

Southern Oregon Women Invited to Enjoy School at Fox Rialto

1000 NEWSMEN TO TELL WORLD OF CONVENTIONS

Typewriters to Flow Millions of Words, As Parties Hold Conclave — Wire Transmission Marvel of Speed

CHICAGO, June 16.—(AP)—More than 1000 newspapermen will write the new chapter in American political history that will emerge from the national political conventions in Chicago.

From their typewriters will come millions of words, speedily written and more speedily distributed, describing this pair of political spectacles for the countless millions of readers not only in the United States, but throughout the world.

Almost every physical arrangement conceivable has been made to handle this gigantic task of news-gathering and distribution with record facility and speed.

Seats for 700 on Platform. On the speakers' platform in the huge Chicago stadium, site of both party conventions, are more than 700 seats for newspapermen.

Special wires have been extended to within a few feet of the speakers' stand. Wire operators using noiseless equipment will flash important developments onto vast networks of trunk wires as rapidly as the news is dictated.

This every daily newspaper office in the country will have word of significant happenings almost simultaneously with their occurrence.

The great bulk of convention news, however, will be written and dispatched from newsmen's workrooms back of the speakers' platform and in the stadium's basement.

Immediately back of the platform, and separated from it by a specially policed aisle, will be headquarters of the three press associations. More than 100 men representing the Associated Press will work there and on the speakers' platform.

In the basement will be spacious headquarters of telegraph companies, which estimate that more than 12,000,000 words will be handled during both conventions.

Copy Rushed by Tubes. News copy will be rushed there, both by pneumatic tubes from the speakers' platform and by messenger, for transmission over 400 special wires.

Pictures of convention proceedings will be taken by some 60 photographers, representing press associations, individual newspapers and newsreel companies. They will be stationed on specially constructed platforms at either end of the stadium directly in line with the speakers' box.

Outstanding pictures will be rushed to newspapers by telephoto and the fastest air and train connections.

Talks To Parents
A BED TIME CONVERSATION
By Alice Judson Peale
A mother was tucking her 6-year-old son into bed for the night.

Office Devoted to Housewives



Glimpse of the interior of the Homemakers' Bureau office, showing Julia Lee Wright's staff at work. This office is devoted to solving the problems of housewives and is maintained by Safeway stores.

CULINARY CRAFT....

By Estella Dorgan, Director of Home Service, California Oregon Power Co.

GOOD FOR PICNICS

There are dishes that are GOOD for picnics, and others that are good, but not for picnics. You are convinced of that I'm sure but, perhaps, when it comes to planning for the picnic lunch you are a bit hazy, or lazy, and get together the same old salad and sandwiches which are delightful when freshly prepared but painfully when lunch time comes after several hours of traveling and crowded, warm quarters. Let's do a little thinking about this problem today. It may well mean added pleasure throughout the summer.

First of all, what sort of a picnic is it to be? Where, at what time of day and for what group of people? C. All the discouraging things, trying to decide where to stop for lunch is one of the best ways to spoil a picnic. Why not give this part of the program to someone, let them be responsible for it, and then enjoy their choice? If it is an all-day picnic, it's a fine idea to take good substantial food in portable cookers. You know being out of doors and exercising, or even riding, brings to everyone a really healthy appetite. A lettuce sandwich and a stuffed egg will not satisfy this need, and who can be happy with pains of hunger reminding them of a full refrigerator at home? All of which means, fit the food to the occasion. Make it plain, with good flavor, and plenty of it! And wrap it so that each kind is kept by itself in the best possible condition. That is what I'd call a good recipe for picnic food. Here are suggestions:

Portable Cooker Dinner
In Cooker—meat loaf, scalloped potatoes and string beans. Bring along head lettuce, tomatoes and French dressing and make it up at the time you desire it. For dessert, have individual (cup) cakes of your favorite kind and crushed fruit which has been prepared and carried in a sealed jar. Sandwiches should be of the type that keep well, and wrapped in waxed paper.

Salad Sandwich Loaf
1 loaf of sandwich bread
3 oz. pimiento cheese
4 hard cooked eggs
1 large green pepper
1/2 cup India relish
Mayonnaise dressing
Trim the crusts from bread then cut in four lengthwise slices and butter each. On the first slice spread the pimiento cheese, sliced with cream or dressing if necessary; on the second spread the minced green pepper with the India relish. Put together

3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

PRODUCTS FEATURED

The following products are especially featured at the Homemakers' Bureau Cooking School at the Fox Rialto theatre this week:
Gold Medal Flour.
Jell-O
Honey Maid Graham.
Ghirardelli's Ground Chocolate.
Libby, McNeil & Libby Pine-apple.
Airway Coffee.
Max-I-Mum Syrup.
Calumet Baking Powder.
Best Foods Mayonnaise.
Pancrust.

and press until the slices hold together well. Wrap in waxed paper and place in refrigerator that will protect the loaf. Slice in inch slices across the loaf when ready to serve.

Braised Chicken with Vegetables
This should be prepared the day before and may be served cold or reheated as desired.

Chicken, about 4 lbs.
8 carrots
3 cups green peas
Cut chicken into pieces suitable for serving, dip in seasoned flour and brown in fat. Place in casserole and cover with one cup of boiling water and simmer slowly until tender. (This may be done in oven while cooking other material for dinner)

When nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

Spaghetti Supreme
3 T shortening
1 large onion, sliced
1 clove garlic, chopped
1 bay leaf
1/4 lb. mushrooms
2 cups canned tomatoes
1/2 lb. spaghetti
1 lb. hamburger
Cook spaghetti in boiling, salted water, until tender. Meantime, melt fat, add onion, garlic, bay leaf and mushrooms, cut in small pieces. Brown when nearly done, add the carrots, sliced if very large, and the peas. When finished, add one and one-half cups of rich milk. (If this is to be served cold, thicken the gravy a little bit at this time.)

