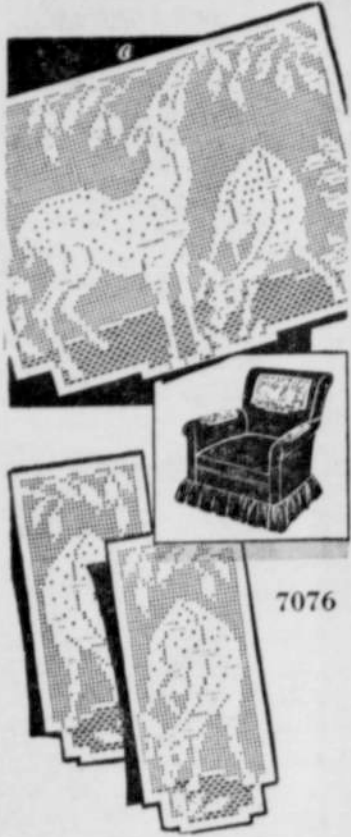


NEEDLECRAFT PATTERNS

A Filet-Crochet Chair Set

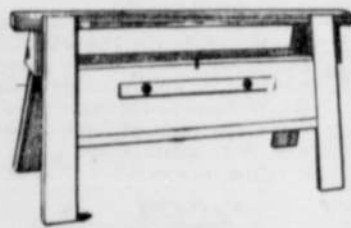


7076

A PRETTY and easy way to keep furniture clean! This filet crochet is beginner-easy crochet that everyone will love to do.

Make this filet-crocheted chair-set or scarf ends. Pattern 7076 has charts; directions.

Miniature Sawhorse Is Shoe Shine Box



IF YOU have been looking for a serviceable as well as decorative shoeshine box, the one illustrated above will prove of special interest. Actually it's a miniature copy of a sawhorse converted into a shoeshine box. Being of sturdy construction, it can be used as a "step-up" when needed in the kitchen, storeroom or in closets. The large box provides ample storage space for brushes, polishes and other needed shoe shining equipment. You also will find this cabinet an ideal place to store floor waxes, polishes, etc.

The full size printed paper pattern offered below really takes the mystery out of building. Each component part of the box is reproduced full size. After cutting all parts, according to the pattern, each one is fastened in exact position indicated. Since only small pieces of wood are needed, one or several of these clever boxes can be built at small cost.

Household Hints

Seamstresses will save time, effort and thread if they use scotch tape instead of basting material.

Did you know that shellac will turn white with the absorption of water or moisture?

When you cut ribbon off a roll to make hair bows, use pinking shears to avoid frayed ends.

A wooden skewer is just the article to dip into those corners of the cake and bread tins to get after the obstinate crumbs.

When washing cut glass or pressed glass articles, apply sudsy water with a small hand brush to get into the crevices.

Use up leftover pickle juice by pouring it over sliced cooked beets and allowing the beets to marinate in it. Serve the beets as a relish or on salad greens.

If there is an elderly person or child in your home, burn a low wattage light all night in the hall or bathroom to insure against accidents.

Our improved pattern—visual with easy-to-see charts and photos, and complete directions—makes needlework easy.

Sewing Circle Needlecraft Dept.
564 W. Randolph St. Chicago 84, Ill.
Enclose 20 cents for pattern.
No. _____
Name _____
Address _____

Standardization Reduces Types of Electric Motors

Standardization, in the case of one electrical manufacturing company alone, has slashed the number of types of fractional horsepower motors produced from 25,000 to fewer than 4,000.

Why VICKS Is Best Known HOME REMEDY TO RELIEVE Colds' COUGHING DISTRESS

Only Vicks VapoRub gives you this special Penetrating-Stimulating action when you rub it on throat, chest and back at bedtime:—
It PENETRATES to upper bronchial tubes with special medicinal vapors. It STIMULATES chest and back surfaces like a warming poultice. And it keeps working for hours—even while you sleep!

Getting Deaf?

Thousands now know there is no excuse for letting deafness kill the joy of living. An amazing new radionic hearing device has been perfected in the great Zenith! Radio laboratories—so simple—so easy to use it can be sent to you for 10-day free trial. Ready to wear, no individual fitting necessary. Accepted by the American Medical Association, Council on Physical Medicine. Come out of that world of silence. Write today for full details to Zenith Radio Corp., Hearing Aid Division, Dept. 19 - P.O. 5801 Dickens Ave., Chicago 39, Illinois. Made by the makers of world-famous Zenith Radios.

FINE STRONG CHILDREN

You'll be proud of your strong, husky children when you give them Scott's Emulsion every day! Scott's is a "gold mine" of natural A&D Vitamins and energy-building natural oil. Helps children grow right, develop sound teeth, strong bones. Helps ward off colds when they lack enough A&D Vitamin food. Many doctors recommend it. Economical. Buy today at your drug store.

