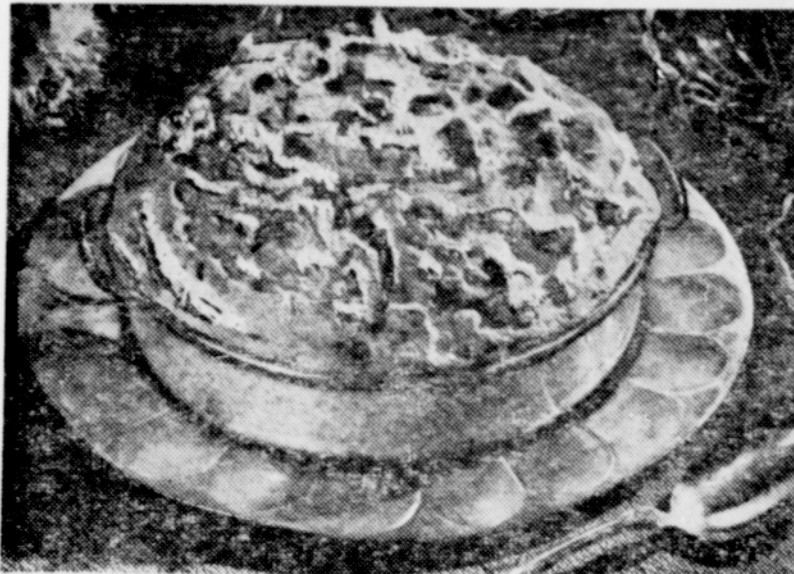


HOUSEHOLD MEMOS... by Lynn Chambers



Serve Baked Puddings for Dessert!
(See Recipes Below)

Oven Magic

THERE IS NOTHING more warming to cold spirits than to come from the chilly out-of-doors into a kitchen fragrant with the baking of fruit desserts. These, served warm with cream, make a very special finish to the ending of a meal.

Homemakers will appreciate being able to use the oven for more than just the main dish and vegetables. When you bake your dessert along with the meal, you save time and last-minute preparation.

THIS SPECIAL rice pudding has much to offer since it's combined with tasty apples and a delicate butterscotch meringue as topping.

Apple Rice Pudding (Serves 6 - 8)

- 1 cup uncooked white rice
- 6 medium apples, thinly sliced
- 1 teaspoon salt
- 1 cup sugar
- 1 teaspoon cinnamon
- 3 cups milk
- 2 egg yolks
- 2 egg whites, beaten
- 4 tablespoons brown sugar
- 1 teaspoon vanilla

Wash rice and cook in saucepan with 1 quart boiling water and 1 teaspoon salt for 10 minutes; drain. Place half the apple slices in a buttered 2-quart casserole. Blend together salt, sugar and cinnamon and sprinkle 1/2 of the mixture over apples; add 1/2 of the rice and the remainder of the apples and sprinkle with second 1/2 of the sugar mixture. Top with remaining rice and sugar mixture. Pour in milk which has been blended with beaten egg yolks. Cover and bake in a slow oven



(300°f.) for about 2 hours, stirring occasionally, adding extra milk as needed. Uncover and cook 30 minutes longer to brown. To make meringue for pudding: beat egg whites until they peak; add brown sugar, a tablespoon at a time, beating between each addition and continue beating until very stiff. Fold in vanilla. Spread on pudding and return to oven for 20 minutes or until lightly browned. Cool. Serve with a jug of cream.

LIKE THE ABOVE pudding, this next one uses apples, too, and has a buttery brown sugar topping with a hint of spice:

*Raisin Apple Pudding (Serves 10)

- Batter:
- 1/2 cup seeded raisins
 - 2 1/2 cups sifted all-purpose flour
 - 1 teaspoon salt
 - 4 teaspoons baking powder
 - 1/2 cup granulated sugar
 - 5 tablespoons shortening
 - 1/2 cup milk
 - 2 eggs
 - 2 cups thinly sliced cooking apples

- Topping:
- 1/2 cup melted butter or substitute
 - 1/2 cup brown sugar (packed)
 - 1 teaspoon cinnamon
 - 1 teaspoon nutmeg

To make batter part, rinse raisins and chop. Sift together flour, salt, baking powder and sugar. Work in shortening. Add milk and eggs, beaten together, and mix well. Stir in raisins and apples. Pour into a

LYNN SAYS: Delightful Salads Please the Palate

Mix pistachio nuts with cream cheese and form into balls. Serve these on apricot halves and crisp salad greens.

Small whole leaves of spinach tossed with a garlic-flavored French dressing make a tangy green salad for heavy dinners.

