

Beautify Chair With Newest in Crochet

7408



EVERYONE will want to follow suit when they see your chairs beautified with this lovely pineapple-crochet basket filled with chairs.

These millions—easy to memorize—on this simple crocheted basket in the ready-to-use design. Pattern 7408 has instructions, stitches.

Send your order to:

Knitting Circle Needlecraft Dept.
101 W. Randolph St. Chicago 80, Ill.
Machine 35 cents for Pattern

How To Relieve Bronchitis

Creomulsion relieves promptly because it goes right to the seat of the trouble to help loosen and expel mucus, loosen 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

MOROLINE HAIR TONIC
FOR PERFECT GROOMING 25¢

SNAPPY FACTS ABOUT RUBBER

During at least the first three years following the end of the war, experts believe that 70 million tires will be needed annually in the U. S. alone. The peak year, 1941, saw a production of 62 million tires in this country.

Greater use of mechanical farm implements in post-war years is expected to make agriculture one of the largest consumers of rubber.

Despite the far East war, the Foreign Economic Administration expects that 73,100 tons of natural rubber will be shipped to the U. S. from Ceylon and India during 1944.

In war or peace
BE Goodrich
BEST IN RUBBER

Easy way to UNCORK STIFFY NOSTRILS
MENTHOLATUM

Why Suffer?
FOR RHEUMATISM
MUSCULAR LUMBAGO

FOR RHEUMATISM
MUSCULAR LUMBAGO

HOUSEHOLD MEMOS
by Lynn Chambers



Make Your Next Pie With Vegetables
(See Recipes Below)

Vegetables De Luxe

Of course, the family won't eat vegetables that are cooked beyond recognition with all their delicate colors washed out. Do you blame them?

Vegetables don't have to look that way. Spinach can be a rich green with enough of its character left in to hold up a few of the leaves. Peas can be as green as when they are first picked, cabbage almost as crisp as when it was first picked and green beans fork-tender and well seasoned.

Two rules to remember in vegetable preparation are these: First, prepare your vegetable just before ready to cook. Don't let it stand in water to have the flavor and nutrients leached out. Second, cook only until tender and then serve at once.

Another complaint that we frequently hear about vegetables is that they lack flavor. That's easily remedied. Coax out the natural flavor with cooking in salted water, then taste before serving and perhaps add a bit more salt, a dusting of pepper and melted butter or bacon dripping if you like a smoky flavor in your vegetable.

Sometimes a cream sauce will add interest to the vegetable, or perhaps a cheese sauce will bring out its best points. Today's recipes will give you the cues to making these vegetables a star attraction on your menus.

Corn a La King with Bacon.
(Serves 4)

- 2 tablespoons butter
- 2 tablespoons flour
- 1 cup milk
- 1 canned pimiento, chopped
- 1 teaspoon minced onion
- 1/4 teaspoon celery salt
- 1/2 teaspoon salt
- Few grains cayenne
- 1 can whole kernel corn
- 8 strips bacon
- 4 pieces of toast

Melt butter in saucepan, add flour and blend well. Add milk and cook until mixture thickens, stirring constantly. Add pimiento, onion, celery salt, salt, cayenne and corn. Serve on toast with two strips of bacon and garnish with parsley, if desired.

Savory Beets
(Serves 4 to 6)

- 2 cups cooked, cubed beets
- 4 strips finely chopped cooked bacon
- 2 tablespoons flour
- 1/4 cup vinegar
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 tablespoon bacon fat or flour

Lynn Says:

Cleaning Tips: To remove ink stains from rugs, pour salt over the spot while still wet. Keep changing salt as it absorbs ink until ink spot disappears.

To prevent wall from cracking when putting up a nail for pictures, heat the nail by holding with pliers over a flame, then drive into the plaster immediately.

Wax window sills to prevent them from getting dirty easily.

To clean white painted surfaces, dip a cloth in dry oatmeal and rub vigorously.

To clean leather furniture, use warm water and soap.

