

Improved Patterns For Hostess Aprons



615

ONE yard of 36-inch fabric for either of these gay aprons! An adorable floppy rose decorates one, butterflies in embroidery, the other.

Easy to sew and embroider these aprons! Pattern 615 has transfer of embroidery motifs; directions.

This new, improved pattern makes needlework so simple with its charts, photos, concise directions. Patterns are 70 cents each.

Sewing Circle Needlecraft Dept. Box 3217 San Francisco 6, Calif. Enclose 20 cents for Pattern.

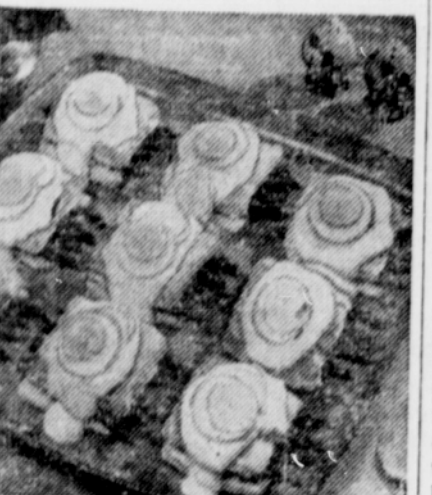
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Transform Vegetables Into Savory Dishes For Lunch or Supper



Asparagus takes on a pleasing look as well as extra flavor when green tips are tucked in between layers of cheese biscuit, topped with sauce and garnished with slices of hard-cooked eggs.

Remember when we just cooked vegetables in boiling, salted water and put them on the table without any thought as to subtle seasoning or attractive serving? Thank modern cookery experts for realizing the infinite possibilities of vegetables and for transforming vegetables into one of the glamor groups of cookery.

First of all, there are innumerable sauces you can use with "perfection cooked" vegetables to bring out all their hidden flavors. Then, if you want to forego the sauce, you can combine vegetables with other foods to make them palate-pleasing and tempting.

Whichever way you prefer to serve your vegetables, always remember that the overcooked vegetable can never be guaranteed to make friends or influence eaters to come back for seconds, as they should. Cook vegetables so there is still a bit of their garden crispness left. If cooked to this point and served immediately, you will also lose less of their lovely colors.

Golden Cauliflower (Serves 6)
1 medium head cauliflower
1 cup raw carrots, diced
1/2 cup onions, chopped
Salt
Paprika
2 tablespoons butter, melted
1 cup rich milk
1 cup Wisconsin Natural American Cheese, grated

Break cauliflower into flowerettes. Arrange cauliflower and carrots in buttered casserole. Cover with onion, seasonings, and butter. Pour milk over contents. Sprinkle with cheese. Cover. Bake in a moderate oven (350 degrees) 1 hour, removing cover the last 15 minutes.

***Red Cabbage and Apples (Serves 8 to 10)**
2 quarts red cabbage, shredded
1 cup apples, pared and chopped
1 teaspoon salt
1/2 cup butter
2 tablespoons flour
1/2 cup vinegar
1/2 cup brown sugar
Buttered crumbs

Cook cabbage with apples 10 minutes in salted water, drain (save water). Melt butter, add flour, mix. Add 1/2 cup drained water, vinegar, and brown sugar, stir until thickened. Add apples and cabbage. Bake in buttered casserole in hot oven (400 degrees) until crumbs are brown.

Sweet Potato Cecelia (Serves 8 to 10)
3 pounds sweet potatoes
1/2 cup butter
Salt
Pepper
1/2 teaspoon nutmeg or mace
1/2 teaspoon cinnamon
1/2 to 1 cup apple cider

Mash cooked sweet potatoes. Add 1/2 cup butter, seasonings, and cider, mix well. Put in buttered baking dish, dot with remaining butter. Bake in a moderate oven (375 degrees) 30 to 40 minutes, until top is brown.

LYNN SAYS:
Spice, Seasoning Lend New Tang to Foods
If you want a really delicious sauce for your fish, melt butter, add flour, and in place of milk, blend in sour cream. Add to this a bit of salt and pepper and chopped chives.
A blade of mace and a few cloves heated with the liquid when making orange or lemon jelly will give it added spice. Strain the liquid to remove spices.

