

Planes Drop Rescue Ships Equipped for 36 People

When survivors of torpedoed ships and ditched planes cannot be rescued in other ways, a United States AAF plane now drops to them, by parachute, a boat called the Flying Dutchman, says Collier's. Weighing 3,000 pounds and holding about 36 people, this boat carries food, clothing, radio, water still, fishing tackle and blood plasma; also sails, two engines and a large supply of gasoline.

When the Flying Dutchman hits the water, a mechanism sets off smokepots to mark its location and fires rockets which carry long buoy lines to assist survivors in reaching the boat.

MONEY CAN'T BUY

Aspirin faster-acting, more dependable than genuine pure St. Joseph Aspirin, world's largest seller at 10¢. Why pay more? Big 100 tablet size for only 35¢.

RELIEVE COLDS' MISERIES...

At bedtime rub throat, chest and back with Vicks VapoRub to ease coughing, loosen up the phlegm, help relieve congestion in upper bronchial tubes, invite restful sleep. Relief comes as VapoRub PENETRATES to upper bronchial tubes with its special medicinal vapors, STIMULATES chest and back surfaces like a warming poultice.

Often by morning most of the misery of the cold is gone! Remember—ONLY VAPORUB Gives You this special double action. It's time-tested, flame-proved... the best-known home remedy for relieving miseries of children's colds.

VICKS VAPORUB

ALL IN?—FAGGED OUT?

Do you feel "all in" and ready to sleep after a day's work? Would you like to get rid of that tired feeling and join in the fun—have abundant pep and vitality? Maybe your system lacks certain elements such as Iron, Iodine, Calcium and Vitamin B-1, the so-called "pep" vitamins. VITA-BERLES, the high-potency treatment combining all these elements and providing 1500 USP units of Vitamin B-1 daily, may be just what you need for a happier, healthier, romantic life, especially if you're over 40—Try VITA-BERLES today. Just \$1.00 a box at your druggist or order direct from VITA-BERLES SALES CO., 222 Madison St., Cleveland, Ohio.

RHEUMATISM

ARTHROITIS - NEURITIS
Get Mendhall's Number 40 from your druggist or by mail postpaid for \$1.25. Money back if first bottle fails to satisfy.
A. C. MENDHALL MEDICINE CO., Bensenville, Indiana

**75 LBS
OF NITROGEN
12¢**

It's a fact! The amount of nitrogen added to the soil by legume cover crops can be boosted as much as 75 lbs. per acre by inoculating the seed with NITRAGIN that costs about 12¢ an acre. Tests show well-inoculated legumes can add up to 125 lbs. of nitrogen per acre, but uninoculated legumes frequently rob the soil of this valuable plant food.

CHOCOLATE VETCH, CLOVERS, LUPINES, WINTER PEAS WITH NITRAGIN
Farmers say NITRAGIN is good, cheap crop insurance. It makes bigger, surer yields. Its selected, tested strains of legume bacteria are produced in the most modern laboratory of its kind. Get NITRAGIN where you buy seed. Look for the yellow can.

Write for free booklet how to grow better vetch, peas, clovers, etc.

Help Tots Grow Up Husky!

The good-tasting tonic many doctors recommend
Scott's Emulsion helps children promote proper growth, strong bones, sound teeth! Contains natural A & D vitamins—elements all children need. So Mother—give Scott's daily the year 'round. Buy at all druggists!

TRY SCOTT'S EMULSION
Great Year-Round Tonic



Dress Up Vegetables, Serve Warm Dessert For Cool Weather



Vitamin-rich carrots are hidden in this lovely pudding along with nutritious cereal. It's inexpensive, point-wise and penny-wise when you're cooking on a limited food budget.

Hot Delicacies

As the weather becomes cool and blustery, we must shelve many of our warmer weather food favorites, but there are a host of other good cold weather recipes to take their place.

Nothing is quite so important to a person's well being as a good, substantial hot food served piping hot, and during the cooler months, everything at a meal may be served hot—soup, entree, vegetables and dessert.