To remove dog hairs from upholstery, rub with a piece of dampened chamois.

To clean bathroom walls, let hot water run in tub long enough to steam walls, then rub the walls with a cloth until they are clean.

Get your save-eyes recipes from Miss Lynn Chambers by writing to her in care of *Western Newspaper Union*, 116 South Dearborn Street, Chicago 6, Ill. Please send a stamped, self-addressed envelope for your reply.

Lynn Chambers' Point-Saving Menu

- *Vegetable Pie
- Cheese Sauce
- Lettuce with Thousand Island Dressing
- Bran Muffins
- Bread Pudding with Custard Sauce
- Beverage

*Recipe given.

Measure out 1/4 cup beet liquid. Mix bacon and flour in saucepan; add bacon liquid, vinegar and seasonings. Cook until mixture thickens, stirring constantly. Add beets and heat thoroughly.

Vegetable pie it is! It can be used as a main dish because it contains an excellent choice of vegetables and is served with a lovely crown of cheese sauce:

***Vegetable Pie.**
(Serves 6)

- 1 egg
- 2 1/4 tablespoons flour
- 1 cup milk
- 3 cups diced vegetables, cooked (corn, celery, peas, carrots)
- 2 hard-cooked eggs
- 1/2 teaspoon onion salt
- 1 recipe 2-crust pastry
- 1/2 cup milk
- 1/2 pound cheese

Beat together the egg and flour. Add gradually the 1 cup of milk. Add vegetables, hard-cooked eggs and onion salt. Season with salt and pepper. Place in pastry-lined shell and cover with pastry. Make several slits in the top to let steam escape. Bake in a hot oven (425 degrees) 40 minutes or until crust has browned and filling has set. Serve each portion which is made by adding 1/2 cup milk to cheese which has been melted over boiling water.

Lima beans are another vegetable that take to combinations with other vegetables. They're good when served with sauces and fit with almost any main dish.

Tomato-Lima Bean Casserole.
(Serves 6)

- 6 tablespoons butter or substitute
- 3 cups canned tomatoes
- 1 1/2 tablespoons celery leaves, chopped
- 3 cups lima beans, cooked or canned
- 1 1/2 tablespoons onion, chopped
- Salt
- Bread crumbs

Add celery leaves to tomatoes. Combine onion and drained, cooked lima beans. Into a well greased baking dish, place layers of tomatoes and lima beans. Sprinkle lightly with salt and pepper. Top with crumbs. Bake in a moderately slow (350 degree) oven 30 minutes.

Lima Beans with Mustard Sauce.
(Serves 6)

- 2 cups lima beans, canned or cooked
- 1 teaspoon powdered mustard
- 1 teaspoon granulated sugar
- 1/2 teaspoon salt
- 4 tablespoons drippings
- 2 teaspoons lemon juice

Drain liquor from beans into sauce pan. Boil down to 1/2 cup. Mix together all dry ingredients and add to liquor. Add butter and lemon juice. Simmer for three minutes until well blended; add beans and heat thoroughly.

Asparagus Sandwich.

Toast slices of bread on both sides until lightly browned. Place short asparagus tips on each sandwich, about three on each piece of bread. Pour over each slice of bread 1 tablespoon of cheese which has been melted, then broil for 2-3 minutes. Serve at once.

Get your save-eyes recipes from Miss Lynn Chambers by writing to her in care of *Western Newspaper Union*, 116 South Dearborn Street, Chicago 6, Ill. Please send a stamped, self-addressed envelope for your reply.

Hedda Hopper: Looking at HOLLYWOOD

TODAY'S Solid Sams and their slick chicks can whistle Chopin's "Valse in A Flat" with almost as little trouble as they can "Beat Me, Daddy, Eight to the Bar."

You can credit that victory for "good music" to the movies. Radio claims some of the credit for familiarizing Joe and Mary Public with classical selections, but it really has been the sound film that has glamorized symphonies and grand operas.

