

Beautiful Sportswoman



The attractive Gladys Mike Rodgers, wife of Garbage Rodgers, famous stage comedian. She is a skillful motorist and drives her sport limousine with ease. She has retired from the stage, but may be seen soon in talkies for Paramount Studio on Long Island.

Selected Recipes For the Up-to-date Home-maker

DEEP SEA RECIPES

Try these delicacies while the letter "R" is in the month and shell fish are in their prime:

Jellied Seafood

- 1 package lemon flavored gelatine
- 1 cup boiling water
- 1/2 cup chili sauce
- 1 tablespoon vinegar
- 2 drops tabasco sauce
- 1 teaspoon Worcestershire sauce
- 2 teaspoons horseradish
- Cold water
- 2 cups diced lobster or shrimp or shredded crab meat

Dissolve gelatine in boiling water. Combine chili sauce, vinegar, tabasco sauce, Worcestershire sauce, and horseradish, and add enough cold water to make 1 cup. Add to gelatine. Chill. When slightly thickened, fold in fish. Turn into mold. Chill until firm. Unmold. Serve in squares or slices. Garnish with stuffed olives and sprigs of watercress or parsley. Serves 8.

Molded Crab Meat

- 1 package lemon flavored gelatine
- 1 1/2 cups boiling water
- 3 tablespoons vinegar
- 1/2 teaspoon salt
- 2 cups crab meat or other cooked fish, flaked
- 1/2 cup celery, chopped
- 2 tablespoons pimento, chopped
- 1 teaspoon onion juice
- 1/2 cup mayonnaise

Dissolve gelatine in boiling water. Add vinegar and salt. Chill. When slightly thickened, fold in remaining ingredients. Turn into molds. Chill until firm. Unmold on crisp lettuce. Garnish with additional mayonnaise. Serves 8.

NOVEL PICKLE DISHES

Comparatively few housewives take full advantage of pickles as one of the ingredients for an unusual dish.

Try the following, for instance:

Peanut Butter and Pickle

- 1/2 cup peanut butter
- 1/2 cup chopped pickle
- 1/2 cup hot water

Cream peanut butter and water together and add chopped pickle. You will have a delicious filling for company sandwiches.

Pickle and Caper Stuffing

- 1 cup cracker-crumbs or fine bread-crumbs
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 teaspoon chopped onion
- 1 teaspoon minced parsley
- 1 teaspoon capers
- 1 teaspoon chopped pickles
- 1/2 cup butter or butter substitute

Mix thoroughly the cracker-crumbs, salt, pepper, chopped onion, parsley, capers and pickles, and melted butter or butter substitute. This makes a dry crumbly stuffing. To make a slightly moist dressing, use only two tablespoons butter or butter substitute and add two-thirds cup milk or water. A tablespoon of lemon-juice may be substituted for the capers, if preferred.

This is used for stuffing fish, usually.

Banana Whip

- 1 package raspberry junket
- 1 banana
- 1 tablespoon sugar
- 1 pint milk
- 1 teaspoon lemon juice
- 1 egg white

Prepare the raspberry junket according to directions on package, and set away to chill. Beat egg-white un-

til stiff, add sugar gradually until thoroughly blended. Add banana pulp (prepared by rubbing banana and lemon juice through sieve). Before serving heap the glasses with banana whip.

MAGIC SOUPS

Turn your soups into magic soups by using a touch of sugar—not enough to sweeten, but merely a bit to accentuate the flavor of the other soup ingredients. Try the following and see how "different" they taste.

Carrot Soup

Wash, scrape and slice thin, twelve medium-size carrots. Place in saucepan with two tablespoons butter. Season with salt and one teaspoon sugar. Cook slowly, turning constantly until the carrots begin to color. Add two cups good broth and let carrots boil slowly to a glaze. Remove carrots and press through a strainer. Return to the broth in the saucepan; simmer until very hot, and serve.

Squash Soup

Mix together one cup cold boiled squash that has been pressed through a colander, two tablespoons minced celery, one teaspoon each salt and sugar, one tablespoon onion juice, and a pinch of mace. Melt two tablespoons butter. Add one of flour. Blend with this one quart of milk, adding the first cup very slowly to insure smoothness. Beat until light, the squash and other ingredients that have been mixed with it. Heat rapidly in a sauce pan, stirring constantly. When very hot, add slowly the thickened milk, heat thoroughly and serve.