First of all, let's look into the matter of substantial vegetable dishes you can make with home-canned produce. You probably have green beans, corn and tomatoes on hand. Here are ways to dress them up:

- Scalloped Green Beans.** (Serves 5)
2 tablespoons butter
3 tablespoons flour
1 cup milk
½ cup liquid drained from beans
½ cup finely cut cheese
1 teaspoon salt
¼ teaspoon pepper
1 tablespoon prepared mustard
2 cups drained, canned green beans
¼ cup buttered crumbs

Melt butter, add flour and blend well. Add milk slowly and cook, stirring constantly until thickened. Add liquid from beans, mustard and cheese. Stir until cheese is melted. Add salt and pepper. Place alternate layers of beans and sauce in a buttered casserole, and top with crumbs. Bake in a pre-heated moderate (350-degree) oven for 30 minutes.

- Fried Corn.** (Serves 5-6)
2 cups corn
1 tablespoon chopped onion
3 tablespoons chopped green pepper
2 tablespoons drippings
¾ teaspoon salt
¾ teaspoon pepper
¾ tablespoons water

Simmer onions and green pepper in melted drippings for 3 minutes. Add corn, water and seasonings. Mix well, cover and cook slowly about 10 minutes.

- Savory Tomatoes.**
½ cup diced bacon or salt pork
1 cup sliced onions
4 cups canned tomatoes
1 teaspoon salt
¼ teaspoon pepper
4 tablespoons flour

Fry bacon or salt pork until nearly crisp. Add onions and cook until lightly browned.

Add tomatoes, salt and pepper and simmer for about 10 minutes. Mix the flour with a small amount of cold water and stir into the tomatoes. Cook until thickened. This may be served as a sauce over meat, fish, cooked rice or spaghetti.

LYNN SAYS

Food Flashes: If a recipe calls for canned fruit, use stewed dried fruit if you don't have the home-canned product.

If you need whipped cream to dress up your favorite dessert, take top of the bottle milk, chill it well, combine with one of the whipped cream mixes and set in a bowl of cracked ice. Beat well. Dip scissors in flour before cutting raisins or other dried fruit. Make bread pudding of leftover cake, cookies, and bread. Serve with meringue, lightly browned to dress up the pudding, or orange marmalade, jam or jelly.

Use simple icings for cake or dust lightly with powdered sugar put through a lacy paper doily. This saves sugar!

Lynn Chambers' Point-Saving Menu

- Meat Balls in Mushroom Sauce
- Snowflake Potatoes
- *Scalloped Green Beans
- Jellied Cabbage Salad
- Pecan Rolls
- Butter
- *Apple Crisp Pudding
- *Recipes Given

Another hearty vegetable dish is this one made with potatoes and onions:

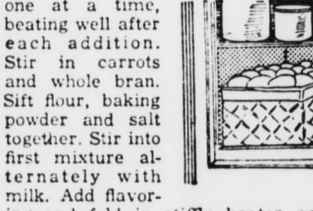
- Scalloped Potatoes and Onions.** (Serves 6)
6 medium-sized potatoes
4 tablespoons butter
3 tablespoons flour
1 teaspoon salt
8-12 pearl onions
2 cups milk

Pare and slice potatoes thin, with fancy cutter or paring knife. Butter casserole well. Place layer of potatoes at bottom of casserole, sprinkle with 1 tablespoon flour, ¼ teaspoon salt and dot with some butter. Cover with a layer of onions and repeat until all potatoes, onion and seasonings are used. Pour scalded milk over top and dot with remaining butter. Bake in a moderate (350-degree) oven until potatoes and onions are tender.