Pineapple spears spread with cream cheese and garnished with whole fresh strawberries are a spring favorite.

LYNN CHAMBERS' MENU

- Roast Leg of Veal
- Baked Corn Pudding
- Perfection Salad
- Muffins Beverage
- *Raisin Apple Pudding
- *Recipe Given

well-greased baking pan (about 10 1/2 x 7 x 2 inches). To make topping, blend all ingredients together and spread mixture evenly over batter. Bake in a moderately hot (375° f.) oven 35 to 40 minutes. Serve warm with plain or whipped cream.

PLAN TO SERVE your family prunes frequently as they are economical, delicious and nutritious. A good source of iron which builds red blood, as well as an excellent supply for thiamin, vitamin A and riboflavin which help safeguard health, prunes should find a welcome place in menus.

Prune Bread Pudding (Serves 6)

- 4 slices bread, buttered if desired
 - 1 cup sliced, stewed prunes
 - 2 eggs
 - 1/2 cup sugar
 - 1 1/2 cup (1 can) evaporated milk
 - 1 cup boiling water
 - 1/4 teaspoon salt
 - Dash of nutmeg or allspice
- Lay bread in a shallow baking dish. Cover with prunes. Beat eggs until foamy. Add 1/4 cup of the sugar, milk, water salt and spice. Pour custard over prunes. It should be rather foamy to brown nicely. Bake in a slow (325° f.) oven until set, about 1 hour. Remove from oven. Sprinkle with remaining 1/4 cup sugar and set in a hot oven or under broiler just long enough to brown. Serve warm or cold.

Peach Cheese Pie (Serves 6 - 8)

- Crumb Shell:
- 1 cup finely-rolled corn flake crumbs
 - 2 tablespoons granulated sugar
 - 1/4 cup melted butter or substitute

- Filling:
- 1 tablespoon plain gelatin
 - 1/4 cup cold water
 - 1 1/4 cups sliced canned cling peaches
 - 1/2 cup syrup from peaches
 - 1/2 cup granulated sugar
 - 2 eggs
 - 1/4 cup lemon juice
 - 1 teaspoon grated lemon rind
 - 1 cup cottage cheese
 - 1/4 teaspoon salt

Crumb Shell: Blend corn flake crumbs and sugar. Add melted butter and mix well. Pack firmly into bottom and sides of 8-inch pie pan. Chill thoroughly.

Filling: Soften gelatin in cold water. Heat peaches, syrup and 1/4 cup sugar. Beat egg yolks slightly and add gradually to heated mixture without stirring. Continue to cook and stir until slightly thickened. Dissolve softened gelatin in hot peach mixture. Blend in lemon juice and rind. Cool. Force cottage cheese through sieve and add to peach-gelatin mixture. Beat egg whites until foamy, add salt and beat stiff. Gradually add remaining 1/4 cup sugar, beating after each addition. Fold into peach-gelatin mixture. Pour into crumb shell and chill 3 to 4 hours before serving.

Chicken salad looks elegant when garnished with apricots rolled in toasted coconut, topped with whipped cream and a cherry.

Raw cauliflowerets tossed with shredded raw carrots, blanched almonds and lettuce hearts in mayonnaise are crisp and delicious.

Garnish individual salmon salads with notched cucumber slices, marinated green beans, tomato wedges.

Luncheon meat rolled with a filling of finely shredded carrot mixed with mayonnaise may be used with any vegetable salad.

Star Dust

STAGE SCREEN RADIO
Released by WNU Features.
By INEZ GERHARD

IN RADIO, if you say "Mary Margaret" everybody knows "McBride" is understood. The fabulous M. M., far handsomer than her pictures indicate, told me she'd been forced into everything she had done—publicity, newspaper work, radio. She must have been an excellent reporter; she is one of the best interviewers on the air, yet has the



MARY MARGARET MCBRIDE

rare gift of making her program sound completely spontaneous. She says she chooses guests whom she finds interesting, feeling that they must interest others also. And she accepts only those sponsors whose products she believes in; those enthusiastic plugs are completely sincere.

Novelist James Hilton, whose "Hallmark Playhouse" is on CBS Thursdays, is celebrating applying for U. S. citizenship by writing his first novel with an American locale. It won't be Hollywood, where so many of his books have been dramatized, and so many of whose stars have been on his program. He feels it is not truly representative of America.

Columbia Broadcasting System seems to be aiming at the slogan "You name 'em, we've got 'em." shortly after Bing Crosby switched to CBS, Red Skelton followed; come fall, he'll join their Sunday night parade.

