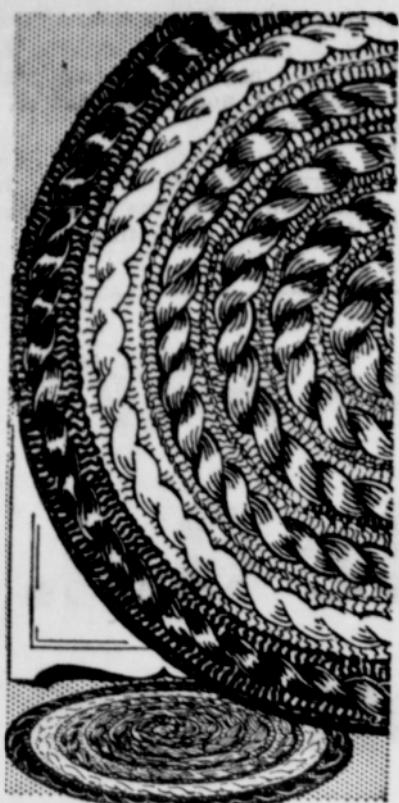


Cable Stitch Rug Is Easy



5076

Knit for Fun

IF YOU LIKE to knit, this attractive cable-stitch rug can be completed in no time. Use large wooden needles and sturdy rug yarn in various shades of the same color or contrasting colors.

Pattern No. 5076 consists of complete knitting instructions, material requirements, stitch illustrations and finishing directions.

The Anne Cabot Album is filled with needlework suggestions for nimble fingers! Four gift patterns printed inside the book. Send 25 cents today for your copy.

SEWING CIRCLE NEEDLEWORK
530 South Wells St., Chicago 7, Ill.
Enclose 20 cents for pattern.

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ALWAYS POPS BETTER
AT THE POP CORN

RESET LOOSE HANDLES
EASY! No skill required.
Handles like putty... and hardens into wood.

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A CELLULOSE FIBRE FILLER
ON CANES, ON TUBES
ADHERES TO METAL OR WOOD

On electric fans, lawn mowers roller skates 3-IN-ONE Oil

WHEN SLEEP WON'T COME AND YOU FEEL GLUM

Use Chewing-Gum Laxative—REMOVES WASTE...NOT GOOD FOOD

When you can't sleep—feel just awful because you need a laxative—do as **FEEN-A-MINT** do—chew FEEN-A-MINT.

FEEN-A-MINT is wonderfully different! Doctors say many other laxatives start their "flushing" action too soon...right in the stomach. Large doses of such laxatives upset digestion, flush away nourishing food you need for health and energy...you feel weak, worn out.

But gentle FEEN-A-MINT, taken as recommended, works chiefly in the lower bowel where it removes only waste, not good food! You avoid that weak, tired feeling. Use FEEN-A-MINT and feel fine, full of life! 25¢, 50¢, or only 10¢

FEEN-A-MINT
FAMOUS CHEWING-GUM LAXATIVE

Now She Shops "Cash and Carry"

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As we get older, stress and strain, over-exertion, excessive smoking or exposure to cold sometimes slows down kidney function. This may lead many folk to complain of nagging backache, loss of pep and energy, headaches and dizziness. Getting up nights or frequent passages may result from minor bladder irritations due to cold, dampness or dietary indiscretions.

If your discomforts are due to these causes, don't wait, try Doan's Pills, a mild diuretic. Used successfully by millions for over 50 years. While these symptoms may often otherwise occur, it's amazing how many times Doan's give happy relief—help the 15 miles of kidney tubes and filters flush out waste. Get Doan's Pills today!

DOAN'S PILLS

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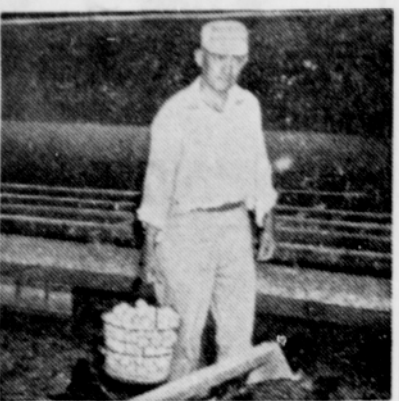
Farm Topics

Produce Clean Eggs For Larger Profits

Buyers Will Pay Top Prices for Clean Eggs

Produce clean eggs. Thousands of dollars are lost by poultry raisers every year due to dirty eggs and the resulting deterioration takes place before they are marketed. The prevention of dirty eggs will not only increase the flockowner's income but will build a better market for eggs.