Hot desserts made with whole grain cereals add substantial vitamins and minerals to the diet:

- Carrot Pudding.** (Serves 9)
½ cup shortening
1 cup sugar
2 eggs
1½ cups grated carrot
½ cup whole bran
1½ cups flour
1 tablespoon baking powder
¼ teaspoon salt
½ cup milk
1 teaspoon lemon extract

Blend together sugar and shortening until light and fluffy. Add unbeaten egg yolks, one at a time, beating well after each addition. Stir in carrots and whole bran. Sift flour, baking powder and salt together. Stir into first mixture alternately with milk. Add flavoring and fold in stiffly beaten egg whites. Turn into greased baking dish and bake in a moderate oven (350 degrees) 55-60 minutes. Serve warm with desired sauce and top with maraschino cherries.



Apple Crisp Pudding. (Serves 6)
4 cups sliced apples
¼ cup sugar
½ teaspoon cloves
½ teaspoon nutmeg
½ cup honey
½ cup shortening
½ cup sugar
2 eggs
1 teaspoon vanilla extract
1½ cups toasted bread cubes
1½ cups corn flakes

Mix apples with combined sugar, spices and honey. Turn into shallow baking pan. Blend shortening and sugar thoroughly; add eggs and flavoring and beat well. Mix with bread cubes and corn flakes and spread over apples. Bake in a moderate oven (375 degrees) 40-45 minutes or until apples are tender and top is browned and crisp.

- Peach Rice Pudding.** (Serves 4)
5 or 6 canned cling peach halves
2 cups cooked rice
¾ cup brown sugar
¼ teaspoon cinnamon or nutmeg
1 teaspoon butter

Cut canned cling peach halves into cubelets with scissors to make 1½ cups chopped peaches. Alternate layers of chopped peaches and rice in an oiled casserole, starting with rice. Stir spice into brown sugar, and sprinkle some of mixture over each layer of rice. Make top layer rice and dot with bits of butter; cover casserole. Bake in moderate oven (350 degrees) for 25 minutes. Serve warm with cream, if desired, but no sauce or cream is actually necessary.

Do you have recipes or entertaining suggestions which you'd like to pass on to other readers? Send them to Miss Lynn Chambers, Western Newspaper Union, 210 South Desplaines Street, Chicago 6, Illinois.

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Hedda Hopper: Looking at HOLLYWOOD

THIS is the year of child stars, with talented kids in greater demand than they have ever been, with the possible exception of Shirley Temple.

Central Casting boasts 1,500 small thespians whose mothers hang around the telephone night and day, waiting to snatch off their prodigies' curl papers and rush them to the casting directors. Every ambitious mother in the business thinks she has a Peggy Ann Garner, a Roddy McDowall, a Margaret O'Brien, an Elizabeth Taylor, a Jackie Jenkins, or a Ted Donaldson in her home.

Movie moguls are capitalizing on stories with child characters. Jim Ryan of 20th Century-Fox told me: "The problem isn't to find kids with talent and looks; our difficulty is to select the ideal one child for the part out of the mob of applicants."

Small stars usually disappear when they reach the awkward age. Occasionally they come back in their teens as ingenues, as did Shirley Temple, Anita Louise, and Jane Withers. But the first awkward-age star of magnitude to hit the screen is 20th Century's Peggy Ann Garner, now playing Francie in Betty Smith's current hit, "A Tree Grows in Brooklyn."

Acting Plum
This is the most important role ever entrusted to any young player. It fell to Peggy Ann after her distinguished performance as the child Nora in "The Keys of the Kingdom"—also the child in "Jane Eyre."

This 12-year-old, who works 71 out of the 73 days required by the picture for shooting, gets two days' rest before going into "Nob Hill," where she plays Katy, a little Irish immigrant child, an emotional and important role.

She's not a pretty child in the conventional sense; she has beautiful bone structure and a face full of character that takes on beauty when the role demands.

On Masculine Side
Another child star who promises to weather the grim years that threw Jackie Coogan, Freddie Bartholomew, Dickie Moore, and Peter Lawford out of pictures for a time is Roddy McDowall. His performances are predicated on sheer technique and vast spiritual comprehension of the adult heart. He has a unique niche in Hollywood star ratings.