Television may have Hollywood scared, but there is nothing wrong with the motion picture industry that pictures like "A Letter to Three Wives" won't cure. With a perfect cast, an excellent story, fine direction, this 20th Century-Fox production has everything that takes paying customers into theatres and gives them the worth of their money.

If you look closely at the fire scene in Columbia's "The Man From Colorado" (set in 1865) you'll see an airplane in the sky. It got in accidentally—was patrolling the area for any spreading of the fire.

"Let's get it straight about my reaction to the great open spaces of Arizona," said Jane Greer, co-star of RKO's "Station West." It isn't true that I fainted when I saw my first rattlesnake. I merely screamed so that people came running from Flagstaff, 30 miles away. And when I saw a big tarantula in the toe of my slipper, I was leaving my tent anyway."

William Holden is a great outdoors man. But now he is under orders to stay out of the sun. He plays an escaped killer in "The Dark Past" an dhas to preserve a prison pallor without benefit of make-up.

The new March of Time, "On Stage," shows what only insiders usually see—what goes on behind the scenes of two successful plays now running in New York. They are "Anne of the Thousand Days," starring Rex Harrison, and "Red Gloves," starring Charles Boyer, both of whom appear in the picture, along with many other famous people of the theatre.

Mutual's delightful "Twenty Questions," now in its fourth year, stars three members of one family—Fred VanDeventer, the well-known newscaster; his wife, Florence, and their son, Bobby. Their skill and ingenuity are likely to make their famous guests on the program seem tongue-tied, while the audience, knowing the answers, laughs and listens.

On an Arizona location trip Guinn Williams won a .22 target rifle by placing first in a "flying tin can" event. He donated his prize to a raffle for the benefit of a veterans' hospital. Won over Dick Powell, among others.

William L. Shirer was later and later getting home to Sunday dinner following his broadcast. Mrs. Shirer was irked, till she found that he was staying to talk things over with John B. Kennedy. Now she just asks Kennedy to dinner.

SEWING CIRCLE PATTERNS

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Quaint Style

A QUAINLY old fashioned junior style that's as smart as paint. Puffed sleeves are short or elbow length and finished with gay bows, collar is edged in tiny ruffling or lace.

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STANDBY season after season is the well-mannered shirtwaister dress. Comfortable and attractive, this version has extended shoulders, neat belted waistline and a full skirt. Try a colorful striped fabric.

Pattern No. 8313 is for sizes 14, 16, 18, 20, 40, 42, 44 and 46. Size 16, 4 1/2 yards of 39-inch.

Send an extra twenty-five cents for your copy of the Spring and Summer FASHION—it's filled with sewing information. Free pattern prints inside the book.

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FIRST AID to the AILING HOUSE

by Roger C. Whitman

QUESTION: "When we moved into our apartment, we purchased from the previous tenant the inlaid linoleum on the kitchen floor. The quality is excellent, but the color is a dirty gray-green in a marbled pattern. Is there any product which will stain or dye the linoleum (not paint) so that we can get a deep blue tone and still retain the marbled effect?"

ANSWER: I do not know of any stain or dye for that purpose. But you may be able to get the effect that you want by stippling in two colors, or else by applying a "spatter-dash" finish. For the stippling, first cut a large sponge in half. Apply an oil floor paint of the background color that you wish on the floor. When this has dried, paint a section of clean board with a second color that you will use for stippling, press the flat, cut side of the sponge on this fresh paint, and then press this on the linoleum. The pattern of the cut sponge thus will be transferred to the floor.

For a spatter-dash effect, use a stick and a brush with a rather long bristle. Dip the brush into the paint and wipe off the excess. Strike the brush ferrule against the stick so that the paint will come off in drops on the floor. (The floor should already be painted with the background color.) Try these methods first on pieces of boards to get the knack. See that the linoleum is absolutely clean and dry before you start to paint, no grease or wax.

Reducing Lamb Losses

Fortifying sheep rations with cobalt and iodized salt is a promising means of cutting down lamb losses on some farms.



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Tasty Kellogg's All-Bran and luscious raisins... a mouth-watering flavor combination!

- 2 tablespoons shortening
- 1 cup sifted flour
- 1/4 cup sugar
- 2 1/2 teaspoons baking powder
- 1 egg
- 1 cup Kellogg's All-Bran
- 1/2 cup milk
- 1/2 cup raisins

Blend shortening and sugar thoroughly; add egg and beat well. Stir in Kellogg's All-Bran and milk. Let soak until most of moisture is taken up. Sift flour with baking powder and salt; stir in raisins. Add to first mixture and stir only until flour disappears. Fill greased muffin pans two-thirds full. Bake in a moderately hot oven (400° F.) 25 to 30 minutes. Make 9 marvelous muffins.

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