Dirty eggs offers a poor appearance, they cannot be stored successfully and it takes time and



Eggs should be gathered at least three times a day in wire baskets and stored in clean, cool, moist place.

money to clean them. Consequently, buyers are willing to pay more for clean eggs which means more profit to the flockowner.

The production of clean eggs and handling them to maintain quality is not difficult. Deep, dry litter, good ventilation and nests well littered with shavings, excelsior, straw, or other nesting material, will keep the birds from getting dirt and stains on the eggs from their feet. Always keep hens in the house on wet, muddy days.

Immediately after gathering eggs should be stored in the cleanest, coolest and most moist place on the farm. A cellar with a temperature of 45 to 60 degrees is very good.

Home Canning Resumes On Near Wartime Scale

The upward surge of food prices, reflecting troublous events in the far east, finds housewives everywhere mobilizing home canning brigades reminiscent of World War II. "Veterans of the last home front stand are dusting off their pressure cookers and preparing to lay up record 'peacetime' supplies of fruits and vegetables," says Mary Ann March, chief home economist of Chicago's Ekco Products company.

"Countless inquiries received by our test kitchen about the new low-pressure method of cooking indicate a revival of home canning on a near wartime scale," she says.

The low pressure cooker, developed since the end of the world war, permits more efficient canning of fruits, berries and tomatoes than was possible in the early 1940's, because its ability to operate at a pressure of only three and three-quarter pounds assures thorough cooking without destruction of these delicate foods.

Better Pigs



More than 3,000 Midwest farmers recently viewed pigs raised by Sam and Frank Honegger who have developed a system of vitamin feeding to produce bigger and better swine.

The use of antibiotics and minute quantities of vitamin substances, including vitamin B-12, in the daily rations has given growers a new outlook through a lower livestock mortality rate.

The pig above fed by the new method gained nearly a pound a day faster than on previous diets at better than five cents less cost per pound of meat.

Oriental Blight Strikes Italian Chestnut Trees

What America has learned about combating chestnut blight may turn out to be a blessing for Italy. The same oriental blight that ravished chestnut forest from New England to Tennessee and Missouri, is now raging through the chestnut forests of Italy where the nuts are considered a sort of second front against hunger.

American knowledge is now being used to combat the disease in Italy.

Washington Merry-Go-Round

Secret Tax Conference

THE 81st CONGRESS, despite much constructive legislation, will probably be known as the congress which increased the working-man's taxes by as much as 20 per cent while refusing to tax the war profits of big corporations.

The most important debate on this was not in public but in the closed-door session of the senate and house conferees where house members battled savagely to gain a few concessions for little taxpayers. One of the battlers was Democratic Congressman John Dingell of Detroit who at one point demanded:

"While we are making all these concessions to upper-bracket taxpayers and war profiteers, we should at least repeal some of the excise taxes on working people."

"Instead of plugging loopholes that benefit the oil industry and stock-market speculators, you are making the loopholes bigger—and more of them," Dingell angrily chided the senators. "As long as you are in the mood to throw away money, why not make some concessions to the working girl and man with four or five kids?"

However, the Michigan Democrat's demands that the excise on baby powder and oil, etc., be lifted fell on deaf ears. Finally, Dingell turned to GOP Sen. Eugene Millikin of Colorado, a staunch defender of tax benefits to big bracketeers, and half jokingly asserted: "Gene, if you don't support me on this—woe to you when you go back to Colorado to campaign this year."

Millikin chuckled, but said nothing.

Gen. Bradley Rebuffed

Dingell then hurled into the teeth of the senators a letter Gen. Omar Bradley had written congress, urging that the excise tax on G.I. watches be repealed.

"I want to see how much faith you have in General Bradley—how much weight his letter carries," the Michiganander challenged. "How about it?"

This time Millikin didn't laugh. Neither did granite-faced Sen. Walter George of Georgia and the other architects of the bill that exempts war profiteers. The senators sat mum and defiant.