MODERN SUGGESTIONS FOR MODERN HOUSEWIVES

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a few slices of onion to the water, while others prefer a tiny clove of garlic.

They may be served either hot or cold with drawn butter, Hollandaise sauce, mayonnaise, French dressing or whatever kind of dressing appeals to the palate.

Place each artichoke on a plate with an individual serving of dressing. In eating, the artichoke should be held lightly with the fingers of the left hand while removing the leaves one at a time with the thumb and finger of the right hand. The base of each leaf is dipped into the dressing and pulled gently through the teeth. In doing so, the tender tasty substance is removed.

As you finish with each leaf, place it on a second plate provided for that purpose. After the larger leaves are removed a small cone of immature, light-colored leaves is revealed. Although there is a minute portion of edible substance on these tiny leaves, it is the custom to remove with a spoon and discard the cone, and the fuzzy center on which it rests. This is the choke. There is now revealed the heart of the artichoke, the most tender tidbit in the whole vegetable. The heart is eaten with a fork.

This novelty is thus one that may be prepared easily and eaten without awe. Most people use it in simple forms, but it lends itself to many very attractive dishes. It may be served hot with drawn butter as a vegetable. The hearts can be used in combination with meat, eggs, and vegetables in a salad dish. Or artichokes can be baked, fried, sauteed or

pureed in soups.

Here are two simple ways in which you may try this latest popular favorite among our American vegetables.

Broiled Artichokes

Half cook the artichokes. Hollow out the choke by working from the top. Drain and marinate in slightly salted oil. Replace the choke with a mixture composed of a spoonful of oil and finely chopped scallions and parsley, season with salt and pepper. Finish cooking in the broiler. When they are browned, sprinkle lightly with oil.

Artichokes Sautes

Cut six artichokes into quarters and remove the choke. Trim the leaves and parboil for five minutes in salted, acidulated water. Drain well. Arrange in a baking dish. Season with salt, pepper and 4 tablespoons butter. Cover the pan and bake for 30 minutes. Serve with any desired sauce.

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Found: The Real Scientific Basis of Hand-writing Analysis

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bly be financially a success. It is not a matter of outside inheritance however, but a desire for possession that

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will bring this about.

These are some of the things that handwriting does not tell, but on the other hand we have the certainty that the handwriting does give a full length, detailed picture of you as you are today. It will show your weakness—the things that stand between you and success. It will show you if you are in the wrong kind of work. It will show you what changes to make in your own disposition, and then the next move is one for the writer of the specimen that is being analyzed, to make.

Two or three years ago a young man came to see me and told me that he was utterly and completely unhappy in the work he was doing. He had passed a severe examination, and had received a license in his particular profession in one of the great Western States but still he was not contented. He wanted to do something different, something entirely apart from what he was doing; when I took up his handwriting I told him exactly why he was dissatisfied, and in addition was able to tell him what he could do to gain that self-satisfaction that would make him happy and contented, and a real success in the world.

Today that young man instead of trying to make pills and medicine as a pharmacist, is studying advertising and is happy and contented in his work. He is enthusiastic about it. He sees something ahead and knows that he is gaining ground.

Here in just one instance, handwriting took a man who was "a square peg in a round hole," and put

him over into a field where he had an opportunity to win a name and a place worth while for himself.

If you developed a pain in your lung and that pain continued, your doctor would send you to an x-ray specialist who would put you under that powerful all-seeing eye and would get a picture of the trouble that lay on the inside. If your lung was congested or was inflamed or in any other serious condition, it would show on the picture or the negative that the x-ray had taken.

It is exactly the same way when you put your handwriting under the lenses and have it analyzed. The man or woman making that analysis gets a complete picture of the YOU that is YOU without any regard for what your friends may say about you, or what you may think about yourself. It is a clear-cut definite picture of you and all the possibilities that you have for making a name and a place for yourself in the affairs of the world.

This is the service that handwriting analysis as it has come down to us through a period of more than four hundred years, offers to every man, woman and child today. It is not fortune telling; it is not something indefinite or uncertain, but a science as accurate as the science of figures, where you put two and two together and get four or where you divide an apple into five pieces and then put those pieces together and reshape the apple.

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