

This Home-Mixed Cough Relief Is Wonderful

No Cooking. So Easy. Saves Dollars.

To get the most surprising relief from coughs due to colds, you can easily prepare a medicine, right in your own kitchen. It's very easy—a child could do it—needs no cooking, and tastes so good that children take it willingly. But you'll say it's hard to beat for quick results.

First, make a syrup by stirring 2 cups of granulated sugar and one cup of water a few moments, until dissolved. Or you can use corn syrup or liquid honey, instead of sugar syrup. Get 2½ ounces of Pinex from any drugist, and pour it into a pint bottle. Fill up with your syrup. This gives you a full pint of really splendid cough syrup—about four times as much for your money. It never spoils, and lasts a long time.

And it gives quick relief. It acts in three ways—loosens the phlegm, soothes the irritated membranes, and helps clear the air passages.

Pinex is a special compound of proven ingredients, in concentrated form, well known for quick action in coughs and bronchial irritations. Money refunded if it doesn't please you in every way.

Gas on Stomach

Relieved in 5 minutes or double your money back

When excess stomach acid causes painful, suffocating gas, sour stomach and heartburn, doctors usually prescribe the fastest-acting medicine known for symptomatic relief—medicine like those in Bell's Tablets. No laxative. Bell's one brings comfort in a jiffy or double your money back on return of bottle to us. See at all drugists.

Promptly Relieves Coughs From

ACHING CHEST COLDS

Helps Break Up Surface Congestion!

RUB ON **MUSTEROLE**

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STUART'S PYRAMID SUPPOSITORIES

XZIT

STOP CHIMNEY FIRES WITH XZIT

REMOVES SOOT FROM CHIMNEYS, STOVES AND HEATING UNITS

75¢ PACKAGE
20 DOSES
5 MONTHS SUPPLY

WILL NOT HARM ANY METAL

IT takes so little. Just two table-spoons of XZIT sprinkled in the fire once a week keeps your chimney, stove, and heating unit cleared of soot. Soot can be dangerous, for soot often causes costly chimney fires. Don't take chances. Use XZIT regularly. XZIT sprinkled freely in the fireplace or firebox quickly and effectively extinguishes chimney fires. Keep a supply of XZIT on hand. Ask for XZIT SOOT ERADICATOR at your grocery, hardware, drug or fuel supply store.

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XZIT SOOT ERADICATOR

Beautiful *Fireplace Fires* with **XZIT RAINBOW COLORS** available at all stores. **BEAUTIFUL • NOVEL • ENCHANTING**

Star Dust

STAGE • SCREEN • RADIO

By VIRGINIA VALE

WHEN Joan Edwards' first picture, "Hit Parade of 1947," is released she'll make only one personal appearance in connection with it. She plans to appear gratis at the neighborhood theater in Washington Heights, New York City, where she attended movies during her childhood days. She had already made up her mind to break into show business; as she sings so delightfully, "It Comes Naturally," what with her being the niece of the famous Gus Edwards. And, being Joan, she'll give one of the best performances of her life in that little theater—and perhaps inspire some other youngster to work as she has to win success.

Though Burl Ives was never chosen as the boy most likely to succeed at the Eastern Illinois State Teachers College, he certainly was the most famous member of his class when he attended its reunion.



BURL IVES

Hailed as America's mightiest ballad singer, Burl has starred on Broadway, has been featured in 20th Century-Fox's "Smoky," and now he has his own radio program, heard Friday evenings over Mutual.

"Mrs. Hudson," Holmes' housekeeper in "The New Adventures of Sherlock Holmes" over NBC, is being portrayed by an English actress, Marjorie Bennett. Mary Gordon, who played "Mrs. Hudson" for the past several years both on the air and screen, is now in Scotland making a picture, "Bonnie Prince Charlie." Incidentally, many people believe that Holmes actually lived; not long ago someone sent a calabash pipe to Nigel Bruce, who's "Dr. Watson," declaring that it's one Holmes smoked many times when he lived at 221 Baker Street.

William Gargan, the screen star, is winning new laurels as hard-hitting Russ Dolan, the private investigator on "I Deal in Crime" over ABC Saturday nights. But he isn't neglecting his screen career: "Till the End of Time" is his latest.

Rumors certainly were flying when Fred Allen nosed Bob Hope out of first place in those popularity ratings. The latest Hooperating looks familiar, with Fibber McGee and Molly in first place, followed in order by the Charlie McCarthy show, Bob Hope, Bing Crosby, and Fred Allen. Jack Benny's ninth, Amos 'n' Andy thirteenth. Which doesn't mean that a lot of us don't still prefer Allen.

Adolph Menjou gets a fine break, playing the title role in Columbia's film version of radio's "Mr. District Attorney." The cast includes Marguerite Chapman, Dennis O'Keefe, Michael O'Shea and George Coulouris, and Sam Bischoff is producing.

