

PATTERNS SEWING CIRCLE



8074

SQUARED off with rows of ric rac which run down from each shoulder and outline the pockets, this coat style house dress presents such a bright, interesting front that you are going to love wearing it.

Pattern No. 8074 is in sizes 32 to 46. Size 34 requires 4 1/2 yards 35-inch material, 2 yards ric rac. For this attractive pattern, send your order to:

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

REGULAR 50¢ SIZE HINDS 25¢ LIMITED TIME AT TOILET GOODS COUNTERS. HINDS ALMOND CREAM 1/2 PRICE 25¢. LEVIN & PINK

Bright Outlook If matters go badly now, they will not always be so.—Horace.

DON'T LET CONSTIPATION SLOW YOU UP. When bowels are sluggish and you feel irritable, headachy and everything you do is an effort, do as millions do—chew FEEN-A-MINT, the modern chewing gum laxative.

BARGAINS —that will save you many a dollar will escape you if you fail to read carefully and regularly the advertising of local merchants. IN THIS PAPER



THE PAPERS OF PRIVATE PURKEY

Dear Ma: Well from what I read in the papers and hear on the radio I guess the boys in the army are a lot cooler than the folks back home in civilyan life.

I got your letter about dad being a air warden. I knew he wood want to do his bit but I half to laugh when I think of him ordering anybody to keep away from windows as he is always in a window looking out most of the time.

I wish you could realize what a change has come over the boys here. They now want to fight anywhere and most anybody will do. But they put Japs at the top of their list. The more news we get about the treacherous stuff at Pearl Harbor and the brave work of our boys the soarer we get.

They serprised us all right but they got a serprise coming and how. I just heard a definition of a isolationist. A isolationist is a fellow who thinks a net under a trapeze is foolish on account of he is only a spectator anyhow.

Well I see where the draft age is to be extended to 44 which disposes of any idea I may get out soon witch I don't want to do no more anyhow. A few weeks ago I was kicking like all the rest of the boys and asking what was the sense of all this time in a army with nobody to fight but now that we got more people fighting us at one time than ever before it all is different.

You may laugh mom but this is a fact that we ain't been worrying half about what happens to us in the war lately as we been worried about the folks back home with all them mayors broadcasting orders at once. I could picture you rushing around shopping for sandbags and pop having a fit because he couldn't find out how to shut off the gas in case of a raid. Still you better follow instructions as best you can as nobody can tell what may happen only I wish the mayors could be as calm as the people. I tuned in one night when Mr. LaGuardia was talking. It was such a cool calm talk I almost felt the war was over but you could of knocked me over with a feather when he wound up his talk by saying: "Well, I don't expect any attack TONIGHT. The weather is unfavorable." What a crack that was. I hope it did not scare you any.

There is a lot of rumors around camp and I think something is up, but I don't know where we may get sent. Nothing would serprise me and I don't care no more where I go as long as it gives me a chance to do my bit for the greatest country on earth. And I hope when we see action it won't take no umpires to find out who won.

Well take care of yourself, do not let those air raid hints scare you too much and say a prayer for me now and then as this is the kind of war when they will all be needed. Your son, Oscar

THE INNER CALL ("Hitler says an inner call caused him to take supreme command."—News item.) He orders this and orders that— He leaps into the newest brawl; He rages, acts or stands quite pat. According to "the inner call."

He hastens to his mountain place Or leaves it with no word at all; He gallops, or he slows his pace. Responding to "the inner call."

He makes a plan, then cuts it out; He quits the front to hire a hall; He turns from confidence to doubt. It's all a case of "inner call."

Oh, on some future day he'll find He's bashed his head against the wall; The reason will then be defined. "Twas nothing but that "inner call!"

"Both Germany and America had depressions. But while a German experienced an immense regeneration of labor, trade and art, Roosevelt did not succeed in altering anything."—Adolf Hitler. As Elmer Twitchell asks, "What's that guy smoking anyhow?" Elmer Twitchell says he understands that when the war hit that country the Wild Man of Borneo hoisted the white flag, came in on the run and asked protection from civilization.

