

Sleepy Time Doll Makes Lovely Gift



5643

A Favorite Toy

FAVORITE toy for little tots to take to bed. This life-like doll is 22 inches long and is adorable in outing flannel, fur cloth, saten or percale. Use yarn scraps for hair.

For complete cutting, pattern, sewing and finishing instructions for the Crib Doll (Pattern No. 5643) send 16 cents in coins, your name, address and the pattern number.

SEWING CIRCLE NEEDLEWORK 149 New Montgomery St. San Francisco, Calif. Enclose 16 cents for Pattern No. Name Address

How To Relieve Bronchitis

Creomulsion relieves promptly because it goes right to the seat of the trouble to help loosen and expel germ laden phlegm, and aid nature to soothe and heal raw, tender, inflamed bronchial mucous membranes. Tell your druggist to sell you a bottle of Creomulsion with the understanding you must like the way it quickly allays the cough or you are to have your money back.

CREOMULSION for Coughs, Chest Colds, Bronchitis

DON'T GET ROUGH with CONSTIPATION

Go easy on yourself! Gently, mildly, move "accidental leftovers" out of the way with a cup or two of Garfield Tea, the popular all-herb "internal cleanser." Garfield Tea is not a "cure-all," but if you want gentle relief from temporary constipation without drastic drugs, try a cup of this fragrant, 10-herb tea, as directed on package. You'll feel better, look better, work better! At all drug and health food stores, 10c-25c-50c.

GARFIELD TEA FOR GENTLE RELIEF FROM INTERNAL SLUGGISHNESS

Millions have used PAZO for Simple PILES Relieves pain and soreness

There's good reason why PAZO ointment has been used by so many millions of sufferers from simple Piles. First, PAZO ointment soothes inflamed areas—relieves pain and itching. Second, PAZO ointment lubricates hardened, dried parts—helps prevent cracking and soreness. Third, PAZO ointment tends to reduce swelling and check bleeding. Fourth, it's easy to use. PAZO ointment's perforated Pipe makes application simple, thorough. Your doctor can tell you about PAZO ointment.

AT FIRST SIGN OF A COLD USE 666 Cold Preparations as directed

WOMEN IN YOUR '40's Do You Hate HOT FLASHES? If you suffer from hot flashes, feel weak, nervous, a bit blue at times—all due to the functional "middle-age" period peculiar to women—try Lydia E. Pinkham's Vegetable Compound to relieve such symptoms. Taken regularly—Pinkham's Compound helps build up resistance against such annoying symptoms. Pinkham's Compound is made especially for women—it helps nature and that's the kind of medicine to buy! Follow label directions. LYDIA E. PINKHAM'S VEGETABLE COMPOUND

SAVE YOUR SCRAP TO HELP GAIN VICTORY Old METAL, RAGS, RUBBER and PAPER



THE MODERN CATTLE RUSTLER (Western cattlemen say that rustlers now work by automobiles.—News item.)

I'm losing lots of cattle To cattle thieves quite new; I hear their motors running And see the car trails, too; I'm having heaps of trouble With rustlers low and mean Who need no horse or saddle But come by gasoline!

My herds are growing thinner Because of thieves who ain't The kind you find in novels Or those the artists paint; I hear no sounds of hoofbeats No sheriff gives me hints; I only know they've been there When I find tire prints.

I hear of no cow-pony Who bears a stranger near, But just the same my cattle Quite often disappear; There is no crooked branding No dust clouds from afar; This rustler is a fellow Who comes by motor car.

He is a sneaky hombre He carries no lasso; A road map in his pocket And gas enough will do; He takes his chosen cattle And chucks 'em in his truck; His getaway is easy— If he has any luck.

The automobile rustler— A sorry type is he; He smells too gasoline To have appeal for me; He's just a no-good driver— A dirty, low-down cuss Who has no cowboy graces— And only rides by bus.

Oh, shades of Owen Wister And shades of old Bret Harte! What has the Old West come to? Must all its forms depart? When this cow thief is captured Is hanging pretty fleet? Or should he get a ticket For speeding with fresh meat?

It is predicted that after the war the walkie-talkie phone will be used in civilian life, making it possible for people in areas too isolated for telephone lines to talk merely by using a receiver attached to their belts. The possibility of getting away from it all becomes more and more remote.

High Brow When ladies raise eyebrows at actions of mine My attitude's always, "Who cares?" I can't be impressed by this "so perfect" sign When noting said eyebrows ain't theirs.

"Position Wanted: Young woman wants job as housemaid; would like to bring police dog." —News-paper ad.

With the maid situation what it is today, come and bring anything up to and including a couple of elephants.

The theme song which General MacArthur's forces should be broadcasting to the Japs is: "I'll Be Seeing You in the Old Familiar Places."

CAN YOU REMEMBER— When waiters thanked you for a tip under a dollar? When the cashier smiled as you paid a check? When the Martini cocktail you ordered when you sat down came before the dessert? And when the busboy didn't drop a tray of china every three minutes?

