
sense . . .**

**ALL-VEGETABLE
LAXATIVE**

In NR (Nature's Remedy) Tablets, there are 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¢ box. Use as directed.

**Nature's Remedy
NR TO-NIGHT**

**QUICK RELIEF
FOR ACID
INDIGESTION**

**FEELING
POORLY?**

See how
SCOTT'S helps
build you up!

If you feel run down, and colds hang on—maybe you don't get enough natural A&D Vitamin food. Then try good-tasting Scott's Emulsion—the HIGH ENERGY FOOD TONIC! See how you begin to get your strength back! How you can fight off colds! Scott's is a "gold mine" of natural A&D Vitamins and energy-building natural oil. Easy to take. Economical. Buy today at your drug store.

**MORE than just a tonic—
it's powerful nourishment!**

**SCOTT'S EMULSION
HIGH ENERGY TONIC**

FASTER - SMOOTHER!

**TWENTY GRAND
BLADES**

5 Blades only 10¢

SINGLE OR DOUBLE EDGE

Promptly relieves coughs of
**TIGHT ACHING
CHEST COLDS**

**RUB ON
MUSTEROLE**

PILES TROUBLE?

For Quick Relief

DON'T DELAY ANY LONGER! Now, a doctor's formula you can use at home to relieve distressing discomfort of pain—itch—irritation due to piles. Tends to soften and shrink swelling. Use this proven doctor's formula. You'll be amazed at its speedy action! Relief. Ask your druggist today for Thornton & Minor's Rectal Ointment or Suppositories. Follow label instructions. For sale at all drug stores.

**That Nagging
Backache**

**May Warn of Disordered
Kidney Action**

Modern life with its hurry and worry, irregular habits, improper eating and drinking—its risk of exposure and infection—throws heavy strain on the work of the kidneys. They are to become over-taxed and fail to filter excess acid and other impurities from the life-giving blood.

You may suffer nagging backache, headache, dizziness, getting up nights, leg pains, swelling—feel constantly tired, nervous, all worn out. Other signs of kidney or bladder disorder are sometimes burning, scanty or too frequent urination.

Try Doan's Pills. Doan's help the kidneys to pass off harmful excess body waste. They have had more than half a century of public approval. Are recommended by grateful users everywhere. Ask your neighbor!

DOAN'S PILLS

**Star
Dust**

STAGE SCREEN RADIO

Released by WNU Features.

By INEZ GERHARD

JUST a reminder; the annual competition for the Dr. Christian award closes February 29. The best script submitted will bring its author \$2,000; fifty additional scripts will be bought for the program. Jean ("Dr. Christian") Hersholt urges competitors to write about things and people they know. "Natural, easy dialogue, clear-cut characters, true to life situations, few scenes, fewer sound effects—these are what count in successful radio plays," he says. "There must be doubt as to the outcome clear to the end."

School teachers are coming into their own, all of a sudden. When Joan Crawford finishes her next Warner Bros. starrer, "Until Proven Guilty," she will play a school ma'm in "The Story of a



JOAN CRAWFORD

Schoolteacher." And some time this month Shirley Booth will begin a weekly stint on CBS in a comedy show based on a teacher's trials and tribulations.

Because Paul Lavalie is devoting all his time nowadays to the type of music he presents on "Highways in Melody" he turned down an offer to revive the delightful "Chamber Music Society of Lower Basin Street." Though it has been off the air for some years, many listeners still write Lavalie urging him to bring it back.

When Henry Fonda was not available for the radio version of "The Fugitive," Huntley Gordon was stuck for a leading man for the "Screen Guild Players" production. But only a few hours after his dilemma became known he got a phone call from a highly qualified volunteer, Gregory Peck, who like other stars, received no pay. The Motion Picture Relief fund benefits.

Chet Lauck and Norris Goff have turned down guest appearances on television shows because of the long make-up sessions necessary to step into their "Lum and Abner" roles. Too bad they had to cancel their March of Dimes tour; Norris Goff's illness interfered. So he headed east for consultations with specialists, and was temporarily written out of the air show.

Don McNeill, with a two weeks' vacation coming up February 20, plans to head for Hollywood with Mrs. McNeill, his first visit since 1933. They will confer with motion picture executives on making a movie based on the popular "Breakfast Club," and will make a sentimental journey to San Francisco, to visit the little Spanish church where they were married in 1931.

