

ASK ME ANOTHER?

A General Quiz

1. What is a centograph?
2. Who was Governor Dewey's running mate (candidate for vice-president on the Republican ticket) in 1944?
3. In what section of the United States is industry advancing most rapidly?
4. What is the approximate total of Protestant Sunday-school membership in the United States?

The Answers

1. A tomb or monument erected in memory of a person—or persons—buried elsewhere.
2. Governor Bricker of Ohio.
3. Houston, Texas — with over \$80,000,000 invested there during 1946-47.
4. 25,000,000.

CHEST COLDS!

relieve coughs—aching muscles
RUB ON **MUSTEROLE**

MUSCLE STRAIN?

SORETONE Liniment's Heating Pad Action Gives Quick Relief!

When fatigue, exposure put misery in muscles, tendons and back, relieve such symptoms quickly with the liniment specially made for this purpose. Soretone Liniment contains effective rubefacient ingredients that act like glowing warmth from a heating pad. Helps attract fresh surface blood supply.

Soretone is in a class by itself. Fast, gentle, satisfying relief assured or price refunded. 50c. Economy size \$1.00.

Try Soretone for Athlete's Foot. Kills all 5 types of common fungi—on contact!

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, high-strung, 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!

LYDIA E. PINKHAM'S VEGETABLE COMPOUND

Doesn't it seem more sensible?

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

FUSSY STOMACH?
RELIEF FOR ACID INDIGESTION, GAS AND HEARTBURN FOR THE TUMMY!

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.

CREOMULSION for Coughs, Chest Colds, Bronchitis

WNU-13 10-45

Watch Your Kidneys!

Help Them Cleanse the Blood of Harmful Body Waste
Your kidneys are constantly filtering waste matter from the blood stream. But kidneys sometimes lag in their work—do not act as Nature intended—fail to remove impurities that, if retained, may poison the system and upset the whole body machinery.

Symptoms may be nagging backache, persistent headache, attacks of dizziness, getting up at night, swelling, puffiness under the eyes—a feeling of nervous anxiety and loss of pep and strength.

Other signs of kidney or bladder disorder are sometimes burning, scanty or too frequent urination.

There should be no doubt that prompt treatment is wiser than neglect. Use Doan's Pills. Doan's have been winning new friends for more than forty years. They have a nation-wide reputation. Are recommended by grateful people the country over. Ask your neighbor!

DOAN'S PILLS

HOUSEHOLD MEMOS... by Lynn Chambers



Serve Home-Made Rolls Often!
(See Recipes Below)

Bake at Home

HOMEMAKERS who want to keep up their morale will find satisfaction in the praise of the family. Such remarks as "Oh, boy, mom is making those rolls for dinner tonight," or "The house smells wonderful with that bread baking," bring a lift and a lilt to the heart of many of us besieged with the routine of endless cleaning, dusting, laundry and preparing meals.

No longer need there be an excuse for not making yeast-raised breads and rolls at home, for methods have become exceedingly simplified recently. You don't even have to knead these delightful concoctions any more, and in many cases, one rising is sufficient.

No-knead rolls and bread are light and delicious. They do not have quite as fine a texture as breads which have been kneaded, but this is a small matter, especially when you can have fragrant yeast rolls so quickly.

The recipes for quick rolls of this type are quite different from others you've used. Less flour is used and the dough is soft. The directions given in this column have been carefully tested, so be sure to follow them closely, and you'll have amazing success.

FOR THIS SEASON of the year one recipe which you'll want to use often, is that for hot cross buns.

Hot Cross Buns (Makes 18)

- 1 cup scalded milk
- 1/4 cup shortening
- 1 tablespoon sugar
- 2 teaspoons salt
- 1 package yeast, compressed or dry granular
- 1 egg
- 3 cups sifted, all-purpose flour
- 1/2 cup raisins
- 1/2 teaspoon cinnamon

Combine milk, shortening, sugar and salt. When lukewarm, add yeast and mix thoroughly. Blend in egg, then add gradually the flour with raisins and cinnamon and mix until well-blended and soft. Place in a greased bowl and cover. Place dough in refrigerator until needed,

or allow to rest for 10 minutes before shaping. Form dough into buns and place on greased baking sheet. Let rise in a warm place (80° to 85°) until light, about 45 minutes. In the meantime, combine one well-beaten egg white with two tablespoons of cold water and brush the tops of the buns with the mixture just before baking. Slash a deep cross on top of each bun with a sharp knife, after they have risen. Bake in a hot (425°) oven for 20 minutes.