When Sherman H. Dryer books important guest stars for his science-drama series, "Exploring the Unknown," Sundays on Mutual, he's responsible for the appearance of many famous people in the audience. Kay Francis brought Grace Moore, the opera star, and Elsa Maxwell along when she appeared. And on one week's session Pat O'Brien was accompanied by William O'Dwyer, the mayor of New York.

Henry Morgan, ABC's mad humorist, complained so much on the air about not having a place to live that the National Housing Authority got him to make a series of two-minute transcriptions for country-wide distribution to radio stations.

Marilyn Maxwell, M-G-M actress and featured songstress of the Abbott and Costello air show, writes songs as a hobby.

ODDS AND ENDS—Roller-skating fans will get a thrill when they see Rita Hayworth swirl through a whole ballet on skates in Columbia's "Down to Earth." . . . Elliott Lewis is doing a second Sunday network comedy show; in addition to "Sunday at Parky's" he's appearing as "Frankie," the guitarist, on the Phil Harris-Alice Faye show. . . . Judy Garland is doing a straight dramatic role in "Drive-In," in the CBS "Suspense." . . . Eleanor Parker ("Never Say Goodbye," with Errol Flynn), is the only actress we know of who was discovered while doing nothing but watching a play at the Pasadena Playhouse when a talent scout spotted her.

HOUSEHOLD MEMOS... by Lynn Chambers

Turkey and Trimmings Should Be Prepared, Served Simply.



Let the turkey take the spotlight on Thanksgiving Day by using simple garnishes for the platter. Parsley and spiced fruit adorn this luscious golden brown bird.

If we are really to keep the Thanksgiving tradition as we understand it, the table should be heaped bountifully with good, wholesome food, well prepared and served family style. This is truly one of the big occasions in our country, and the table should have tasty, well-cooked food in keeping with the idea of harvest.

It's true that cooking during Thanksgiving time means plenty of fussing, but it's not the kind of food that looks fussy after it gets on the table, if you can understand what I mean, and I'm sure those of you who have participated in big Thanksgiving reunions in the past do know just what I'm talking about.

Perhaps the menu doesn't change much from year to year, but that's one of the beauties of the day. We don't have food like this at any other time, so it never becomes tiresome.

Since the dinner involves so much preparation, I'd suggest that you try to make it as easy as possible by taking some shortcuts. By that I mean don't leave everything to be done for Thanksgiving Day, or you'll be just too tired to enjoy yourself. Polish the silver on Monday, clean and recheck the household on Tuesday and do the marketing.

Have son or daughter help in making the mince and pumpkin pies and picking the pin feathers out of the turkey. They'll really enjoy it, and they're a wonderful help.

There are other things which may be done on the day before Thanksgiving, and these include making the cranberry sauce or jelly, preparing the vegetables, the turkey stuffing, etc.

On the day of the big event, you have but to pop the big bird in the oven, probably about breakfast time if it's a large one, so as to be ready for mid-afternoon. Rolls can be shaped from refrigerator dough made the day before and allowed to rise, and last minute things such as vegetables and salad can be taken care of while the dinner is on its way.

If you feel rushed making beds and giving the house a onceover, set up a breakfast table buffet style in the kitchen or breakfast nook and let everyone help themselves. This will leave you free for setting the table, etc.

*Turkey Tips.

Turkeys usually weigh from 7 to 20 pounds. Allow ¾ pound of turkey to each person. Clean thoroughly. Stuff the cavity after salting it thoroughly. Compute the roasting time from this chart:

| Size | 300 degrees at |
|-----------------|-----------------|
| 7-10 lbs. | 30 min. per lb. |
| 10-15 lbs. | 20 min. per lb. |
| 15-18 lbs. | 18 min. per lb. |
| 18-20 lbs. | 15 min. per lb. |

Savory Bread Stuffing.
(For 8-pound bird)

- 1½ cups boiling water
 - ½ cup melted fat
 - ½ cup minced onion
 - ¼ teaspoon pepper
 - 1 tablespoon poultry seasoning
 - 1½ teaspoons salt
 - 2 tablespoons dry mustard
 - 2 tablespoons diced celery
 - 3 quarts lightly packed day-old bread crumbs
 - 2 tablespoons minced parsley
- Combine boiling water, fat, onion; simmer 5 minutes. Add remaining

LYNN SAYS:

Make Your Stuffings Savory

Stuffing may add new richness to the bird, or it may counteract the fatness of the bird simply by what you put in it. If you like a moist dressing, use liquid with the bread crumbs, but if you prefer the dressing just barely moist, use only fat for moisture.

