

# CLASSIFIED DEPARTMENT

#### BABY CHICKS

CHICKS! Assorted heavies, blood-\$390 tested. No. cripples - \$300 No. culls. 100 postpaid send Money Order for Prompt Shipment.

ATLAS CO., 2651 Chouteau, St. Louis, Mo.

#### AGENTS

is metropolitan and rural territories to sell dy & insect electrocutor screens & traps.

#### REMEDIES

WHY SUFFER WITH ASTHMA SARCO REMEDY COMPANY, Sidney, O.

# Ask Me Another A General Quiz

#### The Questions

1. Which of the following is an oblate spheroid — an egg, the earth, or a baseball?

2. According to tradition what great author of tragedies was killed by a tortoise, which an eagle let fall on his head?
3. George Washington's estate

was valued at a sum that would now be how much?

4. What Greek philosopher was nagged by his wife Xanthippe?

5. Pilate's words "Ecce Homo" are translated to mean what?

### The Answers

1. The earth. (Flattened or depressed at the poles.)

Aeschylus. \$5,000,000.

Socrates. "Behold the man!" John 19:5.

# 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

Work Is Noble All work, even cotton-spinning, noble; work is alone noble.—

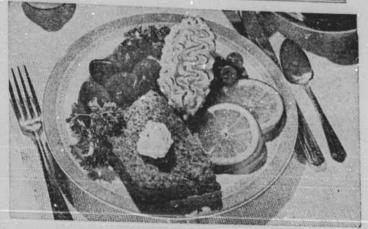
# **DON'T BE BOSSED**

BY YOUR LAXATIVE-RELIEVE CONSTIPATION THIS MODERN WAY

When you feel gassy, headachy, logy due to clogged-up bowels, do as millions •When you feel gassy, headachy, logy due to clogged-up bowels, do as millions do—take Feen-A-Mint at bedtime. Next motning—thorough, comfortable relief, helping you start the day full of your normal energy and pep, feeling like a million! Feen-A-Mint doesn't disturb your night's rest or interfere with work the next day. Try Feen-A-Mint, the chewing gum laxative, yourself. It testes good, it's handy and economical... a family supply FEEN-A-MINT 10 \$\psi\$

# MODERNIZE Whether you're planning a party or remodeling a room you should follow the advertisements...to learn what's new...and cheaper...and better. And the place to find out about new things is right here in this newspaper. Its columns are filled with important messages which you should read regularly.

Household News



THE COMMUNITY SUPPER (See Recipes Below)

So you're to manage the next community supper?

anage the next com-Ard you're pan-icky about it! Of course it's a job to feed 200 people appetizingly and leave \$25 profit in the treasury. But it can be done! If you must eye the nickels when

club suppers, study the following eight-point program for "feeding the multitude":

multitude":

(1) Pick a general chairman who can picture the job as a whole. (2) Appoint a responsible person in charge of each food. (3) Arrange the kitchen conveniently for the different jobs. (4) Prepare as many foods ahead of time as possible. (5) Have utensils ready and garnishes at hand. (6) Name a hostess to direct waitresses. (7) Plan a uniform method of serving. (8) Plan menus well ahead of time.

If the meat dish is different, the

If the meat dish is different, the whole meal seems to have variety. And there's many a trick for serving thrifty cuts differently.

Ing thrifty cuts differently.

Take meat loaf, for instance. A ham loaf de luxe with a good mustard-horseradish sauce will "make" any meal. Beef stew can be thickened a little, ladeled into dripping pans, covered with rounds or squares or diamonds of biscuit, and when baked it appears crustily and temptingly yours. If you wish to make it more "de luxe" bake and serve in individual casseroles.

For something different plan for

For something different, plan for meat balls with rice. You can serve buttered turnips, and a salad made of cabbage, celery, green peas and pimente which certainly sells the men this menu.

Now if pennies needn't be watched so closely and you want to do a fall or winter dinner up brown, here's a "ringer": Baked ham, raisin and cider sauce, raw vegetable salad, cranberry muffins, pumpkin pie, coffee, or milk.