In "The Keys of the Kingdom," young McDowall plays Francis Chisholm as a boy—a role as appealing as Hiu in "How Green Was My Valley," which shot him to stardom overnight. He is now in Kanab, Utah, making "Thunderhead," another Mary O'Hara story and a sequel to "My Friend Flicka." The tale has majestic outdoor settings, gives Roddy the sort of things he loves best, working with animals.

Born That Way
Another small fry who promises to have such a record is Metro-Goldwyn-Mayer's seven-year-old Margaret O'Brien. This philosophical pixie is no run-of-the-mill beauty, either. Small Margaret's face has quality and spirit rather than baby beauty. She comes of a dating family—both her mother and aunt are talented performers.

In "Sunday Dinner for a Soldier" is Connie Marshall, a mini-marvel who, like Margaret O'Brien and Peggy Ann Garner, became known as a model and magazine cover child before clicking with movie cameras. She's lined up against Bobby Driscoll and Billy Cummings, two scene stealers who won their spurs in "The Sullivans." This is Connie's first picture, but she's a child to keep your eyes on.

Still They Come
I spotted George Noakes for a winner in "Going My Way." So did 20th, I guess, because they grabbed him for the part of Andrew in "The Keys of the Kingdom." He's an English type whose soft-cheeked charm hides an athlete's physique.

There's Ted Donaldson, from "A Tree Grows in Brooklyn," and Skippy Homeier, who plays nasty Nazi kids superbly. Elizabeth Taylor, who has a steadily mounting following and will be co-starred with Rooney in "National Velvet." Oh, and there's Jackie Jenkins of "The Human Comedy," who wrapped himself about our hearts in a brief two hours. The list is as long as your arm and crammed with talent.

Looking a Way Ahead
Warners have bought 15 acres on top of Hollywood Hills for a television studio, which they figure it will take five years to build and equip. . . . At Republic, on "A Song for Miss Julie" set, are Roger Clark, who's directly descended from Capt. William Clark of famed Lewis and Clark expedition, which opened up the northwest country, and Margaret Early, who claims Confederate Gen. Jubal Early as a great-granduncle. She plays opposite Roger.

SEWING CIRCLE PATTERNS Magic Moulding of the Waistline Jumper Costume With a Future



Slenderizing!
THE magic moulding of this dress through the waistline will instantly recommend it to larger women! You'll like it, too, for the soft vestee-effect bodice which may be of lace, eyelet embroidery or any contrasting material.

Barbara Bell Pattern No. 1894 is designed for sizes 32, 34, 36, 38, 40, 42, 44 and 46. Size 34 dress, with short sleeves, requires 4½ yards 39-inch material, ½ yard contrast.

For this pattern send 25 cents in coins, your name, address, pattern number and size wanted.

HOUSEHOLD HINTS

Place brown sugar in a mason jar while it is still soft, and it will keep that way.

Once food has started to boil, turn down the flame. It does not need a large flame to keep it boiling.

Low temperature is the secret of tender eggs. Too high temperature or extended cooking time toughens the protein in the egg.

Paraffin used for covering jelly should never be heated to the smoking point. This causes it to shrink from the side of the glass.

A bag of salt water may be used in place of a hot water bottle in a pinch. Heat the salt on a skillet, then pour it back into the bag and use.

To oil the lock on your door quickly and easily, dip the key in the oil, and turn it in the lock several times. This accomplishes the oiling with the least mess, and the least effort. But, of course, taking the lock apart and oiling it completely is still the better way.

**IF PETER PAIN
TWISTS YOU UP
WITH "STIFF
NECK"...**

..RUB IN Ben-Gay QUICK

Yes, Ben-Gay gives fast, welcome relief from pain and discomfort due to stiff neck. That's because it contains up to 2½ times more methyl salicylate and menthol—famous pain-relieving agents that every doctor knows—than five other widely offered rub-ins. For soothing relief, make sure you get genuine, quick-acting Ben-Gay!

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AND COLDS | AND CHILDREN | FOR CHILDREN