

Smiles

Hibernation
 "Freddie, can you name an animal that hibernates in the summer time?"
 "Yessum, Santa Claus."

Change of Position
 "What became of that charming secretary of yours?"
 "I married her and now she's my treasurer."

Good Riddance
 "I had a note from Bill. He says he is taking my wife."
 "Will you shoot him?"
 "Yes, if he changes his mind."

Dishing It Out
 Mae—I can carry 70 dishes with my left hand.
 Fay—What can you do with your right hand?
 Mae—Pick up the pieces.

Check that Cough from a cold Before It Gets Worse

—and get well quicker with the **NEW FOLEY'S**

The **NEW FOLEY'S HONEY & TAR** contains one of the most important cough treatment developments in years, one that **ACTUALLY HELPS SPEED RECOVERY**. Also soothes throat, checks coughing. Also delicious, non-narcotic, does not upset digestion. But most important, **NEW FOLEY'S** helps you get well quicker from cough due to cold. At your drugstore.

BACK ACHE TORTURE?

SORETONE Liniment's Heating Pad Action Gives Quick Relief!

For fast, gentle relief of aches from back strain, muscle strain, lumbago pain, due to fatigue, exposure, use the liniment specially made to soothe such symptoms.

Soretone Liniment has scientific rubefacient ingredients that act like glowing warmth from a heating pad. Helps attract fresh surface blood to superficial pain areas.

Soretone is different! Nothing else "just like it." Quick, satisfying results must be yours or money back. 50c. Economy size \$1.00.
 Try Soretone for Athlete's Foot. Kills all 5 types of common fungi—on contact!

COMMON SENSE... proved thousands upon thousands of times!

ALL-VEGETABLE LAXATIVE

NATURE'S REMEDY (NR) TABLETS—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.

Nature's Remedy NR TO-NIGHT COMBINATION LAXATIVE
FUSSY STOMACH? RELIEF FOR ACID INDIGESTION, GAS AND HEARTBURN FOR THE TUMMY!

BLACK LEAF 40
 KILLS CHICKEN-LICE and FEATHER MITES
 Easily applied to roosts, with Cap-Bruh Fumes, kill lice while chickens eat. Wash, let, treat. 90 chickens. LOOK FOR THE "Leaf" ON THE PACKAGE

Relieve distress of MONTHLY FEMALE WEAKNESS

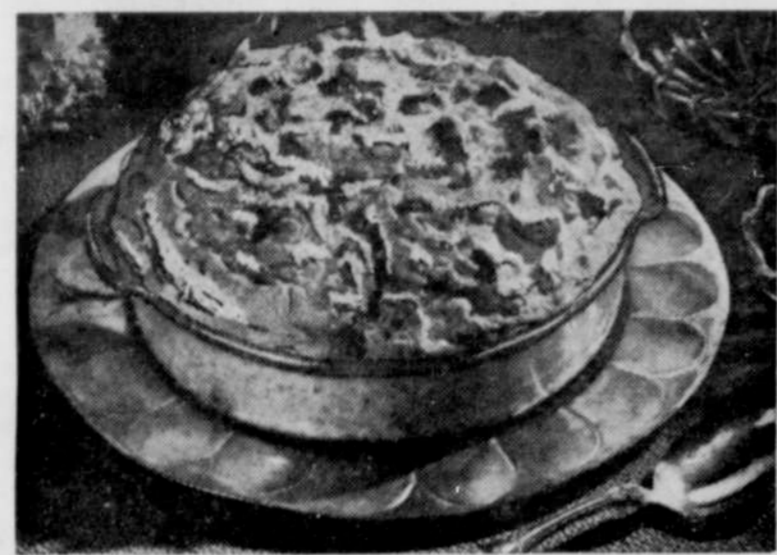
Are you troubled by distress of female functional periodic disturbances? Does this make you suffer from pain, feel so nervous, tired—at such times? Then try Lydia E. Pinkham's Vegetable Compound to relieve such symptoms. Pinkham's has a grand soothing effect on one of woman's most important organs!

When Your Back Hurts—And Your Strength and Energy is Below Par

It may be caused by disorder of kidney function that permits poisonous waste to accumulate. For truly many people feel tired, weak and miserable when the kidneys fail to remove excess acids and other waste matter from the blood.
 You may suffer nagging backache, rheumatic pains, headaches, dizziness, getting up nights, leg pains, swelling. Sometimes frequent and erratic urination with smarting and burning is another sign that something is wrong with the kidneys or bladder.
 There should be no doubt that prompt treatment is wiser than neglect. Use Doan's Pills. It is better to rely on a medicine that has won country-wide approval than on something less favorably known. Doan's have been tried and tested of many years. Are at all drug stores. Get Doan's today.

DOAN'S PILLS

HOUSEHOLD MEMOS... by Lynn Chambers



Serve Baked Puddings for Dessert! (See Recipes Below)

Oven Magic

THERE IS NOTHING more warming to cold spirits than to come from the chilly out-of-doors into a kitchen fragrant with the baking of fruit desserts. These, served warm with cream, make a very special finish to the ending of a meal.