Ham Loaf de Luxe. (Serves 50) 5 pounds smoked ham (ground) 3 pounds veal (ground)

% cup green pep-per (minced)

% cup onion (chopped) 2 teaspoons salt

teaspoon pepper eggs (beaten)

quart tomato soup (canned)

quart bread crumbs or uncooked cereal

Combine the meat, green pepper, onion and seasonings. Add beaten eggs, tomato soup, and bread crumbs or uncooked cereal. Pack into head look of the combined look of the look into bread loaf pans and bake in a moderate oven (350 degrees) for 11/2

# Lemon Cream Scones. (Makes 30 scones)

2 cups flour (sifted)

teaspoons baking powder 1/2 teaspoon salt

tablespoon sugar

tablespoons butter or other short-

1 teaspoon lemon rind (grated)

eggs

14 cup light cream 11 tablespoons lemon juice

3 tablespoons sugar 1 teaspoon lemon rind (grated)

Sift flour, baking powder, salt and the 1 tablespoon of sugar together. Cut in butter and add 1 teaspoon grated lemon rind. Reserving 1 tablespoon egg white for glaze, beat remaining eggs well and add cream.
Combine with flour mixture. Add
lemon juice and stir until soft dough
forms. Turn out on slightly floured board and knead 30 seconds. Roll

dough to 1/4-inch thickness and cut dough to ¼-inch thickness and cut into 3-inch squares, then cut each square from corner to corner, making triangles. Place on ungreased baking sheet. Brush tops lightly with slightly beaten egg white and sprinkle with mixture made of 3 tablespoons sugar and 1 teaspoon grated lemon rind. Bake in a hot oven (400 degrees) 12 minutes, or until brown. Before serving, spread with orange marmalade and reheat.

Cabbage and Celery Salad With Peas.

(Serves 25)

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4 No. 2 cans peas (2 quarts)
2½ quarts cabbage (shredded)
2 quarts celery (diced)
Pimiento (cut fine)
Salt to taste

Mayonnaise 3 heads lettuce

Drain peas (reserving liquid for soup, gravy, etc.) and chill. Add cabbage, celery, pimiento, salt and mayonnaise, and mix well. Serve on crisp lettuce leaves.

### Cabbage and Carrot Salad With Peanuts. (Serves 25)



5 quarts cabbage (shredded) 20 carrots (grat-

20 carrots (grated)
214 cups peanuts (chopped)
2 cups salad dressing
Mix together the cabbage, carrots, peanuts and salad dressing. Chill thoroughly and serve.

# Beef Stew With Biscuits. (Serves 50)

9 pounds beef round (cut into 1-inch cubes) cups flour

cup hot beef drippings quarts boiling water

½ teaspoon peppercorns 2 bay leaves

1 quart turnips (diced)
1 quart carrots (diced)
1 cup onions (sliced)
Salt and pepper to taste

Cut beef into 1-inch cubes. Dredge cut beef into 1-inch cubes. Dredge in the flour and brown in hot beef drippings. Place in kettle and add boiling water. Cook slowly for 2 to 3 hours. Add peppercorns and bay leaves. Add carrots and turnips 1 hour before serving. Add salt and pepper. If necessary, thicken with flour paste. Serve hot with baking powder biscuits on top.

# Meat Balls With Rice. (Serves 40 to 45)

pounds beef (ground)
pounds pork (ground)
onions (minced)
cups rice (uncooked)
cups cracker crumbs
eggs (beaten)

tablespoons salt

teaspoon pepper 2 cups milk

Combine ingredients and mix well. Form into balls. Place in shallow roasting pans. Pour over 2 quarts tomato sauce or tomato soup. Cover pans. Bake in a moderate oven (350 degrees) for 1½ to 2 hours,

## turning the meat balls several times during cooking. Add water if neces-sary, during the baking. Cider and Raisin Sauce. (Serves 12)

1 cup sugar

¼ cup cornstarch ½ teaspoon salt

1 quart cider cup seedless raisins

6 small pieces cinnamon 12 whole cloves Mix sugar, cornstarch, salt, cide. and raisins together. Place spices in a cheesecloth bag and add to mixture. Boil gently for 15 min-utes. Remove spice bag and serve

hot sauce over ham.
(Released by Western Newspaper Union.

## Wise and Otherwise

A PETITION is usually a list of persons who did not have the backbone to say no.

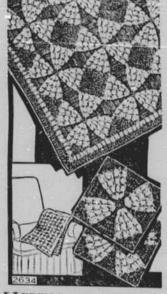
"Filta actresses should take their husbands' names," says a correspond-ent. Is it worth it for so short a time?

When a man proposes he needs a cool head on his shoul-ders. When he's married he gets cold feet on them.

From a notice about a "want-ed" man: "Age not known, but looks older than he is.

Man is like a tack, useful only if he has a good head and is pointed in the right direction, and even then can go only as far as his head will let him.

