

New Shirtwaister For You to Make

MAKE up this smart tailored dress in a refreshing Spring print, or bright-colored wool, or dark flat crepe with bright buttons. It will give a real lift to your spirits and look gay as a holly berry under your winter coat. There's no better way to start the year right than with a really smart



new everyday dress, and a crisp shirtwaister is smartest of all! This easy-to-make design (No. 8853) is exceptionally becoming to those who take woman's sizes, and exceptionally useful, whether you're a suburban wife or a city business woman! It will be pretty for home wear, too, made up in tubfast cottons, and the trio of envelope pockets may be omitted if you prefer. A very easy style to make.

Pattern No. 8853 is designed for sizes 34, 36, 38, 40, 42, 44, 46 and 48. Size 36 requires 4 1/2 yards of 39-inch material without nap. Detailed sew chart included. Send order to:

SEWING CIRCLE PATTERN DEPT.
148 N. Montgomery Ave.
San Francisco, Calif.
Enclose 15 cents for each pattern.
Pattern No. Size

GOOD REASONS WHY QUINTUPLETS use MUSTEROLE for CHEST COLDS

Mother—Give YOUR Child This Same Expert Care!

At the first sign of a chest cold the Quintuplets' throats and chests are rubbed with Children's Mild Musterole—a product made to promptly relieve the DISTRESS of children's colds and resulting bronchial and croupy coughs. Relief usually comes quickly because Musterole is MORE than an ordinary "salve." It helps break up local congestion. As Musterole is used on the Quints you may be sure you are using just about the BEST product made. Also in Regular and Extra Strength for those preferring a stronger product.

MUSTEROLE MILD

WATCH the Specials

You can depend on the special sales the merchants of our town announce in the columns of this paper. They mean money saving to our readers. It always pays to patronize the merchants who advertise. They are not afraid of their merchandise or their prices.

Household News
By Eleanor Howe



VEGETABLES SERVED STREAMLINED FASHION (See Recipes Below.)

NEW WAYS WITH VEGETABLES

The time may come when we will get all our vitamins in little pellets, but I doubt it—not when eating vegetables is as much fun as it is. There would be a big gap in our meals if such things as tender little green beans or whole carrots rolled in butter, disappeared from the dinner table.

Success in cooking vegetables depends on such small things—the amount of water in the pan, whether the cover is on or off, whether the vegetables are removed from the heat when they are just tender or allowed to continue cooking until they become slightly mushy.

Remember, it's "covers off," for all green-colored vegetables. Then the acids which are given off during cooking are not held in the pan where they turn the brilliant green color to a dull olive. To keep the vitamins in the vegetables instead of losing them in the cooking water use just as little liquid as possible. For mild-flavored vegetables an inch of water in the bottom of the pan to keep the pieces from burning is ample. Vegetables like spinach, which contain a great deal of water, should be cooked in the moisture which clings to the leaves after washing.

And if you value your vitamins, never, never discard the liquid from canned vegetables. Place it in a saucepan, heat until the liquor evaporates to about one-half, then add the vegetable and heat to serving temperature.

Lima Bean Casserole.
(Makes 6 servings)

- 1 10-ounce can tomatoes (1 1/2 cups)
 - 2 medium-sized onions (minced)
 - 1 small green pepper (finely chopped)
 - 2 tablespoons molasses
 - 1/2 teaspoon dry mustard
 - 1 teaspoon salt
 - 1/4 teaspoon pepper
 - 1 No. 2 can green lima beans (2 1/2 cups)
 - 6 strips bacon
- Put tomatoes through sieve, add minced onion and green pepper and simmer for 15 minutes. Then add molasses, mustard, salt, pepper and butter. Stir until well mixed. Drain lima beans and arrange in a shallow, well-greased casserole. Pour sauce over them and arrange strips of bacon over top. Bake in a moderate oven (350 degrees Fahrenheit) for 20 minutes or until bacon is crisp. Serve piping hot.

