

Do the Right Thing
At the Right TimeTIPS
TO
TEENS

Etiquette Pays

THE gal—or guy—who goes places and does things is the one who's never fazed by any situation. If you want to be more popular, better check up on your manners.

The Weekly Newspaper Service booklet has the answers. Introductions, dining, dancing, letter-writing—many phases of everyday etiquette are covered.

Send 25 cents (coin) for "New Book of Everyday Etiquette." Print your name, address, zone, title of booklet.

WEEKLY NEWSPAPER SERVICE
243 W. 17th St. New York 11, N. Y.
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ASK ME
ANOTHER?

A General Quiz

The Questions

1. Is the atomic theory new?
2. What is the smallest bird in the world?
3. What is a Chinook?
4. Did a giant once rule Rome?
5. Was the Battle of Bunker Hill fought on Bunker hill in 1775?
6. In literature Pegasus is what sort of creature?
7. Where was our Liberty bell cast?
8. What does claustrophobia mean?

The Answers

1. No, it was conceived 2,400 years ago by Democritus.
2. The Cuban hummingbird.
3. A type of wind.
4. Yes, Emperor Maximin, who was almost 9 feet tall. He ate 40 pounds of meat a day.
5. No. It was fought on nearby Breed's hill.
6. A flying horse.
7. England.
8. A morbid condition of fear of being in a confined space.

Spectacular Palace

The Maharaja of Mysore, India, to make his fabulous palace appear as spectacular at night as during the day, has its exterior outlined with 130,000 electric lights which are set eight inches apart and which, if placed in a straight line, would cover a distance of 16 miles.

GIANT
OF THE
FUTURE

ELECTRONICS—tomorrow's giant in the civilian world—is today's field for research in the U. S. Army Signal Corps. Throughout the land, and in strategic bases abroad, Signal Corps men are developing the knowns and probing the unknowns of radio, radar, Loran, Shoran, and other vital developments which make a closer knit Army—geared up for swift and effective defense.

It takes highly specialized men to operate the "Nerve Center of the Army." Men so eager to attain technical perfection that they'll shelve every conflicting interest to "get the message through." This training and this attitude pay off—for the American people as a whole, and for the fine men who choose this career.

YOUR REGULAR ARMY SERVES
THE NATION AND MANKIND IN
WAR AND PEACE

Star
DustSTAGE SCREEN RADIO
Released by Western Newspaper Union.

By VIRGINIA VALE

THOUGH June Lockhart, daughter of the well-known Gene, is only 21, she's already had quite a career. She made her debut at the Metropolitan Opera House when she was eight; since then she's been appearing in pictures off and on, when it didn't interfere with her school work. "All This and Heaven Too," "Sergeant York," in which she played Gary Cooper's young sister, and others were sandwiched in between being cheer leader at school



JUNE LOCKHART

and becoming the best diver on the swimming team. "The Yearling" and Eagle-Lion's "It's a Joke, Son," with Kenny Delmar, are her latest films. And her chief interest is a former fighter pilot who's a student at Dartmouth.

When Ralph ("Truth or Consequences") Edwards and his delightful wife were guests of honor at a cocktail party in New York the other day some strangers appeared; seems they expected to rehearse for a wedding in that hotel suite, at that time, Edwards swore he knew nothing about it, but the suspicious guests, all newspaper people, didn't believe him, and kept waiting for the gag to come off.

A few days after "The Private Affairs of Bel Ami" was finished, Ann Dvorak of the cast, divorced Leslie Fenton. Then Angela Lansbury divorced Richard Cromwell. The film colony waited for the third split-up—it was the star, George Sanders, and his wife.

New Yorkers have been having a fine time since Edgar Bergen arrived, for of course Bergen takes Charlie McCarthy to parties, and Charlie doesn't mind whom he insults, or how. Didn't pull his punches when NBC gave a press luncheon for him—Charlie opened proceedings by exploding at one of the broadcasting company's vice presidents, and then went on from there.

Janis Paige, star of Warners' "The Time, the Place and the Girl," has been chosen "Golf Queen," to reign over the Los Angeles twenty-first annual open tournament in January. And Polly Craus, script girl on "My Wild Irish Rose," at the same studio, has been selected for the United States fencing team, for international competition during the 1948 Olympic games.

