

### A Thrilling Surprise For This Christmas

DO YOU know a young house-keeper who would love to make a home for a family of dolls in this charming Colonial house? It is easy to make from scraps of plywood or from panels with slight flaws now available for civilian use. It is even possible to



make the front, partitions and other special features to fit book shelves that you may have now. Another important feature of this house is that it fits into a 23 1/2 inch space against the wall, where it won't be stumbled over. Yet it is light enough to be moved about. The convenient lower shelves are an aid in keeping any play spot orderly and, when doll days are over, the house also may be turned into shelves for books and trinkets.

NOTE—Pattern 273 gives illustrated directions and dimensions for making the combination doll house and shelves shown here; also actual-size outline drawings for the doors, windows, shutters, fireplace and views into up-to-date kitchen and bath. Directions for coloring these features and gluing them in place, making flower boxes and other details are included. To get this pattern, address:

MRS. RUTH WYETH SPEARS  
Bedford Hills New York  
Drawer 10  
Enclose 15 cents for Pattern No. 273.  
Name.....  
Address.....

### TONIGHT!

### Relieve Miseries of Your BABY'S COLD

As He Sleeps  
Now most young mothers use this modern way to relieve miseries of a child's cold. Even as you rub it on, Vicks VapoRub starts to soothe irritation in nose and throat, loosen phlegm, ease coughing. Then, as baby sleeps, VapoRub...

**PENETRATES**  
to upper bronchial tubes with its special medicinal vapors.  
**STIMULATES**  
chest and back surfaces like a warming poultice.

Often by morning most of the misery of the cold is gone. Remember, Mother...

**ONLY VAPORUB Gives You this special double action.** It's time-tested, home-proved... the best known home remedy for relieving miseries of children's colds.



### DRINK these 10 herbs in your daily cup of HOT WATER

... and loosen the CLINGING wastes

To your daily cup of hot water, add the juice of the 10 herbs in Garfield Tea and you not only "cleanse internally," but loosen the hard-to-get-at wastes which cling to the lining, undigested. Makes hot water tastier to drink, adds mild, thorough laxative action that relieves temporary constipation. Caution: use as directed, 16c. 25c. 50c. at your druggists.

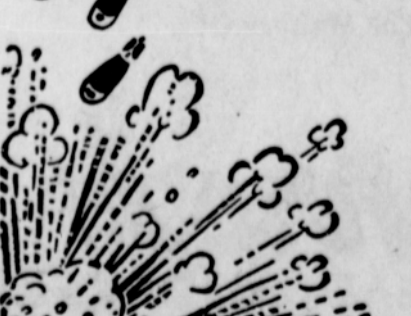
Free Sample Trial Package! Write for generous sample, enough for 4 cups, to: Garfield Tea Co., 313 41st St., Brooklyn 32, N. Y., Dept. D-59

### GARFIELD TEA

FOR GENTLE RELIEF FROM INTERNAL SLUGGISHNESS

### AT FIRST SIGN OF A COLD USE 666

Cold Preparations as directed



JOIN THE C.B.C. (Civilian Bomb Corps)

United States War Savings Bonds (Stamps)

### Send Gifts to Men In Service Hospitals



Many servicemen are remaining in army and navy hospitals during the holidays, and some of these boys are without families. Gifts sent to the hospitals will be placed in their hands, or their names may be secured and gifts sent direct.

### Christmas Journey In a Stagecoach

Washington Irving

(From "The Sketch Book of Geoffrey Crayon, Gent." A travelogue of England in the early 1800s.)

In the course of a December tour in Yorkshire, I rode for a long distance in one of the public coaches, on the day preceding Christmas. The coach was crowded, both inside and out, with passengers, who, by their talk, seemed principally bound to the mansions of relations or friends, to eat the Christmas dinner... I had three fine rosy-cheeked school-boys for my fellow-passengers inside, full of the buxom health and manly spirit which I have observed in the children of this country. They were returning home for the holidays in high glee, and promising themselves a world of enjoyment...

They were under the particular guardianship of the coachman, to whom, whenever an opportunity presented, they addressed a host of questions, and pronounced him one of the best fellows in the world. Indeed, I could not but notice the more than ordinary air of bustle and importance of the coachman, who wore his hat a little on one side, and had a large bunch of Christmas greens stuck in the buttonhole of his coat...