Beets, Orange-Style.
(Makes 6 servings)

- 3 tablespoons grated orange rind
 - 3/4 teaspoon salt
 - 1/4 teaspoon paprika
 - 1 tablespoon sugar
 - 1 tablespoon water
 - 2 tablespoons lemon juice
 - 4 tablespoons butter
 - 1/2 cup orange juice
 - 1/2 tablespoon cornstarch
 - 1 tablespoon water
 - 3 cups cooked beets (sliced)
- Place orange rind, salt, paprika, sugar, water and lemon juice in saucepan and simmer for 5 minutes. Cream butter until soft, and add it to hot mixture together with orange juice. Blend cornstarch and water to a smooth paste and add to sauce. Cook slowly, stirring occasionally, until sauce is thickened and cornstarch is thoroughly cooked, about 15 minutes. Pour over hot cooked beets and mix lightly but thoroughly. For company dinners serve the beets in orange shells.

Corn and Bacon Rings.
(Makes 7 servings)

- 7 slices bacon
 - 2 eggs
 - 1 12-ounce can whole kernel corn
 - 2 tablespoons flour
 - 1/2 teaspoon salt
 - Few grains pepper
 - 1/4 teaspoon baking powder
 - 1/2 cup milk
- Line muffin tins or custard cups with sliced bacon. Snip edges with kitchen scissors to prevent curling. Beat eggs slightly, and add well-drained corn. Sift flour, salt, pepper and baking powder together and add to corn together with milk. Fill bacon rings with this mixture. Bake in a moderate oven (350 degrees

Breakfast-Skippers, Beware!

Do you have a breakfast-skipper in your family—one who would rather have 20 extra winks than a piece of toast and coffee? Next week Eleanor Howe devotes her column to recipes for breakfast specialties, guaranteed to get the whole family up—and off to a good start for the day.

Fahrenheit) for 35 to 40 minutes, or until firm.

Peanut Butter Crust.

- 1 cup flour (all-purpose)
 - Few grains salt
 - 2 tablespoons peanut butter
 - 4 tablespoons shortening
 - 2 tablespoons ice water (about)
- Sift flour once before measuring, then sift together with salt. Cut in peanut butter and shortening with a pastry blender, two knives or rub it in with the fingers. Lightly stir in ice water, using a fork, until mixture forms a stiff dough. Turn out onto a lightly floured board, and roll out to fit top of casserole. Cut several slits in crust to allow steam to escape. Place over top of casserole and seal edges.

French-Fried Green Pepper Rings.
(Makes 6 servings)

- 4 large green peppers
- 1 egg (well-beaten)
- 1 tablespoon water
- 1/2 cup fine, dry bread crumbs
- 1/4 teaspoon salt
- 1/4 cup flour

Wash green peppers, cut into thin slices (about 1/8 inch thick) and remove seeds and membrane. Combine beaten egg with water. Season bread crumbs with salt. Dip rings first in egg mixture, then in flour. Dip again

in the egg mixture, and finally in crumbs. Fry them, a few at a time, in deep fat at (375 degrees Fahrenheit) until nicely browned, 2 to 3 minutes. Drain on absorbent paper. The green pepper rings are excellent with broiled steak.

Any-Season Spinach.
(Makes 4 servings)

- 1 14-ounce box quick-frozen spinach
- 1 cup water
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 2 tablespoons butter
- 1 hard-cooked egg

Place water in saucepan, add salt and heat to a brisk boil. Drop frozen spinach into boiling water, bring again to a boil and cook 4 to 6 minutes or until just tender, separating the leaves with fork during cooking. Remove from fire and drain thoroughly at once. Add butter, salt and pepper. Garnish with slices of hard-cooked egg. Reserve the liquid to use in a vegetable soup or stew.

Vegetable Pie, Peanut Butter Crust.
(Makes 6 servings)

- 12 small white onions
- 3 carrots (sliced)
- 2 tablespoons butter
- 3 tablespoons flour
- 1 1/2 cups hot water
- 2 beef bouillon cubes
- 1/2 teaspoon salt
- 3/4 teaspoon paprika
- 1/4 teaspoon celery salt
- 1 cup canned or cooked peas
- 1 cup canned or cooked green beans

Place onions in saucepan with 1 cup water. Cook for 10 minutes, then add sliced carrots and continue to cook until both vegetables are a tender (about 15 minutes). Cooked leftover onions and carrots may be substituted. Melt butter and blend with flour to a smooth paste. Dissolve bouillon cubes in hot water and add to flour together with salt, paprika, and celery salt. Cook, stirring constantly, until thickened, about 10 minutes. Combine onions, carrots, peas, and beans with sauce and place in shallow greased baking dish. The ingredients should come nearly to the top of the dish. Top with peanut butter pastry and bake in a hot oven (425 degrees Fahrenheit) for about 20 minutes. (Released by Western Newspaper Union.)