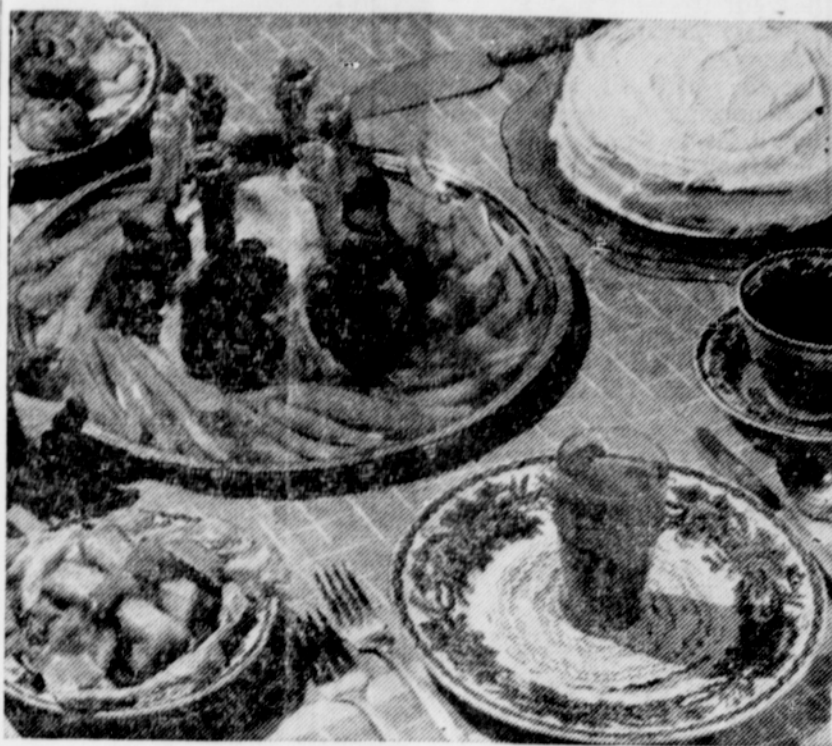
It's never happened to anyone but Anne Jeffreys. The day she starred in "La Tosca" at the Brooklyn Academy of Music, with her name on the marquee, it was also on the marquee of a movie house there, where they were showing RKO's "Vacation in Reno."

After Joan Crawford had given Van Heflin four resounding slaps on the cheek for a scene in Warners' "Possessed," Van asked, "Have you looked at page 121 in the script?" She hadn't. "Well," said he, "on page 121, I slap you!"

Ida Lupino says her current role in "Deep Valley" is one of the toughest assignments she's ever undertaken. She plays an uneducated girl of the mountains who's afflicted with a stammer. "I have very little make-up and no fancy wardrobe to help me," Ida said. "It'll be all acting." She's had plenty of those frustrated-girl roles on the screen, does them so well that people remember them.

Jean Sablon, the Gallic baritone, is getting a Sinatra type buildup, to take him out of the highbrow department and endear him to the other folks. His new CBS show is piling up a good Hooperating, impressing the radio world.

ODDS AND ENDS—The Dick Powells have sold their schooner and are going in for flying—already have two planes, and have ordered two more. "My Favorite Brunette" took Peter Lorre to Paramount for the first time in 12 years, completing his record of working at every major studio. . . . That trained culture you'll see in DeMille's "Unconquered" was paid \$100 a day just for sitting on a pile of ruins. . . . When Andrew Trotter says she was born in Joliet, Ill., and people make cracks about her being connected with the prison located there, Audrey smiles and says "Oh yes, I was a cigarette girl at the prison for three years!"

HOUSEHOLD
MEMOS... by Lynn ChambersHere's an Easy-to-Serve Dinner
(See recipes below)

Simple Dinners

While talking to a young bride recently, she expressed a desire to learn how to entertain nicely, but simply, because, as she expressed it, "I don't know much about cooking, but I do so want things to taste and look wonderful."

Well, that's a problem all of us might give some thought to, every now and then. It's a good idea to have some menus all filed away that we can rely on as being successful both from the standpoint of being good to eat and looking attractive.

In case you're in a sort of a rut about entertaining because of the past several year's food difficulties, take yourself in hand and look over our suggestions today. I'm all for simplicity in entertaining, especially if cooking and serving doesn't come to one as easily as it seems to others. In that case, plan a simple menu, but carry it out well, and you'll really get bouquets to go with it.