LYNN CHAMBERS' MENU
Baked Spareribs
*Red Cabbage and Apples
Baked Sweet Potatoes
Molded Pear in Lime Gelatin
Cornbread Butter
Lemon Chiffon Pie
*Recipe given.

Stuffed Eggplant
Cut a lid from one large eggplant lengthwise, scoop out pulp and cook in boiling salted water until tender, drain and chop fine. Sauté one small minced onion in butter until soft, not brown, add eggplant, one half cup of bread crumbs, one half cup of chopped pecans, and two well-beaten eggs. Mix well with seasonings. Lastly add enough water in which the eggplant was cooked to make the mixture quite thin. Fill shell and sprinkle with bread crumbs and dot with butter and bake about twenty minutes.

Spinach Balls
Wash one peck of spinach in several waters, then cover tightly and steam with just the drippings from the washing for about fifteen minutes. Squeeze as dry as possible. Chop and press through a coarse sieve. Into this puree mix two slightly beaten egg yolks, one tablespoon of grated onion, one tablespoon of olive oil, and salt and pepper to taste. Mix well and form into balls, dip in beaten egg, then in fine bread crumbs, and fry in hot fat to a golden brown.

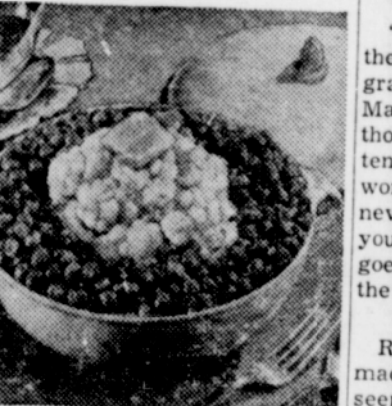
Asparagus-Cheese Shortcake (Serves 6 to 8)
1 No. 2 can asparagus tips
3 tablespoons butter
1 tablespoon minced onion
4 tablespoons flour
1 teaspoon salt
1/2 teaspoon pepper
2 cups milk
2 hard-cooked eggs, sliced for garnish

Melt butter in saucepan; add minced onion and cook slowly for 3 minutes or until tender. Add flour and seasonings and blend. Gradually add milk, while stirring; cook over low heat until smooth and thickened, stirring constantly.

Cheese Biscuits
2 cups biscuit mix
1 cup grated cheese
1 cup milk

Add grated cheese to biscuit mix and blend. Add milk, mix with fork. Roll out to 1/2 to 3/4 inch thickness on floured board and cut into squares or circles. Bake on a greased pan in a hot oven (450 degrees) 12 minutes. Split and place hot asparagus tips between biscuits. Pour hot cream sauce over the top and garnish with hard-cooked egg slices.

A vegetable bowl of snowy white cauliflower surrounded with green peas is hard to resist.



Tasty butter sauce variations will add sparkle to humdrum vegetable dishes. Here are two possibilities:

Lemon-Butter Sauce
1/2 cup butter
Juice of 1/2 lemon
3 tablespoons parsley (if you prefer)

Melt butter, add lemon juice and blend thoroughly. Add parsley and serve hot with vegetables. An extra dish of the lemon-butter sauce may be served on the side.

Brown-Butter Sauce
1/2 cup butter
1 tablespoon chopped parsley
Salt
Pepper
3 tablespoons lemon juice

Melt butter in a frying pan and stir until a golden brown. Add chopped parsley, lemon juice, and salt and pepper to-taste. Serve hot on vegetables or fish.

Released by Western Newspaper Union.
Don't forget that dates added to muffins make them a party treat. When you're using clams, don't forget that a pinch of thyme will do wonders.
Crabmeat and mustard with mayonnaise makes a nice salad for a light luncheon.
When you want to add a different touch to frankfurters, they can be stuffed with all variety of things—mashed potatoes—strips of cheese, bread dressing, sauerkraut or pickle relish.

Star Dust

STAGE SCREEN RADIO
Released by Western Newspaper Union.

By INEZ GERHARD
HERE is a story that is exclusive—at the moment. Bing Crosby has already cut the records for his first three radio shows this fall, and will start the new season with Gary Cooper as his guest star. Cooper, who doesn't make many appearances on the air, will cut loose and sing, with Bing. That will be the October 1 broadcast. Al Jolson will be on the second or third program, which puts to rest the rumor that he'd never work with Crosby again because Bing was annoyed by the gossip that he'd never had a Hooper rating till Jolson did that first guest shot on his program.