Combine four teaspoons of milk with one cup sifted confectioners' sugar and one-fourth teaspoon vanilla. Drip this mixture over the buns filling the crosses, while the rolls are still hot.

Omit the raisins and cinnamon from the above recipe and use it for caramel rolls, as follows:

LYNN SAYS: Serve Hot Sandwiches For a Savory Lunch

Scrambled eggs placed between two slices of buttered toast which have been spread with anchovy paste make a delectable sandwich. Spread deviled ham on white bread, top with another slice of bread and dip in an egg-milk mixture. Fry as for French toast. Hot sliced tongue makes an excellent sandwich when teamed with fried apples on a toasted English muffin.

LYNN CHAMBERS' MENU

- Broiled Whitefish
- Lemon Butter Parsleyed Potatoes
- Buttered Asparagus
- Apple Celery Salad
- Beverage
- *Potato Rolls
- Lemon Sherbet
- Cookies
- *Recipe Given

Caramel Rolls

Spread the dough with one and one-half tablespoons butter, melted, one-fourth cup brown sugar and one teaspoon cinnamon. Roll and cut into one-inch pieces. Combine one-half cup brown sugar, three tablespoons honey-flavored corn syrup and one tablespoon butter. Spread about one tablespoon of this mixture in greased muffin tins and place in cut pieces of dough. Let rise until light, then bake in a moderately hot (375°) oven for 15 to 20 minutes or until golden brown.

There's an old-fashioned hot bread which grandmother used to make, potato rolls, a recipe which has now been brought up-to-date with streamlined technique to speed the process.

*Potato Rolls (Makes 2 dozen)

- 1 cup scalded milk
- 3 tablespoons shortening
- 1 tablespoon sugar
- 2 teaspoons salt
- 1 package yeast, compressed or dry granular
- 2 eggs
- 3/4 cup hot, mashed potatoes (unseasoned)
- 4 cups sifted all-purpose flour

Combine the milk, shortening, sugar and salt. Add yeast and mix well. Blend in beaten eggs and mashed potatoes. Add gradually the flour and mix until well-blended and dough is soft. Store dough in refrigerator or cold place for at least two hours or until needed. The top of the dough should be greased.

When ready to use, roll chilled, dough to one-half inch thickness on a floured board. Cut with a two and one-half inch cutter. Place on a greased baking sheet. (Or, shape rolls into any shape desired, like parkerhouse, cloverleaf, twists, braids, bowknots, etc.) Let rise in a warm place until doubled in bulk, about one and one-half hours. Bake in a moderately hot (400°) oven for 15-20 minutes.

Orange Bread (Makes 1 loaf)

- 1 cake yeast, compressed or dry granular
- 3/4 cup lukewarm water
- 1 beaten egg
- 2 tablespoons melted shortening
- 1 teaspoon salt
- 2 tablespoons sugar
- Grated rind of 2 oranges
- 3/4 cup orange juice
- 4 cups flour

Dissolve the yeast in water. Add the beaten egg, shortening, sugar, orange rind and juice. Stir in flour, mixing until smooth. Add more flour, if necessary, to make dough easy to handle. Let rise in bowl until doubled in bulk. Place in a greased loaf pan and let rise again until doubled in bulk. Bake in a hot (400°) oven for 10 minutes, then reduce heat to moderate (350°) and bake for 45 minutes longer.

Bulk sausage meat, fried in patties, and placed between hot pancakes, made the same size as the sausage patty, are hearty as well as good.

Place baked or boiled ham on a slice of bread and spread thinly with mustard. Top with a slice of American cheese and place in the oven until cheese melts slightly.

Sprinkle thick slices of tomato with salt, pepper and bits of bacon. Serve on slices of buttered toast which has been spread with ham salad or deviled ham.

SEWING CIRCLE PATTERNS

Yoked Date Frock Is Youthful Lovely Nightie for Trousseau



Exciting Yoked Frock
EXCITING, smart, wearable—a handsome yoked frock that combines two fabrics effectively. Narrow ruffling trims the sleeve

Household Hints

Food chopper won't slip off the table when grinding meat if you place small pieces of sandpaper between the clamps and the table.