# Beautiful Afghan Is In Easy Puff Stitch



HERE'S how the smart woma. adds beauty to her home or makes a lovely gift—she crochets these squares in easy puff stitch and double crochet and soon has enough to join into this rich af-

Pattern No. 2634 contains directions for afghan; illustrations of it and stitches; color schemes; photograph of square; materials required. Send order to:

Sewing Circle Needlecraft Dept. 82 Eighth Ave. New York Enclose 15 cents in coins for Pat-

tern No..... Name .....

Address .....

describes Penetro's action as it vanishes in skin surface. Get after colds' miseries by rubbing throat and chest with stainless white Penetro—the rub that disappears into the skin surface like vanisning cream. Rub tonight for greater aid from rest, one of Nature's greatest colds fighters. Economical 10c, 25c sizes.

The work an unknown good man has done is like a vein of water flowing hidden underground, se-cretly making the ground green.

# IN YOUR 4 S Read This Important Message!

Do you dread those "trying years" (38 to 52)? Are you getting moody, cranky and NERVOUS? Do you fear hot flashes, weakb2]? Are you getting moony cranky and NERVOUS? Do you lear hot flashes, weak-ening dizzy spells? Are you jealous of attentions other women get? THEN LISTEN—

3 These symptoms often result from female functional disorders. So start today and take famous Lydia E. Pinkham's Vegetable Compound. For over 60 years Pinkham's Compound has helped hundreds of thousands of grateful women to go 'smilling thru' difficult days. Pinkham's has helped calm unstrung nerves and lessen annoying female functional "irregularities." One of the most effective "woman's" tonics. Try ill

From the Sword

The next great task of humanity is not deliverance by the sword, but deliverance from the sword.



# HOUSEHOLD QUESTIONS



Egg stains on table linen should be soaked in cold water before laundering because hot water sets such stains.

To reheat cereal, place in dou-ble boiler and stir while cooking. This is better than adding water, which tends to make the cereal lumpy.

Try combining clams and cooked corn. The flavors go especially well together and are delicious made into soups, stews, croquettes or cakes (mixed with mashed potatoes and deep fried).

### Set of Shelves From Spools and Can Lids

#### By RUTH WYETH SPEARS

THE other day I went to a Hobby Show and there, hang-ing on the wall with a blue ribbon pinned on it, were the speol shelves from SEWING Book 21 Of course, I searched out the proud girl who had made them, and she told me that she had also made the end table of spools that is in Book 5. I felt most as proud as



she did. All her friends are ing spools for her and her urgent need at the moment was, "someneed at the moment was, "some-thing to make for Mother for Christmas."

Here is my suggestion. An adorable set of three corner shelves made of a lid from a tin candy box, one from a cracker can and box, one from a cracker can and a coffee can put together with wire, spools and two beads. These shelves were painted cherry red and hung up with a brass hook to hold salt and pepper shakers, vinegar cruet, and other things for making salads. Any homemaker will think of a dozen placemaker will think of a dozen places where this handy set of shelves could be used. All the directions are here in this sketch.

There is time to make the hanging book shelves in Book 3, or the end table in Book 3, before Christmas, if you mail your order for these booklets today. Send or-der to:

MRS. RUTH WYETH SPEARS Drawer 10

Bedford Hills

Enclose 20c for Books 3 and 5. Name ..... Address .....

Isn't This Why

# You Are Constipated?

What do you eat for breakfast? Coffee, toast, maybe some eggs? What do you eat for lunch and dinner? White bread, meat, potatose? It's little wonder you're constipated. You probably don't eat enough "bulk." And "bulk" doesn't mean the amount you eat. It's a kind of food that forms a soft "bulky" mass in the intestines and helps a movement. It this is your trouble, may we suggest a crunchy toasted cereal-Kellogg's All-Bran—for breakfast, All-Bran is a natural food, not a medicine—but it's particularly rich in "bulk." Being so, it can help you not only to get regular but to keep regular. Eat All-Bran regularly, and drink plenty of water. Made by Kellogg's in Battle Creek. It your condition is chronic, it is wise to consult a physician.

Wasted Advice Who gives advice to a fcol, beats the air with a stick.

Draining Properly

To take care of drains properly, use one-half pound of washing soda in two gallons of boiling water and flush pipes frequently. A pint of ker-osene poured into a stopped-up drain and allowed to set over night, will open the stoppage.

ASSURANCE

The buyer's assurance is the advertising he or she reads in the newspaper. That is the buyer's guide, It tells the prices one must expect to pay. Let the seller who tries to charge more beware!