Dear Hi—Remember "ad" plugs of yesteryear? Whatever became of the products? Moxie. The Ham What Am. Hamlin's Wizard Oil. Red Raven Splits. Kickapoo Indian Sagwa. Moet and Chandow. —H. D. Sawyer.

No Fool Von Ribbentrop says the Allies can never defeat Germany. But he is keeping a large phase ready for flight just in case.

Somaliand and Egypt are among the few nations in a position to wonder whatever became of the war.

The Nazi chiefs have prohibited Germans from committing suicide. They regard it as an infringement on Hitler's immediate plans for the future.

Tokyo Please Copy Fighting Bill Halsey, the boss of the Japs. He pummels, he wrestles, he socks and he slaps; At large since Pearl Harbor, he gives 'em their fill. Does Fighting Bill Halsey, old "Hell Roaring Bill"?

Cleveland is trying out the radio for dispatching taxicabs. But we still think there will never be any sure way to keep a taxicab driver on the beam.

HOUSEHOLD MEMOS... by Lynn Chambers



Spiced Fruit and Green Beans Pretty Meat Loaf (See Recipes Below)

Lean Meats

Most homemakers have already had their introduction to lean or utility beef for which they have to use long, moist heat cookery.

There is also such a grade of lamb and veal on the market. In fact, there is news which shows that a surplus of lamb and veal will soon come to market. This is lamb or veal which has not been fattened and which requires long, slow cooking to make it tender. Instead of roasting or broiling, use braising to turn it out juicy and tender. It's as nutritious, but lower in calories as the top grades of meat that have been fattened.

Seasonings play an important role in making this meat palatable to the taste. A touch of garlic with lamb is good, but there are other spices you'll want to keep on hand to make this meat good. They are bay leaves, pepper corns, capers, onions, parsley, Worcestershire sauce and mint.

The recipe roundup begins with lamb loaf. Serve it plain with some of that home canned spiced fruit, or cover it with fluffy mashed potatoes to dress it up:

Savory Lamb Loaf. (Serves 6)

- 1 1/2 pounds ground shoulder or neck of lamb
2 teaspoons salt
1/4 clove garlic minced or 1/4 tsp chopped onion
1 cup milk
1/4 cup fine bread crumbs
1 egg
3 cups seasoned mashed potatoes, if desired

Combine all ingredients except mashed potatoes. Pack into a loaf pan and bake in a 325-degree oven for 1 hour and 20 minutes. When baked turn out on a cookie sheet and frost with hot mashed potatoes. Loaf may also be left in pan and potatoes placed on top, then browned quickly in oven.

Parsnip Balls. (Serves 6)

- 2 pounds ground shoulder of lamb
1/2 clove garlic, chopped fine
2 tablespoons butter or drippings
1/2 cup raw rice
1 teaspoon salt
2 cups boiling water
3 tablespoons flour
1/2 cup milk
1 teaspoon salt
1/2 teaspoon pepper

Brown garlic in butter. Mix lamb, rice and salt and shape into 12 balls. Brown in same fat. Pour water over balls. Cover and simmer for 1 hour. Remove balls. Add flour, salt and pepper to fat in pan. Mix thoroughly. Add milk and cook until it thickens. Place balls in sauce and serve.

Stoddits are a good sturdy food to serve with veal, and celery and parsley bring out its delicate flavor.

Lynn Says:

Trails for Toasting: Serve cottage cheese with peaches or pineapple and sprinkle the top of the cheese with grated orange rind. For made quiches, serve frankfurters on toast with hot chili sauce over all. Place baked ham in between hot buttered biscuits and serve with a sauce of creamed chicken and mushrooms. Acorn squash makes a supper dish when served with pork sausage links. Add a teaspoon of onion juice to the gravy for added flavor. Quick sandwich: Mix liver sausage with catchup and spread on bread. Toast under broiler.

Lynn Chambers' Point-Saving Menu

- *Lamb Loaf With Mashed Potato Frosting
Glazed Carrots Pear Salad
Whole Wheat Biscuits
Orange Marmalade
Custard Pie Beverage
*Recipe Given

Veal Stew With Celery and Noodles (Serves 4)

- 1 1/2 pounds cubed shoulder, breast or shank of veal, cut in cubes
2 ounces of salt pork
2 tablespoons flour
2 teaspoons salt
2 cups water
1 cup celery, cut
1 1/2 cups uncooked noodles

Cut salt pork in tiny pieces and fry in kettle until browned. Lightly flour veal and brown slowly in salt pork fat. Add salt and water. Cover and simmer slowly for two hours. Add celery and cook until tender. Cook noodles 10-15 minutes in boiling, salted water until tender. Drain. Serve by placing noodles in center of platter and surrounding with stew.