Before company comes, and even before you start getting the dinner itself, have the house, linens, tableware and cooking equipment in order. Once this big worry is out of mind, then you can concentrate on the cooking itself. Do everything you possibly can ahead of time, so too much won't be left for the last minute.

Make out a schedule of when things should go in the oven or when they should be put on the range. Be sure this is worked out in advance so you won't be worried that things will not all be ready at the same time.

I'm going to give simple but festive recipes today because they will be easy for the novice to prepare, but just wait until you see how they look on the table. UMMMMMM!

Start off with a minted fruit juice, as this is refreshing and will not take cooking. Chill citrus fruit juice before serving—pineapple and orange juice is a good combination—and pour into dainty glasses. Add a few crushed mint leaves to each glass. Serve.

Everyone is bound to like lamb chops and here's a grand way to prepare those chops so they look like a roast:

Mock Crown Roast of Lamb.

(Serves 6)

6 frenched lamb chops
Melted butter or substitute
Salt and pepper

Have the butcher french the lamb chops. Place them under moderate broiler heat and broil 8 to 10 minutes on each side until they are well browned. Baste with melted butter as they brown. Sprinkle with salt and pepper just before removing from the broiler.

Just before serving, pile a mound of fluffy mashed potatoes in the center of a platter. Stand the lamb chops around the mound of potatoes, as illustrated, patting them well into the potatoes so they don't fall down. Arrange cooked sliced carrots around the platter for the vegetables. Place paper frills, if desired.

LYNN SAYS:

Suggestions for Hors D'Oeuvres:

When you're entertaining, make up a plate of simple appetizers to serve with chilled fruit or vegetable juice, and let your company get into a chatty, informal mood for dinner.

Anchovy-Bacon Rolls: Lay flat strips of anchovy along a slice of bacon. Roll tightly, jelly-roll fashion, and fasten with toothpick. Broil until bacon is crisp. Remove the toothpick and insert a fresh one, and serve hot.

LYNN CHAMBER'S MENU

Pot Roast of Beef
with Spiced Prunes
Browned Potatoes
Glazed Carrots
Green Bean-Celery Salad
Muffins
Coconut Custard Pie Beverage

sired, around the lamb chops before serving.

There you have meat, potatoes and vegetable on one platter! Makes for easy serving, doesn't it?

The salad is exceedingly simple to arrange and goes well with the hearty main dish. It may be prepared ahead of time on individual plates and placed in the refrigerator. Arrange three spears of canned, chilled asparagus on lettuce leaves. Lay sliced cucumbers on each side and pour french or thousand island dressing across the center of the asparagus.

If you want to serve attractive and dainty biscuits with the dinner, here's an idea. Use a recipe for baking powder biscuit dough or get one of the good packaged mixes. Roll the dough out to ¼-inch thick. Spread with melted butter, sprinkle with cinnamon and nutmeg. Roll as for jelly roll. Cut off one-inch pieces and place them, cut side down, in a baking pan. Bake for 15 to 20 minutes in a hot (400 degree) oven. Serve with jelly or jam, if you wish, or with just plain butter.

A cake is really a simple dessert to have with this type of dinner because it eliminates last minute fluster. Prepare the cake the day before and frost before beginning to cook dinner.

Orange Flower Cake.

1½ cups sifted cake flour
1½ teaspoons baking powder
¼ teaspoon salt
1 teaspoon grated orange rind
½ cup shortening
1 cup sugar
2 eggs, unbeaten
½ cup orange juice

Sift flour, baking powder and salt together. Add orange rind to shortening and cream together thoroughly. Add sugar to shortening and cream until fluffy. Add eggs, one at a time, beating thoroughly after each addition. Add sifted dry ingredients alternately with orange juice, in small amounts, beating thoroughly after each addition. Pour into greased cake pans and bake in a moderate (350 degree) oven for 30 minutes. This recipe will make two 8-inch layers.

This cake may be frosted with a fluffy boiled icing and sprinkled with orange rind or garnished with orange segments. Whipped cream, if available, may also be used. Or, if you prefer, an orange-flavored butter cream icing may be used with orange segments arranged on top.

Orange Frosting.

1 scant cup sugar
¼ teaspoon salt
Pinch of cream of tartar
1 egg white
3 tablespoons orange and lemon juice, mixed

Beat all ingredients together in top of double boiler until it stands in peaks. Use on top and in between layers of cake.

Released by Western Newspaper Union.

