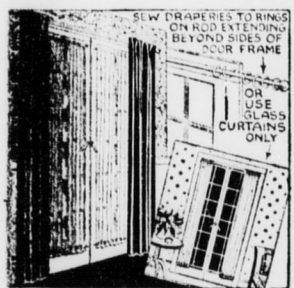


### Smartly Curtaining Your French Doors

HOW to make French door curtains harmonize with the window treatment in a room is a question that always arises. Frequently, over-draperies are omitted for the doors even though they are used for windows. The same glass curtain material is then used for the windows but a heading



rod is used both top and bottom. However, over-draperies add dignity. Either a wooden or a metal rod extending well beyond the sides of the door frame may be hooked in place as shown here in the diagram.

**NOTE**—This sketch is from a new book by Mrs. Spears called "MAKE YOUR OWN CURTAINS." This 32-page book is full of smart new curtain and drapery ideas with illustrated step-by-step directions for measuring, cutting, making and hanging all types from the simplest sash curtains to the most complicated lined over-drapery or stiffened valance. Whatever your curtain problem here is the answer. Better book by name and enclose 15 cents address:

MRS. RUTH WYETH SPEARS  
New York  
Drawer 10  
Enclose 15 cents for book "Make Your Own Curtains."  
Name: \_\_\_\_\_  
Address: \_\_\_\_\_

### HEARTBURN

Relieved in 5 minutes or double money back. When you have heartburn and indigestion, you usually get the most relief from the fast-acting medicine known as "BALSAM OF MYRRH." It is a natural, non-toxic, non-habit-forming medicine that gives you relief in 5 minutes or double your money back on return of bottle.

### STRAINS, SORENESS CUTS, BURNS

A favorite household antiseptic dressing and ointment for 98 years—Handford's BALSAM OF MYRRH! It contains nothing more to relieve the soreness and pain of cuts, burns, chafing, and stings than the sting and itch out of burns, scalds, insect bites, and itchy skin. It is a natural, non-toxic, non-habit-forming medicine that gives you relief in 5 minutes or double your money back on return of bottle.

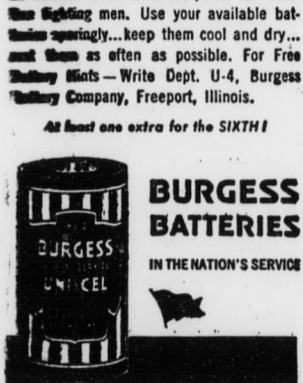
### Balsam of Myrrh

### COLD USE 666

### HE HAS YOUR BATTERY

Deadly flamethrowers are blazing the road to victory! Each of these efficient weapons depends upon dry batteries to spark the flame of instant action. The batteries you do without mean more fire-power for front-line fighting men. Use your available batteries sparingly... keep them cool and dry... and then as often as possible. For Free Battery Plans—Write Dept. U-4, Burgess Battery Company, Freeport, Illinois.

### BURGESS BATTERIES

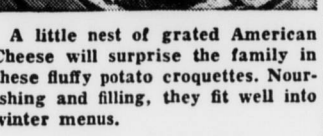


## HOUSEHOLD MEMOS by Lynn Chambers



**Lynn Chambers' Point-Saving Menu**

- \*Hamburger Deep-Dish Pie
- Celery Curls
- Toasted Rusk
- Olives
- Currant Jelly
- Molded Cranberry Salad
- Lemon Meringue Pie
- \*Recipe Given



A little nest of graté American Cheese will surprise the family in these fluffy potato croquettes. Nourishing and filling, they fit well into winter menus.

**Thrift and Nutrition**

There's a clamor among nutrition-conscious homemakers for recipes that nourish but that are inexpensive to fix.