ELECTRICITY FREES MODERN HOUSEWIFE FROM KITCHEN CARE

The average woman who faces the problem of getting three meals a day—a thousand meals or more a day—welcome all modern ideas and appliances which lessen the drudgery of meal preparation.

"Electricity has helped to solve the problem of cooking, as well as that

of most other household work," says Miss Estella Dorgan, home director of the California Oregon Power company.

"Now comes the new electric range bringing speed and economy, to aid in meal preparation. Moreover, it brings release of time to the housewife, for with its automatic timer, meals are cooked while the housewife visits, shops or does other work. It eliminates the watchful waiting, the testing, trying and tasting, the stirring, turning and basting. It is almost human, turning the current on at the desired time and turning the current off automatically when the meal is cooked."

More than a million American women now cook electrically, according to a recent survey and this remarkable showing is increasing rapidly day by day.

Taste it!

the finest pineapple ever grown*

LIBBY'S Crushed



LIBBY'S Crushed Hawaiian Pineapple brings you "the finest pineapple ever grown" in the form most convenient for pies, puddings, sauces, short-cakes. Just try it! You'll love its tangy tropic sweetness, its delicacy of texture.

LIBBY'S Sliced Just the center slices!



LIBBY'S Sliced Hawaiian Pineapple—every single can of it—brings you just the center slices! Not ordinary sliced pineapple, but just the slices that are loveliest in color, richest in flavor, most uniform in size and shape. Yet they cost you no more! Insist on getting this extra value.

*LIBBY'S COSTS YOU NO MORE THAN ORDINARY KINDS!

"Yes, Mrs. Smith, you'll like Honey Maids!"



"...I'll take the big box. My mother says that's the way to save money!"

Honey Maids are crisp and crunchy, made with special graham flour and sweetened with honey. They are baked regularly in our Pacific Coast bakeries nearby and wax wrapped, so they always get their *oven-fresh!* Get the larger money-saving package today.

NATIONAL BISCUIT COMPANY "Uneeda Bakers"

Honey Maid Graham



Desserts of all sorts have a RARE FINE FLAVOR when you use—

GHIRARDELLI'S

If you haven't made your favorite chocolate dessert with Ghirardelli's, you have a treat in store for you.

You'll find it easier to make and finer in flavor if you use Ghirardelli's. One thing, Ghirardelli's is in powdered form, and that eliminates grating, melting and extra mixing... Another thing, Ghirardelli's retains the full flavor of chocolate.

At the Cooking School, see how easy it is to make fascinating desserts when you use Ghirardelli's.

GHIRARDELLI'S Ground CHOCOLATE

Say Gair-ar-delly

LILYAN TASHMAN Keeps Thin!

Take this lovely Paramount Star's advice if you would be ravishingly slender. Here's a slenderizing menu plan that actually lets you eat all you want... and yet does wonders for your figure! Miss Lilyan Tashman follows it religiously. And her perfect proportions testify to the results. This is what you do. Substitute two salads covered with Best Foods Mayonnaise every day for too many heavy soups and rich, fattening foods. And then see slenderness return! Start this Best Foods Menu Plan at once. Be sure to use Best Foods Mayonnaise. It's double-whipped. Contains the finest ingredients.



BEST FOODS MAYONNAISE

MAKE THIS TEST—See for yourself how Calumet Baking Powder acts twice to make your baking better. Put two level teaspoons of Calumet into a glass, add two teaspoons of water, stir rapidly five times and remove the spoon. The tiny, fine bubbles will rise slowly, half filling the glass. This is Calumet's first action—the action that Calumet specially provides to take place in your mixing bowl.

After the mixture has entirely stopped rising, stand the glass in a pan of hot water on the stove. In a moment, a second rising will start and continue until the mixture reaches the top of the glass. This is Calumet's second action—the action that Calumet holds in reserve to take place in your oven. Make this test to-day. See Calumet's Double-Action which protects your baking from failure.

It's wonderful what Calumet's DOUBLE-ACTION does for cakes and biscuits

YOU can feel sure your biscuits and cakes will be perfect when you use Calumet Baking Powder, for it has double-action. Two leavening actions that protect your baking from failure and make it light, fluffy, fine-textured.

Calumet's first action, in the mixing bowl, gets the leavening properly started. Then, in the oven, the second action swells through the batter and holds it high and light—even though you may not be able to regulate your oven temperature perfectly. Bake a Calumet cake, some muffins or quick bread. See why it is the largest-selling baking powder in the world to-day.

Only One Level Teaspoon of Calumet to a Cup of Sifted Flour!

That's the usual Calumet proportion. Be sure to follow it even though you may have been using nearly twice as much with other baking powders. You'll be delighted with this economy! And more



than delighted with the results Calumet gives you. Perfect texture! Perfect flavor!

All baking powders are required by law to be made of pure, wholesome ingredients. But not all are alike in their action nor in the amount that should be used. And not all will give you equally fine results in your baking. Calumet is scientifically made of exactly the right ingredients, in exactly the right proportions to produce perfect leavening action—Double-Action. Get a can of Calumet from your grocer to-day. Notice Calumet comes in full-sized 16 ounce cans.

CALUMET The Double-Acting Baking Powder

A Product of General Foods Corporation



Take Margaret Lenore Coates' Word for it!

Budget your household expenditures and save a portion of your income each week.

OPEN A Savings Account

We Invite Housewives to Bank With Safety at

The First National Bank

"A Departmentized Bank"