Lettuce Rolls: Use fresh, crisp lettuce leaves which have been washed and dried carefully. Spread with any softened cheese, well seasoned and roll for serving.

Apple Wedges: Cut firm, red apple wedges into ½-inch-thick slices, but do not pare. Cut each slice into three wedges and dip in pineapple or orange juice. Spread with softened cream or Roquefort cheese and garnish with cheese forced through a tube. Serve with toothpicks.

SEWING CIRCLE PATTERNS

Wear a Button Front for Charm
Pretty Yoked Nightie Is Warm8062
34-508086
34-48

Button-Front Frock

THIS charming casual frock has that smooth, uncluttered air every woman admires. Buttons to the hem with neat set-in belt and crisp yoke treatment. Try a soft woolen in jewel tones or a colorful plaid.

Pattern No. 8062 is for sizes 34, 36, 38, 40, 42, 44, 46, 48 and 50. Size 36, short sleeve, 4½ yards of 36-inch fabric.

Octobass, 13 Feet High,
Failure Because of Size

The octobass, a three-stringed musical instrument invented in Paris in 1849, was 13 feet in height and thus required its player to stand on a box to bow it and press its strings with artificial fingers which he moved by levers, says Collier's.

Owing to its unwieldiness, this giant instrument was a failure and only four were made, three of which are preserved today in museums in Vienna, Paris and London.

Buy wisely for this Christmas . . . buy practical, useful gifts that are sure to please. For example, local dealers are featuring two timely items you can give to the smokers on your Christmas list—Camel Cigarettes and Prince Albert Smoking Tobacco. These popular brands are all dressed up in special holiday suits, ready to give. Camel comes in a handsome ten-package carton—contains 200 mild, mellow cigarettes. And for the pipe-smoker, mellow Prince Albert is available in gay, colorful one-pound tins. All are so attractively packaged that no additional wrapping is necessary. Even space is provided for the giver's "Merry Christmas" message. It will take only a few minutes of your time to pick up these popular Christmas items at your nearest dealer.—Adv.

YOU'LL be as warm as toast in this quaint yoked nightdress that's so popular this season. Use a pretty flowered flannelette and edge the neck with narrow ruffling or lace. Short sleeves are provided, and you can tie with a belt if you like.

Pattern No. 8086 comes in sizes 34, 36, 38, 40, 42, 44, 46 and 48. Size 36, long sleeves, 5¼ yards of 35 or 39-inch fabric; 1 yard machine made ruffling.

Send an additional twenty-five cents for your copy of the Fall and Winter issue of FASHION, that complete pattern magazine. Specially designed fashions, page of farm frocks, beauty and home making sections, free printed belt pattern in the book.

Send your order to:

SEWING CIRCLE PATTERN DEPT.

709 Mission St., San Francisco, Calif.

Enclose 25 cents in coins for each pattern desired.

Pattern No. _____ Size _____

Name _____

Address _____

This Home-Mixed
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So Easy. No Cooking. Saves Dollars.

No matter what you've been using for coughs due to colds, you'll be the first to admit that this surprising relief, mixed in your own kitchen, is hard to beat, for real results.

Make a syrup by stirring 2 cups of granulated sugar and 1 cup of water a few moments, until dissolved. No cooking is needed—a child could do it. Or you can use corn syrup or liquid honey, instead of sugar syrup.

Then put 2½ ounces of Pinex (obtained from any druggist) into a pint bottle, and fill up with your syrup. This gives you a full pint of really splendid cough relief—about four times as much for your money. Tastes fine—children love it. It never spoils.

You can feel this home mixture taking right hold of a cough. It loosens the phlegm, soothes the irritated membranes, and helps clear the air passages. Eases soreness and difficult breathing, and lets you sleep.

Pinex is a special compound of proven ingredients, in concentrated form, a most reliable soothing agent for throat and bronchial irritations. Just try it, and if not satisfied, your money will be refunded.

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IF PETER PAIN WRENCHES YOU WITH

STIFF NECK



● Rub in Ben-Gay for welcome, fast relief from stiff-neck pain. Gentle, soothing Ben-Gay contains up to 2½ times more of those famous pain-relieving agents known to all doctors—methyl salicylate and menthol—than five other widely offered rub-ins. Insist on genuine Ben-Gay, the original Baume Analgésique. It acts fast where you hurt.

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Ask for Mild Ben-Gay for Children.

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