There was another bitter blow over the proposed withholding tax on stock dividends. This was aimed to capture an estimated 160 to 170 million dollars which Uncle Sam loses each year because stockholders fail to report dividends in income-tax returns.

Again the senators held back, though house conferees Bob Doughton of North Carolina, Jere Cooper of Tennessee, Wilbur Mills of Arkansas and Dingell strongly supported the withholding tax on dividends. George, who consistently battled the withholding tax on dividends, made the amazing argument that the dividend clause would discriminate against "poor widows."

"The government doesn't withhold taxes on wages under \$500 a year," sermonized the Georgian. "Why tax the dividends of widows and people of moderate circumstances, which in many cases amount to less than \$500 a year?"

"That argument doesn't hold water," hit back Dingell. "The object of this amendment is not to hurt women of small incomes, but to compel the reporting in income returns of about a billion dollars a year in dividends that escape taxation. Failure to report these dividends is a violation of the law."

"Furthermore, despite what you say, working people with wages under \$500 a year sometimes are taxed. A Detroit auto worker may work only one week in a year, but a portion of that week's wages is nonetheless withheld by the government."

GOP Rep. Dan Reed of Dunkirk, N. Y., sided with the senators, however, and the big-bracket taxpayers had a majority.

Note—Other senate tax conferees were Byrd of Virginia and Connally of Texas, Democrats; and Butler of Nebraska, Republican. Of them, only Senator Connally fought for the little taxpayer.

V.F.W. Combats Communism

Congressional witch-hunters who smear innocent people could take a lesson from an "American way" campaign which the Veterans of Foreign Wars has launched against communism. The V.F.W. campaign stresses "community service" to combat conditions on which foreign "isms" thrive—poverty, unemployment, illiteracy.

As the V.F.W.'s new commander, Charles C. Ralls of Seattle, explained to President Truman the other day: "The best way to lick communism is to get at the roots that propagate it. And those roots are chiefly poverty and ignorance. If we see to it that there are no hungry children or impoverished families in this country, we don't have to worry too much about communism."

"That's the proper approach," agreed Truman. "Communism is a state of mind that is aggravated by bad economic conditions."

HOUSEHOLD MEMOS... by Lynn Chambers



Hot Milk Makes an Easy Sponge Cake
(See Recipes Below)

Let's Bake Cake!

WHY BAKE a cake? First of all, there's a personal satisfaction in it to you and second to your family. Third, it's nice to have a home-baked cake on hand. "Just in case," if there are afternoon callers, or

if the folks in your house are just plain hungry for something sweet during a busy week-end.

Good cakes are easy to turn out, even though you may be trying one for the first time, if you use standard measuring equipment, and follow instructions to the letter. If you want a cake success every time you bake, you'll always follow measurements accurately, because that leaves nothing to guesswork.

Measure ingredients and set them out before you start mixing. This assures you of not forgetting anything. It also makes mixing the cake easier than starting to blend a few ingredients, then stopping to measure out the next one or two.

Many of the cakes, we have now found, are easier to mix and give better results if ingredients are allowed to stand at room temperature for two hours or so. This makes measuring them at one time a necessity.

A HOT MILK sponge cake is easy to mix and delicate to eat. Frosting is easy as you can see from the picture if you place a lace paper doily on the cake and sprinkle with powdered sugar.

Hot Milk Sponge Cake
(Makes 2 8-inch layers)
2 cups cake flour
1/4 teaspoon salt
2 teaspoons baking powder
4 eggs
1 1/2 cups sugar
1 cup milk, scalded
1 teaspoon vanilla
3 tablespoons butter, melted

Sift flour; measure; sift three times together with salt and baking powder. Beat eggs with rotary beater until light and lemon-colored. Add sugar gradually and beat until fluffy. Fold in flour mixture. Add scalded milk, flavoring and melted butter last. Fold

until well blended. Pour into two round buttered 8-inch cake pans, bottoms of which have been lined with waxed paper. Bake in a moderate (350° F.) oven for 30 minutes. Cool in pans. Serve with chocolate filling, berries or sugared fruit in-between layers.

HERE'S A small-sized recipe for a fudge cake that uses the egg yolks in the cake, while the whites go into a delicious frosting.

