

Anyway, It's a Living!

It's true that one-half the world doesn't know how the other half lives. Yes, in this world there are some very strange professions, and this series of photographs shows you a few of them. The surprising thing is that the people engaged in these unusual professions fail to see anything at all unusual about them.

Left: Ugh! We should imagine that there are better and more pleasant ways of testing soap than tasting it. Yet Joseph Strobl of Los Angeles prefers this method. Again, ugh! But it's a living!

Picture Parade



FISHERMIST . . . That's what Mrs. Charles Parker of Santa Catalina Island, Calif., calls herself. With hammer, nails, paint and stuffing, she mounts the big ones that didn't get away.



Samuel Wardlaw, special investigator for Los Angeles public library, keeps down book mutilation and thefts by observing the main reading room with binoculars. Miss Billie Lampie of Los Angeles, only woman in America who makes a living as eye specialist for birds and animals. Here she is fitting eyes to a dove.



WOODEN POULTRY FARMER . . . San Francisco's Frank Mackay makes his living by raising wooden ducks, the kind used as decoys.

She listens to records all day long, for a phonograph company.

FIRST-AID to the AILING HOUSE

By ROGER B. WHITMAN

(© Roger B. Whitman—WNU Service.)

**Concrete Cellar Floor.**  
QUESTION: I wish to lay a reinforced concrete floor in my cellar, and a wooden floor on top. Would you advise a three or four inch layer of concrete? Would a mixture of 1 part cement, 2 parts of small stones or ashes keep the moisture from coming through the floor, provided I put down a thin layer of tar over the concrete?

Answer: A word of warning: Never use ashes as a base for concrete or as mix with concrete; use clean building sand. Four inches or more of concrete should be laid for a basement floor. The following mix is advisable: 1 part Portland cement, 2 1/4 parts of clean building sand and 3 parts gravel or crushed stone of 1 inch maximum size. Complete printed instructions on the laying of concrete floors can be secured from the Portland Cement Association at 347 Madison Ave., New York city. (Chicago office at 33 West Grand avenue.) After the concrete has dried thoroughly, and before laying the wood floor, coat the cement with liquid tar or asphalt; then put down a layer of heavy asphalt saturated felt, overlapping the sheets at least half the width. The wood floor is then laid on an asphalt cement, which is spread on the felt.

Tiling a Kitchen.

QUESTION: I have several questions I would like to have your advice on. One: Do you advocate tile extending to the ceiling behind the stove? Would the heat from the stove crack the tile? Two: What materials and method of placing the tile should be used to insure its not becoming loose after a time? Do you recommend the use of straight Portland cement? Three: Are there various grades of tile?

Answer: It is not necessary to tile the wall to the ceiling. If the oven of the stove is not insulated, the stove should be moved far enough away from the wall to eliminate the risk of fire. Nowadays, most ovens are insulated. To describe in detail the method and materials used for tile setting would take too much space in this column. Write to the Tile Manufacturers Association at 19 West 44th Street, New York city, and ask for the pamphlet that they issue, covering this question. The pamphlet also describes the various grades of tile. It will be sent without charge.

Concrete on Brick.

QUESTION: We want to cover a brick paved court with concrete. What mixture should we use?

Answer: If the brick are laid directly on the ground, there is every chance that heaving, as the ground freezes and thaws, will crack the concrete. This is not so likely to happen if the brick are laid on a foundation of eight inches of packed cinders—not ashes—or are on a concrete bed. If this is not the case, there is likely to be trouble. If you want to go ahead, use a mixture of 1 part cement, 2 1/2 parts building sand, and 5 parts finely crushed rock or small pebbles, with only enough water to make a workable mixture. Spaces between the bricks should be cleaned out to a depth of an inch or more, to permit the concrete to penetrate, and at the time of pouring, the bricks should be well soaked with water.

Cement Paint Stains.

QUESTION: How can I remove stains of a paint made with white Portland cement from a rubble-stone foundation, and from red slate surfaced shingles?

Answer: To remove the stains from the foundation stones, moisten with a mixture of 1 part muriatic acid and 20 parts of water; the paint will quickly soften and can be scraped or wiped off. Be careful of this mixture, for it is corrosive. Wear rubber gloves and old clothes. You will not need much; ask your druggist to make up a pint.