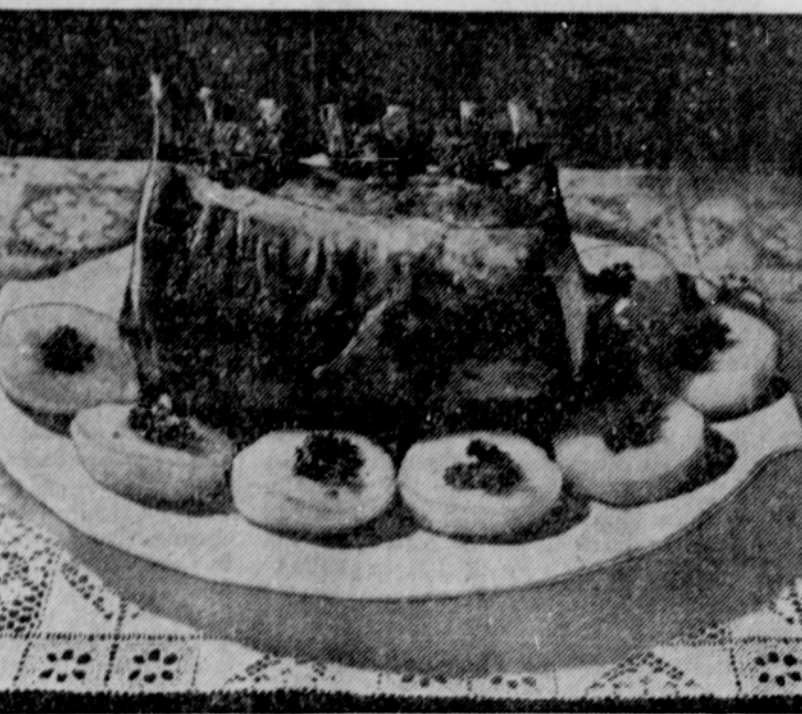
Perhaps it might be owing to the pleasing serenity that reigned in my own mind, that I fancied I saw cheerfulness in every countenance throughout the journey. A stage-coach, however, carries animation always with it, and puts the world in motion as it whirls along. The horn, sounded at the entrance of a village, produces a general bustle. Some hasten forth to meet friends, some with bundles and bandboxes to secure places, and in the hurry of the moment can hardly take leave of the group that accompanies them. In the meantime the coachman has a world of small commissions to execute. Sometimes he delivers a hare or pheasant; sometimes jerks a small parcel or newspaper to the door of a public-house; and sometimes, with a knowing leer and words of sly import, hands to some half-blushing, half-laughing house-maid an odd-shaped billet-doux from some rustic admirer. As the coach rattles through the village, everyone runs to the window, and you have glances on every side of fresh country faces and blooming giggling girls. At the corners are assembled jontos of village idlers and wise men, who take their station there for the important purpose of seeing company pass; but the saddest knot is generally at the blacksmith's, to whom the passing of the coach is an event fruitful of much speculation. The smith, with the horse's heel in his lap, pauses as the vehicle whirls by; the cyclops round the anvil suspend their ringing hammers, and suffer the iron to grow cool; and the sooty spectre in brown paper cap, laboring at the bellows, leans on the handle for a moment, and permits the asthmatic engine to heave a long-drawn sigh, while he glares through the murky smoke and sulphureous gleams of the smithy...

In the evening we reached a village where I had determined to pass the night. As we drove into the great gateway of the inn, I saw on one side the light of a rousing kitchen fire beaming through a window. I entered, and admired, for the hundredth time, the picture of convenience, neatness, and broad, honest enjoyment, the kitchen of an English inn.— Washington Irving, in "The Sketch Book of Geoffrey Crayon, Gent."

### But Once a Year

"Christmas comes but once a year." These words are an old saying, dating back to the 16th century. In "The Farmer's Daily Diet," by the old English author, Thomas Tusser, whose time of activity dated from 1515 to 1580, we have the original use of the saying, as follows: "At Christmas play and make good cheer, For Christmas comes but once a year."

### HOUSEHOLD MEMOS... by Lynn Chambers



### Roast Pork Rings in a Merry Christmas

(See Recipes Below)

### Yuletide Plans

Merry Christmas and the best of Yuletide greetings to you! Christmas has always seemed to me one of the most interesting seasons of the year as far as food is concerned. It's then that you can bring out the best recipes for your favorite foods and put on the best feast your table has seen.

Your choice of meat may be roast pork, roast beef with Yorkshire pudding, or one of a beautifully roasted fowl. Relishes add color and spice to the meal, vegetables will beautify the table, and desserts can add the rich finishing touches to a fully satisfying meal.

**\*Crown Roast of Pork.** Select the ribs of a young pig and have the crown prepared at the market. Wipe with a damp cloth and sprinkle with salt and pepper. Dredge with flour and place on a rack in a dripping pan so that the rib ends are down and the meat part up. If this is not possible have meat part down and wrap each of the rib ends in salt pork or thick slices of bacon. Cook in a moderate oven, allowing 30 minutes to the pound. When ready to serve, place the roast on a large platter and garnish each rib end with a plump cranberry. Fill the cavity with buttered string beans and julienne carrots. Arrange candied sweet potatoes around the outside of the platter. Place potatoes alternately with cinnamon apples.

If rib roast of beef is your choice and points are low, get one of the utility grades of beef and cook it until tender.

**Rib Roast of Beef.** Select a 2 to 3 pound rib roast, wipe with a damp cloth and season with salt and pepper. Place the roast, fat side up, in a roasting pan and bake in a moderate oven until tender and easily pierced with a fork.