Fudge Fluff Cake
(Makes 1 8-inch layer)
1 cup sifted flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup sugar
1 cup shortening
2 egg yolks
1/2 teaspoon vanilla
1/2 cup milk

Sift together flour, baking powder, salt and sugar. Add shortening and egg yolks. Mix vanilla and milk and add to flour mixture. Stir to combine ingredients. Beat 3 minutes (450 strokes) scraping batter down sides of bowl. Pour into

LYNN SAYS: Learn to Use Fruits In Appetizing Desserts

Ever tried a baked banana? Youngsters like them, but so will you if you peel the banana, brush it with oil and bake with cranberry sauce.

Baked pears are a grand dish for fall eating. Peel, core and halve them into a baking dish. Drizzle with honey or maple syrup and sprinkle with cake or cookie crumbs mixed with a bit of sugar and cinnamon before baking.

LYNN CHAMBERS' MENU
Roast Leg of Veal
Oven-Browned Potatoes
Shoestring Beets
Pineapple Slaw
Raised Rolls
Beverage
*Pear Gingerbread Cake
*Recipe Given

greased, paper-lined 8-inch pan. Bake in a moderate (375° F.) oven about 25 minutes. Let cool 10 minutes before removing from pan. When cool, cut in half and frost.

Fudge Fluff

2 squares bitter chocolate
1/2 cup butter or substitute
1 cup confectioners' sugar
1 teaspoon vanilla
Dash of salt
2 egg whites
Melt chocolate over boiling water. Cream butter with 1/2 cup of the sugar until light. Add vanilla, salt and chocolate and blend well. Beat egg whites until stiff and gradually beat in remaining 1/2 cup sugar. Gently fold egg whites into chocolate mixture. Spread generously on half of cake, put on top half and spread top and sides.

HERE ARE TWO good recipes for those of you who frequently get sour milk on hand. They're both the good kind of cakes that sour milk makes, light, fluffy, tender and moist.

Spice Nut Cake
(Makes 2 8-inch squares)
1/2 cup shortening
1 teaspoon vanilla
1/2 cup brown sugar
1/2 cup granulated sugar
2 eggs, well beaten
2 cups sifted flour
1/2 teaspoon salt
2 teaspoons baking powder
1/2 teaspoon soda
1 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon nutmeg
1 cup sour milk or buttermilk
1/2 cup chopped walnuts

Cream together shortening, vanilla and sugars. Add eggs; beat thoroughly. Add sifted dry ingredients alternately with sour milk.

Stir in nuts. Pour into 2 greased, waxed-paper lined 8-inch square pans. Bake in a moderate (350° F.) oven for 30 to 35 minutes.

***Pear-Gingerbread Cake**
(Makes 1 9-inch pan)
2 tablespoons butter
1/2 cup corn syrup
1/2 cup brown sugar
6 pear halves, cooked or canned
1/2 cup walnut meats
1/2 cup shortening
1/2 cup granulated sugar
1 egg, beaten
1/2 cup molasses
2 cups sifted flour
1/2 teaspoon salt
2 teaspoons baking powder
1/2 teaspoon soda
1 teaspoon cinnamon
2 teaspoons ginger
1/2 cup sour milk

Melt butter in 9-inch round cake pan. Add corn syrup and brown sugar then blend. Place walnut-filled pears in pan. Cream together shortening and granulated sugar; add eggs; beat thoroughly. Add molasses and blend. Add sifted dry ingredients alternately with sour milk. Pour batter over pears. Bake in a moderate (350° F.) oven for 60 to 70 minutes. Invert to serve.

Shortcakes aren't just for summer if you have canned berries. Place rich shortcake dough in a baking dish and cover liberally with cornstarch-thickened berries sweetened and flavored with a dash of nutmeg. Bake in a moderately hot oven until dough is done and serve with thick cream.

Pears make attractive dumplings when they're wrapped with strips of crinkle-edged pastry. Use one-half of a peeled pear for each one. Serve with lemon sauce, spiced with a dash of ginger.