Expense of food has little to do with nutrition as the recipes today will show. There's good eating in them besides, and the family will welcome seconds as readily as they do the more expensive foods:

**Surprise Croquettes.** (Makes 6)

- 6 Idaho potatoes
- 1/2 cup hot milk
- 2 tablespoons butter
- Salt and pepper
- 2 tablespoons minced parsley
- 1 teaspoon grated cheese
- 1 egg
- 1 teaspoon water
- Fine dry bread crumbs

Scrub potatoes and steam until tender in a small amount of water. Spear potatoes on fork and slip off skins. Mash well, adding hot milk, butter, salt, pepper, parsley and onion. Shape large spoonfuls, sufficient for a serving into croquettes with a tablespoonful of cheese in center of each. Roll in fine crumbs, dip in beaten egg to which 1 teaspoon water has been added. Then roll again in crumbs. Fry in deep fat (380 degrees) until brown. Serve at once.

Onions are plentiful this year and make an excellent casserole with mushrooms.

**Onion Casserole Supreme.** (Serves 6)

- 4-5 Sweet Spanish onions
- 1 can condensed cream of mushroom soup
- 1 teaspoon Worcestershire sauce
- 1/2 cup grated American cheese

Slice onions in 1/2 inch slices. Cover with boiling, salted water, 1 teaspoon to each quart. Cook until just tender—about 20 minutes. Pour into a large strainer or colander and allow to drain thoroughly. Place half of onions in buttered casserole and pour 1/2 of mushroom soup which has been diluted with an equal quantity of water over them. Then add remaining onions and sauce and top with cheese. Bake in a hot oven (425 degrees) until brown on top and bubbly.

Lentils are full of protein and can be served in place of meat. They're especially good when cooked with salt pork:

**Hoppin' John.** (Serves 5)

- 1 cup lentils
- 1/2 cup rice
- 1 quart water
- 1 teaspoon salt
- 1/2 pound salt pork
- 2 tablespoons butter or bacon drippings
- 1 small onion
- 1/4 teaspoon celery salt

Rinse lentils and rice and add water, salt, diced pork and cook on low heat 45 minutes. Chop onion fine and cook until tender in butter or bacon drippings. Add to cooked lentils and rice and stir in celery salt.

Another bean which is highly nutritious is the lima. In this dish it

**Lynn Says:**

It's Good This Way, Too: Green beans with small onions in cheese or mushroom sauce. Scallop oysters in cream of celery soup. Make the soup or use the canned if you want to save time. Combine cranberry sherbet with mint sherbet for first course. Add pink coloring to honey before serving on pancakes if you like a blush on the flapjacks. Add chopped ripe olives to carrots or celery or the two vegetables when combined. Creamed onions are a good vegetable dish to serve with ham.

takes on flavor from tomatoes and bacon:

**Lima Beans in Tomato Sauce.** (Serves 6)

- 1 1/2 cups dried lima beans
- 3 cups cold water
- 1 1/2 cups canned tomatoes
- 4 whole cloves
- 6 slices of bacon
- 1 medium-sized onion
- 2 tablespoons flour
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

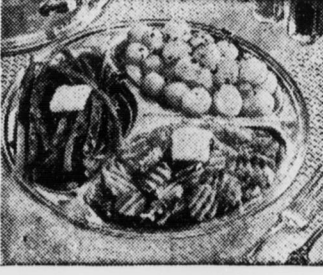
Wash beans. Soak overnight in the water. Cook slowly until tender. Simmer tomatoes with cloves 10 minutes; remove cloves. Fry bacon in skillet until crisp. Remove bacon and brown onion in drippings then add flour and seasonings and blend well. Add tomatoes and cook until thickened. Add beans and serve with warm bacon over top.

