

Boat Guarding Tower Bridge Runs Up Big Bill

When the Tower bridge of London which spans the Thames river was opened to the public in 1894, parliament made provisions for a tugboat to be docked near by, always ready to go to the aid of any vessel that might collide with the new structure, says Collier's. So a tug, manned by a crew of six and with full steam up, has been waiting for such an emergency 24 hours a day during the past 53 years.

But no call has come to the little boat whose maintenance so far totals \$1,100,000, or a sum equivalent to nearly one-quarter the cost of the great bridge itself.

The Tower bridge takes its name from the two towers on either side of the cantilever part of the bridge.

Hymns in Use

Of the some 400,000 Christian hymns that have been published, not more than 500 are in common use; and of this number, not more than 150 are known by the majority of church-goers.

If your pocketbook winces at the mere thought of Christmas—don't start scratching names off your list—but decide here and now to give practical, useful gifts. For example, local dealers are featuring two timely items you can give generously to the smokers on your Christmas list. We refer to Camel Cigarettes and Prince Albert Smoking Tobacco. These popular brands are all dressed up in festive wrappings, ready to give. Camel comes in a handsome ten-package carton—contains 200 mild, flavorful Camel cigarettes. And for the pipe smoker, tongue-friendly Prince Albert is available in Christmas one-pound tins. Both Camels and Prince Albert have space for a personal "Merry Christmas" message. Ask your dealer to put some cartons of Camels and tins of Prince Albert away for you now.—Adv.



Get this quick 3-WAY RELIEF!

● Offensive cough due to colds, smoking? Get this prescription-type formula of proven cough-relief ingredients long used by doctors. Quick, long-lasting relief 3 important ways:

1. Eases throat tickle
2. Soothes raw, irritated membranes
3. Helps loosen phlegm



FEELING POORLY?

See how
SCOTT'S helps
build you up!

If you feel run down, and colds hang on—maybe you don't get enough natural A & D Vitamin food. Then try good-tasting Scott's Emulsion—the HIGH ENERGY FOOD TONIC! See how you begin to get your strength back! How you can fight off colds! Scott's is a "gold mine" of natural A & D Vitamins and energy-building natural oil. Easy to take. Economical. Buy today at your drug store.

**MORE than just a tonic—
it's powerful nourishment!**

**SCOTT'S EMULSION
HIGH ENERGY TONIC**

MERCHANTS

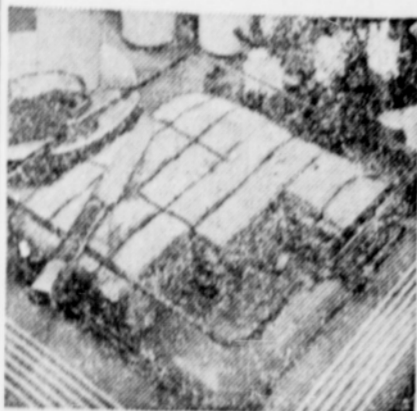
•Your Advertising Dollar

buys something more than space and circulation in the columns of this newspaper. It buys space and circulation plus the favorable consideration of our readers for this newspaper and its advertising patrons.

**LET US TELL YOU
MORE ABOUT IT**



Plan on Baking Holiday Sweets Well in Advance



Peanut bars are easy to make and easy to serve. They are ideal for snack fare for the youngsters, as well as family get-togethers during the holidays.

It won't be long now before the holidays are with us, and that means the children will be home with their constant demands on the cookie jar. It means, too, there will be plenty of entertaining, perhaps not of the elaborate variety, but evenings in front of the cozy warmth of the fireplace, when there should be a simple cookie or cake to serve.

Wise cooks will plan to do a lot of their holiday baking early. Some of the cookies and confections can be made early, and they will taste so much the better for it. Then, too, most women like to make such things as pudding and fruit cakes before the holidays so as to relieve the strain on the kitchen later on.

If you're making fruit cake or pudding, chop the fruits the day before and prepare your molds. Then the making of the recipe will be easy and there is less chance for error.