Children's Clothes Come First On 1941 Spring Sewing Program

By CHERIE NICHOLAS



you prefer, there are handsome 100-per cent wool clan plaids to be had at little additional cost. Plaidingham is smart, too.

The advantage of a two-piece dress of this type is that different blouses can be worn with it, also the separate bolero gives it the efficiency of a jacket suit. The Peter Pan collar and front closing on the blouse are embellished with inch-wide ruffles, done in a jiffy with the ruffler gadget on your machine. The very crisp pleats in the skirt take a mere matter of minutes to make with the pleater attachment. All the other deft finishes, such as the curving edges of the bolero front, is the unerring work of the little edge stitcher.

See the newest version of the ever-beloved sailor dress illustrated to the right in the group. Use navy flannel or serge or try ordinary blue denim for this dress; and you will henceforth be singing the praises of this sturdy good-looking material. The important-looking red embroidered anchor insignia on the long bishop sleeve is made with a darning stitch and transfer pattern right. You can easily monogram daughter's blouses, scarfs and "nighties" and pajama sets on the sewing machine, to the utter delight of your child. A separate white pique collar is enhanced with eighth-inch-wide braid, attached with the blind-stitch braider gadget in no time at all.

A perfect princess dress of challis (centered in the group) is buttoned all the way down the front with tiny buttons and buttonholes, easily made with the buttonhole attachment on the machine. Cunningly tipped patch pockets are perched high on the dress lending both an ornamental and useful note. Spun rayon prints or the new printed jerseys make up satisfactorily in the simple princess frocks. (Released by Western Newspaper Union.)

Glamour Jewels American Gloves Wash Beautifully

American-made gloves, doeskins, suedes and mochas wash beautifully, and here's the way it is done—exactly the way our manufacturers of leather gloves tell everyone to wash them.

Make a bowlful of good thick suds with lukewarm water and a pure mild soap or soap flakes, being sure that every bit of the flakes is dissolved. Then putting on the gloves, wash them just as though you were washing your hands. Next rinse them in clear lukewarm water and then make another bowlful of lighter suds for the final time. If they happen to be glace-finished gloves, cape-skin or pigskin, the final rinse should be clear, cool water instead of soapy water.

Rolling and coaxingly pushing the gloves off your hands, put them in a turkish towel, pressing out the excess moisture. Then stretch out the fingers a bit, blow in the gloves and lay them on a turkish towel to dry—never on a radiator or other hot surface. Just before they are dry, finger press them, working the leather, especially inside the gloves, with your fingers so as to make it soft and pliable.

And that's all there is to it! You can even wash your colored gloves if the leathers have been tanned in this country. Put a teaspoon of vinegar in each basin of water as this helps keep the color. Some of the color may bleed out, but if your gloves are not badly soiled, so that you can wash them quickly, the amount of color that comes out won't make any difference and it will not be streaked. Just one warning! Don't ever rub soap on your gloves. And don't use a brush on soiled spots as this roughs the leather.

Jerkin, Hat Can Be Knit in Quick Time



THIS jiffy knit jerkin and matching beanie, such practical assets, are quickly made in German-town yarn. Pattern 2695 contains directions for knitted hat and jerkin in sizes 12-14 and 16-18; illustrations of them and stitches; materials required.

Send 15 cents in coins for this pattern to The Sewing Circle Needlecraft Dept., 82 Eighth Ave., New York, N. Y. Send order to:

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

Delights the inner man... saves cooking toil and trouble... healthful... economical... order, today, from your grocer.

Van Camp's Pork and BEANS
Feast-for-the-Least

Seek to Find
Nothing is so difficult but that it may be found out by seeking.—Terence.

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

First Step in Progress
Discontent is the first step in the progress of a man or a nation.—Oscar Wilde.

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¢

"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.