





NATURE'S REMEDY (NR) TAB-LETS-A purely vegetable laxative to relieve constipation without the usual griping, sickening, perturbing sensations, and does not cause a rash. Try NR—you will see the difference. Uncoated or candy coated—their action is dependable, thorough, yet gentle as millions of NR's have proved. Get a 25c box and use as directed.



**FUSSY STOMACH?** RELIEF FOR ACID INDIGESTION, &



When children are puny

#### SCOTT'S EMULSION HELPS 'EM GROW STRONG

Weakly children who need more natural AAD Vitamins begin to grow and develop when you give them good-tasting Scott's Emulsion every day. It helps promote strong bones, sound teeth, a hasky body-helps 'em fight off colds! Scott's is a HIGH ENERGY FOOD TONIC - a "gold mine" of natural AAD Vitamins and energy-building natural oil. TASTES GOOD-THEY LOVE IT! Economical! Buy today at your drug store.

MORE than just a tonicit's powerful nourishment!

SCOTTS EMULSION HIGH ENERGY TONIC



Are you going through the func-tional 'middle age' period peculiar to women (38 to 52 yrs.)7 Does this make you suffer from hot flashes, Then do try Lydia E. Pinkham's Vegetable Compound to relieve such etable Compound to relieve such aptoms. Pinkham's Compound has what Doctors call a sto-chic tonic effect!

LYDIA E. PINKHAM'S COMPOUND

### **Beware Coughs** From Common Colds That MANG ON

Creomulsion relieves promptly because it goes right to the seat of the trouble to help loosen and expel germ laden phlegm and aid nature to soothe and heal raw, tender, inflamed bronchial mucous membranes, Tell your druggist to sell you a bottle of Creomulsi with the understanding you must like the way it quickly allays the cough

#### CREOMULSION for Coughs, Chest Colds, Bronchitis

WNU-13



For You To Feel Well

hours every day, 7 days every never stopping, the kidneys filter matter from the blood.

# \* \* \* \* \* \* \* \* HOUSEHOLD MEMOS ... by Lynn Chambers



Soup Makes an Easy Supper!

#### Menu Short-Cuts

THERE'S shopping, cleaning, baking, decorating, wrapping Christmas presents and a hundred other things



find time to plan and make meals? Now is an excellent time to put menu short-cuts into operation. Plan to serve soups often, not as a first course, but as a main dish. Serve those casseroles, too, that whip together in no time and bake in half an hour or so without any watching or further attention.

Have foods that are hearty, and make certain there's enough for seconds or thirds because the family will be hungry now that appetites have been sharpened by cold

HERE ARE some excellent soups which can easily take the place of a main dish at dinner.

#### Navy Bean Soup

- (Serves 6) 114 cups dried pea beans
- 2 quarts cold water Lamb bones
- 2 tablespoons salt
- 1 clove of garlic, peeled 8 to 10 peppercorns
- 1 bay leaf 4 sprigs parsley
- 14 cup minced onion
- 14 teaspoon pepper 4 teaspoon marjoram 2 cups canned tomatoes

Pick over beans, then wash and soak in cold water overnight. Drain; measure liquid from beans and add enough to make two quarts. Add to beans with lamb bones and salt. Tie next six ingredients in a cloth bag and add to water and bones. Cover, bring to a boil, then simmer for four hours until beans are tender. Remove bones and spice bag, then strain soup. Mash beans. Add any pieces of meat which cling to bones and the tomatoes. Reheat and serve hot.

SOUPS take long to cook, but, of course, need little watching, and thus they are such time-savers to ! have for meals. Here's another delicious, hearty soup:

#### Oxtail Soup (Serves 12)

- 114 pounds lean beef
- 2 oxtails, split
- quarts cold water 1 tablespoon salt
- 1 large onion, diced 4 cup celery root, diced
- I tablespoon chopped parsley
- tablespoons fat 2 tablespoons flour
- 3 carrots, diced

Cut oxtail into small pieces and

fry lightly in fat. Cube the beef and add with extail to water and salt. Place in large kettle, cover and let cook slowly for about four hours. Add vege-

tables and cook for one hour longer, or until stock is reduced by half. Strain, Heat fat in skillet, add flour and brown slowly. Add one cup of the soup and then stir into re- Serve with custard sauce or cream. maining stock.

#### LYNN SAYS: Now's the Time to Get Ready for the Holidays

If you're buying fresh flowers, lengthen their life by spraying liquid wax on them. Be sure the leaves and petals are free from water be- soggy.

fore waxing. Broken bits of cookies, rolled fine, should be kept in jars so they will be ready at a moment's notice to be rolled into a crust for pie. Use one of the ready-mix puddings for molded vegetable salad are good the filling and top with whipped to have on hand for holiday weekcream or meringue.