English Plum Pudding.
½ pound butter
1 pound light brown sugar
5 eggs
1 pint milk
1 pound fine bread crumbs
1 glass grape juice
1½ pounds raisins, floured
2 pounds currants
½ pound citron
1 ground nutmeg

Cream the butter and sugar, add beaten eggs, milk, bread crumbs, grape juice, raisins, currants, finely sliced citron and spice. Steam in a buttered mold for five hours. Have you ever made your fruit cake in little fluted paper cases for individual servings? It's really very easy and saves on baking time.

Small Fruit Cakes (Dark).
1½ cups butter
2 cups dark brown sugar
8 eggs, beaten light
3½ cups flour
1 teaspoon each of cloves, allspice and cinnamon
1½ pounds raisins
1½ pounds currants
½ pound citron, sliced thin
½ cup melted grape or currant jelly

Cream butter, add sugar and cream until light. Beat the eggs until frothy and add to the butter and sugar. Sift the flour and spices over the cut up raisins, currants and citron and mix well. Beat into the other mixture; add the melted jelly. Fill small paper cases and bake in a slow oven for about 30 minutes.

Small Fruit Cakes (Light).
¾ pound butter
1 pound sugar
12 eggs
1 scant pound flour
1 to 1½ pounds grated coconut
1 pound citron, sliced fine
1 pound blanched, sliced almonds
1 pound raisins, cut fine
1 pound candied pineapple, sliced fine
½ pound candied cherries, sliced fine
½ cup orange juice
½ teaspoon mace

Proceed as in recipe above. Both children and adults like peanuts, and there's nothing better or easier than to include them in a bar type of cookie made delicious with brown sugar.

LYNN SAYS:

Flavor Tricks Improve Simple Dishes

Scramble eggs with some tomato soup from a can. It's different and very delicious.

When you make that chocolate pudding, the children will like it even more if you pour a little of the pudding in the cup, add a layer of crushed peppermint candy, a layer of pudding, a candy layer and then more pudding.

LYNN CHAMBERS' MENU

Cream of Tomato Soup
Baked Veal Baked Potatoes
Green Peas with Celery Rolls
Apple, Banana and Raisin Salad
Frozen Custard *Peanut Bars
*Recipe given.

*Peanut Bars. (Makes 21 bars)

¾ cup shortening
1 cup brown sugar
2 eggs
1½ cups sifted flour
¼ teaspoon salt
1 teaspoon baking powder
½ cup light cream
1 teaspoon vanilla
1 cup peanuts
2 teaspoons confectioners' sugar

Cream shortening until fluffy. Gradually add brown sugar. Thoroughly beat in eggs. Sift flour, salt and baking powder together and add to shortening mixture alternately with cream. Stir in vanilla and peanuts. Bake in a moderate oven (350 degrees) in a square glass cake dish for 30 minutes. Remove from the oven and sprinkle the top with confectioners' sugar.



Crumb Cake.

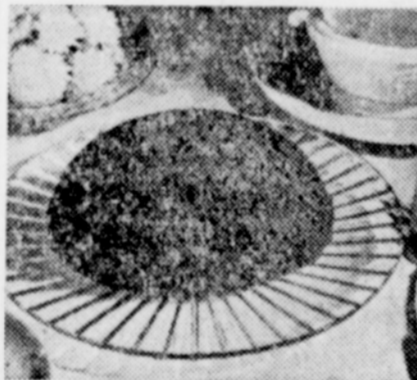
2 cups flour
1½ cups sugar
2 teaspoons baking powder
¼ teaspoon salt
½ cup butter or margarine
2 eggs, well beaten
½ cup milk
½ teaspoon cinnamon
½ cup nuts, chopped

Sift dry ingredients together. Cut in butter. Reserve one cup of mixture. To remaining mixture add combined eggs and milk. Beat well. Pour into greased pan about 7 by 11 inches. Cover top with reserved mixture. Sprinkle with cinnamon and nuts. Bake in a moderate oven, 375 degrees, for 35 minutes.