SEWING CIRCLE PATTERNS

Girl's Dress Combines Fabrics Neat Wrap-Around Easy to Wear



3139

10-42

Looking Pretty

LOOK NEAT and pretty while you work in this easy to sew house dress in the popular wrap-around style. A joy to take care of, too. Note the scallop trim, the handy pocket.

Pattern No. 3139 comes in sizes 10, 12, 14, 16, 18, 20, 42 and 44. Size 12, 5 1/2 yards of 35 or 39-inch.

Don't wait — send an additional 25 cents now for your copy of the fall and winter FASHION, our complete pattern magazine. Smart, easy to sew styles; special features; gift pattern printed inside the book.

Household Hints

If the stains in your sink were caused by fruits and vegetables, mix up a paste by combining equal parts of bicarbonate of soda and chlorinated lime with boiling water and spread it on the stains. Leave it until it dries, and then wipe it off. Another paste for the same purpose can be made of three parts of cream of tartar to one part of peroxide.

When the nickel faucets in your sink become stained, polish them by rubbing with a soft cloth dipped in spirits of ammonia. Wash them off afterward with hot water and soap, and polish with a soft dry cloth.

To keep the children from dirtying various parts of a roller towel before the parts in between are used, pin the back and front of the towel together near the top with a safety pin. Since the towel won't roll then, they'll have to

Delight Beginner
A DARLING yoked frock for young girls that will delight the beginner in sewing. Have the yoke in bright contrast. Waist-line drawstring insures a nice fit.

Pattern No. 8554 is a new-rite perforated pattern for sizes 4, 6, 8, 10 and 12 years. Size 6, dress, 2 1/4 yards of 36 or 39-inch; 3/4 yard contrast.

SEWING CIRCLE PATTERN DEPT.
530 South Wells St., Chicago 7, Ill.
Enclose 25 cents in coins for each pattern desired.

Pattern No.Size.....
Name
Address

wipe their hands on the front part. When that's dirty, take out the pin, roll the back part to the front and put the pin in again.

The better portions of otherwise worn out bedsheets can be cut up and used as dish towels, especially if you run an embroidered hem around the edges.

A handy rack for your kitchen towels can be made by tacking a pinch-type clothespin to the wall near the sink. Or, a small spring mousetrap.

COUGH*? FAST 3-WAY RELIEF!

When other cough drops fail, get real 3-way relief with Smith Brothers Black Cough Drops.

1. Ease dry throat tickle
2. Soothe your raw membranes
3. Help loosen phlegm
Made in U.S.A.

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SNOWDRIFT-SURE: 3 MINUTE MIXING!



CHOCOLATE ALMOND LAYER CAKE

Only Pure Vegetable SNOWDRIFT Gives You this Luscious Quick-Method Cake!

True! Only emulsified shortening blends your cake ingredients all in 1 bowl...quickly, completely. And Snowdrift is emulsified! It makes extra-tender, stay-moist-longer cake this new quick-method way. For luscious flavor be sure you use delicate Snowdrift—be SNOWDRIFT-SURE.

CHOCOLATE ALMOND LAYER CAKE
Snowdrift Quick-Method Recipe
Sift together into a large bowl:
2 1/2 cups sifted cake flour
2 1/2 teaspoons double-action baking powder
(or 4 1/2 tsp. single-action)
1 teaspoon salt
1 1/2 cups sugar
Add:
1/2 cup Snowdrift
1/2 cup milk

Mix enough to dampen flour. Beat 2 minutes. If by hand, count beating time only. With electric mixer use "low speed." Scrape bowl often; scrape beaters after 2 minutes. Add:

2 egg whites, unbeaten
1/4 cup milk
1 teaspoon almond extract
Beat 1 minute. Bake in 2 greased 8-inch layer pans, lined with plain paper in moderate oven (350° F.) about 30 minutes. Cool. Frost with **ALMOND COCOA ICING**: Cream 3 tbsp. Snowdrift with 2 tbsp. butter. Add 1/2 cup sifted cocoa, 3 cups sifted confectioners' sugar, and 1/2 tsp. salt alternately with 1/2 cup milk. When smooth, add 1 teaspoon almond extract. Frost cake. Dip tips of blanched almonds in icing; press upright around bottom of cake.

WHEN GOOD TASTE COUNTS—

Count on **SNOWDRIFT**
Made by the Wesson Oil People