#### LYNN CHAMBERS' MENU

\*Corn Chowder Toasted Muffins Butter Jelly Grapefruit-Pineapple Salad Beverage \*Fig Pudding Cream Recipe given

#### \*Corn Chowder

(Serves 6) 4 cups diced potatoes

- cups boiling water
- 2" square fat salt pork 1 large onion, sliced
- 1 No. 2 can kernel corn
- quart milk
- 2 teaspoons salt

1/8 teaspoon pepper

Cut salt pork into cubes and brown in a large saucepan. Add onion and cook until tender. Add diced potatoes and water; cover and cook until potatoes are tender. Add corn, milk and seasonings. Heat and serve garnished with a sprinkling of paprika.

Leftover meats are put to good use in these casseroles which will make easy work for you on these busy days before the holidays.

#### Noodles Neapolitan (Serves 6)

1/2 pound noodles, cooked 214 cups slivered chicken or ham 1 cup milk or cream

2 eggs 1 cup buttered bread or cracker

crumbs

After noodles are cooked in oiling, salted water, rinse and drain them. Into a well-greased dish, place layers of noodles, then meat and repeat until all are used. Beat eggs, add milk, and pour over noodles and meat. Top with crumbs. Bake in a moderate (350degree) oven for 25-30 minutes or

until browned on top. THE FRUIT puddings mentioned earlier need take no longer to make than the main dishes for the meal. Both of these recipes for desserts are nourishing and will be well re-

#### Fig Pudding

- (Serves 6)
- 2 eggs, beaten 1 cup sugar
- 3 tablespoons flour I teaspoon baking powder
- 1 cup walnuts, chopped I cup figs, chopped

Beat eggs until light, then add sugar, sifted flour and remaining ingredients. Stir well and bake in a buttered casserole dish in a slow (325-degree) oven for 25 minutes.

#### Apricot Whip (Serves 6)

g pound dried apricots 12 cup sugar Whites of 5 eggs

1/2 teaspoon lemon juice Pick over and wash fruit, Cook n water, just enough to cover, until soft. Remove stones and put through strainer. Add sugar and cook five minutes. Beat egg whites until stiff and fold in fruit. Heap lightly in a buttered baking dish and bake in a

slow (325-degree) oven 35 minutes.

Released by WNU Features If you're making several different kinds of cookies, label their tins and jars so you can find each kind when

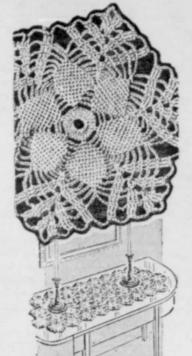
you want them. Crisp cookies should not be stored with sof, ones or they will become

Jars of cheese kept on hand will be put to work easily, satisfying a horde of hungry guests who just

drop in for a visit. One fruit gelatin salad and one ends for unexpected guests.

#### NEEDLEWORK PATTERNS

# Crocheted Motif Prize Winner



5864

THIS lovely five-inch motif can

bedspread or as a long runner as pictured. Crochet it in white or

ecru cotton. It's a design that has won many prizes; you'll look a

long time before you find a pret-

Mountain Goats Need

Winds to Provide Food

Mountain goats could not sur-

vive the winters high up in their

rocky homes were it not for rag-

ing winds. The winds sweep away the snow in spots so that the ani-mals can reach the scanty moss

and lichen plants on which they

be used for a lacy tablecloth,

Cut Millwork Costs

5864) send 20 cents in coin, YOUR NAN ADDRESS and PATTERN NUMBER.

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

One of the Middle West's largest lumber dealers, seeking means of reducing home construction costs, has announced a program designed to save 20 per cent of the cost of millwork in a new house.

The program entails standarization of sizes and patterns of doors, windows, kitchen cabinets, fireplaces, trim storm sash, screens and combination doors.

An official of the company explained that on such items as entrance frames and mantels the cost can be reduced as much as 30 per cent when the units are mass produced.







At bedtime rub throat, chest and back with Vicks VapoRub. and back with Vicks VapoRub.
Relief-bringing action starts
instantly... 2 ways at once!
And it keeps up this special
Penetrating-Stimulating action for hours
in the night to
bring relief.

Buy U.S. Savings Bonds!



# TestPROVE CANEL Make the 30-Day Test-

 Smoke Camels and only Camels for 30 days—and see for yourself how mild a cigarette can be!

This same test was made by hundreds of men and women under the eyes of noted throat specialists. The smokers in this test averaged 1 to 2 packs of Camels every day for 30 days. Their throats were carefully examined each week. After a total of 2470 examinations, these doctors reported

## NO THROAT IRRITATION due to smoking CAMELS



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gives floors longer lasting beauty!