Time was, and not so long ago, kiddies, when any music that wasn't hot-cha was considered "long-hair." One sure way to lose not only your shirt but also your entire wardrobe was to sponsor concerts or opera. Both had to be subsidized until the movies came along and demonstrated that by a new showmanship Chopin, Tschalkowsky, and the other old boys could have almost as great a mass appeal as Jerome Kern, Irving Berlin and Cole Porter.

Personally, I'd like to own a piece of "A Song to Remember," the film based on the life and music of Frederic Chopin—and Columbia can take me up on that hint any time they want to. This film, which bases its appeal on classical music, is not only a treat for the ears and eyes, but it's packing folks into the theaters wherever it's shown.

When Cornel Wilde is at the keyboard playing any of the dozen sequences, audiences are as thrilled as though they were listening to selections from this week's "Hit Parade." In handing out hosannas, one has to be directed toward Charles Vidor, director. That Vidor boy has gone places—"Cover Girl," "Together Again," and "A Song to Remember," all in one year!

I take off my latest chapeau in salute to Harry Cohn for presenting Chopin's music. Harry has championed good music on the screen before and tuned it into a box office hit.

Daddy of Them All

Cecil B. De Mille really is responsible for introducing good music to the screen. It was "way back in the silent days—1915 to be exact—that C. B. lured Geraldine Farrar away from the Metropolitan Opera company to appear in "Carmen."

The Bizet music accompanied "Carmen" when it was shown, and the combination was a hit. When Vitaphone introduced sound to the screen in 1927, Warners experimented with good music. Giovanni Martinelli sang "Vesti la Giubba" from "Pagliacci," and the New York Philharmonic played the "Pilgrims' Chorus" from Wagner's "Tannhauser."

In 1930 MGM signed Metropolitan Thruway Grace Moore to play the Swedish Nightingale, Jenny Lind, one of the great singers of the last century. Grace sang "Casta Diva" from "Norma," as well as selections from "The Daughter of the Regiment." But when the film was completed it was publicized with no accent on the music. The picture failed.

Try, Try Again

After Columbia hit pay dirt with "One Night of Love" the rush started for musical compositions of quality. Lilted-voiced Lily Pons made "I Dream Too Much," in which she sang "Caro Nome," from "Rigoletto," and "The Bell Song" from the score of "Lakme." Nine Martini sang arias from "Pagliacci," "Manon," and "Tosca" in "Here's to Romance."

Lawrence Tibbett, who had sung only semi-popular music in "The Rogue Song," was permitted to do the operatic type of selection in which he excels in "Metropolitan" and other films.

Deanna Durbin has sung arias from many famed operas. Jeannette MacDonald, with a light opera voice suited to the melodies of Victor Herbert and Friml, interpolated several grand opera selections in her pictures with Nelson Eddy. Universal brought Siskowski to the screen with a full symphony orchestra in "A Hundred Men and a Girl," during which he conducted Tschalkowsky's Fifth symphony and a Liszt "Hungarian Rhapsody."

Metro will soon release "Music for Millions," in which Iturbi conducts the fourth movement of Dvorak's "New World" symphony, and other music in this film includes works by Debussy and Handel.

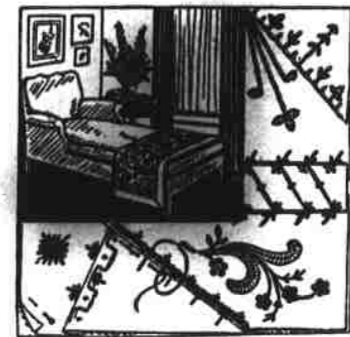
Story of 'Way Back When'

Dining with Mrs. Tommy Meighan, I learned that sister Blanche King was the first to hire Will Rogers. She saw him do his rope act in Texas and engaged him for "Wall Street Girl." He said he wouldn't talk. Opening night on Broadway, he was such a hit she asked if he wouldn't say something. He did; he said, "Thanks!"... Universal has a wonderful story it wants Maria Greener to do. It's a Bruce Manning script called "As It Was Before." I hear Metro offered \$200,000 for it.