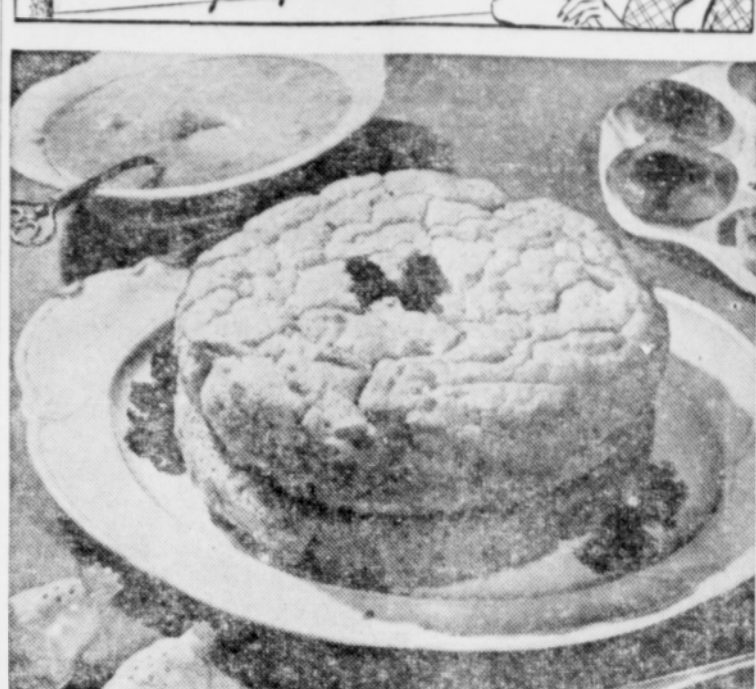
Joan Boniface Winnifreth is much too long a name for a theater marquee. So Anna Lee picked a new one for professional purposes; adopted Anna May Wong's first name and General Robert E. Lee's last one. She's in Columbia's "Best Man Wins."

Many lengthy conferences preceded the decision to use the record made by Mark Hellinger with Bing Crosby as Crosby's February 4 broadcast. The same situation arose after W. C. Field's death, and the record was scrapped. But this time it was used, because so many of Mark's friends wished to hear the record, and because everyone was convinced that he would have wished it.

Viveca Lindfors spanned 350 years in one working day recently; completed her role of a modern girl in France in "To the Victor" and immediately reported for the role of Queen Margaret in the 17th century "Adventures of Don Juan."

ODDS AND ENDS—After two years of playing Mr. and Mrs. "Rosemary," Betty Winkler and George Keane were married recently. . . . Lamont Johnson was on the air in "Wendy Warren and the News" when his daughter Jeremy was born; rushed to the hospital and heard the news there. . . . Dick Haymes, who flies a plane from Palm Springs to Hollywood for his Thursday CBS show, is an authority on emergency landing fields, since jogs have forced him down so often. . . . Fred Waring has been appointed to the board of trustees of Pennsylvania State university; he organized his band when a student there.

HOUSEHOLD MEMOS
by Lynn Chambers



It's Easy to Serve Eggs Daily!
(See recipes below.)

Eggs A-Plenty!

"My family simply refuses to eat eggs, and I don't know how to work them into my menus," says many a housewife who is trying desperately to give each member of her family "the egg a day" that nutritionists recommend.

Today, we're devoting the column to recipes which are rich in eggs. For the families who refuse to eat eggs as such, there are many ways of disguising them. Instead of poached eggs for breakfast, serve a Dutch pancake, for example, and see how well received it is; use batter bread for lunch, and serve a vegetable custard for dinner. Isn't it easy?

Dutch Pancake.
(Serves 4)

4 eggs
½ cup sifted flour
½ teaspoon salt
½ cup milk
2 tablespoons soft butter
Confectioners' sugar
Jam

Beat the eggs. Sift flour and salt together and add to eggs alternately with milk to make a smooth batter. Spread butter over the bottom and sides of a cold frying pan. Pour in batter and place in a hot (400 degrees) oven. Bake 20 to 25 minutes, reducing heat gradually to moderate (350 degrees) during the baking. Pancake should puff at the sides and be crisp and brown. Sprinkle with confectioners' sugar and spread with jam. Roll like an omelet. Serve on hot platter at once.

Batter Bread.
(Serves 6)

3 eggs
1 cup buttermilk
1 cup sweet milk
½ cup fine white cornmeal
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
2 tablespoons melted butter or shortening

Set baking pan in oven to heat. Beat eggs, add buttermilk and sweet milk, beat well and add dry ingredients sifted together, then the butter. Grease heated pan, pour in batter and bake in a hot oven (400 degrees) until set in center, about one hour. Serve at once.

There was a number of vegetables which are enhanced if they are made with an egg mixture and baked. Why not try one of these when adding eggs to the diet as well as your vegetable?

Corn Custard.
(Serves 6)

3 eggs
2 cups canned corn, kernel style
2 tablespoons melted butter
2 cups milk
1 teaspoon salt
½ teaspoon pepper
½ teaspoon sugar
Cracker crumbs
Butter

Beat eggs well. Combine with corn, melted butter and milk. Stir well. Add seasoning and sugar. Pour into a buttered casserole and sprinkle with cracker crumbs, then dot with butter and bake in a moderate (350 degrees) oven for 40 minutes or until the custard is firm.

LYNN SAYS:
**You Need Time Savers
In the Kitchen**

Potatoes will bake in half the time if you parboil them first for 15 minutes.