You've heard often enough the nutrition story on liver. Here's another recipe to add to your collection on this excellent meat:

**Liver With Spanish Beans.** (Serves 5-6)

- 1 1/2 cup dried kidney beans
- 1 quart cold water
- 1 cup canned tomatoes
- 2 1/2 teaspoons salt
- 1/4 teaspoon pepper
- 1 bay leaf
- 1/4 teaspoon powdered thyme
- 2 medium onions, sliced
- 1/4 cup shortening
- 1/2 pound thinly sliced beef liver
- 1 tablespoon flour

Wash beans, soak in cold water overnight. Drain and measure the liquid and add enough water to



When serving vegetables, try a combination of several such as above and make them the main dish of the meal. Carrots, green beans and potatoes make up the platter.

make three cups. Add again to the beans together with the next five ingredients. Sauté onion in shortening until tender but not brown, then add to the beans, reserving fat. Cover and bring beans to a boil, simmer until tender, about 2 1/2 hours.

Meanwhile, dredge liver in flour and brown in shortening in which onion was cooked. Cut liver into small thin strips and fold into the beans.

Liver may also be marinated in French dressing for one hour before frying whether it is prepared as above or for fried or broiled liver. The dressing seasons the meat thoroughly and gives it an attractive flavor.

A casserole that is a time as well as money saver is always a good recipe to have on hand:

**Hamburger Deep Dish Pie.** (Serves 5)

- 1/2 pound hamburger
- 3 teaspoons salt
- 1/2 cup tomato juice
- 1/2 cup peas
- 3 large potatoes, diced
- 6 small young carrots
- 5 small onions
- Biscuit dough

Place carrots, peas and potatoes into large kettle. Add tomatoes and cover tightly. Cook about 12 minutes.

Grease a casserole. Cover bottom with half of hamburger and sprinkle with half of salt. Add part of the cooked vegetables, then hamburger, salt and remaining vegetables. Pour vegetable juices over all. Cover with biscuit dough cut into biscuits and bake in a fairly hot oven (375 degrees) for 50 minutes. Use remaining dough, if any, for biscuits.

Get the most from your meat! Get your meat roasting chart from Miss Lynn Chambers by writing to her in care of Western Newspaper Union, 210 South Desplaines Street, Chicago 6, Ill. Please send a stamped, self-addressed envelope for your reply.

## Hedda Hopper: Looking at HOLLYWOOD

"THE hardest thing about making a movie is landing the job to make it." This disarming statement comes from Edmund Goulding, who, if he doesn't know all there is to know about directing pictures, can at least give lessons to nine out of ten of his contemporaries.

What was your favorite picture? "Dark Victory"? "Grand Hotel"? "The Old Maid"? "Rip Tide"? "The Devil's Holiday"? "Love"? "White Banners"? "The Trespasser"? "The Constant Nymph"? "Claudia"? Goulding directed them all, and many more.

**Rugged Individualist**

Goulding is like no one else here. His technique is his and his alone. He welcomes temperament. The tougher they come the better he likes 'em.

There is so much to write about Goulding that in this article you can get only a glimpse of the man. When I say that he is fabulous I'm pulling my punches.

I'll let Eddie talk. I quote:

"Most of the people who have interested me are those who are in some kind of spot. They were either beginning or desperately anxious—Bing Crosby, a natural... Bankhead, beautiful, vital... Constance Bennett, so positive... Alexis Smith, so nervous... Dolores Moran, so green... Joyce Reynolds, so young... Gig Young, so anxious... Geraldine Fitzgerald, so Irishly indifferent... Louise Hayward, Noel Coward's tip and mine... David Niven, so refreshing... Fay Bainter, so scared of the movies... Helen Hayes (for whom he wrote 'Dancing Mothers')... Paul Lukas, so bothered about our language... Richard Barthelme, so ambitious... Some weird fate brings me into other people's lives when they need me."

"Show me someone trembling, perspiring, fearing they're not good, hoping they will get by—someone to whom the enterprise means life or death—and I become their soldier."

**Begins With Research**

"I want to know all about them. I want to enter their lives, know all their problems; their aches, pains, fears, apprehensions, and hopes. I'm paid well for my trouble, because there is great strength to be given by someone who digs and understands more than surface problems."