Homemakers will appreciate being able to use the oven for more than just the main dish and vegetables. When you bake your dessert along with the meal, you save time and last-minute preparation.

THIS SPECIAL rice pudding has much to offer since it's combined with tasty apples and a delicate butterscotch meringue as topping.

Apple Rice Pudding (Serves 6 - 8)

- 1 cup uncooked white rice
- 6 medium apples, thinly sliced
- 1 teaspoon salt
- 1 cup sugar
- 1 teaspoon cinnamon
- 3 cups milk
- 2 egg yolks
- 2 egg whites, beaten
- 4 tablespoons brown sugar
- 1 teaspoon vanilla

Wash rice and cook in saucepan with 1 quart boiling water and 1 teaspoon salt for 10 minutes; drain. Place half the apple slices in a buttered 2-quart casserole. Blend together salt, sugar and cinnamon and sprinkle 1/2 of the mixture over apples; add 1/2 of the rice and the remainder of the apples and sprinkle with second 1/2 of sugar mixture. Top with remaining rice and sugar mixture. Pour in milk which has been blended with beaten egg yolks. Cover and bake in a slow oven

(300°f.) for about 2 hours, stirring occasionally, adding extra milk as needed. Uncover and cook 30 minutes longer to brown. To make meringue pudding: beat egg whites until they peak; add brown sugar, a tablespoon at a time, beating between each addition and continue beating until very stiff. Fold in vanilla. Spread on pudding and return to oven for 20 minutes or until lightly browned. Cool. Serve with a jug of cream.

LIKE THE ABOVE pudding, this next one uses apples, too, and has a buttery brown sugar topping with a hint of spice.

*Raisin Apple Pudding (Serves 10)

- Batter:**
- 1/2 cup seeded raisins
 - 2 1/2 cups sifted all-purpose flour
 - 1 teaspoon salt
 - 4 teaspoons baking powder
 - 1/4 cup granulated sugar
 - 5 tablespoons shortening
 - 1/2 cup milk
 - 2 eggs
 - 2 cups thinly sliced cooking apples

- Topping:**
- 1/2 cup melted butter or substitute
 - 1/2 cup brown sugar (packed)
 - 1 teaspoon cinnamon
 - 1 teaspoon nutmeg

To make batter part, rinse raisins and chop. Sift together, flour, salt, baking powder and sugar. Work in shortening. Add milk and eggs, beaten together, and mix well. Stir in raisins and apples. Pour into a

LYNN SAYS: Delightful Salads Please the Palate

Mix pistachio nuts with cream cheese and form into balls. Serve these on apricot halves and crisp salad greens.
 Small whole leaves of spinach tossed with a garlic-flavored French dressing make a tangy green salad for heavy dinners.
 Pineapple spears spread with cream cheese and garnished with whole fresh strawberries are a spring favorite.

LYNN CHAMBERS' MENU

- Roast Leg of Veal
- Baked Corn Pudding
- Perfection Salad
- Muffins Beverage
- *Raisin Apple Pudding
- *Recipe Given

well-greased baking pan (about 10 1/2 x 7 x 2 inches). To make topping, blend all ingredients together and spread mixture evenly on batter. Bake in a moderately hot (375°f.) oven 35 to 40 minutes. Serve warm with plain or whipped cream.

PLAN TO SERVE your family prunes frequently as they are economical, delicious and nutritious. A good source of iron which builds red blood, as well as an excellent supply for thiamin, vitamin A and riboflavin which help safeguard health, prunes should find a welcome place in menus.



Prune Bread Pudding (Serves 6)

- 4 slices bread, buttered if desired
- 1 cup sliced, stewed prunes
- 2 eggs
- 1/2 cup sugar
- 1 1/2 cup (1 can) evaporated milk
- 1 cup boiling water
- 1/4 teaspoon salt

Dash of nutmeg or allspice
 Lay bread in a shallow baking dish. Cover with prunes. Beat eggs until foamy. Add 1/4 cup of the sugar, milk, water and spice. Pour custard over prunes. It should be rather foamy to brown nicely. Bake in a slow (325°f.) oven until set, about 1 hour. Remove from oven. Sprinkle with remaining 1/4 cup sugar and set in a hot oven or under broiler just long enough to brown. Serve warm or cold.

Peach Pie Crust (Serves 6 - 8)

- Crumb Shell:**
- 1 cup finely-rolled corn flake crumbs
 - 2 tablespoons granulated sugar
 - 1/4 cup melted butter or substitute.