SCOTT'S EMULSION HIGH ENERGY TONIC

Made ESPECIALLY For KIDDIES' CHEST COLDS

CHANGE of LIFE?

Are you going through the functional "middle age" period peculiar to women (38 to 52 yrs.)? Does this make you suffer from hot flashes, feel so nervous, highstrung, tired? Then do try Lydia E. Pinkham's Vegetable Compound to relieve such symptoms. Pinkham's Compound also has what doctors call a stomachic tonic effect!

WNU-13 04-49

HOUSEHOLD MEMOS by Lynn Chambers



FOR A MONTH which is short, February has more than its quota of holidays. Just in case you're entertaining for even one of these, I've planned a number of popular desserts from which you can take your choice.

Youngsters and oldsters alike will enjoy colorful desserts whether they're for family diner or a party. You may serve them ice cream, cake or pudding, or pie, if that's your favorite dessert, and it's bound to be a hit.

Here are a number of top-notch cherry dessert recipes which may be used during this month or any other. Starting with a cherry pie filling, you'll find that several other desserts can be made from it. Filled cup cakes, cherry sundae topping or a cherry frozen pudding, all are made using the same, easy basic cherry sauce that is used for pie filling. The sauce may be stored in the refrigerator for later use or for quick snacks when company drops in to call.

YOU'LL FIND that canned cherries are convenient to use and somewhat lower in price than last year. The following recipes call for water-packed cherries. If you use those packed in syrup, reduce the sugar in the recipe to 1/4 cup.

All-Purpose Cherry Sauce (Makes 2 1/2 cups)
1 No. 2 can red sour pitted cherries
1/2 cup sugar
2 tablespoons cornstarch
1/4 teaspoon salt
2 tablespoons butter
Heat the drained liquid from the cherries. Combine sugar, cornstarch and salt. Sift into the boiling liquid and cook until thick and clear, stirring constantly. Remove from heat; add butter and cherries.

Cherry Pie
Fill an 8-inch baked pie shell with 2 1/2 cups of the all-purpose cherry sauce. Garnish with 3 tablespoons shredded coconut mixed with 1 tablespoon grated sharp cheese.

Cherry Sundae (Serves 4)
1 cup all-purpose cherry sauce
1 pint ice cream
Prepare the cherry sauce. Divide the ice cream into 4 servings. Top each with cherry sauce. Serve sauce hot or cold.

Cherry Filled Cup Cakes
2 1/2 cups all-purpose cherry sauce
10 cakes
Prepare the cherry sauce. Cut off tops of cup cakes and scoop out centers. Fill with cherry sauce. Serve with vanilla-flavored whipped cream.

***Frozen Cherry Pudding** (Serves 6)
1/2 pint whipping cream
2 1/2 cups all-purpose cherry sauce
3 drops almond flavoring
Whip cream until stiff; fold in cold cherry sauce and flavoring. Pour into freezing tray of mechanical refrigerator and freeze until firm but not hard.

IF YOU'RE looking for other cherry recipes with which to celebrate any event, you'll like the following selection. The first is a delicious cookie:

LYNN SAYS:
Food Tricks Make Dishes Appealing
To broil pears, halve and core fresh fruit. Dip in French dressing and sprinkle tops with grated cheese. Broil until brown.

Use the tough portions of broccoli cooked and pureed, mixed with cream sauce and hard cooked eggs for a nice vegetable dish.

Spice apple sauce and serve it with a small scoop of ice cream and a few crisp refrigerator cookies for a simple dessert.

LYNN CHAMBER'S MENU

Braised Rump Roast of Beef
Browned Potatoes Carrots
Gravy Onions Bread and Butter
Orange-Onion Salad
*Frozen Cherry Pudding
*Recipe Given Beverage

Cherry Dainties (Makes 3 dozen)

1/2 cup sweet butter
1/4 cup sugar
1 egg yolk
1 tablespoon grated orange rind
1 tablespoon lemon juice
1 cup sifted flour
1/4 teaspoon salt
Chopped nuts
Candied cherries
Cream butter, add sugar and cream thoroughly. Add egg yolk, rind and lemon juice. Mix well; add flour and salt. Mix to a smooth paste. Roll into small balls, the size of marbles. Dip each in slightly beaten egg white and roll in chopped nuts. Arrange on greased baking sheet and press a piece of candied cherry in each cookie. Bake in a moderate (350° F.) oven until golden brown, about 12-15 minutes.

George Washington Cake (Makes 2 9-inch layers)

3/4 cup shortening
1 1/2 cups sugar
2 3/4 cups cake flour
1/4 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon soda
1 cup sour milk or buttermilk
1 teaspoon vanilla
4 stiffly-beaten egg whites
Thoroughly cream sugar and shortening. Add sifted dry ingredients alternately with sour milk and vanilla. Fold in egg whites. Bake in 2 waxed-paper lined 9-inch pans in a moderate (350° F.) oven for 30 minutes. Put layers together and frost with the following frosting and garnish with maraschino cherries.