Brazil Nut and Fruit Sweets. (Makes 36 balls)

¾ cup brazil nuts
½ cup raisins
½ cup apricots
½ cup pitted dates
¼ cup coconut

Put enough of the brazil nuts through food chopper to measure ¾ cup; reserve to roll mixture in. Put remaining nuts through chopper with raisins, apricots, dates and coconut. Mix until well blended. Form into one inch balls. Roll in remaining ¼ cup of nuts.



Do your holiday baking early by planning to make plum pudding now. Steam it in a mold and then store it in a tightly covered tin until ready to use.

Almond Crisps.

½ cup butter
1 cup light brown sugar
1 well-beaten egg
1 cup flour
½ teaspoon cream of tartar
½ cup blanched, coarsely chopped almonds

Cream the butter and sugar until light. Add egg. Sift together the dry ingredients. Into this mix the nuts. Beat all together. Drop from the end of a spoon onto a greased baking sheet and bake in a slow oven (325 degrees) to a light brown.

Vanilla Wafers.

½ cup butter
¾ cup sugar
Yolks of 2 eggs
1 cup flour
1 teaspoon vanilla
½ teaspoon salt

Cream butter and sugar together. Add egg yolks and cream again. Gradually stir in the sifted flour, vanilla and salt. Drop from the end of a spoon onto a greased pan in small rounds, about an inch apart, and bake in a moderate (350 degree) oven until delicately browned. Released by WNU Features.

Making cheese souffle? Add glamour by baking it in par-boiled halves of green pepper.

When you cream salmon, don't forget that a speck of curry does wonderful things to it.

Bay leaf and a bit of cloves added to tongue while it cooks are flavor tips you don't want to overlook.

Ever tried luscious devil's food cake with whipped cream flavored with crushed peppermint candy? Bake in a loaf or square pan and top with the cream. Saves time.

Star Dust

STAGE SCREEN RADIO
Bell Syndicate.—WNU Features.

By INEZ GERHARD

HAZEL BROOKS is as interesting to talk to as she is beautiful to look at, which is saying a lot. Green eyes, copper-colored hair, a bright lively mind — equipment enough for any young actress; add that to the ability to look on discouragement as a stepping stone to success, and you have Hazel. Married to Cedric Gibbons, after a modelling career and a two-year contract at Metro that came to nothing, she took a small role in "Arch of Tri-



HAZEL BROOKS

umph" which led to an important one in "Body and Soul;" Enterprise Studios know talent when they meet it. Hazel not only has talent, she has ambition, great honesty, and that intangible something that spells success.

NBC's comedy series, "The Life of Riley," will become a top-budgeted Universal-International film. Irving Brecher, who produces the program, will write the screen version, and William Bendix may star in it.

The Hospitalized Veterans Foundation is having a drive for funds; surely there is no more worthy cause than this. Among its founders and officers (all unpaid), are Jack Benny, Joseph Cotten, Sammy Kaye, Herbert Marshall, Perry Como and Walter Pidgeon, and many prominent business men and industrialists. Money is needed for radio and television sets, phonographs, and to provide traveling theatrical units to visit the wards. Send contributions to Sammy Kaye, Fifth Avenue, New York City.

Unlike many other prima donnas, Rise Stevens has repeated only two selections that she sang last year during the nine Sundays she has been on "The Family Hour" this season. And she did those again only by listener request.

Many of the scenes of "Calioistro," which Edward Small is making in Italy, are being shot at the fabulous Ville d'Este, which was lent to Edward Small Productions by the Italian government. Gregory Ratoff is directing.

The advertising agency that is handling "The Sunday Evening Hour" is doing a wonderful thing. Instead of sending Christmas gifts to the press, they're asking us to name someone in Europe to whom they will send a CARE food package. A certain little girl in France is going to get some extra food, and the agency has set an example that everybody ought to follow.

Hollywood stars are swarming in New York, many of them not averse to doing a stage play if they had a chance. But charming little Jean Lockhart stepped out and showed "em all; in "For Love or Money" she gives such an excellent performance that the critics raved.

Jim Davis lost seven pounds during his first seven days as leading man opposite Bette Davis in "Winter Meeting" at Warners'. And—of the 20 scenes (or set-ups) filmed during that time, 16 were of a romantic nature!