Ann Shepherd, star of "Big Sister," is a girl who made good in radio despite the fact that she



ANN SHEPHERD

couldn't pass a New York network audition. It took an Arch Oboler script to prove to the radio big shots that she was a fine actress.

Farley Granger is in pictures because he answered a want ad. Samuel Goldwyn, looking for a romantic juvenile to play opposite Anne Baxter in "North Star," ran the ad; the young actor saw it, got the role and a seven-year contract. Then he was in "Purple Heart"; next, he joined the navy. His first film since his discharge is RKO's "Your Red Wagon."

Maybe the decision won't stick, but Eddie Cantor insists that "If You Knew Susie" is not only his best picture, but his last. From now on he will make himself available to any cause where he is needed; his record in philanthropic work is already an impressive one. His radio show returns September 25, with the entire cast working without scripts.

Parks Johnson had quite a day—caught a three-pound bass and signed up with a new sponsor for his Vox Pop show during just a few hours. He was fishing, with no luck, on his Texas ranch, when his partner, Warren Hull, called him from New York. A messenger summoned Johnson to the phone, five miles away; he gave his consent to the deal, went back and caught the bass.

"Silence—on the Air" it says on the doors behind which a radio program is being broadcast. The new March of Time takes you behind those doors, in "Is Everybody Listening"; shows you the stars at work, lets you see broadcasts that never have studio audiences, gives you a comprehensive view of what goes on behind what you hear on the air.

Robert Mitchell has a fan club made up of girls who have never seen him in person or on the screen; the president of the New York club sent his photo to a cousin in Czechoslovakia, who founded the club.

Ann Miller will start her new MGM contract with a role that many a girl will envy her. It is the lead in "Words and Music," based on the lives and music of Richard Rodgers and Lorenz Hart. She'll sing the songs, dance to the music.

If you like old songs you certainly must see "I Walk Alone," headlined by Elizabeth Scott, Burt Lancaster and Kirk Douglas; it includes eight 1930 tunes.

"Dear Ruth" has set quite a record. Paramount's top holdover picture of the year; every one of its first-run engagements has resulted in its being held over all across the country. William Holden and Joan Caulfield co-star.

When Shirley Lauck married and moved to Pennsylvania recently, her father, "Lum," of "Lum and Abner," lost a very efficient office assistant.

ODDS AND ENDS—Despite the British tax situation, Warner Bros. is beginning the heaviest fall schedule in the history of the Burbank studio. . . . Berry Kroeger of "Big Sister" has been told he resembles Orson Welles, Charles Laughton, Harvey Stephens and Howard Osmer; doesn't know whom to believe. . . . A recent "Welcome Travelers" contestant reached Los Angeles in time to participate in Tom Brenneman's "Breakfast in Hollywood" the same week. . . . Undiscovered by his failure to land the MC berth on "Take It or Leave It," Groucho Marx is reported planning a radio show of his own.

How to Clearly and Convincingly Place Your Thoughts Before Public



Booklet No. 83.

"I'D LIKE to say a few words . . ." you begin. But do you say the few words clearly and convincingly or are they punctuated with grunted "uh's" and "er's"? One thing about speaking in public, whether before a formal group or among friends, you must be poised and able to hold your audience's attention.

Our newest booklet No. 83 tells you how to overcome jittery and awkward conversations, discusses parliamentary procedure and gives sample speeches.

Pilgrims Did Not Land On Rock, Nor on Dec. 21

America's oldest legend, still widely believed, is that the Pilgrims aboard the Mayflower made their first landing in this country on December 21, 1620, on a rock in what is now Plymouth, Mass., says Collier's. Actually, they first came ashore on Cape Cod the previous November 11.

The rock story is not substantiated by any historical records and did not start until 121 years later.

Send 25 cents in coin for "Self-Instruction in Public Speaking" to Weekly Newspaper Service, 243 West 17th Street, New York 11, N. Y. Print name, address with zone, booklet title and No. 83.

HOUSEHOLD HINTS

Make a mixture of equal parts of flour, salt and vinegar. With this and a little elbow grease you can rub tarnish from brass or copper kitchen utensils.

Loop handles on a mattress may be made of heavy cretonne or ticking and sewed on with heavy cotton. These will prove a definite aid in turning the mattress.