Twice-Cooked Frosting
2 cups sugar
1/2 cup water
1/4 teaspoon cream of tartar
1/4 teaspoon salt
2 egg whites
1 teaspoon vanilla
Cook sugar, water and cream of tartar to soft ball stage (236° F.). Add salt to egg whites; beat until frothy. Place over hot water and gradually add sugar syrup, beating constantly. Continue beating until mixture forms peaks.

Cherry Pudding (Serves 6-8)
1 quart hot milk
2 cups dry bread crumbs
3 tablespoons butter
4 eggs, slightly beaten
1 1/2 cups sugar
2 1/2 cups red, sour canned cherries drained
Pour the scalded milk over the bread crumbs and mix with remaining ingredients in the order given. Pour into a greased casserole and bake in a moderate (350° F.) oven for 45 minutes or until set.

If you desire a sauce for the above pudding, use the cherry juice from the canned cherries, sweeten it to taste and thicken with 2 teaspoons of cornstarch mixed with the sugar. Cook until clear and serve warm or cold.

Released by WNU Features.

Thin pancakes spread with strawberry, raspberry or blueberry jam, then rolled and sprinkled with powdered sugar make a delightful dessert.

Slice liver in strips and cook it with celery, onions and Chinese vegetables. Season with brown and soy sauce and serve over Chinese noodles. It's delicious.

Did you know that a bit of curry powder in corned beef hash will put it in the elegant class? You can stuff green peppers with the mixture for a meal in one dish.

JUST SAY

More Restful
"Darling, let's get married."
"Why the hurry?"
"Well, it would put an end to our being just crazy about each other."

Hybrids
Stranger—What is the standing of the Spendmore family in this town?
Native—Well, I should say they are sort of betwixt and between. They aren't exactly nobody and yet they aren't really anybody.

A Born Poet
"But, father, poets are born, not made."
"Write what you like, my boy, but don't blame your mother and me for it."

BEST for Home Popping
NO HULLS
JOLLY POP CORN

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

BLACK LEAF 40
KILLS CHICKEN-LICE and FEATHER-MITES
Easily applied to roosts, with Cop-Brush. Fumes, kill lice while chickens perch. 1 oz. treats 90 chickens.

RELIEF AT LAST For Your COUGH

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 Creomulsion with the understanding you must like the way it quickly allays the cough or you are to have your money back.



EASY! EASY! Luscious Bran Muffins ... with Raisins!

Tasty Kellogg's All-Bran and luscious raisins... a mouth-watering flavor combination!
2 tablespoons 1 cup sifted shortening flour
1/4 cup sugar 2 1/2 teaspoons baking powder
1 egg 1/2 teaspoon salt
1 cup Kellogg's All-Bran 1/2 cup raisins
1/2 cup milk 1/2 cup raisins
Blend shortening and sugar thoroughly; add egg and beat well. Stir in Kellogg's All-Bran and milk. Let soak until most of moisture is taken up. Sift flour with baking powder and salt; stir in raisins. Add to first mixture and stir only until flour disappears. Fill greased muffin pans two-thirds full. Bake in a moderately hot oven (400° F.) 25 to 30 minutes. Make 9 marvelous muffins.

America's most famous natural laxative cereal—try a bowlful today!

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Change to SANO—the distinctive cigarette with
51.6%* LESS NICOTINE
Not a Substitute—Not Medicated
Sano's scientific process cuts nicotine content to half that of ordinary cigarettes. Yet skillful blending makes every puff a pleasure.
FLEMING-HALL TOBACCO CO., INC., N. Y.

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Just as an active cat...
...takes a cat nap and...
bounces back with new pep...
so "Eveready" batteries bounce back for extra life!

"EVEREADY" BATTERIES LONGER LIFE!

"Eveready" brand batteries give you fresh power when you use them; naturally, they use up some power when your flashlight is turned on...but—

When you snap on your flashlight again, the batteries bounce back with renewed power. That bounce back gives "Eveready" batteries longer life!

When you snap on your flashlight again, the batteries bounce back with renewed power. That bounce back gives "Eveready" batteries longer life!

"EVEREADY" FLASHLIGHT BATTERIES

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Quick relief with MENTHOLATUM
Don't go on suffering from painful, dry, cracked lips—reach for Mentholum. Feel fast-acting Mentholum's famous combination of menthol, camphor and other ingredients soothe tender lip skin, revive dried-out skin cells, help them retain needed moisture. Soon smarting pain leaves, lips feel smoother—it's a pleasure to smile again. In tubes and jars—35¢ and 75¢ sizes.

The registered trademark "Eveready" distinguishes products of NATIONAL CARBON COMPANY, INC. 30 East 42nd Street, New York 17, N. Y.