A one-pound loaf of bread yields about 8 cups of crumbs. Use one cup of stuffing for each pound of bird.

THANKSGIVING DINNER

- Chilled Vegetable Juice
- *Roast Turkey with Stuffing
- Spiced Fruit
- Glazed Sweet Potatoes
- Broccoli in Browned Butter
- *Cranberry Mold
- Refrigerator Rolls
- Assorted Relishes
- Mints
- *Pumpkin Pie
- Beverages
- *Recipes given.

ingredients and mix thoroughly. Stuff cavity of a bird weighing 8 pounds. Double recipe for 16-pound bird. This makes a moist stuffing.

- Ten-Minute Cranberry Sauce.
- 1 cup corn syrup, dark or light
- 1 cup sugar
- 1½ cups water
- 4 cups fresh cranberries

Boil corn syrup, sugar and water together for 5 minutes. Add cranberries and boil, without stirring, until all of the skins pop, about 5 minutes. Remove from heat and allow sauce to remain in saucepan until cool. This makes 1 quart of sauce.

*Molded Cranberry Sauce.

- (Serves 6 to 8)
- 2½ cups cranberries
- 1½ cups water
- ¾ cup sugar
- Dash of salt
- 1 package orange or lemon-flavored gelatin

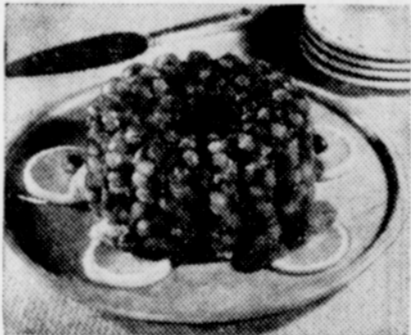
Wash cranberries and place in saucepan with water, sugar and salt. Cook slowly until skins pop and berries are soft. Drain, measure juice and add enough water to make two cups. Dissolve gelatin in hot juice; add cranberries. When slightly thickened distribute berries and pour into a mold. Chill until firm.

*Pumpkin Pie.

- (Makes 9-inch pie)
- 1½ cups cooked pumpkin
- ¾ cup brown sugar
- 3 eggs
- ¼ teaspoon nutmeg
- ¼ teaspoon cinnamon
- ¼ teaspoon ginger
- ¼ teaspoon salt
- 1½ cups milk
- ¾ cup melted butter

Line pie plate with pastry. Beat eggs, add remaining ingredients, and pour mixture into pie shell. Bake in a hot (425-degree) oven for 10 minutes, then in a moderate (350-degree) oven for 30 minutes or until firm.

This pie may be served with whipped cream or just plain. If desired, a meringue may be used, this latter being especially good if flavored with a dash of nutmeg. Or, if you prefer, it may be sprinkled with ½ cup sliced nuts 10 minutes before it has finished baking.



Cranberries are part of the trimming for the holiday table. Make the mold a day ahead of time and serve it simply as pictured.

If you want a dessert that is not so filling as pie, you will like this cake:

- Honey Spice Cake.**
- 2 cups sifted cake flour
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 1½ teaspoons allspice
- ½ cup shortening
- 1 teaspoon grated lemon rind
- ¾ cup honey
- 2 egg yolks, unbeaten
- ½ cup milk
- ¾ cup chopped raisins
- 1 teaspoon vanilla
- 2 egg whites
- ½ cup chopped nut meats

Sift flour, measure, add baking powder, salt and allspice and sift together three times. Cream shortening with lemon rind; add honey gradually, beating well after each addition.

Beat egg whites until stiff, but not dry. Stir quickly into batter. Turn into greased eight-inch square pan and sprinkle with nut meats. Bake in moderate oven (350 degrees) 55 minutes, or until done. Released by Western Newspaper Union.

Rice, bread and nut stuffings are rich; fruit stuffings are tart, so choose whichever you prefer.

Chestnut Stuffing: Boil and peel 1½ pounds of chestnuts, then chop coarsely. Decrease bread cubes 2½ to 3½ quarts and add the chestnuts.

Fruit Stuffing: Omit onion in recipe, decrease bread cubes by 1½ cups and add 1 cup coarsely chopped apples, prunes or apricots.

Mushroom Stuffing: Cook 1 cup sliced mushroom with the fat and add to the bread cubes.

\$20 Stamp

The postage stamp with the highest face value today is New Guinea's \$20 air mail stamp, the first issue of which was brought out in 1936 to handle the heavy parcel post shipments of gold by plane from mines in the Owen Stanley mountains that are inaccessible by other means of transport.



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Always dependable—New Fleischmann's Fast Rising keeps fresh for weeks on your pantry shelf—ready for quick action whenever you want it. Just dissolve according to directions on the package. Get New Fleischmann's Fast Rising Dry Yeast today. At your grocer's.



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