When Robert Young saw the first rushes of Columbia's "Relentless," and watched a four-month-old colt named Boogie do his stuff, Young said sadly, "There goes my performance. In five minutes I'm dead and forgotten."

A number of young couples who have baby-sitter trouble have bought television sets; now their world beats a path to their doors. For them it is good news that television's first regularly scheduled sponsored network is now available, with Jinx Falkenburg and Tex McCrary as headliners.

ODDS AND ENDS—Gene Kelly, with his broken ankle in a cast, saw the sights of Manhattan while Fred Astaire, who took over for him in "Easter Parade" worked like mad rehearsing his dance sequences. "Christopher Wells" is named for Christopher Byron, son of Ed Byron, who writes the air show. . . . Burl Ives turned composer long enough to write the theme ballad for 20th Century-Fox's "Green Grass of Wyoming," in which Ives has a leading role. . . . There's no telling what the unhibited Henry Morgan will say on the air about that "Big as a House" contest his sponsor is conducting.

SEWING CIRCLE PATTERNS

Gay Pajamas for Tailored Girl 'New-as-Tomorrow' Shirtwaister



Comfortable Pajamas
CASUAL, well tailored nightwear for the woman who likes pajamas. Two versions are included in the pattern—a long cuffed sleeve style for winter wear, and for warmer weather have brief cap sleeves.

New Shirtwaister
THIS handsomely fitting shirtwaister has a "new-as-tomorrow" look. Note the clever button

treatment, the slimming lines. Choose a pretty lightweight woolen in gay plaids or solid tones, and add interesting novelty buttons.

Pattern No. 8244 comes in sizes 12, 14, 16, 18, 20; 40 and 42. Size 14, short sleeve, 3½ yards of 39-inch.

Send today for your copy of the Fall and Winter FASHION—52 exciting pages of style, color, easy to make frocks. Free gift pattern printed inside the book. Price 25 cents.

Send your order to:

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

AROUND THE HOUSE

A must for children during the apple season is, of course, their favorite caramel taffy apples. They are usually delighted to help in making these, especially for their parties.

Naphtha or gasoline left over after cleaning garments may be strained through a filter cloth and returned to the can for further cleaning purposes.

Have shelves in the kitchen placed low enough to be within easy reach. Then useless things will not be placed there and allowed to remain.

When pressing armhole seams on a lined garment, press the seams open. Armhole seams on unlined garments are usually turned toward the garment.

Clothesbaskets that are lined with white oilcloth are much easier to keep clean. Use a piece of oilcloth for the bottom and another to run around the sides of the basket.

Keep the window open slightly while the gas or kerosene heater is being used in your home.

Teaching the family to wipe their feet before entering the house saves wear and tear on rugs.

Get Well
QUICKER
From Your Cough
Due to a Cold
FOLEY'S
Money & Tar
Cough Compound

MARVELOUS
for Thanksgiving
JOLLY TIME
TENDER-CRISP
NO HULLS!
POP
NEVER FAILS TO POP!

HEAD COLD? that's a job for 'Comfy' and 'Minty' the MENTHOLATUM TWINS



Quick MENTHOLATUM

● When head-cold misery makes you gasp for air, and nose feels raw and tender, reach for soothing Mentholatum and B-R-E-A-T-H-E-I! Mentholatum contains comforting Camphor and minty Menthol,

two famous, fast-acting ingredients that help thin out thick mucus, reduce swelling, soothe cold-inflamed membranes. Soon soreness eases up, head starts to clear. Don't take head-cold misery lying down—use Mentholatum. ALSO RELIEVES CHEST-COLD TIGHTNESS, NASAL IRRITATION AND CHAPPING

MOTHER, MOTHER I WAS THINKING AS I WATCHED YOU BAKE TODAY, YOU MADE BISCUITS LIGHT AND FLUFFY I WISH I COULD BAKE THAT WAY

BAKE THE CLABBER GIRL WAY, MY DEAR WITH CLABBER GIRL BAKING POWDER

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