If your blouses persist in "riding up," sew top half of snaps under skirt band and lower part of snap to blouse—reinforce the blouse where snaps are sewn. Blouse will stay down, skirt will stay up!

When storing boxes on top shelves, attach tags to long cords so you can read what is in them, without climbing up a chair or ladder—saves time and energy in locating just the box you want.

When airing clothes outdoors on hangers, fold fruit jar rings over line and slip hangers through loop ends to help prevent clothing from swinging down the line.

Paint your hoe handle with 1, 1 1/2, 2, and 3-foot markings for a handy measuring guide when you plant your garden.

Treat linoleum around the sink with an application of automobile wax to prevent spotting and water-soaking.

Cafeteria Service

Down on the Farm

Using his "calf bar," Art Schmidt of Luverne, S. L., can feed 100 calves in 40 minutes. The device consists of a nipple, attached to a rubber tube which is dropped into a two quart glass jar. The "bar" feeds eight calves at a time; when the jars are empty, the calves which emptied them are put in a separate pen and eight more "customers" are turned in. When calves are slow in "catching on" they receive preliminary training with a nipple pail—a bucket with a large rubber nipple protruding from its side, from which they quickly learn to suck.

Constipated For 30 Years—But No More

"I suffered constipation over 30 years but got no help till I began to eat KELLOGG'S ALL-BRAN at every breakfast. What a difference! I'm a 'regular' now."—A. C. Buethe, St. Cloud, Minn.

If your diet lacks bulk for normal elimination, this delicious cereal will supply it. Eat an ounce every day in milk—and drink plenty of water. If not satisfied after 10 days, send empty carton to Kellogg Co., Battle Creek, Mich., and get **DOUBLE YOUR MONEY BACK.**

To Relieve Your Cough, Mix This Recipe, at Home

You'll be surprised how quickly and easily you can relieve coughs due to colds, when you try this splendid recipe. It gives you about four times as much cough medicine for your money, and you'll find it truly wonderful.

Make a syrup by stirring 2 cups of granulated sugar and one cup of water a few moments, until dissolved. No cooking needed—it's no trouble at all. (Or you can use corn syrup or liquid honey, instead of sugar syrup.) Then put 2 1/2 ounces of Pinex (obtained from any druggist) into a pint bottle, and fill up with your syrup. This makes a full pint of medicine that will please you by its quick action. It never spoils, and tastes fine. This simple mixture takes right hold of a cough. For real results, you've never seen anything better. It loosens the phlegm, soothes the soreness. Pinex is a special compound of proven ingredients, in concentrated form, well-known for its quick action in coughs and bronchial irritations. Money refunded if it doesn't please you in every way.

Pinex Is Fast Relief!
Smoke for relief—try them FREE
ASTHMA—For over 50 years asthma sufferers have found quick, temporary relief by using PINEX INHALERS. Pleasant, inexpensive. At drug stores. Send for free samples. Consolidated Chemical Co., 807 Cherry, Grand Rapids 6, Mich.

NUTHIN' ME! EATIN' ME!
I'm DELOUSED WITH BLACK LEAF 40
(Applied to roach, with handy Copy-Bush) — kills 99% of chickens
LOOK FOR THE **Leaf** ON THE PACKAGE

IF PETER PAIN HAS YOU ALL TIED UP WITH CHEST COLD



● Rub in Ben-Gay, quick! Gently warming Ben-Gay brings speedy, welcome relief from chest-cold discomfort. You see, Ben-Gay contains up to 2 1/2 times more methyl salicylate and menthol—two pain-relieving agents known to all doctors—than five other widely offered rub-ins. Insist on genuine Ben-Gay, the original Baume Analgésique.

Also for Pain due to RHEUMATISM, MUSCLE ACHE, and STRAINS.
Ask for Mild Ben-Gay for Children.

QUICK... RUB IN Ben-Gay

MONEY-BACK GUARANTEE



SMOKE Camels and test them in your "T-Zone" (T for taste, T for throat). If, at any time, you are not convinced that Camels are the mildest cigarette you've ever smoked, return the package with the unused Camels and we will refund its full purchase price, plus postage.

(Signed) R. J. Reynolds Tobacco Co., Winston-Salem, N. C.



CAMELS for MILDNESS!