Anything that will take off the paint will damage the shingles. The remedy is to touch the paint with outside paint of a shade that matches.

Lining a Basement.

QUESTION: In making a basement into a clubroom, is it practical to use wallboard for the walls? Can the floor be painted?

Answer: The wallboard that is like thick pasteboard will swell and shrink with changes in weather, and is not practical. You will do better to use a kind of insulating board that has a treatment making it resistant to dampness; get it at a lumber yard. Ordinary paint will not last on a concrete floor, because of the destruction of the oils by the lime in the cement. At a large paint store you should be able to get a dye for coloring the floor, or possibly a cement paint, intended for that special job.

Burlap for Hooked Rugs.

QUESTION: I have heard that imported burlap is stronger than domestic. Is this true? I want to use it as a foundation for hooked rugs, and the ordinary burlap dries and wears out quickly. Is there any other stronger foundation for hooked rugs?

Answer: It is generally conceded that imported burlap makes a better foundation for hooked rugs than domestic. The fiber is less brittle. I do not know of anything that may make a better or stronger foundation.

Household News By Eleanor Howe



PUDDING FAVORITE AS MEAL TOPPER-OFFER (See Recipes Below)

DESERVING DESSERTS

Once upon a time a friendly neighbor living close to our house in a small friendly town used to say over and over, "But a dinner just isn't a dinner unless you top it off with a 'deserving dessert.'" And when I pressed him to explain to me just what he meant by a "deserving dessert" he explained that it was a dessert which was so good that even at the end of a man's meal it still deserved to be eaten.

After all, men, bless them, do like their desserts and so in this column today—I am giving to you a number of brand new, easy-to-make recipes for deserving desserts.

All but one, and that's a recipe for a deserving salad. And the reasons I am featuring this lone salad recipe with all the dessert recipes are these: First, it makes one of the best-to-eat salads I have ever tasted. And second, I have a theory that while men like desserts a good many of them simply do not eat as many salads as they should.

So, some time, serve this salad in your dinner menu; then top it off with any one of these desserts and not alone will the man of the family have had his favorite meal topper-offer, but he will have had a health giving, vitamin containing dish as well.

Tomato and Ham Salad.

- (Makes 10 servings)
- 1 1/2 cups water
- 2 10 1/2-ounce cans condensed tomato soup
- 4 tablespoons unflavored gelatin
- 1 cup cold water
- 1 3-ounce package cream cheese
- 4 teaspoons prepared mustard
- 1 tablespoon prepared horseradish
- 1/2 teaspoon salt
- 4 tablespoons lemon juice
- 1 cup salad dressing
- 1 pound boiled ham (3 1/2 cups chopped)
- 3 hard-cooked eggs
- Lettuce

Heat water and soup together in 1 1/2-quart saucepan until boiling. Remove from heat. Soak gelatin in cold water for 5 minutes, then dissolve in hot soup. Blend together cream cheese, mustard, salt, lemon juice and horseradish. Add a little soup to mixture, stirring constantly; then return to remainder of hot soup, mixing well. Cool. When mixture begins to thicken, fold in salad dressing and ham. Rub a 2-quart heat-resistant glass baking dish with oil. Arrange slices of hard-cooked egg around the sides, reserving some for the top. Pour in tomato-ham mixture. Allow to gel. Garnish top with slices of hard-cooked egg and serve with lettuce.

Chocolate Fluff.

- 2 squares baking chocolate
- 1 cup milk
- 3 tablespoons butter
- 3 tablespoons general purpose flour
- 1/2 cup sugar
- 1/4 teaspoon salt
- 3 egg yolks
- 1 teaspoon vanilla extract
- 3 egg whites

Put chocolate and milk in top of a double boiler and heat until chocolate has melted; beat with rotary egg beater until mixture is well blended. Place butter in a saucepan and melt. Stir in the flour, sugar and salt. Then immediately add the chocolate milk and cook mixture over direct heat until it thickens, stirring constantly. Cool, stir in the unbeaten egg yolks, and add vanilla extract. Beat egg whites until stiff and fold the cooled chocolate mixture into them. Pour into a buttered baking dish; set baking dish into a pan of hot water, and bake in a moderate oven (350 degrees) approximately 1 hour and 15 minutes, or until mixture will not adhere to knife blade. Serve at once with whipped cream.

