CLASSIFIED DEPARTMENT
 EQULPMENT FAR SALE


 BIRTH CERTIFICATES $\frac{\text { proot of mirth, santa monioa, cailt: }}{\text { SPECIAL }}$
 HELP WANTED

 CHOKER SETTERS AND
 WANTED
 Diner-Bring me another sand-
wich. Waiter-Anything else, sir?
Diner-Yes, paperweight. The
last sandwich blew away.

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,

## HEMORRHOIDS (Piles)

Hernia (Rupture), fissure or fistula


Dr. C. J. DEAN CLINIC
 E


Today's Cake Fixings Are Simple, Food Saving


When sugar rationing arvice!
arst came
tinto the

##  

 Sift together four, baking powder
and salt Beat eggs until thick and




 en
to bake, tube eake take takes
togree)
minutes to bake, layer cakes 25 to 30 min .
vites. Everer tried a tragrant gingerbread
baked in a ring? Tee sices can be
airly


> up molaseses Ring.
> 1 cup sour milk
> ${ }_{2}^{14}$, teasspoonss bakking sods
> 2 leaspons
y, teaspoon salt
1 ess. well beaten Mix milk and molasses. Sift dry


1 cup riniths
15 cup shoptening
$\frac{1}{1}$ cerpstratined honey
2 egrs. well beaten
1
1
Sitt dry ingredients together. Sitt
again. Add oatmeal, raisins and nut. lasses, then mix in egg and shorten.
$\qquad$



$$
\begin{aligned}
& \text { in dry ingredients } \\
& \text { ind blend thor- } \\
& \text { and } \\
& \text { oughty. Drop by spoonfuls on a } \\
& \text { greased baking sheet. Flatten with } \\
& \text { a toured fork. Bake for } 15 \text { min. } \\
& \text { utes in a } 350 \text {-degree oven. Store } \\
& \text { only when cold } \\
& \text { Whole grain, especially oatmeal, }
\end{aligned}
$$

$$
\begin{aligned}
& \text { Whole grain, especially oatmeal, } \\
& \text { is rich in that important morale } \\
& \text { vitamin, B1, or thiamin, as it is }
\end{aligned}
$$

$$
\begin{aligned}
& \text { vitamin, B1, or thiamin, as it } \\
& \text { sometimes called. } \\
& \text { Oatmeal Refrigerator Rolls. }
\end{aligned}
$$

$$
\begin{aligned}
& \text { Oatmeal Refrigerator Rolls. } \\
& \text { y/f cup shortening }
\end{aligned}
$$

$$
\begin{aligned}
& \text { 1/ cupur shortening } \\
& \text { 3 tablespoons sugar }
\end{aligned}
$$

$$
\begin{aligned}
& 3 / \mathrm{c} \text { cup boiling water } \\
& 1 \text { cup quick-cooking oa }
\end{aligned}
$$

$$
\begin{aligned}
& 1 \text { cup quick-cooking oatmeal } \\
& 1 \text { cake yeast } \\
& \text { 1/ cup lukewarm water }
\end{aligned}
$$

1/ cepg lukewa
oose flour

$$
\begin{aligned}
& \text { Add boiling water to sugar, sain } \\
& \text { shortening and oatmeal. Stir well }
\end{aligned}
$$

$$
\begin{aligned}
& \text { shortening and oatmeal. Stir well. } \\
& \text { Cool to lukewarm. Soften yeast in } \\
& \text { lukewarm water, then add with }
\end{aligned}
$$

$$
\begin{aligned}
& \text { lukewarm water, then add with } \\
& \text { beaten egg to oatmeal mixture. Stir } \\
& \text { in half of tour, add rest of flour. } \\
& \text { in }
\end{aligned}
$$

$$
\begin{aligned}
& \text { in half of tour, add rest of four. } \\
& \text { Place in a greased bowl. Cover } \\
& \text { with waxed paper and store in re. }
\end{aligned}
$$

$$
\begin{aligned}
& \text { Place in a greased bowl. Cover } \\
& \text { with waxed paper and store in re- } \\
& \text { frigerator. When needed, remove }
\end{aligned}
$$

$$
\begin{aligned}
& \text { frigerator. When needed, remove } \\
& \text { from refrigerator and form into clo- } \\
& \text { verleafs in greased muffn tins. Cov- }
\end{aligned}
$$

$$
\begin{aligned}
& \text { verleafs in greased muffin tins. Cov- } \\
& \text { er and let rise in a warm place un- } \\
& \text { til almost double. Bake 12 to } 15
\end{aligned}
$$

$$
\text { mintes in a } 425 \text {-degree oven }
$$

Lumn Chambers welcomes you
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problem
problem clinic. Send your leters to to
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South Desplaines Street



ASK ME ANOTHER? ?
ASK ME ANOTHER?
The Questions
ow many square miles does
 United States? George of England
3. For wat
was the state of Georgia named? was the state of Georgia named?
4. How does rosit tial a plant?
5. What state is not divided into

$\qquad$
quare mitean City covers .16 of 1 in 1916. 3. George II. 4. The water inside the living
celis freezes and this bursts the cells so that the plant dies.
5. Luosisian, where the unit of
government



Your Waste Kitchen Fata Are Needed for Explosives


- In NR (Nature's Remedy) Tablets,
there are no chemicale no phenol derivatives. NR Tablets are dif-
ferent -rent-act dififerent. Puutly rectetable
dients formation of 10 vegetable ingredients formulated over so years age-.
Uncoated or candy coated, their action