Household News by Lynn Chambers



Snack on a Frosty Night—Broiled Wienies (See Recipes Below)

Wintry Snacks

The cold, frosty evenings with their full program of basketball games, sleigh ride parties, skating and other winter-time amusements call for piping hot, hearty snacks to take care of brisk appetites. While in warmer weather, the family could raid the ice box, now the problem is slightly different, as hot food, satisfying but still simple, is in demand.

Here's a dish that just seems to fit the bill: the broiled wienies and hot potato salad pictured above. Of course, hot potato salad with wienies is an old favorite but there's a touch of something new in the wienies broiled with cheese and the green beans around the potato salad to add a touch of color.

Broiled Wienies. Select two to three skinless frankfurters for each person to be served, two will do nicely for the girls and women but better count three for the men and boys. Split the frankfurter and insert a strip of American cheese. When almost ready to serve, pop into the broiler and cook until cheese melts and browns slightly.

Hot Potato Salad. (Serves 6) 6 potatoes, boiled with skins on 1/4 cup finely chopped onion 2 hard-cooked eggs, diced Salt and pepper 6 slices bacon, broiled until crisp, crumbled Peel potatoes and cube. Add remaining ingredients. Just before ready to serve, mix with this hot dressing:

Cooked Salad Dressing. 3 tablespoons sugar 1 teaspoon salt 1 teaspoon yellow mustard 1 1/2 tablespoons flour 1 egg yolk 1/4 cup water 2 tablespoons vinegar 1 tablespoon butter Blend dry ingredients, then add egg yolk and blend until smooth. Add water, then vinegar, stirring constantly. Cook over boiling water, stirring all the while, until thick. Remove from fire, add butter and serve hot, mixed with potato salad.

Spaghetti is and has been for some time now one of the reigning favorites among hot dishes to serve in the evening. Here's one dish you'll like because it's both tart and satisfying, with plenty of cheese and sauce baked right into the long strips of spaghetti:

Baked Spaghetti. (Serves 8) 1 pound package of spaghetti 3 small onions, chopped fine 2 tablespoons oil 1 pound ground beef 1/2 pound sausage (in the bulk) 1/2 pound mushrooms 1/2 teaspoon pickling spice 1 teaspoon salt 4 small cans tomato sauce 3/4 pound grated American cheese Cook spaghetti in boiling salted water 12 to 15 minutes. Drain and run cold water through it. Saute onion, ground meat and sausage in oil until brown. Add mushrooms, spice, salt and tomato sauce. Simmer slowly for 40 minutes. Put thin layer of spaghetti on bottom of buttered casserole. Then add a layer

Lynn Says: Here are a few quick snack ideas you'll like to paste in your notebook: Baked beans garnished with brown bread, cream cheese sandwiches, placed around the bean pot. You might try the canned baked beans with sliced ham, too. It's quick, easy and delicious. Toasted buns with hamburgers, cheeseburgers, or ham and cheese slices go over nicely, too. Toasted English muffins with an egg fried or poached with ham are high in favor.

This Week's Menu

- Clear Tomato Soup
Veal Cutlets With Sour Cream Gravy
Buttered Cabbage
Lyonnaise Potatoes
Fig, Apricot, and Date Salad
Whole Wheat Bread Butter
Peach Crisp Pudding
Coffee Tea Milk
*Recipe Given.

of sauce, then cheese, another layer of spaghetti and so on until all sauce, cheese and spaghetti is used. Bake 30 minutes in a moderate (350-degree) oven. Another tomato-meat dish which is guaranteed to be aces with your guests dropping in after a basketball game, sleigh ride or what-have-you is this:

Tamele Pie. (Serves 8)