Red Raspberry Snow Balls.

- (Makes 6 snow balls)
- 1/4 cup butter
- 1/2 cup sugar
- 1 cup general purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 cup milk
- 2 egg whites (beaten)

More About Deserving Desserts.

Speaking of Deserving Desserts—I want to tell you about my small 10c cook book entitled "Easy Entertaining." From cover to cover, it is packed not only with new and unusual recipes, but also with menu suggestions and ideas for entertaining easily and happily—for making guests feel they are truly welcome while the hostess has ample time left to enjoy these same guests when they arrive.

To secure your copy just send 10 cents in coin to Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois.

Cream the butter. Add sugar and beat well. Sift the flour, baking powder, and salt together. Add alternately with the milk and then fold in the beaten egg whites. Steam in small buttered molds for 30 to 35 minutes. Serve with red raspberry sauce.



Red Raspberry Sauce.

- 1/2 cup butter
- 1 cup Confectioner's sugar
- 1 cup crushed raspberries

Cream the butter and add sugar slowly while beating thoroughly. Add raspberries. To serve, pour over hot steamed snow balls and serve at once.

Orange Dessert Squares.

- (Makes 15 servings)
- 1/2 cup shortening
- 1/2 cup sugar
- 2 eggs (separated)
- 2 cups flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/4 cup milk
- 2 tablespoons orange rind (grated)

Cream the shortening and add sugar gradually. Blend in the egg yolks. Sift together the flour, baking powder and salt and add to the creamed mixture, alternately with the milk. Beat the egg whites until stiff but not dry, and fold into the batter with the orange rind. Bake in a greased 9-inch by 16-inch pan in a moderately hot oven (375 degrees) for about 30 minutes. Cut in squares and serve hot with orange sauce.

Orange Sauce.

- 1/2 cup sugar
- 2 teaspoons cornstarch
- 1/4 teaspoon salt
- 1 cup boiling water
- 1 teaspoon butter
- 1/2 cup orange juice
- 2 tablespoons orange rind (grated)

Combine sugar, cornstarch and salt. Add boiling water, stirring constantly. Cook, stirring frequently, until the mixture is clear and thick (about 15 minutes). Add butter, and the orange juice and rind.

Surprise Dessert.

- (Serves 10)
- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 1 1/2 cups graham cracker crumbs
- 1 cup milk
- 1/2 cup walnut meats
- 2 teaspoons baking powder

1 cup crushed pineapple (with juice)

1 cup sugar

Cream the butter, add the sugar and blend well. Add the well-beaten egg yolks. Combine the ground graham cracker crumbs with baking powder and add alternately with the milk. Add the walnut meats and then carefully fold in the egg whites which have been beaten until stiff but not dry. Pour into a greased 8-inch by 8-inch pan and bake in a moderate oven (350 degrees) for 35 minutes. To make the topping, boil pineapple and sugar together about 8 minutes or until syrup-like in appearance. Chill and pour over top of cool cake. Let stand in refrigerator until ready to serve. Cut in squares and garnish with whipping cream.

WHO'S NEWS THIS WEEK

By LEMUEL F. PARTON (Consolidated Features—WNU Service.)

**NEW YORK**—As Japan stakes out Oceania for her own, Gen. George Grunert, commanding the Philippine department of the American army, is following his usual procedure of resolutely sitting on the lid. He tells the American community there, organizing for defense, not to get steamed up and warns against "spreading excitement or stirring up alarm."

The general knows island soldiering, from whacking his way through the jungle with a machete, which he did as a private, to running the army there, which he does as a general. He is known as a soldier's soldier, never involved in politics or army controversy, a skilled specialist in military techniques, of which he has been both a diligent student and teacher in the army schools.