- Filling:**
- 1 tablespoon plain gelatin
 - 1/4 cup cold water
 - 1 1/4 cups sliced canned cling peaches.
 - 1/2 cup syrup from peaches
 - 1/2 cup granulated sugar
 - 2 eggs
 - 1/4 cup lemon juice
 - 1 teaspoon grated lemon rind
 - 1 cup cottage cheese
 - 1/4 teaspoon salt

Crumb Shell: Blend corn flake crumbs and sugar. Add melted butter and mix well. Pack firmly into bottom and sides of 8-inch pie pan. Chill thoroughly.
Filling: Soften gelatin in cold water. Heat peaches, syrup and 1/4 cup sugar. Beat egg yolks slightly and add gradually to heated mixture without stirring. Continue to cook and stir until slightly thickened. Dissolve softened gelatin in hot peach mixture. Blend in lemon juice and rind. Cool. Force cottage cheese through sieve and add to peach-gelatin mixture. Beat egg whites until foamy, add salt and beat stiff. Gradually add remaining 1/4 cup sugar, beating after each addition. Fold into peach-gelatin mixture. Pour into crumb shell and chill 3 to 4 hours before serving.

Chicken salad looks elegant when garnished with apricots rolled in toasted coconut, topped with whipped cream and a cherry.

Raw cauliflowerets tossed with shredded raw carrots, blanched almonds and lettuce hearts in mayonnaise are crisp and delicious.

Garnish individual salmon salads with notched cucumber slices, marinated green beans, tomato wedges.
 Luncheon meat rolled with a filling of finely shredded carrot mixed with mayonnaise may be used with any vegetable salad.

SEWING CIRCLE PATTERNS

Junior Frock Has Quaint Air Smartly Styled Shirtwaister



Quaint Style
 A QUAINLY old fashioned junior style that's as smart as paint. Puffed sleeves are short or elbow length and finished with gay bows, collar is edged in tiny ruffling or lace.

Pattern No. 8404 comes in sizes 11, 12, 13, 14, 16 and 18. Size 12, 4 1/2 yards of 36 or 39-inch.

Well-Mannered Standby

STANDBY season after season is the well-mannered shirtwaister dress. Comfortable and attractive, this version has extended shoulders, neat belted waistline and a full skirt. Try a colorful striped fabric.

Pattern No. 8313 is for sizes 14, 16, 18, 20; 40, 42, 44 and 46. Size 16, 4 1/2 yards of 39-inch.

Send an extra twenty-five cents for your copy of the Spring and Summer FASHION—it's filled with sewing information. Free pattern printer inside the book.

SEWING CIRCLE PATTERN DEPT.
 539 South Wells St., Chicago 7, Ill.
 Enclose 25 cents in coins for each pattern desired.
 Pattern No. _____ Size _____
 Name _____
 Address _____

FIRST AID to the AILING HOUSE

by Roger C. Whitman

QUESTION: "When we moved into our apartment, we purchased from the previous tenant the inlaid linoleum on the kitchen floor. The quality is excellent, but the color is a dirty gray-green in a marbled pattern. Is there any product which will stain or dye the linoleum (not paint) so that we can get a deep blue tone and still retain the marbled effect?"

ANSWER: I do not know of any stain or dye for that purpose. But you may be able to get the effect that you want by stippling in two colors, or else by applying a "spatter-dash" finish. For the stippling, first cut a large sponge in half. Apply an oil floor paint of the background color that you wish on the floor. When this has dried, paint a section of clean board with a second color that you will use for stippling, press the flat, cut side of the sponge on this fresh paint, and then press this on the linoleum. The pattern of the cut sponge thus will be transferred to the floor.

For a spatter-dash effect, use a stick and a brush with a rather long bristle. Dip the brush into the paint and wipe off the excess. Strike the brush ferrule against the stick so that the paint will come off in drops on the floor. (The floor should already be painted with the background color.) Try these methods first on pieces of boards to get the knack. See that the linoleum is absolutely clean and dry before you start to paint, no grease or wax.

Reducing Lamb Losses
 Fortifying sheep rations with cobalt and iodized salt is a promising means of cutting down lamb losses on some farms.

IF PETER PAIN PUMMELS YOU WITH BACKACHE



● Rub in gently-warming, soothing Ben-Gay... It acts fast! Ben-Gay contains up to 2 1/2 times more methyl salicylate and menthol—pain-relieving agents known to every doctor—than five other widely offered rub-ins. Get genuine Ben-Gay, the original Baume Analgesique, for speedy relief!
 Also for Pain due to RHEUMATISM, MUSCLE ACHE, and COLDS.
 Ask for Mild Ben-Gay for Children.

QUICK... RUB IN Ben-Gay

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THE 30-DAY TEST CONVINCED ME... CAMELS ARE SO MILD AND THEY HAVE SUCH WONDERFUL FLAVOR

HOW MILD CAN A CIGARETTE BE? Make the Camel 30-Day Test and see!

AND THE LONGER YOU SMOKE CAMELS THE MORE YOU'LL APPRECIATE THAT RICH, FULL FLAVOR... IT'S GREAT!

● In a recent test of hundreds of people who smoked only Camels for 30 days, noted throat specialists, making weekly examinations, reported

NOT ONE SINGLE CASE OF THROAT IRRITATION due to smoking CAMELS