- 1 medium-sized onion, chopped
3 tablespoons oil
1 1/2 pounds beef, cut in cubes
1 teaspoon salt
1 tablespoon chili powder
1 large can tomatoes (2 1/2 cups)
1 cup yellow bantam corn
1 1/2 cups corn meal
5 cups boiling water
1 teaspoon salt
1/4 cup grated cheese
Brown onion in oil, then add beef and cook until brown. Add salt, chili powder, tomatoes and corn and cook slowly 1 hour. Add corn meal to salted water and cook 15 minutes, stirring frequently. Cool mush, then line buttered casserole dish with a 1-inch layer of the mush. Pour in meat-vegetable mixture, then top with remaining mush. Bake in a moderate (350-degree) oven for 1 1/4 hours. During last quarter hour, sprinkle top with cheese. Serve with a sauce made by heating one can of tomato soup to which has been added 1 can of ripe, pitted olives. Are you one of those homemakers who is always looking for one dish that can be modified and yet seem to be different every time it's served. I think baked beans is one of those dishes, and because of its hearty appeal you can serve it often.

Bean and Sausage Bake. (Serves 4)

- 1 small onion, sliced
1/2 pound link sausage
1 can baked beans
1 tablespoon pickle relish
1 tablespoon chili sauce
Place onion on bottom of casserole and lay sausage on top of onion. Bake in a moderate oven 15 minutes, then drain off excess fat. Combine beans with onion, sausage, pickle relish and chili sauce. Return to oven for 20 minutes to re-heat.

If you have only eggs, don't ever despair for they have excellent possibilities as snacks. Try scrambled eggs with cheese, bacon fried crisp and brown and crumbled, or broiled sausages. Omelets made with a slice of American cheese before they're folded are menu tempters, as are omelets made with a tomato sauce folded over them before serving.

*Peach Crisp Pudding.

- 2 cups diced, dried peaches
2 cups water
1/2 cup sugar
1/4 cup honey
1/2 cup butter
1/2 cup sugar
2 eggs
1/2 teaspoon each, cloves, nutmeg
1 teaspoon vanilla
1 1/2 cups 1/4-inch toasted bread cubes.
2 cups corn flakes

Soak peaches in boiling water 10 minutes. Drain, add water and sugar; cook covered for 30 minutes. Remove from heat, add honey and stir until well mixed. Cream butter and sugar thoroughly, add eggs and beat well. Stir in spices, flavoring, bread cubes and corn flakes. Place one-half of mixture in buttered baking pan. Spread peaches evenly over top and cover with remaining mixture. Bake in a moderate (375-degree) oven about 25 minutes. (Released by Western Newspaper Union.)

Things to do

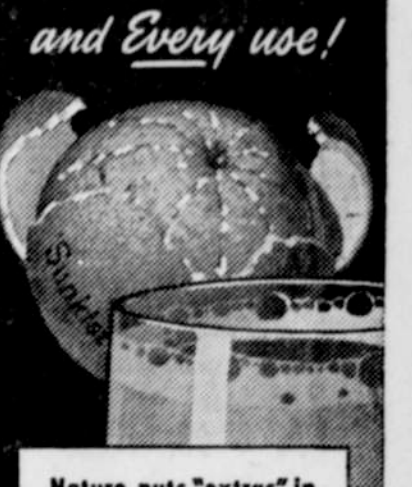


Pattern 1022. THE peacock—the symbol of pride! And you'll be proud of your bedspread if you embroider this colorful bird on it. It's all in simplest stitchery.

Pattern 1022 contains a transfer pattern of a motif 15 by 20 inches, 4 motifs 2 1/2 by 3 1/4 inches; illustrations of stitches; materials required; color chart. Send your order to:

Sewing Circle Needlecraft Dept. 117 Minna St. San Francisco, Calif. Enclose 15 cents in coins for Pattern No. Name Address

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Public History What is public history but a register of the successes and disappointments, the vices, the follies, and the quarrels of those who engage in contention for power.—Paley.

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Depressing Others Stop shallow water still running, it will rage; tread on a worm and it will turn.—Robert Greene.

Makeup of Great A great man is made up of the qualities that meet or make great occasions.—Lowell.

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