As this is being written Edmund Goulding is doing what he considers the most important picture of his career. It's "Of Human Bondage," the Somerset Maugham story that catapulted Bette Davis to stardom. Her part of Mildred, the cockney girl who wrecks the life of Philip Carey, is being taken in the present version by Eleanor Parker.

Goulding's method of conditioning Eleanor, an almost unknown, for the important role is typical of his thoroughness.

He went down on the set of "Between Two Worlds" to see her. She was very beautiful, quiet, more unlike Mildred than anyone he'd ever seen.

Eleanor said: "Of course I want to play the part of Mildred, but I'm sure I can't."

"What makes you so cocksure you can't do it?" asked Eddie.

She answered: "Well, it takes an actress, and you've got to be English."

Eddie continued the narrative: "Well—something happened then. It was instinctive, it was a challenge. It was my ego, I guess."

"I asked her to sneak away when she could, talk cockney with me. I got the English actress Doris Lloyd to help her. At the end of the week I knew she could do it."

"I worked with her like a psychiatrist. Altogether it took two and a half solid months of work to play around with that girl until she blindly believed in me."

"We made the test, and I will stake my reputation in the theater and films on the statement that Eleanor Parker is as great and exciting, as thrilling and promising an actress as I've ever directed."

Writer, composer ("Love, Thy Magic Spell Is Everywhere"), artist, world traveler, student, Eddie Goulding is above all things a human being whose entire time and effort are spent on knowing and understanding people. He loves people.

**Blonde Tresses Are Going**

Lana Turner is a big girl now, so her hair will be cut short for "Week-End at the Waldorf." She had quite a time with that blonde halo while playing a WAC. They parted and braided it, and wound it around her head... Gregory Ratoff, a Russian, borrowed Serg. Bob Davis, an Englishman, from the "Winged Victory" set to teach MacMurray, an Irishman, a guttural German accent for a scene in "Where Do We Go From Here?"—burlesquing an 18th century Hitler.

### SEWING CIRCLE NEEDLECRAFT

## Sailor Doll Everyone's Favorite



Needlework you'll hate to put down. Pattern 933 contains a transfer pattern for doll and clothes; complete directions.

Due to an unusually large demand and current war conditions, slightly more time is required in filling orders for a few of the most popular pattern numbers.

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Enclose 16 cents for Pattern  
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**Table Reminder**

MAN—Why does a table make me think of margarine?  
WOMAN—Because it reminds you of Nu-Maid... the Table-Grade margarine... made especially for use on the table.—Adv.

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In 3 Strengths **MUSTEROLE**

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## DRESSES MINOR WOUNDS MOROLINE WHITE PETROLEUM JELLY

To clean under the piano, place an old sock moistened with polish over a yardstick.

## SNAPPY FACTS ABOUT RUBBER

Nearly 2,000 rubber tires daily were required in North Africa to replace tires which had been worn out or destroyed in action.

As a result of the diversion of the petroleum by-product to aviation gasoline, about 50 per cent of the butadiene produced for synthetic rubber processing so far in 1944 came from alcohol plants.

When you wonder about the shortage of civilian tires, bear in mind that in the time it takes to build one 56-inch airplane tire at B. F. Goodrich factories, seven 8.25-20 truck tires or sixty 6.00-16 passenger tires could be made. And airplane tires are "musts" these days!

## In war or peace B.F. Goodrich

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## A REALLY FINE TEA CARMEN

ORANGE PEKOE & PEKOE T&A

Flavor Delights Millions!

# Kellogg's CORN FLAKES

"The Grains are Great Foods"—Kellogg

• Kellogg's Corn Flakes bring you nearly all the protective food elements of the whole grain declared essential to human nutrition.

Great Way to relieve stuffiness, invite Sleep if nose gets "stopped up" Tonight!

It's wonderful how a little Va-tro-nol relieves transient congestion that stuffs up the nose and spoils sleep. Quickly your nose opens up—breathing is easier! Also relieves sniffly distress of head colds. Follow directions in folder.

Just a few drops up each nostril

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