Before washing your bathroom floor use a sweeper attachment on it to remove dust particles and hair.

When starching a dark blue garment use a little bluing in the starch.

Use a buttered muffin tin for baking stuffed apples and peppers. The muffin sections allow the food to keep its shape.

After using a scrub brush, rinse the brush in cold water and turn the bristles downward. If allowed to dry on its back, water will soak into the wood and loosen the bristles on the brush.

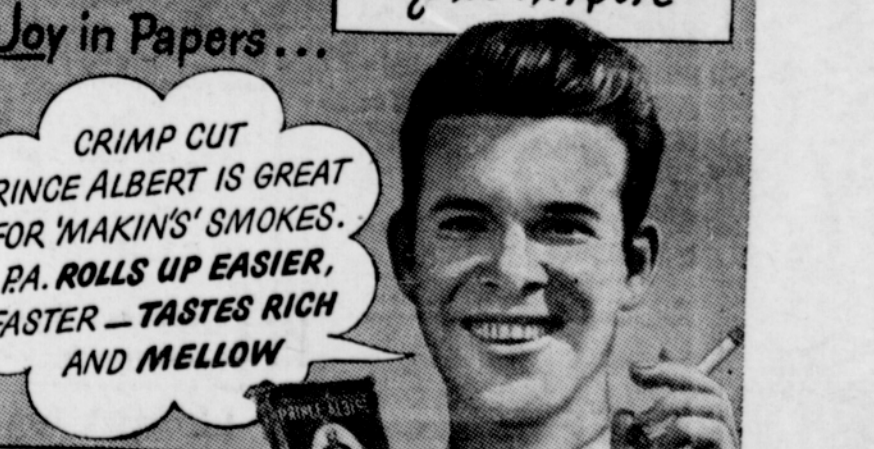
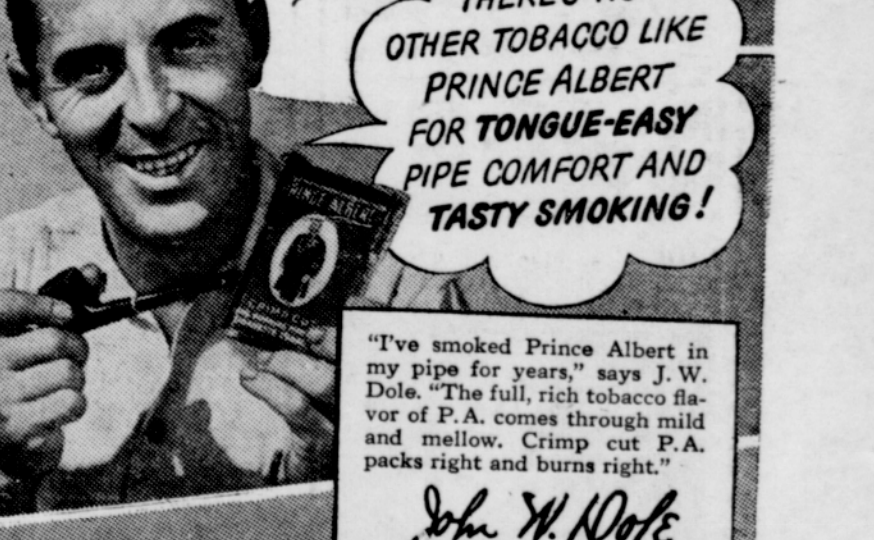


Ask Mother, She Knows . . . Clabber Girl is the baking powder with the balanced double action . . . Right, in the mixing bowl; Light, from the oven.

CLABBER GIRL Baking Powder

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WNU-13 38-47

When Your Back Hurts - And Your Strength and Energy Is Below Par

It may be caused by disorder of kidney function that permits poisonous waste to accumulate. For truly many people feel tired, weak and miserable when the kidneys fail to remove excess acids and other waste matter from the blood.

You may suffer nagging backache, rheumatic pains, headaches, dizziness, getting up nights, leg pains, swelling. Sometimes frequent and scanty urination with smarting and burning is another sign that something is wrong with the kidneys or bladder.

There should be no doubt that prompt treatment is wiser than neglect. Use Doan's Pills. It is better to rely on a medicine that has won countrywide approval than on something less favorably known. Doan's have been tried and tested many years. Are at all drug stores. Get Doan's today.

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