His home town is White Haven, Pa., and he works hard to make Manila seem like home, in spite of threats, challenge and tension in the Far East. He was one of those small-town boys who fell in step with the village band music in 1898 and marched off to the Spanish-American war to the tune of "There'll Be a Hot Time in the Old Town Tonight," and kept right on marching, in the Philippine campaign and every other major and minor excitement in which we were involved. He was on the Mexican border in 1914, with the A.E.F. in France and with the army of occupation in Germany, gathering chevrons and medals on the way up.

In between these exercises, he was teaching military science at the Shattuck school in Fairbanks, Minn., serving as instructor and later commander of the Army War college and commanding the general staff school at Fort Leavenworth, Kan. Whatever we may think of our historic little crow-hops in the direction of manifest destiny, they have trained some good men if we ever have manifest destiny thrust upon us.

REPORTS about many of the Nazi leaders, including Herr Hitler, consulting seers and astrologers, carrying talismans and reading dream books came over here back in the days when many of our citizens thought they were nice people, and were amused by their little human failings. Hence the dossier on Gen. Friedrich Christiansen, when he flew the Do-X to this country nearly a decade ago, was not inspired by ill-will or propaganda when it recorded his various devices to exorcise the demons of ill-luck. After the blitzkrieg, the general became runner-up for Dr. Sees-inquart, in the ball-and-chain department in Holland, and just now, as military commander for that area, is dealing plenty of bad luck to the natives. He says he is "taking steps." That meant executions a few days ago.

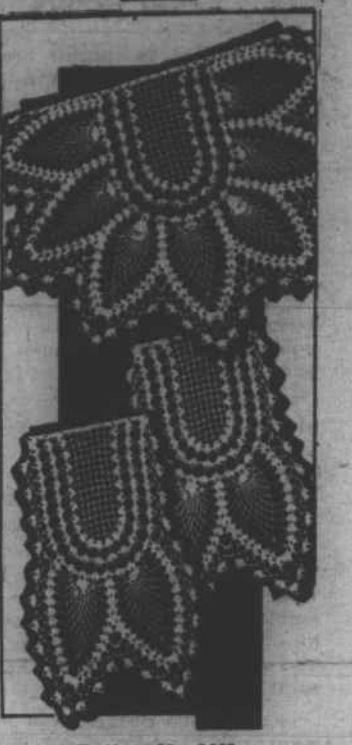
When the Do-X landed here in 1931, one young woman reporter was quite lyrical about the "handsome and gallant commander, with his mischievous blue eyes, bushy brows, and warm, ingratiating smile." He told about his good-luck horseshoe nailed in the cabin of the huge flying boat, and as necessary to its operation as a compass. It was an English horseshoe which he had picked up on the battlefield of Mons, in the World war. Many times, it had saved him from disaster, he said, and he could expect trouble if he ever let it lose its shine, and it doesn't work well unless he does the polishing.

His adventures, with the horseshoe led him to a great discovery. When he was the squadron leader at Zebrugge, Germany's first naval air, he was shot down by an English plane. That day, he had received a four-leaf clover, in a letter from a friend. When he was downed, he knew what had happened. The possession of more than one talisman by the same person spells trouble. He put the four-leaf clover in a cigar box weighted with iron and sank it.

There's no copyright on the idea if the Hollanders want to slip a rabbit's foot or a four-leaf clover in his pocket when he isn't looking.

Ernst Udet, famous World war ace and contriver of their parachute attack, is as full of superstitions as Frazer's golden bough. Flying a plane for the first time, he carves the initials of his best girl on the back seat. He, and many other German fliers will not wear a pair of gloves on a flight unless they have been flown in another plane. It all sounds a bit jittery for super-man.

Crocheted Chair Set In Pineapple Design



Pattern No. 2663

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Pattern 2663 contains directions for set; illustrations of it and stitches; photograph of set; materials required. Send order to:

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INDIGESTION

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Few Accomplishments

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Thousands of women are helped to go smiling thru distress peculiar to women—caused by this period in life—with Lydia E. Pinkham's Vegetable Compound—famous for over 60 years. Pinkham's Compound—made especially for women—has helped thousands to relieve such weak, nervous feelings due to this functional disturbance. Try it!

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Angry Thought He who quells an angry thought is greater than a king.—Cook.

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