Silk Patchwork Quilt
Colorful and Quaint

AN OLD-FASHIONED crazy-patch quilt aglow with color and quaint stitchery makes a decorative slumber throw for the sofa in today's living room. It picks up and repeats all the room colors and the hit-and-miss pattern harmonizes with furnishings old and new.

In Victorian days great grandfather's cravats were the source of many a rich piece of silk for



these quilts. Why not look over the old ties that G.I. Joe left behind with an eye to the same purpose? The ends are always good no matter how worn the center part may be. Collecting bits of bright silk, ribbon and embroidery thread will be an exciting hobby and it costs nothing.

NOTE—BOOK 2 of the series of 32-page booklets offered with these articles gives complete directions for making crazy-patch quilts with dozens of diagrams showing the old-fashioned embroidery stitches used. Copy of BOOK 2 will be sent postpaid upon receipt of 15 cents with name and address. Write to:

MRS. RUTH WYETH SPEARS
Bedford Hills, New York
Drawer 18
Enclose 15 cents for Book No. 2.
Name.....
Address.....

HOUSEHOLD HINTS

Washing neckwear in a quart size mason jar saves hot water and soap.

If the knob is pulled off a tightly closed drawer, use a plunger or a large suction cup to open the drawer.

Use an old toothbrush handle to remove dried grease from plated parts on your car. It will not scratch the metal and it can be shaped to clean the grooves.

For a grease spot on wallpaper, try making a paste of cornstarch and water. Apply this to the spot and allow to dry. Then brush it off, and the spot will be gone.

You can loosen the soil on white shirt collars and cuffs by scrubbing them with a small stiff vegetable brush that has been dipped in diluted bleach water and then rubbed on a cake of naphtha soap.

Instead of rooting and digging among the family's clothes to find the soiled ones for Monday's wash, give each member of the family a laundry bag or basket and have him bring his own clothes to the laundry room.



JOAN OF ARC, THE FAMOUS MAID OF ORLEANS, ROSE FROM OBSCURITY TO LEAD THE FRENCH ARMY TO VICTORY IN THE 15th CENTURY.

THIS MODERN MAID IS FAMOUS BECAUSE SHE PERSONIFIES PURE, SWEET, WHOLESOME NU-MAID, THE ONLY MARGARINE CERTIFIED BY ITS MAKER TO BE A "TABLE-GRADE" MARGARINE.



For the Preservation Of the American Way of Life BUY U. S. WAR BONDS!



"HOARSE" SENSE!
for COUGHS due to COLDS

really soothing because they're really medicated
F&F COUGH LOZENGES

Millions use F & F Lozenges to give their throat a 15 minute soothing, comforting treatment that reaches all the way down. For coughs, throat irritations or hoarseness resulting from colds or smoking, soothe with F & F. Box, only 10¢.

GEE—SHE LOOKS OLD TODAY

DOE TO MUSCULAR PAINS!

SORETONE
soothes fast with **COLD HEAT ACTION**

in case of **MUSCULAR LUMBAGO OR BACKACHE**
due to fatigue or overexertion
MUSCULAR PAINS
due to stiff
SORE MUSCLES
due to overwork
MINOR SPRAINS

YOU BET you know it when those cruel pains shoot through arms, neck, back or legs. Do something. Rub on SORETONE Lozenges. Get the blessed relief of SORETONE's cold heat action. Quickly SORETONE acts to:

1. Dilate surface capillary blood vessels.
2. Check muscular cramps.
3. Enhance local circulation.
4. Help reduce local swelling.

Developed by the famous McKesson Laboratories, SORETONE is a unique formula. SORETONE contains methyl salicylate, a most effective pain-relieving agent. For fastest action, let dry, rub in again. There's only one SORETONE—insist on it for SORETONE results. 50¢. Big, long-lasting bottle, \$1.

"and McKesson makes it"