Grilled Lamb Patties. (Serves 6)

- 2 pounds shoulder flank or breast of lamb
1/4 cup dry bread crumbs
1/4 cup milk
6 strips of bacon
6 pear halves
1/4 cup mayonnaise
Season lamb with 1 1/2 teaspoons salt and 1/4 teaspoon pepper. Add milk and bread crumbs and shape lightly into six patties. Wrap each with strip of bacon skewered in place with a toothpick. Place on broiler rack and broil six minutes, then turn. Add pears to rack with a teaspoon of mayonnaise in each one. Finish broiling—6-8 minutes. A pork sausage link may be used in place of the bacon, and should be placed on top of the patty. Tomatoes are perfect foil for the rather delicate flavor of lamb. In this dish, they are served with plenty of potatoes to stretch out the meat and make a hearty dish for winter.

Lamb-Potato Hot Pot. (Serves 4)

- 4 lamb neck slices (about 1 1/4 lbs)
2 tablespoons melted fat
2 1/2 cups canned or stewed tomatoes
2 cups sliced onion
1 minced garlic clove
2 teaspoons salt
3 cups sliced, peeled potatoes
1 tablespoon flour
2 tablespoons water

Brown lamb in deep skillet or heavy kettle. Add tomatoes, onion, garlic and salt. Simmer, covered for 1 hour. Add potatoes and simmer for another 30 minutes. Arrange in slices on platter with potatoes over them. Blend flour and water and stir into gravy. Bring to a boil. Pour around and over potatoes. Serving Suggestions: When making stew arrange meat in center of platter and vegetables around it. Sprinkle all with chopped parsley. It's nice to serve fresh toast or English muffins with plain one-dish dinners. It adds a bit of glamour to the meal. Other hot breads that go well with wintry meals—popovers, toasted rust, biscuits, cornbread, pecan toils. Desserts for wintry meals: baked apples, custard, rice pudding with brown sugar and raisins, floating island, lemon souffle and custard pies.

Get the most from your meat! Get your next roasting chart from Miss Lynn Chambers by writing to her in care of Western Newspaper Union, 211 South Desplaines Street, Chicago 5, Ill. Please send a stamped, self-addressed envelope for your reply.

SEWING CIRCLE PATTERNS

Doll's Wardrobe a Delightful Gift Shirtwaist Dress Good Standby



8707

8625 34-48

Due to an unusually large demand and current war conditions, slightly more time is required in filling orders for a few of the most popular pattern numbers.

SEWING CIRCLE PATTERN DEPT. 149 New Montgomery St. San Francisco, Calif. Enclose 25 cents in coins for each pattern desired. Pattern No. Size Name Address

Little Mother

AN entire new wardrobe for her doll will delight every little mother. These adorable doll clothes are fun to make and will be a perfect under-the-tree surprise.

Pattern No. 8707 comes in sizes 12, 16 and 20 inches included. Size 16 inches, dress and pantie, requires 3/4 yard of 35 or 39-inch material; nightie and slip, 3/4 yard; coat and beret, 3/4 yard; jumper and blouse 3/4 yard.

For this pattern send 25 cents in coins, your name, address, pattern number and size wanted.

Classic Shirtwaist FOR smart good looks, the shirtwaist dress is tops. Its trim, well fitting lines make it a standby in every wardrobe. Tucks at shoulder and waist, set-in belt are distinguishing details on this attractive model.

Pattern No. 8625 comes in sizes 34, 36, 38, 40, 42, 44, 46 and 48. Size 36, short sleeves, requires 4 1/2 yards of 39-inch material.

Human Intake

Human adults consume from five to seven pounds of food and liquid and breathe from 30 to 35 pounds of air every 24 hours.

Advertisement for Kellogg's Corn Flakes. 'Tastes Great Anytime! Kellogg's CORN FLAKES. The Grains are Great Foods' - K.H. Kellogg. Kellogg's Corn Flakes bring you nearly all the protective food elements of the whole grain declared essential to human nutrition.

Advertisement for Fleischmann's yeast. NO WONDER THEY ALL SAY I'M LUCKY! BERT: Those rolls smell so good, I just can't wait for supper! Imagine a girl as pretty as you being such a wonderful cook, too! ELLEN: You're just a flatterer... and I love it! These are "no-kneading" rolls. They're made with Fleischmann's yellow label Yeast, the extra vitamin kind! WHAT A GRAND WAY TO GET MORE VITAMINS! FLEISCHMANN'S IS THE ONLY YEAST FOR BAKING THAT HAS ADDED AMOUNTS OF BOTH VITAMINS A AND D, AS WELL AS THE VITAMIN B COMPLEX! I'M FREE! SEND FOR ME! OVER 40 PAGES OF RECIPES IN THE NEW REVISED EDITION OF FLEISCHMANN'S FAMOUS 'THE BREAD BASKET.' DOZENS OF WONDERFUL IDEAS FOR BREADS, ROLLS, DELICIOUS SWEET BREADS—WRITE FOR YOURS TODAY!