Forty-five minutes before roast is done, prepare the pudding: **Yorkshire Pudding.** 1 cup sifted flour, 1/4 teaspoon salt, 1 cup milk, 3 eggs, well beaten. Sift flour and salt together. Add milk and eggs and beat vigorously with a whip beater. Place a spoonful of drippings from the roast into muffin pans and pour batter into them. Or, pour around the roast in the roaster and bake about 15 minutes at 400 degrees F. This pudding puffs up just like popovers and must be served immediately. It must be beaten thoroughly as the lightness of the mixture depends upon the air which is beaten into it.

**Vegetable Platters.** There are many vegetable combinations that make up the colorful platters that are so desirable at a big holiday dinner.

Suggestion I. Arrange cauliflower in center of platter and surround with French style green beans and julienne carrots.

**LYNN SAYS:** Platter Suggestions: Use large platters to prevent overcrowding. Garnishes or food should never hang over the edge of the platter. Tomato wedges, cucumber slices and radish roses are old stand-bys for garnishing. Fringed celery, stuffed celery sticks, pickled orange or onion slices, gherkins cut in fan shapes, carrot curls, stuffed olives or green pepper halves filled with cream cheese help pretty the platter.

**Christmas Dinner.** Cranberry Fruit Cup, \*Crown Roast of Pork, Julienne Carrots and Green Beans, Candied Sweet Potatoes, Cinnamon Apples, \*Potato Rolls, Pink Grapefruit and Onion Salad, Assorted Relishes and Jam Beverage, \*Mincemeat Fruit Cake, \*Recipes given.

Suggestion II. Make a spinach soufflé in a ring mold and serve creamed mushrooms in center and browned mashed potato rosettes around the outside of the ring.

Suggestion III. Make a green pea ring and serve creamed onions, carrots or parsnips in center.

Suggestion IV. Serve carrots or green beans in a mound on center of platter, and alternate parsleyed potatoes and beets around the center vegetable.

If you require a sauce to serve with vegetables, here is a good tangy one: **Mock Hollandaise Sauce.** 2 egg yolks, 1 tablespoon water, 1 tablespoon lemon juice, 1/2 teaspoon salt, 1/4 teaspoon pepper or paprika, 1 1/2 tablespoons butter, 1 tablespoon flour, 1 cup boiling water. Mix and stir well the first five ingredients. Set aside in top section of double boiler. Melt butter, add flour and when it bubbles, add water slowly, stirring constantly. Pour in egg mixture and cook in double boiler until smooth and thickened, stirring constantly to avoid curdling. Serve hot rolls with your favorite jam or jelly.

### SEWING CIRCLE PATTERNS

### Grace and Dignity in This Dress Jumper Frock a Figure-Flatterer



Pattern No. 8712 comes in sizes 11, 12, 13, 14, 16 and 18. Size 12, jumper, requires 1 1/2 yards of 54 inch material; blouse, short sleeves, 1 3/4 yards of 35 or 39 inch material.

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. ....

### Afternoon Frock

THIS graceful and dignified afternoon frock for the matron will be perfect for all those occasions when you want to look nicer than ever. The softly gored skirt and scalloped finish on collar and sleeves are pleasing details.

Pattern No. 8693 comes in sizes 36, 38, 40, 42, 44, 46, 48, 50 and 52. Size 38, short sleeves, requires 4 1/2 yards of 39 inch material.

### Jumper Frock

THE jumper dress is a figure-flatterer for every age. This attractive model has broad shoulders and trim waist to give you that popular new T-square look. Use novelty buttons for the clever shoulder treatment and side-button closing. A smartly tailored blouse is included in the pattern.

### Skiing as a Sport

Although skis have been used as a means of travel, especially by armies, for at least 4,000 years, as evidenced by a runner of that age now in the Nordiska museum in Stockholm, skiing did not become a sport, even in the Scandinavian countries, until 1860.

The sport did not become popular in the United States until after 1920.

### Mighty Good Eating! 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.

### HINTS FOR HOME BAKERS

Yeast Raised Muffins Are Extra Tender! Make them with Fleischmann's yellow label Yeast—the only yeast with those EXTRA vitamins

**RAISED MUFFINS**  
1 cup milk, 2 tablespoons sugar, 1 teaspoon salt, 2 tablespoons shortening, 1 cake Fleischmann's Yeast, 3/4 cup lukewarm water, 2 eggs, well beaten, 2 1/2 cups sifted flour.  
Scald milk, add sugar, salt and shortening. Cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add eggs and flour to make a moderately stiff batter. Beat until smooth, cover and let rise in warm place, free from draft, until light, about 1 hour. Fill well-greased muffin pans half full. Cover and let rise again, about 1/2 hour. Bake in moderate oven at 375° F. about 30 minutes. Makes 16.



FREE! FLEISCHMANN'S FAMOUS RECIPE BOOK NEWLY REVISED FOR WARTIME!  
Clip and paste on a penny post card for your free copy of Fleischmann's newly revised "The Bread Basket." Dozens of easy recipes for breads, rolls, desserts. Address Standard Brands Incorporated, Grand Central Annex, Box 477, New York 17, N. Y.

Name..... Address..... Zone No.....