Rhubarb, celery, asparagus and green onions should be cut by the bunch rather than by the stalk. Use a board and a very sharp knife.

Paper towels or napkins kept in the bottom of a hydrator will prevent rust from forming on lettuce and other greens

***Omelet Supreme.**
(Serves 6)

6 eggs, separated
½ teaspoon salt
3 tablespoons flour
½ teaspoon pepper
½ cup green pepper or parsley, finely chopped
2 tablespoons onion, finely chopped
2 cups creamed tuna, chicken, lobster or vegetables

Add salt to whites and beat stiff. Beat yolks then add pepper and flour and beat to blend thoroughly. Add green pepper and onion. Fold yolk mixture into beaten whites. Pour mixture into two well greased hot eight-inch layer pans (place pans in oven to heat while mixing omelet). Spread mixture lightly in the pans having mixture higher around the edge. Bake in a moderate oven (350 degrees) for 15 minutes or until knife inserted comes out clean. To serve, invert one layer on warm serving platter. Pour about ½ cup creamed mixture over layer. Invert second layer atop sauce. To serve, cut in pie-shaped pieces. Pass remaining creamed mixture in a bowl.

Other fillings for omelet: Chopped crisp bacon and fried potatoes; creamed tongue; chopped, cooked chicken livers with sauteed onions; creamed oysters or shrimp; corned beef hash; highly seasoned, stewed kidneys, chopped and spread over top; cooked sausage meat; broiled or creamed sweetbreads; thin slices of tomato sprinkled with soft, grated American cheese — place under broiler until cheese melts, then serve omelet immediately.

Released by WNU Features.

After you have grated cheese, rub fresh bread over the grater to clean it. Save the crumbs and use for crumbing.

When you make cake or other things, measure everything on a tray, then check it. In this way you will be able to follow recipes more accurately.

Use paper when you peel fruits or vegetables. This is easy to gather up and dump into the garbage can, and saves cleaning the working space.

SEWING CIRCLE PATTERNS

Stripes Fashion Pert Frock
Make a New Blouse for Spring



Two Styles in Blouses

NOW'S the time to plan on some exciting new blouses for your spring suit. The two styles shown go together easily and have a choice of sleeve lengths — a wonderful way to pep up your winter wardrobe, too.

Pattern No. 8248 comes in sizes 12, 14, 16, 18 and 20. Size 14, bow blouse, 2 yards of 35 or 39-inch; round necked blouse, 1½ yards for short sleeves; 2½ yards for long sleeves.

You won't want to miss the Spring and Summer FASHION—32 pages of smart, easy-to-make styles; special features, fashion tips; free knitting directions; free pattern printed inside the book. 25 cents. Send your order to:

SEWING CIRCLE PATTERN DEPT.
828 Mission St., San Francisco, Calif.
Enclose 25 cents in coins for each pattern desired.
Pattern No. _____ Size _____
Name _____
Address _____

**HOUSEHOLD
HINTS**

Rub scuffed places on shoes with white of egg. The albumen sticks the scuffed leather down and helps prevent further peeling.

Closet lights should be above the door so that the full length of clothes will be completely illuminated.

Leather upholstery — and be sure it is genuine leather — can be best cleaned with ordinary saddle soap.

Use a pretty floral oilcloth runner on your teenager's dresser. This offers protection to wood underneath from such spilled liquids as perfumes and hand lotions.

When fitting a garment for sloping shoulders, deepen the seams in line with the tip of the shoulder.

JOLLY TIME
ALWAYS POPPS
CRISP TENDER
DELICIOUS
POPCORN
WHITE OR YELLOW

**MOTHER, MOTHER, I'VE BEEN
THINKING WHAT I SAW YOU DO
TODAY, YOU MAKE BISCUITS
OH, SO TASTY!
TELL ME HOW TO
BAKE THAT WAY**

**BAKE THE CLABBER GIRL
WAY, MY DEAR, WITH
CLABBER GIRL
BAKING POWDER**

Ask Mother, She Knows . . . Clabber Girl is the baking powder with the balanced double action . . . Right, in the mixing bowl; Light, from the oven.

**CLABBER GIRL
Baking Powder**

**"Gosh, I wish we could
have new piston rings!"**

Old horses stay old. But old engines that smoke and burn oil and waste power can be made young again with Sealed Power Piston Rings. There's a Sealed Power Piston Ring Set specifically engineered to do the best possible job in your car, truck or tractor engine, whatever the make, model or cylinder wear condition. See your Sealed Power Franchise Dealer. Save oil, save gas, restore power!

Send a postal for illustrated, informative new booklet on 7 ways to save oil. It's free and may save you lots of money. Sealed Power Corp., Dept. W2, Muskegon, Mich.

GIVE YOUR ENGINE THAT "NEW-CAR FEEL!"

SEALED POWER PISTON RINGS
BEST IN NEW ENGINES! BEST IN OLD ENGINES!